



FUNCTION PACKAGE

2A BLIGH STREET, SYDNEY CBD

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FUNCTION SPACE

THE PRIVATE DINING AREA IS AVAILABLE FOR SMALL FUNCTIONS, LUNCHEES AND DINNERS DURING OUR HOURS OF OPERATION. YOU CAN ALSO BOOK A LARGE TABLE IN THE MAIN DINING AND BOOTHS AREA. ALTERNATIVELY, THE ENTIRE VENUE IS AVAILABLE FOR HIRE ALL WEEKEND.



BEVERAGE SERVICE

Alternativley a bar tab can be set up if no beverage package is suitable.

STANDARD PACKAGE

- On Tap:
 - Tooheys New, Superdry
- Schooner:
 - James Boags Bottle
- Wine:
 - Wolf Blass Sparkling Brut
 - Wolf Blass Sauvignon Blanc
 - Wolf Blass Chardonnay
 - Wolf Blass Shiraz
- Post Mix & Juice

PREMIUM PACKAGE

- On Tap:
 - Tooheys New, Superdry, Furphy
- Schooner:
 - James Boags Light Bottle
 - James Squire 150 Lashes Bottle
- Wine:
 - Upside Down Sparkling
 - St Huberts "The Stag" Chardonnay
 - 821 South Sauvignon Blanc
 - Little Berry Shiraz
 - Tempus Two Rose
- Post Mix & Juice

DELUXE PACKAGE

- Choice Of 1 Cocktail
(ask the staff what is available)
- On Tap:
 - Tooheys New, Superdry, Furphy, Stone & Wood
- Schooner:
 - James Boags Light Bottle
 - James Squire 150 Lashes Bottle
 - Heineken Bottle
 - Peroni Bottle
- Wine:
 - Upside Down Sparkling
 - St Huberts "The Stag" Chardonnay
 - 821 South Sauvignon Blanc
 - Little Berry Shiraz
 - Tempus Two Rose
- Post Mix & Juice

2 HRS	3 HRS	4 HRS
\$55	\$65	\$80

2 HRS	3 HRS	4 HRS
\$65	\$75	\$90

2 HRS	3 HRS	4 HRS
\$75	\$85	\$100



BRONZE PACKAGE

\$25

FALAFEL & BETRROOT HUMMUS
(Gf & Ve)

HERITAGE TOMATO
BRUSCHETTA
W/ Feta & Basil

MUSHROOM ARANCINI
W/ Truffle Mayo

PORK & VEAL
SAUSAGE ROLLS

BYRON BAY PORK BELLY
BAO BUNS
W/ Hoisin Sauce

SILVER PACKAGE

\$35

PROSCIUTTO
& ROCK MELON

HERITAGE TOMATO
BRUSCHETTA
W/ Feta & Basil

LEMON GRASS CHICKEN
VIETNAMESE RICE PAPER ROLLS

PRAWN SALTIMBOCCA
W/ Green Tomato Relish

MUSHROOM ARANCINI
W/ Truffle Mayo

PORK & VEAL
SAUSAGE ROLLS

BYRON BAY PORK BELLY
BAO BUNS
W/ Hoisin Sauce

GOLD PACKAGE

\$45

SYDNEY ROCK OYSTERS
W/ Mignonette

PROSCIUTTO & ROCK MELON

HERITAGE TOMATO BRUSCHETTA
W/ Feta & Basil

PRAWN VIETNAMESE
RICE PAPER ROLLS

PRAWN SALTIMBOCCA
W/ Green Tomato Relish

MUSHROOMS ARANCINI
W/ Truffle Mayo

PORK & VEAL SAUSAGE ROLLS

BYRON BAY PORK BELLY
BAO BUNS
W/ Hoisin Sauce

STICKY PORK RIBS
W/ Yuzu Glaze

CANAPE PACKAGE



SET MENU

2 COURSE

(ENTREE & MAIN)

\$55

ENTREE (CHOICE OF 2)

FLYNN SPICED MEATBALLS
*Garden Tomatoes Sauce,
Parmesan & Flat Bread*

ARANCINI
*Truffle Salsa, Parmesan
& Basil Pesto Aioli*

SALMON CRUDO
*Chilli, Taree, Crispy Dumplings
Skin, Fried Onion & Cucumber*

TEMPURA PRAWNS (8)
*Yuzu Glaze, Togarashi,
Lemon & Mayo*

BURRATA
*Date And Tarragon Paste,
Olive Oil, Orange & Sourdough*

MAINS (CHOICE OF 2)

LAMB CUTLETS
*Roast Lamb, Slow Braised Lamb
Shoulder Croquette, Minted Pea
& Chickpea Mayo*

