

# THAREN'S

## RESTAURANT & BAR

**SYDNEY'S FIRST  
AND ONLY  
FANCY DRESS,  
SPECTACULAR  
DINING  
EXPERIENCE.**

Since 1979 Tharens has been holding parties and celebrations for thousands of Sydney-siders and international visitors. From an old terrace house in Darlinghurst to the newly renovated building in Kellett Way Tharens was initially made famous for its outrageous hats and songs from the Sound of Music.

Parisian-inspired changes to the decor have transformed the venue into an elegant 160 person capacity living and dining room experience.

If you want the night of your life then Tharens is the place to come. There is more fun to be had than you can imagine!

### **CLIENTELE:**

Tharens offers a unique and entertaining dining experience second to none! We are experienced in corporate and social groups and other celebratory gatherings.

While some of our clientele like to dress up, it is not necessary since every guest is able to access a wide variety of props, hats, wigs, masks and feather boas.

### **WHAT WE OFFER:**

Tharens offers group packages which includes:

- 3 course modern Australian cuisine dining experience (see menu)
- Superb and fun theatrical entertainment
- Magicians performing personal sleight of hand magic
- A veritable plethora of costume props including a huge range of fun hats, feather boas, masks and wigs
- Service by Vegas – styled costumed staff
- Dancing and Singing throughout the evening.
- Hand crafted hats
- A souvenir hat or mask on the evening to take away
- Australian Sparkling wine on arrival
- Personal greeting from coach drop off point.

### **Optional Extras (added cost):**

- Beverage packages (see attached package details)
- Balloons
- Custom bespoke packages
- Transfers by limos or other transport

### **AVAILABILITY**

Dinner only. Tuesday – Thursday Open from 6.30pm – 11.30pm



# Party Packages

## Inbound Tour Operator Dinner Package

**\$74.00**

- Three course dinner
- Australian Sparkling wine on arrival
- Fiery Theatrical Bombe Alaska for Dessert
- Hand crafted hat or mask to take away
- Magician performing personal sleight of hand magic
- Service by Fictional characters such as Snow White and Alice from wonderland
- Hats, props, wigs, boas and masks to dress up in all night
- Dancing and Singing throughout the evening.

These packages are only available and specific to Inbound tour operators, and are valid for groups of 15 or more guests.

Tharens hold 160 guests.

## Inbound Tour Operator Dinner and Beverage Package

**\$106.00**

- Three course dinner
- Australian Sparkling wine on arrival and throughout the evening
- Australian Shiraz and Australian Semillon Sauvignon Blanc all night
- Australian Beer and Light Beer
- Soft drinks and Mineral Water throughout dinner
- Fiery Theatrical Bombe Alaska for Dessert
- Hand crafted hat or mask to take away
- Magician performing personal sleight of hand magic
- Service by Fictional characters such as Snow White and Alice from wonderland
- Hats, props, wigs, boas and masks to dress up in all night
- Dancing and Singing throughout the evening.



### Only ten minutes from the CBD!

- Coach drop off
- Personal greeting at coach drop off point

	Valid until march 2011	GROSS RATE	NETT RATE
<b>Inbound Tour Operator Dinner</b>		\$74.00	\$57.00
<b>Inbound Tour Operator Dinner and Beverage Package</b>		\$106.00	\$81.50

# The Menu

SAMPLE ONLY

Tharen's has been serving quality food for years and prides itself on amazing value. The warming comfort style cuisine suits everybody and the wide variety on offer caters for every guests needs.

The menu, created by head chef, Wayne Kingsman, features three course a la carté headlined by the Prawn and Crab Ravioli with seafood bisque entrée - mussels marinere main and Tharen's speciality celebration 'fiery' cake, the classic Bombé Alaska.

Meals are complimented by choice selection of both Australian and International wines. We also have many local and imported beers.

## "TASTE ME"

fromage tortellini with seared cherry tomatoes, basilic, pinenuts & beurre noisette

confit ocean trout with crushed minted pea, cauliflower and crisp matchstick potato

potato and leek soup with goat cheese and thyme crustini

scallop mousseline with tomato fondue, crisp sage & chive beurre blanc.

pork rillettes with confit garlic, watercress, spiced apple & walnut vinaigrette

terrine of rabbit with cornichons, potato crisps and rocket

## "EAT ME"

salt cured pork belly with braised lentils, spec and watercress

pastry encrusted lamb shank on a white bean cassoulet with sautéed spinach

provincial vegetables with rocket, gruyere cheese and balsamic reduction

south australian black mussels in tomato bouillabaisse broth

crispy skinned barramundi with celeriac puree, grilled courgette, crisp leek & mussel butter

individual tomato tart tatin with pear & blue cheese salad

## "LICK ME"

theatrical flaming Bombé Alaska



# Terms and Conditions

**Tharens holds a maximum of 160 guests.**

**Inbound tour operators terms and conditions:**

To secure your reservation a 50% non refundable deposit of the total bill is required a minimum of two weeks prior to your party (bookings are only finalised once deposits have been paid).

The remaining 50% is due on the date of the party or before.

Cancellations within two weeks of the party date will forfeit the deposit paid.

Tharens accepts the following methods of payments;

All major credit cards, AMEX (surcharge applies), direct deposit and bank cheques.

We do not accept personal cheques or Diners cards.

**Tharen's are proud to have received the following awards:**

Australian Achiever Award – Customer Service 2008

Restaurant and Catering Entertainment Restaurant of the year – Finalist 2007

Restaurant and Catering Limited Wine list of the year – Finalist 2007

**Restaurant and Catering 2008 Nominations:**

Restaurant and Catering Daily Telegraph

Awards for Excellence

Best Informal Dining

Best Entertainment Restaurant

Best Limited Wine List

