

BAR JULIUS · REDFERN · THE EVE HOTEL

EXCLUSIVE HIRE.

A lobby bar with a pulse — yours, for an afternoon or an evening. Mornings here are luminous; evenings, lively. Settle in, and let the night unfold.

DOCUMENT

SEASON

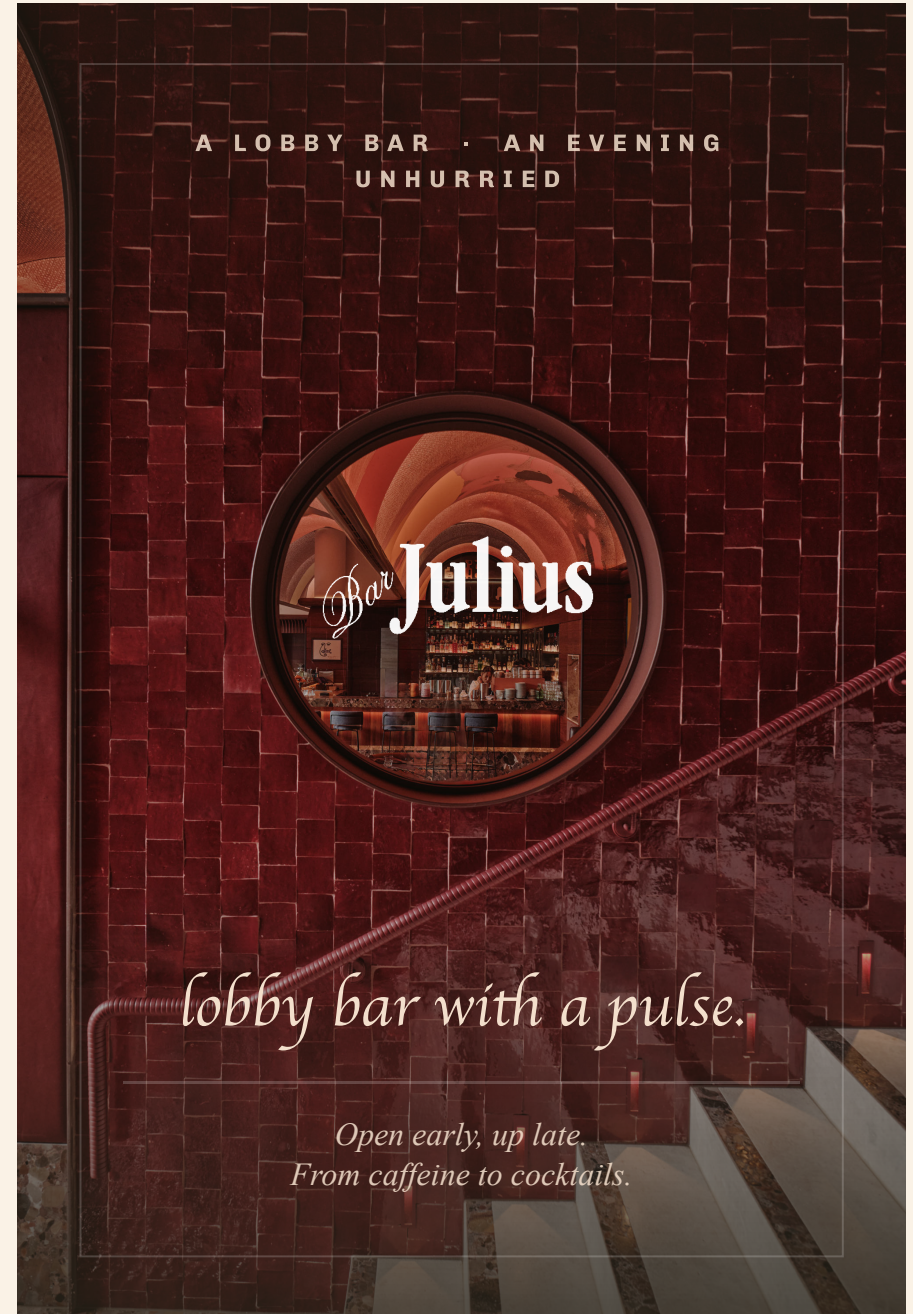
CAPACITY

HIRE PACK & RATES

2026

UP TO 80 GUESTS

2 BAPTIST STREET · REDFERN NSW 2016



i.

BARJULIUS.COM.AU

A WELCOMING, VIBRANT HUB

THE WHOLE OF BAR JULIUS, YOURS.

Take the room — fluted ceiling, marble, brass and the original Louise Olsen artwork suspended overhead — and make the evening yours.

When you book Bar Julius exclusively, the doors close to the public for your service window. You and your guests have the run of the bar, the bistro tables and the banquettes with our team on hand to look after every detail.



