



The Aussie
ROOFTOP

*Looking for an intimate
outdoor event space?*



We offer exclusive use of our rooftop garden for up to 30 guests for cocktail parties! Take in sweeping views of The Rocks and the city, all from our rooftop oasis.

What better way to say “Cheers” to your next celebration!

**MINIMUM OF 20 GUESTS,
MAXIMUM OF 30 GUESTS**

We can cater for a variety of beverage options tailored to your event.

We can't wait to host you!

\$250 HIRE FEE

Inclusive of staff member for private bar and exclusive use of the rooftop for 4 hours

BOOKINGS

Functions are booked in our day and evening time slots of 12PM - 4PM and 6PM - 10PM

Please see page 5 for more information about our exciting event additions

STANDARD CANAPES 4 PIECE_{pp} \$32*

Truffled mushroom & parmesan arancini (v)

Roasted pumpkin, cheese, pine nut & rocket bruschetta (v)

Chicken karaage bao buns, pickled carrot, sriracha mayo

Peking duck spring rolls, lemon myrtle aioli

DELUXE CANAPES 6 PIECE \$45_{pp}*

Spinach & feta pillow (v)

Quinoa falafel (v) (gf)

Potato, pea, & parmesan croquette (v)

Southside chicken & coleslaw slider

Chargrilled beef kalbi skewers

Chicken & jalapeno empanada

ADD ONS

Caramelised onion & goat cheese quiche \$6 (v)

Chickpea & lentil naked arancini \$6 (v) (gf)

Zucchini & haloumi fritter \$6 (v)

Mini kangaroo pizza \$8

Honey & chilli soy chicken skewers \$10

Bacon cheeseburger slider \$12

***OUR CANAPÉ PACKAGES REQUIRE A
MINIMUM OF 20 GUESTS**



GRAZING STATION \$40pp*

GOURMET CHEESES

*Brie, aged cheddar & marinated
Persian feta*

CURED MEATS

*Prosciutto, Danish salami
& chorizo rodriguez*

MARINATED VEGETABLES

*Eggplant, capsicum, artichokes,
semi dried tomato & olives*

DIPS

Hummus & guacamole

CRUDITÉS

*Carrots, cucumber, radish,
celery & cherry tomato*

FRUIT

*Mixed platter of melon,
fruit & berries*

ARTISAN BREAD, LAVOSH

GRAZING ADD-ONS \$35pp*

SEAFOOD

Local prawns, Sydney rock oysters, condiments

***GRAZING MINIMUM 10 GUESTS**

Platters

FEED 8 TO 10 GUESTS

SLIDER BOARD \$85

Cheeseburger & buttermilk chicken with slaw

SKEWERS BOARD \$95

Beef kalbi, sriracha chicken, satay pork, antipasto



Beverage Options

STANDARD

3 HOURS \$40pp | 4 HOURS \$55pp

BOTTLED BEER: *Cascade Premium Light*

TAP BEER: *Carlton Draught & Victoria Bitter*

WHITE WINE: *Craftsman Chardonnay*

RED WINE: *Craftsman Shiraz*

SPARKLING: *Craftsman NV Sparkling*

Non-alcoholic beverages

PREMIUM

3 HOURS \$55pp | 4 HOURS \$70pp

TAP BEERS: *Balter, 4 Pines, Pirate Life, Mountain Goat*

BOTTLED BEER: *Crown Lager, Pure Blonde,
4 Pines & Rotating craft cider*

WHITE WINE: *Bird in Hand Sauvignon Blanc & Hesketh Pinot Grigio*

RED WINE: *Hesketh 'Unfinished Business' Pinot Noir & Parker*

'Coonawarra Series' Cabernet Sauvignon

SPARKLING: *Tarot Prosecco*

Non-alcoholic beverages

Please note tap beers will be served in beer towers

Event Additions

**WANT TO MAKE YOUR EVENT EXTRA SPECIAL?
LET US KNOW AND WE CAN SEND YOU A QUOTE**

COCKTAILS ON ARRIVAL

*Shake things up with a cocktail on arrival!
Make your event extra special by hiring our
cocktail cart for an additional \$80*

\$19 (per cocktail, choice of 2)

*Rosemary Negroni | Fingerline Margarita
Wattleseed Old Fashioned | Espresso Martini | Aperol Spritz*



FLOWERS

*Don't leaf it to the last minute! Let us do the
work for you. We work closely with local florists
to curate the perfect designs for your event.*

BALLOONS

*Make your event POP with customised balloon
installations. Suitable in all shapes and sizes.
Contact our events team for more information!*



PHOTOBOOTH



*Feeling snappy? Capture all your special moments
with a photograph package by PhotoboothME.*

FUNCTION BOOKING FORM

Contact Name: _____

Company (if applicable): _____

Telephone/Mobile: _____

Email: _____

Postal Address: _____

YOUR FUNCTION DETAILS

Date of Function: _____

Time: _____

Event Title: _____

No of Guests: _____

Style of Event: **COCKTAIL** **SIT-DOWN** (Please circle)

After your function do you intend to stay longer with us? **Y** / **N**

Menu Choice: _____

Beverage Choice: _____

PAYMENT

Credit Card Details: **VISA** / **MASTERCARD** / **DINERS CLUB** / **AMEX**

Cardholder Name: _____

Card Number: _____ / _____ / _____ / _____

Expiry Date: _____ / _____ **CVV:** _____

Hire Fee: \$ _____

Please debit the amount \$ _____

(An additional 1% surcharge will be charged for all credit card payments)

I hereby authorise for the above amount to be debited from my card. Full payment must be received prior to the function.

If for any reason payment is not received by the venue prior to the function,

I agree for the full amount to be debited from my card (details above)

at the completion of the event.

Any and all outstanding moneys ancillary to the function costs will also be charged at this time.

Cardholder's signature: _____

Please email the function booking form and signed terms and conditions to:

info@australianheritagehotel.com

TERMS & CONDITIONS

CANCELLATION

If cancellation occurs within 14 working days of the event date, the hire fee is forfeited.

If cancellation occurs within 7 working days prior to the event date, the client will be charged 100% of the food costs & hire fee.

FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the functions manager no less than 10 business days prior to the event. Once given, numbers can increase up to 5 business days prior to the event however not decrease.

PAYMENT

To confirm booking, 100% full function to be paid for prior to function. Full payment of venue hire, food and beverage packages are required 5 business days in advance of the date of the function. For any outstanding beverage tabs, these are to be settled at the conclusion on the evening of the function. No extensions of payment will be permitted. Payment can be made by direct deposit, cheque or credit card 5 days prior to the function. Credit card details and I.D must be given as security for all beverage tabs.

INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

OTHER

The client shall conduct the function in an orderly manner and in full compliance with the rules of The Australian Hotel's management and in accordance with all applicable laws.

The client is responsible for the conduct of the guests and invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to the function by the client, client's guests or invitees, unless prior permission has been obtained.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the NSW state governments RSA laws, The Australian Hotel reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The Australian's premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- **The Australian or any part of it is closed due to circumstances outside the hotels control.**
- **The client becomes insolvent, bankrupt or enters into liquidation or receivership.**
- **The function might prejudice the reputation of The Australian Hotel.**
- **The room hire and food has not been paid by the due date.**

Signed _____

Date _____