



---

# PRIVATE FUNCTIONS

**BRAZA Darling Harbour** is a well located restaurant with a homely vibe and friendly atmosphere. You will be transported to Brazil the moment you step through the door.

---

[braza.com.au](http://braza.com.au)

# PRIVATE FUNCTIONS

@ BRAZA DARLING HARBOUR



## ENTIRE VENUE

RESTAURANT +  
COCKTAIL LOUNGE  
AREA

**BRAZA Darling Harbour** is a well located restaurant with a homely vibe and friendly atmosphere - you will be transported to Brazil the moment you step through the door.

BRAZA Darling Harbour can accommodate up to 340 (80 Outside) guests for seated events or 500 Standing.



### LUNCH EVENTS

#### January till October

- **\$10,200** (Monday to Thursday)\*
- **\$16,000** (Friday to Sunday)\*

#### November and December

- **\$18,900** (Monday to Thursday)\*
- **\$26,600** (Friday to Sunday)\*

### EVENING EVENTS

#### January till October

- **\$24,000** (Monday to Thursday)\*
- **\$44,000** (Friday to Sunday)\*

#### November and December

- **\$31,000** (Monday to Thursday)\*
- **\$52,000** (Friday to Sunday)\*

*\*All Prices exclude Public Holidays and Special Dates (Mother's Day, Father's Day, Valentine's Day etc.).*



## COPACABANA ROOM

(40 Guests seated)

### LUNCH EVENTS

- **\$3,300** (Jan to Oct)\*
- **\$5,150** (Nov and Dec)\*

### EVENING EVENTS

- **\$4,400** (Jan to Oct)\*
- **\$5,150** (Nov and Dec)\*



## FRONT WAVE ROOM

(36 Guests seated)

### LUNCH EVENTS

- **\$2,700** (Jan to Oct)\*
- **\$3,600** (Nov and Dec)\*

### EVENING EVENTS

- **\$3,240** (Jan to Oct)\*
- **\$3,600** (Nov and Dec)\*



## BOTH WAVE ROOMS

(84 Guests seated)

### LUNCH EVENTS

- **\$6,300** (Jan to Oct)\*
- **\$8,500** (Nov and Dec)\*

### EVENING EVENTS

- **\$7,600** (Jan to Oct)\*
- **\$8,500** (Nov and Dec)\*

*\*All Prices exclude Public Holidays and Special Dates (Mother's Day, Father's Day, Valentine's Day etc.).*



## BACK WAVE ROOM

(50 Guests seated)

### LUNCH EVENTS

- **\$3,900** (Jan to Oct)\*
- **\$5,100** (Nov and Dec)\*

### EVENING EVENTS

- **\$4,600** (Jan to Oct)\*
- **\$5,100** (Nov and Dec)\*

# DRINK PACKAGES

## On Account

Guests consume beverages of your choice during a period of time, and account is finalized at the end of event.

## Cash at Bar

Guests can purchase beverages at the Bar, paying either on cash or opening their own individual Tabs.

## Fixed Bar Tab

A maximum spend value is set on a Tab, then guests can order beverages of their choice, and when the Tab reaches the maximum spend limit you can either close the Tab and your guests can start purchasing their own drinks, or you can increase the Tab limit.

For tables of 30 or more people, beverages must be pre-ordered at least 10 working days prior to the event date, otherwise all beverages are subject to availability.

### 1. Standard Package: \$38pp (2 Hours)\*

#### BEERS

- Heineken, Lager – Holland Beer
- Peroni, Leggera Light – Italian Beer

#### SPARKLING WINE (1 Choice)

#### WHITE WINE (1 Choice)

Nominate your grape and our Sommelier will carefully select the wine.

- Sauvignon Blanc
- Semillon, Sauvignon Blanc
- Pinot Gris
- Chardonnay

#### RED WINE (1 Choice)

Nominate your grape and our Sommelier will carefully select the wine.

