



THE BUDDHA BELLY



Thank you for considering The Buddha Belly

Whether your next event is an intimate dinner for 10, a cocktail party for 40 or a wedding for 80, The Buddha Belly can help make your special event one to remember.

We have hosted everything from Christmas parties to Birthdays, from Cocktail parties to Corporate Functions/Product Launches, from Graduations to Weddings, Hens Nights, and Educational Sessions with dinner and beyond!

Entrust your special occasion to our experienced event coordinator & friendly professional wait-staff who share your vision of a perfectly hosted event.

The restaurant can be booked for up to 80 Guests in a seated setup
or can be booked for up to 120 Guests in a cocktail party setup.

The Buddha Belly is housed in a Balinese style structure made up of three pavilions that inter-connect throughout a Japanese Garden, creating an atmosphere of calm & beauty.

Our professional, efficient and friendly staff will ensure your guests are made to feel welcome and enjoy an Unforgettable dining experience.

We are extremely passionate about making every event the best it can possibly be.
Whatever your budget, you will always receive the freshest food,
5 star service and an unforgettable Buddha Belly Experience.

Ample parking off Mona Vale Road with Wheelchair Accessible ramps & Disabled facilities.

To speak to one of our event organisers please phone 9450-1504.

OPEN 6 DAYS

LUNCH: TUESDAY to SUNDAY 11:30 – 3:30pm

DINNER: WEDNESDAY to SUNDAY from 5:30pm

CLOSED ON MONDAYS

GROUP BOOKINGS AVAILABLE OUTSIDE OF THESE TIMES, PLEASE ENQUIRE WITHIN

BYO Wine & Champagne \$5.pp | LIVE HAPIST SUNDAYS 12-3PM | 10% SURCHARGE Sunday & Public Holiday

Welcome to The Buddha Belly.
When you're planning a function, you want plenty of great food,
great service and great times.
At the Buddha Belly, we'll relieve you of the stress,
and deliver a fantastic, fun and memorable experience.

COCKTAIL / CANAPE PACKAGES

PACKAGE 1: \$45pp - Select 4 Canape's

PACKAGE 2: \$60
pp - Select 6 Canape's

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- ☐ TEMPURA ZUCCHINI FLOWERS / Chèvre goat's cheese, pine nuts, fresh herbs, green mango & hollandaise sauce
 - ☐ MAPLE SMOKED HUMMUS / Pomegranate molasses, muhammara, toasted nuts & sesame, golden lavash bread
 - ☐ PANKO CRUSTED QUEENSLAND TIGER PRAWNS / Lime aioli
 - ☐ SALT & PEPPER LOCAL SQUID / Asian salad, citrus & tartare sauce
 - ☐ SEARED OCEAN SCALLOPS / Garlic & herb butter, Korean kimchi & sesame
 - ☐ TRADITIONAL THAI FISH CAKES / With chef special sweet chili sauce
 - ☐ VIETNAMESE DUCK SPRING ROLLS / Chef special sweet chili dipping sauce
 - ☐ FREE RANGE CHICKEN SKEWERS / Cashew satay sauce & green paw paw salad
 - ☐ GRILLED BEEF OR KANGAROO SKEWERS / Cashew satay sauce & green paw paw salad
 - ☐ PUMPKIN & GOATS CHEESE SALAD / Manuka honey & balsamic, julienne capsicum, cashews, baby rocket leaves
 - ☐ FREE RANGE CHICKEN IN GREEN CURRY SAUCE / Mushrooms, coconut, chili, cashews, basmati rice & snow peas
 - ☐ NASI GORENG / Indonesian fried rice seasonal vegetables, prawns, chili, cashews, fresh lime & free range hen egg
 - ☐ OYSTERS / Natural or Nam Jim
 - ☐ WHITE CHOCOLATE & MANGO INFUSED CRÈME BRULEE
-

