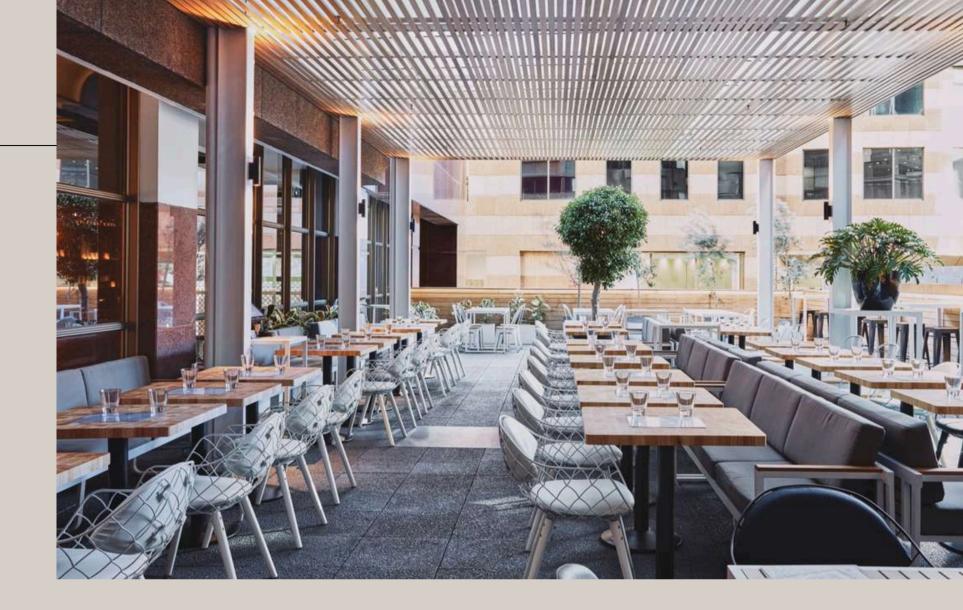


FUNCTION PACKAGES

THE BALCON

Arguably Sydney's most bespoke outdoor dining area in the heart of the CBD, the Balcón is the ideal space for accommodating larger groups.
Undercover and perfect for dinner parties or cocktail & canape events
Can accommodate up to 150 guests under cover (stand-up canapes)
Can be exclusively booked for dinner events of 60 guests or more..





THE BOLON

The BoLón with its elegant interiors and surrounded by floor to ceiling glass, the room sits at the front of the restaurant and offers views out to Bligh Street.

Can accommodate up to 28 guests. Ideal space for cocktail-style events or group dinners





