



Event PACKAGES

UNION HOTEL



THE ROOFTOP

CAPACITY

COCKTAIL - 150 GUESTS

SEATED - 105 GUESTS

Enjoy our dynamic Rooftop space, featuring two beautifully connected areas designed for every style of event. Complete with an all-weather terrace, private bar, flexible cocktail and seated furniture, plus premium AV and TV facilities, it's the perfect setting for celebrations, corporate events and unforgettable gatherings.



THE PACIFIC ROOM

CAPACITY

COCKTAIL - 100 GUESTS

SEATED - 50 GUESTS

A stylish and versatile room designed to suit everything from corporate meetings and conferences to cocktail parties and private celebrations. Featuring private street access, a private bar, dedicated bathroom facilities, four TVs, premium audio, natural light and plush furnishings, it offers a sophisticated setting for any occasion.



THE WEST ROOM

CAPACITY

COCKTAIL - 70 GUESTS

SEATED - 40 GUESTS

With 180* windows this light-filled venue features an exclusive-use terrace, premium AV and audio facilities, and a great mix of cocktail and seated furniture. This space is perfect for product launches, engagement parties, intimate wedding receptions, seated dinners, birthdays and cocktail-style events.



THE NORTH ROOM

CAPACITY

COCKTAIL - 20 GUESTS

SEATED - 14 GUESTS

The North Room is the smallest and most intimate of our function rooms, it is the perfect space for board meetings, private dining, cosy dinner parties and client drinks.



THE BARN

CAPACITY

COCKTAIL - 50 GUESTS

SEATED - 30 GUESTS

Lined with stunning floor to ceiling French doors, this is semi private space is perfect for any and all occasions! Located on our ground floor, this space is accessibility friendly and includes premium AV, event tier catering, and easy main bar access.



BARN & COURTYARD

CAPACITY

COCKTAIL - 90 GUESTS

SEATED - 50 GUESTS

Hosting a larger cocktail-style event? Extend your Barn hire into our all-weather courtyard for even more space while keeping the same relaxed atmosphere. Complete with premium AV and big-screen TVs, it's perfect for live sports, birthday celebrations, photo reels and unforgettable party moments.

CANAPÉS



TIERS

PACKAGE A • 6 CANAPÉS • \$36PP

PACKAGE B • 5 CANAPÉS 1 SUBSTANTIAL • \$40PP

PACKAGE C • 6 CANAPÉS 2 SUBSTANTIAL • \$58PP

MIN 20 PAX

PUMPKIN & FETA ARANCINI *aioli v*

CRAB MEAT CROQUETTE *chilli mayo*

SUSHI NIGIRI *soy*

ROAST DUCK SPRING ROLL *five spice salt & plum sauce*

ASSORTED SUSHI *pickled ginger, wasabi & soy*

CHICKEN GYOZA *chilli oil & soy*

TANDOORI CHICKEN SKEWER *cucumber yogurt & mint*

VERMICELLI RICE PAPER ROLL *thai dipping sauce v*

PORK BELLY BITE *black pepper caramel gf*

TEMPURA PRAWN *japanese dipping sauce*

CRISPY POLENTA *wild mushrooms & onion jam v, gf*

SYDNEY ROCK OYSTER *lemon & mignonette gf*

ROAST DUCK PANCAKE *cucumber, hoisin & garlic chive*

ANGUS BEEF PIE *tomato chutney*

FALAFEL BITE *chickpea hummus & pickled chilli v*

SUBSTANTIALS



CHAR SIU PORK NECK steamed rice & bok choy

POPCORN CAULIFLOWER curry salt & yoghurts *v*

BEER BATTERED FISH & CHIPS gherkin mayo & lemon

POPCORN CHICKEN special sauce & pickles

CREAMY PUMPKIN RISOTTO parmesan & fried sage *v*

SWEET & SOUR CHICKEN steamed rice

BEEF SLIDER burger cheese, pickles & tomato sauce

PEPPER FLANK STEAK fried polenta & chimichurri *gf*

GREEN CHICKEN CURRY vegetables & coconut rice *gf*

MINI PRAWN COCKTAIL ROLL iceberg, marie rose sauce & dill



MIN. 40 PAX

Elevate your event with our beautifully curated grazing stations designed to impress and delight. Thoughtfully styled and abundant with premium ingredients, each station invites guests to indulge, mingle, and savour a truly memorable culinary experience

GRAZING STATION • \$30PP

the perfect grazing table with chef's selection of cured meats, grilled vegetables, bread, dips, pickles & fresh fruit

COLD SEAFOOD STATION • \$45PP

selection of fresh cooked & raw seafood including prawns, oysters, moreton bay bugs, sashimi & traditional condiments

