



Groups & Functions Packages
Sept 21 - Mar 22



THE VENUE

Overlooking the beautiful Darwin Waterfront, Snapper Rocks Beach Bar & Kitchen is a celebration of local, seasonal NT produce.

THE OCCASSION

We're open 7 days a week for lunch and dinner & in-between. Whatever the event, be sure to choose Snapper Rocks.

- Weddings
- Birthdays
- Business Lunch
- Champagne Brunch
- Canapé Reception
- Bespoke Experience



GROUP DINING

Snappers offers a range of semi-private spaces that can be booked for any occasion big or small. Book one of our areas for drinks and bites or dine at a big share table for group celebrations.

THE AREAS

THE LAWN

There really is no better place to enjoy the Darwin Waterfront. Book our lawn for a dry season celebration or cocktails and canapés under the stars. (Max 48)

THE ALFRESCO

Beautiful area all year round, with festoon lighting, misting line and totally covered from the elements. (Max 44)

ALFRESCO BAR

Casual bar area, located in the alfresco, for your more casual, stand up casual drinks and canapés (Max 30)

RESTAURANT

Inside the beautifully designed beach inspired restaurant, featuring artworks by Paul Arnold, ceiling fans and air conditioning. (Max 60)

LOCAL SEAFOOD SHARING MENU: \$80pp

When your at Snappers, take in what we eat and how we eat. Beautiful local seafood, shared with wonderful people.

To Start

DUO OF DIPS

seasonal house dips | house potato focaccia

COFFIN BAY OYSTERS

Coffin Bay oysters w Rieslingfreak vinaigrette

Small Sharing Plates

BAY LOBSTERS (BUGS)

local bay lobster (bug) | lemon | garlic | herbs

CRUDO

snapper | avocado | lime | basil | focaccia chip

SALT & PEPPER LOLIGO SQUID GF

local salt & pepper squid | leaves | lemon myrtle aioli

Large Sharing Plates

SHARE WHOLE SNAPPER

wild-caught local snapper | cashew sauce | papaya | coriander

PRAWN GNOCCHI BURNT MISO BUTTER

Prawn | potato gnocchi | wild mushroom | watercress | sage | burnt miso butter | lemon

Sides

ROCKET | PECORINO | LEMON

POTATOS | ROSEMARY

TWO-COURSE MENU: \$50pp

Perfect for the budget conscious group

To Start (Sharing)

HOUSE BAKED FOCACCIA

seasonal house dips | house potato focaccia | rosemary | garlic

Mains (select one per person)

SNAPPER FILLET

wild-caught local snapper | cashew sauce | papaya | coriander

PERI PERI CHICKEN

peri peri skin-on chicken breast | couscous | rocket | charred corn | sweet corn puree

GNOCCHI WITH BURNT MISO BUTTER

potato gnocchi | wild mushroom | watercress | sage | burnt miso butter | lemon

Sides

ROCKET SALAD | PECORINO | EVOO

CHIPS | NORI | AIOLI

4-COURSE SHARING MENU: \$60pp

This is how we eat with the family, a showcase of our favourite and signature dishes, served progressively.

To Start

HOUSE BAKED FOCACCIA

seasonal house dips | house potato focaccia | rosemary | garlic

Second

SNAPPER CRUDO

snapper | avocado | radish | pickled fennel | rieslingfreak vinaigrette

Third

SALT AND PEPPER CROCODILE

marinated crocodile | salt | pepper | cabbage slaw

Fourth (Shared)

WILD CAUGHT SNAPPER

wild-caught local snapper | cashew sauce | papaya | coriander

SLOW COOKED LAMB SHOULDER

slow cooked lamb shoulder | cauliflower couscous | charred cos

SAUTÉED SNAKE BEANS | CHILLI | SHALLOTS

CHIPS | NORI | AIOLI

THE FUN STUFF - DRINKS ON CONSUMPTION

Choose from our full beverage list.

We recommend choosing 1 sparkling and up to 2 whites and 2 reds.

Ask our team to handpick a fabulous wine selection to suit your tastes and budget.

Basic

\$45 for 2 hours || \$60 for 3 hours || \$75 for 4 hours || \$85 for 5 hours || \$90 for 6 hours

House Bubbles || House White ||
House Red

Great Northern Super Crisp ||
Melbourne Bitter || Soft drinks ||
Sparkling water

Premium

\$60 for 2 hours || \$75 for 3 hours || \$90 for 4 hours || \$100 for 5 hours || \$110 for 6 hours

De Bortoli Prosecco

Devils Corner, Pinot Grigio,
Tasmania

Mt Langi Billi Billi Shiraz, Grampians,
VIC

Great Northern Super Crisp ||
Bartender Beer || Melbourne Bitter ||
Soft drinks || Sparkling Water

