



functions package 2011

Slide

bar • cabaret • events



mezzanine area

state of the art lighting and sound

licenced bar

led dancefloor / stage

unique decor

capacity 420 ppl

SPACES FOR HIRE

Slide is a 1920's art deco former bank building, located at the Hyde park end of Oxford Street, Darlinghurst. Slide is without rival the most glamorous, sophisticated and surprising venue in Sydney.

EXCLUSIVE HIRE

A versatile and stylish indoor function room including mezzanine level. The venue mixes period architecture with state of the art technology.

CAPACITY:

Cocktail	- 350
Sit down	- 120
Theatre	- 100
Party mode	- 420

VENUE HIRE

Mon - Wed (min spend)	- \$5,000
Friday (min spend)	- \$15,000
Sunday (min spend)	- \$10,000

Speak with our events team regarding Thursday's and Saturday's

Amounts are seasonal and subject to change

MEZZANINE HIRE

An intimate mezzanine overlooking the main room, with comfortable, elegant lounge seating and private bar area.

CAPACITY:

Cocktail	- 70
Sit down	- 30
Venue hire	- \$2,000 (min spend)

Slide is licensed to open from 8am to 3am, 7 days a week. So whether you require breakfast, lunch or dinner we can cater to your specific needs.

CATERING OPTIONS

CANAPÉ MENU

SAMPLE ONLY

HOT SELECTION

LAMB PIES with pear and cinnamon chutney

MUSHROOM and thyme risotto balls with truffle oil

PUMPKIN sage and fetta risotto

MINI DOUBLED BAKED THREE CHEESE SOUFFLÉ

VEGETABLE SAMOSAS with plum sauce

PIZZA RUSTICA with potato, oregano and crème fraîche

DEEP FRIED SOFT SHELL CRAB with chili jam

SHAGPILE KING PRAWN with mango chutney

BBQ KING PRAWN with gremolata

MINI HAMBURGER with beetroot, gherkins, rocket and bbq sauce

ICEBERG LETTUCE WITH SPICY PORK MINCE (San Choi Bow)

CHICKEN BROCHETTE TERIYAKI

MINI HOT DOGS

WHOLE MEAL PIZZA with caramelized onions, Swiss chard, olives and lemon mascarpone

COLD SELECTION

FRESH VEGETABLE SPRING ROLLS with sweet chili and ginger sauce

CHICKEN SANDWICH with mayonnaise

FRESHLY SHUCKED SYDNEY ROCK OYSTERS- lime, ginger granita or natural

GOAT CHEESE, roasted tomato and thyme tart

PEKING DUCK pancake

TUNA CERVICHE ROLLS, lime and mango salsa

SALMON TERIYAKI with pickled cucumber

MINI BUN filled with roast beef, hollandaise and onion confit

SASHIMI OF TUNA, salmon and ocean trout

BEETLE LEAVES, chili prawn, lychee and coriander salsa

BLINIS with smoked Atlantic salmon

CHINESE BOXES

FISH AND CHIPS with tartare sauce and lemon - hot

THAI BEEF SALAD with peanuts and crispy onions - cold

BABY SPINACH SALAD with pumpkin, red onion and balsamic - cold

VEGETARIAN options are available on request

DESSERT

RICH CHOCOLATE MUD CAKE

MINI PASSION FRUIT BRULE

COCONUT AND LIME PANACOTA
with fresh mango and basil caviar

CHOCOLATE MOUSSE shot glass

MINI TOFFEE APPLE

PROFITEROLE

MINI ICE CREAM

MENU PACKAGES

\$35 per person
includes 6 pieces + 1 box + 1
dessert

\$45 per person
includes 8 pieces + 2 boxes + 1
dessert

\$55 per person
includes 12 pieces + 2 boxes + 2
desserts

An alternate canapé list can be made
available upon request.

Minimum numbers are 50 per event, if final
numbers fall below additional charges may
apply.

All prices are inclusive of GST & service staff.

