

A row of wine glasses filled with white wine, with the word "BEVERAGE" overlaid in white serif font. The glasses are arranged in a line, and the background is dark and blurred, suggesting a bar or restaurant setting. The lighting is warm, highlighting the golden color of the wine and the reflections on the glass.

# BEVERAGE

## BEVERAGE PACKAGES

# BEVERAGES

We have a range of well-priced beverage menus and packages to suit all event types and budgets. Choose from paying on consumption, fixed price beverage package or 'cash bar'.

Know how much the bill for your drinks will be, no matter how much your guests may drink, with our convenient beverage packages. Choose from either our House or Premium packages, both including a quality selection of beers and wines your guests will enjoy.



### House Package

**2 HOURS \$40<sup>PP</sup> / 3 HOURS \$55<sup>PP</sup>**  
**4 HOURS \$65<sup>PP</sup> / 5 HOURS \$75<sup>PP</sup>**

#### SPARKLING

The Royal Exchange / Sparkling

#### WHITE WINE

Logan 'Love & Valour' / Chardonnay / Orange / NSW

#### RED WINE

Chatsworth 'Estate' / Cabernet Merlot / SA

#### BEER

Selection of two house bottled beers

#### SOFT DRINKS

Selection of soft drinks & juices

### Premium Package

**2 HOURS \$50<sup>PP</sup> / 3 HOURS \$65<sup>PP</sup>**  
**4 HOURS \$75<sup>PP</sup> / 5 HOURS \$85<sup>PP</sup>**

#### FRENCH SPARKLING

NV Saint Louis / Blanc de Blanc / FR

#### WHITE WINE

Mount Fish Tail / Pinot Gris / Marlborough / NZ  
Comte Astre / Chardonnay / Languedoc / FR

#### RED

Silkwood 'The Bowers' / Pinot Noir / Pemberton / WA  
Schild Estate / Shiraz / Barossa Valley / SA

#### BEER

Peroni / Furphy

#### SOFT DRINKS

Selection of soft drinks & juices

\* Please note: above is subject to change, alternatives may be offered

## BEVERAGES

### Wine List

When it's time to raise a glass, enjoy our extensive list of quality wines from a wide variety of styles and regions. Focused towards superior Australian and French wine, we can also arrange specific wines you would like for your event if you choose.

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### Cocktails & Spirits

For those times you're looking for something a little bit extra, we have an extensive range of house, premium and boutique spirits as well as a selection of classic cocktails that can be offered for your event. If there are specific spirits or cocktails you would like for your event, these can also be arranged.







## CANAPÉ & FOOD STATIONS

While your guests mingle, treat them to delicious delights delivered by our floating staff. We offer a range of canape packages or you can design your own menu according to your preferences. Food stations can also be positioned within the space for your guests to enjoy at their leisure – an option always well received by guests. And of course, all dietary requirements and specific menu items requests can be accommodated.



### Canapé Menu

#### COLD CANAPÉS

Kingfish ceviche	9
Sydney rock oyster, white balsamic dressing	6
Pickled mussels on toast	6
Prosciutto wrapped asparagus	6
Dill cucumber, horseradish	5
Smoked salmon blinis, crème fraiche	6
Potato terrine, beef tartare	6

#### HOT CANAPÉS

Mozzarella carrozza	9
Queensland scallops, pangrattato	7
Prosciutto croquettes	6
Seared beef, rocket, capsicum	7
Crab quiche	6
Choux bun, parmesan custard	5
Pastry wrapped prawn, aioli	6

#### SUBSTANTIAL CANAPÉS

Pork & fennel sausage roll	8
Gnocchi, sage, browned butter	12
Burrata, barbeque beetroot, pesto	11
Young garlic risotto	11
Fish cake, tartare sauce	11
Balmain bug, sorrel & garlic	13
Crispy pork belly, chilli jam, steamed bun	12
Cheeseburger slider	11

#### DESSERT CANAPÉS

Liquid nitrogen ice cream, mini cones	6
Churros, vanilla sugar	5
Cherry lamington	6



## CANAPÉ & FOOD STATIONS



### Canapé Packages

#### LIGHT PACKAGE

\$ 35 PP

Ham hock terrine  
Tempura prawn, betel leaf  
Gruyere muffin  
Flathead slider, lettuce, spiced mayo  
Crispy pork belly, chilli jam, steamed bao bun

#### MODERATE PACKAGE

\$ 50 PP

Ham hock terrine  
Tempura prawn, betel leaf  
Gruyere muffin  
Zucchini flower, truffle honey, pecorino  
Risotto, peas, broad beans, sorrel pesto  
Flathead slider, lettuce, spiced mayo  
Crispy pork belly, chilli jam, steamed bao bun

#### SUBSTANTIAL PACKAGE

\$ 70 PP

Gruyere muffin  
Tempura prawn, betel leaf  
Queensland scallop, kombu butter  
Duck leg croquette  
Zucchini flower, truffle honey, pecorino  
Flathead slider, lettuce, spiced mayo  
Risotto, peas, broad beans, sorrel pesto  
Fried chicken, slaw, potato roll  
Crispy pork belly, chilli jam, steamed bao bun

