



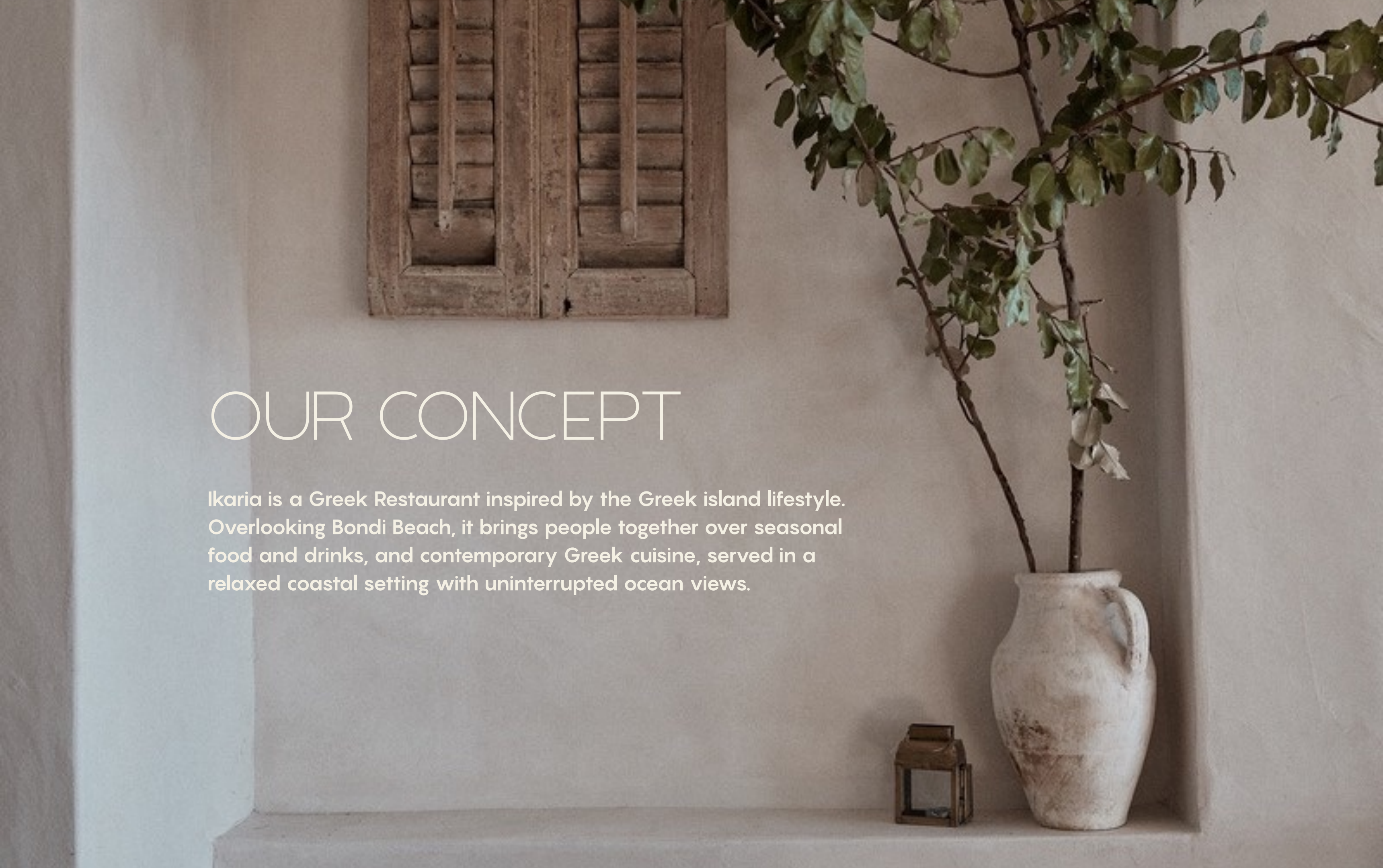
GROUP BOOKINGS & PRIVATE EVENTS

CELEBRATE BY THE SEA

IKARIA

EST. 2021

BONDI BEACH MEDITERRANEAN RESTAURANT



OUR CONCEPT

Ikaria is a Greek Restaurant inspired by the Greek island lifestyle. Overlooking Bondi Beach, it brings people together over seasonal food and drinks, and contemporary Greek cuisine, served in a relaxed coastal setting with uninterrupted ocean views.



