

THE
TOXTETH

Event Packages

LET YOUR LOCAL MAKE
YOU THE FOCAL POINT



Just for you

The Toxteth or *The Tocky* as it is affectionately known, is a classic pub with broad appeal.

A neighbourhood local where you can pull up a seat, grab a drink, enjoy a quality meal and catch up with friends and family. Perfect for functions and events, The Toxteth is available for weddings, birthdays, reunions, corporate events and other special occasions and celebrations.

With a dedicated function space, city views, private entrance and in venue AV, planning your event at The Tocky is a breeze.

Our specialist events team will create an experience to suit your needs and wow your guests.

functions@phmg.com.au

Event Spaces

FIREPLACE LOUNGE

40 seated • 60 cocktail

Relax in the Fireplace Lounge in elegant surrounds with brass, leather and wooden finishes abound. Enjoy cozy lunches and dinners by the oversized marble fireplace.

EXPERIENCES

Cocktail parties, birthdays, anniversary celebrations to suit your needs and wow your guests.



COURTYARD

80 seated • 200 cocktail

The Courtyard is a bright airy space that is the perfect space in rain, hail or shine thanks to a retractable roof. Heaters keep the space snug in Winter so you can still enjoy alfresco drinking and dining during the cooler months.

EXPERIENCES

Weddings, engagements, birthdays, brunches, sit down lunches or dinners, product launches

Event Spaces_{cont'd}

TOCKY TERRACE

40 seated • 75 cocktail

Our newest space! The perfect venue for all occasions, housing a large private bar, exclusive bathroom facilities and fantastic views of the Sydney city skyline which are spectacular both day and night.

EXPERIENCES

Weddings, brunch, baby and bridal showers, hen's parties, birthdays, corporate events, engagement parties



BIRDIE'S BAR

60 seated • 125 cocktail

Our indoor upstairs area, known as Birdies Bar, is a great place to gather with friends to enjoy cocktails, beers and to grab a bite to eat with the perfect Summer vibes, all year round.

EXPERIENCES

Weddings, engagements, birthdays, banquets, Product Launches



Canapés

BIRDIE'S BITES • \$40pp (4 canapés & 2 substantial items)

BIRDIE'S DELIGHTS • \$50pp (6 canapés & 2 substantial items)

BIRDIE'S FEAST • \$60pp (8 canapés & 2 substantial items)



CANAPÉ SELECTION

Roast tomato, goat cheese and basil tart (v)
Potato, corn, manchego cheese croquette (v)
Spinach and fetta filo (v)
Mozzerella sticks, arrabbiata sauce (v)
Spinach and ricotta tart (v, gf)
Fried chicken, nduja aioli (DFO*, GFO*)
Oysters, mignonette (df, gf)
Tuna tartare, prawn cracker, sesame (df, GFO*)
Grilled lamb skewer, salsa verde (df, gf)
Rump tartare, hash brown, parmesan (gf, DFO*)

SUBSTANTIAL ITEMS

Prawn roll, lettuce, marie rose sauce (DFO*)
Beef burger, cheddar, special sauce (v, VO*, DFO*)
Fish taco, tomato salsa, shredded lettuce (DF, GFO*)
Stadium beef pie, mash, smashed peas
Mushroom risotto, chive, porcini, parmesan (v, VO*, GF, DFO*)

minimum group of 20

Please note we are unable to cater for individual dietary requirements.
Please ensure they are catered for within your selection.

v = vegetarian veg = vegan df = dairy free gf = gluten free*
VO* = vegan option available DFO* = dairy-free option available
GFO* = gluten-free option available

