

THE GLENMORE

AT THE ROCKS



Function Package
2019



THE GLENMORE

AT THE ROCKS

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 launches 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.

CORPORATE EVENTS | BIRTHDAYS | ENGAGEMENT PARTIES | BOARD MEETINGS | FAREWELL PARTIES



GRAND DINING ROOM • DRAWING ROOM • CLUB ROOM

The Glenmore Lounge is located on the middle level and can hosts various functions. With its own cocktail bar and lounge area, this level is ideal for those who would like their own private room with personal attention and service.

THE ROOFTOP

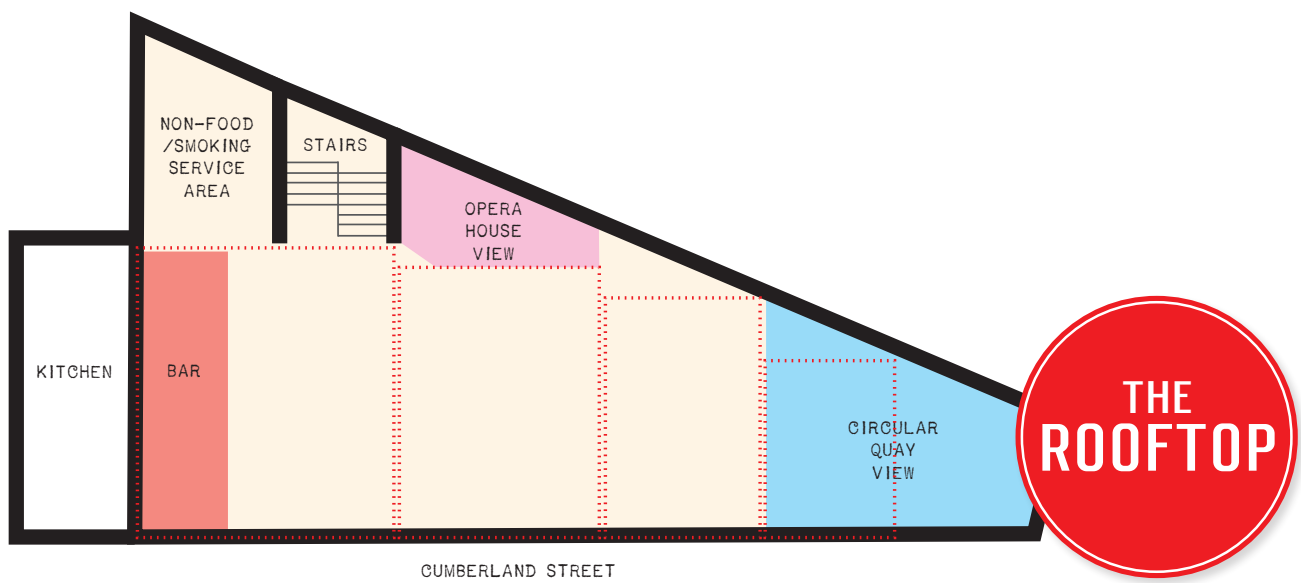
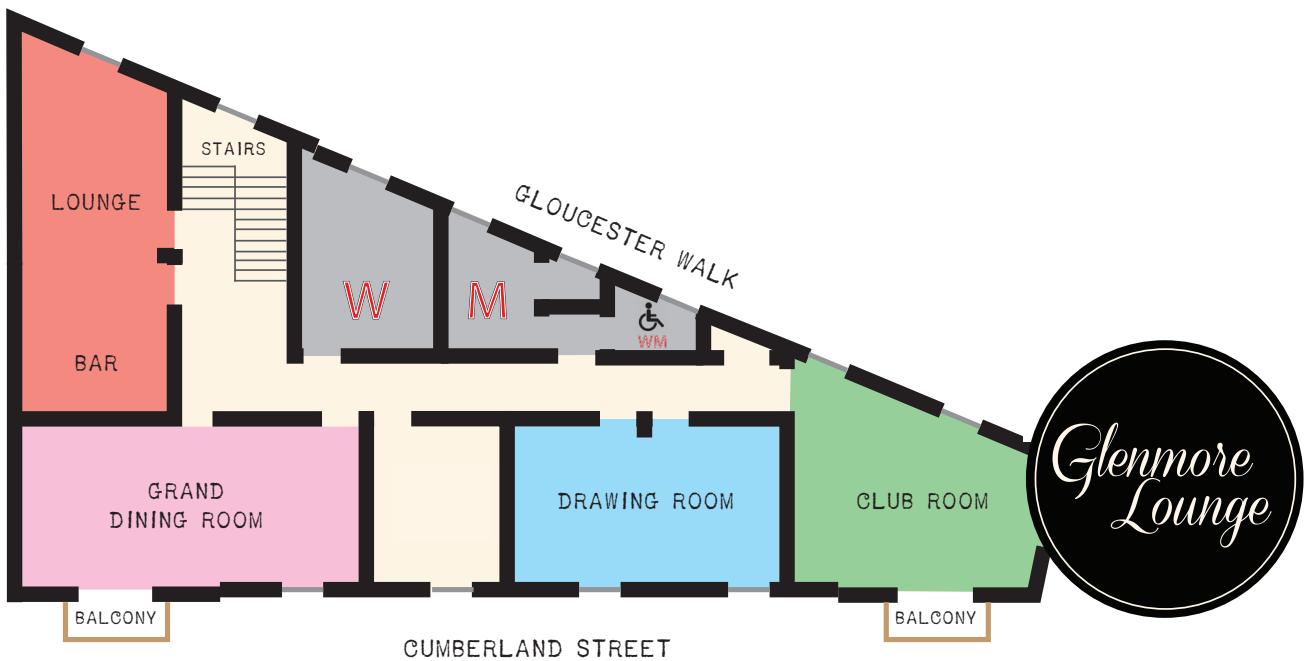
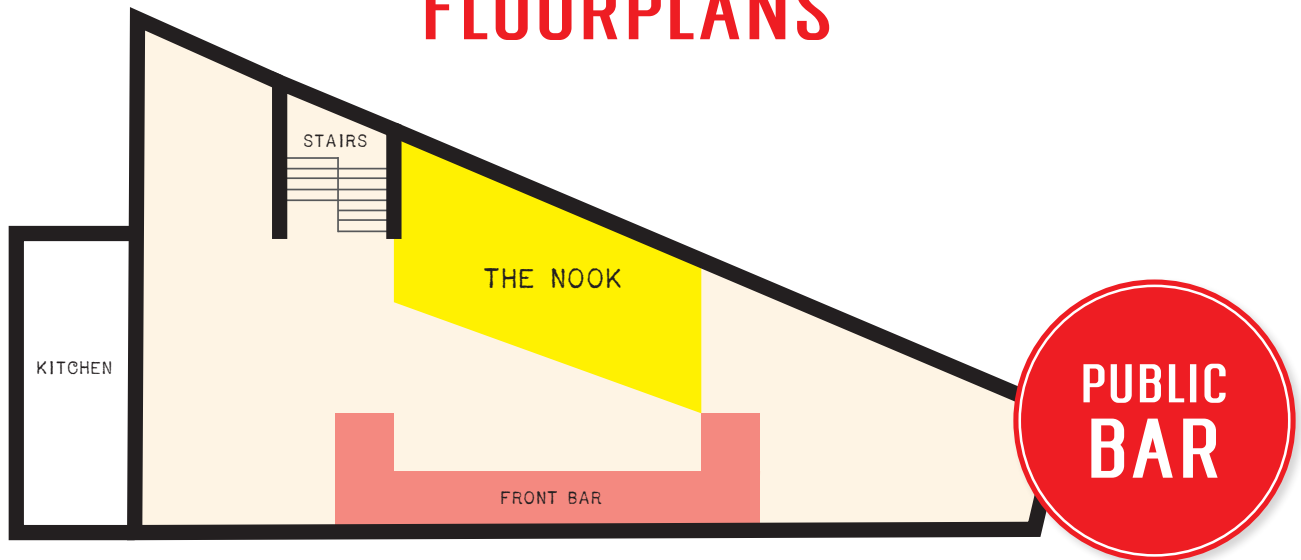