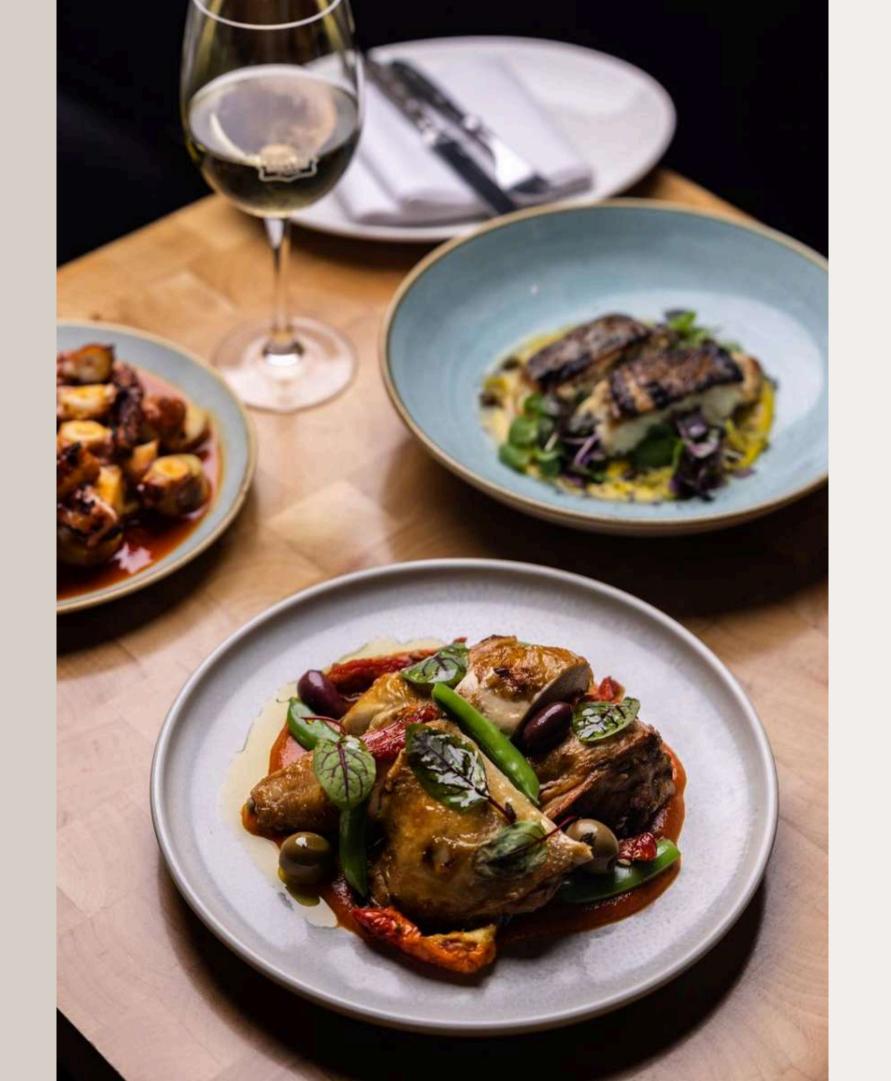




THE MARQUEE

Our Marquee at the rear of the terrace can accommodate up to 50 guests.
Can book for Canape Function or Drinks only





SETMENU

\$78 PP

Kikones

Jamon Serrano, Balcon Curd

Kingfish Crudo, Potato and Anchovy Creme

Eggplant, Saffron Honey Glaze, Spanish Onion

Savoy Cabbage Salad, Raisin, Almond, Manchego

Josper Roast Chicken, Salsa Brava

Fried Potatoes

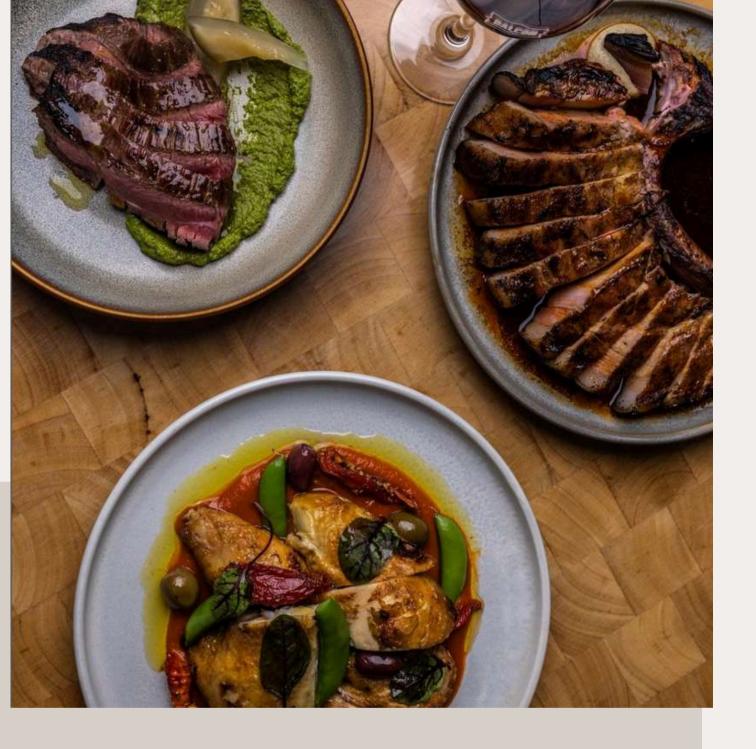
Dessert of the Day



\$98 PP
Kikones
Jamon Serrano, Balcon Curd
Kingfish Cruda, Potato and Anchovy Creme
Galician Octopus, Ajada Oil
Savoy Cabbage Salad
Josper Roast Chicken
Jacks Creek Flank Steak
Potatoes

DELUXE SETMENU





PREMIUM SETMENU

\$135 PP

Balcon Fritto (1)

Croquetta Del Dia (1)