All menus & prices are subject to change
seasonally without notice.

Public holiday surcharges of 15% will apply

FORMAL DINING MENU

SAMPLE ONLY

ENTRÉE

DOUBLE BAKED THREE CHEESE SOUFFLE (vegetarian) - Claire's famous soufflé, high-land goat cheese, St Claire gruyere, king island double crème blue

SALT AND PEPPER SOFT SHELL CRAB - served with green pawpaw salad and spicy mango jam

ROASTED PORK BELLY - tender pork belly, crispy crackling served with a Waldorf salad

GOAT CHEESE, THYM AND ROASTED TOMATO TART (vegetarian)

MAIN COURSES

TAGLIATELLE PRIMAVERA (vegetarian) - fresh pasta with peas, snow peas, asparagus, baby spinach and Pecorino

CHARGRILLED SALMON NIOICE - with potato, bean, egg, olive, tomato, anchovy, butter lettuce and pesto mayonnaise

MOROCCAN BRAISED LAMB SHANK - served with sweet potato mash, snake beans and spicy tomato sauce

ROASTED LEMON AND GARLIC SPATCHCOCK - Whole baby chicken served with spicy lemon butter, roasted garlic and pumpkin

SIDE DISHES

CRUSTY FRENCH BAGUETTE
CHUNKY CHIPS
STEAMED VEGETABLES
ROCKET, PARMESAN & PEAR

DESSERTS

LECHE FLAN - Filipino crème caramel with caramelised pineapple

BLOOD ORANGE SORBET - with balsamic and mint marinated strawberries

DARK CHOCOLATE FONDANT - hot chocolate pudding served with French vanilla ice cream

POIRE BELLE HELENE - pear poached in fragrant syrup served with vanilla ice cream, hot chocolate sauce and toasted almond

CHEESE PLATE

King Island brie, Heidi gruyere, Soignon goat cheese and Tarago soft blue with pear, grapes and lavosh

PRICING

2 courses @ \$50.00 per guest, includes entrée and main course

3 courses @ \$65.00 per guest, includes entrée, main and desert

Sides @ \$6.00

Cheese platter @ \$20

All prices are inclusive of GST

Prices include service, linen and bread rolls

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don't be distracted ... anything could happen



expect the unexpected

style, class, glamour and elegance



BEVERAGE OPTIONS

PACKAGES ON CONSUMPTION

OPTION 1: House package

Includes – Fat Tree Brut, Heart of Hearts Sem Sauv, Fat Tree Shiraz + domestic tap beer

OPTION 2: Premium package

Includes – Tomich Hill Reserve Sparkling, Fat Tree Chardonnay, The Pup Shiraz + all tap beer

OPTION 3: Exclusive package

Includes – Deutz Cuvee Sparking, Stratum Sauv Blanc, Irvine Springhill Merlot + all tap & bottled beer + house spirits

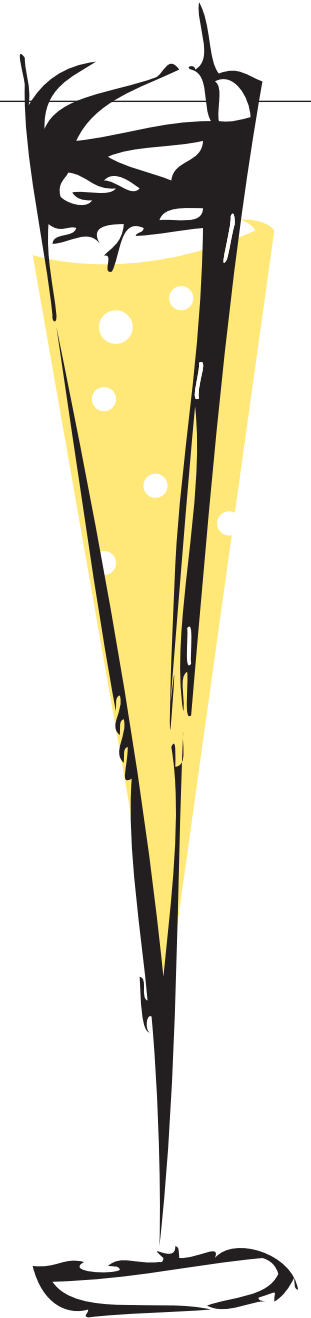
OPTION 4: Platinum package

Includes – Open Bar (your choice of any beverage we supply at Slide)

