



# EVENTS & FUNCTIONS

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JULY 2025

Whether you're planning an intimate gathering or a milestone celebration, our venue offers the perfect setting with spectacular water views and a unique ambiance.

VRINA  
MEZZE BAR



## ABOUT US

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Overlooking the *stunning* Kawana Island waters, Vrina provides a *breathtaking* backdrop for your special function.

Vrina Mezze Bar is the ultimate destination when you're dreaming of the Mediterranean sun, sand, and sea.

With its perfectly appointed coastal-inspired interiors, water views, and an ocean breeze, Vrina offers a stunning venue for your next event. We have captured the true essence of Greece in our delicious mezze packages.

Using fresh, locally sourced produce, our dishes are prepared simply yet beautifully, designed to be shared with your friends and family. Enjoy stunning alfresco terrace and intimate private dining room options available.

We would love to assist you in hosting your next event at Vrina.

Let's make memories together. YAMAS!



## VENUE

With Vrina's perfectly appointed coastal-inspired interiors, breathtaking water views, and the gentle touch of an ocean breeze, our restaurant offers a *stunning venue* for your next event.



## WATERFRONT TERRACE

With stunning views of Kawana Waters and a peaceful treescape, this venue is perfect for enjoying the beautiful surroundings. It also features the option of clear roller blinds for added comfort.



## PRIVATE DINING ROOM

Offering a Mediterranean-inspired setting, the venue features elegant curved architectural details, a stunning bar, and ambient lighting that together create a warm and inviting atmosphere.



## ENTIRE VENUE

Enjoy the exclusivity of the entire venue, featuring privacy and a seamless flow throughout, complemented by breathtaking views, elegant design, and an unforgettable atmosphere.





## Food & Beverage Packages

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Indulge in the tastes *inspired* by a lifelong passion for *Mediterranean food*

Vrina offers a variety of food and beverage event packages to choose from.



# OPA!

FULLY SEATED

\$65 / per guest

(To be served around the tables)

## ON ARRIVAL

**Dip Trio** GFO, DFO  
Signature selection of house-made Mediterranean dips, served with warm pita

## MEZZE

**Chicken Souvlaki** GF, DFO  
Served on a bed of tzatziki and garnished with house pickled green olives, capers and fried basil leaves

**Lamb Souvlaki** GF, DFO  
Served on a bed of tzatziki and garnished with house pickled green olives, capers and fried basil leaves

**Village Salad** GF, DFO  
Fresh tomatoes, cucumber, red onions, kalamata olives, red capsicum and feta cheese, tossed with a zesty lemon dressing

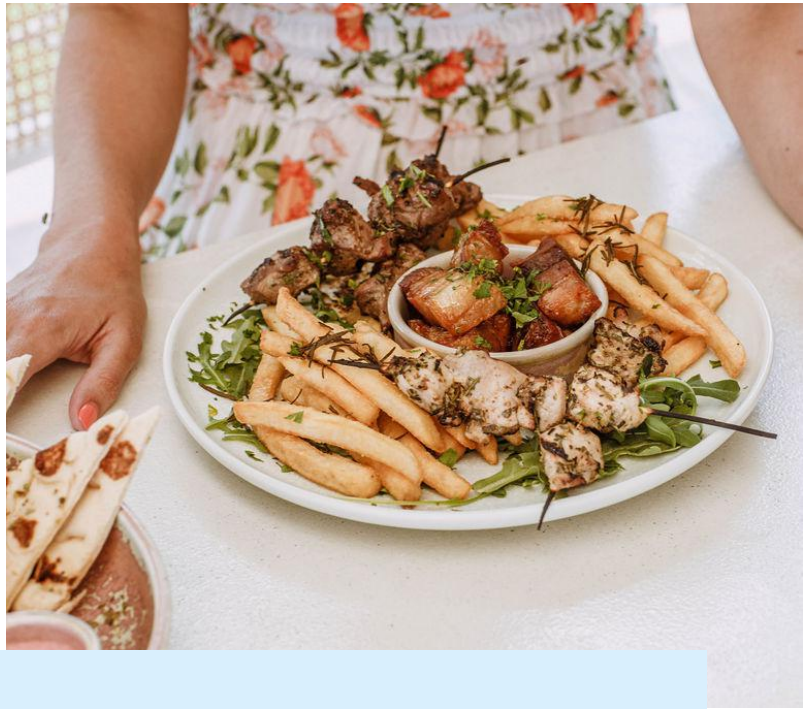
**Lemon Potatoes** V, GF, DFO  
Lemon roasted potatoes, fresh herbs

