



RA
BAR &
GRILL

FUNCTIONS

A little PARTY never hurt nobody!

EVENTS

AND FUNCTIONS

RARE Bar and Grill are pleased to offer our unique venue for hire, if you're looking for beautifully furnished, expertly staffed and sensationally catered venues to host your private or corporate event, then our team are on hand to turn our location into your own private location.

Our experienced team and expert chefs will ensure your event is every bit as wonderful as you imagined it.

At RARE Bar & Grill we pride ourselves on being attentive and delivering flawless service, so sit back relax and let us help host your most memorable event yet!

Located in the Mackay CBD there is plenty of parking bays for general public, making hosting an event at RARE Bar & Grill easy for guests.

For further information please contact our function team on 0437 176 863 or email events@rarebarandgrill.com.au



GROUP DINING

No group is too big, no request is too complex, no guest is more important than another. RARE Bar and Grill offers a dedicated and passion fuelled group dining experience to create memorable experiences for our guests.

SET MENU

Our Group Dining Set Menu has been carefully constructed to offer well balanced culinary options for you and your guests. Take a look at our different options or if you're after something more specific for your group dining experience then you can enquire with our functions team via email on events@rarebarandgrill.com.au and we will do our best to construct something perfect for your occasion.

SHARE THE LOVE

We're all about sharing great flavours, fresh produce and fine cuisine, and when it comes to functions, events and catering, it's all about you and the experience you hope to enjoy. We welcome the opportunity to host your next event or corporate function. We pride ourselves on our exceptional cuisine and sublime service, offering a menu and venue destined to suit all desires and tastes. We work with you to ensure your event equals and surpasses the expectations you have. Meanwhile, our oh so cultured catering department brings the taste sensation to you, ensuring your on-site event goes off without a hitch and features a menu well above and beyond any standard fare.



MENUS

AND BEVERAGE PACKAGES

SET MENU

RARE CASUAL

\$79/pp 2 COURSE (entrée/main) | **\$94/pp 3 COURSE** (entrée/main/dessert)

Group of 10+

Featuring our tasteful and most popular options of entrees and mains, it bundles together a complete yet inexpensive Rare experience for you to enjoy.

ENTREE

Sumac Spiced Calamari GF DF

Sumac spiced calamari, lime aioli, house salad

Warm Olives VG DF V

Mixed olives, dukkah, aged balsamic, vienna

Baked Camembert V GF

Whole baked camembert, rocket, local honey, vienna, macadamia

Triple Dips & Bread V GF

Basil pesto, hummus, beetroot & fetta, vienna

MAINS

Chicken Thigh Fillets

300g Chicken thigh fillet marinated in garlic, rosemary and soy, potato puree, grilled broccolini, dutch carrots, red wine jus

Spaghetti Aglio e Olio

Local tiger prawns, olive oil, garlic, chilli, parsley, pecorino

Ragù Alla Bolognese

Home-made premium ground beef, slow cooked in our rich napolitana sauce, mushrooms and topped with fresh pecorino

NY Striploin GF

300g NY Striploin Great Southern (Grass Fed) with house mash and red wine gravy

Mushroom and Halloumi Stack V GF

Portobello mushrooms in al pomodoro sauce, stacked and layered with chargrilled capsicum, haloumi and cheese, baked together and served with a side of broccolini with toasted almonds and caramelised balsamic

Vegan Mushroom Stack VG GF V

Portobello mushrooms cooked with al pomodoro sauce, layered and stacked with char-grilled capsicum, baked together and served with dressed rocket salad and roasted dutch carrots with spiced dukkha

RARE VEGANS & VEGETARIANS

2 COURSE \$59/pp (entree/main) | **3 COURSE \$79/pp** (entree/main/dessert)

ENTREE

Grilled Bread and Dukkah VG

Soft turkish bread seasoned with olive oil, oregano, served with sea salt, spiced dukkah, olive oil and aged balsamic

