



MALONEYHOTELGROUP
FUNCTIONS & EVENTS PACKAGES

ELEVATE YOUR EXPERIENCE

Maloney Hotels bring more to the table. Five magnificent venues, each with designated or communal functions spaces.

Next to your celebratory events, Maloney Hotels are able to host a multitude of event styles from corporate, conferences, launches, dance parties and concerts, even movie premieres and stage performances.

As one of Sydney's leading hotel groups, each venue comes with its own unique charm. Our experienced team of event managers, expert chefs and beverage leaders, will ensure your event is every bit as wonderful as you imagined it.

We pride ourselves on being attentive and delivering flawless service throughout your event.

Whether it's grand or intimate, Maloney Hotels is the perfect choice for a celebration to remember!



SHARK HOTEL

📍 127 Liverpool Street (Cnr Pitt Street) SYDNEY



ANTE BAR

300 COCKTAIL | 100 SEATED

MIN. SPEND FROM \$3,000

Private Room
Exclusive bar and bartender
DJ and console optional
Microphone



BIKINI LOUNGE

120 COCKTAIL

MIN. SPEND FROM \$1,500

Semi Private Room
Exclusive bar and bartender
Pool Tables
(\$2 per game or \$15 per hour)
In house music system



THE PODIUM

40 COCKTAIL

MIN. SPEND FROM \$500

Bollard reserved area
Pool Tables
(\$2 per game or \$15 per hour)
In house music system



SANCTUARY HOTEL

📍 545 Kent St, SYDNEY

OASIS ROOM

120 COCKTAIL

MIN. SPEND FROM \$2,000

Private Room

Exclusive bar and bartender

2 Pool Tables

(\$2 per game or \$15 per hour)

Your playlist + iPod connectivity

Microphone and screen



MALONEY'S HOTEL

81 Goulburn St, SYDNEY



LOUNGE
70 COCKTAIL
MIN. SPEND FROM \$500
Bollard reserved area
In house music system



HOTEL BONDI

📍 178 Campbell Parade, BONDI BEACH

CURLEWIS BAR

100 COCKTAIL

MIN. SPEND FROM \$1,500

Semi private room

Exclusive bar and bartender

In house music system



PLATTERS

Our sumptuous platters are placed on tables for your guests to feast.

Wait service is available for \$40 per hour, per staff member with a 2 hour minimum requirement.

(v) vegetarian
(gf) gluten free

Gluten free items may contain traces of gluten from the cooking process.



CLASSIC

Mac & Cheese Croquettes, shaved parmesan, aioli (20 pieces) (v)	60
Crunchy Thick Cut Chips, chilli aioli (v) (gf)	38
Spring Rolls, sweet chilli sauce (20 pieces) (v)	48
Tomato, Basil & Parmesan Bruschetta (20 pieces) (v)	44
Hummus, Guacamole & Beetroot Dips, toasted flat bread, vegetable crudities	50
Thai Fish Cakes, namjin dressing (20 pieces)	60

PREMIUM

Dynamite Popcorn Chicken, hot sauce (50 pieces)	65
Spicy Chicken Wings, smokey bbq sauce (25 pieces)	50
Spice Fried Calamari, aioli (30 pieces)	60
Pizza Board (3x pizza's)	55
Chicken, capsicum, spanish onion, baby spinach, oregano	
Margherita, fior de latte, tomato, basil	
Pepperoni, rocket, chilli oil	
G/F bases available, additional	15

DELUXE

Beef Brisket, Rosemary & Red Wine Mini Pies (20 pieces)	65
Australian Cheese & Fresh Fruit plate, nuts, condiments, crackers, bread	70
Wagyu Beef Sliders, tomato, cos, cheddar, smokey bbq sauce (20 pieces)	66
Fried Fish Tacos, lime coriander cream, habanero mayo, slaw (12 pieces)	52
Seared Black Angus Beef Skewers, smokey bbq sauce glaze (20 pieces) (gf)	70