#### PREMIUM PACKAGE

\$ 120 PP

Caviar on arrival  
Yellow fin tuna sashimi, fresh wasabi  
Queensland scallop, kombu butter  
Beef wagyu tartare, brioche toast  
Sydney rock oyster, white balsamic dressing  
Zucchini flower, truffle honey, pecorino  
Moreton Bay bug, seaweed butter  
Rock lobster roll, marie rose  
Lamb cutlet, romesco sauce  
Liquid nitrogen ice cream, mini cone  
Cherry lamington

## CANAPÉ & FOOD STATIONS



### Food Stations

#### CHEESE STATION

\$ 20 PP

- Selection of artisan cheeses
- Assorted breadbasket
- Lavosh crackers
- Grapes & muscatels
- Quince paste
- Olives & nuts

#### CHARCUTERIE STATION

\$ 25 PP

- Selection of premium cured & smoked meats
- Selection of artisan cheeses
- Assorted breadbasket
- Lavosh crackers
- Grapes & muscatels
- Pickles & chutneys
- Olives & nuts

#### SEAFOOD STATION

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- Finest selection of seafood, fresh from the fish markets
- House made sauces & accompaniments
- Assorted breadbasket







# SIT DOWN



## BANQUETTE MENU

Our talented team of chefs have prepared a menu of classic, French-inspired cuisine, perfectly executed and presented to delight your guest's palettes. With your choice of a fixed or alternate drop menu, all meals are served with baskets of bread and a selection of side dishes. And of course, all dietary requirements and specific menu items requests can be accommodated.



\$55 One Course / \$75 Two Course / \$90 Three Course

### STARTER

*Served with bread & butter*

Burrata, zucchini flowers, sorrel pesto

Spanner crab, flatbread, smoked crème fraiche

Ham hock terrine, pickled vegetables, grilled sourdough

Prawn cocktail, iceberg lettuce, avocado

Beef tartare, quail egg, house-made potato chips

Onion tart, gorgonzola, pear, herb salad

### MAIN COURSE

*Served with side dishes*

Beef Wellington, potato terrine, red wine jus

Corn-fed chicken, mushroom, caramelised shallot

Pork belly, caraway cabbage, pork jus

Kingfish, steamed greens, seaweed butter

Blue-eye trevalla, prawn bisque, crispy leeks

Gnocchi, asparagus, cavolo nero, peas

### DESSERT

Sorbet & ice cream

Coconut, frozen meringue, honey

Chocolate mousse, honeycomb crumble

Vanilla crème caramel

Duo of cheese, lavosh, grapes, quince

Selection of petit fours

### TEA, COFFEE & PETIT FOUR

\$10 PP

Barista made espresso coffee or tea, handmade chocolates



A close-up photograph of two golden-brown croissants resting on a dark, textured surface. A fine spray of powdered sugar is falling from above, creating a misty effect around the pastries. The croissants are flaky and layered, with a rich golden-brown color. The background is dark and out of focus, showing a person's hands in the upper right corner. The word "BREAKFAST" is written in a white, serif font across the center of the image.

# BREAKFAST



## BREAKFAST EVENTS

# BREAKFAST MENUS

From delicious pastries to hearty hot sausages, the choice is yours. We offer continental, full buffet or a seated and served breakfast all designed to help you start the day right.



### CONTINENTAL BUFFET BREAKFAST \$25<sup>PP</sup>

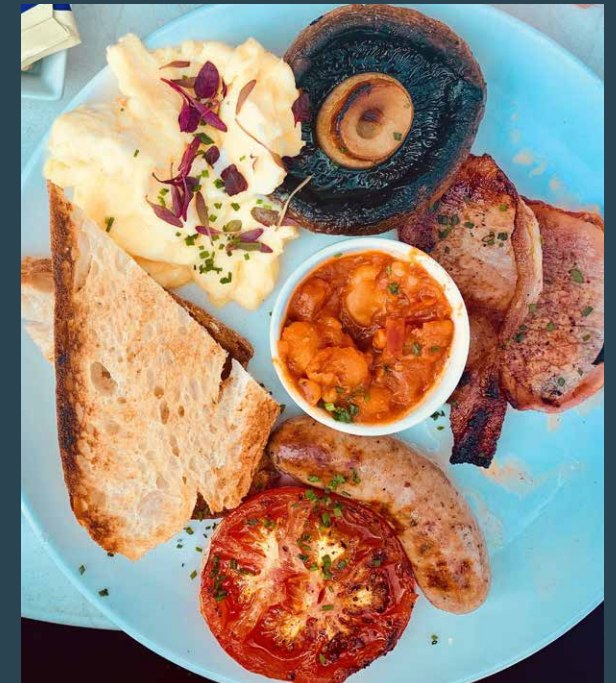
House made preserves  
Croissants & pastries  
Granola & yoghurt  
Seasonal fruit salad  
Freshly brewed coffee, selection of teas & juices

### FULL BUFFET BREAKFAST \$50<sup>PP</sup>

House made preserves  
Croissants & pastries  
Granola & yoghurt  
Fresh fruit salad  
Smoked bacon  
Scrambled eggs  
Pork sausage  
Hash brown  
Sautéed mushroom  
Toast  
Freshly brewed coffee, selection of teas & juices

### SEATED & SERVED HOT BREAKFAST \$40<sup>PP</sup>

Smoked bacon  
Scrambled eggs  
Pork sausage  
Hash brown  
Sautéed mushroom  
Toast  
Freshly brewed coffee, selection of teas & juices



## CONFERENCE & PRESENTATION MENUS

With a range of menus and packages to suit your event, you can be confident your guests won't go hungry, helping them stay focused and engaged.



