

UPSTAIRS AT  
WOOLLAHRA HOTEL

**GROUPS &  
EVENTS  
PACK**

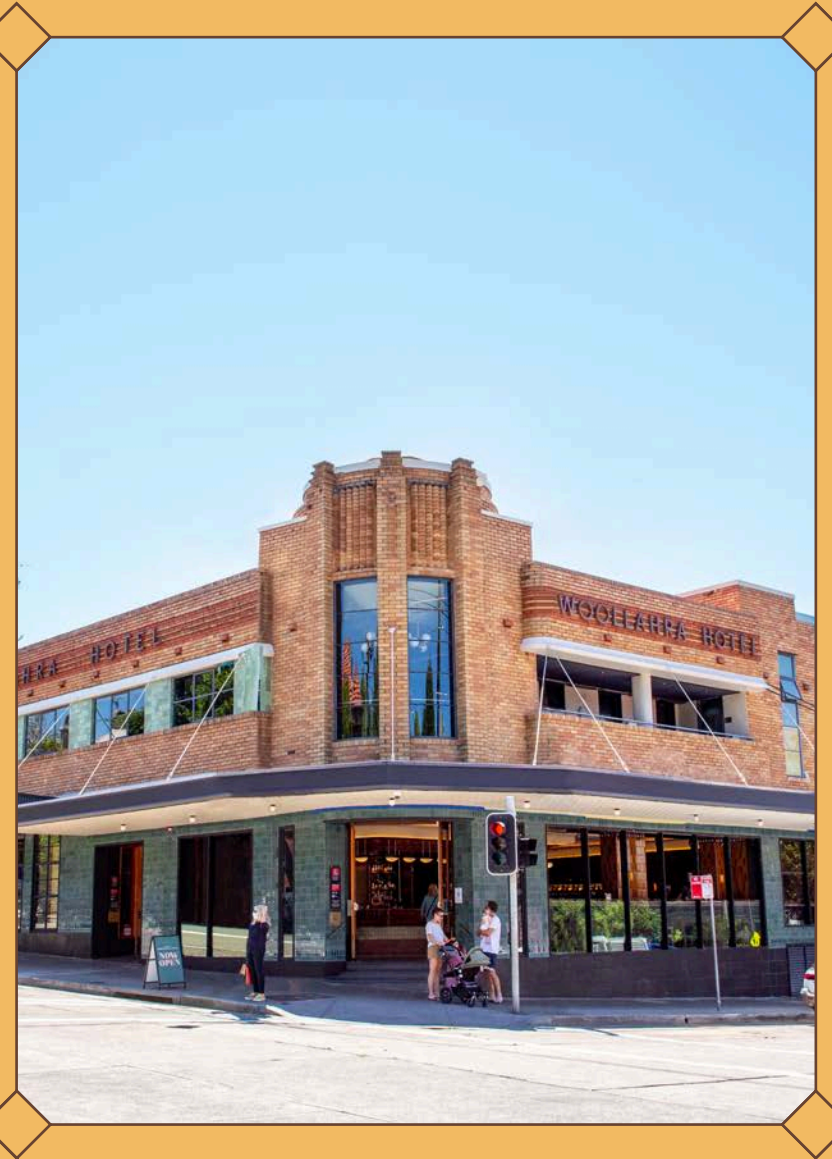
# *Celebrate at* **WOOLLAHRA'S LOCAL**

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

40 guests

SEATED

20 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

SEATED

40 guests

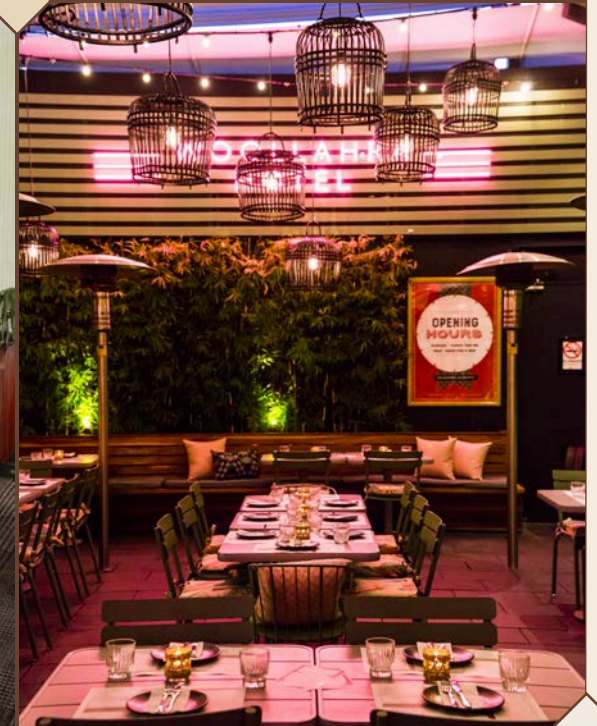


# The ENTIRE UPSTAIRS LEVEL

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



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



## BAO BUNS

\$8 EACH

### MUSHROOM BAO

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

### ROASTED PORK BAO

hoisin, pickled cucumber

### CRISPY MARINATED CHICKEN BAO

chilli mayo, lettuce, shallot

### BEEF BRISKET BAO

pickled cucumber, slaw, sambal mayo

### SNAPPER BAO

red cabbage, spicy mayo

## CANAPÉS

### VEGETABLE SPRING ROLL

sweet chilli sauce (V, VE) \$4.5

### SALT AND PEPPER SQUID

nuoc cham (GF) \$5

### CHICKEN SATAY SKEWER

peanut dipping sauce (GF) \$6

### WAGYU BEEF SKEWER

marinated in Asian flavours, chilli (GF) \$7

### HAR GOW \$4

nuoc cham, kaffir lime, salmon roe

### OYSTERS

chilli coriander & garlic (GF) \$6

### CHICKEN KARAAGE

sambal mayo (GF) \$5.5

### SPANNER CRAB CHILLI

peanuts, apple, salmon roe, betel leaf \$7

### ASIAN TUNA TARTARE

coriander, chilli caramel \$6.5

### CHINESE STYLE FRIED RICE

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

### THAI BEEF SALAD

MBS3+ sirloin, red cabbage, granny smith apple, Asian herbs, carrots, tomato, cucumber, toasted rice \$9

