



# CASTLEREAGH

Boutique Hotel

FUNCTIONS &  
CONFERENCES







The Castlereagh Boutique Hotel is conveniently located in the heart of Sydney's CBD.

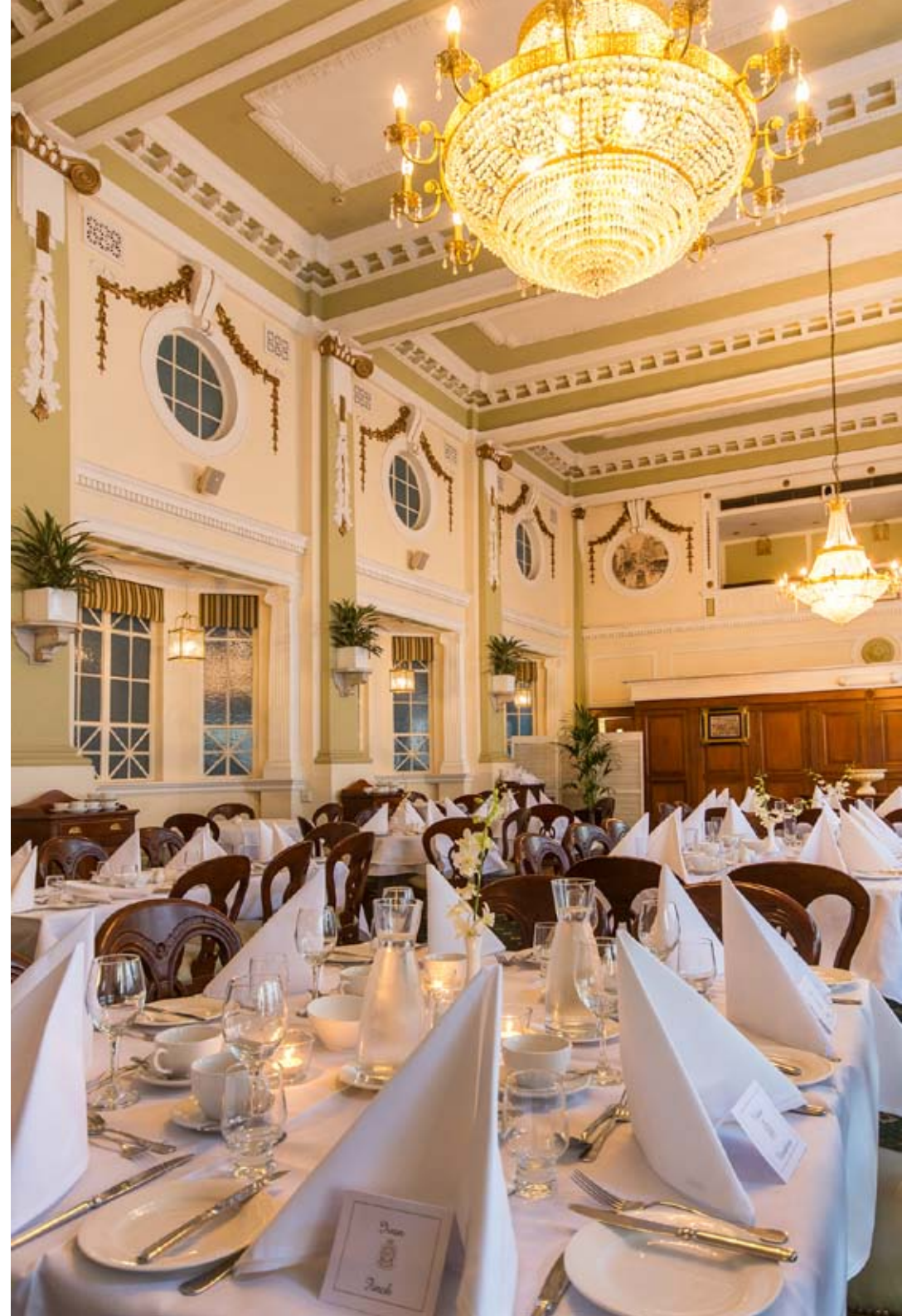
The hotel offers a variety of meeting and function venues, with 83 hotel rooms to accommodate guests.

