

A group of people are seated around a table, clinking glasses of beer and wine in a toast. The scene is set in a restaurant with a warm, intimate atmosphere. The table is elegantly set with white plates, silverware, and a bottle of beer. A small vase with dried flowers and a lit candle add to the decor. The image has a monochromatic reddish-brown tint.

**THE
AUSTRALIAN**
A HERITAGE HOTEL

Events & Functions Package

100 CUMBERLAND ST, THE ROCKS, NSW, 2000



ABOUT US

A heritage venue that seamlessly combines history with the enjoyment of craft beer and a classic Aussie menu with a unique difference.

Host your next event at **The Australian Heritage Hotel**, where historic charm meets modern convenience. Located in the heart of Sydney's iconic Rocks area, we offer a range of unique spaces perfect for any occasion, from intimate gatherings to grand celebrations.

Enjoy exceptional service, delicious catering options, and the quintessential Aussie pub atmosphere. Make your event truly memorable at The Australian Heritage Hotel.



SPACES FOR HIRE



The Rooftop

35 COCKTAIL

What better way to say cheers to your next celebration than from our private rooftop oasis. Perfect for hosting an intimate cocktail style event, take in sweeping views of The Rocks and city surrounds!

Enjoy 4 hour exclusive use along with your own private bartender. AV connection available upon request.



Wine Emporium

25 SEATED | 30 COCKTAIL

With a unique charm, the Wine Emporium is the perfect private room for any celebration. Boasting it's own private bar versatile layout & AV capabilities the Emporium is ideal for any seated or cocktail event.

Have a group larger than 30? Add a sectioned-off area of Gloucester St to accommodate up to 130 cocktail style.



SPACES FOR HIRE



The Alcove

30 COCKTAIL

Semi private, intimate and rich in history, The Alcove offers the perfect casual cocktail setting for any celebration. Adjacent to the main bar, enjoy the full Australian pub experience in the Alcove.



Ladies Parlour

8-10 SEATED

Offering a private & intimate atmosphere adorned with heritage artwork, The Ladies Parlour is the perfect room for your smaller events and dining experience.



CANAPE PACKAGES

4 Piece Canapé \$35pp

2 Canapé
2 Substantial Canapé

6 Piece Canapé \$45pp

3 Canapé
3 Substantial Canapé

Please Note

Canape packages require a minimum of 20 guests.

Menus are up-to-date at the time of inquiry. All items are subject to changes in price and availability due to seasonal factors.

Canapé

Shitake & Buffalo Mozzarella Arancini (v) Pumpkin &

Spinach Calzone (v)

Quinoa & Mushroom San Choy Bow (vgn, gf)

Cauliflower Pakora, tomato chutney (gf)

Spicy Salmon, smashed avocado, tostada (a, gf)

Braised Lamb & Olive Empanada

Peking Duck Spring Rolls

Prosciutto, Pear & Pecan Puffs

Spiced Beef Cigar

Substantial

Potato, Rosemary, Olive & Garlic Mini Pizza (v)

Creamy Vegetarian Pie (gf, vgn)

Honey & Chilli Soy Chicken Skewers (gf)

Bacon Cheeseburger Slider (gfo)

Southside Chicken & Coleslaw Slider (gfo)

Crispy Prawns Bao Buns (a)

Additional canapes

Canape \$7pp

Substantial canape \$10pp

(v) vegetarian | (gf) gluten free | (v) vegan
(gfo) gluten-free option | (vgo) vegan option available
(a) Australian origin | (m) mixed origin | (i) International origin



GRAZING BOARDS

Standard/Metre long

Charcuterie board **\$125 / \$225**

Chef's selection of sliced cured meats, salami, cheeses, grilled vegetables, dips, olives + breads

Slider board **\$130**

Bacon Cheeseburger & Fried Buttermilk Chicken Sliders

Party board **\$130**

Chunky Beef Pies, Pork & Fennel Sausage Rolls, Sriracha Chicken Skewers, Vegetables Spring Rolls

Please Note

The Standard Charcuterie board feeds 8-10

The Meter Charcuterie feeds 18-20

The Slider and Party board feed 20



SET MENU

Two Course

Entrée & Main

\$55pp

Three Course

Entrée, Main & Dessert

\$63pp

Entrée

ROAST PORK BELLY

cauliflower puree, apple marmalade, vermouth jus
(gf)

GRILLED PRAWNS TOSTADA

avocado salsa, lime coriander cream, jalapeno (a, gf)

BEETROOT, GOAT CHEESE & CHIVE ARANCINI

roasted tomato sugo, parmesan (v, vgo)

Mains

BAKED SALMON FILLET

ratatouille, citrus oil, parmesan potato
(a, gf)

300G SCOTCH FILLET

creamy mash, broccolini, sauteed mushrooms, jus
(gf)

ROASTED FIELD MUSHROOM

pesto & roasted tomato stuffing, feta, herbs,
balsamic (gf, v, vgo)

Dessert

LIMONCELLO CRÈME BRULÉE

double cream, biscotti (v, gfo)

DULCE DE LECHE VERRIN

banana, cream, crispy pastry (v)

COCONUT PANDAN PANNACOTTA

chantilly cream, black sesame tuile (gfo)

Please Note

A minimum of 20 guests is required for any set menu.
Pre-ordered entrée, main and/or dessert or served alternate drop.

