

PRIVATE FUNCTIONS | SPECIAL EVENTS | PARTIES

(02) 8302 3901 | WWW.FAUNA.RESTAURANT | HELLO@FAUNA.RESTAURANT | SURRY HILLS



FAUNA



A WARM WELCOME

Thank you for considering Fauna Restaurant & Bar for your special event.

Fauna is a Contemporary-Australian restaurant tucked away in a stunning 2-level terrace in the heart of Surry Hills.

Fauna leans into the curiosity in our nature as we combine aspects of European Heritage with elements native to Australia, to create a dining experience built around connection – to our food, to each other, and to the world around us.

Evoking a sense of connection, the aesthetic features custom illustrations marrying flora and fauna alike, alongside handpicked colours, tones and fabrics, bespoke furniture and service that is unmatched.

The venue offers three spaces to choose from - the front dining room, upper lounge, and patio.

Fauna is perfect for birthday parties, corporate meetings, engagement celebrations, baby showers, rehearsal dinners, wine events, and more.

SPACES



DINING ROOM

Indoor | Ground Floor | 15 seated

Our front dining room is designed with a C-shaped curved banquette and upholstered with beautiful sage and beige fabric. The banquette sits right next to a large window overlooking the bustling Fitzroy Street. Elegant marble tables and rattan chairs are arranged parallel to one another to create a feeling of balance within the room. The feature wall displays a black steel paned mirror, opening the space up. Natural textures like plants and a large tree branch garnish the place in order to invite the outside in. At night, the space is lit with moody lights and candles creating a warm and inviting atmosphere.



GREEN ROOM

Indoor | Second Floor | 16 Seated or 20 standing

The upstairs green room is like stepping into an elegant living and dining room. It can be felt to be an extension of your own home, where you can host a special occasion. The room has its own fully-functional bar, designed with Australian moss-colored tiles and a travertine stone top. One wall features lively snake plants, rattan sofas and chairs, and timber table tops. The black fireplaces of the terrace house are a beautiful feature to admire. Delicate floor-to-ceiling sheer curtains cover the arched windows to create that romantic atmosphere with privacy and filtered light.



GARDEN

Outdoor | Partial cover | 15 seated or 18 standing

Our garden continues our story to the outside and is perfect for an outdoor event. It is partially covered with a outdoor canvas to filter the sunlight. The space is designed with a grey wooden deck, a black timber banquette, high-rise black planter boxes hosting snake plants, and taupe vertical planks. Marble tables and bentwood chairs add a softness and elegance to the area. Larger groups can be accommodated here with the flexible seating arrangement.

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FOOD PACKAGES

SET MENUS | for groups of 6+

3 - COURSE SET MENU | \$89 per person

4 - COURSE SET MENU | \$99 per person



MENUS SHOWN ARE EXAMPLES ONLY, AND SPECIFIC ITEMS MAY VARY DUE TO SEASONAL PRODUCE, DIETARY SUBSTITUTIONS, OR OTHER REQUIREMENTS. IF YOU HAVE ANY QUESTIONS RELATED TO THIS PLEASE



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3-COURSE SET MENU

\$89 PER HEAD

ALL SERVED FOR THE TABLE

ENTRÉES

Buratta | smoked bush tomatoes, pistachio pistou

Ocean Trout Crudo | yuzu pomegranate dressing, chive oil, burnt plum

Salt & Pepper Calamari | yuzu-kosho aioli, lemon

Arrosticini | chargrilled lamb skewers, yoghurt, harissa

MAIN COURSE

600g Pasture-fed Rib-Eye | garlic confit, rosemary oil

Whole Market Fish | saffron butter, cherry tomatoes

served with

Mixed Leaf Salad | baby-cos, radicchio, blood orange dressing

Shoestring Fries | seasoned salt, garlic aioli

DESSERT

Tiramisu | savioardi, whipped cream, mascarpone,

ADDITIONAL ITEMS CAN BE PURCHASED FROM THE A LA CARTE MENU ON REQUEST

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1.5% SURCHARGE WILL BE APPLIED TO ALL CREDIT CARD TRANSACTIONS. GROUPS OF 6 OR MORE INCUR A 10% SERVICE FEE. ON SUNDAYS, A STANDALONE 10% PRICING SURCHARGE APPLIES. PLEASE ENSURE YOU COMMUNICATE ANY AND ALL DIETARY REQUIREMENTS TO OUR STAFF. WHILE EVERY EFFORT WILL BE MADE TO ACCOMMODATE REQUIREMENTS, OUR KITCHEN HANDLES A RANGE OF ALLERGENS AND TRACES MAY REMAIN.



