



# Function Package

WOOLLAHRA HOTEL

# The Spaces

## THE COURTYARD

Boasting a living green wall and a retractable sunroof, the courtyard is the perfect space for your next corporate function or large scale social event. Ideal for big groups and cocktail-style affairs, the courtyard features ample seating and standing room.

Between the canapés and grazing stations from our kitchen and the premium cocktails, beers and wines on offer, the courtyard is a versatile space perfect for engagements, birthdays or corporate parties.



200pax  
COCKTAIL



80pax  
SEATED

# The Spaces

## COCKTAIL BAR

Located in the courtyard, the Cocktail Bar is a semi-private function space right in the heart of the action. Featuring mirrored walls, cocktail tables and a private bar, the Cocktail Bar is perfect for your next social gathering. Sip on rose, snack on canapés and enjoy the ambience of the courtyard from your own space.



  
80pax  
COCKTAIL

## THE NOOK

Located inside with floor to ceiling windows overlooking Queen Street, the Nook is the perfect spot for small groups. Inviting lounges and low tables for a group who would like to dine, or high cocktail tables for a small canapé function, the Nook is a diverse and intimate space ideal for small gatherings.



  
50pax  
COCKTAIL

  
25pax  
SEATED

# The Spaces

## THE QUEEN STREET LOUNGE

The ultimate private function space, the Queen Street Lounge is all glamour and sophistication. Featuring a private entrance, private bar and private facilities, the lounge is the ultimate space to host an event. Surround sound speakers and AV capabilities make this versatile space ideal for large groups and cocktail events. The space can also accommodate corporate functions, auctions and boardroom events, with a television available for use.



120pax  
COCKTAIL



40pax  
SEATED  
(BANQUET)



80pax  
SEATED  
(THEATRE)

# Canapés



**6 piece package**  
4 canapés (hot or cold)  
2 substantial items  
\$35pp

**8 piece package**  
6 canapés (hot or cold)  
2 substantial items  
\$45pp

**10 piece package**  
8 canapés (hot or cold)  
2 substantial items  
\$55pp

(Minimum order 20 guests)

## Cold Canapés \$5 per piece

Freshly shucked oysters, vinegar mignonette (option for fried oysters) (gf)  
Smoked salmon blinis, cream cheese, dill  
Goat's cheese and red capsicum frittata (v)  
Eggplant fritter, hummus, sundried tomato aioli (v)  
Prosciutto and melon (gf)  
Tomato and bocconcini skewer (gf, v)  
Scallop ceviche spoon (gf)

## Hot Canapés \$5 per piece

Mushroom arancini (v)  
Spiced lamb kofta, mint yogurt (gf)  
Tempura prawns, lime aioli  
Chicken and chorizo sausage rolls  
Lamb pie, tomato chutney  
Savoury fish cake, tartare sauce  
MSA 3+ rump skewer, béarnaise sauce (gf)

## Substantial Items \$8 per piece

Angus beef slider, caramelised onions, gruyere  
Buttermilk chicken slider, maple + bacon marmalade, gruyere  
Crispy duck salad, rocket, radicchio, orange fillets,  
toasted hazelnuts, vincotto (gf)  
Asian salad rice paper spring roll, cucumber, carrot, radishes, shallots,  
spicy peanut dipping sauce (gf)  
Beer battered barramundi, chips, tartare sauce

*Special dietary needs can be accommodated upon request. All menus are subject to seasonal change.*

gf: gluten free | v: vegetarian

# Feasting Menu



## 2 COURSES

entrée + main + side

\$60pp

## 3 COURSES

entrée + main + side + dessert

\$75pp

Choice menu for 10 guests and under. Alternate serve for groups over 10

### Entrée

Burrata caprese, tomatoes, basil, extra virgin olive oil (v, gf)

Savoury fish cakes, tartare sauce

Salt and pepper squid, tomato aioli (gf)

