

**NAVY BEAR**

**EVENT**

**PACKAGE**



# WELCOME

Navy Bear is located in the royal Australian navy sailing association (RANSA), a lively little sailing club housed in a rustic tin shed nestled beside water's edge in Rushcutters Bay, with views across the harbour. This active sailing club caters to corporate and private functions on non-race days. With its rustic nautical charm, indoor and outdoor areas and stunning view of the harbour, this little beauty of an events venue is not to be missed.



# SPACES

From large cocktail events to celebrate a big milestone, to intimate dinners with friends and family, Navy Bear offers a variety of function options to suit your needs.



Image provided by Getty Images

## THE ENTIRE VENUE

SEATED | 70 PAX  
STANDING | 160 PAX

Combine the Rushcutters Room and Navy Bear Cafe to create a large and unique event space that includes both indoor and outdoor elements.

## RUSHCUTTERS ROOM

SEATED | 30 PAX  
STANDING | 50 PAX

A private space located in the back of Navy Bear Cafe, ideal for intimate dinners of up to 30 guests. Approval for use of this space is required from RANSA.

## NAVY BEAR CAFE

SEATED | 40 PAX  
STANDING | 110 PAX

Navy Bear Cafe is ideal for all events. Whether you're planning a grand event for 100 guests, an intimate dinner for 30, or a casual wedding with your closest, our space offers the perfect blend of indoor comfort and outdoor charm to make your event truly memorable.

# SEATED EVENTS

MAXIMUM 40 GUESTS

Designed for more formal sit-down events, our seated packages will make for a memorable feast and ensure no guest goes hungry. Served family style, so everyone gets to indulge in all delights.

**CLASSIC PACKAGE**  
**2 COURSE | \$65 PP**  
**3 COURSE | \$75PP**

**PREMIUM PACKAGE**  
**2 COURSE | \$80PP**  
**3 COURSE | \$90PP**

## SHARED ENTREE

### SELECT 3

Smoked Salmon Plate, blinis, crème fraiche, roe (GFo)

Roasted Beetroot Salad, goats curd, frisée, walnuts, aged balsamic (V, VGo, GF)

Chicken Liver Pate, cornichons, mustard & toast (GFo)

Peeled Prawn Cocktail, avocado, cos, blush mayo (GF)

Calamari Fritti, aioli, rocket, lemon (GFo)

## SHARED MAIN

### SELECT 3

Pumpkin Risotto, sage, amaretto crumbs, shaved Reggiano cheese (V, GFo)

Grilled Barramundi, soubise sauce, vierge (GF)

Roasted Spring Lamb Rump, Carrot & Ginger Puree, Agro-dolce sauce (GF)

Roasted Half Chicken, peperonata, Madeira sauce (GF)

Slow Roasted Porchetta, sauteed greens, vincotto jus (GF)

## SHARED SIDES

### SELECT 2

Mixed Leaf Salad, herbs, French vinaigrette (Gf, Vg)

-Sauteed Green Beans, brown butter & lemon (V, GF)

-Roast Baby Potatoes, Garlic & Rosemary Butter (V, GF)

## SHARED DESSERT

### SELECT 2

Eton Mess, Strawberry Fool (V, GF)

Tiramisu, mascarpone & shaved chocolate (V)

Double Chocolate Brownie, Sour ganache icing, berries (V)

## SHARED ENTREE

### SELECT 3

Baked Abrolhos Island Scallops, Pernod Butter, Herb Crumbs (Gfo)

Hand Stretched Burrata, Heirloom Tomato, basil, aged balsamic (V, VGo, GF)

Duck Liver Parfait, condiments, brioche toast (GFo)

Sydney Rock Oysters, house mignonette & Lemon (GF)

Tuna Tartare, citrus, radish, herbs, crisps (Gfo)

## SHARED MAIN

### SELECT 3

Split & Baked Yamba Kings Prawns, Brown Butter vierge (GF)

Steak Tagliata (250g) rocket, parmesan, capers & Salsa Verde (GF)

Cauliflower Steak, Curry leaf Sauce, Watercress & Tea-soaked raisins (VG, GF)

Herb Crusted Lamb Cutlets, pea puree, tendrils, agro-dolce sauce

Grilled Market Fish, niçoise, olive tapenade, Salsa Verde (GF)

