

CREATE
Bella. ✓
Celebration

- FUNCTIONS GUIDE -



02 8884 2800

13 - 15 LEXINGTON DR, BELLA VISTA 2153
BVH.FUNCTIONS@MOMENTOHOSPITALITY.COM.AU

BELLAVISTAHOTEL.COM.AU



@BELLAVISTAHOTEL

LOCATED IN NORWEST, BELLA HAS MADE
SOME EXCITING NEW CHANGES.

Some used to say it was like a little black dress, while this still stands true - Bella is seriously stylish, but now she transitions seamlessly from day to night. Making all celebrations fun, playful and a little bit cheeky.

Celebrate in the sunshine or under the stars at Bella Garden. Book an elegant high tea, private dining experience or dance the night away and wow friends in a private booth with bottle service. You can also cheer on your favourite sports team in the Bella Sports Bar...

The opportunities are endless!



HOW ARE YOU
GOING TO
CELEBRATE?

OUR VENUE IS PERFECT FOR..

but not limited to

Birthdays
Long lunches
Cocktail parties
Conference lunch & dinner
Club events
Formals
Cocktail classes
Remembrance gatherings
Christmas parties
Farewells

Product launches
Corporate events
Private dining
Boardroom meetings
After parties
High tea
Sporting events
Bridal showers
Gender reveals
High school reunions



FUNCTION SPACES



**Whether you're all business or strictly social,
Bella has a space for every occasion**

A Bella party lives on in the memory long after
the last dance. Special occasions sparkle against
our decadent décor.

PRIVATE DINING

Bella has two private dining rooms available. These rooms are able to be combined to make one large space.

PRIVATE DINING ROOM 1

Minimum spends apply
Banquet 10pax

PRIVATE DINING ROOM 2

Minimum spends apply
Banquet 10pax

PRIVATE DINING ROOM 1 & 2 COMBINED

Minimum spends apply
Banquet 20pax



BELLA GARDEN

ROSE GARDEN 1

Minimum spends apply

Sit Down 40pax

Cocktail 100pax

Half of the space is available to hire without bartender or private access to bar

ROSE GARDEN 2

Minimum spends apply

Sit Down 40pax

Cocktail 100pax

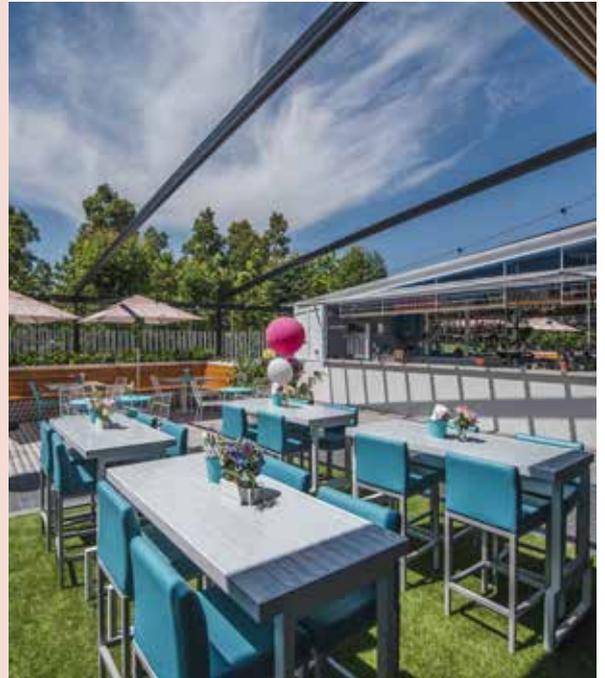
Half of the space is available to hire without bartender or private access to bar

ROSE GARDEN 1 & 2 COMBINED

Minimum spends apply

Cocktail 300pax

Space is available to hire without bartender or private access to bar



HIBISCUS GARDEN

Minimum spends apply

Sit down 50pax

Cocktail 250pax

BELLA LOVES YOU

Minimum spends apply

Sit down 30pax

Cocktail 50pax

GARDEN BOOTHS

Minimum spends apply

Up to 30pax



WINDOW BAR

Featuring access to a private bar with the option to set the space as a cocktail event or dining experience, the Window Bar is the ultimate area suitable for all occasions.

