

FUNCTIONS, EVENTS AND CORPORATE ACCOUNTS

SYDNEY WATERFRONT STEAKHOUSES

DISCOVER OUR PREMIUM RESTAURANTS

WWW.ELEMENTSBARANDGRILL.COM.AU



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The Elements Group

Elements has become a dream destination among connoisseurs who appreciate the taste of fine food over anything else. No matter what the weather is like around you, you will find it right at home with our cozy seating arrangement and homely ambience.

You will be surrounded with smell of freshly cooked steaks, close glimpse of elegant wine and vibe of euphoria coming from our staff who aspire to go the extra mile to bring the best food and experience you truly deserve.

WWW.DINEWITHELEMENTS.COM.AU

ELEMENTS BAR & GRILL
EST. 2018
STEAKHOUSE · CRAFT BEER

EVENTS BY ELEMENTS
EST. 2018
FUNCTIONS · CATERING · BARBQUE



Events by Elements

To amaze our clients and exceed all expectations by providing a complete service from start to finish. We do this by understanding your needs, adjusting to your budget and molding ourselves to your aspirations.

We look at every job as a partnership, with a common goal to perpetuate a long-lasting impression on your guests or clients by executing your event flawlessly. Whether you're looking for a private function, a corporate event or even just some catering for the office, our experienced team will deliver an efficient and reliable service.

EVENTS BY ELEMENTS
EST. 2018
FUNCTIONS · CATERING · BARBEQUE



Meet the Team

Meet the team behind Elements Groups functions and events department, with over 40 years of experience in events, weddings and corporate functions, this team is equiped and ready to deliver the perfect event for your next occasion.



Navid

Founder and Director of Elements Dining Group, Navid is the driving force behind the brand's vision, growth and hospitality standards. From premium dining venues to large scale functions and events, he has built a hospitality group focused on quality, innovation and exceptional guest experiences, combining strong operational leadership with a passion for creating concepts that stand out.

Fadi

With over 15 years in marketing and 8 years in events, management and business development, he specializes in building corporate relationships, creating premium hospitality experiences and developing commercial opportunities that drive growth. Fadi works closely with corporate clients, event partners and business leaders to deliver seamless dining, event and partnership solutions across the group's venues.



Meet the rest of the team

Client Relations & Operations



Ayleen

Area Manager in Operations and Group Client Relationships Manager, Aylen specializes in creating seamless and memorable guest experiences across reservations, events and venue operations.
With years of experience in hospitality and client service, she focuses on building strong guest relationships and ensuring every experience is personalized, professional and memorable.

Tien



Executive Assistant at Elements Dining Group, Tien manages communication and coordination across theexecutive, operations and client relations teams, helping ensure seamless execution across all departments.



Kumar

Executive Chef at Elements Dining Group, Kumar specialises in menu execution, custom designed dining experiences and large scale kitchen operations across all venues. With many years of experience in hospitality, he manages the group's extensive kitchen ecosystem and portfolio of over 100 chefs, focusing on personalised menu planning, operational efficiency, scalability and maintaining the high culinary standards that define the Elements experience.



ELEMENTS
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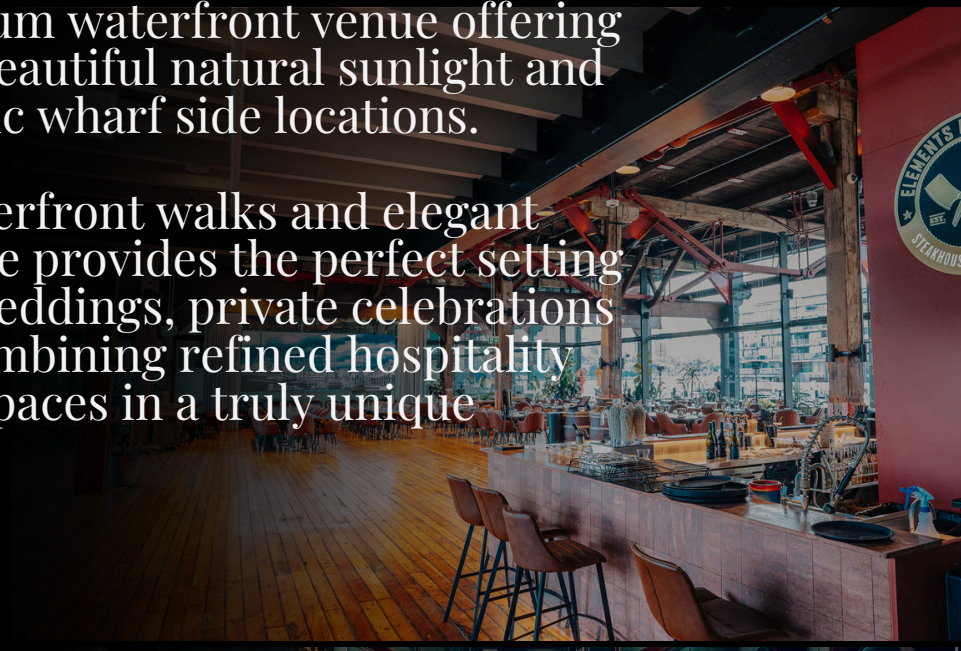
Venue Hire

Beautifully furnished, expertly staffed, and sensationally catered venues to host your private or corporate events. Our events team is on hand to turn any of our restaurants into your own private function.



Walsh Bay

Located in the heart of Sydney Harbour, Elements Bar & Grill Walsh Bay is a premium waterfront venue offering stunning harbour views, beautiful natural sunlight and one of Sydney's most iconic wharf side locations.



Surrounded by scenic waterfront walks and elegant harbour scenery, the venue provides the perfect setting for corporate functions, weddings, private celebrations and large-scale events, combining refined hospitality with sophisticated event spaces in a truly unique location.

250 inside
50 outside on each pier

500 inside



View our virtual venue tour here



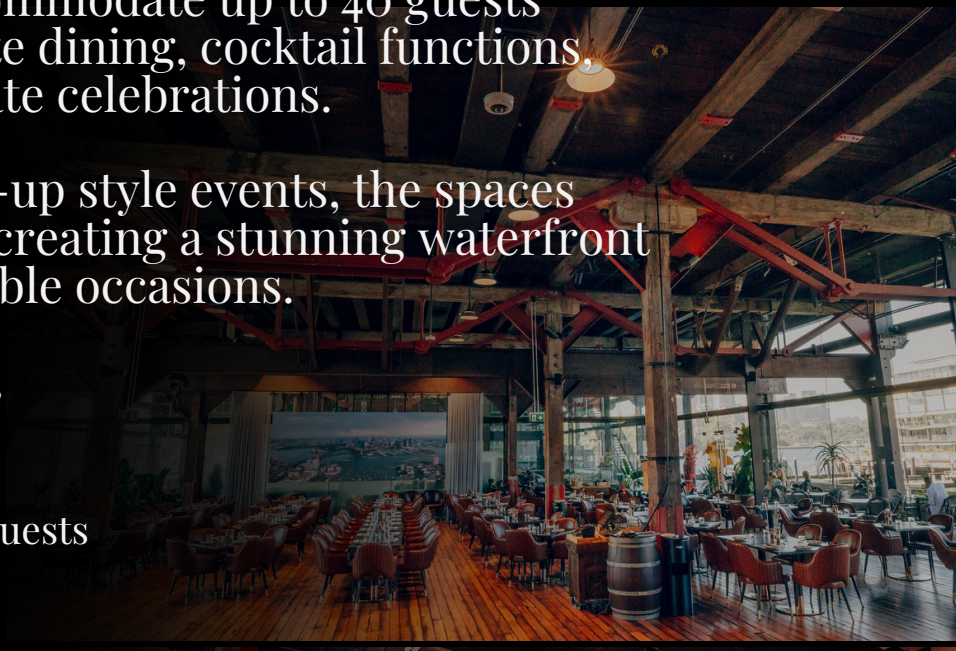
Private Pier Dining

AT WALSH BAY

Featuring three semi-private areas overlooking the water, each space can accommodate up to 40 guests seated, perfect for a la carte dining, cocktail functions, corporate events and private celebrations.

For ceremonies and stand-up style events, the spaces can host up to 100 guests, creating a stunning waterfront atmosphere for unforgettable occasions.

