



BONDI & BOURKE



## LOCATION

115 P. Pelayo Street, Poblacion District  
Davao City, Davao del Sur 8000

## ENQUIRIES

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With a good collection of restaurants tucked away in convenient and inviting little spots, Bondi&Bourke is touted as both refined and relaxed, and is the embodiment of Australian chef Wade Watson's immense love for unpretentious, show-stopping comfort food.

Davao is the Bondi&Bourke's latest move — more than a year after opening its bright and airy flagship space in Makati City, and a few months after opening along upscale Forbestown, Bonifacio Global City.

Situated in the city's first "bahay na bato" (house of stone) in Davao, the elegant enclave stands grand with its Art Deco elements and Spanish slanting roof, elaborate grillwork, and thick, wooden floor planks – all carefully restored from pre-war Philippines.

Whether it's a business meeting, client entertainment, post-work out run, or an intimate dinner, the open kitchens serve up a little something for everyone: Australian and U.S. Prime Steaks, New Zealand Chops, the best grilled kebabs, charcuterie, cheese boards, and plates good to share - and if cocktails are your thing, the bar men are on hand to whip up your favorite tipples.



## **THE CHEF**

A New Zealand native, this jolly fellow has come a long way since his first professional kitchen experience as a dishwasher in Australia at age 13. Chef Wade Watson started his culinary journey with an apprenticeship at the 5-star Orpheus Island Resort in Australia where he showed cooking excellence being Queensland's Apprentice Chef of the Year, Australia's youngest executive chef of a 5-star resort, and which made the restaurant Queensland's Best Fine Dining Establishment two years in a row.



To further hone his skills in the kitchen, Chef Wade constantly relocated to work in several countries around the world such as Canada, Thailand and Hong Kong. In British Columbia, he was Hakai Beach Resort's executive chef catering to celebrities and VIP's such as Kevin Costner, Warren Buffet and Jimmy Patterson. He then moved to Toronto where he became the executive chef of Sassafraz Toronto, largely considered the Ivy of Toronto also frequented by celebrities. Aside from being a chef, he also trained other chefs at the city's Dish Cooking Studio.



Outside the kitchen, Chef Wade Watson also co-authored a cookbook called “Behind the Apron” while appearing in numerous TV shows alongside Bob Blumer, Martin Yan, and Greg Coulliard. From Canada, he moved to Hong Kong and became a Consulting Chef at California Restaurant & Bar and the Executive Chef at Lux Restaurant & Bar, both of the well-established Lan Kwai Fong Entertainments group.

Before his stint in Abaca Boutique Resort + Restaurant in Cebu, he was the executive chef at a WWF charity event in Hong Kong, heading a 2,000-person banquet. He also served as executive chef for the Ronnie Wood and Billy Wyman Art Launch. It’s about time that internationally renowned chef Wade Watson opened his own chain of restaurants specializing in no other than food he grew up with. Finally, Chef Wade calls Manila home working his magic at BOND&BOURKE.



## MAIN DINING

### CAPACITY

- 1<sup>st</sup> Floor Main Dining: 45 PAX (seated), 60-70 PAX (cocktail)
- 2<sup>nd</sup> Floor Main Dining: 50-60 PAX
- Al Fresco Area: 40 PAX (seated)

### FEATURES

- Bright interiors with white leather chairs and mustard banquet seats
- High ceiling
- Original wooden flooring from the 1930's
- High-speed internet connection
- Open kitchen
- Al fresco open bar with bar seating
- Outdoor lounge seating
- Fully-equipped surround sound system
- Landscaped open garden with a view of Pelayo Street





## KITCHEN DINING

### CAPACITY

- Seated: 12PAX

### FEATURES

- Private area with white leather seats and wooden table overlooking the open kitchen
- Original wooden flooring from the 1930's
- Chef's table
- Easy access to the bathroom



## PRIVATE ROOM 1

### CAPACITY

- Seated: 14-18PAX

### FEATURES

- Entertainment set-up includes a television set, DVD player, and an iPhone-ready surround sound system
- Conference room set-up
- Furnishings by Cebu-based furniture designer, Obra Cebuana
- Roll-up blinds
- Sliding doors that open up to the 2<sup>nd</sup> floor main dining
- Original wooden flooring from the 1930's
- Event set-ups are welcome



## PRIVATE ROOM 2

### CAPACITY

- Seated: 8PAX

### FEATURES

- Sliding doors that open up to the 2<sup>nd</sup> floor main dining
- Access to the 2<sup>nd</sup> floor terrace overlooking P. Pelayo Street with views of century-old trees that line up the compound
- With private service area
- Original wooden flooring from the 1930's
- Event set-ups are welcome

## FOOD & BEVERAGE

- Fully-customizable menu items using premium and imported ingredients: imported meats and produce, wine and liquor
- Family-style portions for ala carte and set menus
- Restaurant book out for private events welcomed, with by-request special menu items inclusive of pass-around canapes, wines, and liquor
- Partial book out for private events at the al fresco area, first floor, and second floor are also welcomed
- Good selection of imported premium wines, cheeses, beers, and other liquor
- House-crafted cocktails, fresh juices, and signature drinks
- Commercial-rated, high-end Nuova Simonelli espresso machine using Australian-grown coffee beans