Tocky Stations

GRAZING STATION 1 - \$35PP

ANTIPASTO

A selection of four cured Italian meats

House made focaccia

Marinated olives and pickled chillies

Mozzarella, blue cheese, pecorino

Crackers

Condiments

Fruit selection



GRAZING STATION 2 - \$60PP

ANTIPASTO WITH HOT NIBBLES

A selection of four cured Italian meats

House made focaccia

Marinated olives and pickled chillies

Mozzarella, blue cheese, pecorino

Crackers

Condiments

Fruit selection

Hot wings

Beef sliders

Mushroom arancini, truffle aioli

Mozzarella sticks, arrabbiata sauce

*Want to add drinks?
See our drinks
packages*





Standard Banquet

Served down the table for guests to share - \$75pp

TO START

Focaccia, butter, olive oil

Baked halloumi, pumpkin puree, sage, pepitas,
pine nuts, brown butter

Buttermilk marinated calamari, aioli, lemon, coriander

MAINS

Pork chop, braised kale, burnt apple, mash

300g rump steak, mash, confit leek and jus

House made gnocchi, kale, mushroom sauce, egg yolk parmesan

Grains and greens salad

SIDES

Skinny fries, aioli

Fried sprouts, bacon, chilli honey,
hazelnuts, sage



Want to add drinks? [See our drinks packages](#)

Minimum of 10 guests, all bookings require 48 hours' notice period, food packages available with beverages on consumption however minimum spends apply. Full pre-payment of packages required to confirm bookings. Please advise your Event Specialist of any dietaries within your group that need to be accommodated.

Premium Banquet

Served down the table for guests to share - \$95pp

TO START

Focaccia, butter, olive oil

Baked halloumi, pumpkin puree, sage, pepitas,
pine nuts, brown butter

Freshly shucked oyster, mignonette

Prosciutto, melon, chilli honey

MAINS

Braised lamb shoulder, wilted green, jus, carrot purée

Steak frites, café de paris butter, jus

Mixed mushroom and kale pie

SIDES

Mash, brown butter, chive

Fried sprouts, bacon, honey, sage, almonds

DESSERT

Mixed nut brownie, caramelised popcorn, ice cream

Want to add drinks? [See our drinks packages](#)

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Bottomless Brunch

Served down the table for guests to share - \$85pp

TO START

Fresh bread, whipped butter, olive oil, sea salt

Rock melon, jamón iberico, chilli honey

Smoked salmon bruschetta,
lemon & caper ricotta, dill pickles

MAINS

Frittata with spinach, tomato, prawn

Hashbrowns, crème fraiche, salmon roe, chives

Brioche french toast, cinnamon, icing sugar

2 HOURS OF BEVERAGES

Mimosa
Bloody Mary
Bay Breeze
4 Pines Pacific Ale
Hardys Riddle Sparkling Brut
Soft Drinks & Juices

ADD-ONS

Extra hour bottomless drinks \$30pp | Espresso Martini to finish \$14pp

Non-alcoholic packages also available to book



STANDARD PACKAGE

2HR \$45PP | 3HR \$65PP

SPARKLING

Hardy's Riddle Brut

WHITE

Hardy's Riddle Chardonnay

RED

Hardy's Riddle Shiraz

ON TAP (ROTATING)

House tap beers

House cider

NON-ALCOHOLIC

Assortment of soft drinks and juice

PREMIUM PACKAGE

2HR \$60PP | 3HR \$85PP

SPARKLING

Da Luca Prosecco

WHITE

Villa Sandi Veneto Pinot Grigio

Scorpius Sauvignon Blanc

RED

Le Grand Pinot Noir

Katnook Founders Block Merlot

ROSÉ

Excuse my French Rosé

Fiore Pink Moscato

ON TAP (ROTATING)

House tap beers

Balter Xpa

House cider

NON-ALCOHOLIC

Assortment of soft drinks and juice

Drinks Packages

Add-ons

COCKTAILS ON ARRIVAL
\$15PP

Aperol Spritz

Mimosa

Espresso Martini

ON CONSUMPTION BEVERAGES Pre-paid on consumption bar tabs are available. This option can include all beer, wine, sparkling, champagne, spirits and cocktails. Customisable tabs are also available if you have specific drinks in mind.

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Book Now!

FUNCTIONS@PHMG.COM.AU