**Minimum spend applicable*



Waterfront dining - seated guests

Pier 9A - 40 guests seated
Pier 9B - 20 guests seated
Pier 8A - 40 guests seated
Pier 8B - 40 guests seated



Waterfront dining - standing cocktail event

Pier 9A - 80 guests standing
Pier 9B - 40 guests standing
Pier 8A - 80 guests standing
Pier 8B - 80 guests standing



















Pyrmont



Elements Pyrmont offers a stylish and welcoming atmosphere for dining, celebrations and private events. With its intimate setting, elegant private spaces and vibrant waterfront surroundings, the venue is perfect for functions, birthdays and special occasions, combining personalized hospitality with a warm and sophisticated experience.

**Minimum spend applicable*

110 inside
150 outside

150 inside
250 outside

View our virtual venue tour here





Pyrmont

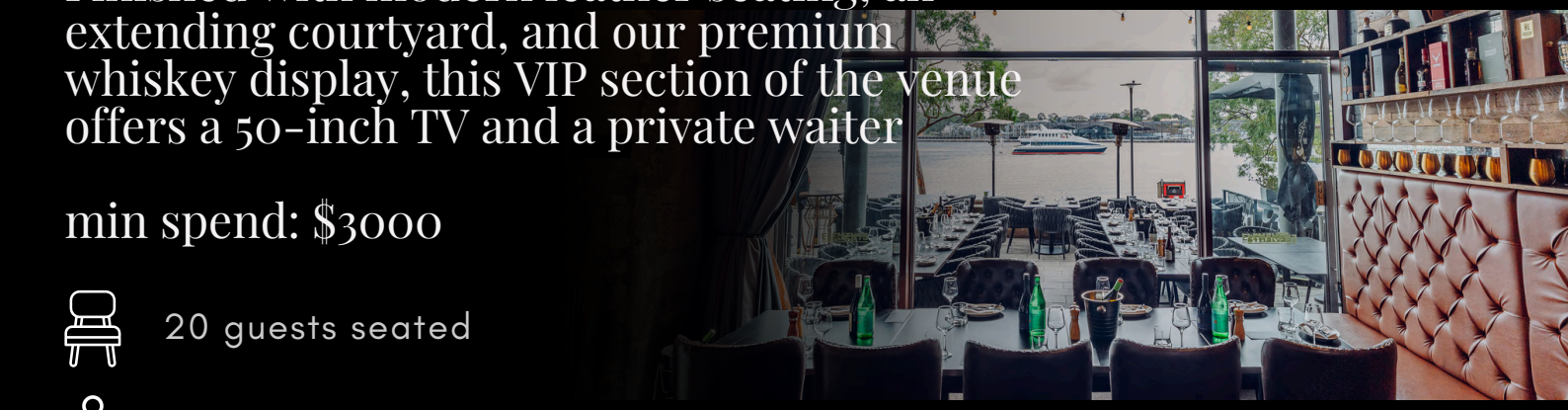
Private Dining Space



The Whiskey Room

Finished with modern leather seating, an extending courtyard, and our premium whiskey display, this VIP section of the venue offers a 50-inch TV and a private waiter

min spend: $3000



20 guests seated

45 guests standing





Haberfield



SCHNITI Haberfield offers a stylish yet welcoming atmosphere, combining elevated dining with the warmth of a local neighborhood venue. Featuring the same premium menu experience and signature hospitality that Elements Group is known for, the venue is perfect for cocktail receptions, celebrations, corporate functions and relaxed gatherings with a refined touch.

90 inside
40 outside

150 guests
standing cocktail
indoors



View our virtual venue tour here



Belmore



Elements Brasserie Belmore offers a premium dining and hospitality experience in the heart of the local community, bringing elevated food, service and atmosphere without the need to travel into the city. While renowned for our premium steaks and signature dishes, the venue combines warm hospitality, stylish interiors and a versatile dining experience perfect for casual lunches, celebrations, corporate gatherings and special occasions.

180 inside seated
160 indoors with dancefloor

350 guests standing cocktail



View our virtual venue tour here



Belmore

Private Dining Space

The Garden Room

Our Garden Room offers a bright and elegant private space overlooking the venue's beautiful garden surroundings. Filled with natural light and designed with comfortable leather seating and a sophisticated atmosphere, the space is perfect for birthdays, communions, corporate functions, family gatherings and special celebrations, creating a warm yet refined experience for every occasion



**Minimum spend applicable*

70 guests seated event

100 guests standing cocktail





Darlinghurst

Elements Smokehouse Darlinghurst brings a bold American inspired twist to the Elements dining experience, combining premium smoked flavours, signature grilled dishes and a vibrant atmosphere in one of Sydney's most iconic nightlife precincts. Perfect for casual celebrations, cocktail style events and gatherings with friends, the venue offers a relaxed yet stylish setting with the elevated hospitality and quality that defines Elements Dining Group.







Entire Venue

140 al fresco style seated function

350 standing cocktail function

View our virtual venue tour here

THE BAYVIEW

The Bay View

Pier 8 - 9/ 23 Hickson Road, Walsh Bay 2000



About Us

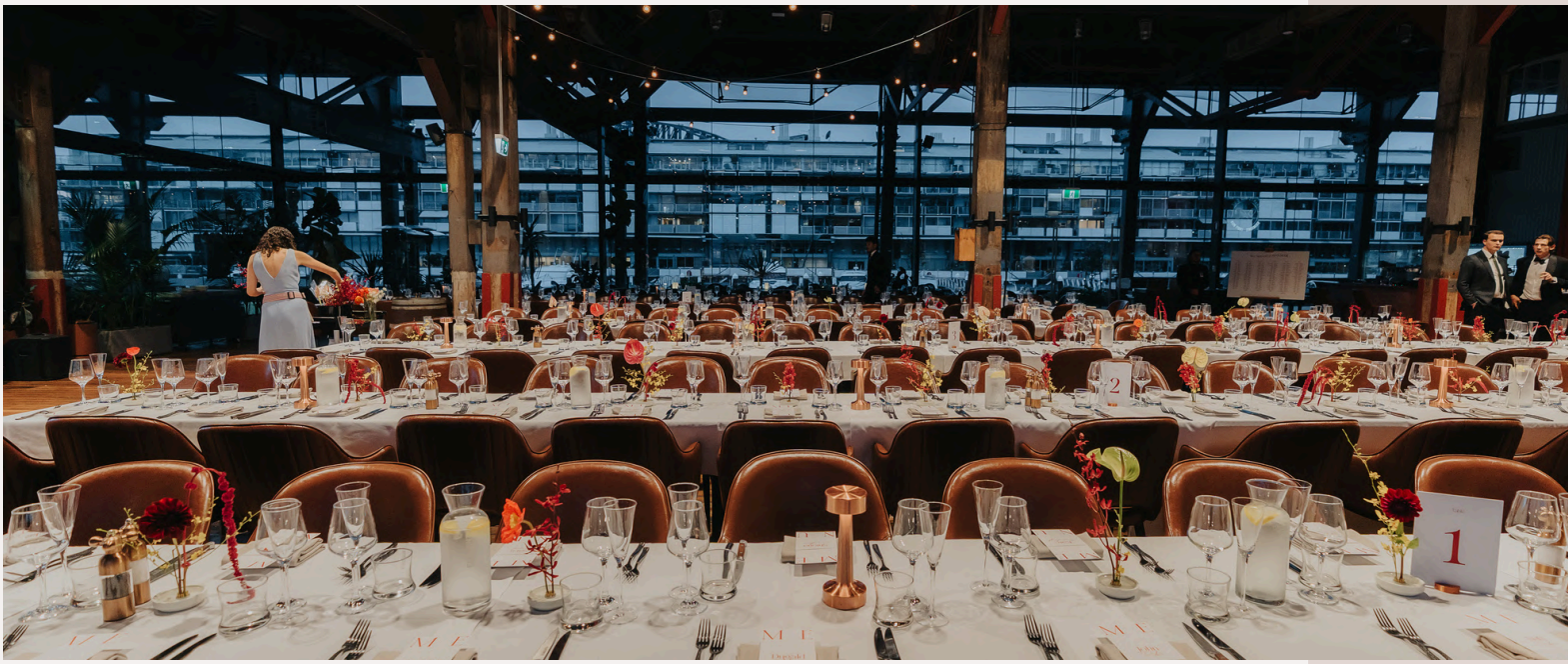
Welcome to The Bay View, part of the Elements Group, where unforgettable weddings and celebrations come to life. Located at Elements Bar & Grill Walsh Bay, our venue blends the charm of a premium waterfront restaurant with the flexibility of a dedicated function centre. When booked for weddings or events, we transform our space into the perfect setting for your special day, tailored to reflect your unique vision.