## SIDES

**Tzatziki**  
House-made tzatziki

**Pitta Bread**  
Warmed pitta bread





## THE COASTAL MEZZE

FULLY SEATED

\$80 / per guest

PLEASE SELECT 5 OPTIONS FROM THE FOLLOWING

(To be served around the tables)

**Dip Trio** GFO, DFO  
Signature selection of house-made Mediterranean dips, served with warm pita

**Crispy Squid** GF, DFO  
Lightly fried and seasoned with our house blend of aromatic spices, served with coriander-lime garlic aioli

**Kosta's Fried Chicken** GF, DFO  
Sous vide chicken souvlaki with a twist. Fried to golden perfection, served with a zesty mild curry dipping sauce

**Meatball Kofta** GF  
Lamb and beef meatballs served in herb infused sauce, garnished with grated saganaki cheese

**Chicken Souvlaki** GFO, DFO  
Served on a bed of tzatziki and garnished with house pickled green olives, capers and fried basil leaves

**Tirokeftedes** GF  
Saganaki, feta and herb croquettes served with herb salsa aioli

**Briami** GF, DFO  
A vibrant vegetarian dish of grilled zucchini, eggplant, red capsicum, lemon herb potatoes and red onion, topped with zesty saganaki

**House seasoned fries** GF, DFO  
Served with garlic aioli dip

**Village Salad** GF, DFO  
Fresh tomatoes, cucumber, red onions, kalamata olives, red capsicum and feta cheese, tossed with a zesty lemon dressing





## THE OLYMPIA FEAST

FULLY SEATED

\$105 / per guest

PLEASE SELECT 5 OPTIONS FROM THE FOLLOWING

(To be served around the tables)

**Dip Trio** GFO, DFO  
Signature selection of house-made Mediterranean dips, served with warm pita

**Sesame Haloumi Chips** GF  
Drizzled with warm honey dressing and served with a garlic yoghurt dip

**Crispy Squid** GF, DFO  
Lightly fried and seasoned with our house blend of aromatic spices, served with coriander-lime garlic aioli

**Crispy Pork Belly** GF, DF  
Slow-cooked for 6 hours then fried for extra texture, served with a mild coconut lime curry

**Lamb Souvlaki** GF, DFO  
Served on a bed of tzatziki and garnished with house pickled green olives, capers and fried basil leaves

**Grilled Chilli-Lemon Prawns** GF  
Marinated in chilli, coriander, lemon and garlic. Finished with a rich lemon butter sauce

**Chilli-Lime Chicken** GFO, DFO  
Sous vide chicken grilled to achieve a tantalising flavour and paired with a creamy feta dip

**Lemon Potatoes** GF, DFO  
Lemon, garlic and herb potatoes, served with lemon yoghurt dipping sauce

**Village Salad** GF, DFO  
Fresh tomatoes, cucumber, red onions, kalamata olives, red capsicum and feta cheese, tossed with a zesty lemon dressing

**Roast Vegetable Salad** GF, DFO  
Honey roasted pumpkin, seasoned with paprika, roasted baby beets, harissa roasted chickpeas, red onion, heirloom cherry tomatoes. Drizzled with herb vinaigrette and toasted sunflower seeds, on a bed of tzatziki





## THE ISLAND POUR PACKAGE

HOUSE WINES + BEERS + SOFT DRINK

(Available for first two hours of celebration)

\$30pp/ph

### WINES

Angas NV Sparkling  
 Oxford Landing Sauvignon Blanc  
 Oxford Landing Pinot Grigio  
 Oxford Landing Cabernet Sauvignon Shiraz

### BEERS

Vrina Lager  
 Your Mates Pale Ale  
 Your Mates Ginger Beer  
 Monteiths Crushed Apple Cider  
 Heineken 0%  
 Hahn Super Dry GF

### SOFT

Assortment of Soft Drinks  
 Juice

### SPIRITS UPGRADE + \$15 (PP / PH)

Spirits must be served with a mixer

Vodka 0  
 Larios Gin  
 Bati White Rum  
 El Toro Tequila  
 Johnnie Walker Red Label  
 Jim Beam White Label

### COCKTAILS UPGRADE + \$25 (PP / PH)

Cocktails served for the first hour of your event.

