



andaluz
bar & tapas

FUNCTIONS & EVENTS

PRICING 2024/25

21 Howard Street
Perth

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THE SPACE

Andaluz is a unique space offering a number of different options for your next private party or corporate event.

We have a variety of areas and setups that allow us to cater for groups of various sizes.

The Bistro

A traditional sit-down dining arrangement for parties of 6 to 10.

The Vault

Our hidden lounge within the buildings original vault built in 1905. A casual lounge setting for groups 8 to 10.

The Lounge

Our main lounge area can be utilised for stand-up cocktail style events ranging from 15 to 30 guests.

The Courtyard

Our intimate courtyard garden area is suitable for groups 8 to 12. (weather permitting)

Whole Venue

Andaluz is also available for exclusive private hire for stand-up cocktail events of up to 100 guests.

Please note that for exclusive hire the following minimum spend guarantees apply.

Tues/Wed/Thurs nights \$5500
Fri/Sat nights \$11000

Should an agreed minimum spend not be reached on the night the difference will be charged as 'venue hire'.



THE FOOD

We offer an extensive Spanish inspired canape menu, all made in-house by our kitchen team lead by Head Chef Rick Welch.

With over 20 years of commercial cookery experience Rick has focused his talents exclusively to Spanish cuisine for the past decade. The result is a traditional & authentic menu often with a contemporary twist.

Canapes

We produce a variety of canapes catering to all dietary requirements. Full canape menu below. Min 15 guests.

Grazing Boards & Tables

We can create a variety of grazing boards or tables consisting of various cheeses & Spanish deli meats plus accompaniments.

Banquet

For groups of 8 - 10 guests we offer a 3 course, \$75 per head 'Chefs Selection' menu.

Paella

For exclusive venue hire events we offer a traditional paella, cooked outdoors in our courtyard.

2 Hour Sundowner

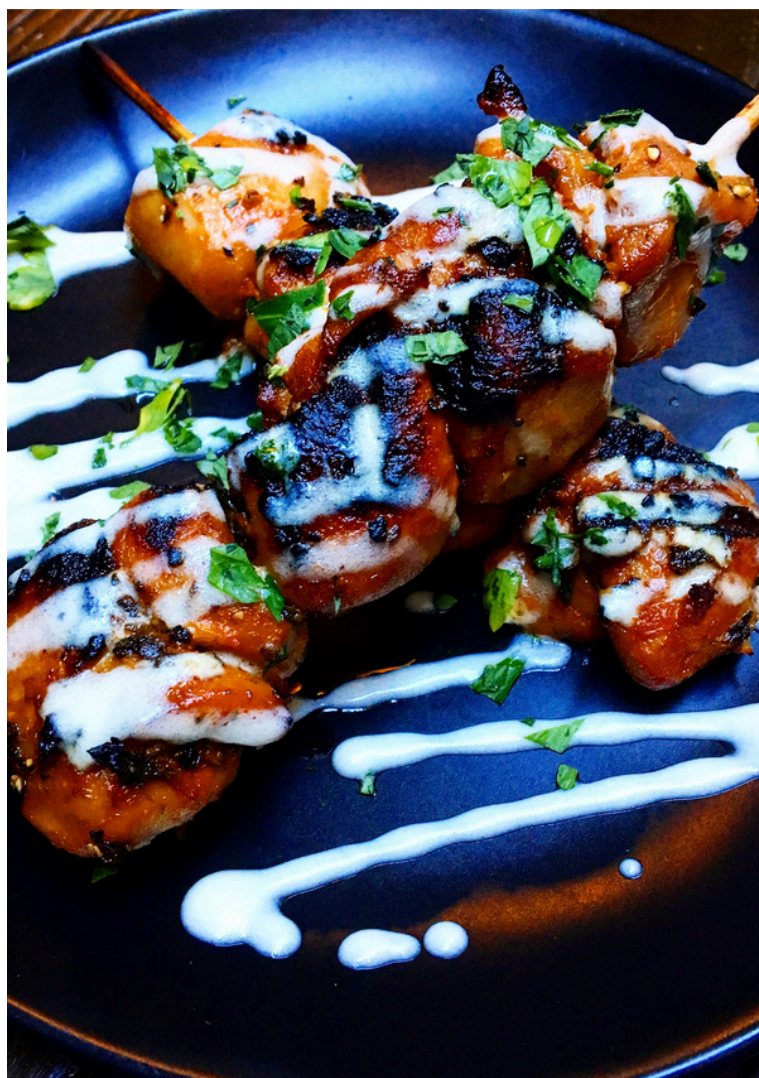
\$60 per head

We offer a corporate sundowner package including chef's selection of 2 cold & 2 hot canapes and our house beverage package. Min 15 guests.

Private Lunch

Minimum Spend \$2500

Andaluz is available for private hire for lunch events, noon 'til 3pm Tuesday to Friday.



THE DRINK

Our wine list specifically focuses on Spanish and Australian varietals & styles.

As our list changes regularly please contact us for the current menu.

We're always happy to work with you in designing a beverage package that suits the needs of your next event.

2 Hour Sundowner

\$60 per head

We offer a corporate sundowner package including chef's selection of 2 cold & 2 hot canapes and our house beverage package. Min 15 guests.

3 Hour House Package (drinks only)

\$60 per head

Bubbles, White, Red, All packaged beers

3 Hour Premium Package (drinks only)

\$75 per head

Premium Bubbles, White, Red, All packaged beers,

Consumption packages

Consumption packages are available, minimum spends apply.

