



KINGSLEYS

woolloomooloo

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.








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FULL VENUE

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.

Space Type					
Private	180	260	Y	Y	Y

PRIVATE DINING ROOM






Perfect for long lunches, corporate dinners and sophisticated celebrations, the Private Dining Room can accommodate up to 30 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.

Space Type					
Private	30	40	Y	N	N








MEZZANINE

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.

Space Type					
Private	55	70	Y	Y	Y

OUTDOOR TERRACE

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.

Space Type					
Semi-Private	110	N/A	N	N	N



CANAPÉ MENU

CHEFS SELECTION OF 3 CANAPÉS | \$21PP

6 PIECE PACKAGE | \$46PP

8 PIECE PACKAGE | \$61PP (7 CANAPES + 1 SUBSTANTIAL)

10 PIECE PACKAGE | \$74PP (8 CANAPES + 2 SUBSTANTIAL)

Cold - Bite Sized

Sydney rock oysters natural, sherry mignonette, lemon (LD/LG)
Chilled King Prawn, avocado, Marie Rose (LD/LG)
King Ora salmon rilette, cream fraiche, dill, blini (LDO/LGO)
Scallop crudo, fingerlime, salmon roe (LD/LG)
Spanner crab, tarragon mayo, cos lettuce (LD/LG)
San Danielle prosciutto, rosemary grissini (LDO/LG)
Beef tartare, horseradish, aioli, crostini (LDO/LGO)
Duck liver parfait, cornichon, quince, brioche (LGO)
Goats curd tartlets, caramelised onion, thyme (LGO/V)
Semi dried cherry tomato, olive tapenade, basil, sourdough (LD/LGO/V)

Hot - Bite Sized

Sydney rock oyster, Kilpatrick, chives (LD/LG)
Chargrilled octopus, capers, lemon olive oil (LD/LG)
Sand crab cakes, fermented chilli, lime aioli (LG)
Salt & pepper King Prawn, yuzu mayo (LD/LG)
Grain fed striploin, chimichurri (LD/LG)
Peppered wagyu rump, onion jam (LD/LG)
Crispy pork belly finger, apple cider sauce (LD/LG)
Wild mushroom croquette, truffle aioli, porcini (V)
Miso eggplant spring roll, yuzu mayo (V)

Substantial

Beer battered barramundi, tartare sauce (LD/LGO)
Moreton Bay bug, chilli xo (LD/LG)
Pulled pork shoulder slider, smoked sauce (LDO/LGO)
Kingsleys Angus mini burger, caramelised onion, cheddar (LDO/LGO)
Grilled lamb cutlet, mint yoghurt (LDO/LG)
Crackling pork belly, apple balsamic glaze, pickled cabbage (LD/LG)
Risotto alla Milanese, mascarpone, cherry tomatoes (LG/V)

Dessert

Valrhona dark chocolate brownie, salted caramel (V)
Mini pavlovas, seasonal fruit (LG/V)
Lemon tartlet, raspberry, shaved almond (V)
Le Conquerant camembert, lavosh, quince (LGO/V)

Add additional canapes to your package:

Cold/Hot Canapes - \$7 per piece

Dessert Bites - \$7 per piece (can be ordered separate from the package with a minimum of 20 pieces)

Substantial Canapes - \$11 per piece



*Minimum of 20 people for canape packages

**Please note this is a sample menu and subject to seasonal change.

Canape Serving Recommendation:

6 canapes per guest for a light graze

8-10 canapes per guest for a full meal replacement

STATIONS

OYSTERS - \$16PP (LD/LG)

Self-serve station of Sydney Rock oysters, fresh and Kilpatrick, and assorted sauces

CHEESE & CHARCUTERIE - \$30PP

Chef's selection of international and domestic cheeses, selection of cured meats, house pickles, assorted sauces and chutneys, sourdough and grissini.