Ultra-Premium

\$75 for 2 hours || \$90 for 3 hours || \$110 for 4 hours || \$125 for 5 hours || \$140 for 6 hours

Bird in Hand Sparkling Pinot Noir

Rieslingfreak No3, Clare Valley, SA

42 Degree South, Sauvignon Blanc,
Coal River, TAS

Innocent Bystander Pinot Noir
Rose, Yarra Valley, Vic

Riposte Pinot Noir, Adelaide Hills, SA

Wynns 'The Gables' Cabernet
Sauvignon, Coonawarra, SA

Mt Langi Billi Billi Shiraz, Grampians,
VIC

Tap beer - Any

THE BORING STUFF - TERMS AND CONDITIONS

MINIMUM SPEND REQUIREMENTS

You will be quoted for each function; they are based on seasonality and other requirements.

DEPOSIT

A 25% deposit will be required to secure your booking. Event deposits are strictly non-refundable.

CANCELLATION OF A BOOKING

Please notify us in writing by email of any cancellation prior to your booking date. Cancellations will result in a loss of your deposit.

Cancellations made more than 30 days prior to your booking date will incur a charge of 25% of the minimum spend or quoted food and beverage price.

Cancellations made less than 30 days prior to your booking date will incur a charge of 50% of your agreed minimum spend or the quoted food and beverage price.

CHANGE OF DATES

Where possible we will try to accommodate your date change. If this is not possible, a date change is considered a cancellation and the above cancellation terms apply.

PAYMENT

Payments are made in full on the day of your booking via your preferred method of payment. We accept cash, EFTPOS and credit cards. EFT payments must be made within 7 days of your reservation date.

Payments made with Visa or MasterCard incur a 1% surcharge and American Express incurs a 2% surcharge.

MENUS AND DIETARY REQUIREMENTS

Our menus are subject to change due to the availability of seasonal and fresh produce. Notification of any pricing changes due to seasonal change or otherwise will be in writing to you at the earliest date. Please advise if guests have special dietary requirements at least 7 days prior to your event date so the kitchen can accommodate such requirements.

Event organisers are not permitted to supply their own food or beverages under any circumstances (cakes being the exception).

CAKES PROVIDED BY THE CLIENT

A standard \$5.00 charge per person will incur for garnishing cakes provided by the client.

THE BORING STUFF - TERMS AND CONDITIONS 2

NOISE LEVELS

As we are located in a mixed use / residential area we are obligated to maintain reasonable noise levels. Noise levels are monitored during functions and we will, at our discretion, determine if adjustments need to be made. It is the responsibility of the event client to ensure that guests comply with this policy.

DELIVERIES

All deliveries to the venue must be advised to the Restaurant Manager prior and marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the loading bay to the restaurant, assistance will be offered only if staff are available at that time.

SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface or part of the building. All signage in the public areas must be approved by Management.

SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with Northern Territory laws. Snapper Rocks reserves the right to eject any guests if their actions are deemed noisy, offensive or illegal.

DUTY OF CARE

Under the liquor licensing laws of Northern Territory we have a duty of care to all our clients and reserve the right of our duty manager to refuse service of alcohol to persons he/she deems are intoxicated and may do harm to themselves other patrons or property.

RESPONSIBILITY

You assume full responsibility of the conduct of your guests and invitees, and you must ensure Snapper Rocks other guests and visitors are not disturbed by your function, guests or invitees.

- The client is financially responsible for any damage to the venue.
- General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly.
- Snapper Rocks does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.

EVENT BOOKING FORM

Name of Function: _____

Date of Function: _____

Function Room: _____

Starting Time: _____

Finishing Time: _____

Number attending: _____

Area (tick): Lawn || Alfresco || Alfresco Bar || Restaurant

Canapés || Cocktails || Banquet || Other _____

Package (tick): \$80 SEAFOOD MENU || \$50 TWO COURSE MENU || \$60 COURSE SHARING MENU

Package Beverage BASIC || PREMIUM || ULTRA-PREMIUM || 2 HOURS || 3 HOURS || 4 HOURS

CONTACT DETAILS

Company Name: _____

Contact Name: _____

Contact Email: _____

Contact Phone: _____

Booked By (Leave Blank if same as contact): _____

PAYMENT DETAILS

Deposit Required: **\$400.00** (non-refundable if your event is cancelled)

Payment Method: EFT (Operations Manager Approval only), Card || Cheque || Cash || Credit Card

Credit Card Number _____ Exp: _____ CCV _____

Name on Card _____

I authorise this credit card to be charged the \$400.00 non-refundable deposit, and the final outstanding amount for my event / conference: (Signature) _____

*Thank you for completing this form and returning it to Snapper Rocks.
Please do not hesitate to contact us directly should you have any further queries.
We will be in touch to confirm your event, and catering requirements.
Email to info@snapper.rocks*