



KINGSLEYS

woolloomooloo

FUNCTIONS & EVENTS

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



WELCOME TO KINGSLEYS

Welcome to our exclusive function and events at Kingsleys, where unforgettable moments meet exceptional dining. Situated on the iconic Sydney Finger Wharf, our restaurant offers breathtaking views right on the waterfront, creating the perfect backdrop for any occasion. Specializing in premium steaks, fresh seafood, and impeccable service, we ensure every detail of your event is executed to perfection.

With versatile function spaces ranging from private dining rooms to open-air settings, and the ability to transform our upstairs area into a stylish cocktail lounge or an elegant sit-down dinner space, we are ready to make your event as unique as you are.

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VENUE EXCLUSIVE








Our waterfront restaurant offers the perfect event space, available for exclusive hire. With both indoor and outdoor dining options, your guests can enjoy amazing views and a spacious atmosphere ideal for mingling. Whether you're hosting a formal gathering or a casual celebration, our dedicated waitstaff ensure professional and seamless service.

Space Type					
Private	260	260	Y	Y	Y

THE TERRACE

Whether it's a relaxed mingling environment or a more formal setup, this space promises to elevate your event experience with its beautiful surroundings. Boasting stunning waterfront views, a lively atmosphere, this expansive outdoor area offers endless possibilities for your special event.






Space Type					
Semi-Private	160	N/A	N	N	N



THE MEZZANINE








With breathtaking views of water, this versatile space is a canvas for your event's vision. Whether it's a grand gathering for large group dining or an elegant division into a cocktail lounge and seated area, the choice is yours. Transform it into a lively dance floor, or craft a dynamic space for engaging activities—the possibilities are endless. With a private bar distinct from the downstairs restaurant, this elevated space ensures an exclusive experience for your guests.

Space Type					
Private	60	100	Y	Y	Y

THE PRIVATE DINING ROOM

Nestled upstairs, space offers stunning floor-to-ceiling windows with a breathtaking view of the wharf. Adjacent to the room is an open, light-filled cocktail space, ideal for pre-dinner drinks and canapés. Perfectly suited for business meetings, intimate gatherings, birthdays, or workshops, the versatile space is designed for any occasion. Enjoy personalized table service and an atmosphere that blends elegance with comfort, making it an unforgettable setting for your next event.

Space Type					
Private	36	50	Y	Y	N





PRE-DINNER INDULGENCES

Our carefully curated cocktail space offers the ideal setting to mingle and socialize before your sit down dinner, making for an unforgettable event.

Treat your guests and yourself to a memorable dining experience with our exquisite selection of in-house made canapés.

ARRIVAL COCKTAIL

+

3 CHEFS SELECTED
CANAPES

\$37pp

6 PIECE CANAPE

PACKAGE

\$48pp

8 PIECE CANAPE

PACKAGE

(7 CANAPES + 1
SUBSTANTIAL)

\$58pp

10 PIECE CANAPE

PACKAGE

(8 CANAPES + 2
SUBSTANTIAL)

\$73pp

OYSTER STATION

Self serve station of Sydney Rock
Oysters, fresh, and Kilpatrick, and a
selection of sauces

\$16pp

CHEESE AND CHARCUTERIE

Featuring a selection of international
and domestic cheeses. Paired with
chutneys, sauces, and freshly baked
bread. It offers a sophisticated
prelude to your memorable event

\$30pp

CANAPÉ MENU

COLD

SYDNEY ROCK OYSTERS NATURAL, sherry mignonette, lemon (LD, LG)

COCKTAIL TIGER PRAWN, avocado, Marie Rose (LDO, LG)

SMOKED SALMON PIN WHEEL CREPE, cream cheese

SCALLOP CRUDO, dashi shoyu salmon roe (LD, LGO)

DUCK PANCAKE, cucumber, hoisin sauce (LD)

SAN DANIELLE PROSCIUTTO, rosemary grissini (LDO, LGO)

