

KIRRIBILLI HOTEL

# FUNCTIONS & EVENTS

WWW.KIRRIBILLIHOTEL.COM.AU  
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# WELCOME

Step into history at one of Sydney's most iconic pubs. Established in 1937, The Kirribilli Hotel has been pouring beers and bringing people together for over 88 years.

The Kirribilli Hotel is a versatile Function and Event venue specialising in events such as birthday and engagement celebrations, corporate gatherings and sporting functions. Conveniently located adjacent to the Sydney Harbour Bridge and Milsons Point Train Station, and with three areas to choose from, The Kirribilli Hotel can cater for small intimate gatherings through to large scale sit down or canapé style events. Our dedicated team of Function experts will happily assist you in all of your party planning needs, and we look forward to working with you to create an event that is truly memorable. We offer flexible and affordable Function Packages available, so contact our team today.

# FUNCTION SPACES

## THE DINING ROOM

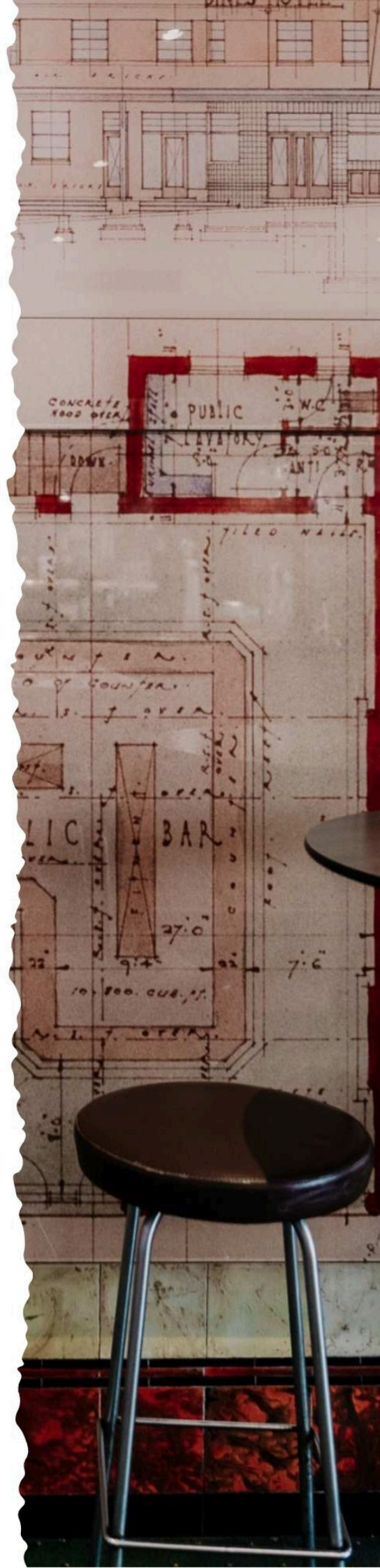


With a private bar and endless layout options, The Dining Room is a popular setting for more intimate functions. The large bi-fold bay window creates a light filled space suitable for groups up to 80 guests.

## TERRACE



The Terrace boasts an area suitable for any event. The Terrace is lined with relaxed booth seating and wood-crafted bar tables made from reused railway sleepers from the original Harbour Bridge. With two TV screens, a projector and heating systems for the cooler months, The Terrace is an ideal location for any occasion up to 100 guests.





## HALF TERRACE

### **KIRRIBILLI PACKAGE - \$3,000**

Space hire for up to 3 hours  
 Additional \$500 for Friday & Saturday bookings  
 In house background music  
 Your selection of 8 canapes  
 suitable for up to 40 guests  
 5 Small Bites, 1 Premium and 2 Dessert  
 \$ 800 Bar Tab

### **MILSONS POINT PACKAGE - \$3,500**

Space hire for up to 4 hours  
 Additional \$500 for Friday & Saturday bookings  
 In house background music  
 Your selection of 8 canapes suitable for up to 50 guests  
 3 Small Bites, 2 Premiums, 1 Substantial and 2 Dessert  
 \$ 1000 Bar Tab

## FULL TERRACE

### **BROUGHTON PACKAGE - \$6,000**

Room hire for up to 4 hours  
 Additional \$1,000 for Friday & Saturday bookings  
 In House background music  
 Projector  
 Complimentary cakeage  
 Your selection of 9 canapes suitable for up to 70  
 guests  
 3 Small Bites, 2 Premiums, 2 Substantial and 2 Dessert  
 \$ 1,200 Bar Tab

