



VERANDAH



FUNCTIONS & EVENTS







VERANDAH BAR

Elegant and versatile, Verandah has 8 unique event spaces that cater for a myriad of adventures - after-work drinks, celebratory cocktails, milestones, corporate events and more.

Boasting a jungle vibe, a luxurious feel and located only 50 meters from Martin Place train station, Verandah becomes the pitch-perfect refuge in the heart of Sydney's bustling CBD.



VERANDAH PUBLIC

Catch all the action at Verandah Public! Not quite your average city-slick event space, Verandah Public is located on Elizabeth Street and offers a retro fit-out sports bar to suit any occasion.

Complete with a state-of-the-art big screen ideal for presentations, open aired seating, booths, and a private bar set the tone for a number of event and entertainment possibilities.



SOCIAL AT VERANDAH

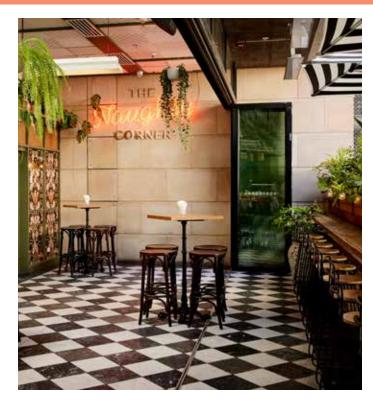
Boasting Sydney CBD's largest private dining room and with the capacity to host a 250 guest event, Social at Verandah is the perfect space for an elegant dining or cocktail experience.

Restaurant by day and complete with a fireplace and expansive open aired terrace, Social at Verandah transforms after dark to reveal the perfect blend between sophistication and relaxation.



VERANDAH

SPACES







VERANDAH: WHOLE VENUE

CAPACITY: 500 STAND-UP COCKTAIL OR 300 SIT-DOWN PRIVACY LEVEL: VERY PRIVATE

Boasting a multitude of unique event and dining options, your entertainment needs will be met within one stylish precinct. From cocktails and canapés to wining and dining, we have everything you need to create an unforgettable event for you and your guests. Get whisked away from the busy streets of Sydney to Verandah Bar, where you'll find a world of indulgence.



VERANDAH: LOVERS LANE

CAPACITY: 100 STAND-UP COCKTAIL PRIVACY LEVEL: SEMI-PRIVATE

A semi-concealed nook within the Verandah precinct, offering direct access to the bar, Lover's Lane features soft lighting and comfortable seating with just enough privacy to allow you to fall in love with our food, wine and first-class hospitality. Available for both casual pop-ins and exclusive use, this area can be extended for larger functions up to 200 people when booked with the adjoining Lookout.



VERANDAH: THE LOOKOUT

CAPACITY: 100 STAND-UP COCKTAIL PRIVACY LEVEL: SEMI-PRIVATE

Characterised by art deco tiles and featuring high-bar seating, hanging plants and an alfresco balcony, The Lookout is the ultimate social space for both small and large gatherings. This space can be combined with Lover's Lane for groups of up to 200.



VERANDAH: NAUGHTY CORNER

CAPACITY: 100 STAND-UP COCKTAIL PRIVACY LEVEL: SEMI-PRIVATE

All the cool kids end up in the Naughty Corner! Loosen your tie by the neon sign as you step away from the office, to where the wild things roam. If you're looking for a bit of extra room, this space also opens up to our beautiful terrace.







