

BLANCA

FUNCTIONS
& EVENTS



ABOUT BLANCA

Nestled on the water’s edge, our venue captures the soul of a Mediterranean holiday – sun-soaked, vibrant, and effortlessly chic. With sweeping views, gorgeous décor, and a coastal energy that feels like stepping into a summer escape, it’s the perfect backdrop for celebrating life’s best moments. Think long lunches that flow into sunset spritzers, laughter echoing across the tables, and a space that’s as unforgettable as the occasion itself.

YOUR CELEBRATION,
YOUR WAY

Whether you want to take over the entire venue for a big, breathtaking party or enjoy the intimacy of our semi-private space, we’ll make sure your guests feel transported. From milestone birthdays to corporate soirées, our setting adapts seamlessly to your vision.

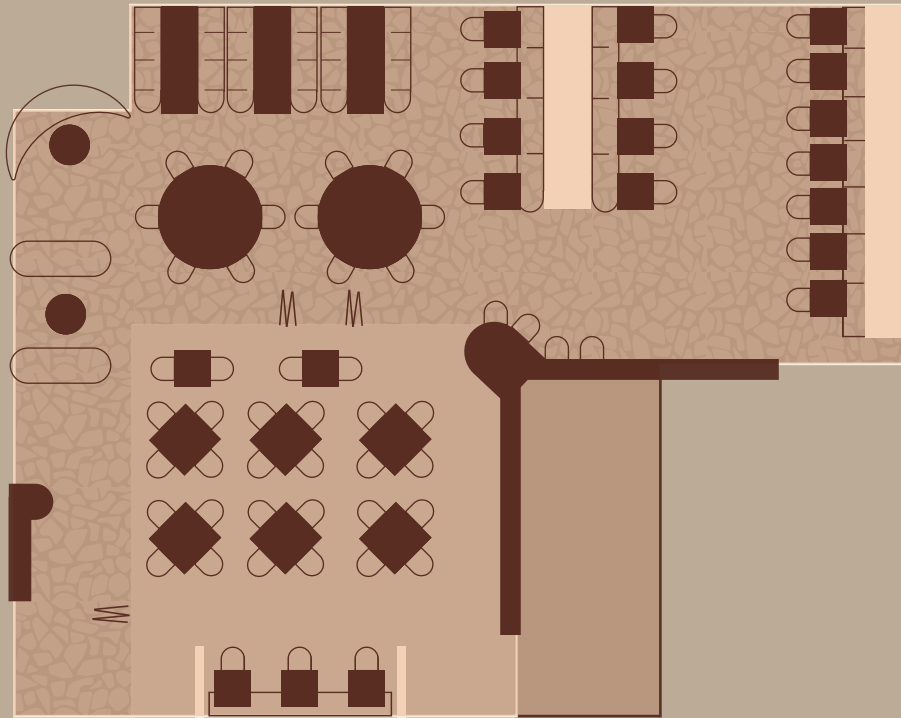
CAPACITIES

	SEATED	CANAPÉ
Full Venue Hire	96	99
Semi-Private	30	45



EXCLUSIVE VENUE HIRE

When only the best will do, take over the entire venue and make it your own. A total takeover transforms your celebration into something truly spectacular – every corner, every detail, and every moment exclusively for you and your guests. From milestone birthdays to corporate galas, it's your chance to create a one-of-a-kind event that feels like a private Mediterranean getaway.



EXCLUSIVE VENUE HIRE

TIME ALLOCATIONS

Lunch Service 11:30am – 4:00pm, 4.5 hours

Mon-Thursday Dinner 5:00pm – 10:30pm, 5.5 hours

Friday – Saturday Dinner 6:00pm – 12:00am, 6 hours

Sunday Dinner 5:30pm – 10:30pm, 5 hours

INCLUSIONS

- Exclusive venue access
- Service staff
- All food and beverages (in keeping with hire price)
- All aspects customizable – custom playlist or live music allowed, decorations, table configuration, etc all tailored to customer's preference

PRICING

Monday-Friday Lunch \$9,500.

