

Vaquero

EVENT CATERING

With an option of indoor and outdoor dining spaces in an opulent setting, Vaquero will give you and your guests an evening they won't forget.

BAR

The bar is a charming blend of old meets new, featuring rendered brick and brass bar top, with a glowing wall of whisky and spirits

- Capacity: [Inside 28 pax seated / 35 pax standing]

Private Dining Room

The private dining space is at the back of our restaurant, divided by a window to allow you to feel like you are still a part of the busy restaurant

- Capacity: [Seated 12 pax / 18 pax standing]

Restaurant

With our open kitchen, this space allows you to experience heart of Vaquero busy at work. You'll be able to see the chefs work their magic in the open plan kitchen

- Capacity [28 pax seated/ 40 Standing]

Courtyard

A unique outdoor space with all the charm of a Spanish villa. Featuring a cobblestone floor, black and white finishings and a retractable roof. This inner-city gem is a little slice of Europe

- Capacity [38 pax seated/ 60 Standing]

ENTIRE VENUE

Your event will be exclusive use of the whole. This means you will have access to the Bar, Restaurant, Private Dining Room, and Courtyard area. There is no limit to your creativity and you would like to showcase this with an event to remember.

- Capacity 90 seated/ 130 guests standing

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BEVERAGES

Option 1: Consumption

This is the most popular approach for flexibility on numbers attending. You run a consumption tab (of your preferred beverages) secured with your credit card and charged at the conclusion of your event. You may nominate an amount or time that you would like to start and finish the tab and the flexibility of being able to extend/finalize the account remains your decision.

Wine selection should be pre-arranged to ensure stock volumes meet your requirements

Option 2: Beverage Package \$40 pp

Wine: 1 house white and 1 house red

Beer: 2 craft beer on tap

All soft drinks and juices included

Option 3: Beverage Package \$55 pp

Wine: 1 prosecco, 1 house white and 1 house red

Beer: All tap beers

All mocktails, soft drink, juices, tea and coffee

Option 4: Beverage Package \$75 pp

Cocktail on arrival

Wine: 1 sparkling wine and a choice of 3 bottles under the value of \$80ea.

Beer: All tap beers

All mocktails, soft drinks, juices, tea and coffee

Additional Options

\$15pp; Choice of cocktail on arrival. Lychee Elderflower Martini, Negroni, Old Fashioned, Berry Blush, Purple Dream or Citrus Punch (can have a 50/50 split of any 2 cocktails)

\$20pp; Additional hour after the first 2 hours of any beverage package

**All drinks packages are a standard of 2 hours.*

***Spirits can be purchased on consumption in conjunction with the beverage package.*

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FOOD

IMPORTANT NOTE: Please note that to ensure we are providing the best ingredients for our guests, our menus are seasonal and subject to change.

Option 1: Canapes

For groups from 20 to 150 guests

\$35 for 5 choices

\$45 for 8 choices

\$60 for 12 choices

Served Cold

Pacific Rock Oysters, Mignonette, Finger Lime (DF,GF)

Beef Tartare Tostada, Cured Egg Yolk, Miso(DF,GF)

Chicken Liver Pâté, Pepperberry, Fig, Walnuts, Masa Cracker(GF)

Prawn Cocktail, Marie Rose, Witlof (DF,GF)

Avocado, Persian Feta, Croutes (DFO,GFO)

Cured Ora King Salmon, Crème Fraiche, Sourdough (GFO,DFO)

Rabbit Rillettes Tartlet, Pear, Pistachio(DF,GFO)

Cauliflower Parfait, Filo, Sultanas (GFO,V)

Served Hot

Charred Beef Skewers, Mojo Sauce (DF,GF)

King Tiger Prawns, Speck, Romesco (DF,GF)

Croquette Of The Day, Basil Aioli

BBQ Baby Pork Ribs, Chorizo Crumb(DF,GFO)

Asparagus, Pancetta, Salted Ricotta (GF,DFO,VO)

Crispy Chicken, Tartare Sauce, Shiso (DF)

Figs, Jamon, Goats Cheese (GF,VO)

Lamb Albondigas, Smoked Yogurt, Almonds (DFO,GF)

Half Shell Scallops, Pumpkin, Parsley Pangrattato (GFO, DF)

Sweets & Cheese

Dulce de Leche Mousse, Cocoa Nibs (GF)

Bread And Butter Pudding, Custard, Vanilla Cream

Option 2: Shared Group Grazing Table (Seasonal Menu) \$30pp

This is a selection of snack dishes available from the restaurant menu that are plated on large sharing plates, great for a large standing event. Dietary requirements will be catered for individually by either altered or substituted dishes. Small plates, cutlery & napkins are provided.

Selection Includes the Following:

Charcuterie, Sourdough, Pickles (DF, GFO)

Croquette Of The Day, House Tartare

Marinated Olives, Orange, Chili, Rosemary (DF, GF, V)

Cheeseboard, Masa Flour Crackers, Pickles (GFO)

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Chefs Feast \$75pp

This is a share-style menu. The dishes chosen by our Head Chef are the best representation of what our restaurant has to offer seasonally.

