CONSERVATION HUT
WENTWORTH FALLS
2773
Laughin' Boy
CAFE
RESTAURANT
FUNCTIONS
+EVENTS

WELCOME

With three distinct and stunning venues to choose from, each offering its own unique charm, we invite you to embark on a journey of memorable events and celebrations

From intimate gatherings to grand affairs, our dedicated team is here to bring your vision to life. Whether it's a milestone birthday, a corporate function, or a special occasion, allow us to offer the perfect backdrop for your next event.

Enhance your event with our personalized **Event Styling Services**, curated by *The Ultimate Occasion*. Whether it's a wedding, birthday, or corporate affair, we can tailor the decor to reflect your individual taste and vision. Chat with our friendly team about our available packages and together we can turn your event into an unforgettable experience!

VENUES

CAFE 2773

EXCLUSIVE VENUE HIRE

STAND–UP	MIN 80 – MAX 140
SIT DOWN (OUTSIDE)	MIN 70 – MAX 90

NON-EXCLUSIVE SECTION HIRE

FRONT UNDERCOVER AREA	APPROX 40
PETROL STATION	APPROX 30
INSIDE	APPROX 20

2773 Glenbrook is an idyllic mountains destination for friends and families to eat, connect and play.

The gateway to the Blue Mountains, 2773 is a family friendly café by day and a glorious restaurant by night.

With an undercover play area, ice cream cart, woodfire pizza oven, live entertainment and cocktail bar, the mood is set for a fabulous time.

02 4739 2773

19 Ross Street
Glenbrook, NSW

2773glenbrook.com.au

Engaged

BILPIN
GINGER BEER
MATSO'S
MOUNTAIN CULTURE
Modelo
Especial

Engaged

Let's Party

EXCLUSIVE VENUE HIRE

STAND-UP	MIN 80 – MAX 140
SIT DOWN (OUTSIDE)	MIN 70 – MAX 90

LAUGHIN' BOY

Set high on the banks of the Nepean River with a glorious northerly aspect, Laughin' Boy is the perfect spot to stop, connect and relax with family and friends, old and new.

With a large outdoor deck, we know you'll feel at home under the Jacaranda trees sitting round a table, laughing with your loved ones.

02 4713 1333

4 River Road
Emu Plains, NSW

laughinboy.com.au

Cocktails

21

EXCLUSIVE VENUE HIRE

STAND-UP	MIN 50 – MAX 100
SIT DOWN	MIN 35 – MAX 70

CONSERVATION HUT

Nestled amidst the breathtaking beauty of the Blue Mountains, The Conservation Hut offers an extraordinary dining experience with uninterrupted views of the Jamison Valley and the majestic Mt. Solitary.

A unique location, The Conservation Hut is perfectly situated for you to enjoy exquisite views.

02 4711 0110

92 Fletcher St
Wentworth Falls, NSW

conservationhutcafe.com.au

One

Thirty

We found love

PACKAGES / MENUS

SEATED PARTIES

FOR GROUPS OF 15+ GUESTS

(non–exclusive venue use)

STANDARD PACKAGE	$65
PREMIUM PACKAGE	$80

STANDARD PACKAGE $65

Choice of 6 of the following menu items:

- 3 cheese and garlic pizza – *2773 only*
- Insalata salad, Rocket, pear, walnuts, parmesan, apple cider vinaigrette (V, VGO, GF)
- Fries, cheeseburger sauce (V, VGO)
- Haloumi steak, mescal warmed honey, jalapeno (V, GF)
- Wedges, Sweet chilli, Sour cream (V, VGO)
- Sauteed Asian greens, garlic, soy, sesame oil
- Sticky Asian Maple pork ribs
- Pork Belly Bao Buns
- Pineapple cut Calamari frites, aioli
- Korean Fried Chicken, Kewpie Mayo
- Yellow Fish Curry
- Chocolate brownie, Oreo crumb, meringue, vanilla ice-cream (GFO)
- Sticky toffee pudding, butterscotch, Gaytime popcorn, vanilla ice- cream
- Eton mess – meringue, banana, passionfruit, strawberry, cream, Pashmak (GFO)

A La Carte ordering option available for any group size
Groups of 20+ require a minimum spend of $50 (including beverages)