**Minimum of 20 people for both stations*

**Cageage Fee \$4pp*



RIVERINA MENU

2 COURSE – \$99PP
3 COURSE – \$109PP

MINIMUM OF 10, MAXIMUM OF 30 PEOPLE

ENTRÉE - TO SHARE

SOURDOUGH (V)

Smoked butter, charcoal salt

VANILLA BURRATA 100G (LG, V)

Roast peach, basil, chilli jam, EVOO

CRISPY PORK BELLY FINGERS (LD, LG)

Black garlic aioli, pickled red cabbage, spiced pear, caramelised balsamic

LOCALLY CAUGHT FRIED CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion



MAINS - CHOICE OF

(steaks cooked over charcoal grill, served with Café de Paris butter and onion jam)

BLACK ANGUS SIRLOIN 300G

Riverina, 120-day grain-fed, NSW MB2+

WAGYU RUMP STEAK 250G

Tajima 350-day grain-fed, NSW MB6+

HUMPTY DOO BARRAMUNDI (LG)

Sweet corn, Saute Tuscan cabbage, dried tomato, pine nuts, burnt butter, lemon

POTATO GNOCCHI & BABY BURRATA(V)

Zucchini flower, asparagus, confit tomato, chervil, white wine, lemon, butter, parmigiano reggiano



SIDES - TO SHARE

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

DESSERTS - CHOICE OF

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Served with quince, walnuts, lavosh

V Vegetarian | VG Vegan | LD Low Dairy | LG Low Gluten | O Option

Please note:

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

BANQUET MENU

2 COURSE – \$110pp

3 COURSE – \$120pp

OUR BANQUET MENU IS DESIGNED FOR THE WHOLE TABLE TO SHARE

MINIMUM OF 10, MAXIMUM OF 40 PEOPLE

ENTRÉE - TO SHARE

SOURDOUGH (V)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT

Cherry jam, cornichons, pickled onion, toasted brioche

LOCALLY CAUGHT FRIED CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

GARLIC AUSTRALIAN TIGER PRAWNS (LG)

Confit garlic butter, parsley, chilli, lemon, sourdough



MAINS

KINGLEYS STEAK TASTING BOARD

Selection of grass-fed, grain-fed & wagyu beef cooked on the grill, served with our signature sauces, onion jam, and snow peas leaves

HUMPTY DOO BARRAMUNDI (LG)

Sweet corn, Saute Tuscan cabbage, dried tomato, pine nuts, burnt butter, lemon



SIDES

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

DESSERTS

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Served with quince, walnuts, lavosh

V Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option

Please note:

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CAPE GRIM MENU

3 COURSE PRE-FIXED KINGSLEYS – \$140pp
MINIMUM OF 10, MAXIMUM OF 30 PEOPLE

ENTRÉE - TO SHARE

SOURDOUGH (V)

Smoked butter, charcoal salt

SYDNEY ROCK OYSTERS (LD, LG)

Pedro Ximenez sherry mignonette, lemon

VANELLA BURRATA 100G (LG, V)

Roast peach, basil, chilli jam, EVOO

GARLIC AUSTRALIAN TIGER PRAWNS (LG)

Confit garlic butter, parsley, chilli, lemon, sourdough

BEEF CHEEK CROQUETTES

Black Onyx Rangers Valley NSW MBS 3+, pickled red onion, hot mustard aioli



MAINS - CHOICE OF

(steaks cooked over charcoal grill, served with café de Paris butter and onion jam)

BLACK ANGUS RIBEYE 300G

Riverina, 120-day grain-fed, NSW MB2+

EYE FILLET 200G

Pinnacle pasture-fed, 120-day Southern NSW MB2+

HUMPTY DOO BARRAMUNDI (LG)

Sweet corn, Saute Tuscan cabbage, dried tomato, pine nuts, burnt butter, lemon

POTATO GNOCCHI & BABY BURRATA(V)

Zucchini flower, asparagus, confit tomato, chervil, white wine, lemon, butter, parmigiano reggiano



SIDES - TO SHARE

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

DESSERTS - CHOICE OF

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Served with quince, walnuts, lavosh

V Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option

Please note:

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ALTERNATE DROP MENU

2 COURSE – \$110pp

3 COURSE – \$120pp

MINIMUM OF 30 PEOPLE

ENTRÉE To Share

SOURDOUGH (V)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT

Cherry jam, cornichons, pickled onion, toasted brioche

SEARED HOKKAIDO SCALLOPS (LG)

Champagne Beurre Blanc, caviar, chives

GARLIC AUSTRALIAN TIGER PRAWNS (LG)

Confit garlic butter, parsley, chilli, lemon, sourdough

MAINS Alternative Drop – choose two

BLACK ANGUS SIRLOIN 300G

Riverina, 120-day grain-fed, NSW MB2+

WAGYU RUMP STEAK 250G

Tajima 350-day grain-fed, NSW MB6+

ROAST FREE RANGE PORK BELLY

Spiced apple sauce, sauteed Cavolo Nero, roast heirloom carrots

HUMPTY DOO BARRAMUNDI (LG)