Entrée

Charcuterie, Pickles, Sourdough and Smoked Butter (GFO, DFO)
Croquette of The Day with House Tartare

Main

Market Beef, Carrots, Café de Paris Butter, Thyme Jus (DFO, GF)

Sides

Josper Fired Broccolini, Hummus, Almonds (DF, GF, V)
Potato Dauphinoise, Spinach Sauce, Mountain Pepper (GF, V)

Desserts

Petit Fours, A Mixture Of All Our Sweet Desserts (GFO, DFO)
Cheeseboard, Masa Flour Crackers, & Pickles (GFO)

Pre-Selected Set Menu \$80pp (Alternate drop)

You will have 2 mains for your guests that will be alternate dropped

Choice Menu \$90pp (Order taken at the table on the night)

Your guest will have the option to decide between the 2 mains that they would like on the night

**Croquette of the day will be an added started to the choice menu only, subject to change.*

Starters, sides and desserts are share style and mains will be served individually. Below is an example of the set menu you will receive. Please advise of Dietary Requirements 5 business days prior to the event to ensure that your guests are specially catered for.

To Start

Sourdough, Smoked Cultured Butter (DFO)
*Croquette Of The Day, House Tartare

Entrée

Cauliflower Parfait, Masa Flour Crackers, Saltanas (GF, V)
Coal Roasted Lamb Ribs, Mojo Rojo, Dukkah (GF, DF)

Main

Market Fish, Peas, Leeks, Clams (DF, GF)
Black Angus Beef Rib Fillet, Carrots, Café de Paris Butter, Thyme Jus (GF, DFO)

Sides

Potato Dauphinoise, Spinach Sauce, Mountain Pepper (GF, V)
Cos Lettuce, Fennel, Persian Feta, Orange (DFO, GF, V)

Dessert

Cherry Sorbet, Meringue, Burnt Lemon Curd (GF, DFO)
Chocolate Nemesis, Strawberries, Salted Sesame Praline (GF)

Additional Option:

\$30pp; 3x Canapés to add to the Chefs Feast, Pre-Select Set and Choice menus (chose any 3 from above canapé list.)

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Booking Terms and Conditions

- All food and specific dietary requirements must be confirmed 5 business days in advance of the event
- No group booking is guaranteed until credit card information is provided
- Vaquero does not offer credit and all payment must be settled on or before the event
- Cancellations within 5 days of the event will incur a \$50pp charge
- If guest numbers reduce on the night, the previously confirmed number will be charged
- Any event impacted by a forced lock down due to COVID will receive a full refund

Payment for events

Vaquero Dining Offers a range of different payments for your event. You can do the following:

- Pay on the night; Credit transactions do occur a 1.5 processing fee
- Pre-Event Payment; We can send you an invoice before the event that can be paid by bank transfer. This option is not available once the event is within 5 days of as we need payment before the event.

Cancellations

Upon cancellations, our policy states if an event is cancelled within 5 days of the organised event, the organiser would incur a fee of \$50 per person from the provided credit card.

Covid Policy

Any event affected by a mandated government lock down will receive a full refund regardless of timing

Final Numbers

The final number for guests in attendance at the 5 day mark is the amount of people that we charge food costs for as we have already ordered and prepped much of the food at this stage. If these numbers go up within the 5-day period, we are required to charge for this and if the numbers go down again then we are required to charge for the bigger number given. This is because stock needs to be express delivered and prepped.

Responsible Service of Alcohol

Vaquero Dining is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons be removed from a licensed premises. We reserve the right to cease service of alcoholic beverages should consumption be deemed excessive.

Terms and Conditions

Your booking deposit or credit card authorisation must be completed to reserve your booking. By providing these details, you acknowledge that you have read and understood the following terms and conditions. You agree to pay all charges, associated costs and any damages incurred by yourself and/or your guests whilst on the premises.

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Frequently Asked Questions

Does Vaquero Dining have wheelchair access?

Yes, it does.

Do you cater to dietary requirements?

Yes, we do cater to dietary requirements. These requirements need to be clearly communicated to us no later than 5 Business Days before the event. Any Dietary requirements we are informed about within 5 days of the event we will do our best to cater towards but may be limited.

Does the space have AV capabilities?

Yes, with 5 days prior notice. We can organise to have a TV with HDMI cord ready for your event

Can I choose the beverages on my beverage package?

The beverage package is a set selection but with prior notice we can organise an alternative option in replacement of the current option. There may be additional charges incurred for the changes. We will notify you of any additional charges.

Can I choose a different food option on my set menu?

The food options are a set selection but with prior notice we can organise an alternative option in replacement of the current option. These alternative options need to be organised and finalised 5 days before the event. There may be additional charges incurred for the changes. We will notify you of any additional charges.

Can I listen to my own music and if so, how do I set this up?

Vaquero Dining uses a Spotify account. For full venue hires, we can offer our Spotify account. If you create a playlist on your account, we can follow this playlist and play this at the event. Please be advised that our courtyard has limited capabilities for music. Please talk to us about our options.

Do you allow BYO?

We are a license venue and rely on our beverage revenue for our business to survive, as such BYO wines is not an option. However, if you would like to work with a particular supplier or have a preference on wine styles, please let us know and we can provide you a package price for your event