Triple Dips and Bread V GF

Basil pesto, hummus, beetroot & fetta, vienna

Warm Olives VG DF V

Mixed olives, dukkah, aged balsamic, vienna

Haloumi Fries VG

Served on a bed of rocket, drizzled with caramelised balsamic glaze

MAINS

Mushroom and Halloumi Stack VG

Portobello mushrooms in al pomodoro sauce, stacked and layered with chargrilled capsicum, haloumi and cheese, baked together and served with a side of broccolini with toasted almonds and caramelised balsamic

Vegan Mushroom Stack VG V

Portobello mushrooms cooked with al pomodoro sauce, layered and stacked with char-grilled capsicum, baked together and served with dressed rocket salad and roasted dutch carrots with spiced dukkah

Fettuccine Arrabiata V VG

Home-made arrabiata sauce with a hint of chili, tossed with marinated olives and sun-dried tomato, finished with parmesan and fresh herbs

DESSERTS

Chocolate Brownie

With seasonal fruits and vanilla ice cream

Biscoff Cheesecake

House made biscoff cheesecake, biscoff crumble, fresh berries, topped with melted biscoff

Tiramasu

Zabaglione, mascarpone, creme, coffee, kahlua soaked savoiardi, chocolate

ALTERNATIVE SERVE

ELEGANCE BY RARE

Starting from \$98pp | Group of 10+

STARTERS FOR THE TABLE

(Served in the middle of the table to be shared)

Warm Olives **VG DF V**

Mixed olives, dukkah, aged balsamic, vienna

Triple Dips and Bread **V GF**

Basil pesto, hummus, beetroot & fetta, vienna

A LA CARTE ENTREE

(Choose 2 items for the final menu to be alternate served)

Steak Tartare

Minced premium top cap, shallots, capers, pickles, dijon & grain mustard, worcestershire, tabasco, lemon juice, olive oil, served with raw egg yolk & crisp bread

Tomato Bruschetta **VG**

Seasonal fresh tomatoes, basil tossed in extra virgin olive oil and white balsamic vinaigrette, garnished with fetta cheese, served on toasted vienna, finished with caramelised balsamic

Sumac Spiced Calamari **GF DF**

Sumac spiced calamari, lime aioli, house salad

Pan Seared Scallops **GF**

Lemon dill caper butter

ADD DESSERT FOR \$15PP

(Choose 2 items for the menu to be alternate served)

Chocolate Brownie

With seasonal fruits and vanilla ice cream

Biscoff Cheesecake

House made biscoff cheesecake, biscoff crumble, fresh berries, topped with melted biscoff

Tiramisu

Zabaglione, mascarpone, creme, coffee, kahlua soaked savoiardi, chocolate

A LA CARTE MAINS

(Choose 2 items for final menu to be alternate served)

NY Striploin **GF**

300g NY Striploin Great Southern (grass fed) with broccolini and red wine gravy

Black Onyx Rump **GF**

350g Black Onyx Rump (grain fed) with mash and red wine gravy

Crumbed Beef Short Rib

Braised beef short rib slow cooked for 6 hours, panko crumbed with mash, broccolini and red wine gravy

Chicken Thigh Fillets

300g Chicken thigh fillet marinated in garlic, rosemary and soy, potato puree, grilled broccolini, dutch carrots, red wine jus

Buttered Crusted Red Emperor **GF**

Beans, cherry tomato, red onions with a citrus basil pesto

Spaghetti Aglio e Olio

Local tiger prawns, olive oil, chilli, parsley, pecorino, garlic

Ragù Alla Bolognese

Home-made premium ground beef, slow cooked in our rich napolitana sauce, mushrooms and topped with fresh pecorino

Mushroom and Haloumi Stack **VG**

Portobello mushrooms in al pomodoro sauce, stacked and layered with chargrilled capsicum, haloumi and cheese, baked together and served with a side of broccolini with toasted almonds and caramelised balsamic



GRAZING PLATTER OR BOARDS

PLATTERS PRICED TO SUIT 20+

While these platters are priced to suit 20+ people we'll be happy to help discuss the best option for you.

