



FUNCTION PACKAGES & PRIVATE EVENTS



CELEBRATE AT YAZZBAR!

Create unforgettable memories in one of Yass Valley's most unique and intimate event spaces.

Whether you're hosting a milestone birthday, engagement party, intimate wedding, corporate event or private celebration, our atmospheric venue provides the perfect backdrop for life's most important moments.

Nestled in the heart of Yass, our warm country bar combines exceptional food, local wine and cocktails with personalised service, creating an atmosphere that is both relaxed and welcoming.

From our cosy indoor spaces to our charming courtyard, every event is tailored to suit your vision and your guests requirements.

Our team is dedicated to delivering an event experience you and your guests will remember long after the last toast.

Enquire today and discover why so many memorable celebrations begin at Yazzbar

HOUSE PACKAGE

Guests
Minimum 25

Duration
4 Hours

FOOD

Grazing / Tapas
Charcuterie Boards &
Antipasto Platters
OR
Selection of 4 Tapas

Pizzas
Selection of Pizzas
(4pc pp)

Desserts
Optional Addition
\$9.00 per person

BEVERAGES

Bar Tab
Optional

\$55
PER PERSON

BARREL PACKAGE

Guests
Minimum 25

Duration
4 Hours

FOOD

Grazing
Charcuterie Boards
Antipasto Platters

Tapas
Selection of 4 Tapas

Pizzas
Selection of Pizzas
(6pc pp)

Desserts
Optional Addition
\$9.00 per person

BEVERAGES

Bar Tab
Optional

\$65
PER PERSON

TOP SHELF PACKAGE

Guests
Minimum 25

Duration
4 Hours

FOOD

Grazing
Charcuterie Boards
Antipasto Platters

Tapas
Selection of 5 Tapas

Pizzas
Selection of Pizzas
(3hr Service)

Desserts
Optional Addition
\$9.00 per person

BEVERAGES

Welcome Drink
Sparkling Wine
1 Glass per person

\$75
PER PERSON

EXCLUSIVE PACKAGE

Guests
Minimum 70

Duration
Exclusive Use of Venue

FOOD

Grazing
Charcuterie Boards
Antipasto Platters

Tapas
Selection of 6 Tapas

Pizzas
Selection of Pizzas
(Continued Service)

Desserts
Optional Addition
\$9.00 per person

BEVERAGES

Welcome Drink
Selection of 15 House
Sparkling, White, Rose
or Red Wine Bottles

\$100
PER PERSON

GRAZING OPTIONS



Charcuterie Board *

Sliced meats, nuts, fruit, local condiments, crackers and Clementine sourdough



Antipasto Platter *

Pickled and marinated vegetables, two house made dips, local condiments, crackers and Clementine sourdough

* Add Two Cheeses + \$13

* Add Two Meats + \$15

* Add One Cheese & One Meat + \$15



TAPAS - HOT OPTIONS



Arancini

Four panko crumbed rice balls with pesto, feta and roasted red pepper, served with house made sugo and parmesan



Baked Camembert

Oven baked camembert cheese with honey, walnuts and thyme, served with toasted Turkish bread



Choripán Bites Bowl

Grilled DJ's pork sausage dressed with fresh Chimichurri and served with Clementine sourdough



Garlic Prawns

Garlic, chilli and lemon prawns hotpot served with toasted Turkish bread



Aegean Whip

Whipped feta served with roasted cherry tomatoes, basil, hot honey and toasted Turkish bread



Bread & Dips

Two house made dips, hummus and roasted red pepper, served with Dukkah, olive oil and toasted Turkish bread



Tomato Basil Burrata

Burrata, sliced tomato, basil, red onion, drizzled olive oil and red wine vinegar, served with Clementine sourdough

PIZZA OPTIONS

The Vampire

Confit garlic, mozzarella cheese and parmesan

Margherita Magic

Tomato base, mozzarella cheese, tomato, parmesan and basil

Pepperoni

Tomato base, mozzarella cheese and sliced pepperoni

Mediterrini

Tomato base, mozzarella cheese, zucchini, feta, red onion, semi dried tomato

In Hot Prosciut

Tomato base, mozzarella cheese, prosciutto, rocket, parmesan and hot honey

The Italian Bird

Tomato and pesto base, mozzarella cheese, chicken, red pepper and red onion

Spanish Spud

Garlic base, mozzarella cheese, chorizo, potato, feta and fresh Chimichurri

The Yazzbar

Tomato base, mozzarella cheese, chilli and garlic marinated prawns, tomato, rocket, bocconcini and lemon

Plant Power

Tomato base, vegan cheese, mushrooms, semi dried tomatoes, red pepper and sage

** Gluten free pizza bases and vegan cheese alternatives available on request*



DESSERT OPTIONS

Chocolate Brownie

Warm white chocolate chunk brownie served with a delicious double cream

Pear & Chocolate Tart

Golden puff pastry layered with caramelised pear, rich chocolate and velvety double cream

Hosts are welcome to supply and serve their own celebration cake

TERMS & CONDITIONS

RESERVATION AND DEPOSIT:

A non-refundable deposit of \$500 is required to secure the booking.

The deposit will be deducted from the final bill.

GUESTS:

Confirmation of a final invoice guest count must be confirmed 7 days prior to the event.

PAYMENT:

Full balance due on or before the day of the event.

Accepted payment includes; Cash, Credit Card and Electronic Funds Transfer.

CANCELLATIONS AND REFUNDS:

Cancellations will be accepted if more than 14 days prior to an event.

Deposits will be refunded or transferred to a future function.

Cancellation within 7 days or less will result in forfeit of the full deposit.

EVENT DETAILS:

Menu selection and special requests including dietary requirements to be confirmed 14 days prior to the event. Additional services will be subject to availability and may incur additional charges.

EVENT DURATION:

Standard duration is 4 hours – Extension may be possible upon request.

VENUE HIRE CHARGE :

Exclusive use of the venue will see a venue hire charge of \$750.

In the case of a total spend of \$7000+ for a private event, the fee will be waived.

WEEKEND SURCHARGE FEE:

Our 10% surcharge will be applied to all package prices and to bar sales on the day.