## SHARED SIDES

### SELECT 2

Iceberg Wedge Salad, buttermilk dressing, radish, tomato (V, GF)

Smashed New Potatoes, Garlic & Herb butter (V, GF)

Broccolini, Almond & citrus brown butter (V, GF)

## SHARED DESSERT

### SELECT 2

Orange Semifreddo, grand marniere, pashmak (V, GF)

Our Pavlova, meringue, whipped cream, berries & passionfruit (V, GF)

Melon Carpaccio, praline, lemon sorbet (VG, DF, GF)

CLASSIC MENU

PREMIUM MENU

Please note menu subject to change, items marked gluten-free are made without gluten products, however we cannot guarantee against cross-contamination with other food items; please notify us if you have a food allergy vg – vegetarian | v – vegan | df – dairy free | gf – gluten free

# ADDITIONAL MENU OPTIONS

If you're looking for a point of difference and want to indulge your guests, these additions are the perfect choice.

## ARRIVAL CANAPÉS

Add a savoury bite to start off your event or finish the feast with some roving dessert canapes

2 standard canapés - \$15pp  
3 standard canapés - \$22pp

## CAKEAGE

Cut and served on platters - \$3pp

Served individually with coulis & cream - \$8pp

## KIDS MEAL

Kids meal, ice cream & soft drink - \$25pp

Available for children under 12

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vg – vegetarian | v – vegan | df – dairy free | gf – gluten free

## MIDNIGHT BITES

The perfect snack when you need to refuel from the dancefloor

\$6 each  
Minimum 15 of each item selected

Angus Beef Sliders, pickles, comeback sauce (GFo)

Veg Fritter Slider, pickles, smashed avocado (V, GFo)

Pork & Fennel Sausage Roll, Tomato relish

Southern Fried Chicken Wings, herbed yoghurt

## CREW MEAL

Chef's selection main meal & soft drinks - \$40pp

## PLATTERS

Our share platters make a perfect addition to your function  
Serves 8 - 10 per platter

### LOCAL & INTERNATIONAL CHEESE PLATTER \$150

Chefs selection of 3 cheeses, quince paste, fresh fruit, served with an array of condiments, Lavosh and crusty bread

### ANTIPASTO PLATTER \$150

A selection of cured meats and salumi, pickles, marinated vegetables, olives, dips, served with crusty bread

### SYDNEY ROCK & PACIFIC OYSTERS \$55/DOZEN

Freshly shucked mixture of Sydney Rock and Pacific Oysters w/ mignonette, lemon

### SEAFOOD PLATTER \$200

Freshly shucked Oysters, Chilled tiger Prawns, Smoked salmon & chilled seafood, served with a full spread of sauces and condiments

### SWEET TREATS PLATTER \$75

Chefs selection of sweet bites, Choc dipped strawberries, Mini Churros w/ bittersweet sauce, Lemon meringue Tartlets & Double Choc Brownie Bites

## DESSERT CANAPES

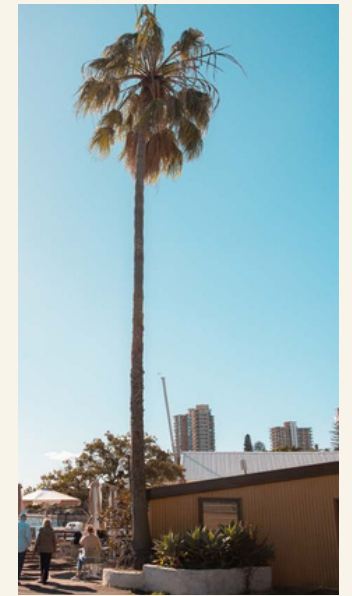
\$7 each  
Minimum 15 of each item selected

Chocolate Dipped Strawberries (V, GF)

Lemon Meringue Tartlets, citrus curd, burnt meringue (V)

Triple Choc Brownie Bites, raspberries (V)

Churros, Bittersweet chocolate dipping sauce (V)



# BEVERAGE PACKAGES

Our beverage packages feature a variety of local and imported wines, beers and spirits. To make your selection easier, we've developed two packages featuring our most popular picks of the season.

If you'd like to tailor your own package, all our wines and beverages are available to select from, charged on consumption. Please contact us for our latest beverage lists.