CELEBRATE BY THE SEA

Our menus are designed for sharing, bringing people together over exceptional food, wine, and hospitality. From intimate gatherings to exclusive venue hire, our team will tailor an event to suit your vision.

OUR SPACES



PRIVATE DINING ROOM

5-8 Guests

- Includes:
- Private area
 - Shared banquet menus
 - Flexible beverage options
 - Allocated staff



SEMI PRIVATE DINING ROOM

9-23 Guests

- Includes:
- Dedicated area
 - Shared banquet menus
 - Flexible beverage options
 - Allocated staff

EXCLUSIVE VENUE HIRE

UP TO 32 GUESTS SEATED

UP TO 60 GUESTS COCKTAIL STYLE

Enjoy exclusive use of Ikaria
for a truly memorable event.

IDEAL FOR:

- Corporate functions
- Brand launches
- Engagement parties
- Wedding celebrations
- Milestone birthdays

EXCLUSIVE HIRE INCLUDES:

- Full venue access
- Dedicated event team
- Tailored food and beverage packages
- Sound system access





FEASTING MENUS

MEDITERRANEAN FEAST

\$79PP

- Warm marinated olives
- Grilled pita bread, EVOO
- Taramasalata, finger lime
- Hummus, chickpea, tahini
- Cauliflower, romesco, goats curd
- Fried calamari, tzatziki
- Oven baked lamb shoulder, labneh
- Greek salad, tomato, cucumber, feta
- Potatoes, goats curd, rosemary
- Ricotta, EVOO, salt, lemon gelato

IKARIAN BANQUET

\$92PP

- Warm marinated olives
- Grilled pita bread, EVOO
- Taramasalata, finger lime
- Hummus, chickpea, tahini
- Saganaki, honey, lemon, oregano
- Maroulosalata, lettuce, dill
- Grilled market fish, peppers, tomatoes
- Oven baked lamb shoulder, labneh
- Greek salad, tomato, cucumber, feta
- Potatoes, goats curd, rosemary
- Ricotta, EVOO, salt, lemon gelato
- Loukoumades, honey, cream, chocolate



CANAPE MENU STANDARD

\$60PP

A shared menu showcasing the best seasonal produce and Ikaria favourites.

CANAPE MENU PREMIUM

\$85PP

A premium tailored shared menu showcasing the best seasonal produce and Ikaria favourites.



BEVERAGE OPTIONS

STANDARD PACKAGE

\$50pp (2 Hours)

Selected wines

Beer

Soft drinks

Juices

SIGNATURE PACKAGE

\$85pp (2 Hours)

Premium wines

House cocktails

Beer

Soft drinks

Juices

PREMIUM PACKAGE

\$70pp (2 Hours)

Premium wines

Beer

Soft drinks

Juices

BAR TAB

Guests may also choose a customised bar tab with a nominated spend limit.





EVENT ENQUIRY
TO PREPARE A
TAILORED PROPOSAL,
PLEASE PROVIDE:

- Name
- Contact number
- Email address
- Preferred date
- Number of guests
- Occasion
- Preferred style (Seated or Cocktail)
- Food package preference
- Beverage preference
- Dietary requirements





MINIMUM SPEND

Please note that minimum spend requirements vary depending on:

- Day of the week
- Time of the event
- Group size

Exclusive or partial venue use
Our events team will provide a customised proposal based on your requirements.



FOR PRIVATE EVENT ENQUIRIES

email: info@ikariabondi.com

We look forward to welcoming you and
your guests to Ikaria Bondi.