

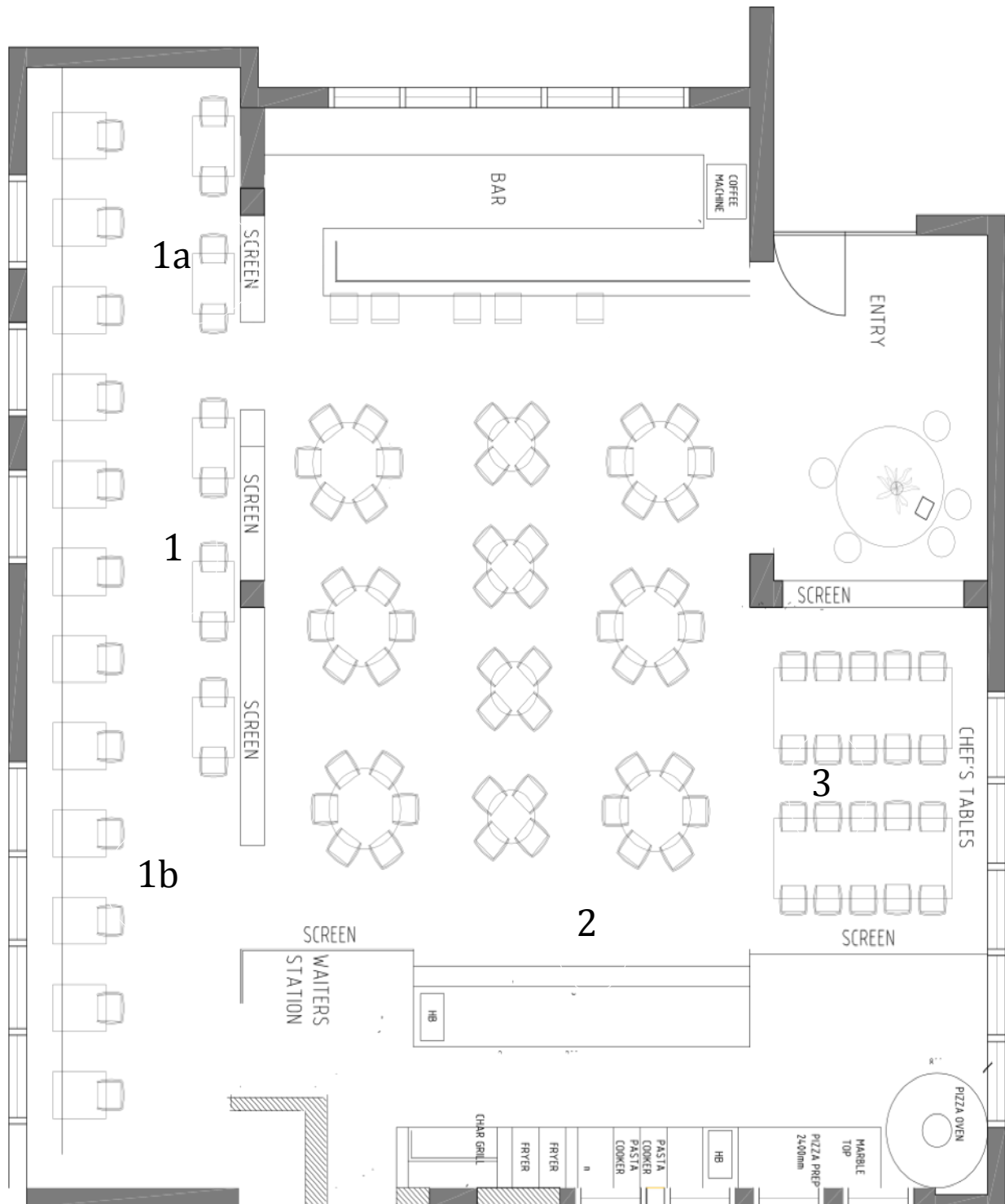
A black and white portrait of a woman with a short, styled bob haircut. She is looking directly at the camera with a neutral expression. She is wearing large, ornate hoop earrings with multiple circular elements and a dark bead. She is holding a light-colored, draped fabric over her left shoulder and arm. The background is a plain, light-colored wall.

Postmistress

Here at Postmistress, we aim to cater for all size bookings. We have many spaces we can turn into a semi private area or you can have the whole venue exclusively.

Seating Options

Postmistress seats around 140 people or standing space for 200 people. Each section of the restaurant has different capacities.



SECTION 1: This is the whole banquet area. As a whole, this space can cater for 50/55 maximum seated or around 80 people standing (no furniture). Generally, there are 5 tables of 10/11 as the most effective set up. This space as a whole does require a minimum spend (buy out).

SECTION 1a: This is half of the banquet area. This space can cater for 30/35 maximum seated. Usual set up is 3 tables of 10. The glass screens can be closed to create a semi private space

SECTION 1b: This is half of the banquet area. This space can cater for 30/35 maximum seated. Usual set up is 3 long tables of 10 along the windows. The glass screens can be closed to create a semi private space

SECTION 2: This is the middle space/restaurant floor. You will find 6 round marble tables, which hold 6/7 people on each. A long main table of 20/25 maximum can be configured in between the round tables to take the total in this space to 65 people.