Crispy duck chopped salad, rocket, radicchio, orange fillets, toasted hazelnuts, vincotto (gf)

### Main

Rangers Valley rump 250g MSA 3+, caramelised onion sauce, dressed leaves, fries (gf)

Grilled ocean trout fillet, pumpkin puree, fresh tomato and basil salsa, charred broccolini (gf)

Chermoula roast chicken, sautéed kale, quinoa and sweet potato

Spinach and mixed mushroom risotto (v)

### Dessert

Buttermilk panna cotta, passionfruit

Chocolate lava tart, mixed berries

Selection of cheese

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gf: gluten free | v: vegetarian

# Gather & Graze Menu



## DESIGNED TO SHARE FOR LARGE GROUPS

\$49pp

(Minimum 8 people)

### Garlic Mozzarella Flatbread

### Salt and Pepper Squid

tomato aioli

### Burrata Caprese

tomatoes, basil, extra virgin olive oil

### Savoury Fish Cakes

tartare sauce

### Grilled Haloumi Salad

brown quinoa tabbouleh, Jerusalem artichoke chips

### Crispy Duck Chopped Salad

rocket, radicchio, orange fillets, toasted hazelnuts, vincotto

### Chocolate Lava Tart

mixed berries

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gf: gluten free | v: vegetarian

# Function Platters

DESIGNED TO SHARE FOR LARGE GROUPS



## Pizza Platter

\$50 each (20 pieces per platter)  
1 flavor per platter (gf bases available)

### Margherita

Tomato, mozzarella, basil (v)

### Carnivore

Tomato, salami, smoked ham,  
pork + fennel sausage

### Prawn + Chilli

Tomato, prawns, chilli, cherry tomatoes

### Quattro Formaggi

Tomato, mozzarella, blue cheese,  
parmesan, fontina, rosemary

### Calabrese

Mushroom, prosciutto, olives, cherry  
tomatoes

### Vegetarian (v)

Cherry tomatoes, red capsicum,  
preserved artichokes, zucchini, black  
olives, fennel seeds, oregano, chilli oil

### Pepperoni

Tomato, mozzarella, pepperoni

## Charcuterie Platters

\$20pp (Minimum 10 people)

### Includes:

Prosciutto

Pastrami

Cornichons

Grilled red peppers

Olives

Char-grilled bread

*Special dietary needs can be accommodated  
upon request. All menus are subject to seasonal  
change*

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# Grazing Station

DESIGNED TO SHARE FOR LARGE GROUPS

Pricing starts at \$30pp

(Minimum 20 people)

Enjoy a carefully curated selection of cheese, charcuterie, breads and fruits that can be tailored specifically to your needs.

Please consult your functions coordinator for more information.



# Beverage Packages



All beverages subject to availability  
(Minimum 20 people)

## Standard Package

2 hours \$35pp | 3 hours \$45pp  
4 hours \$55pp

Tyrrell's "Moore's Creek" Brut,  
Hunter Valley NSW

Tyrrell's "Moore's Creek" Sauvignon  
Blanc,  
Hunter Valley, NSW

Tyrrell's "Moore's Creek" Shiraz,  
Hunter Valley, NSW

Superdry, Boags Light, Furphy

Assortment of non-alcoholic beverages

## Premium Package

2 hours \$45pp | 3 hours \$55pp  
4 hours \$65pp

Morene Prosecco,  
Friuli, It

Artigiano Pinot Grigio, It  
Saint Rosé, Languedoc, Fr

Underground Pinot Noir,  
Mornington Peninsula, VIC

Superdry, Boags Light, Furphy,  
Heineken

Assortment of non-alcoholic beverages

## Deluxe Package

2 hours \$55pp | 3 hours \$65pp  
4 hours \$75pp

Chandon NV, VIC

Vidal Sauvignon Blanc,  
Marlborough, NZ

Chateau Roquefeuille "Amalia",  
Côtes de Provence, Fr

Printhie Estate "Mountain Range"  
Cabernet Sauvignon, Orange, NSW

Boags Light, Furphy, Stone  
and Wood Pacific Ale

Assortment of non-alcoholic beverages

## Upgrade Options

Add cocktail on arrival \$15pp  
(selection provided by The Woollahra Hotel)

Add an additional hour \$10pp  
(maximum of 5 hours in total)

## Consumption Bar Tab

Any combination of beer, wine and  
spirit requests can be offered on a  
consumption based tab as an  
alternative to the above packages.

