



A. 527 CROWN STREET, SURRY HILLS NSW 2010 P. 02 8065 7223 E. EAT@BISHOPSESSA.COM.AU

# Your events at Bishop Sessa

Located in the dining heart of Sydney, Bishop Sessa offers a variety of options for your next event whether it's a group dinner, a large celebration dinner, a cocktail function or a corporate event.

The people behind Bishop Sessa – Paul Cooper and Erez Gordon – bring with them decades of restaurant experience from across the globe and a swag of Michelin Stars and Chefs Hats on their resumes.

Your event at Bishop Sessa will benefit from their years of experience as well as their dedication to ensuring all their guests, whether on a table for 2 or in a party of 80, receive the very best food and service.

Thank you for your inquiry and we look forward to assisting you in making your event the success it deserves to be.

## Definitions

To help us provide you with the best experience at Bishop Sessa we believe communication is very important. Throughout your experience with us we will keep you updated at every stage to insure your needs are always being met.

An important part of this process is to define our different offers, to ensure we are speaking the same language. Below is a list of the menu definitions we use.

**Cocktail Menu** – A list of finger food items, or canapés, designed to be eaten by hand and delivered on trays by our friendly staff. Generally these menu items do not require cutlery or for guests to be seated when eating. There may be exceptions to this but you will be made aware if this occurs.

**Set Menu** – A no choice fixed price menu, sometimes with multiple courses. A Set Menu with more than 3 courses is often referred to as a Degustation or Tasting menu.

**50/50 or Alternative Drop Menu** – This is a variation on the Set Menu but offers more variety by delivering 2 different entrees, 2 main courses and 2 desserts. As with a Set Menu no order is taken but each meal is alternated between guests and the cost is a fixed price per person. Pricing is based on 3 course meals.

**Limited A La Carte or Group Menu** – This is a fixed-price choice menu designed for larger groups. This allows guests to select a dish for each course on the evening but charges a fixed price per person. Menus are presented with all choices available but without individual dish pricing. The number of choices per course influences the price per person. Pricing is generally based on 2 course or 3 course meals.

# Cocktail Events

## *Cocktail Menu Pricing*

Cocktail food or canapés are priced per person, per piece. The cost to you will depend on how many choices as well as how many pieces you provide for your guests. Some items, due to the nature of their preparation and the cost of ingredients, will attract a further cost per person.

If you do not see a package suitable for you and your guests please contact us to discuss your needs.

- Bronze Package - 4 choices 8 pieces per person \$29
- Silver Package - 6 choices 12 pieces per person \$36
- Gold Package - 8 choices 16 pieces per person \$43
- Diamond Package - 10 choices 20 pieces per person \$50

## *Finger Food*

Please select your menu from the following items. You may select any combination of items but Bishop Sessa recommends selecting both hot and cold foods for the best result at your event.

### **Cold**

Rare roasted Wagyu on Crout, with horseradish leaf, and creme fraiche  
Paradise prawn remoulade, ginger and shiso  
Duck and pork rillettes on brioche, with orange and onion marmalade  
Freshly shucked oysters, pickled cucumber, salmon eggs  
Cone Bay Barramundi ceviche, avocado, and lime  
Rustic pork terrine, apple, toast  
Chicken liver parfait, brioche, pear chutney  
Salmon, leek and potato 'terrine'  
Spanner Crab, cucumber, sweet corn

### **Hot**

Beef and bone marrow dumpling, with black vinegar and pearl barley  
Mushroom and taleggio beignets  
Mini chorizo and red pepper tarts  
Spiced confit duck sausage rolls  
Marinated and crumbed king prawns  
Wagyu beef slider, tomato kasundi  
Heirloom beetroot tart, smoked goats cheese, and pomegranate  
Salted fish and lemon verbena croquettes  
House-made black pudding and apple tartlets  
Quail and ginger steam buns with hoisin

*Please Note: Surcharges are calculated on a per person basis if you include the item in your menu selections. All items are subject to availability and seasonality. If an item is unavailable the chef will recommend or create an item of similar style and value.*



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# Dinner Events

## Menu Pricing

### *Set Menu*

Entrée & Main Course \$48 per person  
Entrée, Main Course & Dessert \$54 per person

*A selection of one dish from each course section of our restaurant menu  
50/50 or Alternative Drop*

Entrée & Main Course \$41 per person  
Entrée, Main Course & Dessert \$48 per person

*A selection of two (2) dishes from each course section of our restaurant menu*

### *Degustation Menu*

This menu will be based on our current restaurant degustation menu.  
This menu offers guests the opportunity to enjoy 6 courses in a tasting menu style and is priced at \$77 per person

If you have specific requirements we recommend a consultation with our chef. Please contact us for examples of previous banquet menus or to make a time to discuss your needs. The price of a customised banquet menu is dependent on the number of courses and ingredients used.

### *Group Menu or Limited A La Carte*

Any party size greater than 9 people is considered a 'Group' at Bishop Sessa. As a result some conditions apply to these reservations. Groups need to select one of our Group Menus. The basic Group Menus (Menu A and Menu B) are listed below. Please note that reservations made for a Friday or Saturday night may only select between our Degustation Menu (see above) and Menu E (see below).

Menu A - Entrée & Main Course \$41 per person  
Menu B - Entrée, Main Course & Dessert \$48 per person

Some dishes will attract a surplus charge based on their method of preparation and ingredient cost. This charge is applied per person. Dishes attracting a surcharge will be made known to you before making your selection. All menus provide for side dishes to arrive with main courses.

