

IZGARA

215 CLARENCE ST SYDNEY 2000

(02) 8033 7585

hello@izgarasydney.com.au



EVENT PACKAGE 2026



DINING ROOM

Semi-Private dining allocation.

Our venue can cater up to 40 people seated in the dining room across 5 tables. Capacity can be maxed up to 60 people with the use of outdoor dining area. Seating allocation can be organised specific to you needs, exclusive hire of the venue is available (*minimum spend & up front payment applies).

Ideal for long lunches; corporate or social gatherings, birthdays or celebrations, Izgara is the perfect place for your next event right in the heart of Sydney CBD.

SERVICE

LUNCH

TUESDAY TO FRIDAY 12:00 am till 3 pm

Compulsory set menu for whole group

All dietaries can be catered for.

No minimum spend required. No additional fees.

Exclusive hire : Minimum spend \$3,000

DINNER

TUESDAY TO SATURDAY 5:30 pm till 10 pm

Compulsory set menu for whole group

All dietaries can be catered for.

No minimum spend required. No additional fees.

EXCLUSIVE HIRE

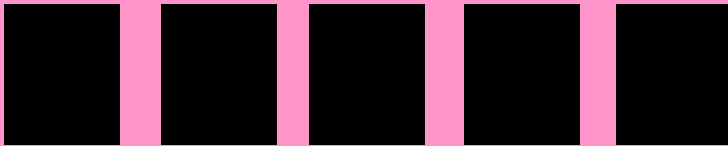
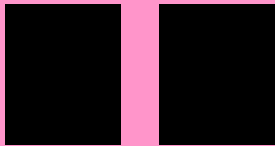
Tuesday & Wednesday - Minimum Spend \$5,000

Thursday to Saturday - Minimum Spend \$7,500

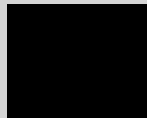
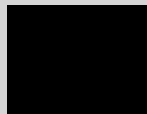
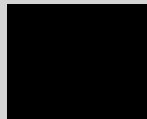
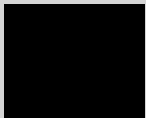
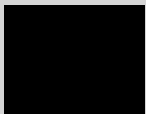
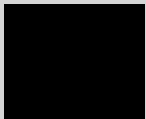
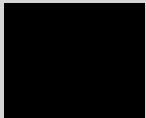
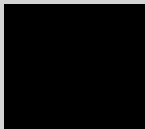
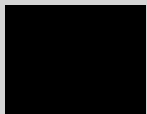
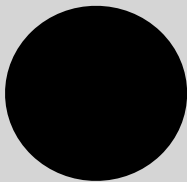
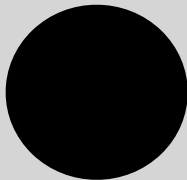
If you require additional hours / days please inquire and our team will create a detailed quote specifically for your event.



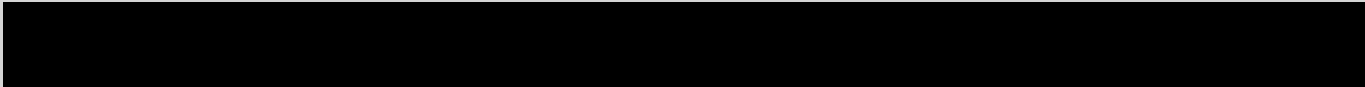
GARDEN AREA
MAX 20 PEOPLE



DINING ROOM
MAX 40 PEOPLE



KITCHEN BAR



FLOOR PLAN



SET MENUS

“ IZGARA GRILL FIX ” \$ 75 PER PERSON

Turkish Bread (V)

Hummus, Crispy Chickpeas, Dukkah (V, VG, DF, GF)

House Made Falafel (V, VG, DF, GF)

Baked Cauliflower, Cauliflower Puree, Citrus Dressing (V, VG, GF)

Chicken Shish Kebab, Flat Bread, Bulgur Rice, Garlic Toun

Chips, Truffle Oil, Grana Padano, Harissa Mayo (V, GF)

Charred Cabbage, Feta, Wild Rice, Blackcurrants (V, GF)

“ IZGARA PRIME ” \$ 105 PER PERSON

Turkish Bread (V)

Hummus, Crispy Chickpeas, Dukkah (V, VG, DF, GF)

Cacik, Yoghurt Dip, Dill, Cucumber, Mint Oil (V, GF)

Haloumi, Honey, Currants, Pomegranate Molasses (V, GF)

Smoked Eggplant, Bullhorn Peppers, Tamarind (V, VG, DF, GF)

Chicken Shish Kebab, Flat Bread, Bulghur Rice, Garlic Toun

Iskender, Thin Sliced Striploin, Crispy Pita, Warm Tomato Sauce, Yoghurt

Chips, Truffle Oil, Grana Padano, Harissa Mayo (V, GF)

Hazelnut Cheesecake

We accommodate all dietaries, alternative products can be provided.

Please advice our staff any food allergies or intolerances.



PAYMENT

A deposit of \$ 300 is taken to secure the booking via a payment link we provide that can be paid online with Visa, MasterCard or AMEX. This amount gets deducted on the event day from the total of the bill.

Any cancellations will require a 48 hour notice to get a full refund otherwise the deposit becomes non-refundable.

For exclusive venue hire % 50 of the minimum spend is required to be paid in advance to secure the booking. The remaining %50 is to be paid within the week of the event. Cancellations will require one week's notice for a full refund. If you fail to give a week's notice for the exclusive venue hire the deposit is non-refundable but it becomes a credit for a future date.

Service fee is charged for exclusive venue hire only. This amount is a gratuity that goes directly to our staff.

Izgara is committed to make your next event sorted. Please contact our team if you wish to create a memorable event for you and your guests.

Contact number: (02) 8033 7585