



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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(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 34

It needs to read 'Perfect for long lunches, corporate dinners and sophisticated celebrations, the Private Dining Room can accommodate up to 34 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 70 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

SALT & SZECHUAN PEPPER CUTTLEFISH

MAIN – CHOICE OF

300G TAJIMA WAGYU GRAIN FED RUMP

300G RIVERINA BLACK ANGUS GRAIN FED STRIPLOIN

CATCH OF THE DAY

BROCCOLI RISOTTO



All steaks accompanied with café de Paris butter.

All fish served with lime aioli.

For 50+ groups, all steaks are served Medium Rare

SIDES – TO SHARE

STEAKHOUSE CHIPS

GARDEN SALAD



DESSERT – CHOICE OF

SALTED CARAMEL CHOCOLATE TART

Crème Fraiche

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
- 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, chilli coriander, kilpatrick

SEARED HERB TUNA

confit tomato, avocado purée

SALT & SZECHUAN CUTTLEFISH

seaweed, pickled carrot edamame

MAINS

KINGSLEYS STEAK TASTING BOARD

FISH OF THE DAY

Served with a selection of sauces

SIDES

STEAKHOUSE CHIPS

GREEN BEANS, ALMONDS

GARDEN SALAD

DESSERTS

SALTED CARAMEL & DARK CHOCOCLATE TART

crème fraiche

TONKA BEAN PANNA COTTA

mandarin compote, finger lime

(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 \$39PP

3 HOUR \$49PP

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 STRIPLOIN, 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

CORPORATE PACKAGES

MORNING TEA \$20 PER PERSON

Muffins & Fruit

EXECUTIVE LUNCH \$35 PER PERSON

CHOICE OF:

TASMANIAN SALMON

ANGUS FLAT IRON STEAK

Pasture fed, chimmichurri, red wine jus, onion rings

KINGSLEYS BURGER

200g grain fed beef, bacon, cheddar, roquette, beetroot relish

Served with chips and iceberg salad to share

Coffees and soft drinks to be served throughout lunch

AFTERNOON TEA \$15 PER PERSON

Brownies

MORNING & AFTERNOON TEA COMBINED \$30 PER PERSON

FULL EXECUTIVE PACKAGE \$65

MORNING / AFTERNOON TEA COMBINED WITH THE EXECUTIVE LUNCH

REFRESHMENTS INCLUDED WITH ALL OPTIONS:

TEA / COFFEE

SOFT DRINKS & JUICE

WATER

We can also organise the full a la carte menu to be offered to the group if you would like a larger selection. If you wish to move downstairs to our main level for the lunch we can accommodate this for you also.

ADDITIONAL ITEMS

STYLING & DÉCOR

Your Event Manager is happy to assist you with all your Event Styling needs! Please speak with your planner directly to enquire about arranging any additional styling elements, florals or AV for your celebration.

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.

Your Event Manager can also assist you with all your additional AV needs. Entertainment can be hired for exclusive events only:

DJ + Equipment - \$150 p/hr minimum 4 hours

Solo Act Rate \$730 (3 hours)

Duo Act Rate \$1330 (3 hours)

Trio Act Rate \$1995 (3 hours)

Photobooth - \$1550 (Up to 5 hours)

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.

Please note, a discretionary 8% gratuity is added to the final bill (does not contribute to the minimum spend requirement).