At The Bayview, we pride ourselves on more than just hosting events we craft lasting memories with exceptional food, warm hospitality, and breathtaking harbour view.

What makes The Bayview special:

- Stunning Walsh Bay location with panoramic harbour view
- Bespoke event styling and tailored menus
- Dedicated events team focused on every detail
- Renowned Elements dining and hospitality

Whether you're planning an intimate ceremony or a grand reception, The Bayview offers the perfect backdrop for your love story.





The Venue

Bayview is an exceptional waterfront function venue located at Pier 8/9, 23 Hickson Road, Millers Point NSW.

Offering stunning view of Sydney Harbour, the venue provides an ideal setting for a range of events, especially wedding receptions.

Bayview features a spacious layout, accommodating up to 220 seated guests or 500 standing, perfect for both intimate and grand celebrations:

- Private Event
- Corporate Function
- Wedding Celebration

The venue also boasts a large, stylish bar, enhancing the overall guest experience. With its breathtaking surroundings and flexible event space, Bayview ensures a memorable occasion for every couple.

Event and Function food packages

Complete customized menu, option for 2-course or 3-course (alternate-drop / sharing)

2 courses start from $89 per person
3 courses start from $109 per person
4 courses start from $139 per person

Canapes

2 pieces start from $18 per person
4 pieces start from $36 per person
* (all canapes start from $9)

Add-on*

Food stations starts from $20 per person
eg. pasta | cheese and antipasto | roast |dessert | candy
Platters to share starts from $15 per person
eg. antipasto | mezze | dips and bread
hot or cold seafood | grilled meat.

Function Beverage Package

One variety of each – starts from $79 per personred
one | white one | beer | soft drinks | juices

* additional charges for premium options

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*Minimum Spend applicable ** Function packages starts from 3 hours.*** Extra additional hours will incur in additional charges.

Ceremony Package

Outdoor ceremony on the Pier

Hire fee $2500

- 1 hour location ceremony hire
- 30 chairs included
- 1 signing table and 2 chairs for certificate signing
- Red carpet for aisle walkway
- Event Coordinator to assist with your planning

Add-on*

Arrival canape packages
Platters to share antipasto | mezze | vegetarian
Welcome drink Sparkling Champagne



Bay View Exclusive Inclusions

- Stunning waterfront location with panoramic harbour view
- Grand and luxurious ballroom
- Dedicated events coordinator
- State-of-the-art RGB lighting that is customizable
- Venue and Assistant Manager to assist on event day
- Professional and abundant wait staff
- Bay View menus exclusively created by our Executive Chefs incorporating fresh ingredients and the finest of sourced produce/Special dietary requirements catered
- Dedicated bar with experienced bartender and commercial-approved kitchen to ensure the best quality for your menu
- Designer cake knife and toasting flutes
- Cutting and serving of your wedding cake on elegant table platters*
- Assisting in setting of your stationery, event accessories and bonbonniere on your guest tables
- King tables and signature Bay View chairs
- Styling options for tablecloth - complementary of white/black**
- Restrooms and amenities available
- CBD situated conveniently for public transport with many parking options (Wilson Parking and council parking)

THE BAYVIEW

Additional Services

Event styling and Stationary

Photography + Videography

4 hours package
1 video trailer (4-6 minutes)
Full video with audio of speeches
Color edited photos + raw photos

Entertainment

DJ | Live band | Singer | Performers | String quartet

Audio Visual

Wireless microphones
Central speakers
Loud speaker system/PA
High-definition TV screen
Projector

Chauffeur car

Fee varies per locations







Additional Services

Decorations & Styling Add-Ons

To make your celebration even more special, we also offer optional styling and decoration services tailored to your event vision.

Our team can assist with full event styling and decoration coordination, including table settings, floral arrangements, themed styling, and overall event presentation.

Please note that full event planning and styling services will incur additional charges depending on the scope and requirements of the event.

Additional styling add-ons available include:
• Tablecloths and table runners
• Floral arrangements and centrepieces
• Candles, lamps, and table styling pieces
• Custom colour themes and decorative elements
• Ceremony and reception styling• Personalised decorative setups and finishing touches

* If you have a specific vision or theme in mind, our team would be happy to discuss customised styling options and provide a tailored quotation accordingly.






















Events & Functions

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Complete Service



Planning a private event with Events by Elements comes with over 40 years of experience hosting, organising and capturing events.

Whether that be a small birthday party or a holiday celebration with good food and good company. We tailor for all types of occasion.

We operate by the mantra:

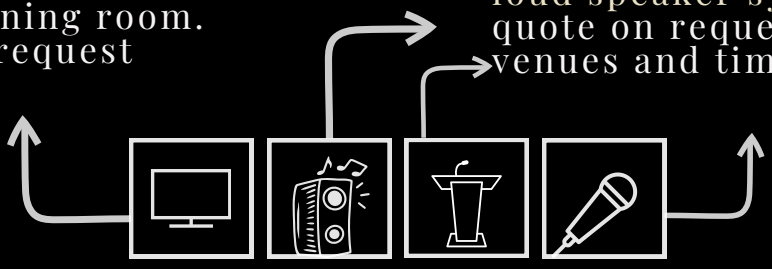
'If you can dream it, we can do it'.



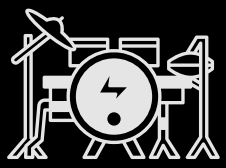
Audio Visual Add-ons

tv screens - available in all our venues and private dining room.
projector - quote on request

central speakers - all venues loud speaker system/ PA- quote on request (limited venues and times)



live band/ singer/ performers
quote on request





live DJ
quote on request

Cakeage

you are welcome to bring your own cake to the event and let the manager know whether to store in room temperature, fridge or freezer. the cakeage fee is $4 per person for upto 15 people group and $60 per cake if over 16 people and above.





Entertainment

We partner with some of Sydney's top entertainment companies to provide you with endless options for your event.

Work closely with our event team to build the perfect entertainment plan for your big occasion.