2 COURSE SET MENU - SERVED ALTERNATE

PLEASE NOTE: Any dietary Requirements will be met with PRIOR NOTICE

SET MENU OPTION 1

\$43PP

ENTRÉE

Served Alternately

FREE RANGE CHICKEN SATAY SKEWERS
Basmati rice, asian salad & cashew satay sauce

&

SALT & PEPPER LOCAL SQUID
Asian salad, citrus & tartare sauce

MAINS

Served Alternately

TEMPURA LOCAL CATCH OF THE DAY
Beer battered potato chips, asian salad tartare sauce

&

FREE RANGE THAI CHICKEN CURRY
Mushrooms, coconut, chili, cashews, & snow peas

SIDES

Served with Mains
in the centre of the table

Beer Battered Potato Chips
Asian Salad

SET MENU OPTION 2

\$55PP

ENTRÉE

Select 2: to be served alternately

- ☐ **FREE RANGE CHICKEN SATAY SKEWERS**
Basmati rice, asian salad & cashew satay sauce
- ☐ **SALT & PEPPER LOCAL SQUID**
Asian salad, citrus & tartare sauce
- ☐ **SEARED OCEAN SCALLOPS**
Garlic & herb butter, korean kimchi & black sesame
- ☐ **TEMPURA ZUCCHINI FLOWERS**
Filled with chèvre goat's cheese, pine nuts, fresh herbs, green mango salad & hollandaise sauce

MAINS

Select 2: to be served alternately

- ☐ **CRISPY PANKO CRUMBED CHICKEN BREAST**
Asian salad & beer battered potato chips
- ☐ **TEMPURA LOCAL CATCH OF THE DAY**
Beer battered potato chips, asian salad tartare sauce
- ☐ **BUDDHA BELLY TWICE COOKED DUCK**
Seasonal steamed vegetables, basmati rice, tamarind jus
- ☐ **FRESH SKINLESS TASMANIAN SALMON FILLET**
Matcha noodle salad, orange, toasted walnuts, fresh garden herbs & green papaya
- ☐ **FREE RANGE THAI CHICKEN CURRY**
Mushrooms, snow peas, coconut, chili, cashews & basmati rice

SIDES

Served with Mains
in the centre of the table

Beer Battered Potato Chips
Basmati Rice
Asian Vegetables
Asian Salad

DESSERTS - Additional \$12pp

- ☐ **CHOCOLATE MOUSSE DOME** Triple layers of white chocolate, milk chocolate & dark chocolate mousse, with dark chocolate sorbet
- ☐ **APPLE TART TATIN DOME** Caramelised apple centre, cinnamon, granny smith apple bavarois on a biscuit base, green apple sorbet
- ☐ **HONEY AFFOGATO** Fresh Espresso shot, vanilla bean ice-cream, topped with chocolate honeycomb & drizzled with honey
- ☐ **SCOOP SORBET** Please ask wait staff for chef's daily selection *vegan *gf
- ☐ **CRÈME BRÛLÉE** White chocolate & mango infused, served with sorbet *gf
- ☐ **RED VELVET MOUSSE** Russian tale Peach mousse, strawberry compote, coconut dacquoise, red velvet biscuit, served with coconut kaffir lime sorbet, almonds & fresh berries *vegan *gf

SHARING MENU \$65PP

STARTERS

Served on Arrival in the centre of the table

SOURDOUGH BREAD /Extra virgin olive oil & balsamic vinegar
MAPLE SMOKED HUMMUS /Pomegranate molasses, muhammara, toasted nuts & sesame, golden lavash bread