Sweet corn, Saute Tuscan cabbage, dried tomato, pine nuts, burnt butter, lemon

POTATO GNOCCHI & BABY BURRATA(V)

Zucchini flower, asparagus, confit tomato, chervil, white wine, lemon, butter, parmigiano reggiano

SIDES

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

DESSERTS Alternative Drop – Choose two

DUO OF AUSTRALIAN CHEESES (V)

Served with quince, walnut, lavosh

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

BURNT BASQUE CHEESECAKE (LG, V)

Spiced rum cherries, macadamia honey



V Vegetarian | VG Vegan | LD Low Dairy | LG Low Gluten | O Option

Please note:

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

KINGSLEYS CORPORATE CLIENT PACKAGE

MORNING TEA \$25PP

barista made coffee and a selection of teas
handmade fresh muffins, GRANOLA BARS & FRUIT PLATES

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.



BEVERAGE PACKAGES

ADD ON TO ANY OF OUR FUNCTION SET MENUS

STANDARD

2 HOUR \$49PP
3 HOUR \$62PP
4 HOUR \$75PP

BEER & CIDER

Sydney Beer Co Lager
Hahn Premium Light
Pipsqueak Cider

WHITE WINE

Dottie Lane Sauvignon Blanc, SA

RED WINE

Henry & Hunter Shiraz Cabernet, SA

ROSÉ

Hearts Will Play, Rose

SPARKLING

Mr Mason Sparkling Curvee Brut NV, SA

DELUXE

2 HOUR \$70PP
3 HOUR \$83PP
4 HOUR \$96PP

BEER & CIDER

Asahi Super Dry
Heineken
Little Creatures Pale Ale
Sydney Beer Co Lager
Pipsqueak Apple Cider
Hahn Light

SPARKLING WINE

Chandon Brut Rose NV
Alpha Box & Dice Tarot Prosecco

WHITE WINE

821 South Sauvignon Blanc
Paloma Riesling

RED WINE

Marques de Tezona Tempranillo
Penfolds Max's Shiraz

ROSÉ

Bertaine & Fils Rose

PREMIUM

2 HOUR \$60PP
3 HOUR \$72PP
4 HOUR \$85PP

BEER & CIDER

Little Creatures Pale Ale
Heineken
Sydney Beer Co Lager
Hahn Premium Light
Pipsqueak Apple Cider

WHITE WINE

Mandoletto Pinot Grigio
Beachhut Chardonnay

RED WINE

Devils Corner Pinot Noir
Heartland 'Spce Trader' Shiraz

SPARKLING

Alpha Box & Dice Prosecco

ROSÉ

Marquis De Pennautier

UPGRADES

Cocktail on arrival - \$16 per cocktail

Minimum 20 guests
Aperol Spritz, Margarita, Espresso Martini, Pornstar
Notini (N.Alcoholic)

Spirit upgrade - \$12 per person, per hour

Add a range of spirits to any premium or deluxe
package. Minimum 30 guests.

**3 hours maximum*

**Include still & sparkling water for \$5pp*

**Barista Coffee for groups of less than 20 for \$5pp; For
20+ guests, Coffee & Tea Self-Serve Station available for
\$5pp*

***All beverage packages include soft drinks & juices*

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

*****Maximum of 2 hour beverage package available to
hens and bucks groups.*

NON - ALCOHOLIC BEVERAGE PACKAGES

ADD ON TO ANY OF OUR FUNCTION SET MENUS

STANDARD

2 HOUR \$15PP
3 HOUR \$22PP
4 HOUR \$29PP

SOFT DRINKS

Lemonade
Tonic
Soda Water
Dry Ginger Ale
Coca-Cola
Coke No Sugar
Bundaberg Ginger Beer
Lemon Lime and Bitters

JUICE

Apple
Pineapple
Orange
Cranberry
Grapefruit
Tomato

Still and Sparkling Water

PREMIUM

2 HOUR \$30PP
3 HOUR \$44PP
4 HOUR \$58PP

SOFT DRINKS

Lemonade
Tonic
Soda Water
Dry Ginger Ale
Coca-Cola
Coke No Sugar
Bundaberg Ginger Beer
Lemon Lime and Bitters

JUICE

Apple
Pineapple
Orange
Cranberry
Grapefruit
Tomato

BEER

Heineken 0%

MOCKTAIL

Pornstar Notini
Spicy Watermelon Narg

Still and Sparkling Water

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
(02) 8322 2090

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. 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 \$55 per host/guard per hour.
*Public Holiday surcharges apply.

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.