

# BENTLEY

RESTAURANT + BAR

CORNER PITT + HUNTER STREETS, SYDNEY NSW 2000

[02] 8214 0505 [info@thebentley.com.au](mailto:info@thebentley.com.au)



FUNCTIONS PACKAGE 2014

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The Bentley was established in March 2006 by Chef Brent Savage and Sommelier Nick Hildebrandt. With the Bentley came a new kind of restaurant for Sydney - one where the food could challenge and inspire you, but in a relaxed atmosphere with an eclectic selection of wines not offered anywhere else.

With Brent's flavoursome food and Nick's love of introducing customers to wines by international boutique producers, the Bentley quickly earned a reputation for leading diners to some new and exciting places. The vision paid off and Bentley was named 'Best New Restaurant' at the Sydney Morning Herald's Good Food Guide Awards, as well as earning two Chef's hats and a coveted wine glass, which it has retained ever since. Nick's wine list has twice earned the SMH Good Food Guide Wine List of the Year Award and together the pair have received many other accolades with Brent also being invited to cook at restaurants all over the world.

The Bentley has been lauded by international restaurant reviewers, recognised with a swag of awards by influential publications including The Australian Gourmet Traveller, The Sydney Morning Herald and The Australian and has consistently featured in the Top 20 of Gourmet Traveller's Top 100 Australian restaurants.

In 2013, The Bentley moved from its founding location in Surry Hills to Sydney's CBD, creating a palatial new home on the ground floor of the magnificent Radisson Blu Hotel. With a stunning interior designed by Melbourne architect Pascale Gomes-McNabb, the Bentley continues to offer exceptional food and wine and now features beautiful private dining rooms that can seat up to 50 guests, fully equipped with an AV system and digital projector for presentations.

We welcome you to look through our functions package and look forward to catering to your event or meeting.

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"Just as the Bentley team reimagined inner-city pub dining with the original Bentley Restaurant & Bar, reinvented the wine bar with Monopole, and rejigged the bistro with Yellow, they've now rewritten the brief for the city diner. 17/20." [Terry Durack, The Sydney Morning Herald \(February 2014\)](#)

"The cooking and presentation are immaculate, the flavours absolutely precise... Mention must be made of the excellent, eclectic wine list, so amiably poured by Hildebrandt and his brylcreemed staff, and, finally, Savage's immaculate desserts. 8.5/10." [Elizabeth Meryment, The Sunday Telegraph \(January 2014\)](#)

"Savage's food - simpler than before, focused, produce to the fore - is the kind you could eat weekly: light, clever, earthy. His raw/cured dishes are outstanding. 4/5." [John Lethlean, The Australian \(February 2014\)](#)

"Savage may be one of the most consistently avant-garde of Sydney's chefs...but the stuff on the char-grilled section of his menu is as approachable as it is delicious," [Pat Nourse, Gourmet Traveller \(December 2013\)](#)

"For us, meals at the Bentley have always kicked goals at the beginning and the end. A tiny snack of diced raw scallop dressed with raspberry vinaigrette and covered in a shower of frozen shaved foie and dehydrated raspberry is fruity and weird and delicious. 5 stars." [Myffy Rigby, Time Out Sydney \(February 2014\)](#)

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## FUNCTIONS AT BENTLEY

Comfortably tucked into the corner of The Radisson Blu Hotel's historic sandstone façade at Pitt & Hunter Streets sits the redesigned Bentley Restaurant + Bar. There is an element of old-world class in the new Bentley which is influenced by its location, but once you're inside you're brought into the future which is expressed in the food, the wine and the visual design.

Award-winning Melbourne architect Pascale Gomes-McNabb retained some of the beautiful heritage features of the building when she redesigned the site to compliment the Bentley's contemporary style. The result is a stunning restaurant design which muses on inherited classic elements and adds a few new ones - parquet floors, brass fixtures and marble stone - paired with more 'edgy' elements of abstract scaffolding in black metal and custom made lighting to create a classic contemporary interior.

## CAPACITY

The restaurant features 2 private dining areas which can be combined to form one larger private area. With these, we can cater for 10-50 guests. For even bigger functions, the entire restaurant floor can be booked where we can cater for up to 100 guests seated, or 140 standing for cocktail functions.



## FOOD & MENUS

Our chefs ensure that all our large functions are treated with the same care and attention to detail as our casual diners. Menus are designed and overseen by award-winning Head Chef and Bentley Restaurant + Bar co-owner Brent Savage, with set-menu choices for large groups and functions reflecting seasonal choices and the best of what the Bentley has to offer.

