

Celebrate at **WOOLLAHRA'S LOCAL**

Set over two levels, Woollahra Hotel is an iconic Sydney “corner pub”. Home to the renowned French restaurant Bistro Moncur, the venue also features Moncur Cellars; a boutique off-license liquor store.

Upstairs at Woollahra Hotel you'll discover a selection of vibrant spaces which can be reserved for celebrations to suit any occasion. You can even combine all space and take over the entire upstairs level.

Our renowned Rooftop Terrace with its retractable roof sits adjacent to a fully equipped Cocktail Bar. Inside, the Main Bar is a hit with sporting fans, and features high seating mixed with more comfortable lounges and booth style furnishings found in The Nook. Beyond The Nook, with its own private entrance, you will find The Queen Street Lounge, a versatile private event space perfect for events of all kinds.

Bespoke experiences and events may be curated to suit both corporate and private social occasions. Our highly experienced events team work closely with each individual client to deliver world class hospitality and the most memorable events.



The TERRACE

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

Between the canapés, platters and banquet menus from our kitchen and the premium cocktails, beers and wines on offer, The Terrace is a versatile space perfect for engagements, birthdays, long lunches and corporate events.

CAPACITY

COCKTAIL
120 guests

SEATED
80 guests



The COCKTAIL BAR

Located at the eastern end of The Terrace, The Cocktail Bar is perfectly suited for smaller, yet lively gatherings.

Guests feel close to the action, even closer to the bar, and the space can be roped off to provide a semi-private experience.

Perfect for networking events, after-work drinks, birthdays and social occasions.

CAPACITY

COCKTAIL
50 guests



The QUEEN ST LOUNGE

Art deco private event space featuring a private entrance, private bar, private bathrooms, in-house surround sound system and AV capabilities.

Everything from an intimate wedding to a book launch. The perfect space to play your own music and dance the night away. Invite your family to christen a new baby and bring the besties to celebrate an engagement.

CAPACITY

COCKTAIL

80 guests
(can be extended into The Nook to fit 100 guests)

SEATED

40 guests on one long table

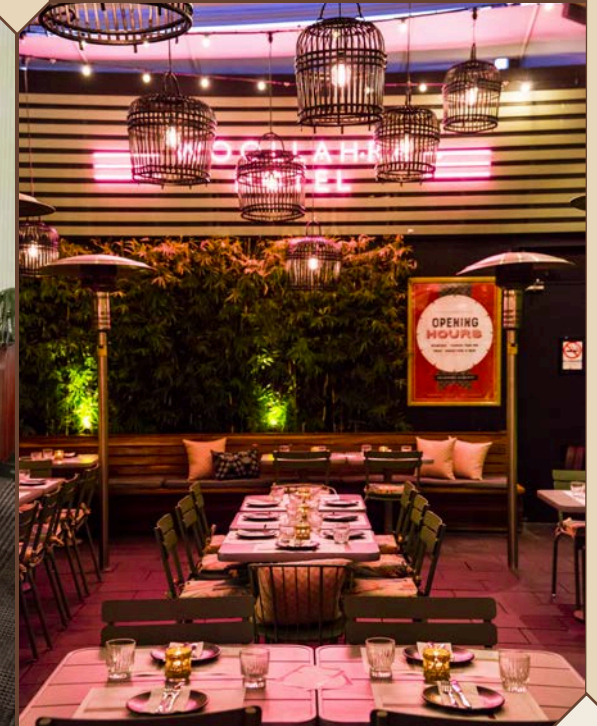


The ENTIRE UPSTAIRS LEVEL

400 square meters of space including four separate areas, three bars, a mix of indoor and outdoor spaces across the first level of Woollahra Hotel. The space also includes multiple screens and state of the art sound system throughout.

CAPACITY

COCKTAIL
300 guests



HEAD CHEF JORDAN



Our Cuisine **MODERN ASIAN**

Jordan started his career as a chef at Rockpool Bar and Grill under Head Chef, Khan Danis. With an appetite to learn Asian cuisines, Jordan gained valuable experience at both Spice Temple and Chin Chin in Melbourne. He then returned to Sydney and worked at Thievery as Head Chef, helping set up that business. Jordan then helped establish Ginger Megs restaurant in Newcastle before, joining us as Head Chef here at Woollahra Hotel in 2020.