Cellos, our heritage listed grand dining room, is located on Level 4. This beautiful room features an abundance of natural light, ornate high ceilings, beautifully restored 1920's architecture, and handcrafted crystal chandeliers.

Cellos has the capacity for up to 150 guests for an a la carte reception and 300 for stand up cocktails.

For a more intimate reception or cocktail party, the classic Adam Room is also located on level 4 and can host up to 60 guests for a cocktail reception or 40 guests for a formal reception.

The Boardroom on level 1 is also available for meetings and events.







# HIGH TEA PACKAGE

## ACT ONE

### TEA SELECTION

Supreme Earl Grey ~ exotic mix of bergamot oil, marigold flowers and citrus twists

Royal Ceylon Breakfast ~ full bodied, barrel chest depth of oak, pure Ceylon

Chamomile Blossoms ~ combination of lavender and rose, delicate and sweet floral tones

Honey Dew Green ~ luscious burst of honeydew and the dazzling zest of ripe juicy apricots

Fruits of Eden ~ fusion of hibiscus flowers, rose hip and hawthorn berry, notes of natural cherry

## ACT TWO

### FINGER SANDWICHES

Chicken with sweet corn mayo & chives

Smoked salmon with cream cheese & capers

Curried egg salad **v**

Dairy free **df**, Gluten free **gf**, Low gluten **lg**, Vegetarian **v**

## ACT THREE

### CHEF'S SAVOURIES

Ginger cornet avocado mousse (**v, gf**) & spiced peas with prosciutto mousse **gf**

Goats cheese tart with spicy beetroot **v**

Duck croquette with orange sauce

Sesame black buns tataki salmon **df**

## ACT FOUR

### SWEET TREATS

Chocolate ganache tart with berry & white chocolate tuile

Caramel infused mini churro

Exotic macarons

Chocolate cup with poached baby pear & crushed nuts praline **gf**

Raspberry cheesecake shot

Housemade scones with jam and fresh cream

### PRICES

#### Monday to Friday

\$50 per guest, \$56 per guest with a glass of sparkling

#### Saturday

\$52 per guest, \$58 per guest with a glass of sparkling

#### Sunday

\$54 per guest, \$60 per guest with a glass of sparkling

**Minimum of 8 guests Mon to Sat ~ Minimum of 60 guests Sunday**







# CANAPÉ PACKAGES

## COLD

Duck parfait, gingerbread, hazelnut, grape gel  
Ginger cone, avocado mousse, chipotle chicken,  
pineapple & tomato, coriander **lg df**

Goats cheese mousse, fig & grape relish **v**

Iberico ham, rockmelon jam, candied olives tart **df**

Tataki beef sushi, wasabi cream, yellow, micro herb

Prawn cocktail tart, baby Amazon red and yellow pepper,  
lime jelly

## HOT

Beef brik pastry cigar, celeriac remoulade, peppercorn cream

Slow cooked lamb shoulder & feta sausage roll,  
black olive marmalade

Prawn hot dog, wasabi & tomato mayonnaise,  
egg yolk mustard

Duck & star anise croquette, sticky orange glaze

Lobster bisque, poached baby prawns, saffron crème fraiche

Crumbed smoked mozzarella, milk bun, basil, cucumber **v**

## SWEET

Toasted banana bread, condensed milk caramel,  
brûléed banana, vanilla fairy floss

Orange blossom & honey glazed mini doughnuts

## SUBSTANTIAL

Chicken Caesar salad croquettes, baby cos, egg, bacon jam,  
white anchovy dressing, parmesan cheese

