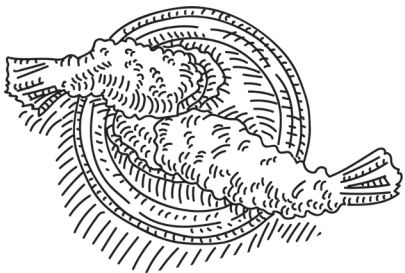




Function Packages



An essence of Spain nestled in the heart of Northbridge

Welcome to The Spaniard, the ultimate destination for an authentic Spanish culinary experience. Nestled in Northbridge, our establishment embodies the vibrant spirit of Spain through a tantalizing array of traditional tapas, aromatic paella, refreshing sangria, and an extensive selection of cocktails and Spanish beers on tap. Our passion for bringing the heart of Spain to your plate is evident in every dish we serve.

Whether you're looking to savor the intimacy of a dinner function, indulge in the conviviality of cocktail-style gatherings, or orchestrate a grand event for up to 160 guests, The Spaniard offers the perfect venue. Our rustic yet modern ambiance captures the essence of Spain's rich culture, making it an ideal backdrop for a variety of occasions. From the savory bite-sized pinchos to the complex flavors of paella, each dish is crafted with care, transporting you to the bustling streets of Barcelona or the serene coasts of Valencia. With our expertise in cocktails and our dedication to impeccable service, we ensure that every event becomes an unforgettable journey through the flavors of Spain. At The Spaniard, your celebration isn't just an event – it's an immersion into the warmth and zest of Spanish gastronomy.





Cocktail Function Areas

Bull Room

Private use of our Bull Room space for groups from 30 - 60 people

Main Bar

Private use of our Main Bar area for groups from 25 -40 people




Terrace

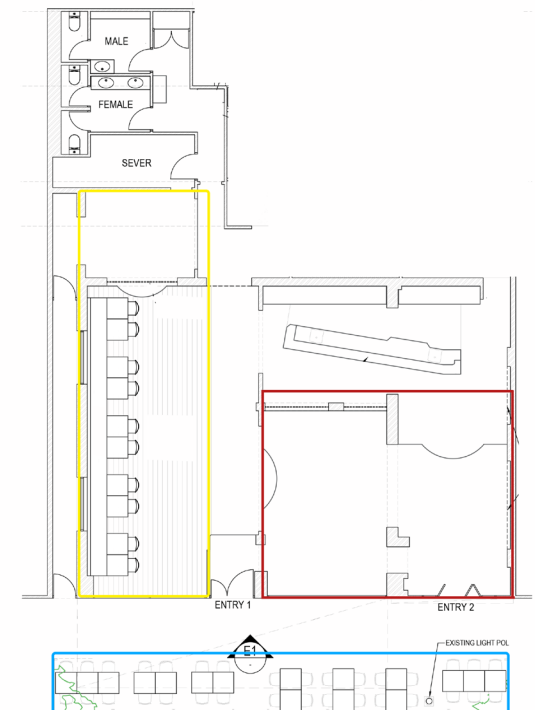
Private use of our outdoor space seating 15 - 30 people (after 6pm it can be extended further out to accomodate 30 - 40 standing)

Bull Room + Terrace 55 - 80 people

Mainbar + Terrace 45 - 70 people

Exclusive Venue Hire 130 people

-  Bull Room
-  Main Bar
-  Terrace





Cocktails

From \$15pp

Spaniard Sour

Pampero Anejo Dark Rum, Montenegro, Egg whites, and Lime Juice

Salted Caramel Espresso Martini

Salted Caramel Monin, Pampero Anejo Dark Rum, Espresso, Mr.Black Espresso Liqueur

Passion Fruit Lime Mojito

Pampero Blanco White Rum, Mint, Passionfruit Puree, Lime Juice and Soda Water.

Spicy Margarita

Casamigos Blanco Tequila, Cointreau, Lime Juice, Jalapeno's and Chilli Salt.