## STANDARD PACKAGE

Pre selected 1 white wine, 1 red wine, 1 sparkling wine, beers + non-alcoholic drinks

2 HOURS \$49PP | 3 HOURS \$59PP  
4 HOURS \$69PP | 5 HOURS \$79PP

## SPARKLING WINE

The Anchorage Sparkling Wine  
McLaren Vale, South Australia

## RED WINE

The Anchorage Cabernet Merlot  
McLaren Vale, South Australia

## WHITE WINE

The Anchorage Semillon Sauvignon  
Blanc McLaren Vale, South Australia

## BEER

*Select Two*  
Tap & Bottled Beer Available And Are  
Subject To Chosen Event Space &  
Seasonality Your Event Manager Will  
Confirm What Is Available Closer To  
Your Event

## PREMIUM PACKAGE

Choice of 2 white wines, choice of 1 red wine, 1 sparkling wine, 1 rose, beers + non-alcoholic drinks

2 HOURS \$59PP | 3 HOURS \$69PP | 4 HOURS \$79PP | 5 HOURS \$89PP

## SPARKLING WINE

2022 Edmond Thery BDB  
NV, France

## WHITE WINE

*Select Two*

2022 Scorpius Sauv Blanc  
Waipara, NZ

2021 Atlas 'Rhineland' Riesling  
Clare Valley, SA

2021 Printhe 'Mountain Range'  
Chardonnay  
Orange, Nsw

2022 Marchand and Burch Chardonnay  
Mount Barker, SA

## ROSÉ WINE

Bouchard Aine & Fils Rose  
Burgundy, France

## RED WINE

*Select One*

2022 Smokin' Barrels Shiraz  
Barossa Valley, SA

2022 Atlas Grenache  
Clare Valley, SA

2023 Lino Ramble 'Pee Wee'  
Nero d'Avola  
McLaren Vale, SA

2022 Oscar's Folly Pinot Noir  
Yarra Valley, VIC

## BEER

*Select Two*  
Tap & Bottled Beer Available And Are  
Subject To Chosen Event Space &  
Seasonality  
Your Event Manager Will Confirm  
What Is Available Closer To Your Event

# BEVERAGE PACKAGES

## EVENT COCKTAILS

\$18 EACH

### **Bird & Bear Sangria**

Red wine, blood orange, seasonal fruit, soda

### **Life's Peachy**

Peach Vodka, Aperol, lemon, soda

### **Pink Gin Fizz**

Pink Gin, Sparkling wine, soda, strawberry

### **Waterside Martini**

Gin, Vermouth, Orange Bitters

### **Aperol Spritz**

Aperol, Sparkling wine, soda

### **Whiskey Highball**

Whisky, soda, lemon

### **Paloma**

Tequila, grapefruit soda, lime

## BAR TAB

### **PREFER TO RUN A BAR TAB?**

Please select 1 red wine, 1 white wine, 2-3 bottled beer options from the wine list provided by your Event Manager.

### **MEMBERS EVENTS - GLASSWARE HIRE REQUIRED**

\$1.50 per glass.

Champagne flutes & wine glasses are available. Water glasses are included. RANSA Members who BYO are responsible for service of own beverages.



# TERMS & CONDITIONS

## TERMS AND CONDITIONS

These terms and conditions apply to all Navy Bear event space bookings and should be read in conjunction with any additional terms and conditions that may be included in relation to your specific venue quote or contract.

To confirm your function, we require an initial deposit of 30% of minimum spend (credited towards the final account) plus a signed and completed copy of the contract and credit card pre-authorisation forms. This is required within 7 days of making your booking. Navy Bear holds the right to cancel any bookings not held with a security deposit plus completed agreement contracts.

## PARTIES

The parties of these terms and conditions are Navy Bear Pty Ltd ABN 881 542 829 07 trading as Navy Bear and the client listed on the booking contract ('you' or 'client').

## MINIMUM SPEND

Minimum spends apply to all events. The minimum spend applies to food and beverage ONLY. Venue hire, security, additional staffing, audio visual equipment and other costs are in addition to the minimum spend. Your minimum spend is stated on your quote and contract. Any shortfall from your final food and beverage spend will be added to your final bill.

## PAYMENT TERMS

• The balance of your invoice is due a minimum 14 days prior to your event. If

final payment is not received, we may release the date minus the holding deposit.