SPACES









PUBLIC: WHOLE VENUE

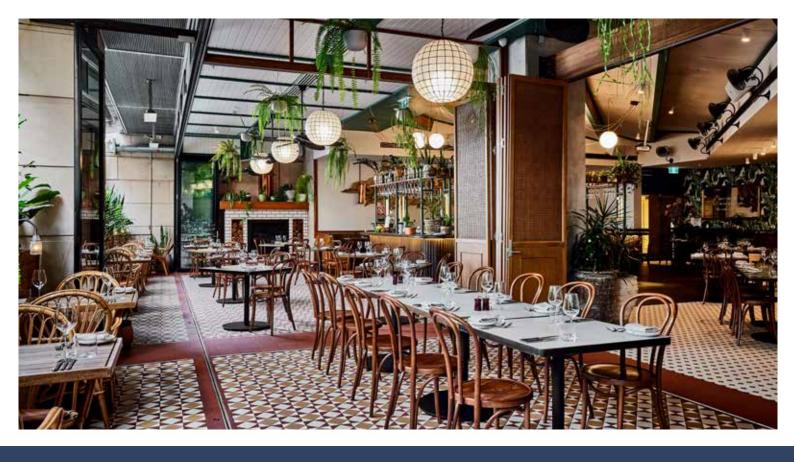
CAPACITY: 100 STAND-UP COCKTAIL PRIVACY LEVEL: VERY PRIVATE

Catch all the action in Verandah Public! Not quite your average city-slick event space, Verandah Public is Located on Elizabeth Street and offers a retro fit-out sports bar to suit any occasion.

Complete with a state-of-the-art big screen ideal for presentations, open aired seating booths and a private bar, set the tone for a number of event and entertainment possibilities.

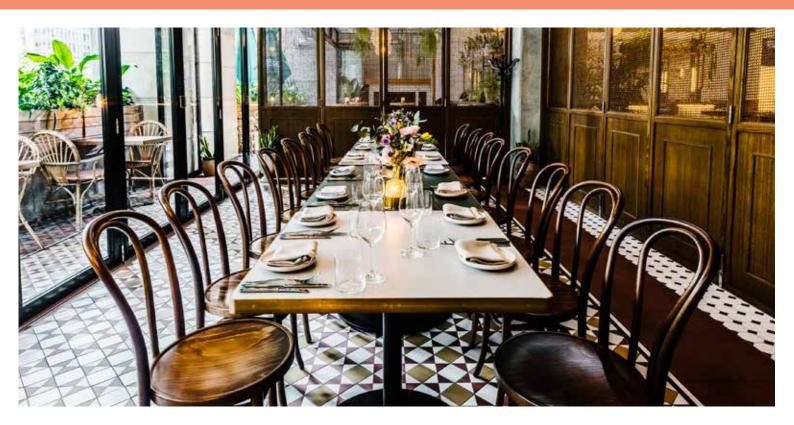








SPACES





SOCIAL: WHOLE VENUE

CAPACITY: 250 COCKTAIL OR 120 SIT-DOWN

PRIVACY LEVEL: VERY PRIVATE

Verandah's jewel in the crown is allencompassing and provides guests with endless possibilities for a number of entertainment needs. With a central bar, exclusive balcony, fireplace, warm interiors and luscious greenery, Social at Verandah has a different feel around every corner and is the penultimate space for creating lasting memories.



SOCIAL: PRIVATE DINING ROOM

CAPACITY: 30 SIT-DOWN OR 50 STAND-UP COCKTAIL PRIVACY LEVEL: VERY PRIVATE

Treat your guests to a night of fine wine and fabulous fare in the intimate setting of Social's Private Dining Room. Tucked away from the main area, your guests will enjoy a full-service event with exclusive access to the open-air terrace onlooking the city streets.



SOCIAL: FIREPLACE

CAPACITY: 75 STAND-UP COCKTAIL PRIVACY LEVEL: SEMI-PRIVATE

Plush seating sets the tone, while exemplary service sets the standard at the Fireplace. With a neo-colonial feel, lush greenery, fireplace, access to the central bar, and a view above Sydney's hustle, you'll be enticed to wile your night away in this semi-alfresco space.