Beverage Packages

Standard Package

Two Hours @ \$40pp + \$10pp Per Hour Thereafter

| | |
|---------|---|
| Bubbles | <i>Vallformossa Sparkling Brut (Spain)</i> |
| White | <i>22 Degree Sav Blanc (SA) + Pinot Grigio</i> |
| Rose | <i>Tremendus</i> |
| Red | <i>Lopez de Haro Crianza Tempranillo</i> |
| Beer | <i>Estrella Damm On Tap + Single Fin On Tap</i> |
| Cider | <i>Hello Sunshine Can 375ml</i> |
| Softies | <i>Mineral Water & Soft Drinks</i> |

Premium Package

Two Hours @ \$50pp + \$15pp Per Hour Thereafter

| | |
|---------|--|
| Bubbles | <i>Vallformossa Sparkling Brut (Spain) + Chandon Sparkling</i> |
| White | <i>22 Degree Sav Blanc (SA) + Pinot Grigio + Chardonnay</i> |
| Rose | <i>Tremendus Clarito</i> |
| Red | <i>Lopez de Haro Crianza Tempranillo + Shwars Shiraz</i> |
| Beer | <i>Estrella Damm On Tap + Single Fin On Tap</i> |
| Beer | <i>San Miguel Btl + Little Creatures Rogers</i> |
| Cider | <i>Hello Sunshine Can 375ml</i> |
| Softies | <i>Mineral Water & Soft Drinks</i> |

Bar Tab

Keep it simple and on budget with a controlled bar tab, with any restrictions you'd like, i.e. no spirits or cocktails

*Tailored Packages Available on Request

*Beverage options are subject to change after confirming function

*Guest will be subject to 1 drink pp for the last 15mins of the package





Substantial

Filling options to be passed around to your guest canapé style.
Two - Three substantial per person is a great addition to ensure guest are satisfied

Dishes

Spanish beef sliders with smokey paprika mayo, fresh tomato, and lettuce GFO \$8pp

Vegetarian Paella \$10pp

Valencia (Chicken) Paella \$12pp

Seafood Paella \$15pp

(All paella available on request to be cooked in a giant paella in front of guest)

Stations

A beautifully presented table set as a feature within your event space.
Garnished and styled in The Spaniards signature style.

La Mancha Grazing Table

\$200.00

A variety of cheeses, olives, spiced nuts and dips. Served with Charred flat bread, pickles and condiments.

Salamanca Grazing Table

\$250.00

A premium selection of meats, cheeses, dips and seasonal fruits. Served with breads, pickles and condiments.

Canapés

Cold Canapés

| | |
|---|-----|
| Fresh local oyster, Shallot mignonette | \$6 |
| Kingfish crudo, casava cracker, Finger lime, quakes | \$7 |
| Iberico and goat cheese on toasted baguette | \$7 |
| Tomato bread | \$6 |
| Saffron and corn Spanish tortilla, roasted capsicum & green olive salsa | \$6 |
| Duck and Chicken liver Parfait, crispy brioche, and onion jam | \$6 |
| Goats cheese tart, spring vegetable, kalamata olive | \$6 |

Hot Canapés

| | |
|---|-----|
| Caramelized onion and Manchego Tart | \$6 |
| Meat Croquette | \$5 |
| Vegetarian croquette | \$5 |
| Wagyu beef and chorizo meatballs, smoked tomato relish | \$6 |
| Chimichurri chicken skewer, pickle shallots | \$6 |
| Pork Belly Bites, Pickle apple and fennel | \$8 |
| Preserved lemon, garlic and chili prawn cutlet on a skewer, zesty aioli | \$6 |

Postres

| | |
|--|-----|
| Mini churros stuffed with melted chocolate | \$5 |
|--|-----|

***All dietary requirments can be catered for seperately**

***Minimum order of 15 per item**

***Please note certain food items are seasonal**





Canapés Packages

(Optional)

2 Hour Package

Choice of 5 canapés + 1 substantial \$35pp

3 Hour Package

Choice of 8 canapés + 1 substantial \$50pp

4 Hour Package

Choice of 8 canapés + 1 substantial + 1 dessert \$55pp



Contact

For any further queries please contact our functions team on the following details

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