

**THE
AUSTRALIAN**
A HERITAGE HOTEL

Events & Functions Package

100 CUMBERLAND ST, THE ROCKS, NSW, 2000



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

35 SEATED | 50 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 larger group? Add a sectioned-off area of Gloucester St to accommodate up to 250 cocktail style.



SPACES FOR HIRE



The Alcove

30-45 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.



The Snug

40-65 COCKTAIL

Charming indoor area with a mix of seating and standing space, flowing out to rustic barrel cocktail tables outdoors. Perfect for casual, cocktail-style events and social gatherings.



the food

Options for all group sizes

Platters

Canapés

Pizza Packages

Shared Banquet

The Australian Heritage Hotel offers a truly unique setting in the heart of The Rocks, combining the character of one of Sydney's most iconic pubs with relaxed, modern hospitality.

With a range of indoor, outdoor and rooftop spaces, we can cater to everything from intimate gatherings to larger celebrations. Enjoy a variety of food and beverage options, dedicated service and plenty of historic Aussie charm.

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Our menu subject to seasonal adjustments.

GF = Gluten Free **GFO** = Gluten Free Options **VG** = Vegan **V** = Vegetarian

DF = Dairy Free **DFO** = Dairy Free options **N** = Contains Nuts

A = Australian **I** = International **M** = Mixed Origin

Aussie platters

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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

Dessert board **\$130**

Brownie Bites & Mini Pavlovas with Seasonal Fruit

Please Note

The Standard Charcuterie board feeds 8-10
The Meter Charcuterie feeds 18-20
The Slider and Party board feeds 20
The Dessert Board feeds 18-20



canape packages

**Please note the minimum guest requirement for this menu is 20 people.*

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4 Piece Canapé | \$35pp

2 Canapé | 2 Substantial Canapé

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

6 Piece Canapé | \$45pp

3 Canapé | 3 Substantial Canapé

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 canapés

Canapé \$7pp

Substantial canapé \$10pp



pizza package

**Please note that 1 metre of pizza serves
approximately 10 guests.*

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Pizza by the Metre

\$40pp

Choose up to 3 pizza options from our current seasonal range,
plus your choice of 3 sides.

PIZZA OPTIONS

Tandoori Chicken

Mint yoghurt, mango chutney, lemon

The Queenslander

Streaky bacon, pineapple

Pepperoni

Pepperoni, parmesan

Roasted Pumpkin (V)

Chickpeas, rocket, goat's cheese,
sage, pine nuts

Garlic Prawns

Chorizo, cherry tomato,
chimichurri

Smoke House

Salami, chorizo, bacon, Andouille sausage,
mozzarella

Bondi Tram

Spicy crumbed chicken, red onion,
house chilli

Outback Roo

Native pepper kangaroo, roasted red
capsicum, cranberries, caramelised onion,
paprika mayo

Peking Duck

Plum sauce, spinach, red onion,
cucumber, shallots, hoisin, sesame seeds

Margherita (V)

Tomato, double mozzarella, oregano, basil

Porky's

Pulled pork, jalapeño, red onion,
fennel, BBQ sauce

CHOOSE 3 SIDES

Garlic Bread (V) | Sweet Potato Fries (GF, V) | Buffalo Chicken Wings (GF)

Vegetable Spring Rolls (V) | Crudités with Ranch Dip (GF, V, VGO)

Menus are current at the time of enquiry. Items are subject to changes in price and availability due to seasonal factors.



shared banquet

\$65pp

**Please note the minimum guest requirement
for this menu is 10 people.*

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Shared Entrées

Pita Bread, house-made butter (V, GFO)

Halloumi, thyme, honey (V, GF)

Crispy Fried Squid, shallot, garlic, chilli (A)

Shared Mains

Slow Cooked Lamb Shoulder, mint, jus (GF, DF)

Salmon, tabouli, cous cous, creamy tahini yoghurt, lemon (DF, A)

Sides

Seasonal Vegetables (VG)

Garden Salad (VG)

Shoestring fries (VG)

Vegetarian Option

Roasted Vegetable Salad (GFO, V)

Vegan guests can also order from the main menu.

Dessert

Dessert available for an additional \$10pp

drinks packages

**Please note the minimum guest requirement
for these packages is 20 people.*

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Standard Beverage Package

3 hours \$60pp	4 hours \$75pp
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Beer Tower: Carlton Draught, Great Northern, Reschs & VB
Canned Beer: Cascade Premium Light
White Wine: Full Swing Chardonnay
Red Wine: Frankie Shiraz
Sparkling: Tarot Prosecco
Non-alcoholic beverages

Premium Beverage Package

3 hours \$75pp	4 hours \$85pp
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Beer Tower: Young Henry', 4 Pines, Carlton Draught, Great Northern, Reschs & VB
Canned Beer: Balter, Young Henry's, 4 Pines & Rotating craft beer & cider
White Wine: Skipjack Sauvignon Blanc, Dead Man Walking Riesling & Full Swing Chardonnay
Red Wine: Tozzo Sangiovese, The Luminist Pinot Noir & Frankie Shiraz
Rosé: Reverie Rosé & Frankie Rosé
Sparkling: Tarot Prosecco
Non-alcoholic beverages

House Spirits Upgrade

3 hours \$30pp	4 hours \$40pp
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Add house spirits to any alcoholic beverage package.

Aperol Spritz or Tommy's Marg

Per Spritz \$20pp

Welcome guests with an Aperol Spritz or Tommy's Margarita on arrival

Bar Tabs

By nominating what drinks you would like to be available on your bar tab and setting a tab limit, our bar staff will ensure this is achieved for your event. The bar tab may be increased over the duration of the event if requested.





Events & Function Packages

CONTACT

+61 (02) 9247 2229

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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

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 30 minutes 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.