FUNCTIONS & EVENTS

Venue Hire

CANESS

JAMON IBERICO $18
$14
$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.

Venue Hire

01

MAX. CAPACITY

.Regular seating: 50 guests (divided in multiple tables)
.Bar high seating: 10 guests
.Total capacity for Caness: 60 guests

02

FOOD MENUS

.$95 pp (Add-ons available)
.Canape menu

03

DRINKS PACKAGES

.Standard
.Premium

Set Menu - 95pp

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

Kubaneh Bread - Crushed Tomato, Schug, Olive Oil

Salt Cod Brandade - Salt Cod Fish, Herbs, Potato Dip (I)

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" (I)

Wagyu Rump MB5- Mediterranean Chimichurri Salsa, Peppercorn Crust

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

The OG Halva Basque Cheesecake

Seafood Origin: (A) Australia | (I) Imported | (M) Mixed
Please revise our a la carte menu if you want to upgrade your experience
by adding or replacing any items

Canapes

CANAPES

Oyster - Ajo blanco, Green Gazpacho or Salad Mignonette (A)

Paddington sabich - Fried aubergine, Hard Boiled Egg, Tahini, Amba, Schug, Sumac-Za'atar Pita

Beef tartare - Pimenton, Harissa, Chives, Parsley, Colatura Di Alici, Aioli Allumette Potatoes

Mushroom and Celeriac Shawarma - Tahini, Amba, Mushrooms, Celeriac, Pickled Onion, Pita Bread

Gilda - Olive,Fetta ,Anchovy ,Guindilla Pepper (I)

Falafel - Tahini, Harissa, Amba

Jamon and Herbs Croquette - Jamon Iberico, Chervil, Tarragon, Garlic, Harissa Aioli

Pumpkin and Confit Garlic Arancini - Pumpkin, Garlic, Sage, Muhammara

Chorizo Dolmades - Rodriguez Chorizo, Rice, Dill, Parsley, Onion, Preserved Lemon Aioli

Tapa Jamon Iberico - Manchego Cheese, Marmalade, Cornichon

Tapa Sardine - Caramelized Onion Labneh, Shifka, Preserved Lemon, Chives (I)

Tapa Eggplant Caponata - Zhoug , Guindilla

CHEF'S SPECIAL

Sloppy Yosseph - Pulled lamb, Grilled Onion, Rocket, Crushed Tomatoes, Pickled Cucumber, Mediterranean BBQ Sauce

Lamb Rib - Lemon Herb Labneh, Cumin Glaze, Pickle, Chives

Spiced Chicken Lollypop - Chicken Tulip, Toum, Pimenton

Lamb Kebab - Yogurt, Harissa Oil, Chopped Salad Salsa

Prawn Skewer - Smoke Pimenton, Feta (A)

Pincho Moruno - Grilled Chicken Skewer, Saffron-Pimentón Marinade, Mojo Verde, Onion, Capsicum

Wagyu Rump MB5 - Mediterranean Chimichurri Salsa, Peppercorn Crust

Roasted Spiced Pumpkin - Muhammara, Preserve Lemon, Shifka Relish

Canapes

DESSERTS

The OG Halva Basque Cheesecake

Chocolate Mousse - Chocolate Soil, Zaatar, Olive Oil, Salt Flakes

Chocolate Cheesecake Bite - Chocolate, Kataifi, Pistachio, Cheesecake

Coconut Flan – Pistachio, Dried Apricot, Lemon Zest, Caramel

01

PACKAGE 1

89 PP

YOUR CHOICE OF 5 CANAPES + 3 CHEF'S SPECIALS

02

PACKAGE 2

95 PP

YOUR CHOICE OF 5 CANAPES + 4 CHEF'S SPECIALS

03

DESSERTS

30 PP

YOUR CHOICE OF 3 DESSERTS CANAPE

Drinks Packages - STANDARD

01

2HRS

75 PP / 90 PP INC. COCKTAIL ON ARRIVAL

02

3HRS

110 PP / 125 PP INC. COCKTAIL ON ARRIVAL

03

4HRS

130 PP / 145 PP INC. COCKTAIL ON ARRIVAL

COCKTAIL ON ARRIVAL (CHOICE OF 1)

.Not A Clover Club, White Rum, Chambord, Drambuie, Pomegranate, Lemon, Chilli, Aquaphaba

.Figroni, Gin, Fig Aperitif, Vermouth Rosso, Cynar, Arak

.Pineapple Margarita, Tequila, Mezcal, Pineapple, Lime

BEER (CHOICE OF 1)

.Estrella Damm, Mediterranean Lager - Barcelona, SP

.Birra Moretti, Lager, IT

WINE SELECTION

.2024 Pinot Grigio, Sassolino, Friuli, IT

.2025 Rosé, Mark Bullman, Barossa Valley, SA (dry)

.2024 Barbera, La Bollina 'Minetta', Monferrato, IT

SOFT DRINKS

.Coke & Coke zero, Lemonade, Ginger Ale

.Lemon Lime Bitters

.Sparkling & Still water

Drinks Packages - PREMIUM

01

2HRS

95 PP / 110 PP INC. COCKTAIL ON ARRIVAL

02

3HRS

130 PP / 145 PP INC. COCKTAIL ON ARRIVAL

03

4HRS

150 PP / 165 PP INC. COCKTAIL ON ARRIVAL

COCKTAIL ON ARRIVAL (CHOICE OF 1)

.Not A Clover Club, White Rum, Chambord, Drambuie, Pomegranate, Lemon, Chilli, Aquaphaba

