



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 corporate dinners and special occasions. 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
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.



RIVERINA MENU

2 COURSE – \$80PP

3 COURSE – \$90PP

ENTRÉE

(to share)

SOURDOUGH WITH CULTURED BUTTER

natural & kilpatrick

SYDNEY ROCK OYSTERS (GF)

natural & kilpatrick

STICKY WAGYU RIB FINGERS

beetroot slaw, onion crisp

DUCK LIVER PARFAIT

brioche, marmalade, pear



MAINS

(choice of)

WAGYU RUMP 300G

tajima, 400-day grain fed, MB6+

BLACK ANGUS SIRLOIN 300G

riverina, 150-day grain fed, MB2+

ROAST HUMPTY DOO BARRAMUNDI

tomato, capers and black olive

HANDMADE GNOCCHI

roast pumpkin, sage butter, rocket and pine nuts



SIDES

(to share)

KINGSLEYS STEAK CHIPS (GF, V)

ICEBERG WEDGE

radish and blue cheese

DESSERT

(choice of)

WEDGE OF JACKS CHEDDAR

served with quince, apple, walnut and spelt fruit crisps

BANANA CAKE

salted caramel cream, yoghurt sorbet, spiced macadamia

Please note:

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

BANQUET MENU

2 COURSE – \$90pp

3 COURSE – \$100pp

OUR BANQUET MENU IS DESIGNED FOR THE WHOLE TABLE TO SHARE. (MIN 4 PEOPLE)

ENTRÉES

SOURDOUGH WITH CULTURED BUTTER (V)

SYDNEY ROCK OYSTERS

served natural (gf) and kilpatrick

KING PRAWNS

baked in garlic butter, toasted cobb

CRISP FRIED WILD MUSHROOM CROQUETTES (V)

truffle aioli, parmesan

MAINS

KINGSLEYS STEAK TASTING BOARD (GF)

selection of grass fed, grain fed and wagyu beef cooked on the grill,
served with our signature sauces

ROAST HUMPTY DOO BARRAMUNDI (GF)

tomato capers, fennel, black olives

SIDES

(to share)

KINGSLEYS STEAK CHIPS (GF, V)

GREEN BEANS (GF, V)

toasted almonds

DESSERTS

WEDGE OF JACKS CHEDDAR

served with quince, apple, walnut and spelt fruit crisps

BANANA CAKE (V)

salted caramel cream, yoghurt sorbet, spiced macadamia

Please note:

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CAPE GRIM MENU

3 COURSE PRE-FIXE KINGSLEYS – \$110pp

ENTRÉES

(to share)

SOURDOUGH WITH CULTURED BUTTER (V)

SYDNEY ROCK OYSTERS

served natural (gf) and kilpatrick

STEAK TARTARE (GF)

classic garnish, pommes gaufrettes

CURED & CONFIT OCEAN TROUT (GF)

walnut and corriander crust, baby beans and tahini

MAINS

EYE FILLET 200G

pinnacle, pasture fed MB2+

BLACK ANGUS RIBEYE 350G

oakley reserve, 150-day grain fed MB3+

ROAST HUMPTY DOO BARRAMUNDI

tomato, capers and black olive

HANDMADE POTATO GNOCCHI

roast pumpkin, sage butter, rocket and pine nuts

SIDES

(to share)

KINGSLEYS STEAK CHIPS (GF, V)

ICEBERG WEDGE

radish and blue cheese

DESSERTS

WEDGE OF JACKS CHEDDAR (V)

quince, apple, walnut & spelt fruit crisps

BANANA CAKE (V)

salted caramel cream, yoghurt sorbet, spiced macadamia

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TAJIMA MENU

3 COURSE PRE-FIXE KINGSLEYS – \$140pp

ENTRÉES

(to share)

SOURDOUGH WITH CULTURED BUTTER (V)

SYDNEY ROCK OYSTERS

served natural (gf) and kilpatrick

STEAK TARTARE (GF)

classic garnish, pommes gaufrettes

KING PRAWNS

baked in garlic butter, toasted cobb

CURED & CONFIT OCEAN TROUT (GF)

walnut and coriander crust, baby beans and tahini

MAINS

BLACK ANGUS RIBEYE 350G

oakley reserve, 150-day grain fed MB3+

T-BONE 500G

riverina grain signature, 120-day grain fed, MB2+

DRY AGED STRIPLOIN ON THE BONE 400G

o'connor, grass fed, gippsland VIC

ROAST HUMPTY DOO BARRAMUNDI

tomato, capers and black olive

HANDMADE POTATO GNOCCHI

roast pumpkin, sage butter, rocket and pine nuts

SIDES

(to share)

KINGSLEYS STEAK CHIPS (GF, V)

ICEBERG WEDGE

radish and blue cheese

DESSERTS

WEDGE OF JACKS CHEDDAR (V)

quince, apple, walnut & spelt fruit crisps

BANANA CAKE (V)

salted caramel cream, yoghurt sorbet, spiced macadamia

CHOCOLATE & EARL GREY TEA GATEAU (V)

poached rhubarb, cocoa cracker

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KINGSLEYS PREMIUM UPGRADES

ALASKAN CRAB – \$26PP

(available with entree, main or extra course)

