



CASTLEREAGH

Boutique Hotel

EVENTS & FUNCTIONS



CHARMING & UNIQUE VENUE

in Sydney CBD

Introducing the Castlereagh Boutique Hotel a magnificent heritage landmark building in the heart of Sydney's CBD, where you only need to take one step inside our doors to feel a world away from it all.

Our location on bustling Castlereagh Street, in between Hyde Park and the Queen Victoria Building, offers an easily-accessible and affordable CBD hotel and function and event venue with everything you need - restaurant dining, and events, all under one roof.

A truly unique venue, the Castlereagh Boutique Hotel offers a nostalgic functions and events experience with 7 heritage-listed function room and spaces for 10 to 150 people.

With a friendly, discreet and professional team who have extensive experience hosting a wide variety of functions and special events, you will feel so welcome and at home.

FOR THE LOVE OF CELLOS! OUR GRAND DINING ROOM

For functions held in Cellos, our renowned, heritage listed grand dining room, you will experience 1920's decor and ambience, high ornate ceilings and crystal chandeliers - so you don't need a big budget to create the perfect backdrop.

Cellos offers a second-to-none setting for an incredible Great Gatsby themed party and is popular for luncheons and dinners with a guest speaker and a decadent meal.

As specialists in fabulous and fun events we'll create a memorable event, designed around your taste and budget.



CELLOS GRAND DINING ROOM | SET FOR LUNCH



HIGH TEA PACKAGE

ACT ONE

TEA SELECTION

Supreme Earl Grey ~ exotic mix of bergamot oil, marigold flowers and citrus twists

Royal Ceylon Breakfast ~ full bodied, barrel chest depth of oak, pure Ceylon

Chamomile Blossoms ~ combination of lavender and rose, delicate and sweet floral tones

Honey Dew Green ~ luscious burst of honeydew and the dazzling zest of ripe juicy apricots

Fruits of Eden ~ fusion of hibiscus flowers, rose hip and hawthorn berry, notes of natural cherry

ACT TWO

FINGER SANDWICHES

Chicken with sweet corn mayo and chives

Smoked salmon with cream cheese and capers

Curried egg salad v

ACT THREE

CHEF'S SAVOURIES

Ginger cornet avocado mousse (v, GF) and spiced peas with prosciutto mousse GF

Goats cheese tart with spicy beetroot v

Duck croquette with orange sauce

Sesame black buns tataki salmon DF

ACT FOUR

SWEET TREATS

Chocolate ganache tart with berry and white chocolate tuile

Caramel infused mini churro

Exotic macarons

Chocolate cup with poached baby pear and crushed nuts praline GF

Raspberry cheesecake shot

Housemade scones with jam and fresh cream

PRICING PER GUEST

Monday to Friday | \$50 | \$56 with a glass of sparkling

Saturday | \$52 | \$58 with a glass of sparkling

Sunday | \$54 | \$60 with a glass of sparkling

Minimum 8 guests Monday to Saturday | Minimum 50 guests Sunday

DAIRY FREE DF | GLUTEN FREE GF | LOW GLUTEN LG | VEGETARIAN V | VEGAN VN | NUT FREE NF

CANAPÉ PACKAGE

COLD

Duck parfait, gingerbread, hazelnut, grape gel

Ginger cone, avocado mousse, chipotle chicken, pineapple and tomato, coriander LG DF

Goats cheese mousse, fig and grape relish v

Iberico ham, rockmelon jam, candied olives tart DF

Tataki beef sushi, wasabi cream, yellow, micro herb

Prawn cocktail tart, baby Amazon red and yellow pepper, lime jelly

HOT

Beef brik pastry cigar, celeriac remoulade, peppercorn cream

Slow cooked lamb shoulder and feta sausage roll, black olive marmalade

Prawn hot dog, wasabi & tomato mayonnaise, egg yolk mustard

Duck and star anise croquette, sticky orange glaze

Lobster bisque, poached baby prawns, saffron crème fraiche

Crumbed smoked mozzarella, milk bun, basil, cucumber v

SWEET

Toasted banana bread, condensed milk caramel, brûléed banana, vanilla fairy floss

