EVENTS & CAFE BAR FUNCTIONS







ABOUT US

ELS

Els Cafe & Bar is a cherished local establishment that has been serving the Winston Hills community since 2011. With a focus on providing a memorable culinary experience, the cafe combines modern Australian cuisine with delightful Mediterranean flavours. The talented chefs at Els Cafe & Bar use fresh, locally sourced ingredients to craft visually stunning and flavoursome meals that cater to a range of tastes.

Beyond its delectable offerings, Els Cafe & Bar is a hub for community engagement and togetherness. It serves as a gathering place for friends, families, and neighbours to connect over great food in a warm and inviting atmosphere. The attentive staff ensures that every guest feels welcomed and well-cared for, creating a memorable dining experience. Additionally, the cafe actively supports local initiatives and hosts community events, embodying its commitment to giving back to the community it serves. Whether you're seeking a delightful meal, a place to connect with loved ones, or a community-focused establishment, Els Cafe & Bar Winston Hills is the perfect destination.





At Els Cafe & Bar Winston Hills, we take pride in being a premier event venue that caters to gatherings of all sizes. Whether you're planning an intimate gathering or hosting a larger crowd, we have a diverse selection of stunning indoor and outdoor spaces available for individual hire or complete takeover.

Our venue is the perfect setting for bringing any event to life. From creative workshops and small meetings to joyous weddings, we provide a versatile backdrop for all occasions. Our beautifully tailored event experiences and packages are designed to suit your specific needs, ensuring a memorable and personalised celebration. With capacities ranging from 20 to 200 people, we have the flexibility to accommodate events of various scales. Located in the heart of Winston Hills within easy reach of Parramatta & Castle Hill, Els Cafe & Bar offers a convenient and accessible location with ample amount of parking for your guests. Our central position ensures that everyone can join in the festivities without any hassle.

When you choose Els Cafe & Bar as your event venue, you're selecting a place where all the good things in life can be celebrated. We provide a welcoming and inviting atmosphere where you can meet and commemorate special moments.

Our dedicated team will work closely with you to create a truly unforgettable event experience.

OUR SPACES
MAIN ROOM | SIDE ROOM | BACK COURTYARD

We host events and welcome parties of all sizes, from intimate gatherings to larger crowds and have a range of beautiful indoor and outdoor spaces that can be hired individually or together as a takeover. Any event can be brought to life – from birthdays, anniversaries, holy celebrations, weddings or a gathering of friends, we're the perfect place to meet and celebrate all the good things in life.

Capacity	Seated
Main Room	60
Side Room	50
Courtyard	70



ELS

OPENING HOURS | SEATING

5:30pm - 10:00pm - Friday

5:30pm - 10:00pm - Saturday





SHARED MENU ONE

\$60 PER PERSON

ELS

This menu is designed to be shared with mains served continuously

ENTREES	Mixed Dip Plate Wood-Fire Garlic Crust Salt & Pepper Squid Cob Salad House Fries
MAINS	TWO selections of pasta from "PASTA ME" menu below FOUR selections of pizza from "PIZZA ME" menu below

SHARED MENU TWO

ELS

\$75 PER PERSON

This menu is designed to be shared

	Antipasto platter Marinated Olives Wood-Fire Garlic Crust Arancini Balls Bruschetta Crust	ENTREES
	TWO choices of pasta from "PASTA ME" section on menu	PASTAS
Mari	rinated Skewered Lamb Back Strap, Grilled Chicken Breast Broccolini Mushroom Sauce Cucumber Yoghurt	MAINS served on platters
	Mediterranean Potatoes Fattoush Salad	SIDES

Vegetarian option upon request



GNOCCHI DE FORNO

House-made gnocchi in a rosa sauce, melted fior di latte mozzarella finishec in the wood-fire oven

EL BOLOGNESE GNOCCHI

Slow-cooked beef ragu in napoli sauce, freshly grated parmesan

RAVIOLI POMODORO

Buffalo ricotta & saffron ravioli, garlic, olive oil, basil, napoli sauce, freshly gratec parmesan

PESTO CHICKEN RIGATONI

Grilled chicken pieces, cherry tomatoes, mushrooms, basil pesto, creamy sauce, freshly grated parmesan