Mon-Thursday Dinner \$12,000

Friday Dinner \$15,000

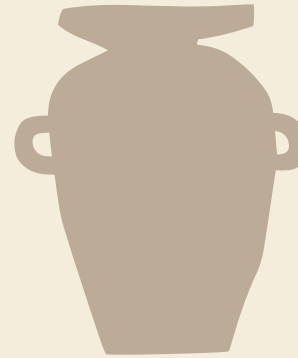
Saturday Lunch \$12,500

Saturday Dinner \$20,000

Sunday Lunch \$12,500

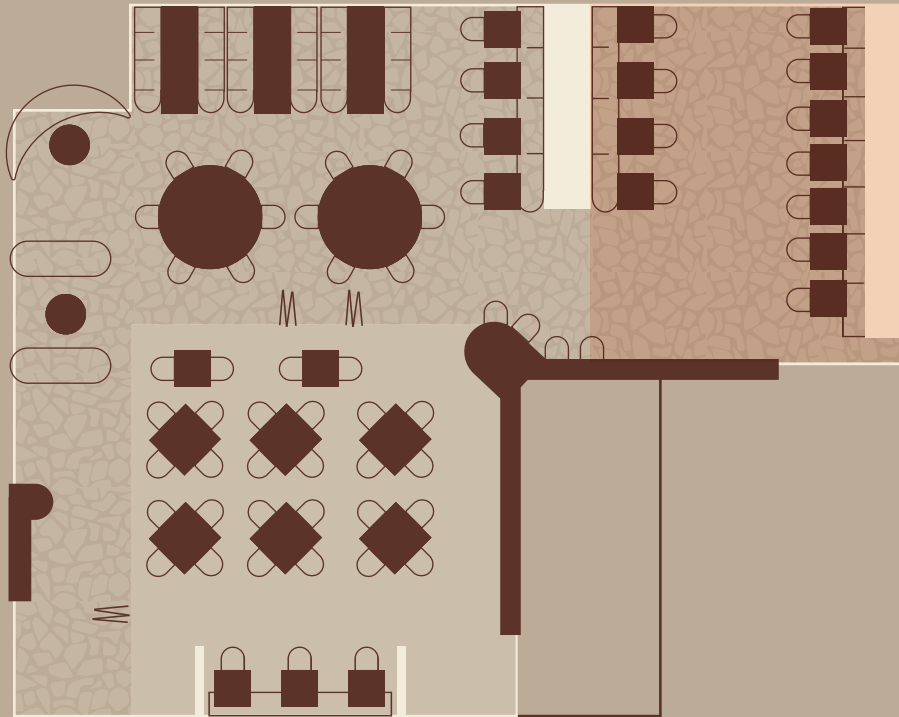
Sunday Dinner \$15,000

Our exclusive venue hire pricing is based on our typical sales for the allocated times. The customer is free to use the cost how they like as long as they meet the full price. For example, if the customer has used 70% of the hire fee on food, they can allocate the rest to a bar tab.



SEMI-PRIVATE FUNCTION

For those who prefer something more intimate, our semi-private space offers the best of both worlds: the buzz and vibrancy of the venue, with the warmth and connection of your own corner. It's ideal for smaller celebrations filled with intimacy, laughter, and the joy of gathering by the water at sunset.



INCLUSIONS

- Duration: 3 hours
- Set Menu required
- 72 hour cancellation policy
- Offer drink package
- \$25 per guest non-refundable deposit to secure date/time
- We do not allow custom music playlists for semi-private functions – only for exclusive venue hire.

PRICING

21 – 30 Guests

- 7 days a week, lunch & dinner
\$3000 minimum spend

31-45 Guests (canape menu only)

- Monday to Friday lunch
Minimum spend \$4500
- Friday dinner, Saturday & Sunday
Minimum spend \$5000



FOOD MENUS



In the Mediterranean, food is all about celebration – abundant, generous, and shared. Our menus capture this spirit with vibrant, seasonal dishes designed for every style of gathering: long, laughter-filled sit-down feasts or a more free-flowing celebration with elegant canapés in hand. However you choose to dine, every bite brings people together in true holiday spirit.

A FEAST TO SHARE

In true Mediterranean style, food is generous, abundant, and meant to be shared. Our menus are crafted to bring people together, turning meals into memories. Every dish celebrates fresh, seasonal ingredients and that holiday spirit of abundance.

Choose from three carefully curated seated share menus:

I

TAORMINA

Indulgent, soulful dishes inspired by the warmth of Sicilian feasts.

II

MARMARIS

Vibrant, bold flavours made for lively gatherings.

III

CORFU

Fresh, elegant, and refined – a taste of coastal sophistication.

CANAPÉS

For celebrations that move as freely as the conversation:

IV

STUZZICHINI

Playful, bite-sized delights inspired by the Italian art of snacking. Perfect for mingling, grazing, and celebrating as you go.

SET MENU TAORMINA

DRINKS

Spritz on arrival 1x per person

Drinks of choice 1x per person

MEZZE

Coal Fired Flatbread V, VG, GFO
hazelnut dukkah, sesame seeds Alto E.V.O

Muhammara V, VGO, GF
sheeps milk fetta, toasted walnuts grape molasses

Chickpea Hummus V, VGO, GF
spiced brown butter, parsley, crispy chickpeas

Watermelon Salad V, GF
Vannella burrata, pimentón pepper, feta, white
balsamic dressing

Patatas V, VG, GFO
fried hand-cut chips, oregano, chives, fetta



\$70 PP

V vegan GF gluten free GFO gluten free optional VGO vegan optional

SET MENU MARMARIS

TO START

Coal Fired Flatbread V, VG, GFO
hazelnut dukkah, sesame seeds, Alto E.V.O

Chickpea Hummus V, VGO, GF
spiced brown butter, parsley, crispy chickpeas

MEZZE

Grilled Baby Squid GF
eggplant, salsa, almonds, fennel, golden raisins,
romesco sauce

Adana Kofta GF
lamb kofta, labneh, grilled eggplant, dates, grape
molasses, ezme salsa

LARGER PLATES

Chicken Shish GF
yellow tomato sugo, chickpeas, dukkah, grilled onions,
fefferoni

Sardinian Culurgiones V
potato filled pasta, pecorino, confit tomatoes, goat's
cheese

SIDES

Patatas V, VGO, GFO
fried hand-cut chips, oregano, chives & fetta

Baby Gem Lettuce V, VGO, GFO
kefalograviera, walnuts, yoghurt dressing, radishes

\$80 PP

Available for 4+ people, with all guests required to order the same menu.
Please note that the menus cannot be customised.