DIPS PLATTER | \$15pp

Variety of 4 house made dips, cut veggies, bread and crackers

THE VEGAN PLATTER | \$18pp

Assortment of market vegetables, selection of pickles and dips, baked mushrooms, bread and crackers

CHARCUTERIE PLATTER | \$22pp

Selections of cured meats, pickled veggies, olives, bread and crackers

CHEESE PLATTER | \$22pp

Selection of 4 cheeses, caban, pickled veggies, fresh fruit, selection of bread and crackers

DESSERT PLATTER | \$22pp

Mixed of hand crafted sweets and fresh fruit

*Gluten free and vegan options available on request

For further information please contact our function team or email events@rarebarandgrill.com.au

DRINKS PACKAGES

BASIC PACKAGE

2hrs \$59/pp | 3hrs \$69/pp | 4hrs \$79pp

Group of 10+

Unlimited wine and soft drinks

WINE SELECTION

Moores Creek Sparkling
Tin Cottage Sauv Blanc
Olive Grove Chardonnay
La Villa Pinot Grigio
Mt Trio Msocato
Mr Mick Rose
Heartland Shiraz
Madfish Cab Merlot Sauv
Tyrells 'Old Winery' Pinot Noir
Mt Trio Merlot

SOFT DRINK

Coke | Coke No Sugar | Sprite | Ginger Ale
Lift | Soda | Lemon Lime Bitters

JUICES

Apple | Orange | Pineapple | Cranberry

SILVER PACKAGE

2hrs \$69/pp | 3hrs \$79/pp | 4hrs \$89/pp

Group of 10+

Unlimited beer, wine and soft drinks

WINE SELECTION

Moores Creek Sparkling
Tin Cottage Sauv Blanc
Olive Grove Chardonnay
La Villa Pinot Grigio
Mt Trio Msocato
Mr Mick Rose
Heartland Shiraz
Madfish Cab Merlot Sauv
Tyrells 'Old Winery' Pinot Noir
Mt Trio Merlot

BEER ON TAP

Kirin Ichiban | Byron Bay Lager
XXXX Gold | Burleigh Big Head

BOTTLED BEER

Great Northern Org | Great Northern Crisp
Corona | J/Squire 150 Lashes | Peroni
Pure Blonde | Strongbow Apple or Pear

+ Soft Drinks

+ Juices

GOLD PACKAGE

2hrs \$89/pp | 3hrs \$105/pp | 4hrs \$125/pp

Group of 10+

Unlimited spirits, beer, wine and soft drinks

WINE SELECTION

Moores Creek Sparkling
Tin Cottage Sauv Blanc
Olive Grove Chardonnay
La Villa Pinot Grigio
Mt Trio Msocato
Mr Mick Rose
Heartland Shiraz
Madfish Cab Merlot Sauv
Tyrells 'Old Winery' Pinot Noir
Mt Trio Merlot

BEER ON TAP

Kirin Ichiban | Byron Bay Lager
XXXX Gold | Burleigh Big Head

BOTTLED BEER

Great Northern Org | Great Northern Crisp
Corona | J/Squire 150 Lashes | Peroni
Pure Blonde | Strongbow Apple or Pear

SPIRITS

Skyy Vodka | Bundy Rum | Jim Beam
Bacardi Rum | Jack Daniels
J/Walker Red Whiskey | Canadian Club
Gordon's London Dry Gin | Sierra Silver Tequila
Makers Mark | Captian Morgan Spiced Rum

+ Soft Drinks

+ Juices

WELCOME COCKTAILS

Available on arrival \$15pp | Group of 10+

Select 1 or 2 options

APEROL SPRITZ
aperol, prosecco, soda

MARGARITA
tequila, cointreau, lime juice

MOJITO
bacardi, lime juice, sugar syrup, soda

COSMO
vodka, cointreau, cranberry juice, lime juice

BAR TABS

FOR PARTIES OF 20 OR MORE WHO WOULD LIKE TO HAVE A BAR TAB WE RECOMMEND A SHORTED MENU. THIS ALLOWS FOR QUICKER SERVICE, A MORE ENJOYABLE EVENING FOR YOU AND MEANS YOUR BAR TAB WILL GO THAT LITTLE BIT LONGER.