Again, we are able to close the glass screens to separate your function from the banquet area.

SECTION 3: These are our Chefs Tables. Each rectangle table can hold up to 12 people maximum. So, you can have one table for 12 or you can have 2 tables to make a party of 24 people.

These 2 tables can even be joined to make a big square table, which holds 16 people only.

SECTION 2 & 3 Combined: If you take these 2 sections, the total number for this space would be around 90 people at most. This space as a whole does require a minimum spend (buy out).

Again, we are able to close the glass screens to separate your function from the banquet area & we are also able to use our big planters to create a screen between your function & the bar.

WHOLE VENUE: The total capacity for the whole venue seated is around 140 people at full capacity for any seated function. This is using all the spaces combined. This space as a whole does require a minimum spend (buy out).

Hours

Postmistress is open from 12pm until 11pm daily (kitchen closes at 10pm). We do have a little break from 3pm until 5pm Monday to Friday where we are closed for service. But we are more than happy to accommodate for any functions during these times if need be.

We are officially licensed until 11pm every night but we can arrange for an extension of our license until 1pm if need be for any private events where the whole venue is hired exclusively.

Exclusive Space/Buy out

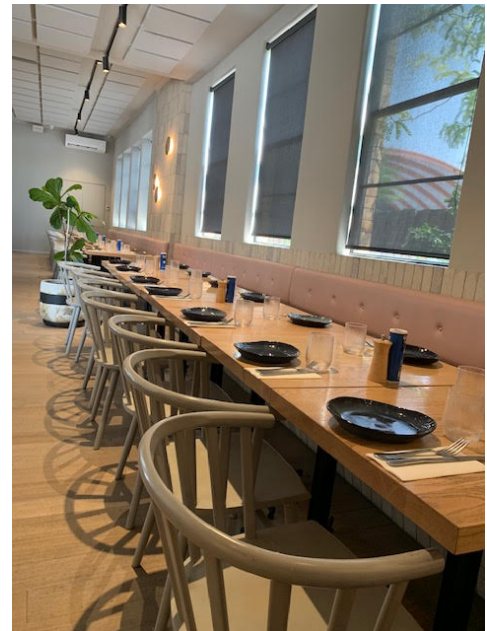
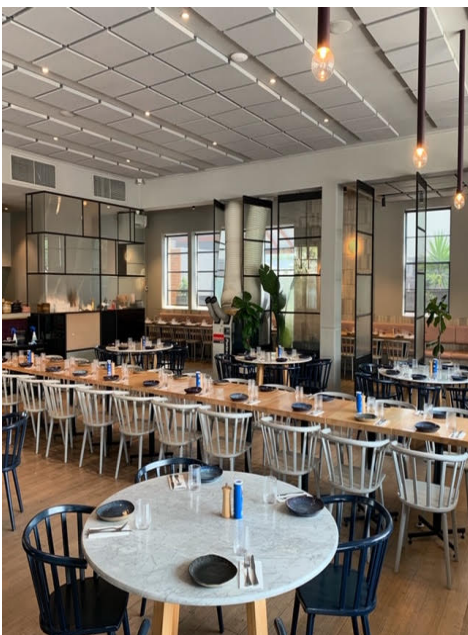
As mentioned above we do have different spaces we can offer exclusive. These do attract a buyout figure, as you will be taking up the space or venue exclusively.

This figure is inclusive of food & drinks & will be customized for each function request. The menu will be customized for each booking, depending on what is requested.

If you have taken up the option of a complete buy out, we are more than happy for you to have the venue styled, decorated in your theme for the function.

We are also more than happy to assist in setting up tables on the day to save you coming in to do this on the day itself.

Please email us all your details and request to: functions@postmistress.com.au for more information.



Food Menus

Please note: The menus below are just an **indication** of what we can offer & do not apply for any buyout/exclusive functions.

For any group of 12 or more adults, we do require a set menu. Below are the SHARING menus we have on offer for you to choose from.

\$35 p/p

(available only Monday to Thursday – lunch or dinner)

All guests to **share** the following

1. Antipasto including salumi products, Sicilian green olives & giardiniera w focaccia
2. Selection of pizzas served with french fries

\$50 p/p

All guests to **share** the following

1. Antipasto including salumi products, Sicilian green olives & giardiniera w focaccia, calamari, Olive L'Ascolana
2. Sharing selection of pizza OR a choice of 2 pastas from the list below (Pacherri lamb ragu, gnocchi di ricotta or mushroom/truffle risotto)

Both options served with french fries

\$55 p/p

All guests to **share** the following

1. Antipasto including salumi products, Sicilian green olives & giardiniera w focaccia & arancino
2. Selection of Pizza & pasta to share