Minimum spends apply

Sit down 30 pax

Cocktail style 50-60 pax



BELLA BOARDROOM

The perfect space for a private dining experience, executive meeting or presentation around the hand-crafted oak table.

Complete with it's own projector screen,
flip charts and TV at hand.

Boardroom 20 pax

Theatre Style 40 pax

Half day hire - Max 4hrs

Full day hire - 4hrs +

AV & Internet included



EAT & DRINK

Our experienced events team understands a corporate occasion is planned with precision and a social celebration is planned with passion, and as such we can tailor our menus and packages to suit your tastes and event theme. Ask us about our special additions to really make your event sparkle.



CANAPÉS



8 Items \$38pp // 10 Items \$45pp // 12 Items \$51pp
Minimum 15 people

HOT CANAPÉS

Salt and Pepper **Calamari** with Aioli *GF*

Thai **Spring Roll** with Sweet Chilli Sauce *V*

Vegetable Samosa *V*

Herb Crusted Prawn with Preserved Truffle Lemon Mayo *GF*

Black forest **Chorizo Skewer** *GF*

Chicken Yakitori with Wafu Dressing and Sesame *GF*

Italian Herb Wrapped **Haloumi Fingers** *V*

Ricotta & Spinach Kisses *V*

Mushroom Truffle **Arancini** *V*

Lamb Kofta Skewer with Hummus *GF*



COLD CANAPÉS

Vegetable Rice Paper Roll with Dipping Sauce *V GF*

Roasted Duck Rice Paper Roll with Dipping Sauce

Assorted **Sushi** *V*

Tomato, Basil & Bocconcini Skewer with Balsamic Glaze *V GF*

Salmon, Dill & Cream Cheese Wrap *GF*



PLATTERS

Cheese platter - \$80

Selection of local and imported cheese served with a variety of nuts, fresh fruits, truffle honey and flatbreads

Antipasto platter - \$90

Selection of Italian cured meats, cheese, pickled vegetables and flatbreads

Sliders platter - \$90

15 pieces / Choice of American cheeseburger OR Southern fried chicken OR pork belly

Steamed buns platter- \$90

20 pieces / Choice of either pork belly or chicken katsu served with cucumber, shallots, coriander, hoisin and kewpie mayonnaise

Skewers platter - \$90

20 pieces / Chargrilled skewers of black forrest chorizo, marinated chicken, chipotle aioli and smokey sauce

Savoury platter - \$75

25 pieces / Selection of olive wrapped haloumi fingers ricotta and spinach kisses, caramelised onion and feta tart, bacon and egg quiche

Wedges Platter - \$40

Potato wedged served with sour cream and sweet chilli sauce

Fruit Platter - \$90

Selection of seasonally cut fresh fruits

Cannoli Platter - \$80

Mini cannoli filled with whipped ricotta, chocolate and pistachio

Sweets Platter - \$80

Selection of caramel slice, chocolate brownie and mini donuts

Pastry Platter - \$75

Selection of baked croissants, sweet danishes and Nutella filled donuts



KIDS PLATTERS

Serves 10

Chicken tenders & chips platter - \$40

Calamari & chips platter - \$40

Bolognese platter - \$40

Wedges platter - \$40

PIZZA PACKAGE

\$95 Per Pack

4 x Woodfired Pizzas
(served as 4 square slab pizzas)

Choose a max of 4 pizza flavours per pizza pack

MARGHERITA <i>v</i>	VEGETARIAN <i>v</i>
PEPPERONI	BBQ CHICKEN
FIRE AND BRIMSTONE	CAPRICCIOSA
MARINARA	CALABRESE



PIZZA, PASTA & SALAD STATION

\$60pp - (Under 12 yrs \$30pp)

Min 10 Guests

Choose 4 pizzas

See above pizza topping options

Choose 2 pastas

PESTO PENNE Sundried tomatoes, olives & pinenuts	CHILLI PRAWN LINGUINI Prawn, cherry tomato, garlic, chilli & parsley	RIGATONI AMATRICIANA Tomato based pasta with crispy pancetta, chilli, garlic, parsley & pecorino
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Choose 2 salads

