THE ____ GLENMORE

■ AT THE ROCKS I







Tunction Package 2019











Positioned in the heart of The Rocks, The Glenmore has been an Aussie icon since 1921. The Glenmore can cater to any of your function needs with all of our unique spaces on offer. These include the rooftop, famous for its 180 degree views sweeping the Sydney Harbour and CBD as well as The Grand Dining Room, Club Room and Drawing Room, all located on the Glenmore Lounge level.

The Glenmore is predominately known for its famous rooftop and has long been a destination for Sydney-siders. The sundrenched rooftop has breathtaking views of Sydney Harbour and the CBD. This hidden gem is a favourite for long lunches, soaking up the sun or enjoying the relaxed atmosphere, all whilst looking over the world's most beautiful harbour.

The Glenmore can cater for a variety of occasions; from intimate private dining to corporate events and product launcesh for up to 150 people. With years of hosting such a multitude of events & parties, our team offers a wealth of experience, making your special occasion a truly memorable one.













GRAND DINING ROOM

Up to 22 people seated / 50 cocktail style

A beautifully furnished Dining Room with a long banquet table for an intimate sit down meal or a boardroom meeting. This room can be configured for a cocktail party - perfect for a birthday or corporate event.

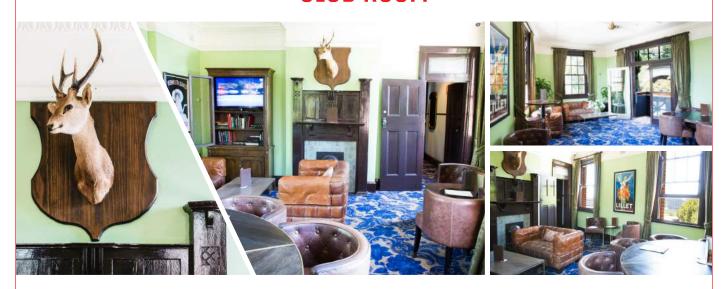
DRAWING ROOM



Up to 14 people seated / 30 cocktail style

The perfect space for a small cocktail style event or a private dining experience.

CLUB ROOM



Up to 14 people seated / 40 cocktail style

The perfect room for a sit down meal or casual drinks. With views of the Harbour and Opera House, the room is furnished with a round table suitable for 4-8 people as well as comfortable lounges to sit and relax.

A Juliette balcony enables guests to get some fresh air with views of Cumberland St.

Club Room and Drawing Room can be hired together, accommodating up to 70 guests; cocktail style.

*Please speak with our functions manager about the hire fee & minimum spend associated with this level

THE ROOFTOP









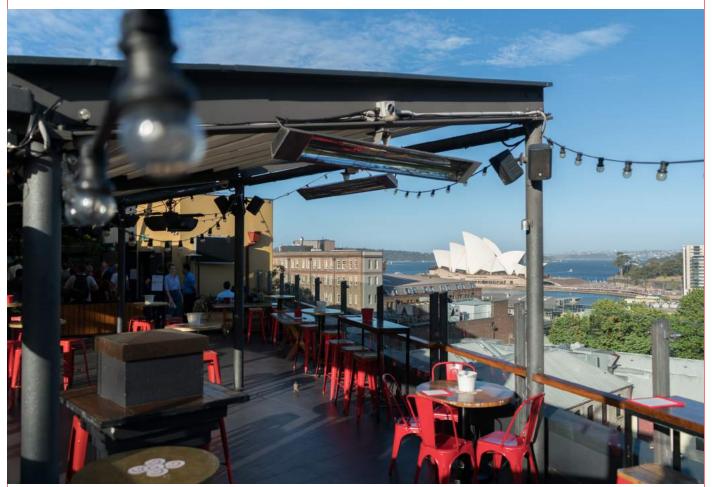
OPERA HOUSE VIEW

Up to 30 people cocktail style

With stunning views of the Sydney Harbour and the Opera House, this premier space is perfect for your next intimate function. This sectioned-off space can accommodate up to 30 guests for a cocktail style function, which gives guests privacy in a buzzing rooftop atmosphere.

*Please speak with our Functions Manager about the hire fee & minimum spend associated with this space.

THE ROOFTOP









CIRCULAR QUAY VIEW

Up to 150 people cocktail style

The southern end of the rooftop is ideal for hosting large cocktail style functions, ranging from 60-150 guests. This function space has spectacular views of Sydney Harbour, the Opera House and the city landscape. A private bar is offered for beverage service with

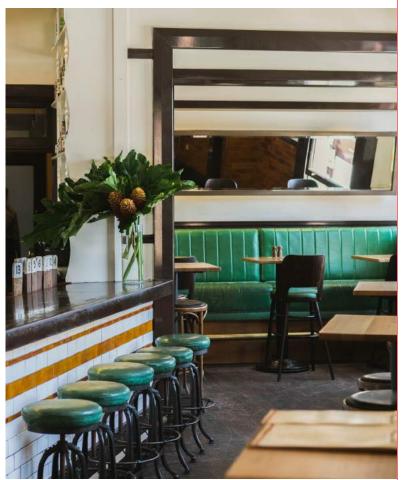
functions of 60 guests or more.