### **HARBOUR BRIDGE PACKAGE - \$6,500**

Room hire for up to 4 hours  
 Additional \$1,000 for Friday & Saturday bookings  
 In House background music  
 Projector  
 Complimentary cakeage  
 Your selection of 9 canapes suitable for up to 80  
 guests  
 3 Small Bites, 3 Premiums, 2 Substantial and 2 Dessert  
 \$ 1,800 Bar Tab



## CANAPES

### SMALL BITES

- Vegetables spring roll with sweet chilli (V) (VGN)
- Caramelised onion and potato tart (V)
- Gourmet pork and fennel Sausage roll
- Cauliflower bites with tahini dipping sauce (V) (GR)
- Ratatouille & hummus vegan tartlet (V)(VGN)
- Sweet corn and ricotta stuffed pumpkin flower (V)
- Lamb and rosemary mini pie
- Mushroom and mozzarella arancini balls with truffle aioli (V)

### SUBSTANTIAL

- Hokkien noodles with chicken (VGNO)
- Sage and burnt butter gnocchi with peas and parmigiano reggiano (V)
- Grilled lamb cutlets with argentinian chimichurri (GR)
- Prawn and chorizo skewers (GR)
- Chicken satay skewers with peanut sauce (CN)
- Fish goujons and chips with tartare sauce
- Warm beef asian salad with crispy noodles (CN) (VGNO)

### PREMIUM

- Tomato concasseur and mozzarella mini crostinis (V)
- Ricotta and spinach filo (V)
- Eggplant and tomato arancini balls (VGN)(GR)
- Scallops on shell with romesco sauce and citrus crumbs
- Wagyu beef sliders with truffle mayonnaise and onion jam
- Sydney rock oysters (GR)
- Fresh King prawns with marie rose sauce and lemon (GR)
- Szechuan fried chicken bites with wasabi mayonnaise
- Lamb kofta with tzatziki (GR)
- Cornmeal crusted cajun prawns with chipotle and honey mayonnaise

### DESSERTS

- Assorted macaroons (V)
- Portuguese custard mini tarts (V)
- Churros with dulce de leche and hot chocolate (V)
- Mini boutique cup cakes (V)
- Profiteroles (V)
- Berliner donuts (V)

# PAELLA EXPERIENCE ON THE TERRACE

For \$39 per person, enjoy the theatre of a live chef showcase as we craft a signature seafood paella from scratch—offering the ultimate blend of interactive entertainment and premium dining.

Designed for intimate groups of 20 to 30 guests.

Over the course of two hours, one of our expert chefs will craft a vibrant, authentic feast right before your eyes, featuring the freshest seafood selection of the day. This interactive showcase combines the rich aromas of house-made sofrito and premium saffron-infused rice with the bright flavors of garden peas, fresh parsley, and lemon. Served alongside crusty artisanal sourdough.

## GRAZING

If you have a minimum of 20 guests, we can also provide a grazing option without requiring a private space; we will allocate a designated section with clothed tables in the bistro or terrace specifically for your group. You can also choose from a selection of canapés, substantial dishes, desserts, and grazing options like sliders, bread and dips, prawn & oyster, and antipasto.

## SLIDERS

\$12.00 PP

A mix of chicken and beef sliders served on mini brioche buns

## BREAD & DIPS

\$10.00 PP

Babaganoush, Hummus, Beetroot Dip, Extra Virgin Olive Oil-Balsamic with a selection of bread

## PRAWN & OYSTER

\$20.00 PP

Freshly Shucked Oysters & Prawns Served Over Ice with Lemon, Limes & Mignonette Dressing

## ANTIPASTO

\$15.00 PP

Local & Imported Cheese, Charcuterie, Mediterranean Roasted Vegetables, Dips & Crackers





## SET MENU

2 Course - \$70.00 pp

3 Course - \$85.00 pp

## ENTRÉES

### **King Prawns (A)**

Gribiche sauce, fennel fronds, pickle cucumber

### **Burrata (V)**

Heirloom tomatoes, basil, modena balsamic, crostinis, EVOO

### **Ravioli three mushrooms (V)**

Burnt butter, pinenuts, goat cheese, crispy sage

### **Short rib croquettes**

Romesco sauce, chervil

## MAINS

### **Pork Cotoletta**

Red wine jus, baby herbs salad, 24 months aged parmesan

### **Atlantic Salmon A (GFI)**

Saffron risotto, beurre blanc, purple cauliflower, petit salad

### **Sirloin Pinnacle, Grass Fed MB2+ MSA (GFI)**

Duck fat potatoes, watercress salad, fine herbs compound butter, red wine jus

### **Baby Lamb Rump (GFI)**

Crusty kipfler potatoes, grilled broccolini salsa verde, charred lemon

## DESSERTS

### **Red Wine Poached Pear**

Vanilla bean ice cream (GFI) (V)