Butter poached prawn, chive eggs, baby corn,  
petite herb, bisque **lg**

Beef rendang, jasmine rice, smashed cucumber,  
coconut, kaffir lime **lg**

Pumpkin & sage tortellini, whipped feta,  
brown butter leek, fried walnut

## PACKAGE OPTIONS

6 choices from \$38 per guest

8 choices from \$48 per guest

ADD ONE SUBSTANTIAL EXTRA \$5.5 PER GUEST

ADD TWO SUBSTANTIAL EXTRAS \$9 PER GUEST

**Min 60 guests**

Dairy free **df**, Gluten free **gf**, Low gluten **lg**, Vegetarian **v**, Vegan **vn**, Fructose free **ff**

## MENU SELECTIONS

### CANAPÉS

Chicken, chorizo, sweet potato croquette, onion purée

Wild mushroom & thyme arancini, truffle aioli **v**

Seared beef, horseradish cream, potato crisp **gf ff**

Mexican spiced pulled chicken, jalapeño mayonnaise,  
corn chip taco **lg**

Roasted cauliflower & cheese pakora, green chilli  
mayonnaise **v lg**

### ENTRÉES

Pink peppercorn and vanilla cured salmon, dill crème  
fraîche, honey shallot dressing, nashi pear and fine herb  
salad **lg**

Butter poached prawns, corn hummus, pomegranate,  
cucumber, lemon oil **lg**

Star anise spiced duck croquettes, date puree, pancetta,  
pickled cherries

Pork rillettes, fig, Serano ham, ginger bread crumbs,  
grapefruit relish

Tomato tartare, heirloom tomato, goats cheese, caper  
leaves, basil, balsamic pearls, olive oil snow **lg v**

Pithiviers of quail, duck liver glazed with honey and  
autumn fruit ginger lentils, sweetcorn, chorizo crumb

Beef tataki, wakame salad, garlic crisps, mushroom, ponzu  
dressing, shiso **df**

## MENU SELECTIONS

### MAINS

Ocean trout, artichoke caponata, crab tortellini, crustacean sauce,  
crisp artichoke leaves

Grilled chicken, cauliflower couscous, grilled peach, toasted  
hazelnut **lg**

Crab crusted salmon fillet, coriander lentils, light ginger sauce

Beef fillet, truffle gnocchi, broad beans, mushrooms, red wine jus

Loin of veal, wasabi butter, caramelised onions, eggplant and  
coconut ash

Roast pork loin, miso, pumpkin, pear and pickled mustard seed

Duck Cassoulet French classic

### VEGAN, VEGETARIAN

#### COLD

Asparagus, goats curd, sweet peas, hazelnut, baby chard

Goats cheesecake, salted oat cake, red onion marmalade

Cauliflower & quinoa cake, eggplant, pomegranate, pistachio  
dukkah **lg**

Beetroot & fennel relish, soft feta, dill, potato roesti

Gorgonzola, caramelised pear, pear chutney, olive toast

#### HOT

Black bean, avocado, pickled cabbage, jalapeño tostada (tortillas)

Porcini mushroom & candied shallot tart tatin, porcini cream, crisp  
sage

Herb semolina gnocchi, pea purée, smoked tomato sce, fine  
pecorino

Kale, ricotta & almond filo, molasses glaze, cinnamon sugar, yoghurt



# MENU SELECTIONS

## DESSERTS

Watermelon and strawberry salad, fresh mint, rosewater syrup, sesame tulie, yoghurt panna cotta

Bitter chocolate tart, poached fig, orange sugar

Passion fruit panna cotta, raspberry jelly, white chocolate soil, flowers

Earl Grey poached pear, vanilla cream, candied ginger brittle, shortbread

Tiramisu éclair - espresso mascarpone cream, chocolate glaze, cocoa









# BUFFET PACKAGE

## COLD SELECTION

Smoked salmon, nori and radish **gf df**

Orange fennel and quinoa salad **v gf df**

Sweet Greek salad with spiced fetta **v gf**

Selection of three light seasonal salads **v gf**

## HOT SELECTION

Roast chicken with Mediterranean vegetables basil aioli **gf df**

Mustard crusted beef tenderloin with stir fried mushrooms **gf df**

Atlantic salmon fillet, fennel seed, peppercorns, lemon  
mayonnaise **gf**

Seafood plateau (selection of seafood and shellfish, prawns,  
mussels, oysters, octopus salmon etc.)