## Cash Bar

Pay as you go bar service is also available.

# Executive Package



Designed for large scale corporate functions and gatherings, the Executive Package is a superior offering of food and drinks. Whether it be an end of financial year event or a Christmas party, the Executive Package has something for everybody, including a 3-hour premium beverage package and a substantial 10 item canapé package for \$110pp.

(Minimum 30 guests)

## 3 hour premium beverage package including:

Morene Prosecco, Friuli, It

Artigiano Pinot Grigio, It

Saint Rose, Languedoc, Fr

Underground Pinot Noir, Mornington Peninsula, VIC

Superdry, Boags Light, Furphy, Heineken

Assortment of non-alcoholic beverages

## 10 item canapé package including:

Smoked salmon blinis, cream cheese, dill

Goat's cheese and red capsicum frittata (v)

Eggplant fritter, hummus, sundried tomato aioli (v)

Mushroom arancini (v)

Spiced lamb kofta, mint yogurt (gf)

Chicken and chorizo sausage rolls

Lamb pie, tomato chutney

MSA 3+ rump skewer, béarnaise sauce (gf)

Crispy duck salad, rocket, radicchio, orange fillets, toasted hazelnuts, vincotto (gf)

Beer battered barramundi, chips, tartare sauce

*Special dietary needs can be accommodated upon request. All menus are subject to seasonal change*

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# Parents Package



Ideal for Parent's Association gatherings, class catch-ups or end of term drinks, the Parents Package includes an 6 item canapé package and one welcome house beverage\* per person on arrival for \$50pp.

(Minimum 25 guests)

\* Consult your functions coordinator for house beverage options

## 6 item canapé package including:

Smoked salmon blinis, cream cheese, dill

Goats cheese + red capsicum frittata (v)

Mushroom arancini (v)

Tempura prawns, lime aioli

Chicken and chorizo sausage rolls

Asian salad rice paper spring roll, cucumber, carrot, radishes, shallots, spicy peanut dipping sauce (gf)

*Special dietary needs can be accommodated upon request. All menus are subject to seasonal change*

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# Conference Package



**HALF DAY (9am-12pm)**  
\$35pp

## Breakfast

Assortment of artisan pastries and seasonal fresh fruit

*Package includes tea, percolator coffee and water self-service stations  
for the duration of the conference*

**FULL DAY (9am-5pm)**  
\$50pp

## Breakfast

Assortment of artisan pastries and seasonal fresh fruit

## Lunch

Chicken and chorizo sausage rolls

Mini lamb pie, tomato chutney

Asian salad rice paper spring roll, cucumber, carrot, radishes,  
shallots, spicy peanut dipping sauce (gf)

*Package includes tea, percolator coffee and water self-service stations  
for the duration of the conference*

*Special dietary needs can be accommodated upon request. All menus are subject to seasonal change*

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## AV Equipment & Additional Hire

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The following equipment is available in-house free of charge:

Microphone  
In-House PA system  
Plasma Television

*\* Please note that not all of the above are available in every function space. Consult with your functions coordinator at time of enquiry.*

## Available Extras

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Additional Staff Member - \$35.00/hour  
(minimum 3 hours)  
Security Hire - POA

*\* Should management deem appropriate, function may be requested to book additional security. The functions coordinator will advise at the time of enquiry.*

## Preferred Suppliers

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**Styling:** Kashaya & Co. | 9388 7517  
styling@kashaya.com.au

**Flowers:** Summers Floral | 9328 2475

**Balloons:** House of Balloons | 0408 022 833  
enquiries@houseofballoons.com.au

## The Particulars

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### Minimum Spend

We reserve the right to apply minimum food and beverage spends where a room or designated area is specifically allocated for a function. Any food or beverages purchased contribute towards your minimum spend. If the minimum spend quoted is not met, the difference will be charged as venue hire.