OPERA HOUSE VIEW • CIRCULAR QUAY VIEW

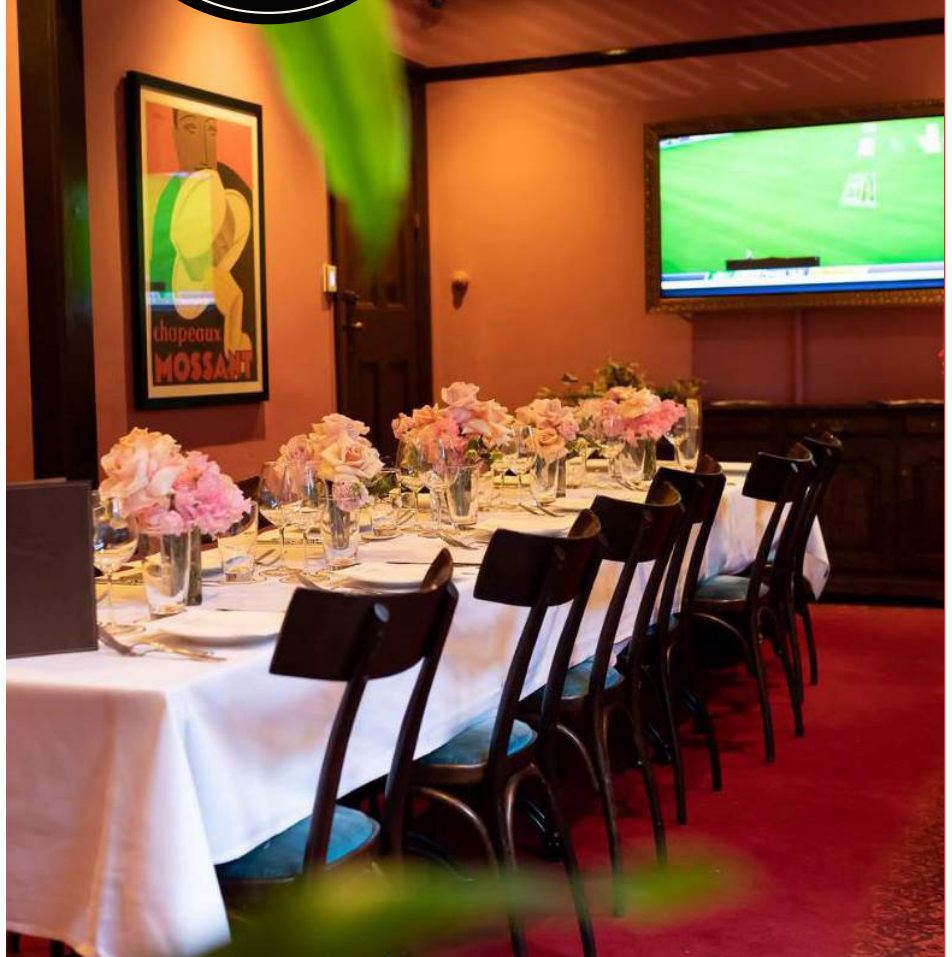
Take in the sweeping harbour views whilst sitting on our sensational rooftop. Whether it be a banquet lunch for 20 people or cocktail event for 150, the rooftop is the perfect outdoor space for any type of function. Our retractable roof allows us to cater to your function in rain, hail or shine.