Watch an example of a previous event here











Elements Bar and Grill

Group Dining Set Menus

WWW.ELEMENTSBARANDGRILL.COM.AU

Casual

two - course $109 / three - course $134

choose one entree and one main

up to 10 people only

entrée

stracciatella and heirloom tomato bruschetta | v cn

fried burrata in spicy vodka sauce | v cn

crab cake

chilli lime fried octopus | df

beef ragu hot pot | ca

mains

sirloin steak | 300gm | gf

sous vide beef short rib | 450gm | gf

velvet chicken supreme | ca

squid ink fregola with nduja prawns

old bay crispy skin humpty doo barramundi

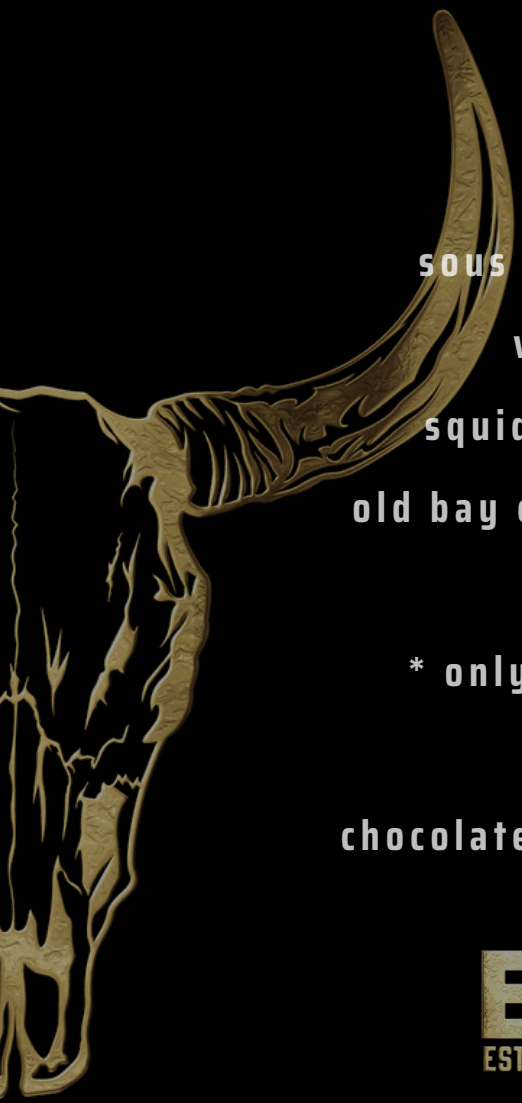
dessert

* only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca



ELEMENTS
ESTD 2018

ELEMENTS BAR & GRILL
EST. 2018
STEAKHOUSE · CRAFT BEER

Classic

two - course $119 / three - course $144

entrée

salteña wagyu empanada

chilli lime fried octopus

fried haloumi chips | v cn

mains

slow cooked wagyu roast beef

garlic harrisa roasted chicken

sides and salad

signature tallow pom puree

chargrilled broccolini

chef's signature market salad | v

dessert platter

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca



ELEMENTS
ESTD 2018

Feast

two - course $139 / three - course $164

entrée

soldier bread with spiced dukkha

beef and parmesan cigars

garlic and rosso king prawns

mains

bone in porterhouse 600g

truffle pesto gnocchi with burrata cn v

beef short ribs

sides and salad

bitter leaf and citrus salad v gf cn

roasted dutch carrots v gf

crispy nduja baby potatoes

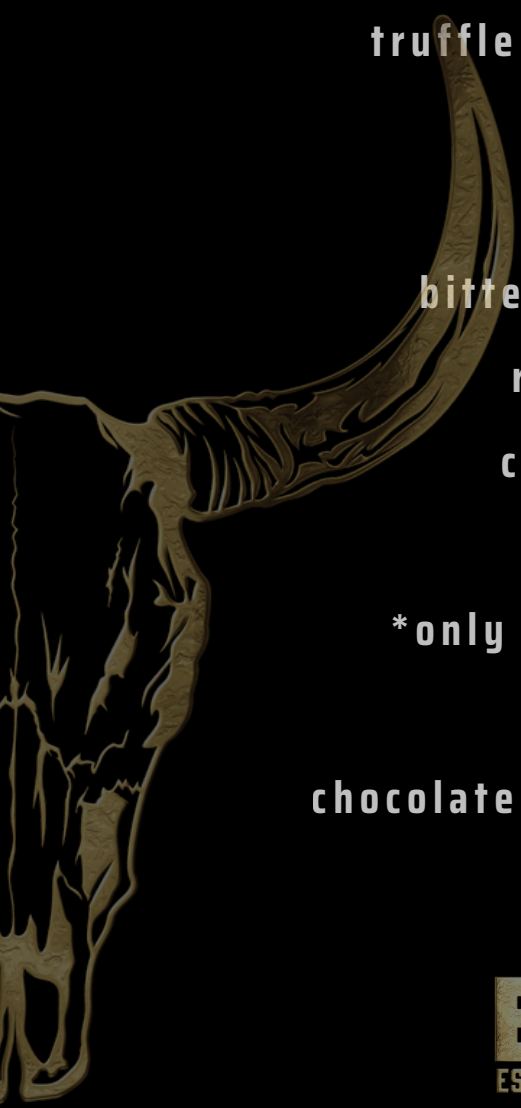
dessert platter

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca



ELEMENTS
ESTD 2018

Signature

two - course $149 / three - course $174

entrée

confit garlic ciabatta slice v

garlic and rosso king prawn

hot honey stuffed chicken wing

mains

t-bone steak 800g

creamy crab linguini (shared)

garlic harrisa roasted chicken

sides and salad

ruby orchard rocket salad v gf cn

grilled sweet corn ribs v

garlic and thyme portabella mushrooms v

dessert platter

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca



ELEMENTS
ESTD 2018

Tomahawk Madness

two - course $174 / three - course $198

entrée

beef short rib ragout and duck ravioli cn

signature roasted bone marrow ca

challah bread

mains

tomahawk steak 1.5 kg

SR 2+ | carved table side

sides and salad

charred octopus and fennel salad gf

truffle parmesan steakhouse chips v

steamed asparagus cn

dessert platter

*only served with three-course menu

pistachio pannacotta

dulche de leche tiramisu

biscoff cheesecake



ELEMENTS

ESTD 2018

Garden Graze

two - course $79 / three - course $103

choose one entree and one main

only for vegetarian customers

entrée

fried burrata in spicy vodka sauce v

fried haloumi chips v cn

stracciatella and heirloom tomato bruschetta v / vg

mains

herb crusted portabella mushroom with gnochhi fritto vg

truffle pesto gnocchi with burrata cn v

dessert

*only served with three-course menu

dulche de leche tiramisu v

biscoff cheesecake v

mascerated strawberry vg gf



ELEMENTS
ESTD 2018

Grainless Gourmet

two - course $115 / three - course $139

choose one entree and one main

only for gluten allergic customers

entrée

stracciatella and heirloom tomato bruschetta v cn

signature roasted bone marrow ca

garlic and rosso king prawns

mains

sirloin steak | 300gm | gf

sous vide beef short ribs gf

crispy skin humpty doo barramundi gf

dessert

*only served with three-course menu

creme caramel | v gf

mascerated strawberry vg gf



ELEMENTS
ESTD 2018

Ocean Muse

two - course $99 / three - course $124

choose one entree and one main

only for pescatarian

entrée

garlic and rosso king prawns p

chilli lime fried octopus df

crab cake

mains

squid ink mafalda with spicy prawns p

creamy crab linguini p

crispy skin humpty doo barramundi p

dessert

*only served with three-course menu

creme caramel | v gf

chocolate mousse and biscoff cheesecake | v

coconut tiramisu | v ca



ELEMENTS
ESTD 2018

Beverage Packages

includes one type of (beer, prosecco, red wine, white wine and rose)

Welcome Drinks

champangne cocktail +$15pp

spritz selection +$22pp

house/international cocktail +$26pp

custom cocktail starting from +$22pp

Flute

two hours $79pp | three hours $109pp | four hours $139pp

premium selection of

prosecco, red wine, white wine, rose, soft dinks, juices

Craft

two hours $89pp | three hours $119pp | four hours $159pp

premium selection of

prosecco, red wine, white wine, rose

imported and local

craft beer, bottle beer, tap beer, cider, soft drinks, juices

Rocks

two hours $109pp | three hours $139pp | four hours $179pp

premium selection of

prosecco, red wine, white wine, rose

imported and local craft beer, bottle beer, tap beer, cider

house and classic spitits vodka, gin, whiskey, brandy, bourbon, rum, tequila, liqueurs, soft drinks, juices

Addons

premium wines starting from +15pp/per hour

cocktails starting from +30pp/per hour

spritz starting from +25pp/per hour

top shelf spirits starting from +45pp/per hour

respondible service of alcohol will be observed at all times*



Elements Smokehouse

Group Dining Set Menus

WWW.ELEMENTSSMOKEHOUSE.COM.AU

ELEMENTS SMOKEHOUSE AND BAR

FLAVORS FORGED IN FIRE

SMOKE, SPICE, AND EVERYTHING NICE

Pit Masters Choice

two course $114 pp | three course $139 pp

entrée

tennesse firewings | ca
sizzling bulgogi skewers
beef cigars

mains

smoked wagyu beef brisket | gf
baby back pork ribs | gf

sides and salad

steakhouse chips | v
chargrilled broccolini | v | cn
biltong purple cabbage coleslaw | gf | cn

desserts

*only served with three-course menu
dessert platter:
crème caramel | v gf
coconut tiramisu | v ca
chocolate mousse and biscoff cheesecake | v