### MORNING TEA

\$ 15<sup>PP</sup>

Freshly brewed coffee, selection of teas, juices, muffins & banana bread

### AFTERNOON TEA

\$ 15<sup>PP</sup>

Freshly brewed coffee, selection of teas, juices, cookies & cakes

### CONTINENTAL BUFFET BREAKFAST

\$ 25<sup>PP</sup>

Croissants, pastries, seasonal fresh fruit, yoghurt & granola

Freshly brewed coffee, selection of teas & juices

### SEATED & SERVED HOT BREAKFAST

\$ 40<sup>PP</sup>

Scrambled eggs, smoked bacon, pork sausage, hash brown, sautéed mushroom, toast

Freshly brewed coffee, selection of teas & juices

### FULL BUFFET BREAKFAST

\$ 50<sup>PP</sup>

Croissants, pastries, seasonal fresh fruit, yoghurt & granola

Scrambled eggs, smoked bacon, pork sausage, hash brown, sautéed mushroom, toast

Freshly brewed coffee, selection of teas & juices

### COLD BUFFET LUNCH

\$ 30<sup>PP</sup>

Freshly made sandwiches & wraps, artisan cheese board, fresh fruit platter

### HOT BUFFET LUNCH

\$ 50<sup>PP</sup>

A selection of hot and cold dishes & dessert

### SEATED & SERVED LUNCH

\$55 ONE COURSE / \$75 TWO COURSE / \$90 THREE COURSE

A fixed or 50/50 alternate drop menu, served with bread, butter & selection of side dishes



## PACKAGES

Options for half or full day events include morning and afternoon tea, continental or full breakfast, cold or hot buffet lunch, or a seated and served lunch.



Half Day – Morning / \$40pp

### CONTINENTAL BUFFET BREAKFAST

Croissants, pastries, seasonal fresh fruit, yoghurt & granola

Freshly brewed coffee, selection of teas & juices

### MORNING TEA

Freshly brewed coffee, selection of teas, juices, muffins & banana bread

Half Day – Afternoon / \$45pp

### COLD BUFFET LUNCH

Freshly made sandwiches & wraps, artisan cheese board, fresh fruit platter

### AFTERNOON TEA

Freshly brewed coffee, selection of teas, juices, cakes & cookies

Full Day / \$70pp

### CONTINENTAL BUFFET BREAKFAST

Croissants, pastries, seasonal fresh fruit, yoghurt & granola

Freshly brewed coffee, selection of teas & juices

### COLD BUFFET LUNCH

Freshly made sandwiches & wraps, artisan cheese board, fresh fruit platter

### AFTERNOON TEA

Freshly brewed coffee, selection of teas, juices, cookies & cakes

## Beverage Packages

### 1 HOUR SOFT DRINK PACKAGE

\$ 8 PP

Selection of juices, fizzy drinks & mineral water

### 1 HOUR POST CONFERENCE DRINKS

\$ 20 PP

Beer, sparkling, white & red wine, soft drinks

# FEATURES & BENEFITS



## **EXCLUSIVE USE**

We only hold one event at a time. So you can enjoy complete privacy and use the whole space to yourself however you wish.

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## **FREE VENUE HIRE**

Become a member of the club and receive free venue hire for the duration of your membership, valued at \$550 per event. Membership is only \$220 per year and comes with many other benefits.

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## **LOW MINIMUM SPENDS**

With our low minimum spends you won't be heavily penalised if your numbers decrease.

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## **24-HOUR LIQUOR LICENCE**

For those times when you want to keep the party going, you can easily extend your event long into the night (or morning).

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## **FULLY INTEGRATED AV SYSTEM**

Quality sound and lighting lifts your event to the next level. To make it easy, we have a fully integrated audio-visual system. And if you have any other additional requirements, please just ask – we can easily arrange these for you too.

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## **OUTDOOR COURTYARD**

Enjoy some sunshine and fresh air – ideal for warm weather. Or we can section off this area for smoking on request.

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## **CENTRAL LOCATION**

Our central location makes it easy for your guests to get to and from the venue from all areas of Sydney.

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## **CLOSE TRANSPORT LINKS**

Leave the car at home. Trains, buses, ferries, trams and taxis are all just moments away.

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## **EARLY BUMP IN TIMES**

Don't risk running late if you have a significant set up. We can arrange early access to set up for your event.

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## **THEMING AND STYLING**

Feel free to theme the venue with styling that suits you.

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## **NO NOISE RESTRICTIONS**

Turn the dial up to eleven. There are no noise restrictions (or neighbours) at the venue.