



CASTLEREAGH

Boutique Hotel

FUNCTIONS &
CONFERENCES



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

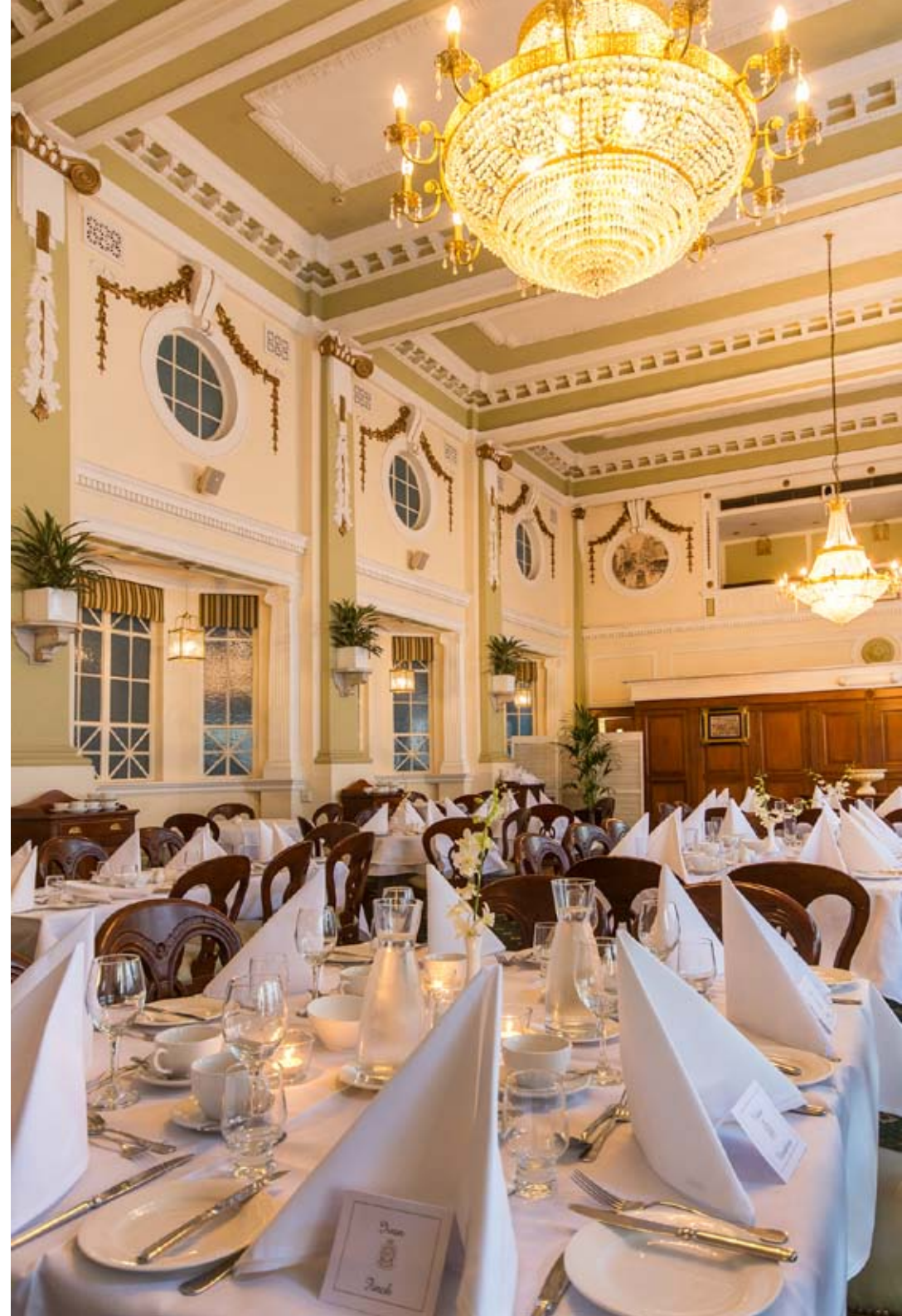
The hotel offers a variety of meeting and function venues, with 83 hotel rooms to accommodate your guests.