STEAMED SOUTH
COAST BARRAMUNDI
*Chinese Broccoli, King Brown
Mushroom, Chilli, Ginger And
Shallot & Spring Mushrooms Broth*

RANGERS VALLEY SCOTCH
FILLET 250G (MARBLE 2+)
*Creamy Truffle Mash, Charred
Onions King Brown Mushrooms*

FISH BOWL
*Salmon, Pickle Red Onion,
Edamame, Cherry Tomato,
Ginger, Shallot, Furikaki, Tare,
Kewpie Mayo & Sushi Rice*

GNOCCHI
*Pan Fried Ricotta Gnocchi,
Forest Mushroom, Parmesan,
Walnuts & Sage Butter*



SET MENU

3 COURSE

(ENTREE, MAIN & DESSERT)

\$65

ENTREE

(CHOICE OF 2)

FLYNN SPICED MEATBALLS

*Garden Tomatoes Sauce,
Parmesan & Flat Bread*

ARANCINI

*Truffle Salsa, Parmesan
& Basil Pesto Aioli*

SALMON CRUDO

*Chilli, Taree, Crispy Dumplings
Skin, Fried Onion & Cucumber*

TEMPURA PRAWNS (8)

*Yuzu Glaze, Togarashi,
Lemon & Mayo*

BURRATA

*Date And Tarragon Paste,
Olive Oil, Orange & Sourdough*

MAINS

(CHOICE OF 2)

LAMB CUTLETS

*Roast Lamb, Slow Braised Lamb
Shoulder Croquette, Minted Pea
& Chickpea Mayo*

STEAMED SOUTH

COAST BARRAMUNDI

*Chinese Broccoli, King Brown
Mushroom, Chilli, Ginger And
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FISH BOWL

*Salmon, Pickle Red Onion,
Edamame, Cherry Tomato,
Ginger, Shallot, Furikaki, Tare,
Kewpie Mayo & Sushi Rice*

GNOCCHI

*Pan Fried Ricotta Gnocchi,
Forest Mushroom, Parmesan,
Walnuts & Sage Butter*

DESSERT

SALTED CARAMEL TART

W/ Vanilla Ice Cream

STICKY DATE PUDDING

W/ Vanilla Ice Cream



BOOKING AND DEPOSIT

On confirming of booking, the client will need to provide a payment authorization to secure the booking. The payment of the amount is payable at the end of the event.

PUBLIC HOLIDAY SURCHARGE

A 10% surcharge on all related charges, being catering, beverages and venue hire, is applicable on public holidays or any day gazetted by the government as a public holiday in NSW.

CANCELLATION POLICY

Cancellation of any event is subject to the following conditions:

- Cancellation 72 prior to event incur cost of food pre ordered
- No show will incur \$200 fee + costs of food pre-ordered

DRUGS

The Flynn is a drug free venue and any guest of an event found with illicit substances on them will be removed from the premises and appropriate authority will be notified.

ENTRY REQUIREMENTS

All patrons attending events at the Flynn must adhere to the house dress code.

All guests must be over 18 years of age, with an acceptable proof of age card under New South Wales legislation. Guests of the Flynn are expected to behave in a respectful and safe manner to all other patrons and staff, anyone deemed to be acting in a way which is unacceptable or part of a group that does not want to separate will be asked to leave.

RESPONSIBLE SERVICE OF ALCOHOL

The Flynn practices and enforces the responsible serve of alcohol as defined under NSW liquor licensing laws. All employees of the Flynn are under obligation to refuse entry and service of alcohol beverages to persons identified as being intoxicated.

SECURITY

Provided by the Flynn (additional costs may be incurred)

EVENT HOST

It is responsibility of the client to nominate one event host who will be responsible for liaising with a representative of the Flynn throughout the duration of the event.

DAMAGE TO PROPERTY

The client is financially liable for any damage to the Flynn plants or property by any of their guests attending the event. A minimum \$300.00 cleaning fee will be applied should the event space or surrounding area be left in an unacceptable condition due to the event or its guests. This charge will be at the discretion of the event manager or bar manager in conclusion of your event. The Flynn will not be held responsible for any damage to the property of guests of the event.

VARIATIONS

On occasion price variations may occur. The Flynn will endeavour to maintain prices as originally quoted.

FORCE MAJEURE

Neither the Flynn or the client shall be liable in damages or have the right to terminate this agreement for any delay or default in performing hereunder if such delay or default is caused by conditions beyond its control including, but not limited to acts of god, government restrictions (including the denial or cancellation of any export or other necessary license), wars, insurrections and/or any other cause beyond reasonable control of the party whose performance is affected.

TERMS & CONDITIONS