FATTOUSH SALAD Iceberg lettuce, radish, crispy Lebanese bread, cherry tomato, cucumber, onion, lemon vinaigrette sumac with pomegranate	GREEK SALAD Mixed leaf, Roma tomato, feta, kalamata olive, Spanish onion, cucumber, mint and citrus dressing	WARM TUSCAN SALAD Grilled chicken, rocket, semi dried tomato, crispy pancetta, grilled asparagus, sourdough croutons & balsamic dressing
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V vegetarian

Gluten free available on request



PLATED BANQUET

Min 20 Guests

2 Course \$70pp // 3 Course \$82pp

Please choose two from each course to be served alternately

FOR THE TABLE TO SHARE

Freshly Baked French Baguettes

ENTRÉE

Avocado & Feta Bruschetta

Toasted sourdough, avocado, feta, cherry tomato, olives, Spanish onion and balsamic glaze *GF, V*

Mushroom Arancini

Mixed mushroom, rosemary, truffle pecorino and garlic aioli *V*

Lamb Kofta

Lamb skewers marinated with capsicum and chilli, served with yoghurt, pomegranate and Za'atar *GF*

Chargrilled King Prawn

Tomato salsa, Spanish onion, rocket and finish with lemon aioli *GF*

Chorizo & Poached Chicken Pasta

Sundried tomato, pine nuts, and creamy nap sauce *GF*

Prawn & Smoked Salmon Blinis

Crushed avocado, sundried tomato, black caviar

MAIN

Slow Cooked Sticky Beef Short Ribs

Truffle potato and chimichurri *GF*

Atlantic Salmon

Teriyaki glaze with avocado, buk choy, crispy shallots and sesame seed *GF*

Lamb Back Strap

Gremolata served with chargrill truss tomato and dukkha polenta *GF*

Portuguese Spiced Chicken

Seasonal roasted vegetable, corn and hot peri peri sauce,

Twice Cooked Pork Belly

Honey glazed Dutch carrot, mash and red wine jus *GF*

Ricotta & Spinach Ravioli

Tossed with Ligurian olives, c onfit cherry tomato, pine nuts and basil pesto *V*

