

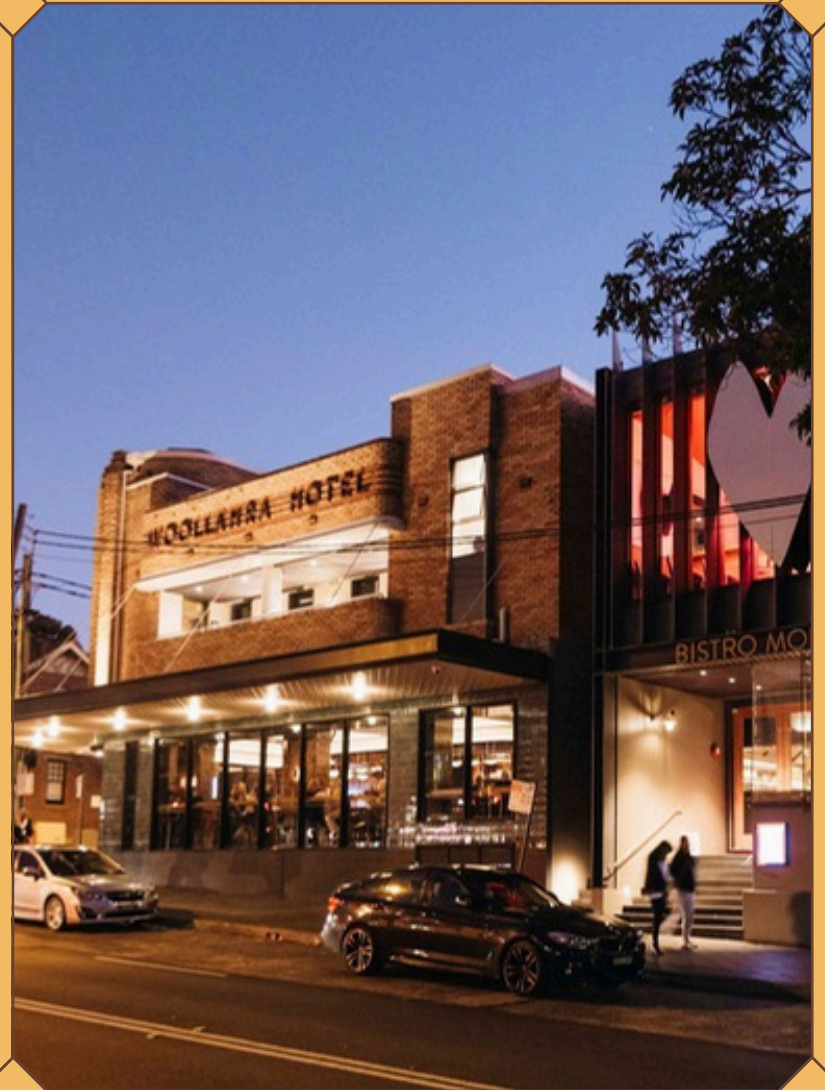
# *Celebrate at* **WOOLLAHRA'S LOCAL**

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.

The Queen Street Lounge is a versatile private event space perfect for cocktail events of up to 80; or sit down events of up to 40. Between the Main Bar & Queen Street Lounge is The Nook, with more comfortable lounges and booth style furnishings. Main Bar is a hit with sporting fans, and features high seating mixed. Our renowned Rooftop Terrace with its retractable roof has a fully equipped Cocktail Bar.

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 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 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 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

