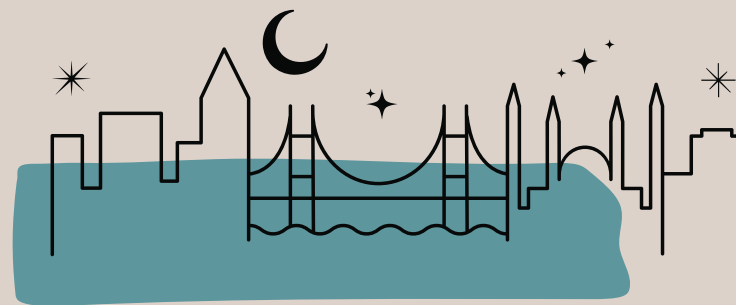


DOWNTOWN ISTANBUL

FUNCTIONS PACKAGE



ALEMRE
HOSPITALITY GROUP

PREMIUM ADD ONS

Available to add on for any of our packages

On Arrival

Spritz on Arrival

From \$16 per guest

A Signature Spritz for each guest from our list!
Must be pre-selected and ideally one option for the whole group.

Margarita on Arrival

From \$20 per guest

Treat everyone to a Classic Margarita for each person on arrival!

Caviar & Bubbles

From \$20 per guest

Oscietra 'Panchenko' caviar from Georgia, plus your choice of local or regional bubbles from your chosen venue.

Or add a 250g Oscietra Caviar Station to your function from **\$10 per guest**

Minimum numbers apply.

Stationst

Fresh Oyster Station

From \$19 per guest

(Minimum numbers apply: 24 people x 3 each)

A cold bar display of shucked oysters over ice with assorted dressings & accompaniments.

Oysters & Accoutrement \$65 per dozen
(minimum 6 dozen)

Never-ending Oysters & Accoutrement \$75 per person
(minimum 12 people)

Add-ons

Pol Roger Champagne \$22 per person

House Spirits \$11 per person

Ketel One Vodka, Teremana Tequila, Tanqueray Gin, Johnnie Walker Black Label, Nusa Caña Tropical White Rum, Nusa Caña Dark Rum, Bulleit Bourbon

Cheese & Charcuterie

From \$19 per guest

(Minimum numbers apply)

A selection of local & imported cheeses, cured meats, dips, and conserved vegetables. Served with honey, fresh & dried fruit, pickled & quince paste. Includes fresh crusty bread & an assortment of lavash & flatbreads.

Cold Canapé Bar

From \$17 per guest

A manned station producing plates of delicious cold canapés.

Sample Cold Canapé Pack Menu:

Fresh Oyster with Finger Lime Dressing • Prawn Cocktail, Wattleseed Mary Rose, Paprika • Hand-Stuffed Peppers with Tuna • Salmon Ceviche with Lemon Myrtle Vinaigrette • Confit Duck & Bush Pepper, Pickles & Crisp Bread • Wild Kangaroo & Native Anise Myrtle Salami • Brie, Truffle Honey, Pickled Walnut • Prosciutto & Fig Jam Tartlet • Stracciatella Tartlet

Platters

Cold Seafood

\$250

(Minimum 10 guests)

Includes cooked prawns, smoked salmon, fresh ceviche, crab salad, and lobster sliders.

Grazing Platter

\$90 each

(Minimum 10 guests)

Includes shaved cured meats, Russian dressing, tomato relish, marinated vegetables, mixed Australian olives, local selection of cheeses & quince paste.

Deluxe Grazing Upgrade

\$120 each

(Minimum 10 guests)

Includes everything in the \$90 platter plus a hand-picked selection of our premium fried snacks & sausage rolls with bush tomato relish.