Since his arrival, Jordan has graced the kitchen combining all his skills in Asian cuisine to execute a modern Asian menu that lends itself perfectly to a gastro pub experience. He makes all his curry paste and sauces from scratch in house, using local, sustainable, non-medicated ingredients whenever possible. Jordan's innovative techniques using flavour, balance and tradition is something everyone should have the pleasure of experience and The Woollahra Hotel is honoured to have him here.

CANAPÉ MENU

MINIMUM 20 ITEMS



CANAPÉS

HAND ROLLED VEGETABLE SPRING ROLLS \$4.5
sweet chilli sauce (V, VE)

MUSHROOM SAN CHOY BOW \$8
fried shallots (GF, V, VE)

VEGETARIAN VIETNAMESE RICE PAPER ROLL \$4
cucumber, wood ear mushroom, carrot, coriander,
mint, chilli, vermicelli noodles, peanut sauce

SALT AND PEPPER SQUID \$5
nuoc cham (GF)

HAR GOW \$4
nuoc cham, kaffir lime, salmon roe

LINE CAUGHT NZ TREVALLY SASHIMI \$5
Nam Jim, coriander, coconut cream, kaffir lime,
crispy wonton crackers

OYSTERS \$7
chilli coriander & garlic (GF)

SPANNER CRAB \$7
chilli, peanuts, apple, salmon roe, betel leaf

TUNA TARTARE \$6.5
coriander, chilli caramel

CHICKEN KARAAGE \$5.5
sambal mayo (GF)

CHICKEN SATAY SKEWER \$6
peanut dipping sauce (GF)

WAGYU BEEF SKEWER \$7
green chilli, kaffir lime, garlic (GF)

SUBSTANTIAL

DRY AGED HUNGERFORD MEAT SLIDERS \$12
American cheese, pickles, sambal mayo

POACHED CHICKEN SALAD \$9
beansprouts, snow peas, green beans, mint
coriander, Thai basil, coconut & lime dressing

THAI GREEN CHICKEN CURRY \$9
Thai eggplant, snake beans & tomato, capsicum,
broccoli, baby corn, rice (GF)

SEARED YELLOWFIN TUNA \$10
green tea soba noodles, cucumber, coriander, soy,
sesame & ginger dressing

EGG FRIED RICE \$6
egg, onion, ginger, shallots, soy & sesame oil (V)

BAO BUNS \$8 EACH

MUSHROOM BAO
field & shiitake mushrooms, cos lettuce,
lemongrass, carrot & daikon pickle, sambal mayo

CRISPY MARINATED CHICKEN BAO
sambal mayo, lettuce, shallot

BEEF BRISKET BAO
pickled cucumber, slaw, sambal mayo

SOFT SHELL CRAB BAO
sambal mayo

SNAPPER BAO
red cabbage, spicy mayo

SWEETS by BISTRO MONCUR



CHOCOLATE & SALTED CARAMEL SLICE \$4.5
caramelised peanuts & coconut crumble

CHEFS SELECTION PETIT FOURS \$5

BANQUET MENU

\$65PP

FOR GROUPS OF 12+

SHARED ENTREES

SALT & PEPPER SQUID
nouc cham (GF)

HAND ROLLED VEGETABLE SPRING ROLLS
sweet chilli sauce (V)

CHICKEN SATAY SKEWERS
peanut dipping sauce (GF)

SHARED MAINS

CONE BAY BARRAMUNDI FILLET
curry paste, toasted coconut, kaffir lime leaves, prawn oil (GF)

THAI GREEN CHICKEN CURRY
Thai eggplant, snake beans, tomato, capsicum, broccoli & baby corn (GF)

BRAISED MBS4+ WAGYU BRISKET
pickled cucumber, slaw, sambal mayo, bao buns

STIR FRIED VEGETABLES
Gai lan, snow peas, shiitake mushroom, carrot, oyster sauce (V)