Brochettes of seasonal grilled vegetables and haloumi cheese  
and basil **v gf**

Pork and duck liver sausage roll **df**

Stuffed cabbage with lamb bacon and vegetable **gf df**

## SWEET SELECTION

Poached caramelised pears in cinnamon

Chocolate and strawberry

Mixed tartlets

**Included are bread rolls, teas and brewed coffee**

## PRICES PER PERSON

Gold Buffet Package - from \$60 per guest

**Selection of 3 Cold, 3 Hot, 1 Dessert**

**Minimum 25 guests**

Dairy free **df**, Gluten free **gf**, Low gluten **lg**, Vegetarian **v**, Vegan **vn**,  
Fructose free **ff**





# FUNCTION PRICING

PRICES PER GUEST

CANAPÉ FUNCTION	WEEKDAYS	SAT	SUN
6 choices	\$38.00	\$40.00	\$45.00
8 choices	\$48.00	\$50.00	\$55.00
10 choices	\$58.00	\$60.00	\$63.00
<b>FORMAL FUNCTION</b>			
Arrival Canapé (Chef's Selection of 3 pieces)	\$9.00	\$11.00	\$13.00
2 Course	\$65.00	\$67.00	\$75.00
3 Course	\$75.00	\$80.00	\$85.00
Bowls of vegetables or side salads included in 2 course and 3 course packages			
<b>HIGH TEA</b>			
High Tea	\$50.00	\$52.00	\$54.00
High Tea with a glass of sparkling	\$56.00	\$58.00	\$60.00
<b>BUFFET</b>			
Gold (3 Cold, 3 Hot, 1 Dessert)	\$60.00	\$62.50	\$65.00





# BEVERAGE PACKAGES

## CLASSIC PACKAGE

### SPARKLING

Churchview Silverleaf Sparkling Brut NV  
*Margaret River, Western Australia*

### WHITE WINES

Harmans Semillon Sauvignon Blanc  
*Margaret River, Western Australia*

Tomorrow's Tribe Sauvignon Blanc  
*Marlborough, New Zealand*

Harmans Chardonnay  
*Margaret River, Western Australia*

### RED WINES

Harmans Pemberton Pinot Noir  
*Pyrenees, Victoria*

Churchview Silverleaf Shiraz  
*Margaret River, Western Australia*

### BEERS

Victoria Bitter, Tooheys New, Cascade Light

Selection of soft drink & juice

English Breakfast tea & brewed coffee

## PRICES

**Classic** ~ 3 Hour beverage package \$27 per guest\*

**Classic** ~ 4 Hour beverage package \$37 per guest\*

**Premium** ~ 4 Hour beverage package \$42 per guest\*

**Premium** ~ 5 Hour beverage package \$52 per guest\*

**Extended Beverage Package** ~ \*\$10 per hour, per guest

Selection of house spirits on request *(additional charges will apply)*

## PREMIUM PACKAGE

### SPARKLING

Leconfield Syn Sparkling (NV)  
*Coonawarra, South Australia*

### WHITE WINES

Churchview Premium Estate Sauvignon Blanc Semillon  
*Margaret River, Western Australia*

Shelter Bay Sauvignon Blanc  
*Marlborough, New Zealand*

Richard Hamilton Chardonnay  
*MacLaren Vale South Australia*

### RED WINES

El Nino Pyrenees Shiraz  
*Pyrenees, Victoria*

Churchview Premium Estate Cabernet Merlot  
*Margaret River, Western Australia*

Richard Hamilton Hut Block Cabernet/Sauvignon  
*McLaren Vale South Australia*

### PREMIUM BEERS

Crown Lager, Boags Premium, Pure Blonde, Cascade Light

*The following Premium beers may be swapped for others if required:*  
*Becks, Heineken*

