

fiction

BAR | RESTAURANT | FUNCTIONS

FUNCTIONS BROCHURE

Fiction Bar is a superb venue that wraps you in the perfect experience. Take in Raby Bay Marina's panoramic views while sipping a refreshing cocktail. Feast on dishes made with love – and a little magic – by our talented chef.

Contents



Welcome to
Fiction





EVENT SPACES



CANAPES



PREMIUM CANAPES



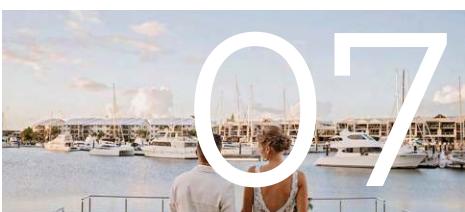
PLATTERS



SEATED MENU



BUFFET MENU



RECOMMENDATIONS

Event Spaces



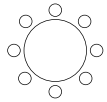
[THE FUNCTION ROOM]

Our Function Room is the perfect place to host your next event!

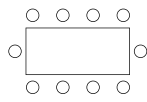
The Function Room is an ideal space for more intimate celebrations from 20 people, up to gala events, product launches and large private celebrations catering up to 100.

With breathtaking views of the Raby Bay Marina, a private bar with a bartender, and access to audio visual facilities, you wouldn't want to be anywhere else.

Customisable floor layouts for a cocktail party or sit-down banquet means you can host a truly memorable occasion for your guests.



Banquet
80



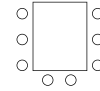
Trestle
100



Cocktail
100



Theatre
100



Boardroom
40

[THE DECK AREA]

Boasting the best views of the Marina, The Deck area is ideal for that special celebration. Watch the light change while you sip a wine or a cocktail. It's perfect, elegant and contemporary and will keep you dry, whatever the weather.



Cocktail
60

[THE MARINA LOUNGE]

The Marina Lounge is an intimate function space located next to the bar. Relax in our plush sofas or lean against one of our many highbars and enjoy the company of your guests. There is also window seating to take in panoramic views of the water.



Cocktail
45

[THE GLASS LOUNGE]

Located at the entrance of the restaurant with large glass windows to look out over the harbour. This is a perfect spot to entertain your guests, with airconditioning and easy access.



Cocktail
30

Canapes





Canapes

Macaroni au gratin bites with sriracha mayo 25 pcs	\$70
Sweet potato croquettes (v, g.f) 25 pcs	\$75
Pumpkin arancini balls (v, g.f) 25 pcs	\$80
Crispy bbq pork spring rolls 40 pcs	\$85
Shredded beef and vegetable croquettes with mushroom sauce 40 pcs	\$85
Crispy garlic mini kiev bites 40 pcs	\$90
Flaky shell vegan sausage rolls with spicy chutney (v, g.f) 30 pcs	\$85
Ferbed meatball skewers with capsicum mayo (g.f) 40 pcs	\$90
Bruschetta tarts with pomegranate molasses (v) 40 pcs	\$95
Fluffy baozi bbq pork buns 30 pcs	\$95
Creamy ricotta and spinach pastizzi with minted yoghurt (vg) 50 pcs	\$95
Mini mediterranean pizzas (g.f, v.g) 30 pcs	\$95



Grissini sticks wrapped with premium prosciutto served with parmesan dipping sauce 30PCS	\$95
Cauliflower pakoras with masala and mint labneh dip (v.g, v.o, g.f) 50 pcs	\$95
Chilli thai fish cakes served with a fresh mango salsa and chili jam 40 pcs	\$95
Mini caprese baked tartlets with basil pesto and vintage cheddar (vg) 30 pcs	\$105
Crispy coconut crumbed prawns 40 pcs	\$110
Smoked salmon on dill infused cream spoon (g.f.o) 40pcs	\$110
Stuffed goats cheese vol au vents with fresh fig and drizzled honey 30 pcs	\$110
King prawns perched on dill cucumber and romesco (g.f) 40 pcs	\$120
Signature char grilled bali satay skewers (beef or chicken) 40 pcs	\$120
Eye fillet resting in windblown pastry with gorgonzola pumpkin 30pcs	\$120
Double braised sticky pork bites with smashed sesame cucumber 30pcs	\$120
Sand crab and king prawn mornay tart 30pcs	\$130
Ceviche kingfish spoons with a mango and granny smith infusion (g.f) 30 pcs	\$140
Slow cooked beef slider with monterey jack cheese and smoked bourbon sauce (min 20)	\$10 each
Southern crumbed chicken slider with creamy ranch slaw (min 20)	\$10 each
Coffin bay oysters your choice of citrus mignate or kilpatrick 2 dozen (\$50 per additional dozen)	\$110