JASMINE RICE (GF, VE)

DESSERT

CHOCOLATE & SALTED CARAMEL SLICE
caramelised peanuts & coconut crumble



LUXE BANQUET MENU

\$85PP

FOR GROUPS OF 12+

SHARED ENTREES

OYSTERS nam jim (GF)

CHICKEN KARAAGE sambal mayo (GF)

WAGYU BEEF SKEWER
green chilli, kaffir lime, garlic (GF)

SEARED YELLOWFIN TUNA
green tea soba noodles, cucumber, coriander, soy,
sesame & ginger dressing

SHARED MAINS

GRASS FED 600GRAM RIB OF BEEF
ginger and shallot sauce (GF)

SNAPPER FILLET
curry paste, toasted coconut, kaffir lime leaves (GF)

STIR FRIED VEGETABLES
Gai lan, snow peas, shiitake mushroom, baby corn,
oyster sauce (V)

FRIES sambal mayo & chilli salt (V)

JASMINE RICE (GF, VE)

DESSERT

CHOCOLATE & SALTED CARAMEL SLICE
caramelised peanuts & coconut crumble



SET MENU

Alternate Serve

TWO OPTIONS PER COURSE | 2 COURSES \$70PP | 3 COURSES \$85PP

FOR GROUPS OF 20+

CHOICE OF ENTREES

SALT & PEPPER SQUID
nouc cham (GF)

HAND ROLLED VEGETABLE SPRING ROLLS
sweet chilli sauce (VE)

LINE CAUGHT NZ TREVALLY SASHIMI
Nam Jim, coriander, coconut cream, kaffir lime,
crispy wonton crackers

CHICKEN SATAY SKEWERS
peanut dipping sauce (GF)

CHOICE OF MAINS

SILKEN TOFU & MUSHROOM
salted black bean, shiitake, enoki,
wood ear mushrooms, baby spinach, chilli (GF, V)

250GM BLACK ANGUS RUMP CAP
Riverina beef, house slaw, Szechuan black pepper
sauce, fries (GF)

CONE BAY BARRAMUNDI FILLET
curry paste, toasted coconut, kaffir lime leaves,
prawn oil (GF)

CHICKEN KATSU SCHNITZEL
panko crumb, tonkatsu, Kewpie mayo,
toasted sesame, slaw, fries

SIDES TO SHARE

STIR FRY VEGETABLES

JASMINE RICE

CHOICE OF DESSERT

BISTRO MONCUR ICE CREAMS & SORBETS
Chefs' choice of three flavours

CHOCOLATE & SALTED CARAMEL SLICE,
caramelised peanuts & coconut crumble



BEVERAGE PACKAGES

GOOD

2HR \$50 | 3HR \$70 | 4HR \$90

Dal Zotto, Pucino Prosecco, King Valley, VIC

Pinot Grigio, Artigiano, Venezie, ITA

Chardonnay, Tyrrell's, Hunter Valley, NSW

Bulman, Grenache Rose, Barossa Valley SA

Ross Hill Harry Pinot Noir, Orange NSW

Shiraz, Tyrrell's, Rufus Stone, Heathcote, VIC

Selection of Soft Drinks

Selection of Tap Beer

BETTER

2HR \$80 | 3HR \$110 | 4HR \$140

Piper-Heidsieck NV Brut Champagne

Tyrrell's 'HVD' Semillon, Hunter Valley, NSW

Vasse Felix Chardonnay, Margaret River, WA

Rameau D'Or Petit Amour Rose, Cotes De Provence FRA

Soumah Pinot Noir, Yarra Valley, VIC

Torbreck The Steading GSM, Barossa Valley SA

Selection of Soft Drinks

Selection of Tap Beer

UPGRADE OPTIONS

Add cocktail on arrival \$18pp (selection provided by The Woollahra Hotel)

BEVERAGES CHARGED ON CONSUMPTION

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.

