

EVENT PACKAGES

POTTS POINT
PENNY'S





THE ALCOVE

30 - 90 COCKTAIL
SEMI PRIVATE



SPORTS BAR

30 COCKTAIL
SEMI PRIVATE



MAIN BAR

UP TO 80 COCKTAIL
SEMI PRIVATE



JUDE'S BUY OUT

150 COCKTAIL
EXCLUSIVE

CANAPE PACKAGES

MIN 20 PAX

3 \$26 PER HEAD

4 \$31 PER HEAD

5 \$41 PER HEAD • MIN 1 COLD CANAPE

6 \$51 PER HEAD • MIN 2 COLD CANAPES

CANAPÉ SELECTION

COLD

WALDORF SALAD whitlof & blue cheese dressing *v, gf*

CARAMELIZED ONION TART goats cheese & basil *v, nf*

THAI MIANG betel leaf & pomello *veg, v, df*

SALMON SASHIMI CONE avocado, shiso & caviar *nf, df, g*

PRAWN COCKTAIL shredded lettuce & marie rose sauce *nf, df, gf*

NATURAL OYSTER eschallot mignonette *nf, df, gf*

BLOODY MARY OYSTER SHOT pickled celery *nf, df*

SERRANO HAM rockmelon, bocconcini & basil *nf, gf*



HOT

HOUSE MADE FALAFEL BITE chickpea hummus & sumac pickled chilli *veg, v, df, gf*

POPCORN CAULIFLOWER curry salt & mint yoghurt *v, nf*

PORCINI TRUFFLE ARANCINI black garlic aioli & parmesan *v*

TEMPURA PRAWN furikake & xo mayo *df*

TURMERIC MARINATED CHICKEN SKEWERS satay sauce

CRAB CROQUETTE tartare & lemon

ITALIAN MEATBALL napolitana sauce & parmesan

WAGYU BEEF SLIDER cheddar cheese, mustard tomato relish & pickle

SMOKED KRANSKY MINI HOT DOGS sauerkraut & mustard



NOODLE BOXES

MIN 20 PAX • \$16 PER HEAD

TRUFFLE MUSHROOM RISOTTO shaved parmesan *v*
TERIYAKI CRISPY TOFU edamame & steamed rice *v, veg, df*
CHILLI GARLIC SQUID squid ink pasta & pangrattato *nf*
SOBA NOODLES tempura prawns & soy mirin ginger
LAMB SOUVLAKI greek salad & mint yoghurt

PIZZAS

PIZZAS ARE AVAILABLE AS PER MENU PRICE

PRE ORDER ONLY FOR FUNCTIONS

Check out our website for the current range and item pricing.
 Gf base \$4 - vegan cheese \$2 - anchovies \$2 - pineapple \$2 - olives \$2

Dietary key

Vegan = veg • vegetarian = v • gluten free = gf • nut free = nf • dairy free = df

Seafood key

a = australian • i = imported • m = mixed



FOOD STATIONS

40 PAX MINIMUM

MEZZE STATION \$32 PER HEAD

selection of charcuterie, grilled vegetables, bread, dips & pickles

COLD SEAFOOD STATION \$48 PER HEAD

prawns, oysters, moreton bay bugs, sashimi & traditional condiments

DESSERT & CHEESE BOARDS

SERVES 10 PAX

DESSERT BOARD \$125

chefs' selection of mini deserts

SERVES 10 PAX

CHEESE BOARD \$155

selection of pennys cheeses, lavosh, fruit & traditional condiments

SEATED MENU

SERVED FAMILY STYLE

\$80 PER HEAD (SERVED DOWN THE CENTER OF THE TABLE 20 PAX MINIMUM)

STARTER

MEZZE BOARDS selection of cured meats & house pickles

PACIFIC OYSTERS eschallot mignonette

BURRATA heirloom tomatoes, basil & aged balsamic

SELECTION OF SOURDOUGH cultured butter

MAIN

SLOW COOKED BONE IN LAMB SHOULDER red wine sauce

CRISPY SKIN OCEAN TROUT tarragon bearnaise

OVEN ROASTED EGGPLANT olive & red pepper caponata

SIDES

crispy kipfler potatoes

chargrilled broccolini

garden salad

DESSERT

EXTRA \$15 PER HEAD

CHOCOLATE MUD CAKE vanilla gelato

TOMAHAWK DINNER

\$65 PER HEAD 10 PAX MINIMUM

1KG CHARGRILLED RED GUM TOMAHAWK

baked potatoes, sour cream & chives,
creamed spinach, green beans almonidine,
cafe de paris butter & gravy

WHOLE ROASTED DUCK DINNER

\$50 PER HEAD 10 PAX MINIMUM

WHOLE ROASTED DUCK

braised red cabbage, sauerkraut,
roasted potatoes , green salad & gravy

BAKED KING SALMON DINNER

\$55 PER HEAD 10 PAX MINIMUM

WHOLE LEMON THYME BAKED SALMON

potato salad, chargrilled broccolini,
honey garlic roasted pumpkin & tarragon bearnaise

Please be aware of kitchen closing times when ordering packages after hours extra \$100 per hour for
1 chef after kitchen closing time
\$2 per head cakeage fee for cutting & plating

Kitchen must be informed of any dietries required one week prior to event date

BEVERAGE PACKAGES

STANDARD PACKAGE
2 HOUR (MIN): \$50/HEAD
3 HOURS: \$70/HEAD
4 HOURS: \$85/HEAD

PREMIUM PACKAGE
2 HOURS (MIN): \$62/HEAD
3 HOURS: \$87/HEAD
4 HOURS: \$100/HEAD



STANDARD

BEERS

SCHOONERS Carlton Draught, VB, Great Northern Super Crisp, Carlton Dry, Reschs

BOTTLES Cascade Light, Carlton zero

NON-ALCOHOLIC

Juice, soft drink

WINE (BY THE GLASS)