Selection of soft drink & juice

English Breakfast tea & brewed coffee

# CONFERENCES AND MEETINGS

## FOOD & BEVERAGE PACKAGE

### MORNING TEA

Fresh Fruit & Pastry selection  
Pickwick's Teas & Piazza Doro Coffee

### LUNCH

Pickwick's Teas & Piazza Doro Coffee  
Selection of Mixed Triangle Sandwiches  
Fresh seasonal Fruit  
Assorted Petit Cakes

### AFTERNOON TEA

Pickwick's Teas & Piazza Doro Coffee  
Homemade Cookie selection

### PRICING PER GUEST

\$38 per guest \*

## INDIVIDUAL ITEMS

Orange Juice	\$3.50
Piazza Doro Coffee	\$4.00
Pickwick's Teas	\$4.00
Biscuits	\$3.00
House Pastry Selection	\$4.00
House Baked Cake, Scone or Muffin Selection	\$4.00
Triangle Sandwiches – mixed fillings	\$6.50
Seasonal Fruit Platter (min. 10 guests)	\$5.00
Australian Cheeses, Nuts, Dried Fruits & Lavosh (min.10 guests)	\$7.00

ALL INDIVIDUAL ITEM PRICES ARE PER GUEST

\* BUFFET SELECTIONS AVAILABLE FROM \$60 PER GUEST

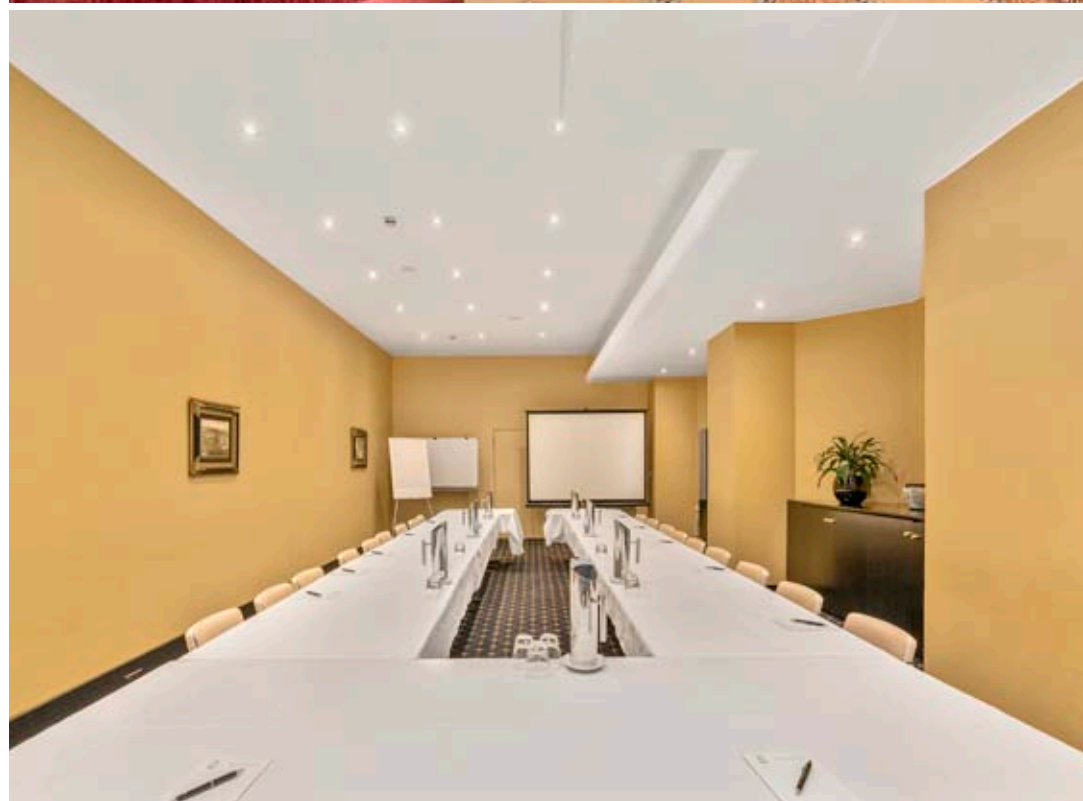
**Selection of 3 Cold, 3 Hot, 1 Dessert**

