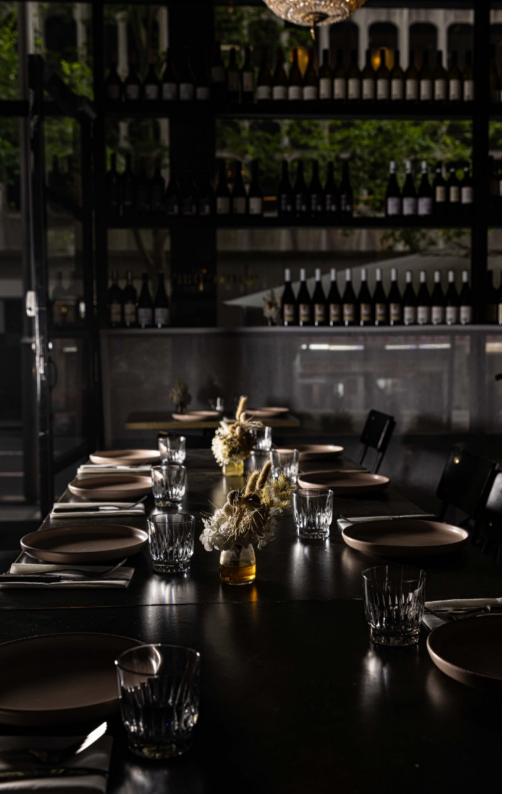
IZGARA

215 CLARENCE ST SYDNEY 2000

(02) 8033 7585

hello@izgarasydney.com.au





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

MONDAY 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 3k + 10% gratuity fee

DINNER

MONDAY TO WEDNESDAY 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: Minimum spend 5k + 10% gratuity fee

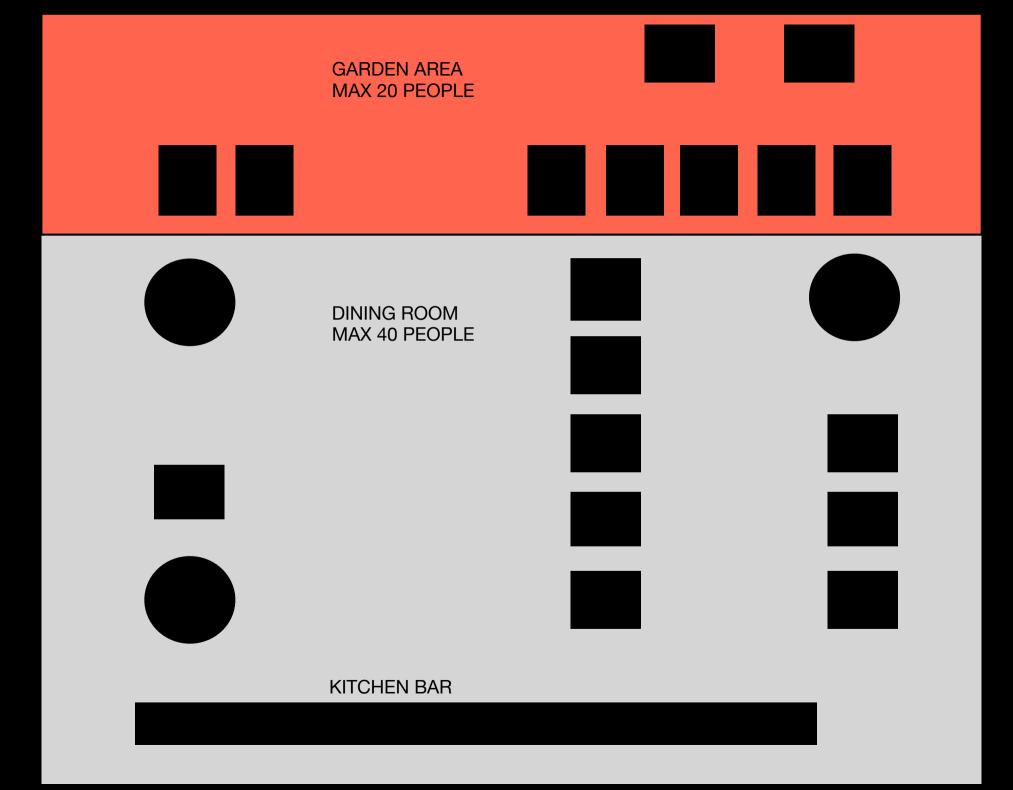
DINNER

THURSDAY TO SATURDAY 5:30 pm till 10 pm

Compulsory Izgara Feast set menu for whole group \$99 pp all dietaries can be catered for. No service fees.

Exclusive hire: Minimum spend 7k + 10% gratuity fee

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





SET MENUS

" izgara grill fix " \$ 75 per person

Pide bread

Spinach labneh, crispy chickpeas, dukkah

Hummus, beef sucuk XO

Smoked eggplant, bullhorn peppers, tamarind dressing

Chicken, lime & coriander toum

Beef rump cap, veal jus

Charred cabbage, feta, wild rice, blackcurrants

" izgara prime " \$ 95 per person

Pide bread

Spinach labneh, crispy chickpeas, dukkah

Hummus, beef sucuk XO

Whipped feta & pistachio dip, autumn grapes, soft herbs

Haloumi, honey, sesame, rosemary oil

Chicken, lime & coriander toum

Beef rump cap, veal jus

Hand cut chips, paprika salt, harissa mayo

Baklava mille feuille

please advice our staff any food allergies or intolerances



BEVERAGE PACKAGE

add matching wines your set menu

\$ 30 pp for a glass each of bubbles, white & red

2 hour wine package

\$ 60 pp

enjoy unlimited pour of wines listed (stocks may vary)

la maschera prosecco '22 - veneto italy brokenwood cricket pitch semillon sauv blanc '22 - hunter valley nsw palliser estate pinot noir rosé '18 - martinborough nz apostrophe possessive reds '20 gsm - frankland river wa sister's run calvary shiraz '19 - barossa sa

2 hour non-alcoholic package

\$ 25 pp

enjoy unlimited pour of non alcoholic beverages on offer

apricot hi-ball non alcoholic cocktail

pomegranate juice, sparkling water, soft drinks
tea & turkish coffee

* Beverage packages run for two hours from when the first drink is served to the table. Items are subject to change with alternatives depending on stock availability at the time of the event. Izgara is committed to the responsible service of alcohol.



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