ELEMENTS
ESTD 2018

FLAVORS FORGED IN FIRE

ELEMENTS SMOKEHOUSE AND BAR

SMOKE, SPICE, AND EVERYTHING NICE

Grilled and Chill

two course $124 pp | three course $149 pp

entrée

bang bang shrimp

chipotle jalapeno poppers | v | cs

sizzling cheese tokyo skewers

mains

t-bone steak 800g | gf

buffalo baked chicken | gf

sides and salad

tallow pom puree | gf | ca

roasted vegetable salad | v | cn | cs

grilled sweet corn popsicles | v

desserts

*only served with three-course menu

dessert platter:

crème caramel | v gf

coconut tiramisu | v ca

chocolate mousse and biscoff cheesecake | v



ELEMENTS

ESTD 2018

ELEMENTS SMOKEHOUSE AND BAR

FLAVORS FORGED IN FIRE

SMOKE, SPICE, AND EVERYTHING NICE

Grill Master Feast

two course $154 pp | three course $179 pp

entrée

hot honey buffalo haloumi fries | v | cn

short rib ragu tacos | gf

cheesy garlic bread | v

mains

bone-in cowboy ribeye

beef back ribs

sides and salad

parmesan crispy baby potatoes | cn

garlic fried green beans | gf | v | cn

caesar salad

desserts

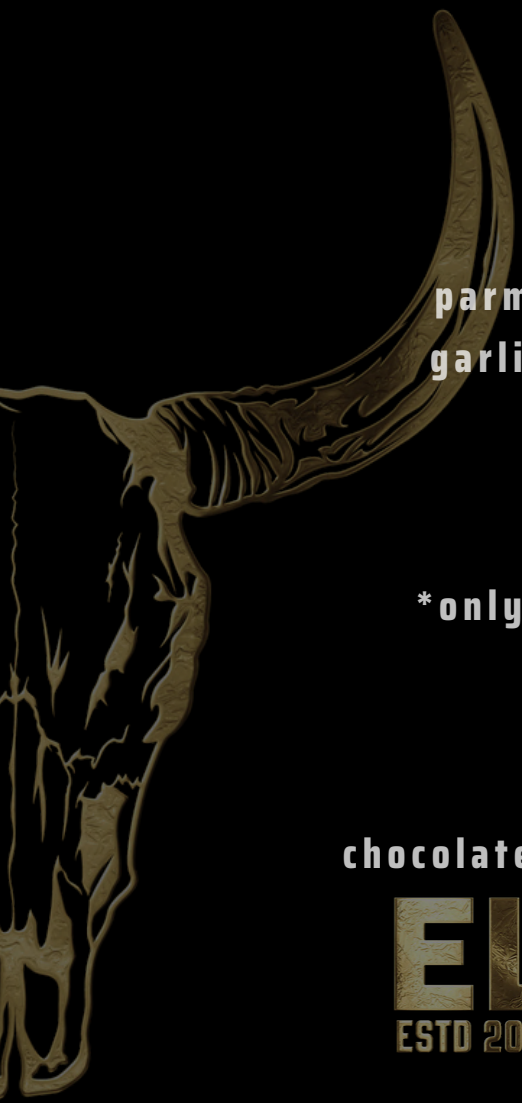
*only served with three-course menu

dessert platter:

crème caramel | v gf

coconut tiramisu | v ca

chocolate mousse and biscoff cheesecake | v



ELEMENTS

ESTD 2018 ★ ★ ★

FLAVORS FORGED IN FIRE

ELEMENTS SMOKEHOUSE AND BAR

SMOKE, SPICE, AND EVERYTHING NICE

Beverage Packages

Welcome Drinks

champagne cocktail +15pp
spritz selection +22pp
house/international cocktail +26pp
custom cocktail starting from +22pp

Flute

two hrs $79 pp | three hrs $109 pp | four hrs $139 pp
premium selection of prosecco | red wine | white wine | rose
soft drinks | juices

Craft

two hrs $89 pp | three hrs $119 pp | four hrs $159 pp
premium selection of prosecco | red wine | white wine | rose
imported and local craft beer | bottle beer | tap beer | cider
soft drinks | juices

Rocks

two hrs $109 pp | three hrs $139 pp | four hrs $179pp
premium selection of prosecco | red wine | white wine | rose
imported and local craft beer | bottle beer | tap beer | cider
house and classic spirits vodka | gin | whiskey | brandy | bourbon | rum | tequila | liqueurs
soft drinks | juices

Addons

premium wines starting from +15pp/per hour
cocktails starting from +30pp/per hour
spritz starting from +25pp/per hour
top shelf spirits starting from +45pp/per hour

T&C: Final beverage selections offered on the day are subject to availability at the venue and may be substituted with equivalent quality products if required. Responsible Service of Alcohol will be strictly maintained at all times. All items in this menu be pre-selected before arrival with the reservations team. No modifications, adjustments or add-ons will be accepted to the day of the booking or at the venue.

ELEMENTS

ESTD 2018 ★ ★ ★



SCHNITI

Group Dining Set Menus

WWW.SCHNITI.AU

SCHNiTi
– POUNDED SCHNITZELS –

Schniti Social

2 Course - $79 | 3 Course - $104

Entrée

Bush Herb Baby Squid Fritti
Truffle Beef and Cheese Cigars

Mains

Pounded Chicken Schniti Stack
With Matchstick Fires
Calabrian Chili Sausage and Beef Ragu Bianco

Sides & Salad

Truffle Gnocchi Fritto Caesar Salad
Grilled Sweet Corn Popsicles

Dessert

Dessert Platter:
Pistachio Pannacotta
Biscoff Cheesecake
Dulche De Leche Tiramisu

Beverage packages available upon request.



ELEMENTS
ESTD 2018

SCHNiTi

– POUNDED SCHNITZELS –

Schniti Amore

2 Course - $94 | 3 Course - $119

For upto 12 guest only

Entrée

Choose One:

Stracciatella Bruschetta

Baked Brie and Prosciutto

Bush Herb Baby Squid Fritti

Polpette al Ragù

Mains

Choose One:

Crispy Chicken Parmi - Choose a Sauce

Creamy Prawn and Scallop Pappardelle

Signature Sirloin Steak Frites

Truffle Pesto Gnocchi

Chargrilled Whole John Dory

Dessert

Choose one:

Crème Caramel

Coconut Tiramisu

Chocolate Mousse and Biscoff Cheesecake

beverage packages available upon request.

ELEMENTS

ESTD 2018

SCHNiTi

– POUNDED SCHNITZELS –

Schniti De Mare

2 Course - $99 | 3 Course - $124

Entrée

Warm Foccacia Bread
Garlic and Tarragon Butter King Prawns
Hot Honey Chicken Wings

Mains

Chargrilled Whole John Dory
Signature Frutti De Mare

Sides & Salad

Insalata Di Polpo
Grilled Artichokes

Dessert

Dessert Platter:
Crème Caramel
Coconut Tiramisu
Chocolate Mousse and Biscoff Cheesecake

Beverage packages available upon request.

ELEMENTS

ESTD 2018

SCHNiTi
– POUNDED SCHNITZELS –

Schniti Bistecca Feast

2 Course - $109 | 3 Course - $134

Entrée

Zucchini Fritte Stuffed With Seafood Mousse
Carbonara Skewers

Mains

800gm Bistecca | Served Sliced
Nnduja Squid Ink Octopus & Toasted Fregola Sarda

Sides & Salad

Stracciatella Caprese Salad
Garlic Fried Broccolini

Dessert

Dessert Platter:
Crème Caramel
Coconut Tiramisu
Chocolate Mousse and Biscoff Cheesecake

Beverage packages available upon request.



ELEMENTS
ESTD 2018



Elements Brasserie

Group Dining Set Menus

WWW.ELEMENTSBRASSERIE.COM.AU

Flamed and Baked
Set Menu

choose one item from each section
only available for groups up to 12 guests
two-course $89 | three-course $114

Entree

heirloom tomato olives bruschetta | vg
fetta saganaki | cs
beef and herb meatballs
chilli squid

Mains

300 gm sirloin steak gf
signature nduja butter squid with nero linguine
herbaceous baked chicken cn
miso glazed crispy barramundi

Dessert

(only included in the three-course option)

crème caramel | v gf
coconut tiramisu | v ca
chocolate mousse and biscoff cheesecake | v

beverage packages available upon request



ELEMENTS
ESTD 2018

Seared and Charred
Set Menu

dishes in this menu are prepared to share
two course $99 | three course $124

Entrée

chilli squid
cheeseburger cigars
miso-yaki steak skewers

Mains

wagyu roast
herbaceous baked chicken | cn

Sides and Salad

chargrilled broccolini | v
signature beef tallow pom puree | gf
signature greek salad | v

Dessert

(only included in the three-course option)
dessert platter:
crème caramel | v gf
coconut tiramisu | v ca
chocolate mousse and biscoff cheesecake | v



ELEMENTS
ESTD 2018

Grilled and Carved
Set Menu

dishes in this menu are prepared to share
two course $119 | three course $144

Entree

dynamite prawns
short rib and guacamole tostada | gf
hot honey chicken wings | cs