PREMIUM PACKAGE $80

Choice of 7 of the following menu items ***(*limit of 5)***

- 3 cheese and garlic pizza *(2773 only)* (GFO)
- Insalata salad, Rocket, pear, walnuts, parmesan, apple cider vinaigrette (V, VGO, GF)
- Fries, cheeseburger sauce (V, VGO)
- Woodfired bread with heirloom toms, basil micro herbs, burrata, olive oil
- Wedges, Sweet chilli, Sour cream (V, VGO)
- Sauteed Asian greens, garlic, soy, sesame oil
- Pumpkin Haloumi Salad, Pomegranate, feta and sesame (GFO)
- Polenta chips, chipotle aioli
- Crispy crunchy Brussel sprouts (VG)
- Sticky Asian Maple ribs
- Pork Belly Bao Buns
- Pineapple cut Calamari frites, aioli
- *Korean Fried Chicken, Kewpie Mayo
- *Yellow Fish Curry
- *Salmon sashimi- green Najim, finger lime, lime pearls
- * Lobster rolls- Sydney lobster, tiger prawns, avocado, lettuce, celery, dill, kewpie mayonnaise (GFO)
- *King prawns, confit garlic butter (DFO)
- *Scotch fillet, chimichurri and salsa, onion rings and rocket (GFO)
- *Tamarind glazed lamb shoulder

- Pineapple Tatin, coconut ice-cream, flaky pastry
- Chocolate brownie, Oreo crumb, meringue, vanilla ice-cream (GFO)
- Sticky toffee pudding, butterscotch, Gaytime popcorn, vanilla ice- cream
- Eton mess, Meringue, banana, passionfruit, strawberry, cream, Pashmak (GFO)
- Churros, Dulce de leche

$10 additional items

2 SMALL, 2 SUBSTANTIAL, 1 SWEET	$55
4 SMALL, 2 SUBSTANTIAL, 1 SWEET	$70
5 SMALL, 3 SUBSTANTIAL, 2 SWEET	$85

FUNCTIONS

(exclusive venue use)

CANAPÉ MENU

Smalls (cold)

- Oysters w/ classic mignonette (GF, DF)
- Salmon sashimi, green Najim, finger lime, lime peals (GF, DF)
- Brioche w/ lemon ricotta, fresh peach and basil (V)
- Goats cheese, beetroot and walnut tarts (V)
- Lobster & crab tropical salsa bites
- Parmesan crisp served, crème fresh and pomegranate (V)
- Lobster roll – Sydney lobster, tiger prawns, avocado, lettuce, celery, dill, kewpie mayonnaise (GFO)

Smalls (hot)

- Half shell scallops, lemon butter (GF, DFO)
- Peking Duck pancakes, hoisin sauce
- Prawn skewers, confit garlic, chilli oil (GF, DFO)
- Mini beef pies
- Pineapple cut calamari, lemon aioli
- Black rice arancini exotic mushrooms, black garlic mayonnaise, parmesan lattice (V)

Bowls

- Yellow Fish Curry
- Tamarind glazed lamb shoulder
- Sweet and sour pork belly (DF, GFO)
- Roast Spiced Pumpkin, honey glaze, almond cream, apple (V, VGO, DFO, GFO)

Substantial

- Korean fried chicken w/ kewpie mayo
- Chicken & Chorizo skewers (GF, DFO)
- Cheese burger sliders (GFO)
- Zucchini croquettes (V)
- Prawn toast, siracha, kewpie mayo, bonito flakes
- Wagyu flank steak skewer, chimichurri (GF, DFO)
- Truffle and three cheese toastie (V, GFO)
- Pork belly Bao buns
- Popcorn Prawn taco
- Feta stuffed zucchini flowers (V)

Sweet

- Lemon Meringue Tartlet (V)
- Dark Chocolate tartlet, Dulce de Leche (V)
- Banoffee Tart, caramel, banana, cream
- Churros w/ Dulce de Leche

3 MAINS, 3 SIDES, 1 SWEET	$75
4 MAINS, 4 SIDES, 2 SWEET	$95
+ BREAD AND PEPE SEYA BUTTER / EXTRA VIRGIN OLIVE OIL TO START	$5

SIT DOWN BANQUET

Mains

- Sweet and sour Pork Belly (DF, GFO)
- Scotch fillet, chimichurri and salsa, Onion rings, rocket (DFO, GFO)
- Yellow Fish Curry
- Tamarind glazed lamb shoulder
- Korean Fried Chicken with Kewpie Mayo
- Roast Spice Pumpkin, honey glaze, almond cream, apple (V, VGO, DFO, GFO)
- Pork Belly Bao Buns
- Salmon sashimi- green Najim, finger lime, lime peals (GF, DF)