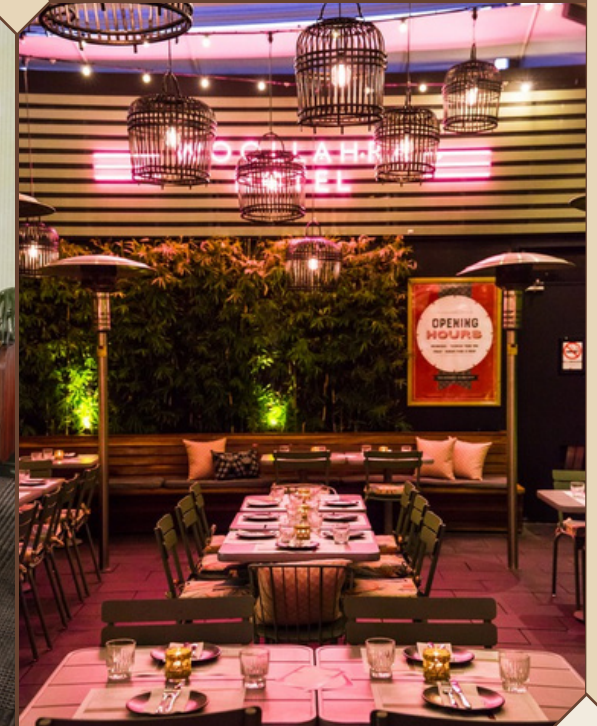


# The ENTIRE UPSTAIRS LEVEL

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



# CANAPÉ MENU

MINIMUM 20 ITEMS



## COLD

RICOTTA & XO CROSTINI \$5  
herb salad

SYDNEY ROCK OYSTER (A, GF) \$7  
vermouth & grapefruit jelly

VEGETARIAN RICE PAPER ROLL (V, GF) \$5  
satay sauce

SPANNER CRAB COS BOAT (A, GF) \$8  
radish, basil, salmon roe

CHICKEN LIVER PARFAIT \$6  
toast, caramelised onion

TUNA TARTARE (A, GF) \$7  
corn tostada, avocado

CHICKEN FINGER SANDWICH \$5  
cucumber, mayo

TIGER PRAWN ROLL (A) \$7  
lemon mayo, cos, chive, tajin

PEA, ZUCCHINI & LEMON TARTLET (V) \$5  
toasted sunflower seeds

## HOT

VEGETABLE SPRING ROLL (V) \$5  
sweet chilli

SALT & PEPPER SQUID (I, GF) \$8  
chill, lemon mayo

PRAWN HAR GOW (I, GF) \$5  
chive, salmon roe

KOREAN FRIED CHICKEN \$6  
gochujang mayo, pickle

CRISPY PORK BELLY (GF) \$7  
Pickled cucumber, apple sauce

CHICKEN SATAY SKEWER (GF) \$7  
peanut sauce

WAGYU BEEF SKEWER (GF) \$8  
pepper & dijon

LAMB MERGUEZ SAUSAGE \$7  
mash, onion gravy

## SUBSTANTIAL

CHAR-GRILLED CHICKEN SLIDER \$12  
SAMBAL, KEWPIE MAYO

WH BURGER SLIDER \$12  
American cheese, secret sauce

PORK BELLY BAO BUN \$12  
pickled cucumber, cabbage, apple sauce

ENOKI BAO BUN \$10 (V)  
sesame mayo, coriander, chilli

BEER BATTERED FLATHEAD (A) \$12  
crushed peas, jalapeño tartare

PRAWN & CRAB MAFALDE PASTA (M) \$14  
lemongrass ginger bisque, tomato pangrattato

PRIMAVERA TROTTOLE \$12  
peas, caper, spinach, basil ricotta, sunflower seeds

CHICKEN CAESAR \$10  
egg, crouton, prosciutto crumb

FRIES (GF) \$8  
ketchup

**DESSERT** PETIT FOURS BY BISTRO MONCUR \$5

# BANQUET MENU

**\$70PP**

FOR GROUPS OF 12+

## SHARED ENTREES

SALT & PEPPER SQUID  
chilli, lemon mayo (GF, I)

WAGYU BEEF SKEWER  
pepper & dijon, butter lettuce (GF)

WHIPPED RICOTTA  
shiitake XO, crostini (V)

## SHARED MAINS

GRILLED MARKET FISH  
caper, raisin & capsicum vinaigrette (GF, A)

CHARGRILL RUMP STEAK  
w chimichurri (GF)

PRIMAVERA PASTA  
trottole pasta, zucchini, peas, capers, garlic, lemon,  
whipped ricotta, mint & basil (V)

GARDEN SALAD (GF)

FRIES (V, GF)

## SHARED DESSERT

CHOCOLATE & SALTED CARAMEL SLICE  
caramelised peanuts & coconut crumble (N)



GF Gluten Free | V Vegetarian | VE Vegan | N Nuts

A Australian Seafood | I International Seafood | M Mixed Seafood

# LUXE BANQUET MENU

# \$90PP

FOR GROUPS OF 12+

## SHARED ENTREES

SALT & PEPPER SQUID  
chilli, lemon mayo (GF, I)

TUNA TARTARE  
avocado, lemon, capers, coriander, corn tostadas (A)

WAGYU BEEF SKEWER  
pepper & dijon, butter lettuce (GF)

WHIPPED RICOTTA  
shiitake XO, crostini (V)

## SHARED MAINS

CRAB & PRAWN PASTA  
mafalde corte pasta, lemongrass, prawn & ginger  
bisque, chilli, pangrattato (M)

T-BONE  
béarnaise & mushroom sauce (GF)

GRILLED MARKET FISH  
caper, raisin & capsicum vinaigrette (GF, A)

FRIES (GF, V)

STEAMED GREENS (GF, V)