Menus ranging from canapes for cocktail functions through to 2- or 3-course set menus and 5-course tasting menus are available. We're also able to design menus to suit specific events on request. Please see the menu flyer within this package for full details on the menu choices.

Should anyone in your group have dietary requirements, we will cater accordingly to make sure your function is as enjoyable as possible for everyone attending.

## PRIVATE DINING

If you would like to take one or both of our Private Dining Rooms which would be held exclusively for your group, we do not charge a room hire. Instead there are minimum spend requirements based on the day of week and whether the booking is for lunch or dinner.

Please contact us directly if you would like to discuss these options on 02 8214 0505 or [info@thebentley.com.au](mailto:info@thebentley.com.au)

## WINE & OTHER BEVERAGES

Wine can be arranged in advance or chosen at the time of your event. We offer a functions wine list which is an 'edited' version of our full wine list, but you're always welcome to choose from the full list at any time which features over 1000 choices. Nominating wine choices in advance can be useful if you're designing your function to a budget. It also allows us to ensure we have adequate quantities available on the day.

A wide selection of local and international beers are available as well as spirits, soft drinks and a charming cocktail list.

As with dining menus, we're more than happy to assist in choosing wine or other drinks to suit your event.

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MENU OPTIONS

# BENTLEY

Menu is subject to change and dependent upon available produce

## FUNCTIONS SET MENU

For groups of 12-20 please choose 3 entrees, 3 mains and 3 desserts

For groups of 20+ please choose 2 entrees, 2 mains and 2 desserts

### ENTREE

Cauliflower Custard + Mushroom + Black Garlic  
River Trout + Cucumber + Purslane + Almond  
Southern Calamari + Carrots + Squid Ink + Samphire  
Pork Cheek + Garlic and Yoghurt Puree + Radicchio + Jamon  
Quail + Smoked Celery + White Soy Dressing

### MAIN

Charred Pumpkin + Black Rice + Broad Beans  
Mulloway + Baby Turnip + Jamon + Amaranth  
Moreton Bay Bugs + Snapper + Shellfish Broth  
Kurobuta Pork + Macadamia Milk + Wattle Crumbs + Rhubarb  
Kangaroo + Purple Carrot + Riberry Sauce + Native Pepper  
Rangers Valley Skirt Steak + Fennel + Mustard + Olive

### DESSERT

Sorrel Sorbet + Frozen Goat's Cheese Mousse + Carrot  
Aerated Chocolate + Pumpkin Ice-Cream + Buttermilk  
Selection of Cheeses

Tasting menus are also available on request

4 course tasting menu \$110 per person

5 course tasting menu \$130

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## FUNCTION WINE LIST

Vintages & Wines Subject to Change  
dependent upon availability

### SPARKLING

- NV Domain Baumard Cremant de Loire, *Burgundy, France* 60
- NV Tissot 'BBF', *Jura, France* 92
- NV Costadilla '330slm' Prosecco, *Veneto, Italy* 66

### CHAMPAGNE

- NV Diebolt-Vallois Blanc de Blan, *Cramant, Champagne* 160
- NV Gosset 'Grande Reserve', *Ay, Champagne* 152
- NV Paul Bara Rose, *Bouzy, Champagne* 122

### RIESLING

- 2012 Crawford River, *South West Victoria* 84
- 2012 Mayer-Fonne, *Alsace, France* 60
- 2012 La Violetta 'Das Sakrileg', *Great Southern WA* 66
- 2012 Dr Burkling Wolf Trocken, *Pfaltz, Germany* 66

### SEMILLON & SAUVIGNON BLANC

- 2012 Thomas 'Braemore' Semillon, *Hunter Valley, NSW* 55
- 2011 Fruits of the Vine Sauvignon Blanc, *Adelaide Hills, SA* 56
- 2011 Gembrook Hill Sauvignon Blanc, *Yarra Valley, Vic* 70
- 2013 The Supernatural Sauvignon Blanc, *Hawkes Bay, NZ* 66
- 2011 Mt Mary 'Triolet' Semillon Sauvignon Blanc Muscadelle, *Yarra Valley, Vic* 140
- 2012 Daniel Crochet Sancerre Sauvignon Blanc, *Loire Valley, France* 76

## PINOT GRIS

- 2012 Anselmet Pinot Gris, *Valle d'Aosta, Italy* 60  
2012 Villa Dugo 'Fiegl' Pinot Grigio, *Alto Adige, Italy* 54