CHILLI PRAWN SPAGHETTI

Sautéed prawns, cherry tomatoes, chilli, garlic, rocket, extra virgin olive oil

PIZZA ME

MARGHERITA

Tomato base, fior di latte mozzarella, fresh basil

POTATO & LAMB

Fior di latte mozzarella, baby spinach, lamb mince, onion, fetta, roasted capsicum, fried potato

EL SUPREME

Tomato base, fior di latte mozzarella, double smoked ham, spicy salami, mushrooms, olives, caramelised onion, roasted capsicum

PERI PERI CHICKEN

Tomato base, fior di latte mozzarella, spinach, grilled chicken, roasted capsicum, onion, pineapple topped with peri peri sauce

MEDITERRANEAN VEGGIE

Tomato base, fior di latte mozzarella, grilled eggplant, olives, roasted capsicum, mushrooms caramelised onion, spinach topped with fetta

LAMB & PUMPKIN

Basil pesto base, fior di latte mozzarella, pulled lamb, roasted pumpkin, spinach, pine nuts topped with fetta

PASTA ME

RISOTTO FUNGHI

Mixed mushrooms, garlic, spring onion, peas, black truffle paste, touch of cream, freshly grated parmesan

SPANISH RISOTTO

Grilled chicken pieces, prawns, chilli, garlic peas, heirloom tomatoes, saffron

LAMB RAGU RIGATONI

Slow braised lamb shoulder, peas, cherry tomatoes, roasted onion & capsicum napoli sauce

BOSCAIOLA RIGATONI

Mixed mushrooms, bacon pieces, garlic, spring onion, creamy sauce freshly grated parmesan cheese

VODKA RIGATONI

Vodka-infused rosa sauce, fior di latte mozzarella, freshly grated parmesan cheese



DIAVOLA

Tomato base, fior di latte mozzarella, spicy salami, onion, olives, roasted capsicum, fresh chilli

TROPICANA

Tomato base, fior di latte mozzarella, double smoked ham, pineapple

EL PEPPERONI

Tomato base, fior di latte mozzarella, loadec pepperoni, grana padano

STEAK AND ONION

Bbq base, fior di latte mozzarella, onion, sliced

CHEESE BURGER

Tomato base, fior di latte mozzarella, chunky ground beef, onion, pickles, fries topped with el special sauce

BBQ MEATLOVERS

Bbq base, fior di latte mozzarella, double smoked ham spicy salami, ground beef pepperoni

CHILLI PRAWN

Tomato base, fior di latte mozzarella, prawns onion, fresh chilli



DRINK MENU DRINK PACKAGES

SPECIAL EVENTS | PRIVATE FUNCTIONS | CELEBRATIONS



a FISCAFERAD

ELS. CAFE BAF

DRINK PACKAGES



PACKAGE ONE

\$7 per person

PACKAGE TWO

\$35 per person

PACKAGE THREE

\$50 per person

3 HOUR

Soft Drink, Sparkling & Still Water. Juice

3 HOUR

House Beer | House Red, White & Sparkling Wine | Soft Drink | Sparkling & Still Water & Juice

3 HOUR

Premium Beer | Choice of selected Red, White & Sparkling Wine | Soft Drink | Sparkling & Still Water & Juice



ELS

FAQ's

- Entertainment exclusive hire of the venue opens up opportunity to book live DJ's, acoustic duo, tailored playlists, or other acts or entertainers.
- · Celebration cake if you fancy a recommendation, we have a preferred list of suppliers. If you'd like to bring your own a \$3 pp cakeage fee applies
- Styling, Floral & décor The Els events spaces are very much a blank canvas that can easily adapt to any event style from stunning floral arrangements and balloon decorations to more subtle event signage and menu design. Feel free to discuss your vision with our friendly events team to assist with the final touches
- AV requirements our curated playlists will play throughout your event. Chat to our Manager at the event and we can adjust volume as you like. For exclusive events our full av package is available for hiring and includes 1 x wireless microphones, access to our 60" & 85" TV or you are welcome to bring your own Spotify playlist.
- •Bump In/Out- For everything function related from outside suppliers are aloud only 1 hour before function time, to drop off and set up. All bump outs need to be within 30 min after function is completed and have a maximum of 1 hour to pack up time. Els with take no responsibility for anything left behind. All suppliers, event staff and items are only to entered from the courtyard steps. No items are to come through the front door unless directed otherwise.

