RENARD

Functions & Venue Hire

ABOUT US:

RENARD is a cocktail bar & social club that serves booze alongside small dishes and disco 'til late - we are a bistro-esque discotheque, of sorts.

The venue boasts casual dining areas and booths, as well as a long serviceable bar area.

When weather permits, large French doors open to join our street dining area.

209 Mair Street Ballarat 3350

Comfortably hosts up to 100 patrons for functions

Open from Wednesday to

Sunday from midday 'til late

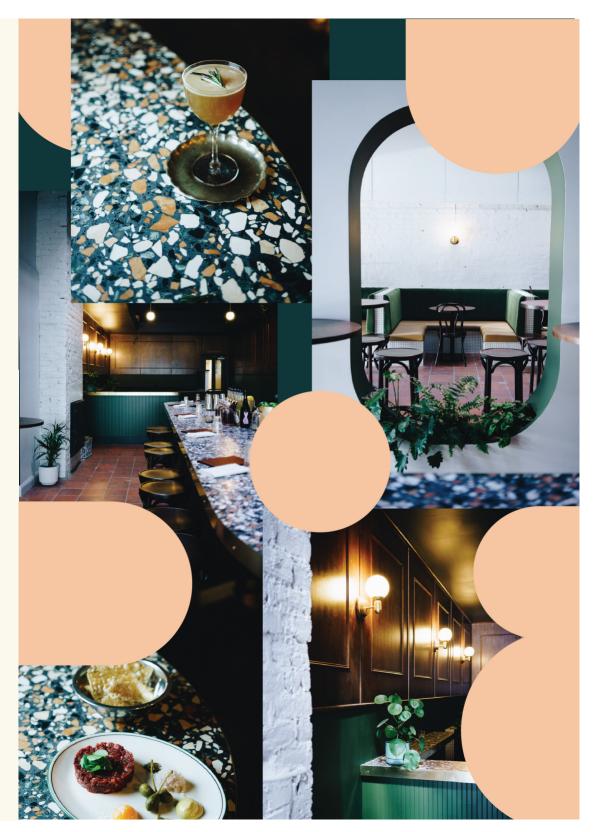
The venue makes the perfect space for your special occasions; we're well suited to host birthdays, work drinks, stand-up canapes, work break ups, and trade days.

Get in touch with us to sort out your next function via

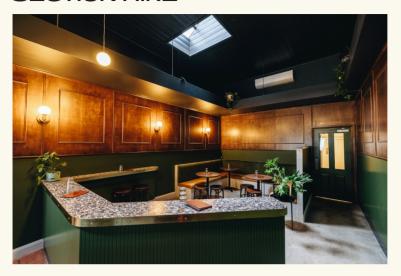
hello@renardballarat.com.au

See you at the bar!





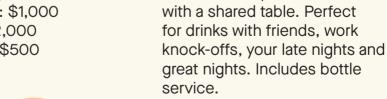
SECTION HIRE



An intimate section of the venue comprising of a few casual tables with banquette seating and a long terrazzo countertop.

Includes your own section waiter and bottle service.

Seats: 15~ Standing: 25~ Minimum spend: Wed-Thurs: \$1,000 Fri-Sun: \$2,000 Oct-Dec: +\$500



Seats: 4-7

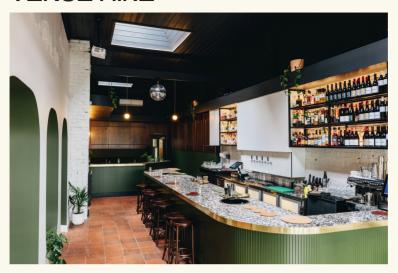
Wed-Thurs: \$200 Fri-Sun: \$400

BOOTH HIRE

A seated banquette booth



VENUE HIRE



The whole package. Big enough for most occasions; but a good time for all of them.

Room to roam and socialise, with plenty of areas for quieter conversations.

Perfect for stand-up functions, work break ups, birthdays, wedding after-parties and the like.

Seats: 60~ Standing: 100~ Minimum spend: Wed-Thurs: \$3000 Fri-Sun: \$6,000 Oct-Dec: +\$1000 Rates are for between 5pm - 10pm. Minimum spend may vary outside of these trading hours.

Additional fees for live music & security, extended hours, and tailored cocktails may be applied.

For any additional terms or functions outside of these hours, please email us at

hello@renardballarat.com.au



FOOD PACKAGES

\$30 PER PERSON—2 COLD & 1HOT \$49 PER PERSON—3 COLD & 2 HOT \$65 PER PERSON—4 COLD & 3 HOT

COLD SELECTION

Oysters, chive mignonette.

Oysters, Desert lime & pepperberry.

Prawn cocktail roll.

Scallop ceviche, green garlic, lime, avocado.

Chive crepe rotollo, smoked salmon, crème fraiche.

Parfait, chicken skin, apple, celery.

Hummus, chickpea wafer, burnt butter.

Goats cheese and chive cupcake.

Renard reuben on rye.

Yesterday's bread, beef tartare. Baby gem lettuce, fried crispy ducks' tongue, abalone, meyer lemon and burnt honey dressing.

HOT SELECTION

Goats cheese and truffle honey doughnut.

Duck pithivier, mushroom, orange.

Seasonal arancini selection. Baked scallop, yolk purée, lardo, chives. Grilled chorizo, romesco.

Swordfish, dried oregano, lemon.

Gnocco fritto, prosciutto, black pepper.

LARGER PLATES

\$15PP
CHARCUTERIE
\$18PP

THE FINE PRINT:

A 50% deposit is required to secure the function booking accompanied by the signed terms and conditions sheet.

This will come off your total bill at the conclusion of the function.

A function will be considered tentative until the deposit is paid.

Tentative functions will only be held for 7 days.

Menu choices and final numbers must be submitted and confirmed 7 days prior to the function.

All care will be taken to ensure guest property remains safe, however, we will not be held responsible for theft or damage to guest property. You (the function organiser) will be financially responsible for any damages caused by guests to the venue, contents, and other property.

We reserve the right to refuse entry to any guest. RSA and house etiquette rules apply.

No outside food or drink may be brought into the venue.

Celebrative cakes are an exception, where a \$5 per person cakeage fee will apply.



SIGNED:____

DATE:_____

THE DOTTED LINE:



S O C I A L C L U B