ENTRÉE

Select 3 – To be served as individual Trios per person

- ☐ **TEMPURA ZUCCHINI FLOWERS** Chèvre goat's cheese, pine nuts, fresh herbs, green mango & hollandaise sauce
- ☐ **PANKO CRUSTED QUEENSLAND TIGER PRAWNS** Lime aioli
- ☐ **SALT & PEPPER LOCAL SQUID** Asian salad, citrus & tartare sauce
- ☐ **SINGAPORE SOFT SHELL CRAB** Chili sauce & lime
- ☐ **BALINESE RARE BEEF SALAD** Green papaya, fresh garden herbs, Spanish onion, cucumber, tomato, nan jim & peanuts
- ☐ **SEARED OCEAN SCALLOPS** Garlic & herb butter, Korean kimchi & sesame
- ☐ **TRADITIONAL THAI FISH CAKES** Chef special sweet chili sauce
- ☐ **VIETNAMESE DUCK SPRING ROLLS** Chef special sweet chili dipping sauce
- ☐ **FREE RANGE CHICKEN SKEWERS** Cashew satay sauce & green paw paw salad
- ☐ **FUSION SALAD** Spanish onion, capsicum, green mango, paw paw, lychee, avocado, organic honey & lemon
- ☐ **GRILLED BEEF OR KANGAROO SKEWERS** Cashew satay sauce & green paw paw salad
- ☐ **PUMPKIN & GOATS CHEESE SALAD** Manuka honey & balsamic, julienne capsicum, cashews, baby rocket leaves
- ☐ **TERIYARKI FREE RANGE CHICKEN** basmati rice
- ☐ **SUMMER SEAFOOD SALAD** Queensland tiger prawns, hand-picked crab meat, smoked rainbow trout, wakame, green mango salad, garden herbs, wasabi & lime mayonnaise

MAINS

Select 3 – To be served as Platters in the centre of the table

- ☐ **FREE RANGE CHICKEN IN GREEN CURRY SAUCE** Mushrooms, coconut, chili, cashews, basmati rice & snow peas
- ☐ **NASI GORENG** Indonesian fried rice with seasonal vegetables, prawns, chili, cashews, fresh lime & free range hen egg.
- ☐ **CRISPY SKINNED PORK BELLY** Asian greens, basmati rice & tamarind jus
- ☐ **BUDDHA BELLY TWICE COOKED DUCK** Asian greens, basmati rice & tamarind jus
- ☐ **WILD MUSHROOM RISOTTO** Thyme, mushroom duxelles, parmesan crisp, truffle oil
- ☐ **SKINLESS TASMANIAN SALMON FILLET** Matcha noodles, orange, toasted walnuts, fresh garden herbs & green papaya
- ☐ **BUTTERFIELD TANDOORI CHICKEN BREAST** With roasted pineapple salad & cucumber raita
- ☐ **CLOVER VALLEY SLOW COOKED LAMB RUMP** Rocket, butternut pumpkin, goats cheese, roasted cashew nut salad
- ☐ **TEMPURA LOCAL CATCH OF THE DAY** /Served with beer battered chips, asian salad & lime aioli
- ☐ **GADO GADO** /Steamed seasonal vegetables and crispy tofu with buddha belly satay sauce & golden hen egg
- ☐ **POTATO & SPINACH PANCAKE** /Poached asparagus, potato crumb, sautéed oriental mushrooms & hollandaise sauce
- ☐ **SUMMER SEAFOOD SALAD** /Queensland tiger prawns, hand-picked crab meat, smoked rainbow trout, wakame, green mango salad, garden herbs, wasabi & lime mayonnaise
- ☐ **BLACK ANGUS GRASS FED EYE FILLET STEAK** / Beer battered potatoes, fresh herbs & green mango salad & chefs oriental mushroom sauce – Add \$5.00pp