BEEF TARTARE, horseradish, aioli, crostini (LDO, LGO)

WAKAMI RICE PAPER ROLL, nuoc cham (LD, LG, V, VG)

GOATS CURD TARTLETS, caramelised onion, thyme (LGO, V)

SEMI DRIED CHERRY TOMATO, olive tapenade, basil, sourdough (LD, LGO, V, VG)

SUBSTANTIAL

BEER BATTERED BARRAMUNDI, tartare sauce (LD, LGO)

MORETON BAY BUG, chilli xo (LD, LG)

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)

Add additional canapes to your package

Cold/Hot/Sweet Canapes - \$7 per piece

Substantial Canapes - \$12.5 per piece

HOT

SYDNEY ROCK OYSTER, Kilpatrick, chives (LD, LG)

CHARGRILLED OCTOPUS, capers, lemon olive oil (LD, LG)

BLUE SWIMMER CRAB CAKES, fermented chilli mayo (LD)

SALT & PEPPER KING PRAWN, citrus mayo (LD, LG)

SIRLOIN BITES, chimichurri (LD, LG)

WAGYU RUMP BITES, peppercorn sauce (LDO, LG)

BEEF TENDERLOIN BITES, bearnaise sauce (LDO, LG)

CRISPY PORK BELLY FINGER, apple cider sauce (LD, LG)

CORN AND GRUYERE CROQUETTE, tomato salsa (V)

CHARCOAL & FETA ARANCINI, black garlic, basil (VGO)

WILD MUSHROOM CROQUETTE, truffle aioli, porcini (V)

MISO EGGPLANT SPRING ROLL, yuzu mayo (V)

SWEET TREATS

VALRHONA DARK CHOCOLATE BROWNIE, salted caramel (V)

BASQUE CHEESECAKE, berry compote (LG, V)

LEMON TARTLET, raspberry, shaved almond (V)

LE CONQUERANT CAMEMBERT, lavosh, quince (LGO, V)

Canapés serving recommendation

6 Canapes per guest for a light graze

8-10 Canapes per guest for a full meal replacement

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



2 COURSE | \$99PP

RIVERINA MENU

MAXIMUM 36 GUESTS

3 COURSE | \$109PP

ENTREES

TO SHARE

ARTISAN SOURDOUGH (V)
Smoked butter, charcoal salt

VANELLA BURRATA 100G (LG, V)
Green pea, black olive, chilli, mint, lemon

CRISPY PORK BELLY FINGERS (LD, LG)
Black garlic, pickled vegetables, roast peach, caramelised balsamic

LOCALLY CAUGHT FRIED CALAMARI (LD, LG)
Citrus mayo, togarashi, green onion

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

MAINS

CHOICE OF

BLACK ANGUS SIRLOIN 300G
Riverina, 120-day grain-fed MB2+ NSW

WAGYU RUMP STEAK 250G
Rangers Valley, 350-day grain-fed WX MB7+, NSW

HUMPTY DOO BARRAMUNDI (LDO, LG)
Sweet corn, saute Tuscan cabbage, dried tomato, pine nuts, burnt butter, lemon

SPINACH GNOCCHI (V)
Celeriac cream, dried tomato, pickled shimeji, sage, lemon, vegetable crisp, parmesan

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





2 COURSE | \$110PP

BANQUET MENU

THE MENU DESIGNED TO SHARE
MAXIMUM 60 GUESTS

3 COURSE | \$120PP

ENTREES

TO SHARE

ARTISAN 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 (LDO)

Confit garlic butter, parsley, chilli, lemon

MAINS

TO SHARE

KINGSLEYS STEAK TASTING BOARD

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

HUMPTY DOO BARRAMUNDI (LDO, LG)