VERANDAH

FOOD & DRINK PACKAGES





CANAPÉS

\$4.5 CANAPÉS

Coffin Bay Pacific Oyster, Bloody Mary Dressing (DF)
Smoked Salmon Bagel, Creamed Cheese, Dill, Capers
Baby King Brown Mushroom, Shallot Yakitori (V, DF, GF)
Raw Yellowfin Tuna, Kimchi Dressing (DF, GF)
Balsamic Roasted Beetroot & Goats Cheese Tart (V)
Portuguese Chicken Brochette, Coriander Yoghurt (GF, DF)
Chicken & Shitake Dumpling, Ginger Soy Dressing (DF)
Spinach & Ricotta Sausage Roll (V)
Mushroom Arancini, Truffled Aioli, Parmesan (V)

\$6 CANAPÉS

Hot Smoked Salmon Fishcake, Lemon, Dill Mayo BBQ Lamb Skewer, Chimichurri (DF, GF) Tempura Prawn, Wasabi Mayo, Tobiko Lamb & Rosemary Pie, Potato, Truffle Foam Angus Beef Pie, Tomato Relish

\$7 SUBSTANTIAL CANAPÉS

Falafel Slider, Eggplant Chutney, Raita (V)
Barramundi Taco, Shaved Cabbage, Chipotle Mayo, Coriander (DF)
Wagyu Beef Slider, Jack Cheese, Pickles, Tomato Relish, American Mustard
Grilled Chicken Slider, Pickled Cabbage, Provolone, Guacamole, Aioli
Rueben Bagel, Corned Beef, Patrami, Sauerkraut, Swiss Cheese, Pickles, Russian Dressing
Nasi Goreng, Fried Quail Egg (V, DF)

SWEET TREATS

Ricotta Doughnut, Cinnamon, Nutella (V) - \$3ea Mini Pavlova, Crème Fraîche, Raspberry, Passionfruit Gel (GF, V) \$4ea

CLASSIC CANAPÉ PACKAGE \$31 PP

Raw Yellowfin Tuna, Kimchi Dressing (DF, GF)

Balsamic Roasted Beetroot & Goats Cheese Tart (V)

Portuguese Chicken Brochette, Coriander Yoghurt (GF, DF)

Mushroom Arancini, Truffled Aioli, Parmesan (V)

Angus Beef Pie, Tomato Relish

Barramundi Taco, Shaved Cabbage, Chipotle Mayo, Coriander

PREMIUM CANAPÉ PACKAGE \$38 PP

Raw Yellowfin Tuna, Kimchi Dressing (DF, GF)

Balsamic Roasted Beetroot & Goats Cheese Tart (V)

Portuguese Chicken Brochette, Coriander Yoghurt (GF, DF)

Mushroom Arancini, Truffled Aioli, Parmesan (V)

Hot Smoked Salmon Fishcake, Lemon, Dill Mayo

Lamb & Rosemary Pie, Potato, Truffle Foam

Tempura Prawn, Wasabi Mayo, Tobiko

Wagyu Beef Slider, Jack Cheese, Pickles, Tomato Relish, American Mustard

DELUXE CANAPÉ PACKAGE \$47 PP

Raw Yellowfin Tuna, Kimchi Dressing (DF, GF)

Balsamic Roasted Beetroot & Goats Cheese Tart (V)

Portuguese Chicken Brochette, Coriander Yoghurt (GF, DF)

Mushroom Arancini, Truffled Aioli, Parmesan (V)

Hot Smoked Salmon Fishcake, Lemon, Dill Mayo

Lamb & Rosemary Pie, Potato, Truffle Foam

Tempura Prawn, Wasabi Mayo, Tobiko

Wagyu Beef Slider, Jack Cheese, Pickles, Tomato Relish, American Mustard

Nasi Goreng, Fried Quail Egg

Ricotta Doughnut, Cinnamon, Nutella







Menu is subject to change. (V) Vegetarian (GF) Gluten free (*) On request Note: 30 pieces minimum order applies per individual canapé selected

BUTCHERS BOARDS \$35

Olives, Hummus, Pickled Chillis, Pork & Fennel Salami, Prosciutto, Eggplant Chutney, Grilled Chorizo, Cheddar, Flat Bread *serves 3 - 4*