• Guaranteed guest numbers are required no later than 7 working days prior to function. The final charges will apply to the agreed guaranteed guest numbers/ minimum spend, or the final head count, whichever is greater. Any additional or incidental charges incurred in the lead up to, or at the time of your event are payable on the date of your event.

• Navy Bear has the right to preauthorise/ charge the credit authority form number provided with the signed contract for any balance owing, including additional event inclusions requested by the client the day of the event, if final payment has not been received by the above timeframe allocated.

## METHOD OF PAYMENT

Navy Bear accepts the following methods of payment: Electronic Funds Transfer and Visa and Master Card credit cards. Payment made by cash or direct debit incurs no surcharge. Credit card surcharges apply.

## SURCHARGES

MasterCard and Visa payments will incur a 1.5% surcharge. In addition, a 15% surcharge applies on public holidays and a 10% surcharge on Sundays.

## CANCELLATION POLICY

• Any cancellation will incur a loss of full deposit.\*  
• Cancellations made less than 7 days from your event are non-refundable.\*

• In the event of cancellation within 7 days of your event, any unpaid or outstanding invoices issued prior to your cancellation remain payable.\*

• In the event we are unable to host your event due to government mandated restrictions relating to COVID-19, your deposit will be held as credit to be spent in venue or on a future event within a 12-month period or at the discretion of Navy Bear. Any other payments made will be refunded in full.

## FORCE MAJEURE

Should performance by Navy Bear be interfered with or prevented by an event or condition beyond its reasonable control (Force Majeure), including but not limited to: acts of God, government authority, disaster, epidemic, war, public emergency or calamity, fire, civil insurrection, riot, earthquake, flood, labour dispute, strike, the unavailability of any necessary utility, or other emergencies, any of which make it illegal or impossible for Navy Bear to perform its obligations, then Navy Bear shall not be liable for such delay or failure to perform its obligations, and this contract may be terminated for any one or more of such reasons by written notice from Navy Bear to the client without financial liability.

## EVENT TIMINGS

All events hosted at Navy Bear can commence no earlier than 7am and conclude no later than 11pm unless otherwise pre-approved by management. Guests must leave in a quiet manner and with greatest respect to residents.

## FOOD AND BEVERAGE SELECTIONS

• The final food and beverage selections are required fourteen (14) days prior to the event.

• Dietary requirements are required fourteen (14) days prior to your event date. The venue can cater to gluten free, lactose free, vegetarian, vegan and pescatarian at no additional cost and upon prior request ONLY. Any additional dietary requirements such as Kosher meals can be pre-ordered and may incur an additional fee.

• Whilst dietary requests may be accommodated, our food is prepared in a kitchen that handles nuts, shellfish, sesame, lactose and gluten. Whilst all reasonable efforts are made we cannot guarantee that our food will be completely allergen free.

• All food and beverage is subject to seasonal change, however notification will be given for this.

• Our food is prepared using fresh ingredients and under hygienic conditions. However, Navy Bear takes no liability for any latent defect in any product used.

## BEVERAGES

• Beverage Packages: Unlimited beverage service for your pre-selected beverage list for the duration of your event or pre-agreed beverage service duration, subject to the Responsible Service of Alcohol.

• Beverages upon consumption: Client billed for the actual beverages consumed from the pre-selected beverages menu for the duration of



# TERMS & CONDITIONS

your event or preagreed beverage service duration. A minimum spend per person for beverages is applicable and to be paid pre-event. Any beverages consumed in addition to your minimum spend is to be paid in full at the conclusion of your event. Navy Bear reserves the right to charge the credit card details as provided in the Credit Card Authorisation form for any outstanding payments.

· BYO: Members of RANSA are able to bring their own alcohol. Corkage fees and service fees may apply and must be paid prior to the event. Corkage will include glassware.

## BUMP IN/BUMP OUT

The Venue must be returned in the same level of cleanliness and condition at the end of hire that it was received in at the commencement of hire. A cleaning fee will be charged at the discretion of management, should the premises be left in an unacceptable state. If the Cafe is open the following day all cleaning must be completed by 07:00 the following day for cafe to operate effectively.

Navy Bear café will be operating 7 days a week 07:00 to 16:00 and therefore function times and bump out needs to take into consideration the cafe operation.

## DÉCOR AND STYLING

All decorations must be submitted to your Event Coordinator for approval at least fourteen (14) days prior to the event. Glitter, confetti, confetti balloons, sequins and any other form of small 'spreadable' materials,

smoke and haze machines are not permitted in venue. Please check with your Event Coordinator if you are unsure.