DESSERT

Warm Chocolate & Hazelnut Brownie

Vanilla gelato and salted caramel *GF*

Crème Brûlée

Almond biscotti and fresh berries

Ricotta Cheesecake

Blueberry compote

Vanilla Panna Cotta

Mixed berry coulis and caramel praline *GF*



CORPORATE PACKAGES



HALF DAY

MORNING TEA

\$30 per person

Muffins and fruit platter
OR

Pastries and fruit platter

Orange juice jugs

AFTERNOON TEA

\$30 per person

Cheese board and fruit platter
OR

Savoury platter and fruit

Orange juice jugs



FULL DAY

\$60 per person

MORNING TEA

Muffins and fruit platter
OR

Pastries and fruit platter

Orange juice jugs

LUNCH

Deli Baguette Platter
OR

Wrap Platter

AFTERNOON TEA

Cheese board and fruit platter
OR

Savoury platter and fruit

Orange juice jugs



HIGH TEA

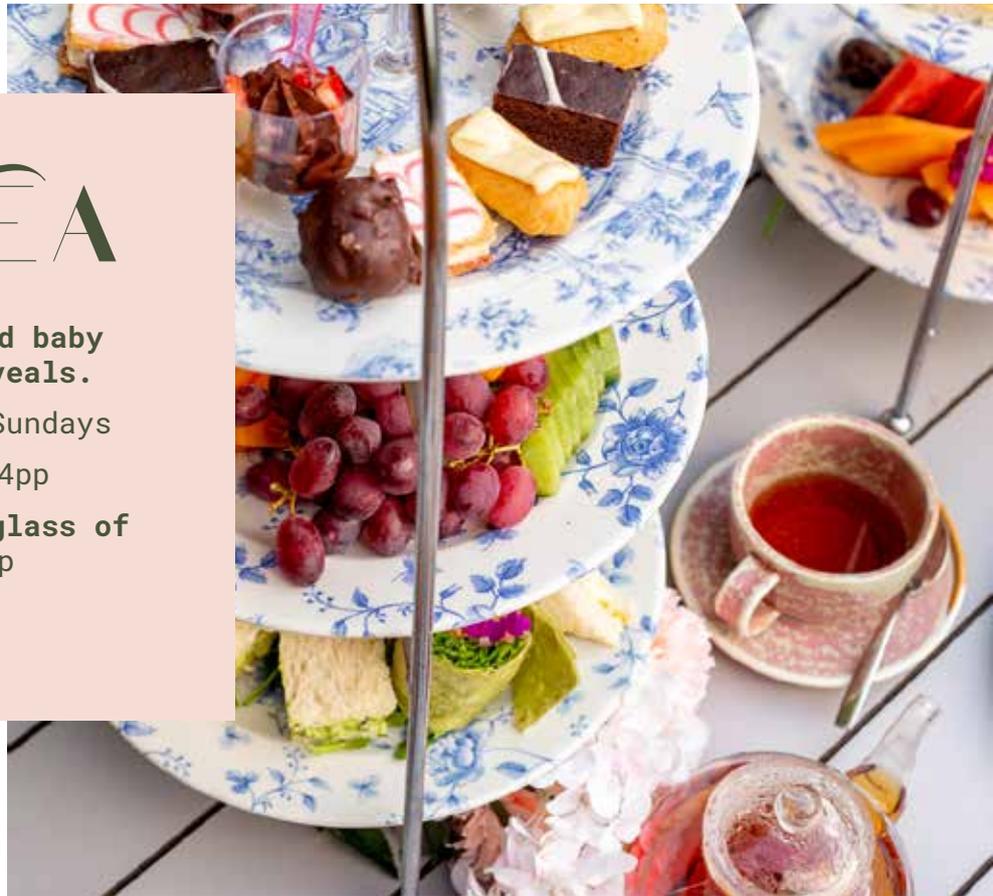
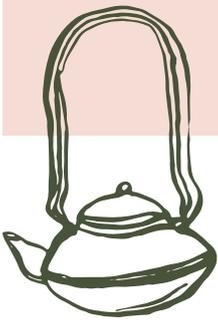
Perfect for bridal and baby showers or gender reveals.

Available Saturday & Sundays

High Tea menu - \$44pp

High Tea & upgrade to glass of sparkling - \$50pp

Maximum 20 guests



BRUNCH

Gather your friends, family and fur babies and book a table at Bella for bottomless cocktails and brunch!

Available every Friday, Saturday & Sunday

Brunch menu - \$55pp

Brunch & 2-hr bottomless cocktail upgrade - \$85pp

Maximum 20 guests



WE CAN'T FORGET ABOUT THE LITTLE ONES!

Kids can enjoy a high tea or brunch date with the family for \$25 per child, *kids under 3 eat FREE.*

Maximum booking 20pax. Gluten free and vegetarian options available on request. Menu subject to change seasonally

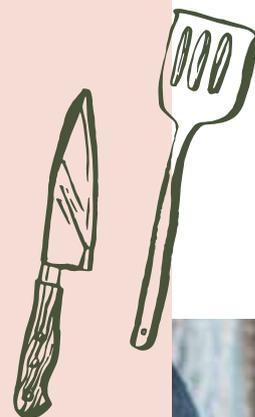
FIRE & BRIMSTONE BBQ

Minimum 30 guests
\$48 per person

Boasting a carefully curated menu from Pitmaster, Brad Shorten, you can expect mouth-watering 12-hour slow cooked brisket and pork belly to invigorate your taste buds, served alongside soul food classics such as homestyle mac n cheese, and delicious crunchy slaw.

Package inclusive of:

Pulled lamb shoulder
Sliced Angus beef brisket
Pulled pork
Chicken wings
Creamy potato salad
Crunchy house made slaw
Beans and burnt ends platter
American style mac and Cheese
Sweet and spicy dill pickles
Dinner rolls and crisps



BELLA CATERING

*Event catering just became
a little more special!*



WE CAN NOW BRING THE PARTY TO YOU...

PARTY / OFFICE / HOME CATERING / FOOD TRUCKS

Pick up and local delivery* available

**minimum order value applies*

DRINK

Bella is the perfect spot for a relaxing drink, with specially crafted award-winning cocktails and a curated beverage list to boot, your guests won't go thirsty.

BAR TAB

Bar tabs can be the easiest way to celebrate with friends and set your limits on what you want to spend on drinks for your special occasion. We can build your beverage list with you to include house wines, beers or spirits or create a menu of some of your favourite tipples available on your tab.

Simply let us know your bar tab limit and what beverages you would like available as part of your package.