- Pinot Noir
- Merlot
- Tempranillo
- Cabernet Sauvignon / Blend
- Shiraz / Blend

### 2. Premium Package: \$52pp (2 Hours)\*\*

#### BEERS (2 Choices + 1 Choice of Light)

- Heineken, Lager – Holland Beer
- Corona, Pale Lager – Mexico
- Stella Artois, Pilsner – Belgium
- Peroni, Leggera Light – Italian Beer

#### PREMIUM SPARKLING WINE (1 Choice)

#### PREMIUM WHITE WINE (2 Choices)

Nominate your grape and our Sommelier will carefully select the wine.

- Sauvignon Blanc
- Semillon, Sauvignon Blanc
- Pinot Gris
- Chardonnay

#### PREMIUM RED WINE (2 Choices)

Nominate your grape and our Sommelier will carefully select the wine.

- Pinot Noir
- Merlot
- Tempranillo
- Cabernet Sauvignon / Blend
- Shiraz / Blend

### 3. Full Brazilian Experience \$23pp

#### ALCOHOL

- 1L Jugs of Caipirinha on arrival for every 4 people
- 1 House Beer per person
- Bottles of House Wine to sahr: 125ml glass per person

### 4. Relaxed Brazilian Experience \$11pp

#### NON ALCOHOL

- 1 Guaraná Antartica (Brazilian Soft Drink) on arrival
- Unlimited refills of Coke, Coke no Sugar, Sprite, Fanta, Lift, Tonic Water and Soda Water.

Our packages give you an opportunity to sample a range of wines or beverages to go with your chosen menus. Also includes, unlimited soft drinks from the tap, orange and apple juices. \*The Standard Package duration could be extended only per hour (\$15 per person per hour, charges based on the total of customers booked for the event). \*\*The Premium Package duration could be extended only per hour (\$20 per person per hour, charges based on the total of customers booked for the event).

# TRADITIONAL CHURRASCO

\$59pp

Whole tables only.  
\$4 per adult surcharge applies on Public Holidays.

## Skewers



**Rump Cap** – Picanha  
**Flank** – Fraldinha  
**Garlic Rump Cap** – Picanha com Alho  
**Hump** – Cupim  
**Beef Ribs** – Costela  
**Tri Tip w/ Provolone** – Maminha c/ Queijo  
**Scotch Fillet** – Filé de Costela



**Lamb Rump** – Alcatra de Carneiro  
**Lamb Leg** – Pernil de Carneiro



**Pork Leg** – Pernil  
**Pork Neck** – Sobre Paleta (Copa)  
**Pork Ribs** – Costelinha de Porco  
**Pork Belly** – Panceta  
**Homemade Sausage** – Linguíça Caseira



**Chicken Drumettes** – Coxinha da Asa  
**Chicken Hearts** – Coração  
**Chicken Thigh Fillet** – Filé da Sobrecoxa  
**Chicken Breast w/ Bacon** – Medalhão de Frango



**Fish (Barramundi)** – Peixe na Folha de Bananeira  
**Prawns** – Camarão



**Halloumi Cheese** – Queijo  
**Garlic Bread** – Pão de Alho  
**Pineapple** – Abacaxi

## Side Dishes

Please choose your side dishes:

**Tomato Salsa** – Vinagrete  
**Cassava Flour** – Farofa  
**Brazilian Chillies** – Pimentas Malagueta  
**Coleslaw** – Salada de Repolho  
**Mixed Salad** – Salada Mista  
**Rocket Salad** – Salada de Rucula  
**Potato Salad** – Maionese de Batata  
**Brazilian Style Rice** – Arroz Branco  
**Black Beans** – Feijão Preto  
**Chinese Broccoli** – Couve

## Tá Fritos do BRAZA

**Beer Battered Chips** – Batata Frita  
**Cassava Chips** – Mandioca Frita  
**Polenta Chips** – Polenta Frita  
**Crumbed Banana** – Banana Frita

# VEGETARIAN CHURRASCO

\$59pp

Whole tables only.  
\$4 per adult surcharge applies on Public Holidays.