*Please speak with our Functions Manager about the hire fee & minimum spend associated with this space.

PUBLIC BAR







THE NOOK

Up to 35 guests

After something a little more casual?

We've got you covered! Whether you're watching a game, catching up with mates or having a relaxed team dinner 'The Nook' is the space for you.

Unlike our other function spaces, all it requires is our standard hire fee, no minimum spend. Order from our a la carte menu, sit back and enjoy the lively atmosphere of the public bar!

Also available for cocktail, canapé style events upon request

*Please speak with our Functions Manager about the hire fee & minimum spend associated with this space.

FOOD AND DRINKS

CANAPÉS | PRIVATE DINING | BEVERAGES









The Glenmore catering menus incorporates your favourite pub classics, with a wide selection of both lighter options and hunger busters! Our canapés draw from fresh, vibrant and seasonal flavours of the Glenmore kitchen and our set menus feature some favourites from our a la carte regular menu.

Select a delicious food package to suit your needs and our team is happy to accommodate dietary requests with notice.

Our drinks selection offers some fantastic local and international beer, wine and spirit varieties. Choose from one of our beverage packages or design a bar tab to suit your quests' needs.

CANAPÉ PACKAGES EAT

TASTER

(5 PIECE) \$40 Pork & fennel sausages rolls with a chilli & tomato relish
Bolognese, pea & parmesan arancini ball & wasabi mayo
Mini kransky dog with pickled onion, American mustard, chipotle mayo & cheddar cheese
Ruby albacore tuna ceviche (DF)
Lemon, ricotta, basil & truffle honey bruschetta (V)

CLASSIC

(7 PIECE) \$50 Ruby albacore tuna ceviche (DF)

Chorizo & prawns skewers with chimichurri & coriander (DF) (GF)

Bolognese, pea & parmesan arancini ball & wasabi mayo

Lemon, ricotta, basil & truffle honey bruschetta (V)

Macaroni, truffle & cheese croquette (V)

Grilled miso lamb cutlets with ginger & sesame (DF) (GF)

Grass-fed beef sliders, swiss cheese, bacon, oak lettuce, gherkin, Glenmore burger sauce & barbecue sauce

DELUXE (9 PIECE) \$60

Natural oyster with apple jelly, pernod tapioca, fish roe, chives (GF) (DF)
Bolognese, pea & parmesan arancini ball & wasabi mayo
Chorizo & prawns skewers with chimichurri & coriander (DF) (GF)
Ruby albacore tuna ceviche (DF)
Macaroni, truffle & cheese croquette (V)
Lemon, ricotta, basil & truffle honey bruschetta (V)
Grilled miso lamb cutlets with ginger & sesame (DF) (GF)
Beer battered white fish with chips, sauce tartare & lemon
Grass-fed beef sliders, swiss cheese, bacon, oak lettuce, gherkin, Glenmore burger sauce & barbecue sauce

*Additional vegetarian options available on request

DESSERT CANAPÉS

(CHOICE of TWO) \$10

Tropical Dessert Cup

Banana & pineapple pannacotta with passionfruit jelly

Seadas

Fried Italian pastry citrus ricotta filling with honey, orange zest

Dark Chocolate Tartlet

Mixed berries and baby mint

(GF) Gluten free, (V) Vegetarian

PRIVATE DINING SET MENU 2 COURSE \$45PP

MINIMUM OF 8 PEOPLE MAXIMUM OF 30

SHARED ENTRÉES

Antipasto tasting plate with chorizo, prosciutto, caperberries, olives, ricotta with truffle honey, hummus, beetroot dip & grilled pita bread

Rocket, Parmesan and Radicchio salad with a balsamic reduction

Garden Bowl Cucumber, avocado, charred corn, edamame, tomato, black bean, zucchini, pickled eggplant

MAINS | CHOICE OF:

300g Black Angus Sirloin Steak roast potato, café de paris butter, rocket & parmesan salad

Grilled Salmon Fillet clams, artichoke, green beans, olives, white beans

or

Baked Eggplant and Zucchini 'Moussaka' with provolone, tomato marinara, roast potato and rocket salad (V) (GF)



BEVERAGE PACKAGES

DRINK



STANDARD

3 HOURS \$48 PP OR 4 HOURS \$64 PP

Draught Beers: Carlton Draught & Pure Blonde

Bottled Beers: Cascade Premium Light White Wine: Pocketwatch Pinot Gris Red Wine: Pocketwatch Pinot Noir

Sparkling: Restless Rebel Blanc de Blanc

Soft drink & juice

PREMIUM

3 HOURS \$60 PP OR 4 HOURS \$80 PP

Draught Beers: Carlton Draught, Fat Yak, Stella Artois & Bulmers

Bottled Beers: Cascade Premium Light

White Wine: Jim Barry JB Range Riesling, Castelforte Pinot Grigio Red Wine: St Huberts 'The Stag' Pinot Noir, Finca Las Moras Malbec