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

SIDES

TO SHARE

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

DESSERTS

TO SHARE

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

CAPE GRIM MENU

\$140PP
MAXIMUM 36 GUESTS

ENTREES

TO SHARE

ARTISAN SOURDOUGH (V)
Smoked butter, charcoal salt

VANILLA BURRATA (LG, V)
Green pea, black olive, chilli, mint, lemon

GARLIC AUSTRALIAN TIGER PRAWNS (LDO)
Confit garlic butter, parsley, chilli, lemon

BLUE SWIMMER CRAB CROQUETTES (LD)
fermented chilli mayo, lemon

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 MB2+, NSW

EYE FILLET 200G
Pasturelands, 120-Day grass fed MB2+, Southern NSW

HUMPTY DOO BARRAMUNDI (LDO, LG)
Sweet corn, saute Tuscan cabbage, dried tomato, pine nuts, burnt butter, lemon

SPINACH GNOCCHI (V)
Celeriac cream, dried tomato, pickled shimeji, sage, lemon, vegetable crisp, parmesan

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





2 COURSE | \$110 PP

ALTERNATE DROP

3 COURSE | \$120PP

ENTREES

ARTISAN SOURDOUGH (V)

Smoked butter, charcoal salt

TO SHARE

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

MAINS

CHOOSE 2

BLACK ANGUS SIRLOIN 300G

Riverina, 120-day grain-fed MB2+ NSW

WAGYU RUMP STEAK 250G

Rangers Valley, 350-day grain-fed WX MB7+, NSW

HUMPTY DOO BARRAMUNDI (LDO, LG)

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

SPINACH GNOCCHI (V)

Celeriac cream, dried tomato, pickled shimeji, sage, lemon, vegetable crisp, parmesan

SIDES

TO SHARE

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

DESSERTS

CHOOSE 2

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)

Poached berries, macadamia honey

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



DRINK PACKAGES

STANDARD

2HRS | \$49pp

3HRS | \$62pp

4HRS | \$75pp

PREMIUM

2HRS | \$60pp

3HRS | \$72pp

4HRS | \$85pp

DELUXE

2HRS | \$70pp

3HRS | \$83pp

4HRS | \$96pp

BEER & CIDER

Hahn Superdry
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 Cuvee
Brut NV, SA

BEER & CIDER

Little Creatures Pale Ale
Heineken
Hahn Superdry
Hahn Premium Light
Pipsqueak Apple Cider

WHITE WINE

Pennello Pinot Grigio
Lost Woods Chardonnay

RED WINE

Storm & Saint, Pinot Noir
Heartland 'Space Trader' Shiraz

SPARKLING

Alpha Box & Dice Prosecco

ROSÉ

Marquis De Pennautier

BEER & CIDER

Asahi Super Dry
Heineken
Little Creatures Pale Ale
Hahn Superdry
Pipsqueak Apple Cider
Hahn Premium 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



NON ALCOHOLIC PACKAGES

STANDARD

2HRS | \$15pp

3HRS | \$22pp

4HRS | \$29pp

PREMIUM

2HRS | \$30pp

3HRS | \$44pp

4HRS | \$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

Still and Sparkling Water

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

Sippin Pretty
Melon Dollar Baby

Still and Sparkling Water

KINGSLEYS CORPORATE



Our exclusive restaurant event space offers a refined and versatile environment, meticulously designed to cater to the needs of corporate clients and large businesses. Whether hosting a high-level meeting, an engaging workshop, or a dynamic conference, the space adapts seamlessly to your requirements.

Begin your day with a thoughtfully curated breakfast, featuring fresh teas, granolas, and snacks, ideal for productive morning sessions. After a successful meeting, indulge in an elegant dinner by the water or in the privacy of your own reserved room, ensuring a seamless transition from business to pleasure in a setting that exudes both professionalism and luxury.

MORNING BREAKFAST

\$25 per person

Inclusive of self-serve coffee and tea, handmade fresh muffins, granola bars, fruit platters.

Our pre-fixed set menus are also on offer to the group should you require lunch supplied as well.

Available for Functions from Monday-Thursday.

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.