Despite BRAZA Churrascaria being “the meat-lovers house”, we love cooking for vegetarians too! For the same price as the Traditional Churrasco you can choose one vegetarian entrée and/or one main dish (no takeaway allowed). Plus you will also be able to enjoy all the side dishes available and the vegetarian skewers served as part of the Traditional Churrasco.

Please note that all side dishes served with the Traditional Churrasco are purely vegetarian.

## Entrée

### Bruschetta

Tomato, basil, shaved parmesan and balsamic glaze.

### Eggplant Slider

Crumbed eggplant, fresh tomato, cheese, napolitana sauce, chipotle aioli & pickles.

## Main

### BBQ Grilled Veggies Skewer

Grilled Vegetables mini-skewers, halloumi cheese, cherry tomatoes, green salad leaves, pearl barley, fetta cheese and balsamic dressing.

### Veggies au Gratin

Escondidinho de Vegetais Gratinado  
Mixed Veggies, napolitana sauce, liquid cheese, gouda and parmesan cheese.

### Fish of the day

Always a nice surprise...

## SPECIAL GROUP CHURRASCO

\$89pp

Including Seafood. Whole tables only.  
\$4 per adult surcharge applies on Public Holidays.

### Skewers

-  **Pork Loin w/ Parmesan & Chinese Broccoli** - Lombo de Porco c/ Parmesão e Couve
-  **Wild Boar Saddle w/ Plum Sauce** - Javali c/ molho de Ameixa
-  **King Prawns** - Camarão Pistola
-  **Scallops w/ Prosciutto** - Vieira c/ Prosciutto
-  **Cured Salmon** - Salmão Curado
-  **Smoked Scampi** - Lagostim Defumado
-  **Crocodile Sausage** - Linguíça de Crocodilo
-  **Lamb Cutlets w/ Mustard & Herbs** - Carré de Cordeiro c/ Mostarda e Ervas
-  **Rib Eye** - Noix (Chuleta)
-  **Stuffed Rump Cap** - Picanha Recheada
-  **Wagyu Flap** - Fraldinha Wagyu
-  **Beef Tenderloin w/ Bacon** - Filé Mignon c/ Bacon (Medalhão)
-  **Quail** - Codorna
-  **Spatchcock** - Galeto
-  **Kangaroo Tenderloin** - Filé de Canguru
-  **Halloumi Cheese w/ Vine Leaves** - Queijo c/ Folha de Vinha
- Pineapple** - Abacaxi

### Side Dishes

Please choose your side dishes:

- Tomato Salsa** - Vinagrete
- Cassava Flour** - Farofa
- Brazilian Chillies** - Pimentas Malagueta
- Coleslaw** - Salada de Repolho
- Mixed Salad** - Salada Mista
- Rocket Salad** - Salada de Rucula
- Potato Salad** - Maionese de Batata
- Brazilian Style Rice** - Arroz Branco
- Black Beans** - Feijão Preto
- Chinese Broccoli** - Couve

### Tá Fritos do BRAZA

- Beer Battered Chips** - Batata Frita
- Cassava Chips** - Mandioca Frita
- Polenta Chips** - Polenta Frita
- Crumbed Banana** - Banana Frita

## VEGETARIAN CHURRASCO

\$89pp

Whole tables only.  
\$4 per adult surcharge applies on Public Holidays.

Despite BRAZA Churrascaria being "the meat-lovers house", we love cooking for vegetarians too! For the same price as the Traditional Churrasco you can choose one vegetarian entrée and/or one main dish (no takeaway allowed). Plus you will also be able to enjoy all the side dishes available and the vegetarian skewers served as part of the Traditional Churrasco.

Please note that all side dishes served with the Traditional Churrasco are purely vegetarian.

### Entrée

- Bruschetta**  
Tomato, basil, shaved parmesan and balsamic glaze.
- Eggplant Slider**  
Crumbed eggplant, fresh tomato, cheese, napolitana sauce, chipotle aioli & pickles.