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 à 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 four 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 Tea ~ exotic mix of bergamot oil,
marigold flowers and citrus twists

Darjeeling Tea ~ delicate blend imbued with flowery tones,
rich in fragrant aroma

Cleopatra's Champagne Tea ~ rich blend of sweet floral
tones and freshly cut apples

Honey Dew Green Tea ~ 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

Maitre D's House Punch

ACT TWO

FINGER SANDWICHES

Chilled Cucumber

Chicken and Wild Herbs

Smoked Salmon, Crème Fresh and Baby Capers

ACT THREE

CHEF'S SAVOURIES

Goats Cheese, Chives and Confit Trout Tartlet

Smoked Chicken Salad, Macerated Apricot on a
compressed Puff Pastry Base

Rare roast Beef Choux Ball with Horseradish Crème

ACT FOUR

SWEET TREATS

Fruit Tartlet

Macaroon

Scone with Preserves

PRICES

Monday to Saturday

High Tea \$40 per guest

High Tea \$45 per guest (Glass of champagne on arrival)

Minimum 8 guests

Sunday

High Tea \$45 per guest

High Tea \$50 per guest (Glass of champagne on arrival)

Minimum of 60 guests



CANAPÉ PACKAGES

COLD

Mini mushroom pâté tartlet, truffle cream, hazelnut **v**

Beetroot cured salmon, fennel seed & sablé hummus

Bagel crisp, smoked duck, dill pickle, orange gel

Basil, chicken & mint rice paper roll

Moroccan spiced lamb pie, date & orange chutney

HOT

Prawn & lemongrass dumpling, chilli lime dip

Cauliflower, mustard seed croquette, raisin chutney **v**

Pancetta rolled beef filet mignon, truffle mayonnaise **gf**

Seared scallop, apple sauce, black pudding crumble, apple crisp

Tempura oyster, wakame, sesame

DESSERT

Short bread finger, blackberry jam, burnt marshmallow

Tubs of "Gaytime" ice cream swirl, biscuit crumbs

Lemon meringue pie shot **gf**

SUBSTANTIAL

Thai eggplant & pumpkin curry, coconut rice, sambal, basil **v**

Crisp snapper fillet, saffron fennel escabeche, baby spinach
leaves, olive dressing

American style pulled pork, charred corn & sweet potato salad,
chipotle dressing

PACKAGE OPTIONS

6 choices from \$38 per guest

8 choices from \$48 per guest

ADD ONE SUBSTANTIAL EXTRA \$5 PER GUEST

ADD TWO SUBSTANTIALS EXTRA \$8 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 **vv**

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

Seaweed crusted salmon, avocado, shaved cucumber,
salmon pearls, lemon confit **gf df**

Heirloom tomato & red onion marmalade tart, goats curd,
soft herbs, balsamic syrup, basil oil **v**

Charcuterie plate - jamón, salami, chicken liver parfait,
celeriac rémoulade, pickled mushroom, grilled sourdough
baguette

Hand sliced jamón, grilled chorizo, chive rolled parfait,
pickled cucumbers, marinated olives, warm bakery
sourdough

Barbecued prawns, white bean & pumpkin hummus,
cucumber & pomegranate salad, lemon oil **gf df**

Crisp local calamari, Asian slaw, chilli mayonnaise, grilled
lime

MENU SELECTIONS

MAINS

Grilled salmon, baby chard, cauliflower cream, zested potatoes,
spinach oil **lg**

Pan-fried barramundi, white bean purée, smoked almond &
currant emulsion, snow pea, dukkah **lg**

Dory fillet, braised leek, pressed Lyonnaise potatoes, preserved
lemon & quinoa crumb, white wine veloute

Beetroot & fennel seed braised beef cheek, freekeh risotto,
asparagus, heirloom carrots **df**

Angus scotch fillet, caramelised potatoes, pickled tomatoes,
garlic beans, béarnaise

Jamón wrapped & Manchego filled chicken fillet, pan fried truffle
gnocchi, confit tomato, baby zucchini, fried kale, chicken jus

Mexican spiced free-range chicken, grained corn polenta,
tapenade filled zucchini flower, pumpkin seed, watercress

Glazed lamb, green pea purée, cauliflower & cheddar croquette,
lamb jus, mint gel

Lamb rump, parsnip & hazelnut skordalia, buttered green beans,
glazed beets, red currant jus

Roasted pork loin, balsamic roasted apple, Tuscan cabbage,
roasted heirloom carrots, pork scratchings, pan glaze

Smoked duck fillet, confit leg, potato aioli, wilted spinach, cherry
compote, duck glaze

Lamb rack, sour plum gel, honey glazed carrot spears, black
garlic roasted chats **lg**

Beef fillet, smoked onion soubise, bacon & mushroom medley,
broccolini, red wine reduction