Aphrodite  
 Pink Blush  
 Purple Heart  
 Watermelon & Cucumber Cooler

Spirit & cocktail packages must be brought with a beverage package





## SANTORINI SIPS PACKAGE

PREMIUM WINES + BEERS + SOFT DRINK

(Available for first two hours of celebration)

\$40pp/ph

### WINES

- Redbank Prosecco
- Twin Islands Sauvignon Blanc
- La Maschera Pinot Grigio
- Smith & Hooper Merlot
- Wirra Wirra Shiraz

### BEERS

- Vrina Lager
- Your Mates Pale Ale
- Your Mates Ginger Beer
- Monteiths Crushed Apple Cider
- Heineken 0%
- Hahn Super Dry GF
- Corona

### SOFT

- Assortment of Soft Drinks
- Juice

### SPIRITS UPGRADE

+ \$15 (PP / PH)

Spirits must be served with a mixer

- Vodka 0
- Larios Gin
- Bati White Rum
- El Toro Tequila
- Johnnie Walker Red Label
- Jim Beam White Label

### COCKTAILS UPGRADE

+ \$25 (PP / PH)

Cocktails served for the first hour of your event.

- Aphrodite
- Pink Blush
- Purple Heart
- Watermelon & Cucumber Cooler

Spirit & cocktail packages must be brought with a beverage package





## TERMS & CONDITIONS

### DEPOSITS, PAYMENTS & MINIMUM SPEND

Vrina Mezze Bar requires a minimum of 20 guests for functions. Bookings necessitate a prepaid minimum spend; if unmet by the event's end, a venue hire fee will equalize the shortfall. Bookings are temporarily secured for 5 days.

Confirmation at Vrina Mezze Bar mandates completing the 'Group Booking Form' and a 20% deposit of the stipulated minimum spend. Total minimum spend is due two weeks before the event unless otherwise arranged. Final guest count, which determines payment, is due 14 days prior.

Payments via cash, credit card, or bank transfer are accepted; cheques are not. A credit card must be on file even if depositing by bank transfer.

### CANCELLATION

Cancel in writing to the Functions Manager. Deposits are returned if cancellations are made two weeks ahead. November/December cancellations within this window incur a 50% deposit loss. Vrina Mezze Bar may relocate or cancel bookings due to unforeseen events.

### FOOD & BEVERAGE

Food and drink choices, guest counts, and dietary needs are to be finalized 14 days in advance. Menus provided are a guide; offerings may vary based on seasonality and availability.

### FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. While the chef and kitchen staff will do their utmost to ensure the said allergen is not in the meals prepared, we cannot guarantee it as our kitchen does use a wide variety of ingredients on a daily basis.

### DECORATIONS & BYO

Decoration arrangements require prior Functions Manager approval. Explicit party accessories are prohibited. Personal food and drinks are not allowed, except pre-approved celebration cakes.

### RESPONSIBLE SERVICE OF ALCOHOL

Vrina Mezze Bar adheres to the Liquor Act, ensuring alcohol service is responsible. Intoxicated or disruptive patrons will be removed without refund. Valid ID is required for guests over 18.

### MINORS

Minors must have pre-approval and are allowed until 8pm, accompanied by a parent or guardian. Identification and signed acknowledgment are required upon arrival, and minors must wear designated wristbands.

### SMOKING

In accordance with the QLD Health and Hygiene laws, smoking is prohibited within Vrina and surrounding areas. Guests will be directed to a designated smoking area outside.

### EQUIPMENT HIRE

Vrina, can recommend professional hire companies and recommended suppliers to meet your equipment needs and services.

### MUSIC & ENTERTAINMENT

Vrina Mezze Bar provides music and entertainment suitable for all patrons and does not permit personal audio entertainment due to its open environment.

### LOSS OR DAMAGES

Vrina Mezze Bar is not liable for any personal item loss or damage. Items must be collected post-event. Guests are financially accountable for any venue damage.

We look forward to making  
your event *special*.



## CONTACT US

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