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4-COURSE SET MENU

\$99 PER HEAD

ALL SERVED FOR THE TABLE

ENTRÉES

Buratta | smoked bush tomatoes, pistachio pistou
Ocean Trout Crudo | yuzu pomegranate dressing, chive oil, burnt plum
Salt & Pepper Calamari | yuzu-kosho aioli, lemon
Arrosticini | chargrilled lamb skewers, yoghurt, harissa

PASTA

Spaghehetti alla Carbonara | guanciale, pecorino, parmigiano, egg yolk
Orecchiette al Limone | preserved lemon, butter, parmigiano

MAIN COURSE

600g Pasture-fed Rib-Eye | garlic confit, rosemary oil
Whole Market Fish | saffron butter, cherry tomatoes
served with
Mixed Leaf Salad | baby-cos, radicchio, blood orange dressing
Shoestring Fries | seasoned salt, garlic aiolitoes | parmesan

DESSERT

Tiramisu | savioardi, whipped cream, mascarpone,

ADDITIONAL ITEMS CAN BE PURCHASED FROM THE A LA CARTE MENU ON REQUEST



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DRINK PACKAGES

2-HOUR DRINK PACKAGE | \$70 per person

3-HOUR DRINK PACKAGE | \$90 per person

BEER

Peroni | Lager, Italy

WINE

Terra Viva by Perlage | Glera Prosecco Veneto, IT

Mulline | Sauvignon Blanc Geelong, VIC

Unico Zelo | 'True Blue' Field Blend Adelaide Hills, SA

Dominique Portet | 'Fontaine' Rosé Yarra Valley, VIC

ADD-ON \$15 PER PERSON FOR HOUSE SPIRITS

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DECOR AND AMBIANCE

VENDORS

If you need any recommendations for photographers, videographers, florists or cakes, we can provide some options.

FAQ

Can I bring my own decorations? Yes.

Can we bring a cake and is there a fee? Yes, you can bring a cake. There is a \$15 flat cake fee.

Can we style the venue with flowers? Yes, you can.

Are balloons allowed? Yes.

Can we decorate the tables and if yes, what items are not allowed? Yes, you can decorate the tables, however we do not allow glitter, confetti, and other similar items.

What audiovisual equipment is available for presentations or entertainment? We have a vendor on hand and it can all be sourced at an additional cost. Please enquire.

Can I arrange a tasting session before finalizing the menu? Yes, please enquire.

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TERMS & CONDITIONS

MENU & BEVERAGES

As our menus are seasonal and regularly changing, you can select your menu approximately 2-3 months before your event, unless otherwise agreed.

CONFIRMATION OF GUESTS

Guest numbers are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met. Dietary requirements need to be confirmed no later than 7 days prior to the event.

LICENSE

The restaurant currently has a 10pm license. All drinks will be served until 9.45pm, and amplified music permitted until 10pm. Guests are to depart by 10.30pm. (These timings will change if you have requested a time extension under our special events license).

PAYMENT DETAILS & TERMS

To confirm your booking, we require a non-refundable security deposit of 20% of total account. Full payment must be made 4 weeks prior to your event and we require confirmation of final numbers 2 weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day. Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 0.9% (Visa or Mastercard or Amex).

CANCELLATION POLICY

Any cancellation made after the 20% security deposit has been paid will result in a loss of the full deposit amount. All cancellations or change of date made 60 days or less prior to your event, will incur a loss of 50% of the minimum spend. All cancellations made within 14 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations must be confirmed to Fauna Restaurant & Bar in writing. In case of unforeseen circumstances, extreme weather conditions or accidents, Fauna Restaurant & Bar reserves the right to cancel any booking and refund any deposit payments made.

ALCOHOL AND DECORUM

Fauna Restaurant & Bar is a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. Beverages are subject to seasonal change, but you'll be notified of any alterations.

PUBLIC LIABILITY INSURANCE

Fauna Restaurant & Bar holds public liability insurance, however all external suppliers will be required to have their own as the Fauna Restaurant and Bars' public liability insurance is very specific to our venue and fitout. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture or goods are covered by Fauna Restaurant & Bar.

CLEANING FEE

A cleaning fee will be charged, at the discretion of Management, should the restaurant premises be left in an unacceptable state.

GRATUITY

Gratuities are discretionary and are appreciated by the Fauna Restaurant & Bar staff.

FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.



GET IN TOUCH

CONTACT OUR EVENTS TEAM TO TALK OVER YOUR IDEAS AND MAKE A TIME TO VISIT THE SITE. WE WOULD LOVE TO WELCOME YOU!

GENERAL ENQUIRIES

Email : hello@fauna.restaurant
Address : 59 Fitzroy Street, Surry Hills, NSW 2010
Website : www.fauna.restaurant
Instagram : [@faunasurryhills](https://www.instagram.com/faunasurryhills)



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