Orange blossom and honey glazed mini doughnuts

SUBSTANTIAL

Chicken Caesar salad croquettes, baby cos, egg, bacon jam, white anchovy dressing, parmesan cheese

Butter poached prawn, chive eggs, baby corn, petite herb, bisque LG

Beef rendang, jasmine rice, smashed cucumber, coconut, kaffir lime LG

Pumpkin and sage tortellini, whipped feta, brown butter leek, fried walnut

PRICING PER GUEST

6 choices from \$38 | 8 choices from \$48

Add One substantial extra \$5.5 per guest | Add Two substantial extras \$9 per guest

Minimum 50 guests

DAIRY FREE DF | GLUTEN FREE GF | LOW GLUTEN LG | VEGETARIAN V | VEGAN VN | NUT FREE NF





CLASSIC FUNCTION

ENTRÉES (ALTERNATE)

- Beetroot cannelloni filled with goats' cheese, with Salsa Verde vN
- Prawn tian with avocado, cucumber and tomato fondue, saffron dressing GF
- Smoked salmon mousse - lemon pressed honeydew, avocado purée, trout roe GF
- Bleu cheese croquette, apple chutney, wilted baby kale, sweet potato fried/purée v

MAINS (ALTERNATE)

- Pan fried snapper with garlic potato mash, asparagus, lemon caper butter GF
- Cone Bay saltwater barramundi with spanner crab ravioli, enoki mushroom, bok choy, sage and eschalot cream
- Loin of lamb, basil pea puree, parmesan potato, olive powder GF
- Roasted lamb rack (3), baby golden beetroots, kumara, Persian fetta and almonds
- Char-grilled beef tenderloin, Dauphinoise, pea mash red wine jus GF
- Pan fried chicken Kiev with vanilla-scented carrot purée, confit baby tomatoes and heirloom carrots GF

VEGETARIAN OPTIONS:

- Butternut pumpkin tortellini with sage, pine nuts and beurre noisette v
- Risotto sautéed with wild mushroom and truffle oil v

DESSERTS (ALTERNATE)

- Classic lemon tart with mascarpone and fresh passionfruit
- Coconut panna cotta with compressed watermelon and raspberry sorbet
- Strawberry Pavlova with lime curd and strawberry coulis GF
- Medley of fresh winter fruits with Sorbet

PRICING PER GUEST

2 courses | Monday to Friday \$55 | Saturday \$60 | Sunday NA

3 courses | Monday to Friday \$65 | Saturday \$70 | Sunday NA

Minimum 50 guests

DAIRY FREE DF | GLUTEN FREE GF | LOW GLUTEN LG | VEGETARIAN V | VEGAN VN | NUT FREE NF

FORMAL MENU

ENTRÉES (ALTERNATE)

Burrata, heirloom and organic tomatoes, pomegranate, green chilli, mint, cucumber gazpacho V GF

Pan seared scallops, sautéed squid, char-grilled sweet corn, chipotle, crumb

House-smoked ora king salmon, salmon mousse, roe, egg yolk, horseradish crème fraiche, salsa verde, brioche toast

Poached western Australian marron, radish, aioli, dill, orange dressing GF DF

Fremantle octopus bruschetta, peperonata, preserved lemon, chilli, olive DF

MAINS (ALTERNATE)

Yellow fin tuna, avocado puree, compressed watermelon, fish roe, wild rice, edamame, virgin soy served rare DF

Crispy skin cone bay barramundi, tempura zucchini flower, prawn mousse, saffron aioli, avruga, sauce vierge

House made squid ink spaghetti, mooloolaba king prawns, cuttlefish, capers, chilli, bottarga

Roasted lamb rack and backstrap, macadamia nut crust, winter vegetables, smoked garlic, french onion jus