MENU SELECTIONS

DESSERTS

Fruit Tartlet, five spices sabayon, coconut ice-cream
Vanilla Panna Cotta, strawberry jelly, champagne granita **lg**
Orange & Grand Marnier Crème Brûlée orange salad **lg**
Poached Meringue, pistachio praline, orange anglaise **lg**
Chocolate Marquise Tart, sheep milk yoghurt, raspberry coulis
Lemon Tart, lime syrup & orange crème anglaise
Trio of Cheese, dried fruit & nuts, quince jam, lavosh biscuits

SEASONAL DIETARIES

CANAPÉ: Soy marinated eggplant, sweet miso, tofu, orange **vn lg**

CANAPÉ: Rösti, sun dried tomato purée, baby basil **vn lg**

SPRING ~ September to November

ENTRÉE: Beetroot carpaccio, sherry & shallot dressing, chestnut & date paste, micro rocket **vn lg df**

MAIN: Mushroom & sweet corn hot pot, coconut rice, baby bok choy, onion crisps **vn lg df**

SUMMER ~ December to February

ENTRÉE: Grilled king brown mushroom, pencil leek, feta, thyme & caper dressing **v lg**

MAIN: Moroccan vegetable tagine, preserved lemon pilaf, spiced eggplant, harissa yoghurt **v lg**

AUTUMN ~ March to May

ENTRÉE: Gluten free gnocchi, broad beans, peas, roasted garlic, haloumi, pumpkin seeds **v lg**

MAIN: Sweet potato, cauliflower & baby eggplant curry, leek bhajias, cardamom rice, cucumber sambal **vn lg**

WINTER ~ June to August

ENTRÉE: Confit heirloom tomato, summer herb & pickled radish salad, torn buffalo mozzarella, vincotto **v lg**

MAIN: Tapenade & quinoa filled zucchini flowers, baked pumpkin salad, asparagus





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

Poaches 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



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

FORMAL FUNCTION

Arrival Canapé (Chef's Selection of 3 pieces)	\$9.00	\$11.00	\$13.00
2 Course	\$60.00	\$62.00	\$70.00
3 Course	\$70.00	\$75.00	\$80.00
Alternate Service	\$3.00	\$3.00	\$3.00

HIGH TEA

High Tea	\$40.00	\$40.00	\$45.00
High Tea (Glass of champagne on arrival)	\$45.00	\$45.00	\$50.00

BUFFET

Gold (3 Cold, 3 Hot, 1 Dessert)	\$60.00	\$62.50	\$65.00
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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

BEER

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
MacLaren Vale South Australia

PREMIUM BEER

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

\$35 per guest *

INDIVIDUAL ITEMS

Orange Juice	\$3.5 per guest
Piazza Doro Coffee	\$4 per guest
Pickwick's Teas	\$4 per guest
Biscuits	\$3 per guest
House Pastry Selection	\$4 per guest
House Baked Cake, Scone or Muffin Selection	\$4 per guest
Triangle Sandwiches – mixed fillings	\$6.50 per guest
Seasonal Fruit Platter (min. 10 guests)	\$5 per guest
Australian Cheeses, Nuts, Dried Fruits & Lavosh (min.10 guests)	\$7 per guest

* BUFFET SELECTIONS AVAILABLE FROM \$60 PER GUEST

Selection of 3 Cold, 3 Hot, 1 Dessert

Minimum 25 guests

MEETING FACILITIES

	THE BOARDROOM	CLUB ROOM	CASTLEREAGH ROOM	ADAM ROOM	CELLOS GRAND DINING ROOM
LOCATION	Level 1	Level 1	Level 2	Level 4	Level 4
CAPACITY					
Theatre Style	-	50	30	50	120
Board Room	10-12	24	18	22	80
U Shape	-	24	18	22	-
Banquet	-	30	18	40	120
EQUIPMENT					
White Board	✓	✓	✓	✓	✓
Flip Chart	✓	✓	✓	✓	✓
Screen	✓	✓	✓	✓	✓
Lectern	✓	✓	✓	✓	✓
Free Wifi	✓	✓	✓	✓	✓
Lapel Microphone	✓	✓	✓	✓	✓
ROOM HIRE					
Full Day Session 9am - 5pm	\$450	\$300	\$250	\$400	\$750
Half Day Session 8am - 12 noon or 1pm - 5pm	\$350	\$200	\$200	\$300	\$650
Evening Session 6pm - 9pm	-	\$200	\$200	\$300	\$650





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



CASTLEREAGH Boutique Hotel

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Catering provided by

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