### Main

- BBQ Grilled Veggies Skewer**  
Grilled Vegetables mini-skewers, halloumi cheese, cherry tomatoes, green salad leaves, pearl barley, fetta cheese and balsamic dressing.
- Veggies au Gratin**  
Escondidinho de Vegetais Gratinado  
Mixed Veggies, napolitana sauce, liquid cheese, gouda and parmesan cheese.
- Fish of the day**  
Always a nice surprise...

## CANAPÉS OPTIONS



8 Choices (\$25pp)

13 Choices (\$35pp)

\$3.50 any additional. \*Please note that the canapé menu may be modified or substituted pending availability.

### CANAPÉS CHOICES

#### HOT

- Mini-Skewer Rump Cap (Picanha)
- Mini-Skewer Chicken Breast wrapped in Bacon (Espetinho de Frango c/ Bacon)
- Mini-Skewer Chicken Hearts (Espetinho de Coração de Frango)
- Calabresa wrapped w/ Smoked Bacon (Linguíça Enrolada no Bacon)
- Cheese Bread stuffed w/ Pulled Beef (Pão de Queijo Recheado)
- Crumbed Provolone Cheese
- Polenta with Shaved Parmesan Cheese Sauce
- Acarajé
- Coxinha (Chicken Croquettes)
- Pastel (Minced Beef)
- Pastel (Chicken w/ Catupiry)
- Pastel (Palm Heart)
- Panko Prawns
- Stuffed Mushroom
- Cheese Bread

#### COLD

- Antipasto (Prosciutto, Blue Cheese, Cashew Nuts, Semi-dried Tomatoes, Olives & Crostinis)
- Bruschetta with Tomato Salsa and Cream Cheese
- Palm Heart Salad with Quails Egg
- Crostini with Prawns and Pumpkin Puree

#### SWEET

- Brigadeiro (chocolate fudge brazilian style)
- Passion Fruit Mousse Tart
- Mini-Churros with Caramel Sauce

## PRIVATE FUNCTION TERMS & CONDITIONS

Braza can accommodate up to 340 (80 Outside) people for seated events. Private Function Terms & Condition is applicable for groups with 12 or more people wish to have a private area for the lunch or dinner experience. Braza Darling Harbour opening hours are: Lunch 12.00pm till 3.30pm & Dinner 5.00pm till 11.00pm.

### Booking and Confirmation

Braza Private Function Confirmation Form must be completed, signed and returned on time with the required deposit to ensure your booking is confirmed. Final payment must be settled on the conclusion of the event. All payments are to be done by Credit Card or Cash. We do not accept cheques. Final guest numbers can be decreased or increased after the reservation is made, however the number confirmed 24 hours prior the event is the number which the final bill will be based on. Any increase on the numbers of guests must be within our accepted capacity and will charge for the quoted and agreed price per person.

In addition, please note that all persons sitting at the table will be charged the full price of the Traditional Churrasco or the pre-ordered menu, regardless if they eat or not.

### No-Show Fee

A "NO SHOW" fee of \$20 will be charged on the bill for every person confirmed not attending the event. In case of pre-ordering, (e.g. A la Carte menu, Special Group Churrasco menu, Canapés menu, and any menu that has to be pre-ordered) numbers confirmed 24 hours prior the event are the minimum number that will be charged in full.

### Deposit and Cancellation

Deposit is not a fee; in order to secure and confirm your private function booking a deposit of half of the minimum spend of the correspondently room is required (find attached to this document the current minimum spend for all private rooms and whole venue in order to make your deposit). The deposit amount paid to secure the booking will be taken off from the total bill at the end of the event. Deposits must be paid within 3 days after the booking is made, in order to secure your booking, if the deposit is not made your booking will be automatically cancelled. If bookings are made less than 14 days prior to the event, the deposit must be paid on the same day in order to secure your booking.

Any cancellation must be made in writing. For cancellations of Private Function Rooms, the following rules apply:

- i.** Cancellations received more than 14 days prior to the event the deposit will be refunded.
- ii.** Cancellations received between 14 and 7 days prior to the event 50% of the deposit will be refunded.
- iii.** Cancellations received less than 7 days prior to the event the deposit is not refundable. For cancellations of Private functions requiring the Entire Venue, the following rules apply:
  - i.** Cancellations received more than 21 days prior to the event the deposit will be refunded.
  - ii.** Cancellations received between 21 and 14 days prior to the event 50% of the deposit will be refunded.
  - iii.** Cancellations received between 14 and 7 days prior to the event the deposit is not refundable.
  - iv.** Cancellations received less than 6 days prior to the event the deposit is not refundable and the client is required to pay the agreed inclusive spend.