COMBINATION ASIAN PLATTER - \$150

NETTED VEG ROLLS | BOMBAY SAMOSA
TOKYO SPICED KARAAGE CHICKEN | PORK WONTONS 60 PCS

FRESH FRUIT PLATTER - \$80

COMBINATION OF FRESH FRUITS SERVES APPROXIMATELY 25

SANDWICH PLATTER - \$95

ASSORTMENT OF FINGER SANDWICHES 60PCS

CHARCUTERIE PLATTER - \$350

A SELECTION OF CURED MEATS, CHEESE, FRUIT & VEG, OLIVES,
NUTS, DIPS, BREAD CRACKERS SERVES APPROX 30

MORNING TEA PLATTER - \$300

MINI HAM AND CHEESE CROISSANTS 30PCS | ASSORTED DANISHES AND 30PCS
WARM BUTTERMILK SCONES WITH CREAM AND JAM 30PCS

DESSERT PLATTER - \$250

MIXED MINI MUFFINS 20PCS | CHEESE CAKE PILLOWS 20PCS
GANACHE TOPPED MINI PROFITEROLES 20PCS | CHOCOLATE FUDGE BROWNIE 25 PCS

GRAZING TABLE - \$1100

COMBINE ALL THE ABOVE PLATTERS FOR THE
ULTIMATE SMORGASBORD TO IMPRESS ALL OF YOUR GUESTS

Seated Menu





MINIMUM 30 PEOPLE

2 COURSE Mains And A Choice Of Entree Or Dessert	\$65 PP
3 COURSE Entree, Mains And Desserts	\$75 PP
4 COURSE 4 Course - Choice Of Two Canapes, Entree, Mains And Desserts	\$88 PP

ENTREE

CHOICE OF 2 AS ALTERNATE DROP

Pumpkin Arancini With Beetroot Aioli (Vg,G.F)	
Netted Crispy Veg Spring Rolls	
Oma's Beef Croquette With Smokey Capsicum Sauce	

MAIN

CHOICE OF 2 AS ALTERNATE DROP

280Gm Grain Fed Rib Fillet (Mb2+) Eye Fillet, Wild Mushroom Sauce (G.F)	
Pan Seared Northern Territory Barramundi With Mustard Garlic Cream (G.F)	
Chorizo And Camembert Stuffed Chicken With Roasted Bell Pepper Sauce (G.F)	

All Mains Are Accompanied By Roast Duck Fat Potatoes And A Medley Of Vegetables

DESSERT

CHOICE OF 2 AS ALTERNATE DROP

MINT AND CHOCOLATE HEDGEHOG SLICE	
BAKED BERRY CHEESECAKE	
CHOCOLATE AND VANILLA CHEESECAKE	
BELGIUM CHOCOLATE WAFFLE	

Buffet Menu





BREAKFAST BUFFET

MINIMUM 40 PPL \$45 PP

DANISH PASTRIES
FRESH FRUITS
WARM BREADS AND JAM
SCRAMBLED EGGS
BACON
HASHBROWNS
ROAST TOMATOES
FIELD MUSHROOMS

SIGNATURE BUFFET

MINIMUM 40 PPL \$60PP

MIXED FRUIT
FRESH BAKED BREADS AND CHARCUTERIE
3 VARIETIES OF CHEF' SALAD

HERB BUTTER ROAST CHICKEN BREAST WITH CHARDONNAY SAUCE
SLOW COOKED BEEF OR LAMB CASSEROLE
GRILLED BARRAMUNDI WITH DILL SAUCE

BAKED PARMIGANO POTATO GRATIN
GARLIC BUTTER BROCCOLI, DUTCH CARROTS AND CAULIFLOWER

BAKED CHEESECAKE
ORANGE AND POPPYSEED CAKE
CHOCOLATE BROWNIE

ADDITIONALS

OYSTERS FRESH OR KILPATRICK - \$18PP
COOKED OR FRESH PRAWNS - \$18PP

Event Packages





PLANNING A BABY SHOWER?

We can provide you with a beautiful space, as well as all of the food and drink you need to keep your guests happy. Ask our friendly bar staff about our delicious mocktails!



GETTING MARRIED?

A magical setting on the water, the Function Room is customisable to suit your event needs. It doesn't matter whether it's big or small, make it memorable for you.



Recommendations

[WHO WE RECOMMEND]

To complete your event, Fiction recommends the following suppliers who have a wealth of experience and expertise both with Fiction and within their respective industries.