100G OF ALASKAN KING CRAB PER PERSON

Singapore chilli, salt & szechuan pepper or chilled

(all crab must be served the same for the whole table)

1 PER 4 PERSON SHARE PLATE ADD ON

CHEESE PLATE | \$10 PER PERSON

ADD THE BELOW TO UPGRADE YOUR MAIN COURSE

(on any of the function packages)

1/2 BAKED BABY LOBSTER, GARLIC BUTTER – \$26PP

BONE MARROW, LEMON – \$15PP

SALT & PEPPER PRAWNS – \$15PP

*additional sides added to any menu will be charged at full price per side

*additional upgrades are not for individual sale

Please note:

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KINGSLEYS CORPORATE CLIENT PACKAGE

MORNING TEA \$20PP

BARISTA MADE COFFEE AND A SELECTION OF TEAS
HANDMADE FRESH MUFFINS, GRONOLA BARS & FRUIT PLATES

EXECUTIVE LUNCH \$35PP

(choice of)

FISH OF THE DAY

BLACK ANGUS SIRLOIN

riverina grain signature, 120-day grain fed MB2+

HANDMADE POTATO GNOCCHI

roast pumpkin, sage butter, roquette and pine nuts

KINGSLEYS BURGER

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

(served with steak chips and iceberg salad)
(coffee & soft drinks served throughout lunch)

AFTERNOON TEA \$15PP

SCONES

with clotted cream and house made jam

(morning and 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 ala carte menu to be offered to the group if you would like a larger selection or any of our pre-fixe and banquet menus. If available on the day we can also accommodate you downstairs in the restaurant or on the terrace for your lunch.

Available for events Monday–Thursday on Level One.

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
Chilled King Prawn & cocktail sauce
Bloody Mary oyster shooter
Dressed Alaskan king crab, avocado
Confit ocean trout, bean, radish, tahini 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
Sydney rock oyster tempura fried
Salt & pepper Mooloolaba prawn
Tempura soft shell crab, iceberg, chilli jam
Wild mushroom croquette with truffle aioli
Crispy pork belly bites, nam jim dipping sauce
Grilled grain fed striploin, chimichurri
Peppered wagyu rump, onion jam

Substantial

Kingsleys mini burger
Sautéed gnocchi with pumpkin & pine nuts
BBQ Riverine beef short rib slider
Beer battered barramundi, tartare sauce
Pasture fed lamb cutlet, cous cous

Dessert

Dark chocolate ganache
Mini pavlovas, seasonal fruit
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



**Minimum of 20 people for canape packages*

***Please note this is a sample menu and 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

Furphy Refreshing Ale
Hahn Light

WHITE WINE

Edge of The World Sauvignon Blanc, SA

RED WINE

Edge of The World Cabernet Shiraz, SA

SPARKLING

Edge of The World Brut, NV

PREMIUM

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

BEER

Peroni Red Label
Furphy Refreshing Ale
Hahn Premium Light
Pipsqueak Apple Cider

WHITE WINE

Beachhut Pinot Grigio
Barefoot Chardonnay

RED WINE

Guilty By Association Pinot Noir
Block 50 Shiraz

SPARKLING

Aurelia Prosecco

ROSÉ

Edge of The World Rose, SA

DELUXE

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

BEER

Peroni Red Label
Little Creatures Pale Ale
Furphy Refreshing Ale
Pipsqueak Apple Cider
Hahn Light

SPARKLING WINE

Aurelia Prosecco, NV

WHITE WINE

Cape Mentelle Semillon Sauvignon Blanc, WA
Margan Chardonnay, Hunter Valley

RED WINE

Chain of Fire Pinor Noir
Hentley Famr Villain & Vixen Shiraz

ROSÉ

Roger & Rufus

UPGRADES

Cocktail on arrival - \$10 per cocktail
Seasonal Spritz, Espresso Martini, Bellini

Spirit upgrade - \$10pp
Add a range of spirits to any premium or deluxe package

**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.*

ADDITIONAL ITEMS

CONTACT US

For any enquiries please contact our events team on (02) 8322 2007
or email info@ausvenueco.com.au

LOCATION

10/6 Cowper Wharf Road, Woolloomooloo, 2011, NSW
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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

Bring the vibes to your exclusive event and let us organise your entertainment:

DJ + Equipment – \$175p/hr (min 3 hours)

Solo Act Rate - (3 hours) \$850 (3 hours)

Duo Act Rate - (3 hours) \$1,450 (3 hours)

Trio Act Rate - (3 hours) \$2,100 (3 hours)

Open Photo Station - \$1,585.00 (no attendant)

Simple, classy, elegant. Our beautiful photo station is a booth to suit any event!

Hipstaboosth - \$1,980 (attendant included) or \$1,785 (no attendant)

The Hipstaboosth is a super sassy photo booth package that looks gorgeous at any event.

The Mirror Booth - \$2,175 (attendant included) or \$1,980 (no attendant)

This absolutely captivating mirror is the latest in photo booth technology.

Get in touch with your event manager for a list of full inclusions and availability so you don't miss out!

HOST/SECURITY

Should you require a door host or additional security at your event, we can arrange this for you at a charge of \$50 per host/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.