Cocktails available at menu price



COLD ITEMS

TARTA DE CALABAZA \$5 – ROAST PUMPKIN, PUFF PASTRY, GOATS CHEESE (V)
TORTILLA ESPAÑOLA \$5 – TRADITIONAL SPANISH POTATO AND ONION OMELETTE, AIOLI (V)
GILDA \$4 – GREEN OLIVE, WHITE ANCHOVY, GUINDILLA SKEWER (GF)
CRUJIENTE DE MANCHEGO Y JAMON \$5 – JAMON SERRANO, MANCHEGO CRISP, RED PEPPER RELISH (GF)
CEVICHE \$7 – WHITE FISH CEVICHE SPOONS (GF)
OSTRAS \$6 – NATURAL OYSTERS, SHALLOT MIGNONETTE (GF)
MONTADITO CLASICO \$6 – JAMON SERRANO, MANCHEGO, CARAMALISED ONION, TOASTED BAGUETTE
PAN DE TOMATE \$6 – GRATED TOMATO, GARLIC, TOASTED BAGUETTE (V)

HOT ITEMS

EMPANADILLA \$8 – BRAISED GRASS FED ARKADY LAMB SHOULDER, SHORTCRUST PASTRY, MOJO VERDE
ALBONDIGAS \$6 – PORK MEATBALLS, SPICY TOMATO SAUCE (GF)
CORDERO \$10 – ROASTED LAMB CUTLETS, PEDRO XIMENEZ JUS (GF)
GAMBA AL AJILLO \$8 – SHARK BAY KING PRAWNS, CONFIT GARLIC EVOO (GF)
PINCHO DE CERDO \$7 – MOORISH PORK SKEWERS, MOJO VERDE (GF)
PINCHO DE POLLO \$7 – MARINATED CHICKEN THIGH SKEWERS, EVOO INFUSED YOGHURT (GF)
CHAMPIÑONES AL AJILLO \$4 – ROASTED MUSHROOM SKEWER, GARLIC EVOO, ALMOND MIGAS
CROQUETA DE MAIZ DULCE \$5 – SWEET CORN, MANCHEGO, BECHAMEL
CROQUETA DE JAMON Y MANCHEGO \$5 – JAMON SERRANO, MANCHEGO, BECHAMEL
PANCETA DE CERDO \$5 – ROASTED PORK BELLY, RED PEPPER RELISH (GF)
VIEIRAS \$7 – ABROLHOS ISLAND SCALLOP, SLAW, SOFT HERBS (GF)
POLLO FRITO \$3 - SAFFRON & BUTTERMILK FRIED CHICKEN WINGS
CHORIZO \$5- GRILLED CHORIZO, PX VINEGAR, LEMON (GF)

GRAZING BOARD / TABLE

SELECTION OF SPANISH CURED MEATS & CHEESES WITH PICKLES, FRUITS, BREADS AND PARFAIT
\$20 PER PERSON (MINIMUM 10 GUESTS)

SUBSTANTIALS

PATATAS BRAVAS \$8 – TRIPLE COOKED CRISPY POTATOES BOX, SPICY BRAVA SAUCE, AIOLI (GF) (V)
CALAMARES \$10 – CRISPY BASS STRAIT SQUID BOX, LEMON AIOLI (GF)
HAMBURGESA \$10 – CHORIZO PATTY, QUESO IBERICO, CAMELISED ONION, PICKLE, HOUSE FLAT BREAD

PAELLA ONLY AVAILABLE FOR FULL VENUE EVENTS

VEGETARIAN PAELLA \$15- CAPSICUM, ZUCCHINI, GREEN BEANS, SOFRITO, BOMBA RICE (GF) (V)
SEAFOOD PAELLA \$20 – PRAWNS, CALAMARI, MUSSELS, WHITE FISH, SOFRITO, BOMBA RICE (GF)
POLLO Y CHORIZO PAELLA \$20- CHICKEN THIGH, CHORIZO, SOFRITO, BOMBA RICE (GF)

DESSERTS

CHURROS \$5 - FRIED CHOUX PASTRY WITH BITTER CHOCOLATE SAUCE & DULCE DE LECHE (V)
TARTA DE CHOCOLATE \$4 – DARK CHOCOLATE TART, MERINGUE, RASPBERRY (V)

TERMS & CONDITIONS

- Final guest numbers to be confirmed 5 days before the event.
- Should your function fail to reach the agreed number of guests you will be charged as quoted.
- 'Drinks on Consumption' packages may include a minimum spend requirement.
- Andaluz will inform the client at the earliest convenience should a particular beverage no longer be available. This can occur due to Australian supply levels, import restrictions or changes in vintage. In the event a particular beverage is unavailable Andaluz will find a replacement of equal style and value.
- Staff at Andaluz serve alcohol in a responsible manner, should any of your guests reach a point of intoxication we are required by law to refuse service.
- Andaluz management reserves the right to define 'intoxication' for this purpose.
- The client is responsible for their guest's behaviour & conduct and indemnifies Andaluz for all costs, expenses, damages or loss caused by any act made by the client or their guests.
- Andaluz operates under a "small bar" licence and limited to a maximum capacity of 120 persons.
- Andaluz is a non-smoking venue. Smoking is permitted in courtyard during exclusive hire events should you so wish.
- Please alert us of any dietary requirements or allergies before the event. While we will ensure our products and workspaces are free from contaminants we cannot always guarantee the same for potential suppliers.
- A 25% deposit is required 10 days prior to the event.
- Cancellations must be made in writing 7 days prior to the event; cancellations after this time will forfeit the deposit.