## FIRE RISKS

Candles and open flames are not permitted for use in or around the venue. Under no circumstances are fireworks, sparklers or candles to be used, other than briefly and under the continuous supervision of the hirer, in, for example, a birthday cake. The hirer is expected to comply with laws relating to fire safety.

## DUE CARE

To the extent permitted by law, we will not be liable for any loss, damage, liability, claims or expenses (however caused, including negligence whether direct, indirect or consequential) incurred by yourself, your guests, your employees or any contractors engaged by you, arising from the use of or connected with the venue.

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event.

Delivery of goods will only be accepted by the venue at the time of your contracted bump in access, unless otherwise agreed upon. All goods brought on site for your event must be removed from the venue by the conclusion of your contracted bump out time, unless otherwise agreed upon. Navy Bear takes no responsibility for any items or valuables left on site and reserve the right to dispose of such items if not collected

within seven (7) days of your event.

Navy Bear, their servants and agents are not liable for any loss or injury, which occurs on or near its premises.

## GRATUITY

A 5% gratuity applies to all events. This goes directly to staff and does not count towards the minimum spend.

## USE OF SPACE

Members are informed when private events are booked in the club however, members of the club do reserve the right to access and use designated areas of the club at any time including during any event. This includes access to the bathroom.

## CLEANING FEE

A cleaning fee will be charged at the discretion of management, should the premises be left in an unacceptable state

## DAMAGES

Clients are financially liable for any damage sustained to property of the venue or any other property in the venue which is not owned by the venue whether caused by the client's own action, or by its employees, agents, sub-contractors or guests. Under no circumstances is anything to be nailed, screwed, stapled, or adhered to walls, ceiling, floor, doors or other surfaces that are or could reasonably be considered part of the venue. Nothing can be rigged to the ceiling of the venue.

## CONTRACTORS AND SUBCONTRACTORS

Contractors and sub-contractors appointed

by the client or by Navy Bear on behalf of the client, must at all times abide by the venue regulations and any instructions given by venue management, whilst on the premises.

Regulations include and are not limited to the following:

- All contractors must provide a detailed list of equipment and staff members that they wish to bring onsite for your event, prior to the event.
- Contractors and Sub-Contractors must provide proof of insurance policies in effect (including workers compensation and public liability) to Navy Bear at least fourteen (14) days prior to your event.
- No sub contractor will be permitted to work in the venue without first providing proof of Public Liability.
- All contractors must report to the venue manager, located at the venue prior to commencement of work.
- Navy Bear reserves the right to reject any request for venue access for any Contractor and Sub contractor they do not deem as not suitable or safe.
- Navy Bear is not liable for any harm or damage to guests caused by external supplier equipment, styling décor, furniture, goods or service.

## ALCOHOL AND DECORUM

Navy Bear practices the Responsible Service of Alcohol. Whilst we encourage guests to enjoy themselves, we will not allow guests to drink to excess and place themselves and other guests at risk.

# TERMS & CONDITIONS

Venue staff members are instructed to check ID's, not serve alcoholic beverages to guests under the age of 18 years, or to guests perceived to be close to or in a state of intoxication. All minors must be in the immediate presence of their legal guardian at all times in our venues. Please be aware management will support staff who refuse service to intoxicated, underage, quarrelsome, unruly or offensive guests. Such guests will be asked to remove themselves from the venue immediately.

## ENTERTAINMENT/MUSIC

Navy Bear and RANSA staff will control the noise levels of the music and/or performers during your event and as your guests leave. Outside speakers are not available for evening functions as part of RANSA's consideration for our neighbors. The boatshed must be completely vacated by 11:30pm with all guests leaving in a quiet manner and with the greatest respect to local residents. All functions must conclude no later than 11:00pm to vacate the venue before 11:30pm.

## CLIENT CONFIRMATION

I confirm that I have read and understand the terms and conditions in this form.

I acknowledge that my booking is conditional on maintaining compliance with these terms and conditions.

I understand my credit card is held as security and may be charged for additional expenses as specified in these conditions, including additional food & beverages consumed, extensions to the event duration,

any damages to property, couriering of uncollected goods after the event, additional costs incurred as specified in this agreement or any overdue payments.

NAME:

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SIGNATURE:

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DATE:

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