Sides

- Haloumi steak, mescal warmed honey, jalapeno (V, GF)
- Sticky Asian Maple ribs
- Lobster rolls- Sydney lobster, tiger prawns, avocado, lettuce, celery, dill, kewpie mayonnaise (GFO)
- Fries, cheeseburger sauce (VG, VGO)
- Wedges, sweet chilli sauce, sour cream (VG, VGO)
- Crispy crunchy Brussel sprouts (VG)
- Polenta chips, chipotle aioli
- Insalata salad, Rocket, pear, walnuts, parmesan, apple cider vinaigrette (V, VGO, GF, DF)
- Sauteed Asian greens, garlic, soy, sesame
- Pumpkin Haloumi Salad with Pomegranate, feta, balsamic glaze and sesame (VGO)
- Greek Salad (V, VGO, GF)
- Watermelon Salad, feta, olive, lime, mint (V, VGO, GF)

Dessert*

- Lemon Meringue Tartlet
- Dark Chocolate tartlet, Dulce de Leche
- Banoffee Tart
- Churros w/ Dulce de Leche
- Chocolate brownie (GFO)
- Sticky toffee pudding
- Eton mess, Meringue, banana, passionfruit, strawberry, cream, Pashmak (GFO)

** Desert to be individual serve, alternate drop if 2 sweet options chosen*

2 COURSE	$75
3 COURSE	$90
+ 3 CANAPES TO START	$20
BREAD AND PEPE SEYA BUTTER / EXTRA VIRGIN OLIVE OIL TO START	$5

ALTERNATE DROP

Entree

- Kingfish sashimi (GF)
- Goats Cheese, beetroot and walnut tart (V)
- King Prawn Linguine
- Parmesan chicken breast w/ green beans & potatoes (GFO)

Mains

- Herb crusted baked salmon (GFO)
- Beef w/ sweet potato mash, mushroom & beans (GFO)
- Tamarind Lamb Shoulder (GFO)
- Stacked (VGO, VO, GF, DFO)

Dessert

- Chocolate brownie, Oreo crumb, meringue, vanilla ice-cream (GFO)
- Sticky toffee pudding, butterscotch, Gaytime popcorn, vanilla ice-cream
- Eton mess, Meringue, banana, passionfruit, strawberry, cream, Pashmak (GFO)

Two options from each section to be chosen to be delivered in alternate drop

BEVERAGES

Beer & Wine

4 hours $70

Beer, Wine and House Spirits

4 hours $80

Cocktails

Bar tabs available

TERMS + CONDITIONS

DEPOSIT & FINAL PAYMENT In order to confirm your booking, we require an estimated guest number, package option and deposit of $500 to be paid via credit card/ EFT. This amount will be deducted from your final payment which will be settled no later than directly at the end of your booked event.

CANCELLATIONS Any cancellation made within 72 hours of the booked event will result in the full forfeiture of your deposit.

FINAL NUMBERS Your final numbers will be required no later than 72 hours prior to your event. This will allow us to start preparations. Any reduction in final numbers past this time will still need to be paid for on the night.

DECORATING YOUR SPACE Add that special individual touch to your event by bringing your own decorations – such as flowers, posters, photos, photo booths or balloons. We also have a function stylist that we would love to connect you with to create your own unique environment and wow your guests.

LIVE MUSIC Live musicians can be booked for your event at $250 per hour.

CAKEAGE Should you wish to bring a cake, a $3 per person cakeage fee will apply if you require us to cut and serve your cake to your guests.

SMOKING/E-CIGARETTES By law, smoking and e-cigarettes are not permitted within the 2773 Café Glenbrook grounds or within 4 metres of the building entrance. If Patrons are smoking/ vaping, they will be politely asked to stop, if this continues, 2773 retains the right to ask the patron to leave with no reimbursement of payment.

LAST DRINKS In adherence to our liquor license conditions, last drinks will be called at 10:45pm or at the time organised upon booking your event

CLEANING General cleaning is included in the cost of your event, however if additional cleaning is required, supplementary charges will be incurred by the client.

RESPONSIBLE SERVICE OF ALCOHOL 2773 Café Glenbrook enforces the responsible service of alcohol. All beverages must be consumed inside our licensed premises. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons be removed from the licensed premises. No liquor will be served to minors (under 18 years of age). If any person under 18 attending your event is attempting to consume alcohol, the event will be terminated immediately and you will be subject to full payment of your event. Under no circumstances is external alcohol permitted in the venue for consumption during the event. If any person attending your event is found consuming or in possession of any external alcohol the event will be terminated immediately and you will be responsible for the immediate payment of all costs incurred by the venue for your event less any deposit paid by you. Café 2773 alcohol is also required to remain inside the premises at all times and cannot be taken onto the street in any case. If this occurs, they will be politely asked to stop removing the alcohol from the premises, if this continues, 2773 retains the right to ask the patron to leave with no reimbursement of payment.

RESPONSIBILITY The client is responsible for any loss or damage to the café or property thereof caused by guests attending the event.

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