**Please refer to rooftop map for retractable roof area.*

FLOORPLANS



..... Dotted line represents retractable roof



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

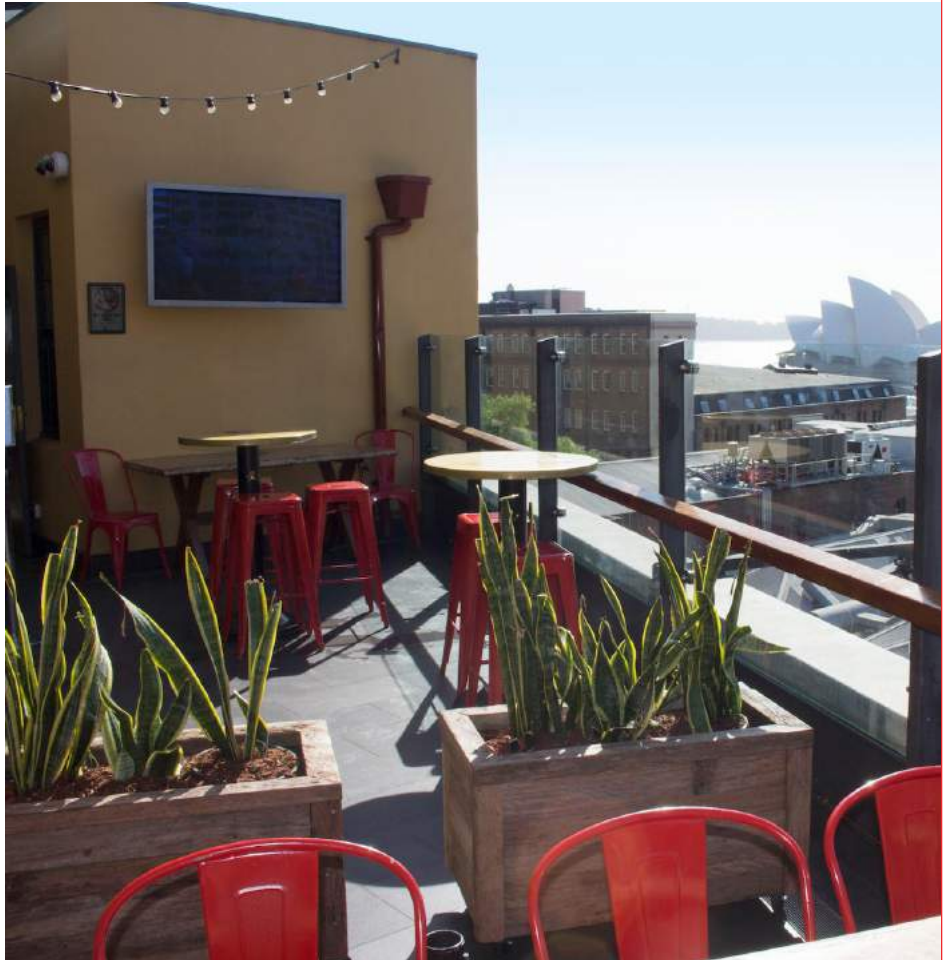
The perfect room for a sit down meal or casual drinks. With views of the Harbour and Opera House, the room is furnished with a round table suitable for 4-8 people as well as comfortable lounges to sit and relax.