SIDES

Served with Mains in the centre of the table

Beer Battered Potato Chips | Basmati Rice | Asian Vegetables | Asian Salad

DESSERTS – Additional \$12pp

- ☐ **CHOCOLATE MOUSSE DOME** Triple layers of white chocolate, milk chocolate & dark chocolate mousse, dark chocolate sorbet
- ☐ **APPLE TART TATIN DOME** Caramelised apple centre, cinnamon, granny smith apple bavarois on a biscuit base, green apple sorbet
- ☐ **HONEY AFFOGATO** Fresh espresso shot, vanilla bean ice-cream, topped with chocolate honeycomb & drizzled with honey
- ☐ **THREE SCOOP SORBET** Please ask wait staff for chef's daily selection *vegan *gf
- ☐ **CRÈME BRÛLÉE** White chocolate & mango infused, served with sorbet *gf
- ☐ **RED VELVET MOUSSE** Russian tale Peach mousse, strawberry compote, coconut dacquoise, red velvet biscuit, served with coconut kaffir lime sorbet, almonds & fresh berries *vegan *gf

BEVERAGE PACKAGES

HOUSE PACKAGE

2 HR \$30pp | 3 HR \$40pp | 4 HR \$50pp

WINE

Tatachilla - Sparkling, McLaren Vale, South Australia
Tatachilla - Sauvignon Blanc, McLaren Vale, South Australia
Tatachilla - Shiraz Cabernet, McLaren Vale, South Australia

BEER

Corona
Cascade Premium Light

NON ALCOHOLIC

Soft Drinks + Sparkling Mineral Water + Tea & Coffee

PREMIUM PACKAGE

2 HR \$38pp | 3 HR \$48pp | 4 HR \$58pp

WINE

Knappstein Sparkling - Clare Valley, South Australia
Grant Burge Pinot Grigio - Barossa Valley, South Australia
Tatachilla - Sauvignon Blanc, McLaren Vale, South Australia
Grant Burge Shiraz - Barossa Valley, South Australia

BEER

Corona
Bintang
Cascade Premium Light

NON ALCOHOLIC

Soft Drinks + Sparkling Mineral Water + Orange & Apple Juice + Tea & Coffee

DELUX PACKAGE

2 HR \$50pp | 3 HR \$60pp | 4 HR \$70pp

WINE

Petaluma Croser - NV, Adelaide Hills
Petaluma Pinot Gris - Coonawarra, Adelaide Hills
Scarborough Pinot Noir Rose - Hunter Valley, New South Wales
Petaluma Cabernet Sauvignon - Coonawarra, Adelaide Hills

BEER

Corona
Bintang
James Squire 150 Lashes
Cascade Premium Light

NON ALCOHOLIC

Soft Drinks + Sparkling Mineral Water + Orange & Apple Juice + Tea & Coffee

Note: Beverage packages valid from July 2018. Items & Prices subject to change.

The Buddha Belly supports the responsible service of alcohol...

Please drink responsibly.

GROUP BOOKING FORM

BOOKING DETAILS

Booking Name: _____ Occasion: _____
Contact Ph: _____ E-Mail Add: _____
Date of Booking: _____ Number of Guests: _____
Start Time: _____ Finish Time: _____

MENU SELECTION

- ☐ Set Menu Option 1 - \$43.pp ☐ Set Menu Option 2 - \$55.pp
☐ Canape Package 1 - \$45.pp ☐ Canape Package 2 - \$60.pp
☐ Sharing Menu - \$65.pp - My Choices are as follows

3 Selected Entrées: _____ : _____ : _____

3 Selected Mains: _____ : _____ : _____

☐ **I would like to ADD Desserts - \$12.pp**

- ☐ **CHOCOLATE MOUSSE DOME** Triple layers of white chocolate, milk chocolate & dark chocolate mousse, dark chocolate sorbet
☐ **APPLE TART TATIN DOME** Caramelised apple centre, cinnamon, granny smith apple bavarois on a biscuit base, green apple sorbet
☐ **HONEY AFFOGATO** Fresh espresso shot, vanilla bean ice-cream, topped with chocolate honeycomb & drizzled with honey
☐ **THREE SCOOP SORBET** Please ask wait staff for chef's daily selection ***vegan *gf**
☐ **CRÈME BRÛLÉE** White chocolate & mango infused, served with sorbet ***gf**
☐ **RED VELVET MOUSSE** Russian tale Peach mousse, strawberry compote, coconut dacquoise, red velvet biscuit, served with coconut kaffir lime sorbet, almonds & fresh berries ***vegan *gf**