INDULGENT

Prawn Cocktails, marie rose sauce (25 pieces)	77
Sydney Rock Oysters cucumber vinaigrette (24 pieces)	72
Rock Lobster, King Prawns (24 pieces), Sydney Rock Oysters (12 pieces)	330
Smokey BBQ Pork Riblets (20 pieces)	80

DESSERT

Mini Chocolate Cake Bites (20 pieces)	65
Mini Apple Pie Bites, Cointreau cream (25 pieces)	65

PACKAGES

INCLUDES 2 PLATTERS OF EACH ITEM

OPTION 1
6 PLATTERS - \$310
2 CLASSIC
1 PREMIUM

OPTION 2
10 PLATTERS - \$490
2 CLASSIC
2 PREMIUM
1 DELUXE

OPTION 3
16 PLATTERS - \$775
3 CLASSIC
3 PREMIUM
2 DELUXE

NOODLE BOXES

15 BOXES \$135 | EXTRA BOXES \$9 EACH *choose one selection

Beer battered Flathead Fillet, thick cut house chips, house tartare
Salt & Pepper Calamari, thick cut chips
Hokkien Noodles, chicken or vegetable, oyster sauce
Pesto Penne Pasta
Southern Fried Chicken, slaw

PLATTERS

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Wait service is available for \$40 per hour, per staff member with a 2 hour minimum requirement.

SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR BY UPON REQUEST.

Please contact our friendly events staff for more information.

(v) vegetarian
(vg) Vegan
(gf) gluten free

Gluten free items may contain traces of gluten from the cooking process.

*(vg) options may contain traces of Gluten due to the cooking process.

GLUTEN FREE • VEGAN OPTIONS

Roasted Cauliflower Rosettes, tomato chutney (vg) (gf)	49
Spiced Chickpea & Puy Lentil Mini Naked Burgers, slaw, lettuce cups (vg) (gf) (20 pieces)	48
Salted Chili Sweet Corn & Green Pea, lettuce cups (vg) (gf)	49
Vietnamese Rice Paper Rolls, chilli dipping sauce (vg) (gf) (20 pieces)	60
Spring Rolls, sweet chilli sauce (20 pieces) (vg) (gf)	48
Hummus, Guacamole & Beetroot Dips, rice crackers, vegetable crudities (vg) (gf)	50



FEED ME PACKAGES

90 MINUTES OF SERVICE



PUB CLASSICS

\$44 pp

MIN. 25 GUESTS

Mac & Cheese Croquettes (v)

Crunchy Thick Cut Chips (v,gf)

Spring Rolls (v,gf)

Tomato, Basil & Parmesan Bruschetta (v)

Hummus, Guacamole & Beetroot Dips (gf)

TACO ABOUT IT!

\$48 pp

MIN. 25 GUESTS

Fried Fish Tacos

Chicken Tacos

Beef Tacos

Vegetarian Nachos

SLICE SLICE BABY

\$42 pp

MIN. 20 GUESTS

Chicken

Margherita

Pepperoni

Nutella

Add green salad \$3.5pp

GF bases \$5 per selection



SEAFOOD & EAT IT

\$88 pp

MIN. 30 GUESTS

COLD SELECTION

Breads

Sydney Rock Oysters

Tasmanian Smoked Salmon

Cold Cuts

Mixed Leaf Salad

Potato & Bacon Salad

Beetroot & Goats Cheese Salad

HOT SELECTION

Roast Beef

Herb Potatoes

Red Wine Jus

Garlic King Prawns

Jasmine Rice

Queensland Barramundi

Lemon butter sauce

Stir fry seasonal vegetables

SWEET SELECTION

Chocolate Cake

Seasonal Fruit Platters

Tea & Coffee

SET COURSE MENUS



STANDARD

1 COURSE \$31PP
2 COURSE \$42PP
3 COURSE \$48PP

BREAD

Bread Rolls & mixed selection of bread, butter, olive oil & balsamic

ENTRÉE

Choose one option from below:

Chargrilled Mediterranean Vegetable Tartlet, blue cheese, salad greens (gf)(v)

Tempura Prawns, wasabi soy dressing

Salt & Pepper Calamari, namjin sauce

Chicken Caesar Salad, cos, bacon, parmesan, egg, croutons

MAINS

Choose one option from below:

Pan-fried Salmon Fillet, buttered beans, toasted almonds (gf)

Chargrilled 350G T- bone Steak, creamy mash, jus (gf)

Teriyaki Chicken Breast, asian greens, toasted sesame

Cognac Infused Pork Fillet, herbed potatoes, apple sauce

VEGETARIAN

Choose one option from below:

Mushroom Risotto, shaved parmesan

Chargrilled Vegetable Stack, bocconcini, rocket, pesto

Gnocchi, olives, capers, sundried tomatoes, creamy white wine sauce

DESSERT

Choose one option from below:

Individual Baked Cheesecake, passionfruit coulis

Vanilla Pannacotta, berry coulis

PREMIUM

1 COURSE \$36PP
2 COURSE \$49PP
3 COURSE \$59PP

BREAD

Bread Rolls & mixed selection of bread, butter, olive oil & balsamic

ENTRÉE

Choose one option from below:

Chargrilled Mediterranean Vegetable Tartlet, blue cheese, salad greens (gf) (v)

Tasmanian Smoked Salmon & King Prawn Salad, citrus chive dressing (gf)

Sydney Rock Oysters, cucumber vinaigrette (1/2 dozen) (gf)

Moroccan Lamb Salad, tzatziki (gf)

MAINS

Choose one option from below:

Oven Roasted Barramundi, caramelised eggplant, tomato chive vinaigrette (gf)

MAS Certified 300G Scotch Fillet, grilled field mushrooms, red wine jus (\$5 extra each)

Chargrilled 350G T- bone Steak, creamy mash, jus (gf)

Chilli & Garlic King Prawn Skewers, saffron risotto

Herb Crusted Lamb Rack, pumpkin couscous, mint jus

Stuffed Roast Chicken Breast, cognac marinated apricots, almonds, pea mash, herb butter

VEGETARIAN

Choose one option from below:

Mushroom Risotto, shaved parmesan

Chargrilled Vegetable Stack, bocconcini, rocket, pesto

Gnocchi, olives, capers, sundried tomatoes, creamy white wine sauce

DESSERT

Choose one option from below:

Individual Tiramisu

Chocolate & Caramel Pudding, chocolate, caramel sauce

Australian Cheese & Fresh Fruit plate, nuts, condiments, crackers, bread

MIN. 15 GUESTS

Choose one selection from each course to be served on a set basis. \$2.50 surcharge per person applies for an alternate service under 40 guests. For groups over 40 guests, choose two selections from each course to be served on an alternate basis.

Special dietary requirements can be catered for.

BEVERAGE PACKAGES

IF OPTING FOR A BEVERAGE PACKAGE, ALL GUESTS MUST BE ON THE SAME SELECTED BEVERAGE PACKAGE OPTION

STANDARD

2 HOURS \$45PP
3 HOURS \$52PP
4 HOURS \$59PP
5 HOURS \$65PP

**ADD
HOUSE SPIRITS \$10PP**

Tooheys New
Boags Light
Morgans Bay Shiraz Cabernet
Morgans Bay Chardonnay
NV Wolf Blass Bilyara Brut
Schweppes Soft Drinks
Assorted Juices

PREMIUM

2 HOURS \$52PP
3 HOURS \$59PP
4 HOURS \$65PP
5 HOURS \$70PP

**ADD
HOUSE SPIRITS \$10PP**

Local & Imported Tap Beers
2 x Red varietals
2 x White varietals
Sparkling Wine
Schweppes Soft Drinks
Assorted Juices

DELUXE

2 HOURS \$60PP
3 HOURS \$65PP
4 HOURS \$70PP
5 HOURS \$76PP

**ADD
HOUSE SPIRITS \$10PP**

All tap and bottled beer
All wine by the glass
Schweppes Soft Drinks
Assorted Juices

OR YOUR CHOICE OF:

PRE PAID BAR TAB

Pre-selected beverages available

CASH BAR

Guests purchase their own drinks



*RSA LAWS & CONDITIONS APPLY