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



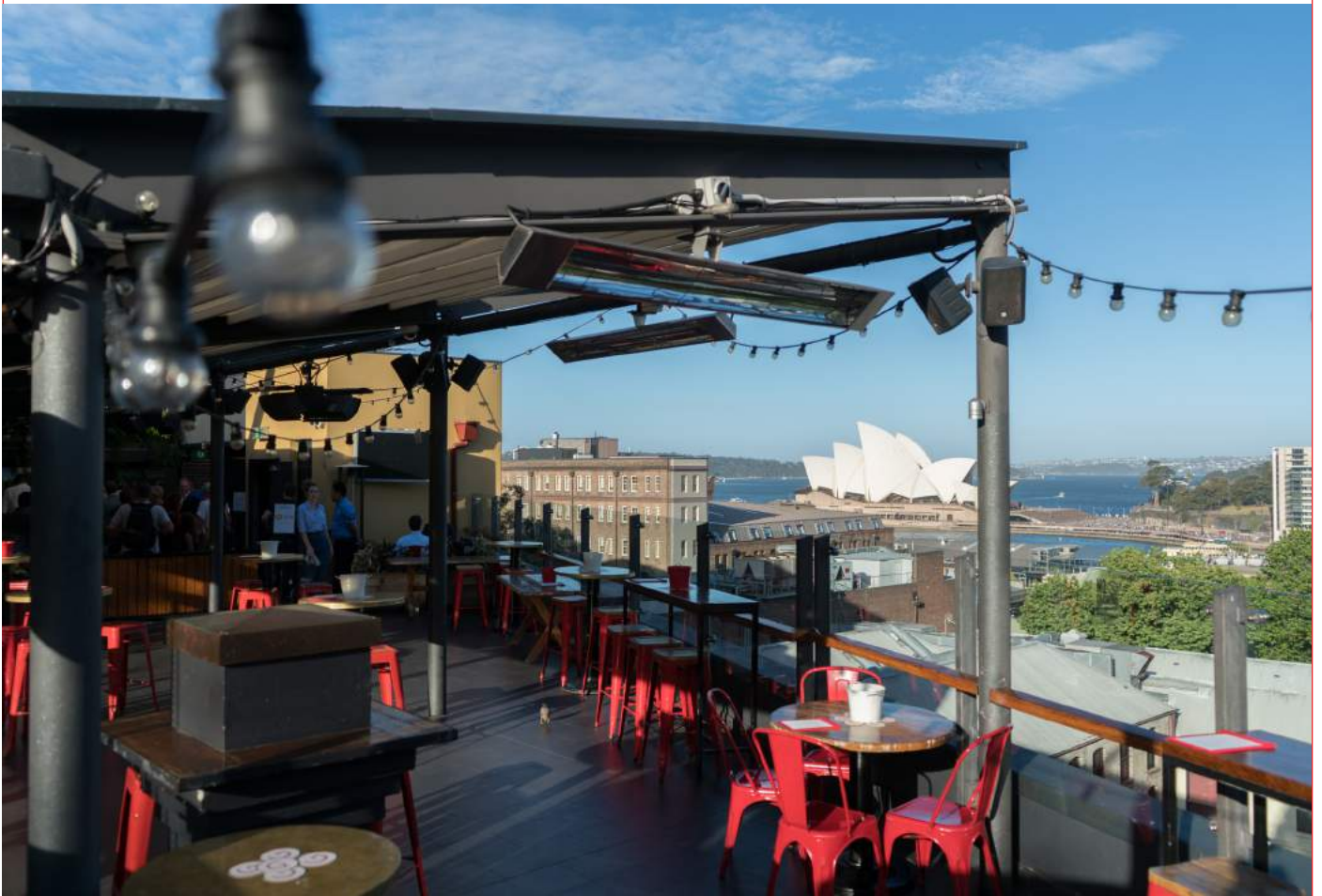
OPERA HOUSE VIEW

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



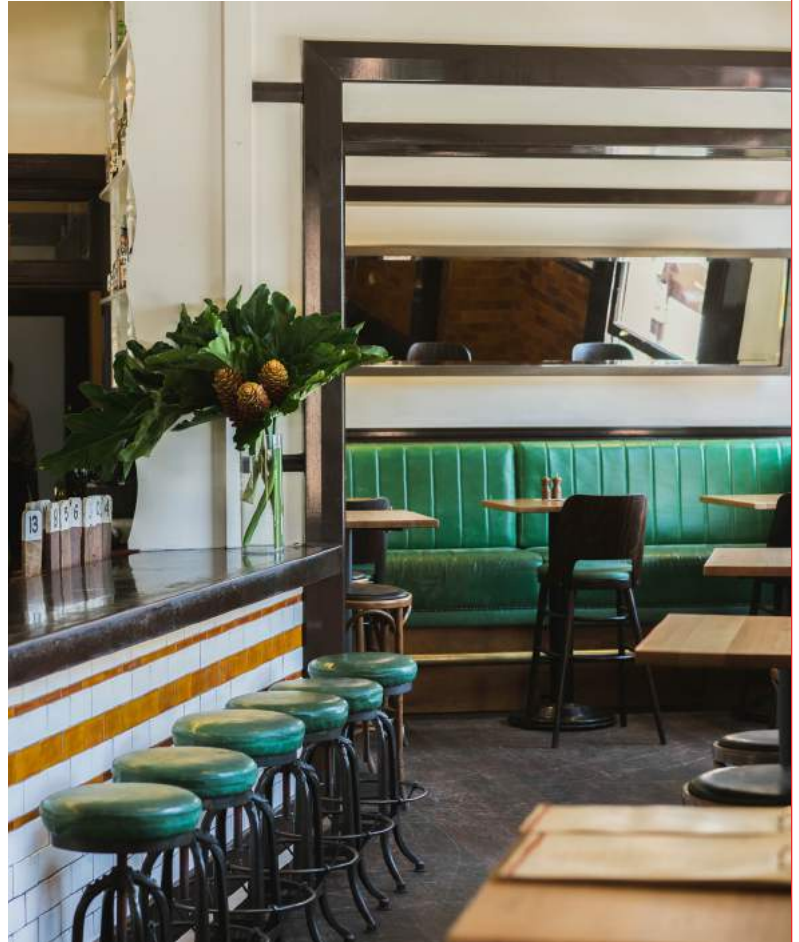
CIRCULAR QUAY VIEW

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 your 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 incorporate 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 guests' 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 tartar cones with shallots & black sesame (DF)
 Lemon, ricotta, basil & truffle honey bruschetta (V)