Mains

tbone steak 800g
truffle pesto gnocchi | cn

Sides and Salad

rocket and pear salad | v | gf | cn
nduja chat potatoes | cn

Dessert

(only included in the three-course option)
dessert platter:
crème caramel | v gf
coconut tiramisu | v ca
chocolate mousse and biscoff cheesecake | v



ELEMENTS
ESTD 2018

Roasted and Rested
Set Menu

dishes in this menu are prepared to share
two course $139| three course $164

Entree

fried haloumi chips | v | cn
beef and herb meatballs
confit garlic ciabatta slices | v

Mains

tomahawk steak
beef back ribs with chips

Sides and Salad

grilled sweet corn popsicles | v
signature greek salad | v | gf



Dessert

(only included in the three-course option)

dulce de leche tiramisu | v | ca
pistachio pannacotta | gf | cn
biscoff cheesecake | v

ELEMENTS
ESTD 2018

Garden Graze
Set Menu

dishes in this menu are prepared to share
two course $64 | three course $89

Entree

fried haloumi chips | v | cn
fetta saganaki
heirloom tomato olives bruschetta | vg

Mains

truffle pesto gnocchi | cn
baked potato and grilled artichoke salad
penny arrabiatta | vg gf

Dessert

(only included in the three-course option)

crème caramel | v gf
coconut tiramisu | v ca
chocolate mousse and biscoff cheesecake | v



ELEMENTS
ESTD 2018

Beverage Packages

Welcome Drinks

champagne cocktail +15pp
spritz selection +22pp
house/international cocktail +26pp
custom cocktail starting from +22pp

Flute

two hrs $79 pp | three hrs $109 pp | four hrs $139 pp
premium selection of prosecco | red wine | white wine | rose
soft drinks | juices

Craft

two hrs $89 pp | three hrs $119 pp | four hrs $159 pp
premium selection of prosecco | red wine | white wine | rose
imported and local craft beer | bottle beer | tap beer | cider
soft drinks | juices

Rocks

two hrs $109 pp | three hrs $139 pp | four hrs $179pp
premium selection of prosecco | red wine | white wine | rose
imported and local craft beer | bottle beer | tap beer | cider
house and classic spirits vodka | gin | whiskey | brandy | bourbon | rum | tequila | liqueurs |
soft drinks | juices

Addons

premium wines starting from +15pp/per hour
cocktails starting from +30pp/per hour
spritz starting from +25pp/per hour
top shelf spirits starting from +45pp/per hour

T&C: Final beverage selections offered on the day are subject to availability at the venue and may be substituted with equivalent quality products if required. Responsible Service of Alcohol will be strictly maintained at all times. All items in this menu be pre-selected before arrival with the reservations team. No modifications, adjustments or add-ons will be accepted to the day of the booking or at the venue.

ELEMENTS
ESTD 2018



Canape Menu

2 pieces start from $18 per person
4 pieces start from $36 per person
6 pieces start from $54 per person
8 pieces start from $72 per person

- *all canapes start from $9 per piece*

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Beef canape options (Can be made GF on request)

1.Mini beef sliders
Juicy mini beef patties topped with cheese, lettuce and dollop of special sauce on small brioche buns.

2.Beef wellington bites
Bitesized portion of beef wellington, featuring tender beef fillet, mushroom duxelles and puff pastry.

3.Beef tacos
Blue corn tortilla filled with seasoned pulled short ribs, purple coleslaw,tomato salsa.

4.Beef empanadas
Mini beef filled turnovers with a flavourful beef and vegetable filling, baked until golden.

5.Beef and caramelisd onion pita breads
Mini pita bread topped with thinly sliced beef, caramelized onion and arugula lettuce.

6.Beef sausage rolls
Mini puff pastry rolls filled with seasoned ground beef, onions and spices.

7.Beef and roasted vegetable skewers
Skewers featuring grilled beef, bell peppers, Spanish onion served with garlic aioli.

8.Beef and caramelised onion pita breads
Mini pita bread topped with thinly sliced beef, caramelized onion and arugula lettuce.

9.Beef sausage rolls
Mini puff pastry rolls filled with seasoned ground beef, onions,and spices.

Chicken canape options (Can be made GF on request)

1. Chicken curry puff
puff pastry filled with savoury curry chicken mixture.

2. Chicken teriyaki skewers
Grilled chicken skewers glazed with teriyaki sauceand finish with sesame seeds and green onion.

3. Chicken pesto tartlets
mini tartlets filled with chicken, pesto sauce and semi- sundried tomatoes.

4. Chicken satay skewers
Chicken marinated in a fragrant satay sauce, cooked to perfection served on a bamboo skewer with apeanut dipping sauce.

5. Chicken and mango salsa tostadas
Blue corn tortilla bread topped with crispy chickentender and vibrant mango salsa.

6. Chicken and fig jam flatbread
Mini flat bread topped with grilled chicken, creamybrie cheese, and fig jam.

7. Crispy chicken slider
Lightly dusted chicken fried it to crispy, serve it withcrisp lettuce, tomato, onion, cheese and sriracha aioli.

Cured pork options (Can be made GF on request)

1. Jamon Serrano and Melon Skewers
Skewers alternating between cubes of ripe cantaloupe or honeydew and slices of jamon serrano.

2. Salami and pickled vegetable skewers
skewers featuring bite sized pieces of salami and assorted pickled vegetable.

3. Baked brie bites with fig and prosciutto
tartlets baked together with brie, fig and prosciutto skewers.

EVENTS BY ELEMENTS
EST. 2018
FUNCTIONS · CATERING · BARBEQUE

Seafood canape options
(Can be made GF on request)

1. Beetroot cured tuna tartare.
Beetroot cured fresh tuna seasoned with soy mirin sauce, dried seaweed and sesame seeds served over a artisan crackers topped with chilli lime avocado.

2. Chilled cucumber and tomato gazpacho oyster shots
Refreshing cucumber and tomato gazpacho served in a shot glass.

3. Seared scallop
Pan seared scallop served with mushy peas and toasted herbed panko crumb.

4. Crab salad crostini.
Crostini spread with a light crab salad made of crab meat, diced celery, mayonnaise, and chives.

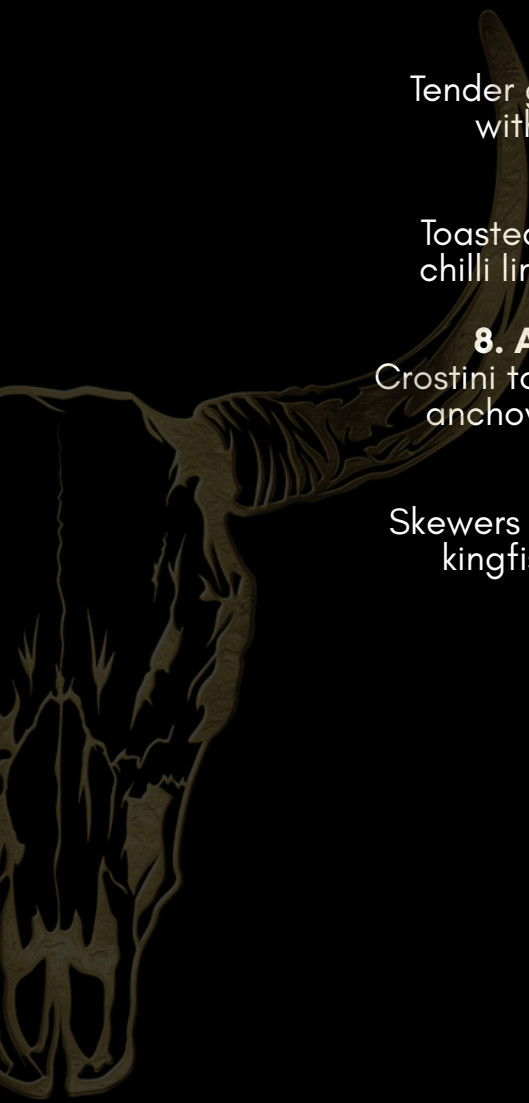
5. Crab cake
Mini crab cake served with a side of tangy remoulade sauce.

6. Grilled octopus' skewers
Tender grilled octopus' pieces of skewers, drizzled with olive oil, lemon juice and fresh herbs.

7. Prawn tostada
Toasted blue corn tacos with grilled king prawns, chilli lime guacamole, kohlrabi remoulade sauce.

8. Anchovy and olive tapenade crostini
Crostini topped with a flavourful tapenade made from anchovies, black olives, capers, and fresh herbs.