## SHARED DESSERT

CHERRY & COCONUT BOMBE ALASKA  
toasted coconut crumble

CHOCOLATE & SALTED CARAMEL SLICE  
caramelised peanuts & coconut crumble (N)



GF Gluten Free | V Vegetarian | VE Vegan | N Nuts

A Australian Seafood | I International Seafood | M Mixed Seafood

# SET MENU

2 COURSES \$70PP | 3 COURSES \$90PP

FOR GROUPS OF 12+

## CHOICE OF ENTREES \*

HAND ROLLED VEGETABLE SPRING ROLLS  
sweet chilli sauce (VE)

TUNA TARTARE  
avocado, lemon, capers, coriander, corn tostadas (A)

WAGYU BEEF SKEWER  
pepper & dijon, butter lettuce (GF)

WHIPPED RICOTTA  
shiitake XO, crostini (V)

## CHOICE OF MAINS

PRIMAVERA PASTA  
trottole pasta, zucchini, peas, capers, garlic, lemon  
whipped ricotta, mint & basil (V)

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

GRILLED MARKET FISH  
caper, raisin & capsicum vinaigrette (GF, A)

CAESAR SALAD  
cos, soft hen's egg, anchovy buttermilk dressing,  
prosciutto, croutons

\*for groups of 20+ entrees are served to share (no choice)

## SIDES TO SHARE

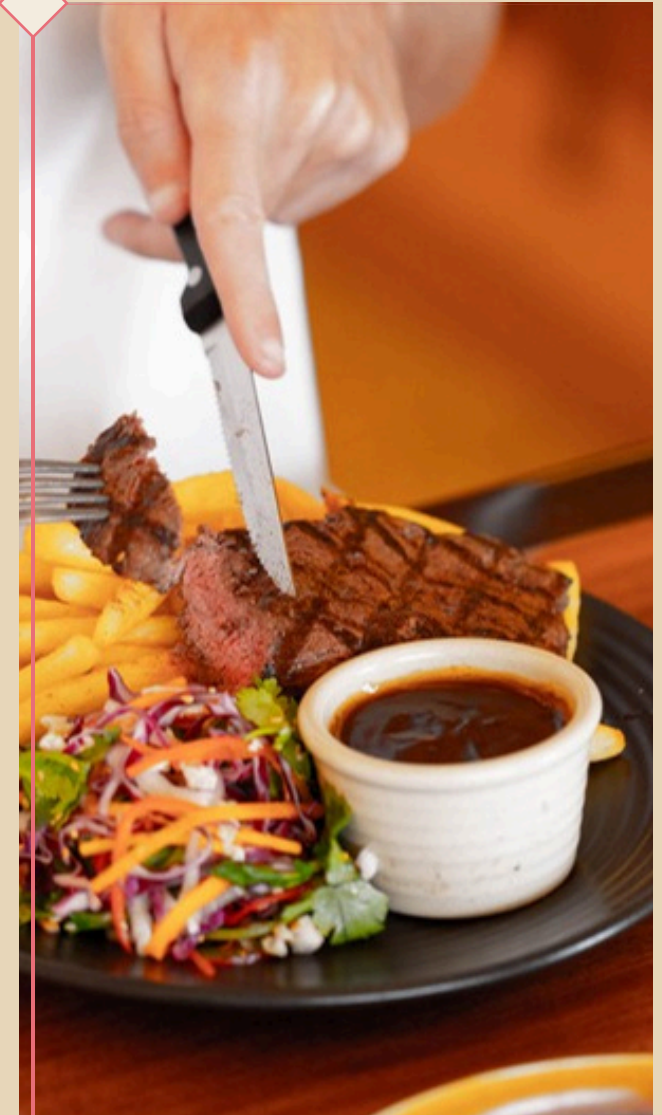
STEAMED GREENS

FRIES

## SHARED DESSERT

CHERRY & COCONUT BOMBE ALASKA  
toasted coconut crumble

CHOCOLATE & SALTED CARAMEL SLICE  
caramelised peanuts & coconut crumble (N)



# BEVERAGE PACKAGES

## GOOD

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

Dal Zotto, Pucino Prosecco, King Valley, VIC

Nativo Pinot Grigio, Terre D'Abruzzo 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

# WINE LIST & COCKTAILS

## CHAMPAGNE & SPARKLING

Piper-Heidsieck NV Brut Champagne, Reims Champagne FRA \$99  
Dal Zotto, Pucino Prosecco, King Valley, VIC \$70  
Tyrrell's Moore's Creek Brut, Hunter Valley NSW \$60  
Stefano Lubiana Brut Reserve, Derwent TAS \$95  
Charles Heidsieck Brut Reserve, Reims Champagne FRA \$170  
Bollinger Special Cuvee, Champagne FRA \$210