Please advise of any dietary requirements:

BEVERAGE PACKAGES

HOUSE PACKAGE ☐ 2 Hours @ \$30pp ☐ 3 Hours @ \$38pp ☐ 4 Hours @ \$50pp
PREMIUM PACKAGE ☐ 2 Hours @ \$40pp ☐ 3 Hours @ \$48pp ☐ 4 Hours @ \$60pp
DELUXE PACKAGE ☐ 2 Hours @ \$50pp ☐ 3 Hours @ \$58pp ☐ 4 Hours @ \$70pp

- ☐ I would like the drinks to be added to my bill as guests order.
☐ I would like to leave a \$_____.00 Tab at the bar. Guests can pay thereafter.
☐ I prefer guests to pay for their own drinks upon ordering.

CELEBRATION CAKE

- | | | |
|--|--|--|
| <input type="checkbox"/> I Will not bring a cake | <input type="checkbox"/> \$4.50pp
I am bringing a cake & we will cut & plate it | <input type="checkbox"/> \$8.00pp
I would like Chef to cut, plate & serve my cake with vanilla bean ice-cream |
|--|--|--|

TERMS & BOOKING CONDITIONS

- A 25% Deposit to the minimum value of your booking is required to secure & confirm your booking & will be held as a cancellation fee if you cancel your booking
- Surcharge - a 10% Surcharge will apply to all bookings on Sundays & public Holidays
- A Restaurant hire fee of \$1100 applies to all private functions & for **30 guests or over**, this is a fixed reservation fee And covers you for Exclusive use of the Buddha Belly Restaurant, as we close the restaurant & bar to the general public for the duration of your booking and also covers the cost of preparation, organisation, set-up & clean-up.
- There is no BYO for large groups of 20 or more as we follow responsible service of alcohol, however you can order from our extensive wine list or choose from one of our Drink Packages, to ensure availability for your function we recommend pre-selecting your wine one week in advance. Our full beverage list is available upon request.
- We require confirmation of final numbers 48 hours prior to the event **please Note:** no further cancellation or reduction to numbers will be accepted.
- For all large group reservations of 20 or more, due to an increased labour component, a minimum of 5% service charge is added to the final bill as a gratuity and is passed directly to the wait staff.
- All credit card payments do incur an additional 2.5% fee.
- Booking times for all lunchtime events, you are required to vacate your reserved space by 4.00pm to allow room for dinner guests.
- The client is liable for the actions of their guests and party, and any damages or losses incurred resulting in a cost to The Buddha Belly will be invoiced directly to the client.
- The Buddha Belly does not assume responsibility for any loss or damage to any property belonging to the client and or clients guests
- reserves the right to exclude or remove any undesirable persons from the premises without liability
- reserves the right to cancel or re-locate the booking in the case of:
 - a) The venue or part of is closed due to circumstances beyond the restaurants control
 - b) The client becomes insolvent, bankrupt or enters into liquidation or receivership
 - c) The booking may prejudice the reputation of the venue
 - d) The deposit has not been paid by the due date

THE BUDDHA BELLY AND ITS EMPLOYEES WILL AT ALL TIMES COMPLY WITH THE STATE LICENSING LAWS
AND THE RESPONSIBLE SERVICE OF ALCOHOL ACT.

Please drink responsibly.

ACKNOWLEDGMENT AND AGREEMENT I have read and understood the terms & conditions outlined in this agreement

Print Name: _____ Signature: _____ Date: ____/____/____

PAYMENT DETAILS

Please charge my ☐ MasterCard ☐ Visa Card ☐ American Express

Card # _____ Expiry Date: ____/____/____ CCV # _____

Please Note: All Credit Cards occur an Additional 2.5% Card Fee