DESSERT & CHEESE STATION • \$30PP

indulge in a mix of decadent desserts & a premium assortment of cheeses, complemented by fresh fruit, nuts & artisan crackers



SET MENU

MIN 20 PAX

2 COURSE • \$70PP

3 COURSE • \$80PP

ALTERNATE DROP +\$5PP PER COURSE

ENTRÉES

SYDNEY ROCK OYSTERS

gin & tonic cucumber with finger lime *gf*

TWICE COOKED PORK BELLY

asian salad, spanner crab & chilli ginger caramel sauce

BURRATA WITH BASIL PESTO & PROSCIUTTO

olive oil, watercress & grilled sourdough *v*

SALT CURED SALMON CRUDO

smoked horseradish cream with rice paper & furikake

SESAME CRUSTED BEEF TATAKI

ponzu sauce, watercress salad & wasabi peas

SPRING VEGETABLE TART

poached & pickled spring vegetables, pea mousse & parsley oil *v*

PROSCIUTTO WRAPPED CHICKEN & LEEK TERRINE

House pickles & sourdough crisps

MAINS

CHICKEN BREAST SUPREME

smashed honey sweet potato, broccolini & wild mushroom sauce

PEPPER CRUSTED EYE FILLET

potato pave, braised carrots, tarragon bearnaise & red wine jus *gf*

ROASTED BARRAMUNDI FILLET

crushed peas, almond butter & crispy leek *gf*

PRESSED SLOW COOKED LAMB SHOULDER

farro, preserved lemon, cauliflower puree & dutch carrots

MISO SALMON FILLET

rice cake, chilli smashed cucumber salad & soy ginger

CONFIT DUCK MARYLAND

sautéed vegetables & cherry jus *gf*

GRILLED GOLD BAND SNAPPER

carrot & star anise puree, grilled japanese scallops, fondant potato, baby spinach & beurre blanc

DESSERTS

STICKY DATE PUDDING

butterscotch sauce, vanilla bean ice-cream, sugar pecans & fresh berries

BANOFFEE BOAT

biscoff crunch base, banana cremeux, caramelized banana & chantilly mousse

TIRAMISU GOUTTE TEADROP

coffee-soaked sponge layered with mascarpone mousse & chocolate crumble

CHOCOLATE RASPBERRY COCONUT PEBBLE

raspberry jelly & dark chocolate coconut mousse encased in a dark chocolate glaze on a crunchy chocolate base



LONG LUNCH PACKAGE A

\$90PP • MIN 20 PAX

TO START

ANTIPASTO BOARD

HUMMUS grilled & fresh vegetables, olives, cured meat, halloumi & sourdough *v*

SALT & PEPPER SQUID aioli *gf*

MAINS

PINNACLE MB2 1KG T-BONE chimichurri & red wine jus *gf*

BUTTERFLIED TIGER PRAWNS herb gremolata

FRIED POTATO GALETTE FINGERS rosemary salt *v, gf*

CHARGRILLED BROCCOLINI almond butter *v, gf*

LONG LUNCH PACKAGE B

\$78PP • MIN 20 PAX

TO START

LOADED HUMMUS *v*

WARM GREEK LAMB pomegranate, tomato & cucumber salsa

PITA BREAD CRISPS *v*

BURRATA pesto, olive oil, basil & sourdough *v*

MAINS TO SHARE

HONEY & SOY GLAZED ORA KING SALMON shallots, crispy lotus root & sesame seeds

CHIMICHURRI CHARGRILLED CHICKEN BREAST lemon

ROASTED SWEET POTATO honey, feta & walnuts *v*

CHARRED COS crispy bacon, ranch dressing & parmesan *v*

HIGH TEA PACKAGE



\$40PP • MIN 30 PAX

BUTTERMILK SCONE cream & berry jam

SEASONAL FRESH FRUIT PLATTER

SMOKED SALMON BLINI caviar

ROAST DUCK PANCAKE hoisin & garlic chive

POACHED CHICKEN & WALNUT FINGER SANDWICH

POTATO PAVE salt & vinegar salt v, gf

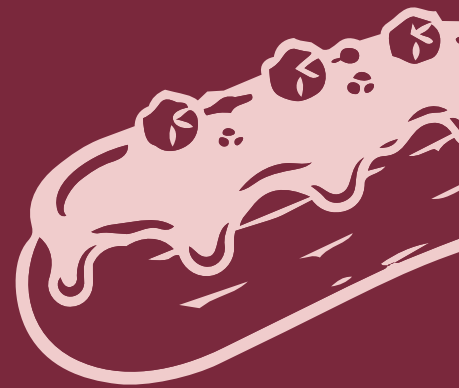
CRAB SPRING ROLL house made chilli sauce