SET MENU

CORFU

TO START

Oysters GF
eschallots, finger limes, chives, aged white balsamic
Watermelon Salad V, GF
Vannella burrata, pimentón pepper, feta, white balsamic dressing

MEZZE

Coal Fired Flatbread V, VG, GFO
hazelnut dukkah, sesame seeds, Alto E.V.O
Baked Saganaki Cheese V, GF
kefalograviera cheese, spicy harissa, oregano, chilli, Malfroy's honey
Vine Leaf Dolma
braised lamb & rice, labneh, pine nuts, golden raisins

LARGER PLATES

Lamb Shoulder GF
tzatziki, Sicilian olives, oregano, grilled fennel, pilaf rice
Abrolhos Octopus Orzo GFO, VGO
confit tomatoes, grilled cuttlefish parsley, saffron stock,
lemon zest, kefalograviera cheese

SIDES

Patates Lemonates V, VGO, GFO
braised potatoes, oregano, lemon
Village Fattoush V, GFO, VGO
cucumbers, tomatoes, radishes, farro, fried bread, grape molasses

\$110 PP
+\$40 PP personalised wine pairing

CANAPES

STUZZICHINI

Freshly Shucked Oysters, Finger Limes, Chives, Mignonette
Coal Fired Flatbread, Hummus, Brown Butter
Vine Ripened Baby Tomatoes, Labneh, Black Olive Crumb / Basil
Pork Kofta Meatballs, Tahini Yoghurt
Prosciutto, Melon, Honey, Goats Cheese, Pimento
Lamb Dolma, Preserved Lemon, Pinenuts
Crisp Filo, Whipped Fetta, Marsala Strawberry, Aged balsamic
Fried kefalograviera Cheese, Lemon Jam
Parmesan Wafer, Lamb belly, Tomato Jam, Grape Molasses
Alpine Salmon, Cucumber, Crème fraiche, Dill, Zaatar,
Sesame Wafer, Baba Ganoush, Smoked Paprika
Chargrilled Octopus, Fried Potato, Green Chilli Shatta



\$39 PP [Select 6 canapes](#)

\$49 PP [Select 8 canapes](#)

RAISE A GLASS



Every celebration deserves the perfect toast. Our drinks packages capture the spirit of the Mediterranean – refreshing, vibrant, and made for moments of joy.

DRINKS PACKAGES

I

GO TO TOWN

When the only limit is your imagination. Set up a bar tab and let the party flow as freely as the sea.

II

THE AMALFI

Breezy, stylish, and sun-kissed. A relaxed selection of wines, beers, and spritzers that set the perfect holiday mood.

III

THE CAPRI

Indulgent, vibrant, and glamorous. Premium wines, craft spirits, and signature spritzers that make every sip feel special.

DRINKS PACKAGE

THE AMALFI

Sparkling

Prosecco

White

Sauvignon Blanc

Pinot Grigio

Chardonnay

Rose

Rose

Red

Pinot Noir

Chianti

Shiraz

Beer

Selection of tap beer

2 HR	\$58 PP
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3 HR	\$69 PP
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4 HR	\$89 PP
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OPTIONAL ADD ON

Bespoke Spritz on Arrival +\$20PP

DRINKS PACKAGE

THE CAPRI

Sparkling

Blanc de Blanc

Single Vineyard White

Fume Blanc

Chablis

Pinot Gris

Rose

Provence Rose

Single Vineyard Red

Montepulciano

Pinot Noir

Single Vineyard Selection

Bordeaux

Beer

Selection of premium bottled beer

2 HR	\$69 PP
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3 HR	\$85 PP
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4 HR	\$108 PP
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BOOKING TERMS

TERMS & CONDITIONS

- Food for private functions is to be pre-organised
- Premium bar stock is not included in beverages for private functions unless pre-organised (allowing us to order in appropriate amount of stock)
- If event is being booked with less than a months notice we require full 30% deposit upfront
- 99 guest maximum capacity
- Live DJ and Acoustic artists allowed, small dancefloor allowed
- Cakeage fee of \$2.50 per guest
- Large groups can opt to pay-by-consumption
- No split bills for groups of 15+ guests

PAYMENT

The minimum spend must be paid in full at least 7 days before the event unless alternative arrangements have been approved by Blanca Management. Accepted payment methods include credit card, cash, and EFT. Please note that credit card payments will incur a 1.2% surcharge on the outstanding balance. Any amount exceeding the minimum spend is payable on the event day, with all final payments to be settled at the conclusion of the event.



BLANCA RESTAURANT
& HONEYSUCKLE

BLANCA



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