STANDING Up to **80 guests** across the venue.

SEATED Up to **60 guests**, spread throughout the existing floorplan.

SERVICE Up to **3 hours** daytime · **5 hours** evening.

STANDING & ROVING — CANAPÉS

A CANAPÉ SELECTION

Static _____ AROUND THE ROOM · PER PORTION

HOUSE OLIVES 5.5

MUSHROOMS, DASHI CRACKER 6

One bite _____ PER PORTION

SYDNEY ROCK OYSTER 7.5

Bloody mary gel, vodka pearls

WATERMELON TARTAR 4

Nori tapioca

MINI LIVER PARFAIT TART 5

Port jelly

BEEF TARTAR 5

Confit yolk, sourdough croute

STUFFED CHERRY TOMATO 3

Green olive tapenade

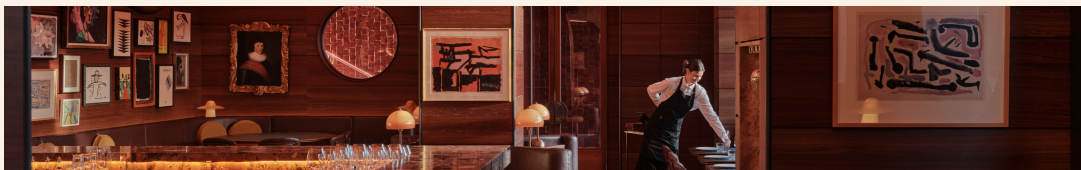
Two bite _____ PER PORTION *Substantial* _____ PER PORTION

BEEF CHEEK BITE 6 **BAR JULIUS SLIDER** 13

"FISH & CHIP" 6 **BAR JULIUS MINI HOT DOG** 10

TRUFFLE BRIE ON TOAST 6 **SARDINES ON TOAST** 8

Spiced honey



FOR THE SEATED EVENT

**BAR JULIUS
SHARED SIT-DOWN.**

\$90 PER GUEST

CANAPÉS *Optional add-on, per portion*

- Freshly shucked Sydney rock oysters *NATURAL / BLOODY MARY* 7.5/8
- Fish & chip *SMOKED SALMON TARAMA, ROE* 5
- Watermelon tartar *NORI, AVOCADO, FINGER LIME* 4

ENTRÉES — *choose two*

- Tuna carpaccio, crispy oyster mushroom, buttermilk dressing
- Autumn salad, smoked goats' curd, radicchio, black garlic
- Beef tartar, artichoke, wattle seed lavosh

MAINS — *choose two*

- Roast lamb shoulder, salsa verde, red wine jus
- Fillet of salmon, pepperonata, roquette
- Confit celeriac, red wine braised lentils, sage pesto

SIDES — *choose two*

- Crispy potatoes
- Green leaf salad
- Burnt broccolini, anchovy butter

DESSERT *Optional add-on*

- Chocolate marquise 20 pp
- Cheese plate 26 pp

STANDARD BEVERAGE PACKAGE

**TO
RAISE
A GLASS.**

All beverages can be charged on consumption but for those wanting a beverage package this is for you. Wines are subject to list changes — your event manager will confirm closer to the date.

EVENING PACKAGE

\$150 pp

5-hour service

LUNCH PACKAGE

\$80 pp

3-hour service

BY THE BOTTLE & TAP

Deviation Road, Cuvée Blanc	<i>NV</i>
Bryne Farm, Chardonnay	2024
Dalrymple Vineyard, Pinot Noir	2023
Tap beer	<i>on rotation</i>
Soft drinks	<i>non-alc</i>

ADD-ONS ON REQUEST

Cocktails or champagne on arrival, premium wine selections, food & wine pairing — pricing on enquiry.

HIRE BY MINIMUM SPEND

THE RATE CARD.

DAY	DAYTIME	EVENING
MON — WED	\$3,000	\$5,000
THURSDAY	\$4,000	\$8,000
FRIDAY	\$4,000	on enquiry
SATURDAY	\$5,000	on enquiry
SUNDAY	\$5,000	\$5,000

PLUS 10% SERVICE CHARGE

applied to total spend

Figures shown are minimum spend. Rates exclude Sunday and public holiday loadings; minimum spends may vary on or around public holidays. All food & beverage above the minimum is charged at consumption.

i.

DAYTIME BOOKINGS

Monday to Friday — bump-in from **11am**, bump-out before **4pm**.

ii.

EVENING BOOKINGS

Monday to Thursday and Sunday — bump-in from **5pm**.



ENQUIRE

*Settle in,**and the rest will follow.*

Tell us a little about the occasion — date, head count, daytime or evening.

EVENTS hello@barjulius.com.au

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ONLINE barjulius.com.au · [@barjulius.redfern](https://www.instagram.com/barjulius.redfern)

