

DS COCKTAIL BAR

FUNCTIONS / KING ISLAND, TASMANIA

The island,
after dark.

Cocktails, shared food and three connected spaces, from 20 at the table to 150 standing.

DSCOCKTAILBAR.COM

The whole room. Upstairs. Or twenty at the table.

A curved dark-walnut bar anchors a converted King Island stores building. The Mezzanine looks back across the room, while the Long Table follows the eastern windows. Every format stays connected to the next drink.



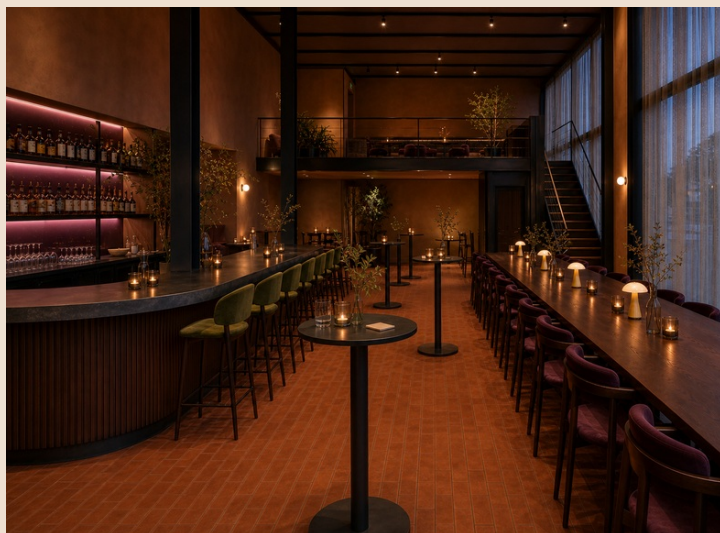
MAXIMUM WHOLE VENUE

60 seated 150 standing

WORKS WELL FOR

Cocktail parties / launches / corporate dinners / milestone celebrations / Christmas events

Choose the right part of the room.



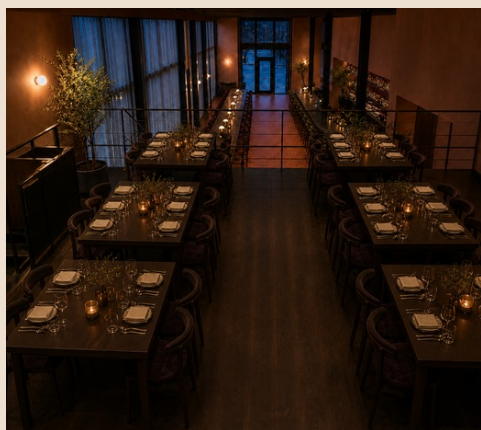
01 / EXCLUSIVE

Full Venue

60 SEATED / 150 STANDING

Both levels, the curved bar, Long Table and central floor. Two 75-inch displays, wireless microphone, house sound and furniture. Best for cocktail parties, launches, milestones and Christmas events.

MINIMUM SPEND FROM A\$8,500



02 / PRIVATE

Mezzanine

36 SEATED / 60 STANDING

Rear first-floor zone overlooking the bar. Six tables, one display, microphone, lectern and lift. Best for dinners, presentations and private parties.

MINIMUM SPEND FROM A\$4,200



03 / SEMI-PRIVATE

Long Table

20 SEATED / NO STANDING OFFER

Fixed table beside the eastern windows, nearby service and a step-free route. Best for team, client and milestone dinners.

FROM A\$1,920 FOR 20

Drinks first. Shared plates close behind.



NIGHT SERVICE CANAPES

A\$82 per person

Eight pieces across two hours: five savoury, two substantial and one sweet.

Smoked trout tartlet / tomato and wattleseed tart / Dave's Greek Chicken skewer / mushroom toast / prawn toast / short-rib bun / potato rosti / dark chocolate and plum

SHARED TABLE FEAST

A\$96 per person

Jacob's Focaccia, two starters, Dave's Greek Chicken, market fish, three sides and plum tart to share.

Burrata and grapes / roast pumpkin and pepita / Dave's Greek Chicken / market fish / leaf salad / roast potatoes / greens / plum and almond tart



AT THE BAR

Ember Cut / A\$24
Whisky, blood orange, bitter aperitif, lemon oil
Plum Service / A\$23
Gin, clarified plum, bianco vermouth, shiso
Blue Hour Highball / A\$22
Vodka, verjus, native citrus, soda, olive leaf
Afterlight / non-alcoholic / A\$15
Davidson plum, lapsang, lemon myrtle, sparkling tea

The useful part.

DRINKS

Night Service package A\$72 pp

Three hours of house wine, beer, non-alcoholic drinks and one welcome signature cocktail.

Hosted bar tab Guide from A\$55 pp

Set a limit and choose the eligible drink categories.

ROOM STARTING POINTS

Full Venue	From A\$8,500
Mezzanine	From A\$4,200
Long Table	From A\$1,920 / 20

DIETARY AND AV NOTES

Vegetarian, vegan and gluten-aware alternatives are planned during final menu development. AV inclusions vary by space. Final accessibility and technical requirements need confirmation for the real build and event plan.



PLANNING TERMS

- 01 A 25% deposit holds the date.
- 02 31+ days: deposit refunded less A\$250 administration fee.
- 03 8 to 30 days: deposit is non-refundable.
- 04 0 to 7 days: agreed minimum spend becomes payable.
- 05 Final guest count and dietary needs are due seven days before.

DS COCKTAIL BAR

MAKE AN ENQUIRY

Start with the date.

Guest count, food and the right part of the room can follow.
Share what you know and leave the rest open.

A few details help.

- 01 Preferred date and current guest count
- 02 The occasion and space you have in mind
- 03 Food, drinks and a comfortable budget range



BEGIN ONLINE

[DSCOCKTAILBAR.COM/ENQUIRE](https://dscocktailbar.com/enquire)