### Final Numbers & Final Payment

Final numbers and catering orders MUST be finalised 14 days prior to the function date. Catering, beverage packages & bar tabs are to be paid in full 3 days prior to the function. Upgrades and additional funds can be added to the bar tab during your event, however must be settled on the night via credit card and the venue manager will be able to assist you with this on the night.

### Reservations & Cancellations

A credit card guarantee is required at the time of booking. If there is a minimum spend associated with the function, a 25% deposit of this minimum spend is also required. Cancellations must be made in writing to the functions coordinator. If the cancellation occurs 2 weeks or less prior to event, the deposit will not be refunded. If the event is cancelled less than 3 days prior to the function date, prepaid food, beverages and deposit will not be refunded.

### Responsible Service Of Alcohol

In accordance with the Liquor Act & responsible service of alcohol, all guests deemed to be intoxicated will be refused service and may be asked to leave the premises.

### Minors

Under 18s are permitted in the venue as long as they are supervised at all times by a parent or legal guardian. The Woollahra Hotel's policy allows minors to attend functions at the discretion of management. Please refer to your functions coordinator for further details.

### Damages

Any damages to the venue and/or its property during the event will be charged to the client.

## **FAQ**

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### **Can we bring our own decorations?**

Yes, you are welcome to bring your own decorations (i.e. flowers, balloons) as long as no damage is made to the room (i.e. you cannot stick things on the painted walls). No confetti, flower petals, scatters or balloons with confetti are permitted. Discuss with your functions coordinator for specifics.

### **What time will we have access to the space to set up?**

We guarantee a minimum set up time of 1.5 hours prior to your function start time. An increased set up time is dependent on the availability of your function room on the day. Please speak to your function coordinator if you require an earlier set up time.

### **What is the difference between a cash bar, pre-paid bar tab & on consumption bar tab?**

A cash bar allows guests to order and pay for their own drinks during the event.

A pre-paid bar tab allows you to nominate a specific amount that you will pay (i.e. \$2,000), you can also restrict the beverage selections in any way you like. Once the limit that you have nominated has been met, the bar tab will conclude and guests will need to purchase their own drinks.

A consumption bar tab allows you to run the bar for a certain amount of time (i.e. from 6pm-10pm), and pay for the total bill at the conclusion of your event. You can also restrict the beverage selections in any way you like.

### **Can I allow my guests cash purchases to make up the minimum spend?**

Yes, you can allow your guests to make cash purchases to make up a portion of your minimum spend (for example if you have a cash bar, all purchases made over cash bar will contribute to the minimum spend). If the spend is not met by the conclusion of the event, the difference must be paid.

### **Am I allowed to bring my own cake, food or beverages for my event?**

You are welcome to bring your own cake. If you would like the cake cut and served by the venue it will incur an additional \$3pp cakeage fee. Alternately you can cut and serve the cake yourselves free of charge. Under no circumstances are you allowed to bring your own food or beverages to an event as we are a fully licensed venue with a fully functioning kitchen.

### **Can I bring my own music to be played during my event?**

If your event is being held in the Queen Street Lounge function space, you are welcome to bring your own music to be played for the duration of your event. If your function is being held in any of the other spaces throughout the venue (i.e. the cocktail bar, the nook or the terrace), the music will be provided and controlled by the venue.



# WOOLLAHRA HOTEL

## Contact our Events Team

Enquiries: 02 9327 9777 | [woollahrahotel.com.au](http://woollahrahotel.com.au) | 116 Queen Street, Woollahra 2025

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