Served with french fries

\$60 p/p

All guests to **share** the following

1. Antipasto including salumi products, Sicilian green olives & giardiniera w focaccia
2. Selection of Pizza's to share
3. **Choice** of 2 mains to share
 - Market fish
 - Char grilled Porterhouse
 - Char grilled chicken thigh fillets*

*Chicken thigh filets marinated for 24hrs with paprika, garlic powder, onion powder, mustard & EVO

All served with salads & roasted potatoes

\$ 70 p/p

All the guests to **share** the following

1. Antipasto including salumi products, Sicilian green olives & giardiniera w focaccia & arancino
2. Margherita & paccheri with lamb ragu to share
3. **Choice** of 2 mains to share
 - Market fish
 - Char grilled Porterhouse
 - Char grilled chicken thigh fillets*

**Chicken thigh filets marinated for 24hrs with paprika, garlic powder, onion powder, mustard & EVO)*

All served with salads & roasted potatoes

\$ 90 p/p

1. Prosecco, Spritz or Espresso Martini on arrival
2. Antipasto including salumi products, Sicilian green olives & giardiniera w margherita pizza to share
3. Seafood risotto share
4. Guest to choose a main from the following:
 - Market fish served with rocket & cherry tomato salad
 - Char grilled Porterhouse, served medium served with rocket & cherry tomato salad
 - Char grilled chicken thigh fillets served with coleslaw*

**Chicken thigh filets marinated for 24hrs with paprika, garlic powder, onion powder, mustard & EVO)*

All main meals served with roasted potatoes to share

Extras that can be added on (per person charge)

- | | |
|---------------------------|------|
| - Olive ascolane | \$2 |
| - Pork & Veal Polpette | \$4 |
| - Arancini | \$4 |
| - Potato Croquettes | \$5 |
| - Calamari | \$8 |
| - Pasta Course | \$10 |
| - Salad | \$5 |
| - Dessert - Nutella Pizza | \$5 |
| - Tiramisu | \$8 |

*** PLEASE NOTE - The antipasto (salumi products) all contain pork as do the Olives Ascolane**

Allergies/Dietary Requirements

If there are any allergies or dietary requirements, it is necessary that these are relayed to the management of Postmistress at the time of the booking and reconfirmed when the menu is finalized & confirmed. **It is important that this is done via email only.**

If we do not receive these allergies/dietary requirements prior to your function, unfortunately we will not be able to accommodate on the actual day

No need to worry, all our set menus can be adjusted to cater for any allergies or dietary requirements with enough notice.

Kids Set Menu

Kids **aged from 6yrs old to 12 yrs old** that are part of the booking, are at \$25 each. Their meal will comprise of a sharing menu of pasta, pizza, chips and nutella pizza. (Children will need to be seated together for this menu).

Children **6 years and under**, will be \$12 per child for a small margherita pizza or spaghetti napoli & scoop of vanilla ice cream (individual meal).

Drinks/Bar Menu

Please note that we **don't** offer a bar service (pay as you go) but we can set up bar tabs for the table/s, an individual or groups. This is the easiest way for you and your guests to enjoy your evening with us.

We can also do drink packages for

- \$32 for 2hrs per adult
- \$44 for 3hrs per adult
- \$56 for 4hrs per adult

The drinks included are all the TAP products

- Pinot Grigio
- Pinot Noir
- Sangiovese
- Rose'
- Prosecco
- Moscato
- Spritz

Also included are the beers on tap, soft drinks & coffee*

You can also upgrade to a premium package, which does include spirits & espresso martini for an extra \$10 p/p for each package.

***For any group/function over 12 people, the *only* coffee served is an espresso or macchiato (at the end of the function ONLY, with cake/dessert course)**

Confirmation of Booking

If you proceed with the group booking, the final guest numbers **must be confirmed 48hrs** prior your function via email. Should you not confirm numbers via email, you will be charged on the night for the number of guests that were originally confirmed.

We would require a deposit to *confirm & place* the booking.

- \$100 for 12-20 people
- \$200 for 20-50 people
- \$500 for 50-100 people

NO booking will be placed until the deposit is paid & booking sheet is returned

If you have prepaid for the group/function and numbers decreased, there will be no refund or the money relocated to another service/product on the day/night of the booking. (The 48hrs confirmation is required as detailed above).

BYO Cake

You are more than welcome to bring in a cake to celebrate. There will be a \$3 per person charge to have this option. If you are having a function for 15 people or more, the cake charge will be automatically waived.

Fully Licensed

Unfortunately, at Postmistress we are **NOT a BYO restaurant**. We are **fully licensed** only. Please refer to our drinks menu to see what we have on offer.

Payments

We **DO NOT** split bills for large groups – The maximum is 2 cards that we can process. We would appreciate if payment is sorted prior to settling the final bill.

Other Information

1. Menu can be subject to changes
2. Please include children & highchairs as part of the total number
3. Live or amplified music (DJ) is not permitted unless the whole venue is hired exclusively.

Please feel free to get in touch with us to discuss further.

functions@postmistress.com.au