BEVERAGE LIST

SAMPLE ONLY

SPARKLING	glass	bottle	WHITE WINES	glass	bottle
FAT TREE BRUT NV South East Australia	7.5	35	2009 HEART OF HEARTS Sem Sauv Blanc South East Australia	7.5	32
TOMICH HILL RESERVE SPARKLING NV Pinot Chardonnay, Adelaide Hills	11.5	52	2008 FAT TREE Chardonnay South East Australia	8	36
DEUTZ CUVÉE Marlborough, NZ		70	BOUCHARD Rose NV Burgundy France	8	36
CHAMPAGNE			2009 YEALANDS WAY Riesling Marlborough, NZ		42
MUMM COURDON ROUGE NV France		140	2010 STRATUM Sauv Blanc Marlborough, NZ	9	44
VEUVE CLIQUOT BRUT France		175			
BOLLINGER SPECIAL CUVÉE France		210			



WHITE WINES CONT.

2010 INGRAM ROAD
Pinot Grigio
Yarra Valley, VIC

glass

9.5

bottle

48

2006 ARROWFIELD SHOW RES
Chardonnay
Hunter Valley, NSW

53

SPECIAL RESERVE WHITES

2006 RED HILL RESERVE
Chardonnay
Mornington Peninsula

97

2008 PROPHET'S ROCK
Pinot Gris
Central Otago NZ

120

RED WINES

2008 FAT TREE
Shiraz Cabernet
South East Australia

glass

8

bottle

36

2010 THE PUP
Shiraz
McLaren Vale SA

8.5

42

2008 IRVINE SPRINGHILL
Merlot
Eden Valley SA

9.5

45

2009 SHERWOOD
Pinot Noir
Marlborough NZ

12.5

58

2006 FLINTS
Cabernet Sauvignon
Coonawarra SA

60

2008 CLAYMORE
"Dark Side of the Moon" Shiraz
Clare Valley SA

72





SPECIAL RESERVE REDS

2003 MUNARI
Cabernet Sauvignon
Heathcote, VIC

95

TAP BEERS

Carlton Draught

6

Pure Blonde

6.5

Peroni

8

Asahi

9

schooner

BOTTLE BEERS

Cascade Premium Light

5.5

Crown Larger

8.5

Bulmers Original Cider

8

Corona

9

bottle



SLIDE COCKTAILS

\$16

SLIDER

Vodka, Peach Schnapps, Watermelon liqueur, ruby red grapefruit, guava & cranberry juice

CLAIRE DE LUNE

Vodka and Frais de bois, shaken with raspberry puree, mint, lime & sugar

THE DIVINE MISS BETTE

Cruzan dark rum with fresh mint and plum jam

DIAMOND SUGAR

Frangelico, Baileys, Kahlua, Mozart chocolate, cream, chocolate & honey

SAPPHIRE

Bombay Sapphire gin, Alize gold & passionfruit, limes, sugar & passionfruit pulp

LADY MARMALADE

Cruzan dark rum with fresh ginger and bitter orange marmalade

SOCCO SLIDE

Havana dark rum, Lychee & Coconut liqueur, guava juice, fresh limes & lychees

CINNAMON APPLETINI

Vodka, Apple schnapps, cloudy apple juice with a sprinkle of cinnamon

X-PRESSO

Vodka, Kahlua with a shot of Espresso! Martini style!