.Figroni, Gin, Fig Aperitif, Vermouth Rosso, Cynar, Arak

.Pineapple Margarita, Tequila, Mezcal, Pineapple, Lime

BEER (CHOICE OF 2)

.Estrella Damm, Mediterranean Lager - Barcelona, SP

.Birra Moretti, Lager, IT

.Grifter, XPA - AUS

.Grifter Hazy Daisy, Hazy Pale Ale - AUS

WHITE WINE (CHOICE OF TWO)

. 2025 Riesling, Rieslingfreak No.5 'White Hut Vineyard', Clare Valley, SA

.2024 Chenin Blanc, Aphelion 'Pir', McLaren Vale, SA

.2024 Chardonnay, Bodega Cerron, Jumillia, SP

RED WINE (CHOICE OF ONE)

.2023 Pinot Noir, Disco Volante, Adelaide Hills, SA

.2023 Tempranillo, Artuke 'Pies Negros', Rioja, SP

.2023 Shiraz, Izway 'Rob and Les, Barossa Valley, SA

SPARKING WINE

.NV Rose Sparkling, Yabby Lake 'Cuvee Nina', Mornington, VIC (dry)

ROSÉ

.2024 Domaine AIX, Rosé, Provence, FR

SOFT DRINKS

.Coke & Coke zero, Lemonade, Ginger Ale

.Lemon Lime Bitters

.Sparkling & Still water

MOCKTAILS

.Hibiscus Spritz, Non 5, Watermelon Syrup, Lemon, Lemonade

.Pretty In Pink, Lemon Verbena, Hibiscus, Licorice

ENHACE YOUR EXPERIENCE

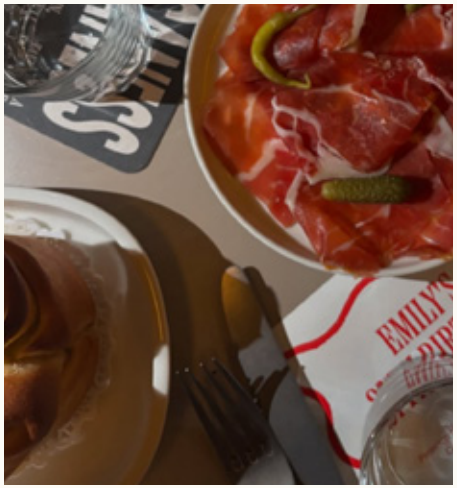
01

FLOWERS

Our team will source floral arrangements tailored to your style and preferences. Pricing varies based on your request and seasonal availability.

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
.2015 Louis Roederer 'Cristal', Champagne, FR - $1200 *(pre-order a bottle for your event and get 50% off)*

Minimum Spend - Fees

01

JANUARY TO SEPTEMBER

EXCLUSIVE HIRE MINIMUM SPEND

	LUNCH VENUE HIRE 4HS	DINNER VENUE HIRE 4HS
MONDAY	$8,000	$9,000
TUESDAY	$8,000	$9,500
WEDNESDAY	$8,000	$10,500
THURSDAY	$8,000	$16,000
FRIDAY	$9,000	$17,500
SATURDAY	$9,000	$19,500
SUNDAY	$8,000	$11,500

01

OCTOBER TO DECEMBER

EXCLUSIVE HIRE MINIMUM SPEND

	LUNCH VENUE HIRE 4HS	DINNER VENUE HIRE 4HS
MONDAY	$8,000	$9,000
TUESDAY	$8,000	$10,500
WEDNESDAY	$8,000	$12,000
THURSDAY	$8,000	$17,000
FRIDAY	$9,500	$19,500
SATURDAY	$10,500	$19,500
SUNDAY	$8,500	$12,500

CANESS

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.

DEPOSIT
- Venue exclusive hire: We require a deposit of 40% of the minumum spend to secure your booking and 14 days notice for any cancellation or changes. Deposit will be returned in full if booking is cancelled 14 days prior to the event or earlier. If cancellation occurs later than this, deposit will be forfeited.

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

FINAL PAYMENT
Final payment will be required at least 1 week prior to the event. Any outstanding balance will be charged at the end of the event. We accept cash or card. If the minimum spend is not met, a room Venue hire fee of the difference will be charged.

SERVICE CHARGE FOR VENUE HIRE
For bookings of 7 or more guests, a 10% service charge is added to the final bill which is solely distributed amongts the staff that worked at the event. This surcharge does not apply on Sundays.

FINAL NUMBER OF GUESTS
- Venue exclusive hire: We require confirmation of final numbers 2 weeks prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. If changes in the number of guests attending occur later than this, a no-show fee of $50pp will be charged.

DIETARY REQUIREMENTS
Exclusive venue hire bookings must confirm dietary requirements 2 week prior to the event.
We will endeavour to accommodate dietary requirements without altering much the chosen menu.

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.

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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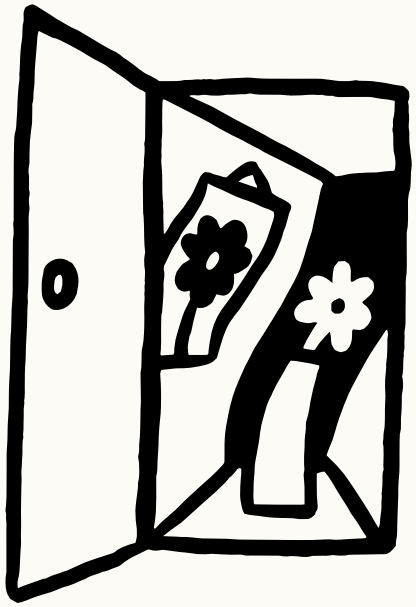

THANK YOU!