



FUNCTIONS & EVENTS

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



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.

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woolloomooloo

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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

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

ENTRÉE

(to share)

OYSTERS

natural or kilpatrick

SALT & PEPPER CUTTLEFISH

edamame, seaweed, jalapeno aioli

MEZZE GRAZING PLATTER

chef 's selection of cured & smoked meats, feta, olives, marinated vegetables

MAIN

(choice of)

BLACK ANGUS STRIPLOIN (NEW YORK)

150 day grain fed, marble score 2+, Southern NSW

WAGYU RUMP ROSTBIFF

400 day grain fed, marble score 5+, Rangers Valley

BARAMUNDI FILLET

BABY PEA RISOTTO

Steaks are finished with café de Paris butter

For 50+ groups all steaks are served medium rare

SIDES

STEAKHOUSE CHIPS

ROCKET, CANDY WALNUT, PEAR SALAD

DESSERT

(choice of)

INDIVIDUAL CHEESE PLATE

quince paste, walnuts, fruit spelt crisps

SALTED CHOCOLATE CARAMEL TART

crème fraîche

UPGRADES

Want to add more to your function package?

- Chef's selection of 3 canapés \$15pp
- Any additional entrées/sides for the group can be organised at a set price



Please note:

This is a sample set menu & is subject to seasonal change

BANQUET SHARED MENU

3 COURSES - \$75

ALL DISHES ARE TO SHARE

ENTRÉES

SYDNEY ROCK OYSTERS

natural, chilli coriander, kilpatrick

KINGFISH SASHIMI

ponzu, wasabi, avocado puree

SALT & SZECHUAN CUTTLFISH

seaweed, pickled carrot edamame

MAINS

KINGSLEYS STEAK TASTING BOARD

FISH OF THE DAY

Served with a selection of sauces

SIDES

STEAKHOUSE CHIPS

BROCCOLINI

ROCKET, PEAR, WALNUT SALAD

DESSERTS

SALTED CARAMEL & DARK CHOCOCLATE TART

crème fraîche

ELDERFLOWER PANNA COTTA

peach, yuzu

Please note:

This is a sample set menu & is subject to seasonal change

BEVERAGE PACKAGES

ADD ON TO ANY OF OUR SET MENUS

STANDARD

2 HOUR \$45PP
3 HOUR \$55PP
4 HOUR \$65PP

BEER

Peroni Nastro Azzuro
Furphy Refreshing Ale
Hahn Super Light

WHITE WINE

Edge of The World Sauvignon Blanc, SA

RED WINE

Edge of The World Cabernet Shiraz, SA

SPARKLING

Edge of The World, NV

PREMIUM

2 HOUR \$55PP
3 HOUR \$65PP
4 HOUR \$75PP

BEER

Peroni Nastro Azzuro
Furphy Refreshing Ale
Hahn Super Light

WHITE WINE

Fontavera Pinot Grigio, Veneto Italy
Guilty By Association Chardonnay, Adelaide Hills

RED WINE

Guilty By Association Pinot Noir, Adelaide Hills
Burns & Fuller Shiraz, Langhorne Creek SA

SPARKLING

Edge of The World, NV

ROSÉ

Edge of The World Rosé, SA

DELUXE

2 HOUR \$65PP
3 HOUR \$75PP
4 HOUR \$85PP

BEER

Peroni Nastro Azzuro
Corona
James Squire 150 Lashes
Hahn Super Light

SPARKLING WINE

Bandini Prosecco, Veneto Italy

WHITE WINE

Vasse Felix Semillion Sauvignon Blanc, Margaret River WA
Margan Chardonnay, Hunter Valley

RED WINE

Saint Clair Pinot Noir, Marlborough NZ
Coates Syrah, McLaren Vale SA

ROSÉ

Edge of The World Rosé, SA

UPGRADES

Add an additional bottled beer to your package \$5pp

Cocktail on arrival - \$10pp

Seasonal Spritz, Espresso Martini, Bellini
or speak to functions team to create your own