BEVERLY HILLS ICE TEA

Vodka, Gin, Bacardi, Tequila, Cointreau, cranberry juice & lime

TRADITIONAL COCKTAILS

\$16

COSMO

all time favourite featuring cointreau, vodka, cranberry juice & fresh lime

CAIPIRINA

the Brazilian favourite, made with cachaça muddled with sugar & fresh lime

CAIPIROSKA

traditionally prepared with vodka, sugar & lime ... or how about with strawberries, lycees, passionfruit for something different?

MANHATTAN

enjoy a trip to New York City with whiskey, sweet vermouth and bitters

MOJITO

perfect for steaming days and nights, enjoy a delicious mixture of rum, mint, sugar, fresh lime and soda

MARGERITA

the perfect Mexican holiday drink... arriba!!!

MIDORI SPLICE

pina colada with a difference

PIMMS & LEMONADE

with fresh limes, cucumber, and the rest...

AMARETTO SOUR

sweet almonds and sour lemons. Who knew they tasted so good together!

All prices are inclusive of GST.

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The Sliding glass doors open for the ultimate unveiling of the most vibrant venue in town ... Slide ...

From conception to recent re-innovation Slide has consistently surprised with its theatrical flair and first-class cuisine to win over the critics and secure a loyal and exclusive following.

Housed in the transformed art deco bank building at 41 Greford Street (city end) Slide is with out rival at the most glamorous, sophisticated and surprising venue in Sydney.

The many facets of Slide sees you centre stage for a night of exquisite Parisian-inspired cabaret with fine dining and in your next breath in a New York style lounge bar presided over by leading local and international performers and DJs.

You will never know what is waiting behind those sliding doors ... until you come and see ... and hear for yourself.

ADDITIONAL INFORMATION

AUDIO VISUAL

Our state-of-the-art audio visual system delivers the capability of customised listening and viewing. Slide is set up with a fantastic sound system. Slide can provide the following items for your function;

Projector & Screen – FOC
White Board & markers – FOC
Lectern, Microphone & Stand- FOC
Flip Charts - \$50.00
Stage LED – FOC
DJ - \$150.00 an hour (min 3 hours)
DJ decks – FOC
Sound/lighting technician and equipment - POA

We are happy to source any additional equipment that may be required from our preferred suppliers.

MINIMUM SPEND

Function bookings are subject to a venue hire fee and minimum spend. The minimum spend is negotiable depending on the number of guests, season and day of the week.

ENTERTAINMENT/MUSIC

The following acts from our world renowned El Circo and cabaret performers are available for hire to make your event unforgettable.

Including:

Aerial artists
Jugglers
Magicians
Live vocalists
Pianist (on Slide's white baby grand)
Burlesque performers
DJ and live bands

DECORATIONS/THEMING

For all functions Slide will provide linen, tables & chairs, candles, red carpet and fire torches. You may also wish to bring your own decorations appropriate to your function including photos, balloons etc. We are also happy to organize flower arrangements, centrepieces, backdrops, ottomans, chair covers etc to complement your function. Please liaise with the functions team regarding your requirements.

VENUE HIRE

Venue hire includes wait staff, bar staff, security, bussers, cleaners, hosts, cloak room attendant, red carpet, sound/light equipment and projector and screen.

SECURITY

Security personnel may be required for your function at an additional cost. Security is charged at \$50.00 per hour (min. 4 hours)

CAKES

We are happy for guests to bring in cakes for special occasions. For our staff to plate & serve your cake there will be an additional charge of \$2.00 per guest.

MINORS

Please be aware we welcome minors into the venue only if they are in the direct presence of a legal parent or guardian whilst in the venue. Due to being a licensed venue, our house policy is that all minors are to vacate the venue after 9pm.

CONTACT

For further information and quotes please email INFO@SLIDE.COM.AU

SLIDE
41 OXFORD STREET
DARLINGHURST 2010

02 8915 1899 **SLIDE.COM.AU**

41 OXFORD STREET

down the red carpet and
through the sliding glass doors
... we welcome you to a night of
elegance and surprise ...