### Service Charge

Due to the impacts of private function bookings, which significantly affect our normal and standard service procedures, 8% service charge will be applied for Private Functions in addition to the total food and beverage spent. This amount goes directly to the staff.

### Extra Requirements

You are absolutely welcome to decorate your table, do bear in mind that the food is shared among your guests and place on the middle of the table. And we do ask that you do not use glitter or confetti. Whilst it may be festive, it is a headache to clean. We would be delighted to organize any decorations, floral arrangements and/or entertainment on your request. The restaurant will then invoice all these additional costs in a separate invoice for payment before the event day. Equipment organized by the client must be collected at the end of the event, as we do not have the facility for storage. Braza takes no responsibility for any lost or damaged equipment.

### Conduct of event

The client shall conduct the event in an orderly manner compliant with the rules of the restaurant and in accordance with all applicable laws. BYO is not permitted as the restaurant is fully licensed. Smoking is also not permitted in the restaurant. The client is liable for the actions of their invitees and any damages or losses incurred to the restaurant during the event. Any costs will be invoiced directly to the client.

The restaurant also reserves the right to cancel the booking if:

- i.** The restaurant or any part of it is closed due to circumstances beyond the restaurant's control.
- ii.** The client becomes insolvent, bankrupt or enters into liquidation.
- iii.** The restaurant or any part of it is closed due to refurbishment.
- iv.** The event may prejudice the reputation of the restaurant.
- v.** The deposit has not been paid by the due date.

If you have read, understood and fully agreed to the "Braza Darling Harbour Private Function Terms & Conditions", please acknowledge and sign the bottom section of the 'Confirmation Form' and return. Otherwise, if not signed, your deposit will not be processed and your booking will be automatically cancelled.

### Noise level

Regulations are in place with regards to noise levels, music and entertainment. We reserve the right to lower noise levels should it result in disturbing good neighbourhood.

### Responsible Service of Alcohol

Braza management and employees will at all times be bound to state licensing laws and the responsible service of alcohol act.

### Restaurant's Rights

The restaurant does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees or for any injury sustained to the client or any guest during their time at BRAZA. Should you wish to change or alter any part of the restaurants fixed decorations the client will incur the cost. The restaurant reserves the right to exclude or remove any undesirable persons from the event or from the restaurant premises without liability.

I have read, understood and fully agreed to the '**Braza Darling Harbour Private Function Terms & Conditions**'.

## PRIVATE FUNCTION CONFIRMATION FORM

Booking Reference Number

<b>Title:</b>	<b>First Name:</b>	<b>Last Name:</b>
<b>Email Address:</b>	<b>Booking Name:</b>	
<b>Mobile Phone Number:</b>	<b>Final Guest Number:</b>	
<b>Event Date:</b>	<b>Event Time:</b>	

Private function deposit is half of the minimum spend on the chosen room (will go towards the function spend).

**Deposit Amount: \$**  Cash  Credit Card  I authorize Braza Churrascaria Pty Ltd to debit my credit card for the DEPOSIT amount specified above.

**Card Type:** **Card number:**

**Card Holders name:**

**Expiry date:** **CCV Number:**

### 1. ROOM SELECTION

- Entire Venue  
  Copacabana  
  Front Wave  
  Back Wave  
  Both Waves

### 2. DRINK PACKAGES SELECTION

**1. Standard Package: \$38pp (2 Hours)\***

**BEERS**

- Heineken, Lager – Holland Beer  
 Peroni, Leggera Light – Italian Beer

**SPARKLING WINE (1 Choice)**

**WHITE WINE (1 Choice)**

Nominate your grape and our Sommelier will carefully select the wine.

