

FUNCTIONS & EVENTS
Group Bookings

CANES



60pinas bar & oysters, comen...

★ JAMON IBERICO	\$18
4 pinas / 2 conchas	
★ OS... (FR)	\$14
perch...	
(S)	\$14

Our Venue

MIDDLE EASTERN AND MEDITERRANEAN FLAVORS SERVED IN A PLAYFUL TAPAS FORM. CANESS - COME IN, TAKE A SEAT

Caness is a tapas bar in the heart of Paddington, perfect for events and functions. Set in a beautifully restored old grocer, the space has a warm, welcoming feel with moody lighting, and a mix of bar stools, booths, and street-side tables. Caness serves up bold, shareable Middle Eastern-style tapas, fresh seafood, and house-made breads, all with a Mediterranean twist. With a great wine list, cocktails and friendly vibes, it's an ideal spot for anything from casual get-togethers to more special celebrations.

Group Bookings

01

MAX. CAPACITY

18 people - one long table along the banquette seat

02

FOOD MENU

.\$89 pp

.Add-ons available

03

DRINKS PAIRING

.\$60 pp



Set Menu - 89pp



Beef Tartare - Pimentón-Harissa Aioli, Chives, Capers, Parsley, Pinenuts
Cultura Di Alici, Allumette Potatoes

Kubaneh Bread - Crushed Tomato, Schug, Olive Oil

Salt Cod Brandade - Salt Cod Fish, Herbs, Potato Dip

Crisp Padron Peppers - Sea Salt

Jamon Croquette - Jamon Iberico, Herbs, Confit Garlic, Eschalots, Harissa Aioli

Seared Tuna Andaluz - Salmorejo, Micro Herbs Salad,
Finger Lime “Caviar”

Arak Mussels - White Wine, Fennel, Shallots, Butter, Parsley, Sourdough

Beef Sirloin - Mediterranean Chimichurri, Peppercorns

Kipfler Potatoes - Smoked Pimentón, Garlic Confit, Parsley, Preserved
Lemon Aioli

The OG Halva Basque Cheesecake

Please revise our a la carte menu if you want to upgrade your experience
by adding or replacing any items

Drinks Pairing



\$60pp

Sip through the evening with our curated wine pairings, drawn from CANESS's 110+ Mediterranean-inspired wine list of bistro and trattoria favorites.

Cocktail on arrival:

Clear Gazpacho: Vodka, Fino Sherry, Tomato, Strawberry Oleo, Cucumber, Vinegar, Lemon

2018

Semillon, Tyrrell's 'Stevens Vineyard', Hunter Valley, NSW

2022

2022 Barbera, La Bollina 'Minetta', Monferrato, IT

2022

Charles Hours 'Uroulat', Jurancon, FR (45mls)

ENHANCE YOUR EXPERIENCE

01

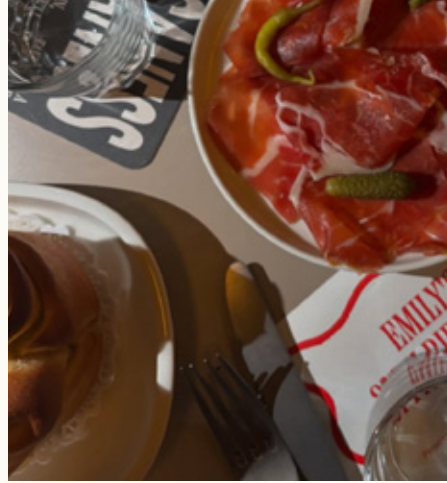
FOOD ADDONS



Please revise our a la carte menu if you want to upgrade your experience by adding or replacing any items.

02

PERSONALISATION



Add a personal touch to your event with custom menus and place cards.

.Personalised Place Cards – \$3 pp

.Custom Menu Designs – \$6 pp

03

BUBBLES ON ARRIVAL



Add bubbles on arrival – the perfect way to kick off your celebration!

.NV Taittinger 'Brut Reserve', Champagne, FR - \$32 per glass

.NV Rose Sparkling, Yabby Lake 'Cuvee Nina', Mornington, VIC (dry) - \$18 per glass



T's & C's

PRICING

All quotes include GST and are based on current values. Quotes issued to the client are estimates and although not our preference, may be subject to change.

FINAL NUMBER OF GUESTS

For group bookings of 12 or more, final numbers must be confirmed 7 days in advance. This confirmed number will be the minimum charged on the day, regardless of any no shows.

If there are any changes to the number of guests after these deadlines, a no-show fee of \$50 per person will be applied.

DEPOSIT

To secure your booking, a deposit of \$40 per person is required.

For groups of 12 or more, the deposit will be refunded if the booking is cancelled at least 7 days in advance. If the cancellation occurs after these dead lines, the deposit will be forfeited.

FINAL PAYMENT

Final payment will be required on the evening, either paid at the restaurant prior to the event or at the conclusion. We accept cash or card. 1.65% surcharge on credit cards, 2% on Amex

SURCHARGES

1.65% surcharge on credit cards, 2% on Amex. 10% surcharge is applied on sundays. 15% surcharge is applied on public holidays.

MENU CHANGES

Food and drinks menus are current and subject to change without notice. As we work with seasonal produce and seasonal menus, they are subject to change. Please visit our website for the most up to date menus.

DIETARY REQUIREMENTS

Dietary requirements must be confirmed 48 hs prior to the event. We will endeavour to accommodate dietary requirements without altering much the chosen menu.

SERVICE CHARGE FOR GROUP BOOKINGS

For groups of 7 or more, a 10% service charge is added to the final bill which is solely distributed amongst the staff.

LICENSING

Caness is licensed until 12am Monday to Saturday, and until 10pm on Sundays. We reserve the right to decline entry to our premises to any guest refusing to obey with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be asked to leave.

DAMAGES

In the event of damages caused to the venue or amenities, the client will be charged a damages fee assessed on the extent of damage caused and costs to repair or replace.



Contact us

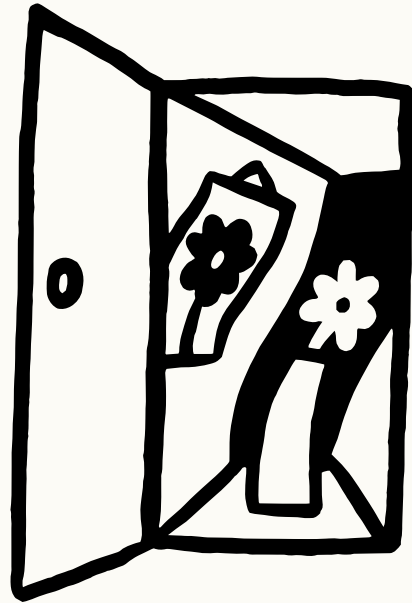
LET'S TALK

We are Caness – and we're all about simplicity, genuine connection, and the little joys that come with a great tapas-style meal. No fuss, no expectations – just a dining room buzzing with vibrant energy, playful plates fresh off the grill perching on the open kitchen table, plus friendly faces that make you feel right at home.

So come on in as you are, take a seat, and linger. Whether it's a casual arvo nibble or a long chat over wine, we'll be ready to welcome you, always.

– With all our love, Caness.

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THANK YOU!