



BONDI

FUNCTION MENU

ALTERNATIVE DROP

Choices of two mains and two desserts,
Two Entrees and Mains or Two from each section.

SIDE:

DINNER ROLLS
with Butter

ENTRÉES

CHOICE OF 2

TOMATO SALAD

Heirloom tomatoes, pickled shallots, whipped Persian feta, balsamic glaze, fine herbs

TEMPURA PRAWNS

Tempura fried prawns, cucumber salsa, mint yogurt

ARANCINI

Panko crumbed, mix mushroom, napolitana, parmesan, herbs salad

LEMON PEPPER CALAMARI

Tempura coated, lemon pepper, tartar sauce, lemon, house salad.

SMOKED SALMON

Norwegian Smoked Salmon, fennel salad, dill, capers

CRISPY DUCK LEG

Twice cooked duck leg, sauteed spinach, confit cherry tomato, jus

MAIN OPTIONS

CHOICE OF 2

BEEF CHEEKS

Slow braised beef cheeks, creamy potato mash, roasted dutch carrots, peas, Jus

SALMON FILLET

baked with lemon and herbs, Couscous, Cucumber and tomato salsa, Mix seeds, Dill labneh, Lemon

ROAST PORK BELLY

Potato au gratin, apple and fennel salad, apple puree, jus

CHICKEN SUPREME

Grilled chicken supreme, potato mash, green beans salad, salsa verde

MUSHROOM RISOTTO V GF

Shiitake mushroom, king brown mushroom, porcini mushroom, eschalots, chives, garlic, parmesan snow, truffle butter

DESSERTS

CHOICE OF 2

CHOCOLATE FONDANT RASPBERRIES

Malten centre of rich and indulgent raspberry jam, chocolate cake serve with chantilly cream, seasonal berries

CREME CARAMEL

Smooth Classic French custard, traditional caramel sauce, seasonal berries

LEMON MERINGUE TART

Lemon curd, Torched meringue and encased in a sweet butter tart shell, ice cream, seasonal berries

DARK AND WHITE CHOCOLATE CHARLOTTE

Dark and white chocolate mousse, chocolate biscuit Joconde and vanilla sponge, serve with chantilly cream, seasonal berries



FUNCTION FORM

Thanks for choosing Leaf Café & Co to host your next event! We're so glad to have you.

Here's a summary of the event details, and a few house rules to make sure your event runs smoothly.

We look forward to seeing you soon!

Event Order Number:

FUNCTION DETAILS

DETAILS

Event Name:

Event Date (dd/mm/yyyy): / /

Venue Name: Leaf Café & Co Bondi Junction

Venue Address:

3 Gray St,
Bondi Junction NSW 2022

Bump In: : to :

Start Time: :

End Time: :

Bump Out: : to :

Attendees:

Adults:

Children:

Total:

CONTACTS

Client Contact:

Email:

Phone:

Leaf Café & Co on-site contact:

Email: bondi@leafcafe.com.au

Phone:

CHARGES AND BILLING

Total price (incl. gst): \$

Deposit required (50% of total price): \$

Outstanding amount: \$

Outstanding payment method: Cash / Deposit / Credit Card

DEPOSIT PAYMENT METHOD

CASH – To be submitted with function form.

CREDIT CARD – 1.5% non-refundable surcharge.

Card holder name:

Card number:

Expiry date: / / CCV:

Card Holder Signature:

I confirm that the above information is correct and that I agree to the terms and conditions. I understand the Leaf Café & Co will debit my card upon receipt of this form.

Signed:

Date (dd/mm/yyyy): / /



FUNCTION FORM

Event Order Number:

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MENU SELECTION

SERVE TIME: ____ : ____ PM

BEVERAGE SELECTION

SERVE TIME: ____ : ____ PM

DIETARY REQUIREMENTS

*Please note that our kitchens are not a nut-free environment and that there will be traces of nuts in our food.



FUNCTION FORM

Event Order Number:

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AUDIO / VISUAL SET UP

Include supplier contact name and details where relevant.

Requirements:

ADDITIONAL NOTES AND REQUESTS

While we will do our best to accomodate requests, all requests must be mutually agreed to by both the venue and client.



FUNCTION FORM

Event Order Number:

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TERMS & CONDITIONS

1. Reservation Policy

- Event booking only available at Bondi Junction Monday through Friday from 4pm onwards, excluding public holidays.
- The customer must reserve the event date and time in advance, at least two weeks prior to the event.
- The customer must provide the expected number of guests, menu choices, and any special requests at the time of reservation.
- The number of attendees specified will be regarded as a guarantee. Unless notified 72 hours prior to the function, the venue reserves the right to charge for this number if less is served.
- The restaurant reserves the right to refuse or cancel any reservation if the event is deemed inappropriate or potentially harmful to staff, guests, or the property.

2. Deposit and Payment

- A deposit of 50% of the total estimated cost of the event is required at the time of reservation.
- The remaining balance must be paid in full on the day of the event, prior to the start of the event.
- Payment can be made by cash, debit or credit card.
- Event extension surcharge: A Labour Surcharge of \$5.00 per person per hour and \$3.50 per person per half an hour will apply to extend past the contracted time of the event, irrespective of the day of the week.

3. Cancellation Policy

- Cancellation of the event must be made in writing at least seven days prior to the event date.
- If the customer cancels less than seven days before the event, the deposit will be forfeited.
- The restaurant reserves the right to cancel the event due to unforeseen circumstances such as natural

disasters, power outages, or other emergencies. In such cases, the deposit will be refunded in full.

4. Menu and Dietary Requirements

- The customer must choose the menu options and provide any dietary requirements at the time of reservation.
- Any changes to the menu or dietary requirements must be made at least 72 hours prior to the event.
- The restaurant will do its best to accommodate special dietary requirements, but cannot guarantee that all requests can be met. Please note that our kitchens are not a nut-free environment and that there will be traces of nuts in our food.
- Should additional dietary requirements be submitted within 72 hours of the event, an extra charge will apply.
- Due to supply chain shortages, should we have any last-minute increases within 72 hours, we may not be able to accommodate. Rest assured, we will do everything possible, however the market is experiencing delays and therefore we cannot guarantee the same menu will be provided.

5. Conduct of Guests

- The customer is responsible for the conduct of their guests during the event.
- The restaurant reserves the right to refuse service or ask guests to leave if their behavior is inappropriate or disruptive.
- The customer will be held liable for any damages caused by their guests to the restaurant or its property during the event.

6. Liability

- The restaurant will not be liable for any loss or damage to the customer's property during the event.
- The restaurant will not be liable for any injury or harm

caused to guests during the event, unless it is due to the negligence of the restaurant or its staff.

- The customer agrees to indemnify and hold the restaurant harmless from any claims, damages, or expenses arising from the event.

7. Governing Law

- These Terms and Conditions shall be governed by and construed in accordance with the laws of the jurisdiction in which the restaurant is located.
- Any disputes arising from the event or these Terms and Conditions shall be resolved in accordance with the laws of the jurisdiction in which the restaurant is located. By reserving an event at the restaurant, the customer agrees to the above Terms and Conditions.

CLIENT ORDER APPROVAL

Signed:

Name:

Date (dd/mm/yyyy): / /

By signing this form, you agree to the above terms and conditions, and that the provided client details are true and correct.