## CHARDONNAY

- 2012 Chablis, Christophe, *Burgundy France* 64  
2012 Friends of Punch, *Yarra Valley, Victoria* 66  
2011 Macon 'Verze', Domaine Leflaive, *Burgundy, France* 78  
2012 By Farr, *Geelong, Vic* 122

## ROSE

- 2011 Abatucc, Corsica, France 62

## PINOT NOIR

- 2010 Curly Flat, *Macedon, Vic* 96  
2011 Taturry 'Mosselini', *Mornington Peninsula, Victoria* 74  
2010 Gembrook Hill, *Yarra Valley, Vic* 105  
2012 Stoney Rise, *Northern Tasmania* 56  
2010 Quest Farm, *Central Otago, NZ* 76

## CABERNET & BLENDS

- 2012 Bunn Cabernet Sauvignon, *Albany, WA* 56  
2008 Crawford River Cabernet Sauvignon, *South West Victoria* 62  
2009 Lengs & Cooter 'Swinton' Cabernet Sauvignon, *McLaren Vale, SA* 56  
2009 Chateau Nauve Cabernet Blend, *St Emillion, Bordeaux* 88

## SHIRAZ

- 2011 Harkham 'Aziza's Shiraz, *Hunter Valley, NSW* 56  
2012 Jamsheed 'Seville' Shiraz, *Yarra Valley, Vic* 88  
2010 Spinifex 'Miette' Shiraz, *Barossa Valley, SA* 54  
2012 Massena 'The Eleventh Hour' Shiraz, *Barossa Valley, SA* 88

## OTHER REDS

- 2010 Cotes du Rhone Grenache, Charvin, *Rhone Valley, France* 66  
2010 Poggio al Sole Chianti Classico, *Tuscany, Italy* 74  
2010 Bandol Mourvedre, Gros Nore, *Provence, France* 120

## SWEET

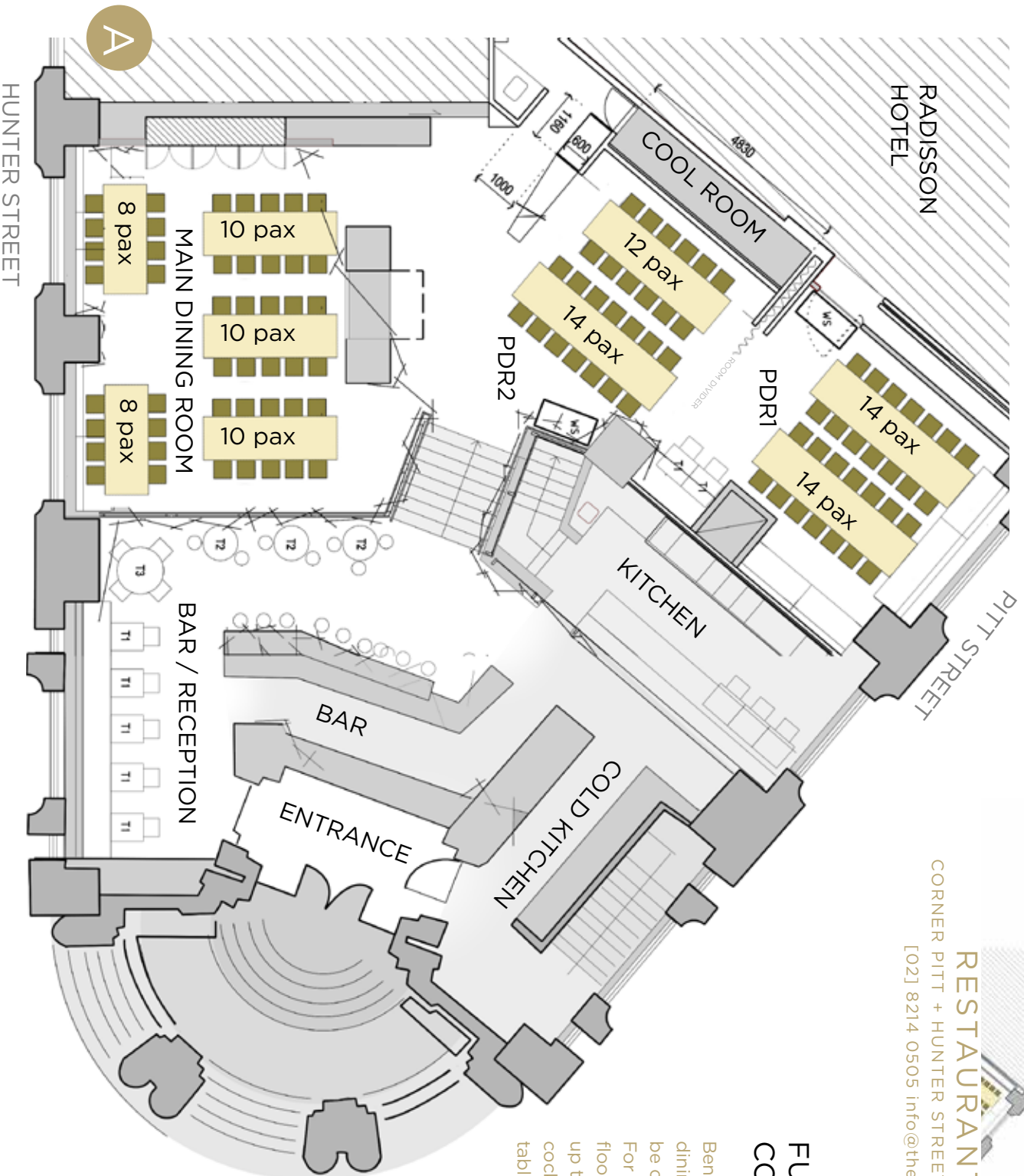
- 2010 Chateau Bouscasse 'Les Larmes Celestes' Pacherenc (500ml), *South West France* 66  
2010 Domaine Pichot 'Le Marigny' Vouvray Moelleux (750ml), *Loire Valley, France* 84  
2010 Royal Tokaji Wine Company Late Harvest (500ml), *Tokaji, Hungary* 62  
2009 Chateau Coutet 'Chartreuse' (375ml), *Sauternes, France* 74

