

The background image shows a rustic restaurant interior. A stone wall is covered in ivy and decorated with several framed black and white photographs. A two-bulb candle sconce is mounted on the wall. A ceiling fan is visible at the top. In the foreground, there are wooden tables and chairs, some with patterned cushions and glasses on the tables. A large, gnarled tree branch is visible on the left side.

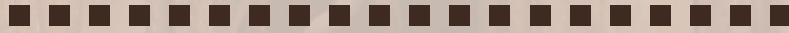
Market St.

# BASEMENT

events &  
functions



# WHY US?



With a convenient location and one of the best atmospheres in Newcastle CBD, Market St Basement is the ideal venue at which to host your next event.

Our team understands that each event is truly unique. We are committed to working alongside you every step of the way, ensuring the end result exceeds your expectations.

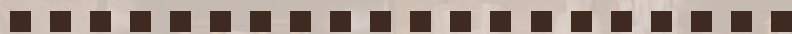
Please do not hesitate to reach out and discuss the particulars of your event with our Function Manager.







# NEIGHBOURS



Our sister venue Neighbours on Market St is located directly along side Market St Basement and has been renovated to be cohesive.

Both have their own unique identity's and depending on the particulars of your event, one may be more appropriate than the other. These function packages are available across both spaces.

We welcome you to pop in for a perusal & chat before making your final decision.



The background image shows a rustic interior. On the left, a stone fireplace is partially covered by dense green ivy. A small arched opening is visible in the stone. To the right, a large, gnarled tree branch stands vertically. In the foreground, there are wooden chairs and a small table with a glass and a plate. A framed picture hangs on the wall. The overall atmosphere is warm and cozy.

Market St.

# BASEMENT

feed me  
packages



# HOW DO THEY WORK?



'Feed Me' packages are required for groups of 10+ guests.

Our packages are priced per person and designed to share. One food package is selected for the entire group. Any guest dietary requirements must be flagged in advance so our chefs can adequately accomodate for them.

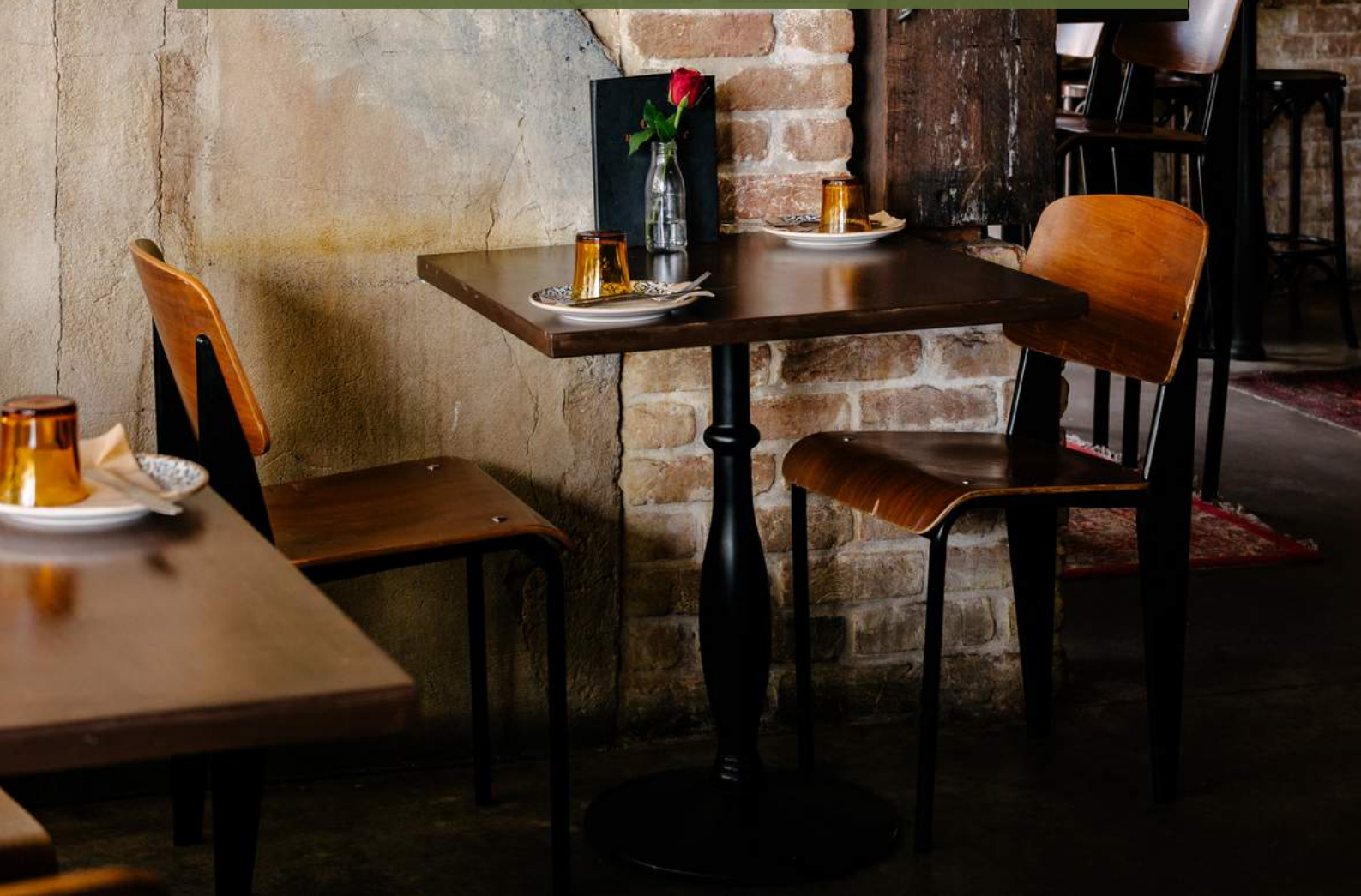
The food package selections are required to be finalised at least one week prior to the event date. If you're unsure, feel free to ask us for our recommendations.