MINI ANGUS BEEF PIE tomato chutney

LEMON MERINGUE TART

MINI BOUTIQUE CUPCAKE

MINI BOUTIQUE ECLAIR



WAKE PACKAGE

\$30PP • MIN 30 PAX

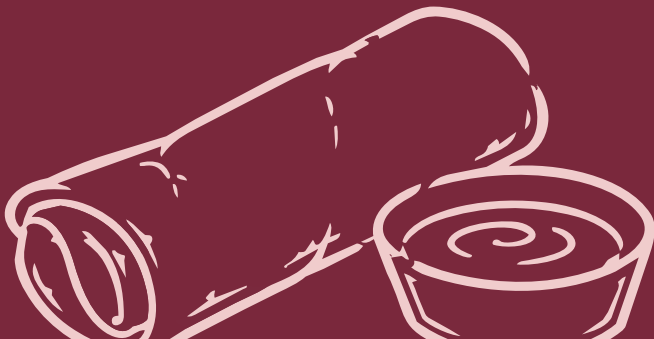
CHICKEN SATAY SKEWER peanut sauce & spiced nuts

SAUSAGE ROLL tomato chutney

VEGETABLE SPRING ROLL sweet chilli sauce v

ANGUS BEEF PIE tomato chutney

QUICHE LORRAINE



BEERS

WEST BAR • NORTH ROOM

Carlton Draught, Great Northern SC,
4 Pines Japanese, Stone & Wood,
Tooheys New, Asahi 0%, Hard Rated

ROOFTOP/PACIFIC

Carlton Dry, Guinness, Reschs, Asahi,
Peroni, Tooheys Old, Balter XPA,
Carlton Dry 3.5, VB, Hard Rated Orange

WINES

STANDARD

Sparkling Deakin Spark, La la Land PG,
White Sparrow & Barrow Sauv, Quilty & Grandsen Rose
Red Deakin Estate Shiraz, Deakin Cab Sauv

PREMIUM

Sparkling NV Veuve Tailhan Blanc de Blanc, Il Fiore Prosecco,
White Cantina Monopolio Pinot Gris, Sparrow & Barrow Sauv
Red La La Land Rose, Mitolo 'Jester' Shiraz,
Yering Estate Pinot Noir

DELUXE

Sparkling Il Fiore Prosecco, NV Veuve Tailhan
Blanc de Blanc,
White Sparrow & Barrow Sauv,
Cape Mentelle 'Marmaduke' Chard,
Cantina Monopolio Pinot Gris
Red Marquis de Pannautier Rose, Mitolo 'Jester' Shiraz,
Robert Oatley 'Signature Series' Pinot

STANDARD • 2HR \$60PP • 3HR \$80PP • 4HR \$100PP

ALL LISTED BEERS + STANDARD WINES

PREMIUM • 2HR \$70PP • 3HR \$90PP • 4HR \$110PP

ALL LISTED BEERS + PREMIUM WINES

DELUXE • 2HR \$80PP • 3HR \$110PP • 4HR \$130PP

ALL LISTED BEERS + DELUXE WINES

RTD UPGRADE +\$10PP

Fellr Passionfruit
Fellr Watermelon
Monteiths Apple cider

ADD COCKTAIL ON ARRIVAL \$16EA

ASK YOUR EVENT MANAGER FOR THIS MONTHS FLAVOURS



CONFERENCE PACKAGE A

\$45PP • MIN 10 PAX

ON ARRIVAL

SEASONAL FRESH FRUIT

ASSORTED FRENCH PASTRIES

BUFFET LUNCH

MINI ROLLS & WRAP assorted fillings

GRILLED CAESAR SALAD cos, radicchio, avocado, bacon, anchovies, parmesan, poached egg, croutons & caesar dressing

CRUNCHY THAI QUINOA SALAD shredded cabbage, crispy quinoa, carrot, cucumber, lime fried onion, toasted peanuts & thai dressing

AFTERNOON TEA

SPINACH & FETA ROLL charred lemon

PORTUGUESE TART flaky pastry with silky custard

CONFERENCE PACKAGE B

\$55PP • MIN 10 PAX

ON ARRIVAL

SEASONAL FRESH FRUIT

ASSORTED MINI MUFFINS

BUFFET LUNCH

MEDITERRANEAN GRILLED CHICKEN olives, cherry tomatoes, artichokes & feta *gf*

LEMON & GARLIC CHAT POTATOES *gf*

SALMON NICOISE SALAD green beans, soft egg, capers, potatoes & lemon vinaigrette *gf*

AFTERNOON TEA

ANGUS BEEF PIE tomato chutney

APPLE BLACKBERRY & WALNUT TEA CAKE

TERMS & CONDITIONS

FUNCTION PAYMENTS

A deposit will be required alongside your signed booking form in order to formally secure your event. Final payment of the event catering, bar tabs, packages and add-ons will be required no later than 14 days prior to your function date. Any additional purchases on the day of the event are to be settled upon completion prior to departing the venue. Please note, 1% surcharge applies on all card payments. All payments are final and non-refundable. Remittance for any and all payments are required via email once payment has been processed.