Beverage packages unavailable for 21st Birthday Celebrations

BEST

2HR \$140 | 3HR \$195 | 4HR \$250

BESPOKE - SELECT 2 X WHITE 1 X ROSE 2 X RED

Charles Heidsieck NV Brut Champagne

White

Jim Barry Florita Riesling, Clare Valley SA

Tyrrell's Vat 1 Semillon, Hunter Valley NSW

Pierro L.T.C Sem Sauv Chard, Margaret River WA

Domaine Delaporte Sancerre, Loire FRA

Greywacke Sauvignon Blanc, Marlborough NZ

Pieropan Soave Classico, Verona ITA

Paul Kubler Les Combes Pinot Gris, Alsace FRA

Bernard Fouquet Cuvee de Silex Vouvray, Loire FRA

Villa Sparina Gavi, Piedmont ITA

Domaine Laroche, Petit Chablis FRA

Shaw & Smith M3 Chardonnay, Adelaide Hills SA

Domaine Talmard Chardonnay, Macon Burgundy FRA

Rose

Chateau De L'Aumerade Marie-Christine Rose, Cotes De Provence, FRA

Cave D'Esclans Whispering Angel Rose, Cotes De Provence, FRA

Red

Domaine de Bel-Air Fleurie, Beaujolais-Villages FRA

Ten Minutes By Tractor 10X Pinot Noir, Mornington Peninsula VIC

Two Paddocks Picnic Pinot Noir, Central Otago NZ

Louis Jadot Pinot Noir, Cote D'Or Burgundy FRA

Paolo Scavino Langhe Nebbiolo, Piedmont ITA

Paralian Marmont Vineyard Grenache, McLaren Vale SA

Domaine Charvin Cotes Du Rhone, Rhone Valley FRA

Clos De La Coutale Malbec, Cahors FRA

Wines of Merritt Syrah, Margaret River WA

John Duval Entity Shiraz, Barossa Valley SA

Balnaves Cabernet Sauvignon, Coonawarra SA

Chateau Lestage-Darquier Grand Poujeaux, Moulis-en Medoc Bordeaux FRA

Selection of House Spirits

Selection of Soft Drinks

Selection of Tap Beer

AV EQUIPMENT & ADDITIONAL HIRE

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 events manager at time of enquiry.

AVAILABLE EXTRAS

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 events manager will advise at the time of enquiry.

RECOMMENDED SUPPLIERS

DJ - <https://exclusivedjs.com.au/>

BALLOONS - <https://www.balloonsaloon.com.au/>

MAGICIAN Adam Dean www.adamdean.com.au 0417 230 215

FLOWERS Summers Floral www.summersfloral.com 02 9328 2475

CAKES Bistro Moncur www.bistromoncur.com.au for more information your event manager can help you

DOOR MAN/ PERFORMERS

<http://boulevardperformance.com/boulevard/#portfolio>

CARTOONIST <https://thecartoonfactory.com.au/>



The PARTICULARS

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.

DECORATIONS

Decorations are welcome. please be mindful of other guests in the hotel for example hens party paraphernalia. If you are dining from a banquet menu please be aware that the menu is designed to share down the centre of the table and there may be limited space for decoration. The use of glitter, confetti or other items that could be detrimental to the environment is not allowed, this includes any balloons containing these substances.

ENTERTAINMENT

Entertainment is arranged by the client and subject to our (The Woollahra Hotel) approval. Full details of proposed entertainment, including details of noise levels must be supplied at time of booking. We retain the right to turn down or cease entertainment that breaches original agreement.

SECURITY

The Woollahra Hotel takes no responsibility for any items brought into the restaurant by the client. It is the client's responsibility to ensure the security of their equipment and their guest's belongings while on premises.

SMOKING

Smoking is only permitted in the designated outdoor smoking area in the hotel. All other indoor areas of the hotel are strictly forbidden.

FAQ'S

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 hour 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 FOR MY EVENT

You are welcome to bring your own cake. We charge \$5pp cakeage for our kitchen team to cut the cake and plate it up for your guests.

CAN I BRING MY OWN MUSIC TO BE PLAYED DURING MY EVENT

If your event is being held in the Queen Street Lounge or exclusive use of The Terrace 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, the music will be provided and controlled by the venue.