## Portion Sizes

**Pastas** are portioned to allow *1/2 of a main size*

**Pizzas** are portioned to allow *1/3 of a pizza*

**Mains** are apporioned to allow *1/3 of a main size*





\$79

PER PERSON

## ANTIPASTO

Puff Bread  
Marinated Olives  
Calabrese Salami  
Heirloom Tomatoes  
Burrata

## FRESH PASTAS/PIZZAS (choice of two)

*Selections apply to the whole group and should be made one week prior to event*

**Pappardelle Ragu Di Anantra (gfo)** - Duck Ragu

**Rigatoni All' Arrabbiata (vg, gfo)** - Napoletana sauce, chilli, garlic

**Norma Pizza (v)** - San Marzano, fior di latte, eggplant, salted ricotta

**Salame E Cipolla Pizza** - San Marzano, fior di latte, spicy salami, spanish onion

**Salsiccia Pizza** - Fior di latte, pork & fennel sausage, porcini mushrooms,  
potato, pecorino

## SECONDO

**Pollo Involtni (gf)** - Prosciutto wrapped pan seared chicken scallopini,  
provolone & sage stuffing, potato pave, jus

**Maiale (gf)** - Pan seared pork cutlet, fermented chilli, green beans, jus

## DOLCE

House Tiramisu





**\$ 99**  
PER PERSON

## ANTIPASTO

Puff Bread  
Marinated Olives  
Calabrese Salami  
Prosciutto Crudo  
Heirloom Tomatoes  
Burrata

**Kingfish Crudo** - Spring onion verde, salted lamons, radish, pasta fritti

## FRESH PASTAS/PIZZAS (choice of two)

*Selections apply to the whole group and should be made one week prior to event*

**Pappardelle Ragu Di Anatra (gfo)** - Duck Ragu

**Rigatoni Alla Carbonara (gfo)** - Guanciale, pecorino, egg yolk, grana padano, pepper

**Rigatoni All' Arrabbiata (vg, gfo)** - Napoletana sauce, chilli, garlic

**Spaghettini Di Mare (gfo)** - Market fish, clams, squid, prawns, shellfish bisque

**Wagyu Bresaola Pizza** - San Marzano, air dried wagyu, provolone picante, rocket, pepper

**Prosciutto Pizza** - Fior di latte, prosciutto, burrata, honey

**Zucca Pizza** - Pumpkin puree, pinot caramelised onion, sriracha tahini

**Salame E Cipolla** - San Marzano, fior di latte, spicy salami, spanish onion

## SECONDO

**Pesce (gfo)** - Market fish, lemon thyme risotto, pangrattato

**Arrosticini D'Agnello (gf)** - Lamb skewers, salsa verde, pickled onions, exheart tomatoes, smoked mozzarella

## DOLCE

**Frangelico Panna Cotta** - Dark chocolate granache

**Vanilla Creme Brulee** - Almond biscotti



Market St.