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TERMS CONDITIONS





Menus and Guest Numbers

As our menus are seasonal and regularly changing, you can select your menu a month before your event, unless otherwise agreed. All groups over 25 guest are to select a set menu. For event that require whole areas there will be a minimum spend or a room hire fee will be charged.

License

The restaurant currently has a 10:30pm license. All drinks will be served until 9:45pm. Guests are to depart by 10:30pm.

Guest Manner

Els Cafe & Bar Venue and staff are to be treated with the up most respect at all times. Any damages to the premises will be charge to host of the event.

Gratuity

Surcharge of 10% gratuity fee will apply in addition to the total food and beverage spent. This is not included in the agreed inclusive spend and is an additional discretionary charge. Please note that an additional 15% surcharge will apply to all events held on public holidays. All prices quoted are inclusive of GST.

Payment details & terms

To confirm your booking, we require an initial non-refundable security deposit of \$20 per guest of total booked number. Full payment for an exclusive hire of the restaurant must be made on confirmation on final numbers 10 days 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 incurs no surcharge. Any payment by credit card incurs a 1.4% surcharge (Visa, Mastercard or Amex) All food and drinks outside the selected packages are to be paid on a single bill.

Bump In & Bump Out Rules

Bump in for everything function related from outside suppliers are aloud only 1 hour before function time, to drop off and set up. All bump outs need to be within 30 min after function is completed. Els with take no responsibility for anything left behind. All suppliers, event staff and items are only to entered from the courtyard steps. No items are to come through the front door unless directed otherwise,.

Confirmation of quests

Guest numbers are to be confirmed no later than 10 days prior to the event to ensure all preparation and staffing requirements are met. A 10% surcharge will be debited if changes are made subsequently. We allow up to a 10% (of the total booked) change in numbers within 72 hours prior to your function. If you exceed over 10% you will be debited 50% of the full cost. Dietary requirements need to be confirmed no later than 7 days prior to the event.

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.

Hiring of Equipment/Extra Requirements You are welcome to organise your own styling, decorations, floral, photographer, and audio equipment. Equipment and items organised by the client must be collected within 30 minutes after the event has completed, as we do not have the facility for storage. Els Cafe & Bar take no responsibility for any lost or damaged items not owned by us. 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 other restaurant patrons and locals.

Cancellation Policy

All cancellations or change of date made 30 days or less prior to your event will incur a loss of 50% of the minimum spend. Any changes to quest numbers over 10%, within 48 hours prior to your event will be debited a 50% surcharge of the full cost. All cancellations made within 10 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations or change of date must be confirmed to Els in writing. For cancellations received more than 6 weeks prior to the event the deposit is fully refundable. In case of unforeseen circumstances, extreme weather conditions or accidents, Els reserves the right to cancel any booking and refund any deposit payments made. Minimum numbers as stated in your quotations ie. if your final numbers fall below the minimum numbers quoted you will still be charged the minimum numbers quoted.

315

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FUNCTION/GROUP BOOKING FORM

Function Details	Deposit Remittance Details
Booking Name:	Cash Amount: \$
Contact Name:	
Contact Number:	Cheque Number:
Email: Date of Function/ Group Booking: Type of Function: Time of Booking: Number of Guests (Final numbers must be confirmed 48 HRS prior): No. of Adults: No. of Kids: Menu Selection: Set Menu 1 Menu Extras:	Electronic funds transfer Amount: \$ EFT Reference: Account name El & Co Pty Ltd BSB: 062 471 Account Number: 1026 7384 NOTE: Please ensure you reference direct credit payments with the name your bookings will be made in and email a receipt of payment to functions@elscafebar.com.au Credit card Payment: (All credit cards incur 1.4%
Drinks:	surcharge) Amount: \$ Card Type MasterCard Visa Amex Diners Card # Name on Card
Minimum Spend (if Applicable) for exclusive use: NOTE: A deposit of \$20pp min is required to secure	Expiry Date Signature
all bookings for all functions & group bookings	Office Use Only
I have read and agree to all terms and condition Signature:	Progress Payment Due Date
Date:	Final Progress Payment
All group bookings will incur a 10% service fee surcharge, this will be added to your final bill on the day	Due Date