9. Grilled seafood skewers.
Skewers featuring marinated with swordfish, salmon, kingfish, mahi-mahi served with a citrusy salsa verde.



Vegetarian canape options (Can be made GF on request)

1. Fig, and tomato crostini
Caramelise fig, slow roasted cherry tomato, stracciatella cheese.

2. Caprese bites
Fresh heirloom tomato and bocconcini drizzled with a basil infused oil.

3. Bruschetta
Diced tomato, olives, shallot, fresh herbs, confit garlic and a balsamic reduction

4. Truffle mushroom arancini
Crispy risotto balls with a truffle infused mushroom filling served with truffle mayo.

5. Caramelized onion and brie vol-au-vents
Flaky pastry shell filled with sweet, caramelized onion and creamy brie.

6. Stuffed mushroom caps.
Garlic butter roasted portabella mushroom cap filled with herbed cream cheese topped with fresh chives.

7. Pita pockets
Spread hummus and fill pocket with roasted vegetable and baked together.

8. Vegan mushroom pate
Crostini spread with flavourful mushroom and nut pate'.

9. Sundried tomato and olive tapenade crostini
Crostini topped with mixture of sundried tomato tapenade, chopped chives and fresh herbs.

Vegan/DF canape options (Can be made GF on request)

1. Fig, and tomato crostini
Caramelise fig, slow roasted cherry tomato

2. Bruschetta
Diced tomato, olives, shallot, fresh herbs, confit
garlic and a balsamic reduction

3. Truffle mushroom arancini
Crispy risotto balls with a truffle infused mushroom filling served with truffle mayo.

4. Stuffed mushroom caps.
Garlic butter roasted portabella mushroom cap
filled with.

5. Pita pockets
Spread hummus and fill pocket with roasted vegetable and baked together.

6. Vegan mushroom pate
Crostini spread with flavourful mushroom and nut pate'.



Dietary Requirements

We cater to all special requirements including vegans, vegetarians, gluten-free, dietary intolerances and allergies. We can modify each menu to incorporate dishes that accommodate your dietary requirements without compromise. Please let us know, by email, of any dietary requirements at least 48 hours before your booking.

Menu Notes

All Steaks are cooked medium rare unless otherwise arranged.

Featuring our tasteful and most popular options of entrees and mains, our Elements Casual Set Menu bundles together a complete yet inexpensive elements experience for you to enjoy. Each guest can choose one entrée and one main from the menu, on the spot, to be cooked and served directly to them. (Optional Desserts)

Our Group Menus collate a wide range of distinct Elements flavours on one table. All dishes listed in your selected Group Menu will be arranged as a shared banquet for you and your guests. All meat is carved tableside, creating a spectacle to celebrate your visit.

Desserts are optional and can be added to any menu for $24 per person. Beverage Packages are also optional and can be added to any booking. Beverage packages over 2hrs are subject to availability.

v - vegetarian | vg - vegan | gf - gluten-free | p - pescatarian
ca - contains alcohol | cn - contains nuts



ELEMENTS CORPORATE ACCOUNTS

WWW.ELEMENTSBARANDGRILL.COM.AU

Corporate Manager

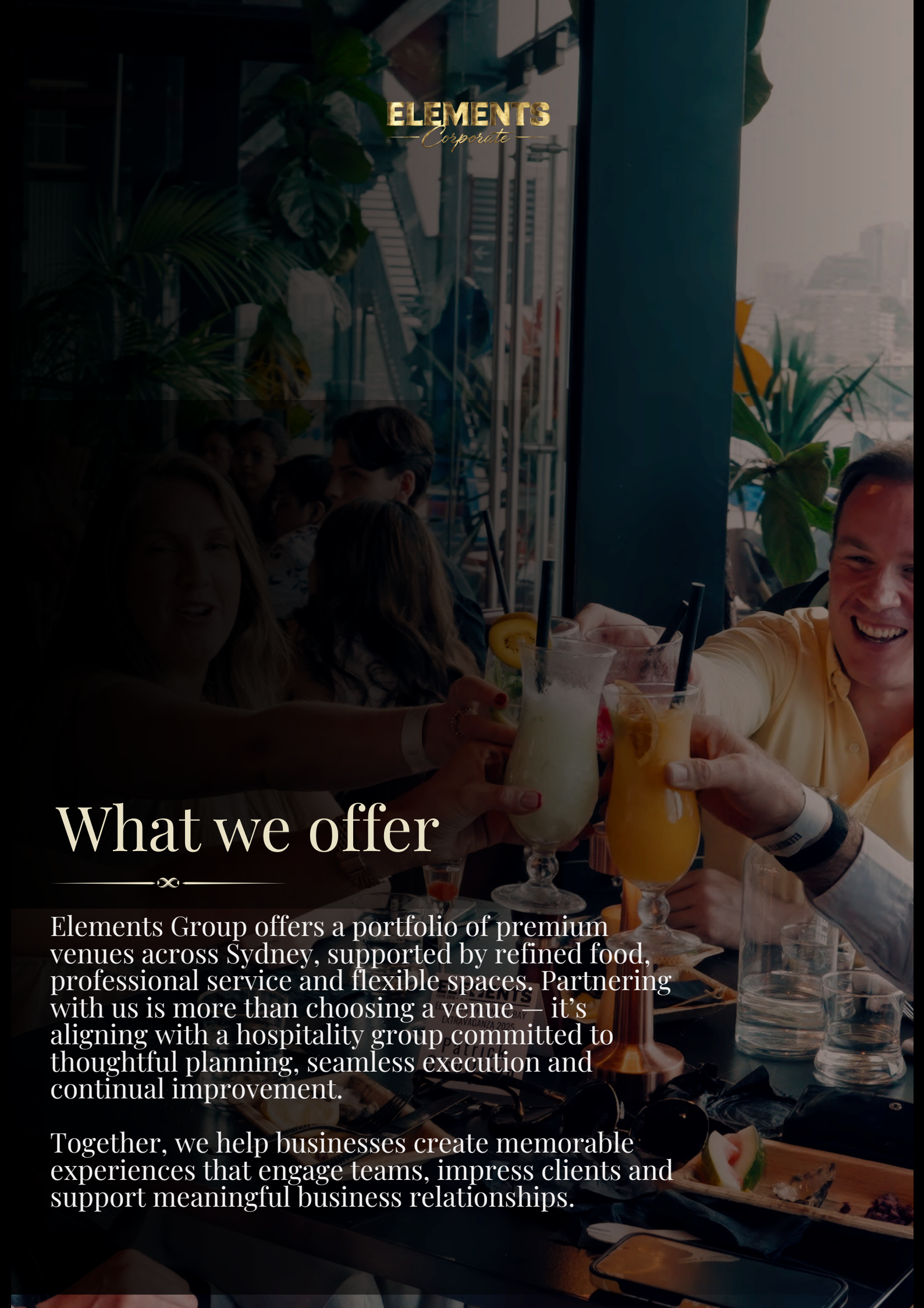
Hi, I'm *Fadi Dwayhi*, Group Business Development & Events Manager at Elements. I will be your first point of contact for all function / corporate dining requests.

In today's competitive corporate landscape, hospitality is no longer about one-off bookings or last-minute arrangements. Businesses are increasingly looking for reliable partners who can support client entertainment, staff engagement and corporate events in a consistent, professional and seamless way.

At Elements, we take a considered and structured approach to corporate hospitality. Our focus is on building long-term relationships, simplifying the booking process and delivering high-quality experiences that reflect positively on your brand. From executive lunches and client dinners to team celebrations and larger corporate events, our experienced team manages every detail to ensure each occasion runs effortlessly.



ELEMENTS
Corporate



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What we offer

Elements Group offers a portfolio of premium venues across Sydney, supported by refined food, professional service and flexible spaces. Partnering with us is more than choosing a venue — it's aligning with a hospitality group committed to thoughtful planning, seamless execution and continual improvement.

Together, we help businesses create memorable experiences that engage teams, impress clients and support meaningful business relationships.

ELEMENTS
CORPORATE ACCOUNTS

Where business meets exceptional dining.
Impress your clients with unforgettable food, service, and atmosphere at Elements Bar and Grill.

Create a seamless way for your team and clients to dine, meet, and entertain.