PHOTOGRAPHY

PAPILLON STUDIO

07 3824 4831

info@papillonstudio.com.au

ROMANA SAEHENG PHOTOGRAPHY

0400 759 407

info@romana.com.au

www.romana.com.au

GEMMA NEVIN PHOTOGRAPHY

0426 811 720

hello@gemmanevin.com

www.gemmanevin.com

FLORISTS

FLAIR FLORAL

0400 571 622

hello@flairfloral.com.au

www.flairfloral.com.au

TN BLOOM

tnbloom@outlook.com

fb.com/tnbloom.florist

CUPCAKES & CAKES

CAKES BY SIMONE

0417 719 565

cakesbysimone.com.au

PETAL & PEACH BESPOKE CAKERY

0403 533 666

petalandpeachbespokecakery.com

CUPPA MAKE CAKE

cuppamakecake@outlook.com

www.cuppamakecake.square.site

ACCOMMODATION

MORETON BAY BEACH LODGE

0419 327 484

moretonbaybeachlodge@gmail.com

105 Shore Street North, Cleveland

4164

WARRA WARRA

07 3062 8515

stay@warrawarra.com

www.warrawarra.com

EVENT STYLING

BEAUTIFUL ILLUSIONS

Stephanie - 0412 179 214

Jodie - 0416 182 276

www.beautifulillusions.com.au

admin@beautifulillusions.com.au

MISS WEDDINGS

0439 311 305

stylist@missweddings.com.au

www.missweddings.com.au

BALLOONS BY THE BAY

3821 2839

balloonsandweddingsbythebayau@gmail.com

www.balloonsbythebay.com.au

EVENTS LETTERS

0430 369 367

info@eventletters.com.au

www.eventletters.com.au

ENTERTAINMENT

KYLE BRYANT

www.kylebryantmusic.com.au

MICK DANBY

mick@danbyentertainment.com

JO DOYLE

timandjo@hotmail.com

0488 080 904

JSQZE

jsoqeta@hotmail.com

CELEBRANTS

VANESSA MYLES
BUTTERFLY CEREMONIES

0439 691 358

vanessa@butterflyceremonies.com.au

JAMES MCLAUHLAN CELEBRANT

0418 763 117

www.JMcelebrant.com.au

james_civilcelebrant@outlook.com

LOVING HEARTS CEREMONIES

0468 350 495

brenda.keeling@live.com

BOOKING AGREEMENT TERMS & CONDITIONS

The following Booking Agreement is to be signed by the client, accepting all of the following terms and conditions.

1. Tentative bookings will be held for a period of fourteen (14) days.
2. This agreement is to be signed and returned prior to your function, along with the appropriate room hire cost or deposit to secure your booking.
3. Cancellations are to be given in writing to the Fiction Functions Department (functions@fictionbar.com.au).

The following refunds will apply:

6 months or more: Full Refund
6 months – 8 Days: 1/5 Room Hire Forfeited
7 days – 2 days: Full Room Hire Forfeited
Less than 2 days: Full Room Hire and 50% of other total costs Forfeited

4. Your function room is hired for a period of 5 hours. Extensions to these times will need to be approved by the Functions Department prior to your event.
5. An indication of the number of guests will be required during your initial enquiry and a more accurate figure at your planning meeting with our Function Department.
6. You are permitted to decorate the Function spaces subject to obtaining the prior consent of Fiction Management. Please do not use nails, screws, staples, tape, blue tack or any other adhesive to any wall, door, ceiling or other surface or part of the building unless approved by Fiction Management. You may be liable for any loss or damage caused.
7. Fiction will take particular care with any goods delivered to the premises prior to, during or after an event but is not responsible if any damages occurs. We will endeavour to meet reasonable storage request, however we have limited storage space available.
8. Business cheques may be used for payment on approval from management. All cheques are to be cleared by the due date of payment, therefore if paying by cheque you should allow five (5) working days for clearance.
9. There will be a cleaning charge if soiling or damages occur to carpets and/or furniture or if there is an unreasonable amount of cleaning to be done following your function. There must be no scatters or confetti used within Fiction.

10. Smoking is not permitted in any part of our function rooms or any other area in the venue.

11. Children are permitted in the function room under direct supervision of a legal guardian. Children may be provided with a children's package for food and beverage. Children thirteen years and older are charged at adult price. Please advise if a highchair is required.

12. Fiction reserves the right to make changes to room allocations based on anticipated final numbers. Where possible, the client will be informed of any changes.

13. Licensing Policy

Dress Code

A dress code applies to all guests and it is the responsibility of the client to ensure their guests comply with these regulations on the day of the function. Please consult with your functions coordinator for full details of the dress regulations.

Liquor

Fiction is a licensed premises. Fiction is committed to The Responsible Service of Alcohol and reserves the right to refuse service to underage, intoxicated or abusive guests within private functions. Fiction reserves the right to exclude or eject any guest from a function or from the premises without refund to the client. Guests may be asked to produce proof of age identification. This should be a current Driver's License, Passport or Department of Transport issued 18+ card. If a person cannot produce appropriate identification they will be considered underage. Any underage drinking detected will be treated as a serious offence and management reserve the right to cease the function without refund to the client. All parties drinking are to remain with their drinks inside the designated liquor licensed area and cannot take drinks outside those areas. Under the responsible service of alcohol guidelines, all functions serving liquor must do so in conjunction with the service of food.

Permits

Event organisers shall be liable at their own expense to obtain permits and consents as required for the conduct of the event or any part thereof, over and above those already held by Fiction with prior approval by Fiction; and shall indemnify Fiction in respect of all losses incurred as a consequence of any failure by the client to obtain any such permit or consent. Fiction shall be at liberty to prevent any activity for which any required permit or consent is not obtained by the client, without being liable to the client for any loss occasioned by such prevention.

Client Name: _____

Client Signature: _____

Organisation (if applicable): _____

Date of Function: _____



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