## FORTIFIED

- Quinta Do Noval 10 Year Old Tawny Port (750ml), *Oporto, Portugal* 84  
1983 Toro Albala Don PX Gran Reserva (375ml), *Jerez, Spain* 90



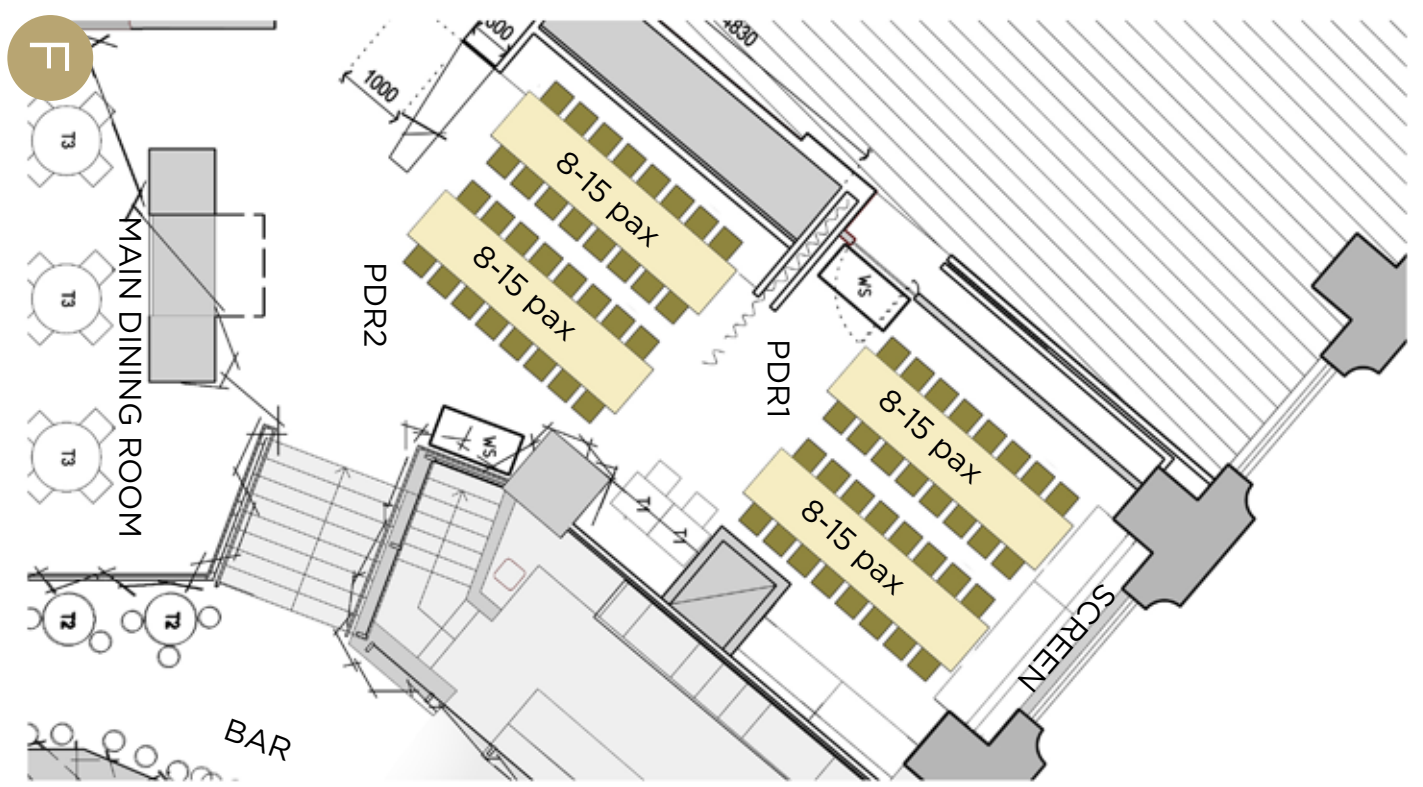
