



The Aussie
FUNCTION PACK

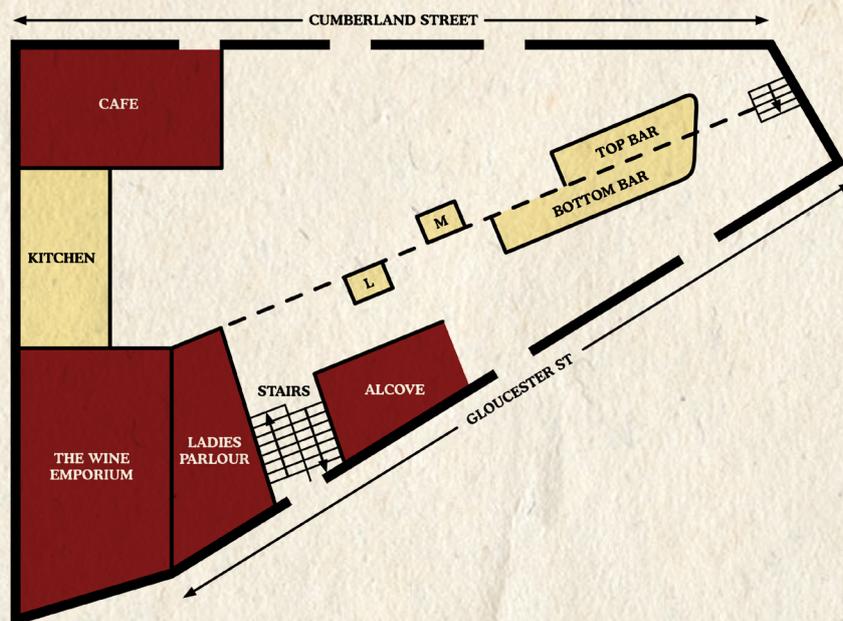
100 Cumberland Street, The Rocks | (02) 9247 2229
australianheritagehotel.com | info@australianheritagehotel.com

Welcome to the

AUSTRALIAN HERITAGE HOTEL

Positioned in the historic Rocks precinct, The Australian Heritage Hotel is renowned for its quaint, heritage charm and passion for Australian craft beers and traditional gourmet pizzas.

If you're looking for a venue with a point of difference, versatile function spaces and unique offerings at affordable prices, The Australian is your perfect function and events destination.



THE ROOFTOP 20 - 30 COCKTAIL STYLE

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 exclusive use of the rooftop for 4 hours along with a private bartender.



THE ALCOVE 15-30 COCKTAIL **BOTTOM BAR** 30-60 COCKTAIL



Adjacent to the bottom bar of the hotel, the Alcoe is the perfect space for an intimate yet casual cocktail event. Looking to bring a larger group? Add on the rest of Bottom Bar and take in the full Australian pub experience.

THE WINE EMPORIUM 30 SEATED / 40 COCKTAIL



With a unique old world charm, the Wine Emporium is a versatile space for any group requiring a private room. All functions in the Wine Emporium include a private bar, television, AV and a dedicated host to provide a personalised experience.

THE WINE EMPORIUM + GLOUCESTER ST 130 COCKTAIL



Looking to host a larger work party or casual gathering? Enjoy our Wine Emporium whilst soaking up the sun in our alfresco space on Gloucester St.

**Please note this will be sectioned off according to group size.
There are no private bathrooms available in the event space.*

Catering

CANAPÉ PACKAGES

4 PIECE \$32PP

A selection of 2 canapés &
2 substantial

6 PIECE \$45PP

A selection of 3 canapés &
3 substantial

CANAPÉS

Truffled mushroom & parmesan arancini (v)

Caramelised onion & goat's cheese tart (v)

Tomato & bocconcini bruschetta (gfo, vg, vgo)

Chicken & jalapeño empanada

Vegetable spring rolls, lemon myrtle vinaigrette (vg)

Peking duck spring rolls, lemon myrtle aioli

Prawn corn cake, chorizo, guacamole

Spinach falafel (gf, vg)

Truffle mac & cheese croquette (v)

ADDITIONAL CANAPÉS

Canapé \$7PP

Substantial \$10PP

SUBSTANTIAL CANAPÉS

Southside chicken & coleslaw slider (gfo)

Barramundi goujons, fries, tartare sauce

Honey & chilli soy chicken skewers

Spicy Korean beef skewers (gf)

Bacon cheeseburger slider (gfo)

Chicken karaage bao buns, pickled carrot, sriracha mayo

gf: gluten free | gfo: gluten free option
vg: vegan | vgo: vegan option | v: vegetarian

*Canape packages require a minimum of 15 guests.
Please note menus are current at the time of enquiry and
all items are subject to change and seasonal availability.



Grazing Boards

PERFECT FOR A GROUP OF 8 - 10 GUESTS

CHARCUTERIE BOARD

STANDARD \$125 | METRE LONG \$225

Selection of sliced cold cuts; prosciutto, Rodriguez chorizo, salami

Selection of cheeses; aged cheddar, South Cape brie

Grilled antipasto vegetables, marinated olives, hummus, lavosh

SLIDER BOARD \$130

Cheeseburger, fried buttermilk chicken sliders,
pulled chicken, lettuce & slaw sliders

SKEWERS BOARD \$130

Beef kalbi, sriracha chicken, satay pork, antipasto

RUSTIC BOARD \$85

Aussie beef pie, chicken & leek pie,
pork & fennel sausage rolls, moroccan veg sausage rolls

FRY UP BOARD \$80

Party mix of chicken wings, battered fish, chips & aioli,
salt & pepper squid, vegetables spring rolls



SET MENU \$60PP

ENTRÉE

Grilled tiger prawns
Spiced cous cous, avocado salsa

Pan seared scallops
Carrot & sweet potato purée, crispy prosciutto, chives (gf)

Pumpkin & ricotta arancini
Spicy marinara, crispy basil, parmesan (gf, v)

MAIN

Roast Tasmanian salmon fillet
Roast truss tomato, green beans, chat potato, chermoula (gf)

250g Scotch fillet,
Creamy mash, broccolini, sauteed mushroom, jus (gf)

Toasted potato gnocchi,
Rocket, pine nuts, crispy sage, semi dried tomato, burnt butter, feta (v)

*Alternate drop or choice of entrée and main.