**Minimum 25 guests**



# MEETING FACILITIES

	CLUB ROOM	CASTLEREAGH ROOM	ADAM ROOM	THE HYDE ROOM	THE BOARDROOM	CELLOS GRAND DINING ROOM	CONFERENCE CENTRE
LOCATION	Level 1	Level 2	Level 4	Level 5	Level 1	Level 4	Level 3
<b>CAPACITY</b>							
Theatre Style	50	30	40	50	-	120	220
Board Room	24	18	24	24	10-12	80	90
U Shape	24	18	20	24	-	-	-
Banquet	30	24	40	30	-	120	-
Cocktail	-	-	70	-	-	200	-
<b>EQUIPMENT</b>							
White Board	✓	✓	✓	✓	✓	✓	✓
Flip Chart	✓	✓	✓	✓	✓	✓	✓
Screen	✓	✓	✓	✓	✓	✓	✓
Lectern	✓	✓	✓	✓	✓	✓	✓
Free WiFi	✓	✓	✓	✓	✓	✓	✓
Lapel Microphone	✓	✓	✓	✓	✓	✓	✓
Natural Light	✗	✓	✓	✓	✓	✓	✗
<b>ROOM HIRE</b>							
<b>Full Day Session</b> 9am - 5pm	\$300	\$300	\$400	\$400	\$450	\$750	\$1,000
<b>Half Day Session</b> 8am - 12 noon or 1pm - 5pm	\$250	\$250	\$300	\$300	\$350	\$650	\$600
<b>Evening Session</b> 6pm - 9pm	\$250	\$250	\$300	\$300	-	\$650	\$600









# CONFERENCE PLATED BREAKFAST

## BEVERAGES

**Juices select TWO items:**

orange / apple / cranberry / tomato

Selection of T2 teas & coffee

## ON THE TABLE

**Please select TWO - Standard**

Mini croissant, house cured salmon, dill & Gruyere

Batons of brioche French toast, lemon curd, Manuka honey  
& toasted almonds **v**

Pressed melon skewers, pots of raspberry yoghurt **lg**

Mini milk bottles, apple compote, cinnamon yoghurt,  
crunchy granola

Mini croque monsieur, Comté cream

Mushroom filo tart, roasted tomato jam **v**

Mini warm doughnuts

## PLATED MEALS

**Please select ONE - Standard**

*All our eggs are certified free range eggs*

Salmon & dill scrambled eggs, toasted wholemeal  
English muffin, slow roasted tomato, crisp potato rösti

Eggs Benedict: poached eggs, shaved Virginian ham,  
toasted English muffins, hollandaise, blistered truss tomatoes

Baked egg in tomato & Middle Eastern spices, sautéed  
mushrooms, baby spinach, grilled Turkish bread **v**

Poached eggs, toasted ciabatta, organic beans, crispy  
bacon, free range pork sausage

Mushroom & potato frittata, mini tomato tart, wilted  
spinach, roasted corn purée **v**

## PRICING PER GUEST

\$35 per person

**Minimum 25 guests**

Dairy free **df**, Gluten free **gf**, Low gluten **lg**, Vegetarian **v**, Vegan **vn**,  
Fructose free **ff**



**CASTLEREAGH**  
Boutique Hotel

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Catering provided by

**Asteri**  
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