### MUSHROOM SAN CHOY BOW

fried shallots (GF, V, VE) \$8

### THAI GREEN CHICKEN CURRY

Thai eggplant, snake beans & baby corn, served on rice (GF) \$9

### DUCK ROTI

Spring onion, cucumber, hoisin sauce \$4.5

### HIRAMASA KINGFISH SASHIMI

Nam Jim, coriander, coconut cream, kaffir lime (GF) \$5

### VEGETARIAN VIETNAMESE RICE PAPER ROLL

cucumber, wood ear mushroom, carrot, coriander, mint, chilli, vermicelli noodles, peanut sauce \$4

## DESSERT CANAPE

### BISTRO MONCUR

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



# BANQUET MENU

# \$65PP

FOR GROUPS OF 12+

## ENTRÉE

SALT & PEPPER SQUID  
nouc cham (GF)

VEGETABLE SPRING ROLLS  
sweet chilli sauce (V)

CHICKEN SATAY SKEWERS  
peanut dipping sauce (GF)

## MAINS

CONE BAY BARRAMUNDI FILLET  
wrapped in banana leaf, curry paste, toasted coconut,  
kaffir lime leaves (GF)

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

BRAISED MASTERSTOCK SHORT RIBS  
pickled cucumber, Asian slaw, sambal mayo, bao buns

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

FRIED RICE  
egg, red onion, ginger, shallots, soy & sesame oil (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)

VEGETABLE SPRING ROLLS  
sweet chilli sauce (VE)

HIRAMASA KINGFISH SASHIMI  
Nam jim, coriander, coconut cream, kaffir lime (GF)

CHICKEN SATAY SKEWERS  
peanut dipping sauce (GF)

### CHOICE OF MAINS

DEEP-FRIED SILKEN TOFU  
salted black bean, shiitake, enoki,  
wood ear mushrooms, baby spinach, chilli (GF, V)

250GM BLACK ANGUS RUMP CAP  
Riverina beef, served with spinach salad,  
Sichuan black pepper sauce, fries (GF)

CONE BAY BARRAMUNDI FILLET  
wrapped in banana leaf, curry paste,  
toasted coconut, kaffir lime leaves, rice (GF)

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

### SIDES TO SHARE

STIR FRY VEGETABLES

JASMINE RICE

### CHOICE OF DESSERT

BODALLA DAIRY ICE CREAM  
chefs' choice of three flavours

CHOCOLATE & SALTED CARAMEL SLICE,  
caramelised peanuts & coconut crumble



# BEVERAGES

## STANDARD BEVERAGE PACKAGE

2HR - \$45 | 3HR - \$55 | 4HR - \$65

Tyrrell's 'Moore's Creek' Brut, Hunter Valley, NSW  
Sauvignon Blanc, Beside Broke Road, Margaret River, WA  
Cabernet Sauvignon, Beside Broke Road, Margaret River, WA  
Selection of non-alcoholic beverages  
Selection of tap beers

## PREMIUM BEVERAGE PACKAGE

2HR - \$56 | 3HR - \$66 | 4HR - \$75

Dal Zotto, Pucino Prosecco, King Valley, VIC  
Pinot Grigio, Artigiano, Venezie, ITA  
Rose - Chateau Maylandie, 'Les Amis', Cotes De Provence, FRA  
Pinot Noir, Liv Zak, Yarra Valley, VIC  
Selection of non-alcoholic beverages  
Selection of tap beers

## DELUXE BEVERAGE PACKAGE

2HR - \$69 | 3HR - \$79 | 4HR - \$89

Dal Zotto, Pucino Prosecco, King Valley, VIC  
Pinot Grigio, Artigiano, Venezie, ITA  
Chardonnay, Tyrrell's, Hunter Valley, NSW  
Rose - Chateau Maylandie, 'Les Amis', Cotes De Provence, FRA  
Pinot Noir, Liv Zak, Yarra Valley, VIC  
Shiraz, Tyrrell's, Rufus Stone, Heathcote, VIC  
All Tap Beer + Cider  
(assorted Bottled beer available in The Queen Street Lounge)  
Selection of non-alcoholic beverages

### 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*



# 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.

DJ - Woollahra Hotel can provide a DJ for \$180 p/h min 3 hours + \$300 for equipment hire. Please ask your event manager for more information.

## RECOMMENDED SUPPLIERS

### BALLOONS

Pretty Bangin Balloons [@prettybanginballoons](https://www.prettybanginballoons.com.au) 0420 828 258

### 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



# 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.

## 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

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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 \$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.

UPSTAIRS AT  
WOOLLAHRA HOTEL

ENQUIRIES  
02 9327 9777

RESERVATIONS@WOOLLAHRAHOTEL.COM.AU

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