With an Elements Corporate Account, your business can

✓ preload credit
✓ enjoy priority booking
✓ access exclusive benefits across our venues

No bills to settle on the day, no delays
Just *effortless* hospitality whenever you need it.

ELEMENTS
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NO BILLS, SEAMLESS EXPERIENCE

Preload credit to your corporate account and dine seamlessly. No bills on the day. Just sign and enjoy.

No payment required at the venue

Bills are automatically deducted from the preloaded corporate credit, making dining seamless.

Simplified accounting

All transactions are consolidated into clear statements, making expense tracking and reconciliation easier for finance teams.

Less paperwork and reimbursements

Eliminates the need for staff to keep receipts or submit expense claims.

Efficient client hosting

Perfect for business meetings and corporate entertainment without interruptions for payment.

ELEMENTS Corporate

Corporate Benefits with Elements

Our venues are beautifully styled, expertly serviced, and perfectly catered to host unforgettable corporate events whether you're taking your clients out or your team members from work. From concept to execution, our dedicated team brings your vision to life transforming any of our spaces into your own private occasion!!

As a Platinum Corporate Account Holder, You Get:

- ✔ Priority booking across all venues
- ✔ Customised menus & function packages
- ✔ Flexible billing and account management
- ✔ Exclusive VIP Invitations to corporate tastings and showcase events
- ✔ Special pricing for larger group bookings
- ✔ Dedicated waiters exclusive to your bookings
- ✔ Dedicated account manager support for all bookings and enquiries which will be me
- ✔ Your customised companies name on your selected alcohol bottles to impress your clients
- ✔ Elements can also provide entertainment options for your events

ELEMENTS
Corporate



What makes this valuable for your business?

For your staff:

- ‘Thank you’ dinners
- Team awards and celebrations
- Social milestone events

For your clients:

- Impress with premium dining experiences
- Flexible event options (lunch, dinner, events)
- Waterfront and private function settings

For your brand:

- Hospitality that reflects quality
- Streamlined billing and reconciliation
- A partner that supports your culture

ELEMENTS Corporate

You will have exclusive VIP *access* to all our stunning venues

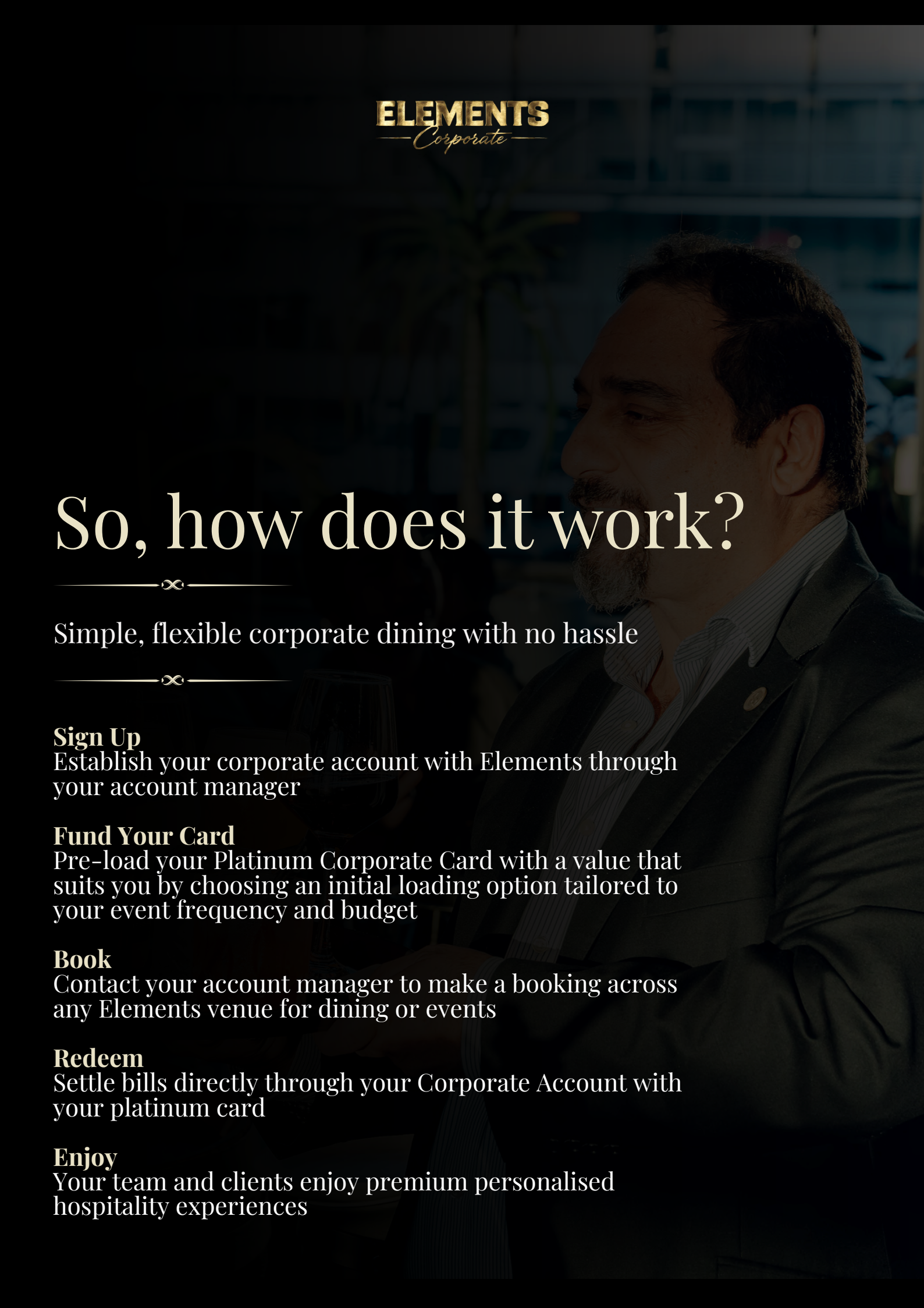
PYRMONT | WALSH BAY | HABERFIELD
BELMORE | DARLINGHURST

You will also have exclusive VIP Priority to reserve allocated seating to all Elements events throughout the year before they are available to the public.

MELBOURNE CUP | NEW YEARS EVE | EOFY PARTIES | CHRISTMAS EVENTS

ELEMENTS
Corporate

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So, how does it work?

Simple, flexible corporate dining with no hassle

Sign Up
Establish your corporate account with Elements through your account manager

Fund Your Card
Pre-load your Platinum Corporate Card with a value that suits you by choosing an initial loading option tailored to your event frequency and budget

Book
Contact your account manager to make a booking across any Elements venue for dining or events

Redeem
Settle bills directly through your Corporate Account with your platinum card

Enjoy
Your team and clients enjoy premium personalised hospitality experiences

Corporate Tiers

Elements Corporate
CORE
Annual Load: $5,000 – $14,999

Who It's For:

Small teams or occasional corporate dining clients

Included Benefits:

Welcome pack + card issued

Priority booking window (faster reservations)

Access all venues with your corporate account

Your choice of wine or scotch or any another of our spirits (Vodka or Tequila) with your group booking served at your table as bottle service

Personalised Company Steak Knives

Complimentary tasting session or event consultation

Priority event ticket allocation & early bird access

Access to standard event packages

Dedicated account support
Ideal For: Monthly team dinners, small client lunches, ad-hoc events

Elements Corporate
EXECUTIVE
Annual Load: $30,000 – $49,999

Who It's For:

Established businesses engaging in frequent dining and functions

Included Benefits

All PREMIUM benefits

7% bonus credit on annual load

Ideal For: Regular corporate events and high-value hospitality needs

Elements Corporate
PREMIUM
Annual Load: $15,000 – $29,999

Who It's For:

Medium-sized businesses with regular corporate hospitality needs

Included Benefits:

All CORE benefits

5% bonus credit on annual load

Ideal For: Recurring team functions, quarterly client experiences

Elements Corporate
EXECUTIVE+
Annual Load: $50,000+

Who It's For:

Major corporate partners and enterprise clients

Included Benefits

All EXECUTIVE benefits

10% bonus credit on annual load

Exclusive corporate events showcase invites for Executive+ Tier only

Annual giveaway which is awarded at annual corporate event for Executive+ members

Pick-up service and drop off to your booked venue

Welcome drinks on arrival

Personal corporate account manager
Ideal For: Large corporations, frequent multi-venue usage, high end hospitality needs

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