Increasing the number of choices per course also attracts a surcharge of \$2 per person, per course.

As an example:

Menu A - 2 entrée choices & 2 main course choices	\$48 pp
Menu B - 2 entrée choices, 2 main course choices & 2 dessert choices	\$54 pp
Menu C - 2 entrée choices & 3 main course choices	\$50 pp
Menu D - 3 entrée choices & 3 main course choices	\$52 pp
Menu E - 3 entrée choices, 3 main course choices & 3 dessert choices	\$60 pp

*Please be advised on Friday & Saturday nights only the Degustation Menu or Menu E are available.*



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# Beverage Options

## **Packages**

### **Standard Package**

#### *Beer*

Local Heavy Beer  
Local Light Beer

#### *Wine*

Sparkling Wine  
White Wine  
Red Wine  
Soft drink and coffee  
*\$33 per guest for 3 hours, unlimited volume*  
*\$12 per hour thereafter, maximum of 5 hours*

### **Premium Package**

#### *Beer*

Local & Imported Craft Beers

#### *Wine*

Totara Sauvignon Blanc, Marlborough New Zealand  
Tarrawarra Estate Chardonnay, Yarra Valley Victoria  
Ingram Road Pinot Noir, Yarra Valley Victoria  
Tim Smith Bugalugs Shiraz, Barossa Valley South Australia  
Soft drinks & coffee  
*\$46 per guest for 3 hours, unlimited volume*  
*\$17 per hour thereafter, maximum of 5 hours*

*\*please be advised actual wines may differ depending on availability.*

# Corporate Pricing

Upstairs at Bishop Sessa is the perfect setting for corporate seminars and presentations.

## *Room hire*

Whole day with refreshments (9am – 5pm) \$150

Whole day without refreshments (9am – 5pm) \$250

## *Morning tea*

**Per person \$14.00**

Fruit platter, fruit juices, tea and coffee station and house made muffins.

## *Cold Lunch*

**Per delegate (in room) \$22.00**

Includes sandwiches and wraps, tea, coffee station fruit juice and soft drink.

### **Choose 4 sandwiches**

Confit chicken and sweet corn

Roast beef and horseradish

Ham and sweet onion

Gruyere cheese with tomato relish

Egg salad

Prawn, dill and mayonnaise

Smoked salmon and pickled cucumber

Salted corned beef and mustard

## *Hot Lunch*

**Per delegate \$33.00**

**Alternatively, visit our restaurant for a sit-down lunch which can be billed to your final invoice.**

## *Afternoon tea*

**Per delegate \$14.00**

Includes tea, coffee station, fruit juice, fruit platter and small house made cakes.



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# Terms & Conditions

*To ensure that our functions are coordinated in a successful and professional manner the following terms and conditions have been put in place. Please read carefully and if you have any questions do not hesitate to speak to the functions manager.*

## **Tentative**

We hold tentative bookings for 7 days. If there is no confirmation within this time frame the booking will not be held.

## **Minimum Spend**

A minimum spend is a condition of exclusive use of our upstairs space for dinner events. The minimum spend amount is based on the following schedule:

**January to November**  
**Monday, Tuesday, Wednesday \$3000**  
**Thursday \$3600**  
**Friday & Saturday \$5000**

**December**  
**Monday to Saturday \$5000**

*Please note, to ensure all guest amenity, any party of 30 guests or more will be deemed as requiring exclusive use of our upstairs space. Please be advised*

A minimum spend of \$80 per person is in place for all group bookings on Friday and Saturday nights.

All other days are on application. Please be aware these minimum spend terms may differ during the months of November and December.

## **Deposits**

A minimum of 10% of your food bill or \$250 (whichever is greater) is required to confirm your function within 7 days from booking. This deposit will be accounted for in your final payment

## **Cancellations**

Cancellations can only be made through the manager. Please be aware that any cancellation with 1 week or less notice will result in the forfeiture of your deposit.

## **Confirming Function Details**

Any entertainment, equipment or additional requirements you may need must be confirmed 3 weeks prior to your function.

## **Food and Beverage selection**

Menu selection and beverage options must be confirmed at least 2 weeks prior to your event. Any special dietary requests should be confirmed 7 days in advance.

## **Guest attendee confirmation**

Final numbers must be provided 2 days prior to your function.

**This will be the minimum number you will be charged.**

## **Methods of Payment**

Cash, credit card and bank cheque are all accepted.

Final payment must be made on the day of the function.

## **Legalities**

Bishop Sessa policies and legal responsibilities apply to all functions.

## **Responsible service of alcohol**

All our staff are trained in the Liquor Licensing Accredited 'Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person who is believed to be intoxicated.

Any patron who is believed to be under the age of eighteen and cannot provide legal accepted proof of age will not be allowed on premise unless they are with their legal parent or guardian.

It is our policy that any person under the age of eighteen will not be allowed to consume alcohol on our premises.

We also recommend that anyone under the age of eighteen leave the venue before 11pm. Any underage person not in the function room will be escorted off the premises by security.

## **Damage**

Please be aware that clients are financially responsible for any loss



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sustained to the venue including any damage to the premise, its fittings, equipment and grounds. The function organisers are also responsible for any damage caused by their guests, outside contractors or agents prior to, during or after the event. This also includes any extra cleaning that may be required.

***Loss of Property***

While taking care, Bishop Sessa takes no responsibility for any damage, loss or theft of property on the premise prior, during or after the function. This responsibility is that of the client.

It is the client's responsibility to inform all relevant persons involved in the organising of the function of these terms and conditions.