Please note menus are subject to change and seasonal availability.

PIZZA BY THE METRE \$40PP

3 VARIETIES PER METRE

Choice of 3 varieties from our
seasonal pizza menu

Ask your event coordinator
for our current range

+

CHOICE OF 3 SIDES

Garlic bread

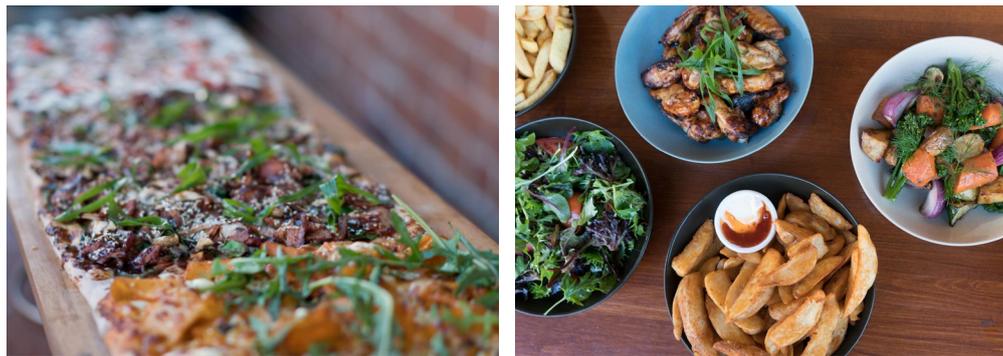
Wedges

Honey & soy chicken wings

Vegetable spring rolls

Crudités – celery, cucumber,
red capsicum, carrots, ranch dip

1 METRE FEEDS 10 GUESTS



Beverage Options

STANDARD

3 HOURS \$45PP | 4 HOURS \$60PP

BOTTLED BEER: Cascade Premium Light

TAP BEER: Carlton Draught & Victoria Bitter

WHITE WINE: Craftsman Chardonnay

RED WINE: Craftsman Shiraz

SPARKLING: Craftsman NV Sparkling

Non-alcoholic beverages

PREMIUM

3 HOURS \$60PP | 4 HOURS \$70PP

TAP BEERS: Balter, 4 Pines, Carlton Draught

*BOTTLED BEER: Crown Lager, Pure Blonde,
4 Pines & Rotating craft cider*

WHITE WINE: Bird in Hand Sauvignon Blanc & Hesketh Pinot Grigio

*RED WINE: Hesketh 'Unfinished Business' Pinot Noir & Parker 'Coonawarra
Series' Cabernet Sauvignon*

SPARKLING: Tarot Prosecco

Non-alcoholic beverages

**Beverage packages require a minimum 15 guests.*

**WANT TO CRAFT
UP YOUR BEVERAGE
PACKAGE?**

Add on \$20pp for a
selection of our current
craft favourites.

BAR TAB

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 needed.

Event Additions

WANT TO MAKE YOUR EVENT EXTRA SPECIAL?

COCKTAILS ON ARRIVAL

Shake things up with a cocktail on arrival!

\$20 PER COCKTAIL

Choose up to 2 from the below:

Lychee Martini | Fingerlime Margarita

Wattleseed Old Fashioned | Espresso Martini

Aperol Spritz

Hire our cocktail cart for an additional \$80 for the first 1.5 hours of your event.



FLOWERS

Don't leaf it to the last minute! Let us do the work for you. We work closely with local florists to curate the perfect designs for your event.

BALLOONS

Make your event POP with customised balloon installations. Suitable in all shapes and sizes. Contact our events team for more information!



HOSTING A HENS?



Every hen needs a final fling!
From drag queens to bubble machines - let our events team do all the hard work for you in planning the perfect night of fun. Maid of honour hall of fame, here you come.

FAQS

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: Can we book a bucks party or an 18th birthday at The Aussie?

A: Unfortunately we are not able to host bucks parties or 18th birthdays.

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.

FUNCTION BOOKING FORM

Contact Name: _____
Company (if applicable): _____
Telephone/Mobile: _____
Email: _____
Postal Address: _____

YOUR FUNCTION DETAILS

Date of Function: _____
Time: _____
Event Title: _____
No of Guests: _____
Style of Event: COCKTAIL SIT-DOWN (Please circle)
After your function do you intend to stay longer with us? Y / N
Menu Choice: _____
Beverage Choice: _____

PAYMENT

Credit Card Details: VISA / MASTERCARD / DINERS CLUB / AMEX
Cardholder Name: _____
Card Number: _____ / _____ / _____ / _____
Expiry Date: _____ / _____ CVV: _____
Hire Fee: \$ _____
Please debit the amount \$ _____

(An additional 1% surcharge will be charged for all credit card payments)

I hereby authorise for the above amount to be debited from the card provided.

Full payment must be received prior to the function. If for any reason payment is not received by the venue prior to the function, I agree for the full amount to be debited from the card provided 5 business days prior to the function.

Any and all outstanding monies ancillary to the function costs will be charged at the conclusion of the event should another method of payment not be provided.

Cardholder's signature: _____

Please email the function booking form and signed terms and conditions to:
info@australianheritagehotel.com

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.

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 governments 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 hotels 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: _____