MINIMUM SPENDS AND ROOM HIRE

The minimum spend applied is to be met across both food and beverage (including cash bar on the day). The minimum spend is to be utilised during your contracted event date/timing/space. This is not a transferable spend to other areas in the venue or occasions. ALL payments are final and non-refundable unless the cancellation policy applies. Takeaway purchases, credits, and vouchers are not permitted.

FINAL EVENT DETAILS AND CATERING REQUIREMENTS

No later than 14 days prior to your event date your food selections, dietaries, beverage selections, run sheet and final payment must be submitted to your Event Manager. Remittance is to be sent to your Event Manager immediately after payment has been made.

CANCELLATIONS

All cancellations must be in writing to your Event Manager. If cancellation occurs within four weeks of your event date the deposit will be forfeited. If cancellation occurs within three weeks of your event date 75% of the minimum spend will be owed and processed on your nominated card. If cancellation occurs within two weeks of the event date 100% of your minimum spend will be owed and processed on your nominated card.

RESPONSIBLE SERVICE OF ALCOHOL

Guests are required to adhere to all Hotel licensing laws and regulations. The Union Hotel practised the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behaviour. The Union Hotel reserves the right at its absolute discretion to exclude or remove any persons from the function or premises without liability. Management reserves the right to close the bar when deemed necessary.

INSURANCE/DAMAGE

The Union Hotel will take reasonable care but will not accept responsibility for damage or loss of items, before, during or after an event. You are financially responsible for any loss or damage sustained to the premises or our property during your function or by your guests when entering or leaving the premises. Delivery of hire equipment supplied by the client to the Hotel must be advised to the Manager prior to the delivery and must also be delivered to a designated area. The Hotel will not be responsible for the security, set up or transportation of this equipment and will not be responsible for any damage or loss sustained. We cannot store belongings prior to or after the function unless agreed by Management.

DECORATIONS

The Union Hotel reserves the right to reject requests for any form of decoration that have the potential to cause damage (permanent, temporary, cleaning or otherwise) to the venue. No glitter, confetti or confetti balloons are permitted. An additional cleaning and/or repair fee will apply to the credit card on file if damage is incurred from decorations. Please discuss all decorations and dressing with your Event Manager prior to your event date.

MINORS

Minors are allowed if accompanied by a parent or legal guardian. Minors are not permitted in bar areas, or in gaming areas. It is the client's responsibility to ensure Hotel Management are aware of any minors attending. Any guests under 18 without valid identification may be asked to leave the venue at the Managers discretion. All minors must vacate the premises by 10.00pm.

SECURITY

All 18th and 21st birthday will be required to have a Security Guard present for the full duration of your event. Additionally, all bookings that include a beverage package with spirits will be required to have a security guard present across the duration of the event. The cost of a Security Guard is \$60 per hour (minimum of four hours and one Security Guard per 50 guests)

CATERING/BYO

Our Hotel must cater all food and supply all beverage. A celebration cake is excluded. External cakes bought in will be cut and served on platters for \$2.50 per person (napkins included in this service style). An additional charge of \$5.00 per person will be incurred if the cake is served individually with vanilla ice cream and strawberries (seated events). Your tab can be used for food and beverage items on the day. There is an additional charge of \$50 per hour per staff member for tray wait service to take place at your event. At no point is BYO alcohol permitted in the venue. If Management find BYO alcohol coming into an event they reserve the right to confiscate the beverage and take further RSA action as required.

LIVE MUSIC

Live music in the form of a full band is unfortunately not available. DJ entertainment may be permitted by Management; this requirement is to be discussed and confirmed with your Event Manager prior to the event date. An in-house system is available for iPod's, phones etc with a 3.5mm headphone jack. The venue does not provide connection adapters. Management has the right to monitor and adjust any sound levels during your event.

AV, DVD & PHOTO SLIDES

We have the equipment to be able to play Blue-Ray DVD's and photo slide shows on USB. Prior to your event date, we request that they are tested at the Hotel. Please ensure there is a repeat function enabled in order to have continuous play throughout the function. Roving microphones are available on request.

SOCIAL MEDIA, MARKETING AND ADVERTISING

Unless advised otherwise, The Union Hotel and Watering Hole Hotels may use and all still photos, video or DVD images taken by the Hotel of any function for marketing or advertising purposes.



[UNIONHOTEL.COM.AU](https://unionhotel.com.au)
EVENTS@UNIONHOTEL.COM.AU

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