CHEESE BOARDS 3 CHEESES - \$70

Australian & International Cheeses served with Fresh Grapes, Fig & Date Chutney & Crackers *serves 10*

1M PIZZA BOARDS \$60

Margherita Fior Di Latte, Fresh Tomato, Basil (v)

Hawaii Five-O Double Smoked Ham, Caramelised Pineapple, Mozzarella, Rosemary

Zucco Pumpkin, Zucchini, Artichoke, Feta, Mushroom, Pesto (v)

Pollo Diavola Chicken Breast, Salami, Olive, Capsicum, Onion, Oregano, Jalapeno

Cappricciosa Ham, Mushroom, Artichoke, Olive, Mozzarella, Basil

Pepperoni Pepperoni, Mushroom, Oregano, Mozzarella, Parmesan

Prosciutto Fresh Tomato, Fior Di Latte, Prosciutto, Parmesan, Rocket

Gamberi Prawn, Ricotta, Chilli, Mozzarella, Cherry Tomato, Rocket, Lemon

Gluten Free Bases Available +3

MEZZE & CHEESE STATION \$15 PER HEAD | MIN 80 PAX

Australian & International Cheeses, served with Fresh Grapes, Fig & Date Chutney, Crackers, Olives, Hummus, Pickled Chillies, Pork & Fennel Salami, Prosciutto, Eggplant, Chutney, Grilled Chorizo, Cheddar, Flat Bread. GF crackers available on request.



CLASSIC BEVERAGE PACKAGE

\$38 FOR 2HRS, \$48 FOR 3HRS, \$58 FOR 4HRS, \$68 FOR 5HRS

Zilzie BTW Brut (Murray Darling)

Zilzie BTW Pinot Gris (Orange, NSW)

Zilzie BTW Rosé (Orange, NSW)

Zilzie BTW Cabernet Merlot (Murray Darling)

Draught Beer (Tooheys New, Hahn Super Dry, XXXX Gold)

Mineral Water, Soft Drinks, Juices

PREMIUM BEVERAGE PACKAGE

\$48 FOR 2HRS, \$57 FOR 3HRS, \$66 FOR 4HRS, \$77 FOR 5HRS

Villa Sandi Prosecco (Veneto, Italy)

Vidal Sauvignon Blanc (Marlborough, NZ)

Saint Rosé (Provence, FRA)

Geoff Merrill "Pimpala Road" Shiraz (McLaren Vale, SA)

Draught Beer (Tooheys New, Hahn Super Dry, James Squire 150 Lashes, XXXX Gold)

Mineral Water, Soft Drinks, Juices

DELUXE BEVERAGE PACKAGE

\$64 FOR 2HRS, \$74 FOR 3HRS, \$84 FOR 4HRS, \$94 FOR 5HRS

Varichon et Clerc Blanc De Blanc (Burgundy, FRA)

Vidal Sauvignon Blanc (Marlborough, NZ)

Chateau Roquefeuille 'Amalia' Rosé (Provence, FRA)

Teusner 'The Family' Shiraz (Barossa Valley, SA)

Lodez Pinot Noir (Languedoc, FRA)

Draught Beer (Tooheys New, Hahn Super Dry, Kosciucsko Pale Ale, XXXX Gold)

First Tier Spirits

Mineral Water, Soft Drinks, Juices

Note: Minimum 50 people required for a beverage package.