CASH BAR

Whether you have friends who are one drink wonderers or those who love a bottle or two, organise a cash bar and let them play it their way.



DRINK PACKAGES

PREMIUM

All house beers
All house wines
All soft drinks on tap

TWO HOURS - \$38pp

THREE HOURS - \$45pp

FOUR HOURS - \$55pp

DELUXE

All house and bottled beer
All wines by the glass
(excluding champagne)
All house spirits

TWO HOURS - \$50pp

THREE HOURS - \$65pp

FOUR HOURS - \$80pp

ADD ONS

Selected cocktail on arrival - 12pp

Champagne on arrival - 15pp

Add champagne to your beverage list - 20pp / per hour

*All invited guests must participate
in the drink package*





ADD ONS

BOTTLE SERVICE

\$2000 MINIMUM SPEND ON BEVERAGE

Get the VIP experience with your night hosted by a server who will mix your drinks within your function space

4 Hour Package

Personal Waitress for 4 Hours

Booth area up to 15 guests

Inclusive of energy drinks, juice & mixers

Ask our team for bottle menu

Full payment required prior to confirm the booking

PERSONAL BARTENDER

\$90 per hour / per staff

Minimum for three hours purchased per wait staff

VICE BUILD IT, SHAKE IT, SIP IT COCKTAIL *Masterclass*

**BRING YOUR FRIENDS AND COLLEAGUES TOGETHER
FOR A COCKTAIL EXPERIENCE TO REMEMBER!**

Learn how to prepare your favourite cocktails
from one of Bella's expert mixologists.

\$99 per person

CHOOSE FROM ONE OF FOUR EXCITING COCKTAIL JOURNEYS

Ladies Night Cocktails

Cosmopolitan, French Martini, The Hills

Modern Classics

Caipiroska, Tommy's Margarita, Espresso Martini

World's Best-Selling Cocktails

Old Fashioned, Negroni, Whiskey Sour

Summertime Sips

Aperol Spritz, Gimlet, MaiTai

The masterclass includes

Dedicated mixologist
Full colour instructional guide
Ingredients for 3 delicious cocktails
All required bar equipment
Antipasti board



Non-alcoholic cocktails available on request

TERMS & CONDITIONS



DEPOSIT, PAYMENT TERMS & CONTRACT

To confirm your booking we require an initial security deposit of the room hire fee (credited towards the final account) plus a signed and completed copy of the proposal and contract forms. This is required within 7 days of making your booking. Bella holds the right to cancel any bookings not held with a security deposit plus completed agreement contracts. Full payment for your Event is due 14 days prior to the Event date, no later. Payment made by cash or direct debit incurs no surcharge. Credit card surcharges apply. Any extra charges or outstanding additional invoices must be paid in full prior to departure at the end of your function. Payments can be made by Visa, MasterCard, American Express or cash.

FINAL NUMBERS & MENU SELECTION

The number of guests attending the Event is required at least 14 days prior to the Event for catering and staffing needs. Once final numbers are given this will be taken as confirmed. The final invoice will then be issued.

ALCOHOL & DECORUM

Bella is a fully licensed venue. No BYO beverages are permitted. Bella and its venues practice the Responsible Service of Alcohol. Whilst we encourage guests to enjoy themselves, we will not allow guests to drink to excess and place themselves and other guests at risk. Venue staff members are instructed to check ID's, not serve alcoholic beverages to guests under the age of 18 years, or to guests perceived to be close to or in a state of intoxication. All minors must be in the immediate presence of their legal guardian at all times in our venues. Please be aware management will support staff who refuse service to intoxicated, underage, quarrelsome, unruly or offensive guests. Such guests will be asked to remove themselves from the venue immediately.

DECOR & STYLING

All major furniture items, fixtures and fittings must remain as styled as positioned by Bella. Bella can recommend additional styling services to suit your Party or Event. Please contact us for further information.

DECORATIONS

Nothing is to be nailed, screwed, blue-tacked or adhered in any way to any wall, door, ceiling or other part of Bella. All decorations must be approved by the Event Coordinator prior to the Party or Event.

CELEBRATION CAKES

You are welcome to bring a celebratory cake, we charge \$2.50 per person cakeage, which is capped at a maximum of \$50 per cake. Cakes & cupcakes are allowed only. This charge covers storage, presentation and general handling of your cake/cupcakes. No other foods or desserts are to be brought into Bella.