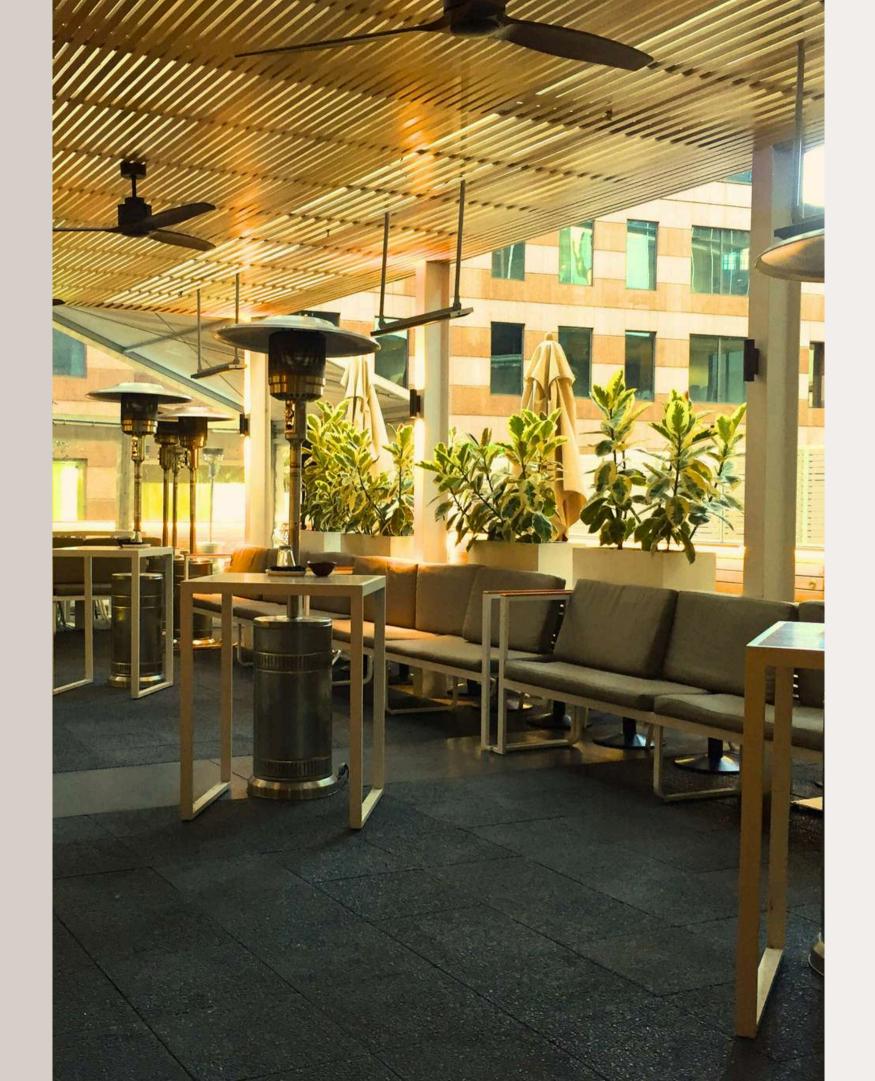
Frilled Gamba Prawn, Chorizo pinxto (1)

Pan Con Tomate, Ortiz Anchovy (1)

Iberico Cebo 30g pp Kingfish Cruda, Potato and Anchovy Creme Grilled WA Octopus, Kipfler Potato, Ajada Oil

Cabbage Ensalada 500g "Solomino" Striploin, Yoghurt, Sofritto Fried Potatoes

Dessert of the Day



CANAPES

\$85 pp 9 Canapes 1.5 pieces of each \$97 pp 9 canapes 2 pieces of each

We've created a canape selction to suit each individual group.

We send 1.5 portions of each canape per person.

If you would like 2 pieces per person. add \$12pp (total 97pp)

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CANAPES

Seafood

Prawn and Chorizo with Salmorejo sauce Socarrat with Pickled Mussell Sardine Montaditos, Lemon Garlic Aoili

From the Land

Jamon fritto with Manchego cheese. Beef Tostada, Brava Sauce

Vegetable

Potato Tortilla Mushroom Croquette Stuffed Swiss Brown Mushroom

Dessert

Chocolate Santiago Cake





ALLINCLUSIVE MENUS



FESTIVE MENU

\$80 PP
1.5 hours House Drinks Included

Croquetta Del Dia (1) House Made Mato, Fresh Honeycomb

Jamon Serrano

Cabbage Ensalada
Josper Rosted Chicken
Fried Potatoes

Dessert of the Day

indoor Dining Only







SPANISH PARTY MENU

\$100 PP includes 2 hour House Drink Package

Balcon Fritto (1) Jamon Serrano, Balcon Curd, Seasonal Fruit House Made Mato, Honeycomb

Eggplant, Saffron Honey, Spanish Onion

Lamb Cutlets, Mojo Rojo (1)
Fried Potatoes





House Beer House Red, White and Rose Soft Drinks

1.5 Hours - \$45PP

2 Hours - \$55 PP

3 Hours - \$80PP

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Cerveza Sucasas Lager
Brut Nature Cava
Rose- Light Bodied Garnacha
White- Light Bodied Verdejo
Red- Light to Medium bodied Garnacha
Medium to Full Bodied Monastrell
Soft Drinks

1.5 Hours - \$55PP

2 Hours - \$75 PP

3 Hours - \$99PP

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ROYAL PACKAGE

Cerveza Sucasas Lager
Brut Nature Cava

'Las Fincas' Pale Dry Rose. Garnacha, Tempranillo.
'Gomariz X' Light Bodied. Albarino.
'Trevelen Farm' Medium Bodied Oaked. Chardonnay
'Castro Candaz Joven' Light Bodied. Mencia
'Familia Pacheco' Medium to Full Bodied. Monastrell, Cabernet, Syrah
Soft Drinks

1.5 Hours - \$70PP

2 Hours - \$95 PP

3 Hours - \$120PP

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FORALL ENQUIRIES

02 9223 6176

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