We can customise your bar tab to your liking.

SHORTENED MENU #1

BASIC WINES, BEER & SPIRITS

WINE SELECTION

Moore's Creek Sparkling	12
Spring Seed Semi Sauv Blanc	13.5
La Villa Pinot Grigio	13.5
Mr Mick Rose	12
Heartland Shiraz	14
Madfish Cab Merlot Sauv	14

BEER ON TAP

Kirin Ichiban	13
Byron Bay Lager	11.5
XXXX Gold	9
Burleigh Big Head	11

BOTTLED BEER

Great Northern Org	9.5
Great Northern Crisp	8.5
Peroni 3.5	9
Pure Blonde	9.5

SPIRITS

Skyy Vodka	9.5
Bundy Rum	9.5
Jim Beam	9.5
Bacardi Rum	9.5
Jack Daniels	10
J/Walker Red Scotch	9.5
Canadian Club	9.5

Soft Drinks and Juices	6
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SHORTENED MENU #2

SILVER WINES, BEER & SPIRITS

WINE SELECTION

Madfish Prosecco	12
Tin Cottage Sauv Blanc	15.5
Olive Grove D'Arenberg Chard	14.5
Mt Trio Mscato	15
Gibson 'The Dirtman' Shiraz	17
Mt Trio Merlot	14

BEER ON TAP

Kirin Ichiban	13
Byron Bay Lager	11.5
J/Squire Ginger Beer	14
Burleigh Big Head	11

BOTTLED BEER

Great Northern Org	9.5
Burleigh Big Head Lager	11
Corona	10
J/Squire 150 Lashes	10

SPIRITS

Ciroc Vodka	13
Captian Morgan Spiced Gold	9.5
Makers Mark Bourbon	10
Sierra Silver Tequila	10
Jack Daniels Tennessee Whiskey	10
J/Walker Black Whiskey	12
Bombay Sapphire Gin	10

Soft Drinks and Juices	6
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SHORTENED MENU #3

GOLD WINES, BEER & SPIRITS

WINE SELECTION

Madfish Prosecco	12
Tin Cottage Sauv Blanc	15.5
Little Angel Pinot Gris	14.5
Olive Grove D'Arenberg	14.5
First Drop 'Mother Milk' Shiraz	18
Tyrells 'Old Winery' Pinot Noir	14

BEER ON TAP

Kirin Ichiban	13
Byron Bay Lager	11.5
Canadian Club and Dry	16
J/Squire Ginger Beer	14

BOTTLED BEER

Great Northern Org	9.5
Corona	10
Stone and Wood Pacific Ale	11
J/Squire 150 Lashes	11

SPIRITS

Belvedere Vodka	14
Black Spiced Kracken Rum	11
Hendricks Gin	13
Gentlemen Jack Tennessee Whiskey	12
1800 Reposado Tequila	14
Dimple 15 yr Old Scotch Whiskey	12
Woodford Reserve Bourbon	14

Soft Drinks and Juices	6
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*Drink prices may vary



BAR & GRILL

LET OUR TEAM HELP YOU
HOST A SPECTACULAR AND
MEMORABLE EVENT AT
RARE BAR & GRILL.

[P] 0437 176 863 or (07)49574320

[E] events@rarebarandgrill.com.au

rarebarandgrill.com.au



@rarebarandgrillmackay



/Rare Bar & Grill

TERMS & CONDITIONS

To ensure that you have an enjoyable experience, a lot of preparation goes into arranging the Group Dining Menus ahead.

- Please confirm the number of adults to prepare the menu for and any dietary requirements at least 48- hours before your booking
- Arriving with fewer guests than stated will, regardless, incur a charge for the full number of guests that we prepare the set menu for

DIETARY REQUIREMENTS

We cater to all dietary requirements including Vegans, Vegetarians, Gluten Free, intolerances and allergies. We can modify each menu to incorporate dishes that accommodate your dietary requirements without compromise. Please let us know, by email, of any dietary requirements at least 48 hours before your booking.

WWW.RAREBARANDGRILL.COM.AU

Book Now