Menus are up-to-date at the time of inquiry. All items are subject to
changes in price and availability due to seasonal factors.



(v) vegetarian | (gf) gluten free | (v) vegan
(gfo) gluten-free option | (vgo) vegan option available
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PIZZA PACKAGE

Pizza by the Metre

\$40pp

A selection of 3 toppings from our current seasonal pizza menu and a selection of 3 sides.

Garlic bread (v)

Wedges (gf,v)

Buffalo chicken wings (gf)

Vegetable spring rolls (v)

Crudites - celery, cucumber, red capsicum, carrots, ranch dip
(gf, v, vgo)

Please Note

1metre serves 10 guests.

Ask your event coordinator for our current pizza range.

Menus are up-to-date at the time of inquiry. All items are subject to changes in price and availability due to seasonal factors.



BEVERAGE PACKAGES

Standard

3 Hours \$60pp | 4 Hours \$75pp

Canned Beer

Cascade Premium Light

Tap Beer

Carlton Draught & VB

White Wine

Full Swing Chardonnay

Red Wine

Frankie Shiraz

Sparkling

Mojo Prosecco

Non-alcoholic beverages

Premium

3 Hours \$75pp | 4 Hours \$85pp

Canned Beer

Balter, Young Henry's, 4 Pines & Rotating craft cider

Tap Beer

Balter, 4 Pines, Carlton Draught

White Wine

Skipjack Sauvignon Blanc & Mr Riggs Riesling

Red Wine

El Desperado Tempranillo & The Seamen Grenache

Rosé

Reverie Rosé

Sparkling

Mojo Prosecco

Non-alcoholic beverages

Bar Tab

Set your own limit.

A bar tab can be arranged with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.

Please Note

A minimum of 20 guests is required for any beverage package.





Events & Function Packages

CONTACT

+61 (02) 9247 2229

email: info@australianheritagehotel.com

ADDRESS

100 Cumberland St, The Rocks, NSW, 2000

F A Q S

Q: Are underage guests allowed in venue?

A: Of course - the kids can tag along! They must, however be accompanied by a parent or guardian and head home before 10PM.

Q: Do we have an elevator?

A: To preserve our heritage listed building, we sadly don't have an elevator. Access to the rooftop is available via the stairs off Gloucester St.

Q: Is there a bathroom within our event space?

A: We do have a bathroom on the rooftop, however there are no private bathrooms within the Wine Emporium. Guests will need to make a short trip towards the bar inside. Please ask your friendly host to direct you!

Q: Are there any plans for wet weather?

A: As much as we love a sun-filled day at the rooftop, we're also prepared for those inevitable wet days too. The rooftop does provide cover for the overcast days, however in the event of severe weather, we do have back up spaces inside if need be!

Q: Can I use a microphone or bring my own music?

A: You are welcome to connect to our in house speakers for events in The Wine Emporium or on the Rooftop, however we always recommend bringing a separate device to plug in. Whilst we don't have a microphone or PA system, you are welcome to bring your own.

Q: Can I arrive earlier to bump in and when do I have to bump out?

The event space will be vacated 1 hour prior, leaving our hosts to clear and reset for your event. You are more than welcome to drop by half an hour earlier to add any final touches. If organising an external supplier, please let your event coordinator know to expect them before kick off!

Q: Can we organise our own suppliers?

A: Absolutely. If you have an idea in mind, let our events team know and we chat through the specifics. If you'd like us to do the heavy lifting for you, we have a range of wonderful suppliers who are always happy to help!

Q: What about dietary requirements?

A: Simply flag any dietary requirements with your event coordinator and we can notify the chefs to ensure all guests are catered for.

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.

Please note menus and pricing are current at the time of enquiry and are subject to change and seasonal availability.

PAYMENT

Full payment of venue hire, catering, and beverage packages is required a minimum of 5 days prior to the date of the event. For any outstanding beverage tabs or any funds outstanding per the minimum spend agreement, these are to be settled at the conclusion of the event and will be charged to the card on file should an alternate method not be provided by the organiser. No extensions of payment will be permitted.

Payment can be made by direct deposit or credit card. Credit card details and I.D must be given as security for all beverage tabs. An additional 1% surcharge will be charged for credit card payments.

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 government 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 hotel's 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: _____