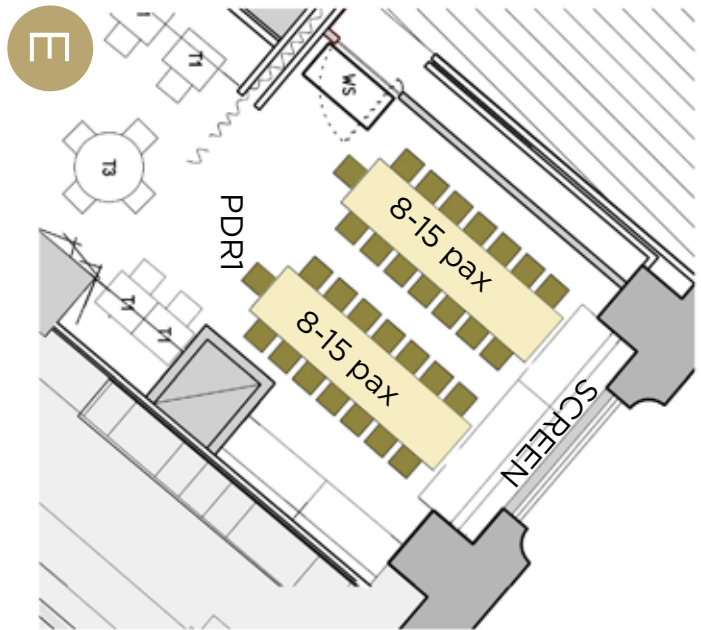
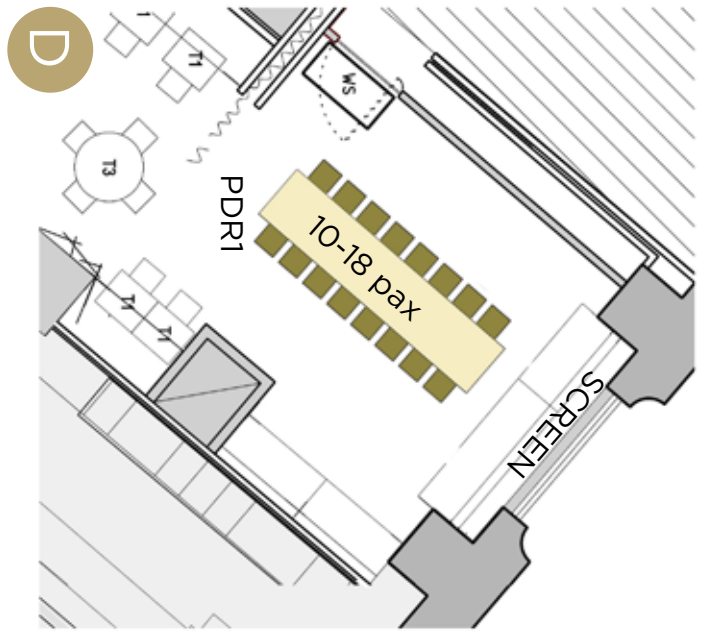
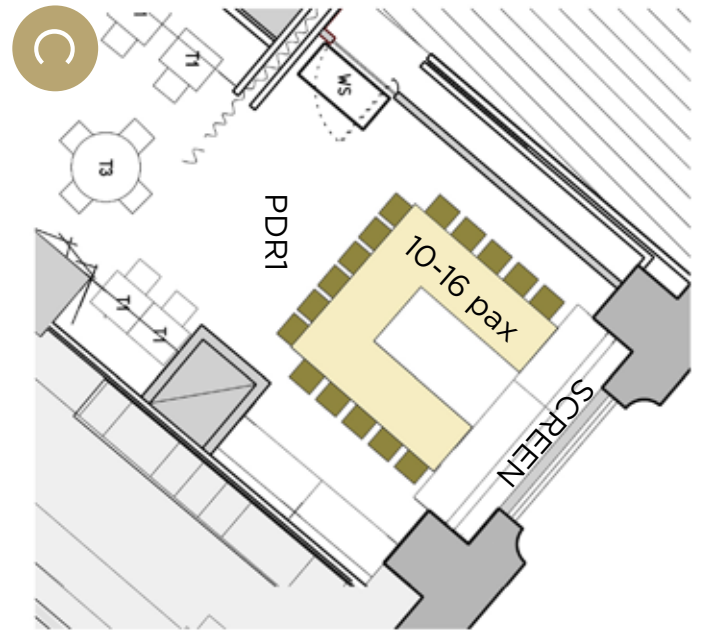
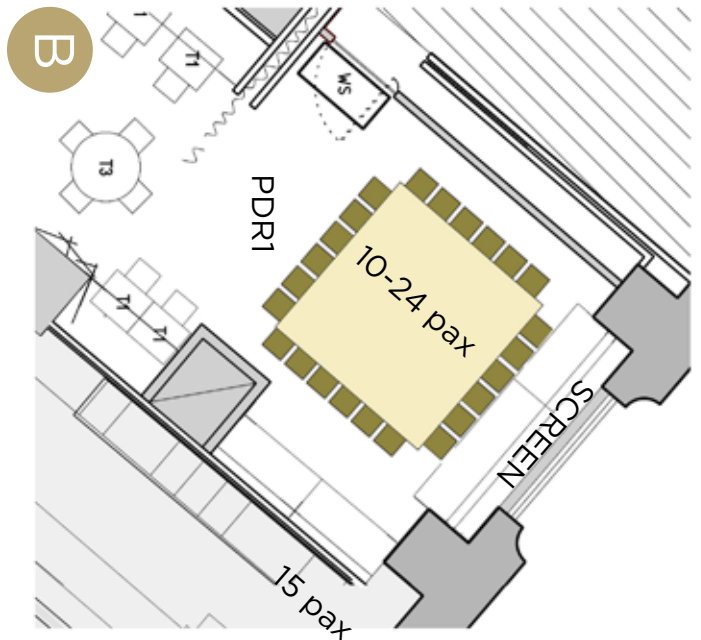
RADISSON  
HOTEL



