



KINGSLEYS

woolloomooloo

FUNCTIONS & EVENTS



JOIN US AT KINGSLEYS

Enjoy a jaw dropping Sydney Harbour waterfront location, juicy steaks, tender crabs, and fine wine. Your guests couldn't ask for anything else.

Kingsleys Woolloomooloo boasts a proud and established reputation as a favourite for families, tourists, corporate dinners, special occasions, plus functions and event organisers. A sure fire winner for any occasion at any time of year.

Ideal for special occasions, corporate functions, private dining, long lunches, great steak and wine dinners.

KINGSLEYS

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10/6 Cowper Wharf Rd, Woolloomooloo NSW 2011
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www.kingsleys.com.au
(02) 8322 2090



FULL VENUE

Outdoor / Indoor | Standing capacity 275 | Seated capacity 200

Kingsleys Woolloomooloo is available for entire venue hire, ideally suited to events for up to 200 guests. Exclusive venue hire offers both indoor and outdoor spaces for your event and ensures your guests have plenty of room to dine, socialise and dance.

PRIVATE DINING ROOM

Indoor | Seated capacity 24

Perfect for long lunches, corporate dinners and sophisticated celebrations, the Private Dining Room can accommodate up to 24 guests for seated events. The space is also popular for intimate cocktail-style events for up to 40 guests and features views over Sydney Harbour.



MEZZANINE

Indoor | Standing capacity 100 | Seated capacity 70

The Mezzanine is a light-filled yet intimate private function space ideal for entertaining parties of up to 76 guests. Floor-to-ceiling windows offer stunning views over Sydney Harbour and the buzzing Woolloomooloo precinct below.



OUTDOOR TERRACE

Outdoor | Standing capacity 180 | Seated capacity 120

Reserve the entire outdoor terrace exclusively for large seated or cocktail-style events. With an unrivalled waterfront location, this is the perfect function space for enjoying the atmosphere of Sydney Harbour and the lifestyle that makes Sydney so special.



PRIX FIXE SET MENU

2 COURSE \$60PP

3 COURSE \$70PP

CHECK OUT OUR BEVERAGE PACKAGE OPTIONS ON THE FOLLOWING PAGES

ENTRÉE – TO SHARE

OYSTERS

Natural & Kilpatrick

CHARCUTERIE BOARD

Chef's selection

MOOLOOLABA CHILLI SQUID

Fresh lime

MAIN – CHOICE OF

RIB EYE (SCOTCH FILLET)

STRIP LOIN (NEW YORK)

TASMANIAN SALMON FILLET

BROCCOLI RISOTTO

All steaks accompanied with béarnaise sauce.

All fish served with lime aioli.



SIDES – TO SHARE

STEAKHOUSE CHIPS

ICEBERG SALAD

Radish, blue cheese

DESSERT – CHOICE OF

DARK CHOCOLATE SEMIFREDDO

Macerated cherries

INDIVIDUAL CHEESE PLATE

Quince paste, pear, dried apricots, walnuts

(Please note: Groups of 50+ must have either alternate drop for dessert or shared cheese platters)



UPGRADES

Want to add more to your function package?

- Chef's selection of 3 canapés \$15pp
- Alaskan king crab legs to share – can be ordered from main menu at a la carte pricing
- Any additional entrees / sides for the group can be organised at a set price

*** PLEASE NOTE – THIS A SAMPLE SET MENU & IS SUBJECT TO CHANGE**

BANQUET SHARED MENU

3 COURSES - \$75

ALL DISHES ARE TO SHARE

ENTREES

SYDNEY ROCK OYSTERS

Natural

KING SALMON SASHIMI

Pickled radish, wasabi aioli, ginger soy dressing

MOOLOOLABA CHILLI SQUID

Fresh lime

MAINS

QUEENSLAND BARRAMUNDI

KINGSLEYS CUTS TASTING BOARD

Served with a selection of sauces

SIDES

STEAKHOUSE CHIPS

GREEN BEANS, ALMONDS, BROWN BUTTER

CHARRED BROCCOLI, PICKLED CHILLI, COS, BUCKWHEAT

DESSERTS

DARK CHOCOLATE SEMIFREDDO

Mascerated cherries

CRÈME BRULÉE

Blackberry jam, biscotti

CHEESE

6.5pp supplement

Selection of 3 cheeses and spelt crisps

(please note: dishes are subject to seasonal change)

PRIX FIXE BEVERAGE PACKAGES

ADD ON TO ANY OF OUR SET MENUS

(minimum of 12 guests)