**BASEMENT**

drinks



A hand is pouring a golden-brown liquid from a bottle through a metal strainer into a glass. The glass is filled with ice and has a textured, possibly sugared or salted, rim. The background is blurred, showing a bar setting with various bottles and a warm, ambient light.

# BAR TAB

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A bar tab can be pre-arranged and  
customised to suit your event



# FAQ

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## **Which venues are available for functions?**

We have two spaces, Market St Basement & Neighbours on Market St located side by side. Both have been renovated to be cohesive and offer the same menu (exception: no tap beer at Neighbours). Events are available to be held at either venue.

## **Can I hire the venue exclusively?**

Yes this is possible but does entail a minimum spend which varies depending on the time/day/month.

## **Can I bring minors?**

Market St Basement can cater for individuals under the age of 18 years until 10pm providing they are accompanied by a parent or responsible adult. Neighbours can have minors at all times.

## **Can I bring my own cake/decorations?**

Yes, you can bring your own cake but this will incur \$2 cakage per person. Decorations are on a discretionary basis and should be discussed with the team prior to the event.

## **Can I engage a musician, DJ or create my own playlist?**

If you have the venue exclusively you are more than welcome to do so. Please note however, that we are regulated by strict acoustic limitations which will need to be adhered to. Prior to confirming entertainment it is recommended to advise us to ensure compliance.

## **Can I bring my own alcohol?**

No, we are a licensed premises - BYO is prohibited.

## **Disclaimer**

Please note that the 'feed me' menu is subject to occasional seasonal changes. Any changes will be communicated prior to the event. Any guest allergies or dietary requirements MUST be flagged at least one week prior to the event.

## **Terms & Conditions**

For events using a venue exclusively the minimum spend will be due one week prior to the event. All non-exclusive events will require a 50% deposit of the total set menu value one week prior, in order to secure the reservation. You have up until 48 hours prior to the event to confirm final numbers. Any changes beyond then may incur a charge.



# MINIMUM SPENDS

## Venue Exclusivity

Our venues are available for exclusive events. Please see below for the relevant minimum spends. These are not a venue hire fee, and can be apportioned across beverages and food however you wish.

MARKET ST BASEMENT EXCLUSIVELY (APRIL - SEPTEMBER)			MARKET ST BASEMENT EXCLUSIVELY (OCTOBER - MARCH)		
	LUNCH (12PM - 3PM)	ALL NIGHT (5PM - CLOSE)		LUNCH (12PM - 3PM)	ALL NIGHT (5PM - CLOSE)
MONDAY	\$2,550	\$3,550	MONDAY	\$3,050	\$4,050
TUESDAY	\$2,550	\$3,550	TUESDAY	\$3,050	\$4,050
WEDNESDAY	\$2,550	\$3,550	WEDNESDAY	\$3,050	\$4,050
THURSDAY	\$2,550	\$4,050	THURSDAY	\$3,050	\$6,100
FRIDAY	\$2,550	\$7,100	FRIDAY	\$3,050	\$9,100
SATURDAY	\$3,550	\$8,600	SATURDAY	\$5,050	\$10,100
SUNDAY	\$3,550	\$4,100	SUNDAY	\$5,050	\$6,600

NEIGHBOURS ON MARKET ST EXCLUSIVELY (APRIL - SEPTEMBER)		NEIGHBOURS ON MARKET ST EXCLUSIVELY (OCTOBER - MARCH)	
	ALL NIGHT (5PM - CLOSE)		ALL NIGHT (5PM - CLOSE)
MONDAY	\$3,550	MONDAY	\$3,550
TUESDAY	\$3,550	TUESDAY	\$3,550
WEDNESDAY	\$3,550	WEDNESDAY	\$3,550
THURSDAY	\$4,050	THURSDAY	\$3,550
FRIDAY	\$7,100	FRIDAY	\$7,550
SATURDAY	\$8,600	SATURDAY	\$8,550
SUNDAY	\$4,100	SUNDAY	\$4,600