Pan fried grassland premium beef tenderloin, potato fondant, turnips, heirloom carrots, pancetta, red wine jus

Lavender honey glazed duck with spices, onions and rhubarb

VEGETARIAN OPTION:

Risotto sautéed with wild mushroom and truffle oil

DESSERTS (ALTERNATE)

Classic lemon tart, raspberries, lemon mascarpone NF

Chocolate terrine, Baileys ganache, chocolate cremeux, hazelnut ice cream

Tonka bean panna cotta, pear and rhubarb compote

Passionfruit creme brulee tart, fresh passionfruit

Raspberry pavlova, lime cure, creme chantilly, coconut GF NF

PRICING PER GUEST

Includes Chef selected roving canapés 2 types

Bowls of vegetables or side salads included

Monday to Friday \$80 | Saturday \$85 | Sunday \$95

Minimum 50 guests

DAIRY FREE DF | GLUTEN FREE GF | LOW GLUTEN LG | VEGETARIAN V | VEGAN VN | NUT FREE NF





BUFFET PACKAGE

COLD SELECTION

- Smoked salmon, nori and radish GF DF
- Orange fennel and quinoa salad V GF DF
- Sweet Greek salad with spiced fetta V GF
- Selection of three light seasonal salads V GF

HOT SELECTION

- Roast chicken with Mediterranean vegetables basil aioli GF DF
- Mustard crusted beef tenderloin with stir fried mushrooms GF DF
- Atlantic salmon fillet, fennel seed, peppercorns, lemon mayonnaise GF
- Seafood plateau (selection of seafood and shellfish, prawns, mussels, oysters, octopus salmon etc.)
- Brochettes of seasonal grilled vegetables and haloumi cheese and basil V GF
- Pork and duck liver sausage roll DF
- Stuffed cabbage with lamb bacon and vegetable GF DF

SWEET SELECTION

- Poached caramelised pears in cinnamon
- Chocolate and strawberry
- Mixed tartlets

INCLUDED ARE BREAD ROLLS, TEAS AND BREWED COFFEE

PRICING PER GUEST

- Buffet Package | from \$60
- Selection of 3 Cold, 3 Hot, 1 Dessert
- Minimum 25 guests**

BESPOKE BUFFET

Design your own bespoke buffet menu to suit your personal palette and requirements.

DAIRY FREE DF | GLUTEN FREE GF | LOW GLUTEN LG | VEGETARIAN V | VEGAN VN | NUT FREE NF

WAKES & CELEBRATION OF LIFE PACKAGE

MENU SELECTIONS

Gourmet Sandwiches

Gourmet Wraps

Assorted Pies

Savoury Tartlets

Mini-Quiches

Mini Spring Rolls

Sausage Rolls

Salt and Pepper Squid

Beer Battered Market Fish

Sweet Tartlets

TEA AND BREWED COFFEE

PRICING PER GUEST

Selection of three | \$25

Selection of four | \$32

Minimum 40 guests



THE REAGH BAR | INTIMATE & INFORMAL FUNCTION SPACE





CELLOS GRAND DINING ROOM | HIGH TEA FUNCTION

BEVERAGE PACKAGE

SPARKLING

Churchview Silverleaf Sparkling Brut NV
Margaret River, Western Australia

WHITE WINES

Churchview Silverleaf Sauvignon Blanc
Margaret River, Western Australia

Gapsted Hidden Story, Chardonnay
Victoria

RED WINES

Churchview Silverleaf Shiraz
Margaret River, Western Australia

BEER

Victoria Bitter | Tooheys New | 150 Lashes | Heineken | Cascade Light
Selection of Soft Drinks and Juice | English breakfast tea and brewed coffee

PRICING PER GUEST

3-Hour Beverage Package | \$27

4-Hour Beverage Package | \$37

Extended Beverage Package | \$10 per hour per guest

Minimum of ??? guests

BEVERAGE PRICE LIST

SPARKLING - Churchview Silverleaf Sparkling Brut NV | \$30/bottle
Margaret River, Western Australia

