

acre

Dining Room Group Bookings

Our sustainable and seasonal food menu caters to all tastes, with generous amounts of flavour on every plate. Group bookings in our main dining area are available for minimum 10 guests up to 25 guests. For 25+ guests you will require exclusive use of the restaurant. For more information about events & functions at acre please visit <https://www.acreatery.com.au/events>

SET MENU

2 courses (starters and mains) for \$65pp

3 courses (starters, mains and dessert) for \$75pp

+10% gratuity will be added to the final bill

Starters to share

House Sourdough with whipped butter

Local burrata, marinated white peach, aged balsamic

Crispy prawn & Moreton bay bug fritti, nori mayo, prawn oil

Heirloom tomato carpaccio, whipped goat's cheese, pepper-berry

Mains to share

Slow roast free-range Porchetta, shaved summer broccoli salad, toasted almond, pancetta

Fillet of baked King trout, zucchini & tomato salad, kale pesto, black olive dressing

Caramelised pumpkin, crispy butter beans, cashew labneh, lavender vinaigrette

Desserts to share

Macadamia Paris-Brest, praline crème

Summer pavlova, goat's curd mascarpone, macerated strawberries, raw almond, lemon balm

ADDITIONAL MENU OPTIONS:

Swap any of the above mains for \$10pp to:

Kobe wagyu rump steak with summer herb chimichurri

Add cheese course for \$10pp

Australian cheese plate to share, fig chutney, fruit bread, lavosh

Add matching drinks package for \$45pp

Receive tastings portions of perfectly matched wines for each course

KIDS

under 10y/o can dine from our Kids Menu and choose their meals on the day.

ACRE EATERY DINING ROOM GROUP BOOKINGS - TERMS AND CONDITIONS

Menu selection - All group bookings of 10 or more guests are required to dine from our set menu. With a choice of two or three courses. On the booking form you must select the set menu of your choice and state all allergy and dietary requirements. Please note: set menus take 2-2.5hrs in duration to serve and consume comfortably. Please select your booking time accordingly.

Kids under 10y/o can dine from our Kids Menu and choose their meals on the day.

10% gratuity is added to the overall bill for all large group reservations.

Your credit card details are used to secure the booking only. We do not require a deposit/prepayment. In the event that your group does not show we will charge the cancellation fee to the credit card details on the booking form unless you provide alternative payment arrangements. *exception: if you include a cake in your booking form, we will use the provided card details for the cake pre-payment unless alternative payment details are provided.

Cancellations - If cancelled within 24 hours of the booking date and time a 50% of the total food cost will be charged to credit card details provided. For no shows a charge of 50% of the food price applies.

Payments - Please note that all credit & debit card payments incur a 1.5% surcharge. We do not split bills more than 5 ways, so we encourage your guests to bring cash in case you are sharing the cost of the menu.

Cakes - acre offers a selection of delicious cakes for you to pre-order, you can have a look at the options available in the following <https://www.acreeatery.com.au/cakes/>. Cakes can be baked in bigger size to serve all guests in the event. Please let us know what you are interested in and we will get you a quote. Please note that cakes are charged prior to your reservation. Due to food health and safety precautions we prefer if you don't bring an external cake, but if there is a specific cake you would like to have you are allowed to BYO. A \$30 cakeage fee per cake applies in that case.

Beverages are charged on consumption and we do not offer drinks packages or BYO.

We require final guest numbers and dietary requirements to be confirmed at least 24 hours prior to booking date. Please provide all allergy and dietary requirements.

Dietary requirements - We are happy to cater to all dietary requirements & food allergies, when notified in a timely matter. However, acre's kitchen is not completely allergy-free. Therefore, the food may contain traces of allergenic substances.

Seasonal menu changes and prices - Menus provided are subject to seasonal changes. Where possible, acre will aim to meet all clients' individual needs. We will also endeavour to maintain prices as originally quoted; however, they may change in which case we will provide notice 1 week prior to your booking.

Seating time - Please ensure your guests arrive to be seated at your specified booking time. If you would like to have pre-drinks and mingling in our bar, garden or terrace areas please arrive at least 30 minutes before your seating time. Seating requests - Table requests are not guaranteed under any circumstances. All tables are allocated on the day, based on the logistics of the floor plan and number of bookings. Please let us know if you require back support.

Decorations - We do allow table decorations but please be aware that our food is designed to share down the centre of the table. Please note acre does not allow the use of plastic balloons or fly-away item, as these harm the environment, as well as the organic on-site farm ran by Pocket City Farms. The use of glitter, confetti or other items that could be detrimental to table surfaces or leave excessive mess for our staff to clean up is not allowed. If you wish to decorate the table, this can be done from the reservation start time and guests should be advised to arrive accordingly.

Access to the table - You will have access to the table from the time the reservation is made for. If you require time for some decoration set up please advise guests to arrive at the venue accordingly.

Children are very welcome at acre. Please inform us upon booking if you require a high chair. Please note whilst we do provide high chairs, they are limited and not guaranteed. All children must be under the supervision of their parent/guardian, as acre staff cannot be held responsible for children. Children are permitted to play in the designated play areas of the garden terrace and lawn, we allow strictly no running or playing in the dining room. Please be advised we have a strictly no barefoot policy.

Photos - Upon entry to acre eatery, you agree, unless you specify non-agreement, to being shot in all promotional photography for functions, events, and dining bookings, for use through our social media and marketing channels.

Parking - Where possible, we recommend guests ride, walk or catch public transport to acre eatery. If arriving by car, we suggest you advise your attendees to use Secure Parking Station located on Grose Street (accessed off Carillon Avenue) which is a short walk to and from acre eatery (https://www.secureparking.com.au/en-au/carparks/australia/new-south-wales/sydney/inner-west-sydney/prince-alfred-hospital-carpark?utm_source=business.google.com&utm_medium=organic&utm_content=GMB%20Website%20Link&utm_campaign=Google%20My%20Business%20NSW). There is also 2h street parking Mon – Fri 8.30am – 6pm & Saturday 8.30am – 12.30pm.