**CLASSIC
(7 PIECE)
\$50**

Ruby albacore tuna tartar cones with shallots & black sesame (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 tartar cones with shallots & black sesame
 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

GLENMORE TASTING MENU \$65^{PP}

MINIMUM OF 8 PEOPLE MAXIMUM OF 30

Charcuterie Board *cold cut, mixed olives, candied walnuts, sour dough, and black truffle butter*

Broccolini *covered with pangrattato (V) (GF)*

Seafood Tasting Plate *tiger prawns, beetroot cured trout with coconut yoghurt, dukkah, tempura oyster with wakame, wasabi mayo, furikake, smoked salmon*

Polenta Chips *with rosemary, parmesan (V) (GF)*

Whole Side of Teriyaki Salmon Fillet *bok choy, sesame seeds, shallot, daikon (GF) (DF)*

Slow Roast Lamb Shoulder *chat potato, rosemary, lemon Salt (GF) (DF)*

Cheese Plate *fresh fruit, dried fruit, and pear & saffron chutney with pane carasau (V)*

DESSERT

(EXTRA 5\$ PER PERSON)

Apple Strudel *candied orange zest, double cream*

Coconut Panna Cotta *poached pineapple, rum jelly, amaretti Biscuit*

Watermelon Granita *poached mix melon, lime zest, vodka jelly (GF) (DF) (V)*

PRIVATE DINING SET MENU 2 COURSE \$45^{PP}

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 & radicchio salad *grated parmesan & aged balsamic (V) (GF)*

Grilled Chicken Salad *with baby cos, kalamata olives, capsicum, radicchio, red onion, edamame, feta, tomato, hummus and grilled pita bread.*

MAINS | CHOICE OF:

Pan Roasted Salmon *with mixed mushroom and goats cheese risotto (GF)*

or

Chargrilled 300g Black Angus Sirloin *with broccolini, truss tomatoes and roasted rosemary potatoes (GF)*

or

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

(GF) Gluten free, (V) Vegetarian

**BEVERAGE
PACKAGES**

DRINK



STANDARD

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

Draught Beers: Carlton Draught, Pure Blonde & Bulmers
Bottled Beers: Cascade Premium Light
White Wine: Pocketwatch Chardonnay
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: Stella Artois, Fat Yak, Bulmers & Carlton Draught
Bottled Beers: Cascade Premium Light
White Wine: Leo Buring Dry Riesling, Bird In Hand Sauvignon Blanc
Red Wine: Blue Pyrenees Cabernet Sauvignon, Ben's Run Vineyard Shiraz
Sparkling: Castelforte Prosecco DOC
 Soft drink and juice

DELUXE

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

Draught Beers: All draught beer
Bottled Beers: Cascade Premium Light
White Wine: Cloudy Bay Sauvignon Blanc, Logan Georgie's Block Chardonnay
Red Wine: St. Huberts The Stag Pinot Noir, Hentley Farm Rascal Shiraz
Sparkling: G.H Mumm Cordon Rouge 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.*

**PREMIUM WINES
AVAILABLE**

ASK OUR FUNCTIONS TEAM ABOUT
 ADDING OUR GLENMORE CELLAR
 PREMIUM WINES
 TO YOUR FUNCTION
 TODAY!



***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!

FLOWERS

*Ranging in size and price



COCKTAIL CART

THEMED COCKTAILS

Specifically for your event



ORGANIC BALLOON INSTALLATIONS

BUZZ LIGHT LETTERING



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: _____

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:\$ _____

Please debit the amount \$ _____ (hire fee & deposit)
(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

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**