- Sauvignon Blanc  
 Semillon, Sauvignon Blanc  
 Pinot Gris  
 Chardonnay

**RED WINE (1 Choice)**

Nominate your grape and our Sommelier will carefully select the wine.

- Pinot Noir  
 Merlot  
 Tempranillo  
 Cabernet Sauvignon / Blend  
 Shiraz / Blend

**2. Premium Package: \$52pp (2 Hours)\*\***

**BEERS (2 Choices + 1 Choice of Light)**

- Heineken, Lager – Holland Beer  
 Corona, Pale Lager - Mexico  
 Stella Artois, Pilsner - Belgium  
 Peroni, Leggera Light – Italian Beer

**PREMIUM SPARKLING WINE (1 Choice)**

**PREMIUM WHITE WINE (2 Choices)**

Nominate your grape and our Sommelier will carefully select the wine.

- Sauvignon Blanc  
 Semillon, Sauvignon Blanc  
 Pinot Gris  
 Chardonnay

**PREMIUM RED WINE (2 Choices)**

Nominate your grape and our Sommelier will carefully select the wine.

- Pinot Noir  
 Merlot  
 Tempranillo  
 Cabernet Sauvignon / Blend  
 Shiraz / Blend

**3. Full Brazilian Experience \$23pp**

**ALCOHOL**

- 1L Jugs of Caipirinha on arrival for every 4 people
- 1 House Beer per person
- Bottles of House Wine to sahare: 125ml glass per person

**4. Relaxed Brazilian Experience \$11pp**

**NON ALCOHOL**

- 1 Guaraná Antartica (Brazilian Soft Drink) on arrival
- Unlimited refills of Coke, Coke no Sugar, Sprite, Fanta, Lift, Tonic Water and Soda Water.

### 3. MENU SELECTION

**Food Menu**

- \$59pp** Traditional Churrasco     
  **\$89pp** Special Group Churrasco

**Add-on (improve your Traditional or Special Group Churrasco)**

- \$15pp** Whole Adventure     
  **\$7pp** Pre-Function Canapés (2 choices)     
  **\$12pp** Pre-Function Canapés (4 choices)

**Canapés (Stand up)**

- \$25pp** Canapés 8 Choices     
  **\$35pp** Canapés 13 Choices

**CANAPÉS CHOICES**

*\*Please note that the canapé menu may be modified or substituted pending availability and additional dishes may be requested at a charge of \$3.50 each.*

**HOT**

- Mini-Skewer Rump Cap (Picanha)
- Mini-Skewer Chicken Breast wrapped in Bacon (Espetinho de Frango c/ Bacon)
- Mini-Skewer Chicken Hearts (Espetinho de Coração de Frango)
- Calabresa wrapped w/ Smoked Bacon (Linguíça Enrolada no Bacon)
- Cheese Bread stuffed w/ Pulled Beef (Pão de Queijo Recheado)
- Crumbed Provolone Cheese
- Polenta with Shaved Parmesan Cheese Sauce
- Acarajé
- Coxinha (Chicken Croquettes)
- Pastel (Minced Beef)
- Pastel (Chicken w/ Catupiry)
- Pastel (Palm Heart)
- Panko Prawns
- Stuffed Mushroom
- Cheese Bread

**COLD**

- Antipasto (Prosciutto, Blue Cheese, Cashew Nuts, Semi-dried Tomatoes, Olives & Crostinis)
- Bruschetta with Tomato Salsa and Cream Cheese
- Palm Heart Salad with Quails Egg
- Crostinis with Prawns and Pumpkin Puree

**SWEET**

- Brigadeiro (chocolate fudge brazilian style)
- Passion Fruit Mousse Tart
- Mini-Churros with Caramel Sauce

**A La Carte**

- \$36pp** 2 Courses     
  **\$46pp** 3 Courses

**Additional Reservation Information**

---



---



---



---



---

Print Name:

Signature:

Date: / /



**Braza Darling Harbour**  
1-25 Harbour Street  
Darling Harbour - NSW - 2000  
(02) 9572 7921