## ROSÈ

Delorme Cremant de Bourgogne Brut Rosè, Burgundy FRA \$85  
Piper Heidsieck Rosè Sauvage, Reims Champagne FRA \$165  
Rameau D'Or Petit Amour, Cotes De Provence FRA \$65  
Bulman Grenache Rosè, Barossa Valley SA \$60

## WHITE

Chaffey Brothers Tripelpunkt Riesling, Eden Valley SA \$60  
Tyrrell's VAT 1 Semillon, Hunter Valley NSW \$125  
Pieropan Soave Classico, Verona ITA \$95  
Forest Hill Gewurztraminer, Great Southern Ranges WA \$70  
11th House Sorella Vermentino, King Valley VIC \$75  
J. de Villebois Sancerre, Loire Valley FRA \$120  
Mount Fishtail Sauvignon Blanc, Marlborough NZ \$50  
Nativo Pinot Grigio, Venezia ITA \$55  
Provenance Pinot Gris, Henty VIC \$80  
Villa Sparina Gavi, Piedmont ITA \$105  
William Fevre Petit Chablis, Chablis FA \$115  
Tyrrell's Chardonnay, Hunter Valley NSW \$55  
Woodlands Chardonnay, Wilyabrup Valley Margaret River WA \$95

(Select House Red or White \$45)

## RED

Ross Hill Harry Pinot Noir, Orange NSW \$50  
Soumah Pinot Noir, Yarra Valley VIC \$80  
Albert Bichot Vieilles Vignes de Pinot Noir, Burgundy FRA \$115  
Unico Zelo 'Fresh A.F.' Nero D'Avola, Adelaide Hills SA \$60  
Langmeil Rough Diamond Grenache, Barossa Valley SA \$70  
La Famille Perrin Cotes Du Rhone, Rhone Valley FRA \$75  
Torbreck The Steading GSM, Barossa Valley SA \$110  
Battle of Bosworth Puritan Shiraz, McLaren Vale SA \$80  
Tyrrell's Rufus Stone Shiraz, Heathcote VIC \$55  
John Duval Entity Shiraz, Barossa Valley SA \$120  
Mike Press Cabernet Sauvignon, Adelaide Hills VIC \$70  
Bowen Estate Cabernet Sauvignon, Coonawarra SA \$90  
Chateau L'Eglise Cabernet-Merlot, Bordeaux FRA \$85

## COCKTAILS

### SUMMER MARTINI \$25

Tanqueray 10, St. Germain Elderflower

### DAIQUIRI \$23

Angostura Reserva Rum, lime, sugar

### COCONUT MARGARITA \$24

Casamigos Blanco, Malibu, fresh lime & coconut

### PORNSTAR MARTINI \$25

Ketel One, passionfruit, vanilla, fresh lime, prosecco

### AMARETTO SOUR \$24

Disaronno, orange bitters, lemon & egg white

### ESPRESSO MARTINI \$24

Ketel One, Kahlua, Baileys Chocolate, espresso

### LYCHEE MARTINI \$24

Ketel One Citroen, Paraisio Bliss, lychee, fresh lemon

### LIMONCELLO SPRITZ \$22

Limoncello, bubbly, soda, fresh mint

### NEGRONI \$24

Tanqueray, Campari, Dolin Rouge

### OLD FASHIONED \$25

Bourbon, bitters, sugar, orange

# AV EQUIPMENT & ADDITIONAL HIRE

The following equipment is available for rent:

- Microphone (\$50)
- In-House PA system (POA depending on requirements)
- Television on stand (\$100)

Fixed AV & TVs available free of charge.

\*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 - \$50.00/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/> Required to provide their own XLR cables

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

MAGICIAN Adam Dean [www.adamdean.com.au](http://www.adamdean.com.au) 0417 230 215

FLOWERS Summers Floral [www.summersfloral.com](http://www.summersfloral.com) 02 9328 2475

CAKES Bistro Moncur [www.bistromoncur.com.au](http://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

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## MINIMUM SPEND

Minimum food and beverage spends apply 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 5 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 4 weeks or less prior to event, the deposit will not be refunded. If the event is cancelled less than 7 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.

CURRENT AT SEPTEMBER 2026.

MENUS & PRICING SUBJECT TO CHANGE.

# FAQ'S

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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 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 \$8pp cakeage for our kitchen team to cut the cake and plate it up for your guests. NOTE that you can order a cake from our amazing Pastry Chef in Bistro Moncur.

## 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.