EQUIPMENT HIRE

Bella has established relationships with hire companies and has recommended suppliers to look after all your equipment needs and services. Please contact us for further information.

EXTERNAL CONTRACTORS

All external contractors and hire must be advised to Bella 14 days prior to your Event & are subject to approval by Management. Bella can apply limits or time restrictions on the contractors.

ROOM HIRE AND CHANGES

Room hire, prices, products and menus are subject to change. All prices include GST

ENTERTAINMENT & MUSIC

No external sound equipment; such as Ipods, Karaoke machines, DJ's and /or speakers are permitted to play music at your Event. Whilst we understand that you are wanting music at your party, Bella has an extensive play list that can be available on request.

Bella does not allow fireworks on its Rooftop, or anywhere else in or around the venue.

PUBLIC LIABILITY INSURANCE

Bella does hold Public Liability Insurance HOWEVER all external suppliers will be required to have their own Public Liability Insurance. No harm or damage to guests caused by any external supplier equipment, styling décor, furniture or goods are covered by Bella.

DUE CARE

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event. The following items are not permitted at your event wax candles (not in a glass vase), confetti, rice, streamer poppers, flower petals or sequin type scatters e.g. stars, hearts.

TASTINGS

Bella does not offer food or beverage tastings. However, the Bistro menu does reflect the style we bring to suit your Party or Event.

TERMS & CONDITIONS

FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. Whilst the chefs and kitchen team will do their utmost to ensure the said allergen is not in the meals prepared, we cannot guarantee it as our kitchen does use a wide variety of ingredients on a daily basis.

PRICES

Bella makes every effort to maintain prices, however they may be subject to alteration prior to your event due to food and beverage price increases.

SMOKING

In accordance with the NSW Health and Hygiene laws, smoking is not permitted inside Bella. Guests will be directed to designated smoking areas.

GRATUITY

Gratutities are discretionary and are appreciated by the Bella team.

INDEMITY

Bella guarantees the use of the freshest ingredients and ensures that food is prepared under the most hygienic conditions. However no liability is taken by Bella for any latent defect in any product used.

PARKING

There is parking onsite or on surrounding streets. Access from the Bella underground carpark is up a set of stairs. There are disabled car spots at the loading dock of the hotel for ease of access into the venue.

SECURITY

Organisers /hosts are financially liable for any damage sustained, or loss incurred to Bella property, fixtures or fittings, through their own actions, those of their guests, sub contractors and contractors.

Credit card details are required at the time of your booking to cover any damages that may occur. The contract will be supplied to you on the day of your booking to fill out and return to the Event Coordinator within 7 days. Credit Card details are the only form of security accepted.

BAR TABS

If the total of your pre paid bar tab is not spent on the day of your function then the balance will be provided to you with a venue credit, this will be valid for 6 months.

BUCKS AND 18TH BIRTHDAYS

Bella is unable to cater for Bucks or 18th birthday parties. Any booking found to be a Bucks / 18th will be closed & deposits/payments received will be retained by the venue.

DRESS REGULATIONS

Party guests are subject to the same dress regulations as all other guests. Please refer to our website for specific dress code and entry policy.

DECEMBER POLICY CHANGES

During the month of December, all function space prices are subject to rise and catering is required on all function bookings.

CANCELLATION POLICY

Any cancellations must be made in writing to your function coordinator prior to your function date.

- a) More than 90 days of the event date, all payments will be refunded
- b) 21-90 days prior to the event date: 50% of the deposit will be retained by the venue
- c) 0-21 days prior to the event date: 95% of deposit, room hire & minimum spend payments received will be retained

COVID

Lockdown - If Sydney does go into a lockdown and this is out of our control then you will receive a credit note of full payment.

Physical distancing - Please maintain a 1.5metre distance between other groups at all times, including when lining up to enter the venue.

Check in - All patrons will be required to sign in as an individual guest and asked to provide a form of ID to gain entry

Regulation breach - If management has reason to believe that the behaviour of your guest(s) do not adhere to COVID safety regulations, we reserve the right to remove the individual(s) from the premises or cancel your function at any point before, during or after your function with the forfeit of deposit or your full payment.