WHITE Quilty & Gransden Sav Blanc, Deakin Estate Chardonnay

RED Mt Langi Ghiran 'Billi Billi' Shiraz

SPARKLING Deakin Estate 'Azahara' Sparkling

COCKTAIL ON ARRIVAL (\$15 PER PERSON)

Margarita, Tommy's Margarita, Cosmopolitan, Aperol Spritz, Hugo Spritz

PREMIUM

BEERS

SCHOONERS Carlton draught, VB, Great Northern Super Crisp, Carlton Dry, Reschs, Tooheys New, Kirin Hyoketsu, 4 Pines Pale Ale, Stone & Wood, Peroni, Balter XPA, Asahi, Ginger Beer, Hard Rated zero sugar

BOTTLES Cascade Light, Carlton zero

NON-ALCOHOLIC

Juice, soft drink

WINE (BY THE GLASS)

WHITE Ara Marlborough Sav Blanc, Deakin Estate Chardonnay, Cantina Lavis Pinot Grigio, Best's Great Western Riesling

RED Mt Langi Ghiran 'Billi Billi' Shiraz, Wicks Estate Shiraz, Elvardo Tempranillo/Grenache, Majella Cabernet Sauvignon, Robert Oatley 'Signature series' Pinot Noir

ROSE Marquis De Pennautier Rose

SPARKLING Deakin Estate 'Azahara' Sparkling, Mio Cappello Prosecco

TERMS & CONDITIONS

1. FUNCTION PAYMENTS

To confirm and secure your event booking, a non-refundable deposit equal to 25% of the total estimated event value is required. The final balance is due no later than 14 days prior to the event date. Any additional expenses incurred on the day of the function (e.g., bar tabs or cash bar purchases) must be paid in full prior to departure on the day of the event.

2. MINIMUM FOOD SPEND

To comply with venue licensing and RSA (Responsible Service of Alcohol) requirements, a minimum food spend of \$35.00 per person is applicable to all functions. This amount cannot be applied to takeaway items, vouchers, or credits.

3. SECURITY/HOST REQUIREMENT

To ensure guest safety, exclusivity of your event, and compliance with licensing requirements, the venue requires the booking of one security/host personnel per function. This person will assist with guest arrival and provide general direction as required.

Rates are as follows:

- Monday to Friday: \$60.00 per hour
- Saturday and Sunday: \$60.00 per hour
- Public Holidays: \$70.00 per hour

4. AUDIO VISUAL (AV)

AV equipment including venue-provided TVs and microphones is available at an additional cost. Please consult your dedicated Event Manager for pricing. The venue's TVs support Blu-ray DVDs and USB slideshows. We recommend testing your media in venue prior to the event and enabling repeat playback functionality to ensure uninterrupted display.

5. ENTERTAINMENT

Live music (e.g., bands) is not permitted. DJ entertainment may be approved by management upon request and must be confirmed with your Functions Manager in advance. Due to the venue's proximity to residential apartments, sound levels have been preset in accordance with our licensing requirements.

The venue provides an in-house sound system compatible with devices using a 3.5mm headphone jack; however, adaptors are not supplied. Management reserves the right to monitor and adjust sound levels as required.

6. CATERING

All food must be supplied in-house.

Celebration cakes are excluded from this clause. If bringing an external cake, a cakeage fee of \$2.50 per person applies for cutting and platter service. If served individually with ice cream and strawberries, an additional fee of \$5.00 per person will be charged.

7. DECORATIONS

The venue reserves the right to reject any decorations that may cause permanent or temporary damage to the property. Items such as glitter, confetti, or confetti balloons are not permitted in venue.

Any damage or excessive cleaning required due to decorations will result in a cleaning and/or repair fee charged to the credit card on file.

All decoration plans must be approved by your Event Manager prior to the event.

8. CANCELLATION / POSTPONEMENT

All cancellations must be submitted in writing to your Event Manager.

- More than 4 weeks prior: The 25% deposit will be forfeited.
- Within 3 weeks of event: 75% of the minimum spend will be charged to your nominated credit card.
- Within 2 weeks of event: 100% of the total event spend will be charged to your nominated credit card.

9. MINORS

All minors must be accompanied by a parent or legal guardian for the duration of the event. Minors are required to vacate the venue by 10:00pm. Entry to bar and gaming areas is prohibited. It is the client's responsibility to notify management of any attending minors. Any underage guests without valid ID may be refused entry or removed at management's discretion.

10. RESPONSIBLE SERVICE OF ALCOHOL

Our venue complies with all RSA laws and licensing regulations.

Venue management retains the right to refuse service and remove any intoxicated or unruly persons without liability. The bar may be closed at the discretion of management when deemed necessary for safety or compliance reasons.

11. INSURANCE / DAMAGE

While reasonable care will be taken, the venue accepts no liability for lost or damaged items before, during, or after your function. Clients are financially responsible for any damage caused to the venue or its property by themselves or their guests.

Equipment delivered by third parties must be delivered to a designated area, and the venue is not responsible for its security, set-up, or transport. Storage of items before or after the event must be pre-approved by management.

12. SUNDAY SERVICE CHARGE

All functions held on a Sunday will incur a 10% surcharge, which will be applied to the total food and beverage spend.

13. SOCIAL MEDIA & MARKETING

Unless otherwise agreed in writing, Watering Hole Hotel's reserve the right to use any photos or videos taken during your event for marketing and promotional purposes.

POTTS POINT
PENNY'S

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