### **Chocolate Mousse Cup**

(GFI) (V)

### **Apple Strudel**

and creme anglaise (V)

# BEVERAGE PACKAGE

Our drink packages are designed for those who wish to have a more controlled offering outside of a bar tab. Prices listed are per person for a 2-hour duration, includes non-alcoholic drinks, soft drinks and juices, and all guests must be paid for.

**Note:** Beverage package does not include shots. All drinks are served in standard-size glassware.

We practice the responsible service of alcohol.

## STANDARD

\$50.00 PP

**Beers** - Carlton Draught, Toohey's New, XXXX Gold, VB & Hahn Superdry

**Wines** - Ciao Bella DOC Prosecco, Isabel Estate Sauvignon Blanc & Marlborough Sounds Pinot Noir

## DELUXE

\$70.00 PP

**All Beers including Seasonal Craft Beers**

**Wines** - Ciao Bella Prosecco, Isabel Estate Sauvignon Blanc, Philip Shaw "The Architect" Chardonnay, Brokenwood Shiraz, Stonyfell Quarryman Sparkling & Studio by Miraval Rose

**House Spirits** - Vodka, Gin, Bourbon, Whiskey, Rum & Tequila

## BAR TAB

A bar tab can be set up with your choice of inclusions that can be revised as your function progresses. We suggest selecting a range of our beers on tap and a sparkling, red and white wine.

**Important Requirement:** To open a bar tab, we require a physical copy of a valid driver's license and a physical credit card to be held at the bar for the duration of the event. Digital copies or photos cannot be accepted.



# TERMS & CONDITIONS

## DEFINITIONS 'THE VENUE', 'MANAGEMENT', 'WE' AND 'US' REFERS TO KIRRIBILLI HOTEL AND THEIR RESPECTIVE EMPLOYEES.

- If you require a security guard to exclusively serve your function, allowing only invited guests to attend, this must be organised at least 1 week prior to the event at a cost of \$50 per hour, per security guard.
- 21st celebrations conditions: for all guests booking a function for 21st celebrations a security guard is required to be present for the duration of the function. Guards will be booked through The Venue at a rate of \$50 per hour, per security guard. All 21st celebrations must be brought to the attention of The Venue. If The Venue is not informed, The Venue holds the right to cancel the function immediately
- The Venue takes its responsible service of alcohol obligations seriously and you must support any decisions we make in relation to the responsible service of alcohol.
- The Venue has the right to refuse entry or service and remove from the premises any person it deems to be approaching intoxication.
- The Venue has the right to refuse entry or service and remove from the premises any person it deems to be behaving in an improper, abusive, disorderly or anti-social manner.
- In accordance with the Law, minors must be accompanied by a legal parent or guardian at all times.
- You must advise Management if minors are going to attend your function. Management reserve the right to impose additional conditions in relation to minors, including the times and areas that minors may attend.
- All cancellations must be made in writing to The Venue.
- If a cancellation is made more than 21 days prior to the function, the deposit will be refunded in full less any costs incurred on your behalf.
- If a cancellation is made 21 days or less prior to the function date, 100% of the deposit will be forfeited unless the function is rebooked.
- For booking cancellations in November or December, 100% of the deposit will be forfeited.
- The function space holding time is 30 minutes from the requested time or 15 minutes on Fridays. If this is not met your space may be opened to the general public at Management's discretion.
- If we believe any function/event will affect the smooth running of our business, security or reputation, Management reserves the right to cancel at its discretion without notice or liability.
- In the event of inability to comply with any of the provisions of this contract by virtue of any cessation of interruption of electricity supplies, equipment failure, unavailability of food items, other unforeseen contingency or accident, The Venue reserves the right to cancel any booking or refund any deposit without notice.
- You may be required to pay a bond, which will be refunded no later than 7 days after your function providing no damage has been incurred by yourself, your guests, invitees or other persons attending the function, whether in the function room or any part of The Venue. This includes, but is not limited to any breach of The Venue policies or procedures, underage drinking, violence or other anti-social behaviour.
- Please note that Pub+ and Team Benefit cards aren't valid for function bookings.
- Please be aware that we accept no responsibility for outside weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the booked area or access to it.