BRONZE

2 HOUR \$35PP

3 HOUR \$45PP

BEER

Peroni Nastro Azzuro
Coopers Pale Ale
Cascade Light

WHITE WINE

Edge of The World Sauvignon Blanc, SA

RED WINE

Edge of The World Cabernet Shiraz, SA

UPGRADES

SPARKLING

EDGE OF THE WORLD, NV
\$5PP

ROSÉ

EDGE OF THE WORLD ROSE, SA
\$5PP

MINERAL WATER

STILL / SPARKLING WATER

SILVER

2 HOUR \$50PP

3 HOUR \$60PP

BEER

Peroni Nastro Azzuro
Coopers Pale Ale
Cascade Light

WHITE WINE

Vasse Felix Semillon Sauvignon Blanc, Margaret River
Guilty By Association Chardonnay, Adelaide Hills

Red Wine

Guilty By Association Pinot Noir, Adelaide Hills
Langmeil 'Long Mile' Shiraz

GOLD

2 HOUR \$60PP

3 HOUR \$75PP

BEER

Peroni Nastro Azzuro
Lord Nelson Three Sheets Pale Ale
Cascade Light

SPARKLING WINE

Dalzotto Prosecco, King Valley

WHITE WINE

Cape Mentelle Semillon Sauvignon Blanc, Margaret River
Margan Chardonnay, Hunter Valley

RED WINE

Roaring Meg Pinot Noir, Central Otago
Yaluma 'Cigar' Cabernet Sauvignon, Coonawarra

*All beverage packages are inclusive of soft drinks, juices, tea and coffee.

**Please note that these are sample beverage packages only and beverages are subject to change.

CANAPÉ MENU



CHEFS SELECTION OF 3 CANAPES | \$15PP

7 PIECE PACKAGE | \$32PP

SELECTION OF 3 COLD, 4 HOT OPTIONS

9 PIECE PACKAGE | \$45PP

SELECTION OF 4 COLD, 4 HOT, 1 SUBSTANTIAL

11 PIECE PACKAGE | \$58PP

SELECTION OF 4 COLD, 4 HOT, 2 SUBSTANTIAL, 1 DESSERT



COLD

SYDNEY ROCK OYSTERS NATURAL \$4 EACH

KINGFISH SASHIMI OYSTER \$6 EACH

BLOODY MARY OYSTER SHOOTER \$7 EACH

DRESSED ALASKAN KING CRAB, AVOCADO \$7 EACH

TASMANIAN SALMON TARTARE, WASABI DRESSING \$5 EACH

CLASSIC STEAK TARTARE, CROSTINI \$5 EACH

DUCK LIVER PARFAIT, CORNICHON, BRIOCHE \$5 EACH

SAN DANIELLE PROSCIUTTO, GRISSINI \$5 EACH

SEMI DRIED CHERRY TOMATO, OLIVE TAPENADE, FLAT BREAD \$5 EACH

BUTTERNUT PUMPKIN, PERSIAN FETA, SAGE, FLAT BREAD \$5 EACH

HOT

SYDNEY ROCK OYSTER KILPATRICK \$4.5 EACH

SALT & PEPPER MOOLOOLABA PRAWN \$6 EACH

TEMPURA SOFT SHELL CRAB, ICEBERG, CHILLI JAM \$5 EACH

GRILLED GRAIN FED STRIPLON, CHIMMICHURRI \$5 EACH

PEPPERED WAGYU RUMP, ONION JAM \$5 EACH

SUBSTANTIAL

KINGSLEYS MINI BURGER \$8 EACH

BBQ RIVERINE BEEF SHORT RIB SLIDER \$10

BEER BATTERED BARRAMUNDI, TARTARE SAUCE \$10 EACH

PASTURE FED LAMB CUTLET, COUS COUS \$12 EACH

DESSERT

DARK CHOCOLATE GANACHE \$5 EACH

WHITE CHOCOLATE PANNACOTTA, STRAWBERRY \$5 EACH

LE CONQUERANT CAMEMBERT, FRUIT SPELT CRISP \$5 EACH



ADDITIONAL ITEMS

STYLING & DÉCOR

Should you require any additional styling for your event – florals, balloons, decorations – we are unable to source any for you and will need to be informed if any are being delivered to the venue in advance so we can organise appropriate storage. Confetti is prohibited in venue.

If you would like personalised menus or place cards please let your functions coordinator know 7 days prior to the event so they can create this for you in time for the day.

If notified up to 7 days in advance we are able to order table cloths (at an additional fee) if you would like to dress your tables for the event.

AV REQUIREMENTS

The Kingsleys playlist will play throughout the restaurant and sound levels are adjustable room to room.

A TV screen (40inch) is available for use in our private dining room, which can connect to a laptop via HDMI.

We have a microphone on site for hire which is for exclusive events only.

CELEBRATION CAKE

For a special birthday or occasion, you are welcome to bring your own celebration cake into the venue – a charge of \$4 per person applies to serve.