BANQUETS

For the table

Shepherd's Sharing \$57 pp

Served with turkish rice pilaf & salad

Warm Marinated Mount Zero Olives (VE, GF)

Falafel (VEO) chickpeas, garlic, dill, mint & parsley w/ hummus

Fried Calamari (GF, DF) dusted w/ aleppo pepper, aioli, fresh lemon

Mixed Grill lamb, adana & chicken shish

Grilled Broccolini (V, GF, DFO) feta, pistachio, fresh lemon

Traditional Turkish Delight (DF) with rose petals & fresh berries

Vegetarian Sharing \$53 pp

Downtown Trio Dip Platter (V) choice of three dips & traditional turkish bread

Warm Marinated Mount Zero Olives (VE, GF)

Falafel (VEO) chickpeas, garlic, dill, mint & parsley w/ hummus

Sigara Börek (V) traditional turkish pastry with feta, mozzarella, spinach & dill yoghurt

Imam Bayildi (V, VEO, GF) oven baked eggplant filled with sautéed tomato, onion & peppers with yoghurt sauce

Roasted Brussels Sprouts (V, GF) baba ghanoush, pomegranate molasses, za'atar

Roasted Chat Potato (VE, GF) capsicum relish, olive oil, chives

Traditional Turkish Delight (DF) with rose petals & fresh berries

King's Feast \$71 pp

Served with turkish rice pilaf & salad

Downtown Trio Dip Platter (V) choice of three dips & traditional turkish bread

Sigara Börek (V) traditional turkish pastry with feta, mozzarella, spinach & dill yoghurt

Lamb Backstrap (GF, DF) chargrilled & served with muhammara & fresh lemon

Grilled Prawns (GF, DF) jumbo prawns served with saffron aioli, sumac & fresh lemon

Krallar Karışık Izgara (GF & DF upon request) the kings mixed grill of marinated chicken, lamb, prawn & adana shish

Homemade Hazelnut Baklava (V) served with cream & caramel sauce

BEVERAGES

Klasik - 2hrs, \$45 pp

Beer

- Estrella Damm 4.6%
 - Jetty Road Wheat Ale 3.5%
 - Efes Pilsner
 - Peroni 0%
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Wine

- Prosecco Rosé** Bandini Veneto, ITA
- Pinot Noir** Credaro Five Tales Merlot Margaret River, WA
- Chardonnay** Vasse Felix 'Filius' Margaret River, WA
- Rosé** Mountadam Eden Valley, SA

Istanbul Nights - 2hrs, \$55 pp

Beer

- Estrella Damm 4.6%
 - Jetty Road Wheat Ale 3.5%
 - Efes Pilsner
 - Peroni 0%
 - Turkish Apple Tea
 - Turkish Coffee
-

Wine

- Mamara Margarita (On Arrival)
- Prosecco Rosé** Bandini Veneto, ITA
- Pinot Noir** Credaro Five Tales Merlot Margaret River, WA
- Chardonnay** Vasse Felix 'Filius' Margaret River, WA
- Rosé** Mountadam Eden Valley, SA



SPACE



DOWNTOWN BAR

For your next cocktail party!
Celebrate with us, food and beverage packages available for 12-25 guests



RESTAURANT DINING

Located inside Downtown Istanbul, our restaurant floor can be used for seated dining for 12-20 guests, or for cocktail functions of up to 50 guests. Please send your enquiry to our Function Coordinator for a quote.



TERMS & CONDITIONS

ALL BOOKINGS ARE PROVISIONAL UNTIL THE EVENT ORDER IS SIGNED AND RETURNED WITH CREDIT CARD DETAILS AS SECURITY AT LEAST 7 DAYS PRIOR TO THE EVENT.

OUR FUNCTION SPACES ARE ALLOCATED ON A FIRST CONFIRMED BASIS.

A CANCELLATION FEE OF 25% WILL APPLY IN THE EVENT OF CANCELLATION WITHIN 7 DAYS OF THE EVENT UNLESS OTHERWISE SPECIFIED.

FINAL NUMBERS, DIETARY REQUIREMENTS AND BEVERAGE REQUESTS TO BE CONFIRMED AT LEAST 48 HOURS PRIOR TO THE EVENT.

FINAL CONFIRMED NUMBERS WILL BE THE NUMBERS CATERED FOR AND, THEREFORE, THE NUMBERS CHARGED FOR.

MINIMUM OF 12 PEOPLE FOR ALL FUNCTION MENUS

MENUS ARE SUBJECT TO CHANGE DEPENDING ON PRODUCT AVAILABILITY.

ONE BILL PER TABLE - NO SPLIT BILLS.

CONTACT

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