HOUSE WHITE - Churchview Silverleaf Sauvignon Blanc | \$28/bottle
Margaret River, Western Australia

HOUSE RED - Churchview Silverleaf Shiraz | \$28/bottle
Margaret River, Western Australia

BEER | from \$8/bottle

Victoria Bitter | Tooheys New | 150 Lashes | Heineken | Cascade Light

Selection of Soft Drinks and Juice | from \$4/glass

FUNCTION PACKAGES

PRICES PER GUEST	WEEKDAYS	SATURDAY	SUNDAY
CANAPE FUNCTION			
6 choices	\$38.00	\$40.00	\$45.00
8 choices	\$48.00	\$50.00	\$55.00
10 choices	\$58.00	\$60.00	\$63.00
CLASSIC FUNCTION			
2 Courses	\$55.00	\$60.00	NA
3 Courses	\$65.00	\$70.00	NA
FORMAL FUNCTION			
4 Courses	\$80.00	\$85.00	\$95.00
Includes Chef selected roving canapés (2 types) plus a 3 course alternate menu. Bowls of vegetables or side salads included.			
HIGH TEA			
High Tea	\$50.00	\$52.00	\$54.00
High Tea with a glass of sparkling	\$56.00	\$58.00	\$60.00
BUFFET			
Gold (3 Cold, 3 Hot, 1 Dessert)	\$60.00	\$62.50	\$65.00
WAKE & CELEBRATION OF LIFE			
Selection of three menu items		\$25	
Selection of four menu items		\$32	
BEVERAGE PACKAGES			
3-hour beverage package		\$27.00*	
4-hour beverage package		\$37.00*	
Extended beverage package	*Additional \$10.00 per hour per guest		
Selection of house spirits on request (additional charges will apply)			
PRICES PER GUEST			





CELLOS GRAND DINING ROOM | CHRISTMAS BANQUET



CONFERENCE CENTRE | PRESENTATION LUNCH

FUNCTION ROOMS

The Castlereagh Boutique Hotel is a truly unique venue in Sydney, offering a nostalgic function or meeting experience with heritage-listed function rooms.

For corporate meetings that feel a world away from the office, to brilliant, intimate parties and extravagant events, you can book one of our beautifully restored function rooms with Art Deco architecture, or, consider a private area of the Reagh Bar on the ground floor.

ROOMS SPECIFICATIONS	LEVEL	TH	BR	US	BQ	CT
The Boardroom	1	-	10-12	-	-	-
Castlereagh Room	2	30	18	18	24	-
Adam Room	4	40	24	20	40	70
Club Room	1	50	24	24	30	-
The Hyde Room	5	50	20	18	-	-
Cellos Grand Dining Room	4	140	36	45	120	200
Conference Centre	3	200	-	60	120	200

TH = Theatre | BR = Boardroom | US = U-Shape | BQ = Banquet | CT = Cocktail

ROOM HIRE	FULL DAY SESSION 9.00 am - 5.00 pm	HALF DAY SESSION 8.00 am - 12.00 noon or 1.00 pm - 5.00 pm	EVENING SESSION 6.00 pm - 9.00 pm
The Boardroom	\$500	\$400	\$400
Castlereagh Room	\$300	\$250	\$250
Adam Room	\$450*	\$300*	\$300*
Club Room	\$300	\$250	\$250
The Hyde Room	\$400	\$300	\$300
Cellos Grand Dining Room	\$1000*	\$600*	\$650*
Conference Centre	\$850	\$550	\$600

*Minimum spend applies

- » White Board
- » Lecturn
- » Natural Light
(Excluding Club Room
and Conference Centre)
- » Flip Chart
- » Free Wifi
- » Lapel Mic

OFFER 1 - Weekends 10% discount | Applies to level 1, 2, 3 & 5 - room hire only.

OFFER 2 - Credit toward post meeting drinks in the Reagh Bar.

CASTLEREAGH

Boutique Hotel

CATERING BY

Asteri
G R O U P

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