Spirit upgrade - \$10pp

Add a range of spirits to any premium or deluxe package

Champagne Magnum \$120

Champagne Bottle \$79

**All beverage packages are inclusive of still & sparkling mineral water, soft drinks, juices, tea & coffee.*

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

****Maximum of 3 hour beverage package available to hens and bucks groups.*

CANAPÉ MENU

CHEFS SELECTION OF 3 CANAPÉS | \$15PP

7 PIECE PACKAGE | \$40PP

Selection of 3 cold, 4 hot options

9 PIECE PACKAGE | \$50PP

Selection of 4 cold, 4 hot, 1 substantial

11 PIECE PACKAGE | \$60PP

Selection of 4 cold, 4 hot, 2 substantial,
1 dessert

Cold

Sydney rock oysters natural
Kingfish sashimi oyster
Bloody Mary oyster shooter
Dressed Alaskan king crab, avocado
Tasmanian salmon tartare, wasabi dressing
Classic steak tartare, crostini
Duck liver parfait, cornichon, brioche
San Danielle prosciutto, grissini
Semi dried cherry tomato, olive tapenade, flat bread
Butternut pumpkin, persian feta, sage, flat bread

Hot

Sydney rock oyster kilpatrick
Salt & pepper Mooloolaba prawn
Tempura soft shell crab, iceberg, chilli jam
Grilled grain fed striploin, chimmichurri
Peppered wagyu rump, onion jam

Substantial

Kingsleys mini burger
BBQ Riverine beef short rib slider
Beer battered barramundi, tartare sauce
Pasture fed lamb cutlet, cous cous

Dessert

Dark chocolate ganache
White chocolate pannacotta, strawberry
Le conquerant camembert, fruit spelt crisp



To add additional canapés to your package:

Cold | \$6 per piece

Hot | \$7 per piece

Substantial | \$8.5 per piece

Dessert | \$5 per piece

GRAZING STATIONS

CHARCUTERIE STATION \$15PP

A drool-worthy selection of seasonal cured meats & salami accompanied with an array of local sourdough and fruit loaves & mixed Alto olives

CHEESE STATION \$15PP

Selection of gourmet Australian cheeses surrounded by an array of locally-sourced condiments. Including; baby preserved figs, local honey, quince paste & sweet fig jam.

ROAST MEAT STATION \$20PP

Enchant your guests with our Roast chicken or Pork belly. Create your own tasty creation with our rotisseries chicken or free range pork belly, tomato chutney, caramelised onions, milk bun and mixed leaf salad

OYSTER STATION \$15PP

Freshly shucked selection of Sydney Rock oysters sourced from 40+ local New South Wales regions and dressed with shallot vinaigrette and finger lime dressing

SEAFOOD STATION \$25PP

Smoked salmon, fresh chilled prawns, pacific and Sydney rock oysters, natural and dressed, cocktail sauce, fresh bread & butter, lemon, capers, taramasalata

DESSERT STATION \$15PP

An indulgent assortment of bite size desserts and treats for your guests.
A selection of hot and cold desserts with their own accompaniments.

Combine your two favourite food stations to create a standout feature for your special day:

CHEESE AND CHARCUTERIE \$25PP

CHEESE AND DESSERT \$25PP

CORPORATE PACKAGES

MORNING TEA \$20PP

Muffins & fruit

EXECUTIVE LUNCH \$35PP

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 \$15PP

Brownies

MORNING & AFTERNOON TEA COMBINED \$30PP

FULL EXECUTIVE PACKAGE \$65PP

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.

AUDIO & VISUAL ENTERTAINMENT

Microphone speeches are permitted for full level exclusives only.

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

Your event manager can also assist with your entertainment requirements

DJ – Minimum of 3 hours
\$150 per hour

Photobooth – Up to 5 hours
\$1550

Live Music Acts for 3 hours
Solo Act Rate \$730
Duo Act Rate \$1330
Trio Act Rate \$1995

Please speak to your Event Manager for additional entertainment.

HOST/SECURITY

Kingsleys is required to present 1x Security Guard per 100 guests for Full Venue Exclusive Events. The cost related to this is \$50 per guard per hour.

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.