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## FUNCTION TABLE CONFIGURATIONS

Bentley Restaurant + Bar features 2 private dining areas (PDR 1 and PDR 2) which can be combined to form one larger private area. For bigger functions, the entire restaurant floor can be booked where we can cater for up to 100 guests seated, or 140 standing for cocktail functions. Here are some sample table configurations across the restaurant.



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### GROUP BOOKING INFORMATION

Thank you for your group booking at Bentley Restaurant & Bar. The following information is for all parties of ten or more guests -

Please fill out and return this booking form to secure your reservation. Please note any dietary restrictions your guests may have, we will attempt to accommodate all requirements.

The credit card details you provide here are used only to secure your reservation, no deposit is taken. Your bill must be paid in full at completion of the meal, but not necessarily with this card. A 10% service charge applies to all groups of ten or more guests, this will be applied to the final bill.

### CANCELLATION

Please note that cancellation of a group booking requires at least 7 days' notice. If less than 7 days' notice is given, either 50% of the minimum spend amount, if applicable, or \$50 per guest will be charged to the credit card nominated here.

### RESERVATION DETAILS

Reservation name \_\_\_\_\_

Contact name (if different from above) \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Date of Function / Event \_\_\_\_\_

Arrival time \_\_\_\_\_

Number of guests \_\_\_\_\_

Minimum spend quoted (Private Dining Room only) \_\_\_\_\_

Dietary restrictions or allergies \_\_\_\_\_

### CREDIT CARD AUTHORISATION

Card type \_\_\_\_\_

Card number \_\_\_\_\_

Expiry \_\_\_\_\_

Cardholder's signature \_\_\_\_\_