Rosé: Willunga 100 Grenache Rosé Sparkling: Casa Gheller 'G' Prosecco

Soft drink and juice

DELUXE

3 HOURS \$72 PP OR 4 HOURS \$96 PP

Draught Beers: All Tap beers

Bottled Beers: Cascade Premium Light

White Wine: Castleforte Pinot Grigio, Logan Georgie's Block Chardonnay

Red Wine: Robert Oatley Signature Series Cabernet Sauvignon,

Mr. Riggs The Delinquent Shiraz
Rosé: Colette Cotes De Provence Rosé
Sparkling: G.H Mumm Cordon Rouge Brut NV

Soft drink and juice

BEVERAGE BAR TABS

By nominating what drinks you would like to be available on your bar tab & setting a tab limit, our bar staff will monitor this throughout your event. If requested, the bar tab can be increased on the night.

*Bar tabs must be paid in advance, and set for minimum spend.





*Please note: wristbands are supplied to the event organiser at the start of the event. The wristband allows guests to access the bar tab / beverage package that has been organised.

EVENT ADDITIONS

WANT TO MAKE YOUR EVENT EXTRA SPECIAL?
LET US KNOW AND WE CAN SEND YOU A QUOTE!



*Ranging in size and price





COCKTAIL CART

THEMED COCKTAILS

Specifically for your event



ORGANIC BALLOON INSTALLATIONS





YOUR FUNCTION BOOKING FORM		
Contact Name:		
Company (if applicable):		
Telephone/Mobile:		
Postal Address:		
Email:		
YOUR FUNCTION DETAILS		
1. Date of Function:		
2. Time: Please circle 12.00pm - 4.00pm 6.00pm - 10.00pm		
After your function do you intend to stay longer with us?		
3. Event Title:		
4. No of Guests:		
5. Menu Choice:		
6. Beverage Choice:		
7. Additions:		
OFFICE USE ONLY		
Area:		
Event no.:		
DEPOSIT & HIRE FEE PAYMENT		
Credit Card Details: VISA / MASTERCARD / DINERS CLUB / AMEX		
Cardholder Name:		
Card Number:/_/_/_/_/_/_/_/_/_/_/_/_/_/_/_/_/_/_		
Expiry Date:///		
Deposit: \$ Hire Fee:\$(hire fee & deposit)		
Please debit the amount \$		
(An additional 1% surcharge will be charged for all credit card payments)		
I hereby authorise for the above amount to be debited from my card. Full payment		
must be received prior to the function. If for any reason payment is not received		
by the venue prior to the function, I agree for the full amount to be debited		
from my card (details above) at the completion of the event.		
Any and all outstanding moneys ancillary to the function costs will also be		
charged at this time.		
Cardholder's signature:		
Please email the function booking form and signed terms and conditions		
to: functions@theglenmore.com.au		
co. Talloctollog chegrenmore.com.au		

TERMS AND CONDITIONS

CONFIRMATION, HIRE FEE & DEPOSIT

To confirm a function booking, the following is required:

- 1. HIRE FEE
- 2. DEPOSIT
- 3. COMPLETED BOOKING FORM
- 4. SIGNED TERMS & CONDITIONS

Please note: A deposit of \$500 is required January through to October & a \$1000 deposit is required in November & December. Hire fees will be advised by the functions manager. Should the above mentioned forms, hire fee & deposit not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.

CANCELLATION

If cancellation occurs within 4 weeks of the event date, the deposit & hire fee is forfeited.

If cancellation occurs within 10 working days prior to the event date, the client will be charged 100% of the food costs & hire fee.

FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the functions manager no less than 10 business days prior to the event. Once given, numbers can increase up to 5 business days prior to the event however not decrease. Absolutely no changes on the increase in numbers will be taken after this time.

PAYMENT

Full payment of venue hire, food and beverage packages are required 7 days in advance of the date of the function. For any outstanding beverage tabs, these are to be settled at the conclusion on the evening of the function. No extensions of payment will be permitted. Payment can be made by direct deposit, cheque or credit card 7 days prior to the function.

Service fee will be assessed for credit card purchases and all credit cards will incur a 1% surcharge.

Credit card details and I.D must be given as security for all beverage tabs.

INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

OTHER

The client shall conduct the function in an orderly manner and in full compliance with the rules of The Glenmore management and in accordance with all applicable laws.

The client is responsible for the conduct of the guests and invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to the function by the client, client's guests or invitees, unless prior permission has been obtained.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the NSW state governments RSA laws, The Glenmore reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The Glenmore's premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- The Glenmore or any part of it is closed due to circumstances outside the hotels control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The function might prejudice the reputation of The Glenmore.
- The room hire and food has not been paid by the due date.

Signed	Date

Thank you for taking the time to fill out these forms. We look forward to hosting your event soon.

*Please note: This must be signed and returned with the booking form