FOOD & DRINK PACKAGES





SOCIAL

SOCIAL: CANAPÉS

\$4.50 CANAPÉS

Sydney Rock Oysters, Cucumber Mignonette (GF)
Porcini Mushroom Pie, Parmesan Cream, Chives (V)
Heirloom Tomato Tart, Goats Curd, Olive, Baby Basil (V)
Crispy Parmesan Polenta, Gorgonzola Sauce (V) (GF)
Watermelon, Togarashi, Feta, Mint, Lime (V) (GF)
Chicken Liver Parfait, Brioche, Seasonal Fruit Chutney (GF*)
Pork & Caramelised Onion Croquette, Sriracha Aioli
Crispy Squid, Paprika, Aioli, Lemon (GF)

\$6 CANAPÉS

Tempura Tiger Prawn, Chilli Salt, Sesame Aioli (GF*)
Wagyu Beef Brochette, Chimmi Churri (GF)
Cured Salmon Crumpet, Dill, Crème Fraîche, Roe
Smoked Hiramasa Kingfish, Lemon Purée, Apple, Avruga (GF)
Korean Roast Pork Belly, Lettuce, Kimchi, Shallots, Bean Sprouts (GF)
Seared Scallop, Burnt Miso, Sweetcorn Salsa (GF)

\$7.50 CANAPÉS

House Smoked Beef Brisket Slider, Cheddar, Mustard, Pickles, Hickory BBQ Sauce (GF*)
Lobster Roll, Butter Lettuce, Avocado, Cocktail Sauce (GF*)
Fish Taco, Battered Barramundi, Shaved Cabbage, Chipotle Aioli, Coriander
Orechiette, Ndjua, Cherry Tomato, Parmesan, Basil (GF*)
Salmon Poke Bowl, Seaweed, Pickled Ginger, Brown Rice, Sesame Aioli, Ponzu (GF)
House Made Potato Gnocchi, Forest Mushrooms, Baby Spinach, Enoki Crisp (V)

DESSERT CANAPÉ PLATTERS

Lemon Posset, Blueberry, Yoghurt (20pc) (GF) \$75 Ricotta Doughnut, Cinnamon, Nutella (20pc) \$60 Chocolate Espresso Pot, Salted Caramel, Peanut Brittle (20pc) \$75 Mini Pavlova, Crème Fraîche, Raspberry, Passionfruit Gel (20pc) (GF) \$70 Bittersweet Chocolate Tart, Banana, Rum, Marshmallow (20pc) \$75 Assorted Macaroons \$5ea

SOCIAL

SOCIAL: CLASSIC CANAPÉ PACKAGE \$35 PP

Heirloom Tomato Tart, Goats Curd, Olive, Baby Basil (V) (GF*)

Free Range Chicken Liver Parfait, Brioche, Seasonal Fruit Chutney (GF*)

Porcini Mushroom Pie, Parmesan Cream, Chives (V)

Pork & Caramelised Onion Croquette, Sriracha Aioli

Crispy Squid, Paprika, Aioli, Lemon (GF)

Smoked Hiramasa Kingfish, Lemon Purée, Apple, Avruga (GF)

House Smoked Beef Brisket Slider, Cheddar, Mustard, Pickles, Hickory BBQ Sauce (GF*)

SOCIAL: PREMIUM CANAPÉ PACKAGE \$45 PP

Heirloom Tomato Tart, Goats Curd, Olive, Baby Basil (V) (GF*)

Smoked Hiramasa Kingfish, Lemon Purée, Apple, Avruga (GF)

Porchini Mushroom Pie, Parmesan Cream, Chives (V)

Tempura Tiger Prawn, Chilli Salt, Sesame Aioli (GF*)

Wagyu Beef Brochette, Chimmi Churri (GF)

Seared Scallop, Pea, Pancetta, Avruga Caviar (GF)

House Smoked Beef Brisket Slider, Cheddar, Mustard, Pickles, Hickory BBQ Sauce (GF*)

Salmon Poke Bowl, Seaweed, Pickled Ginger, Brown Rice, Sesame Aioli, Ponzu (GF)

Lemon Posset, Blueberry, Yoghurt (GF)

SOCIAL: PLATTERS

CHEESE PLATTER: 3 CHEESES FOR \$70

Australian & International Cheeses

Served with Fresh Grapes, Fig & Date Chutney & Crackers *serves 10*

SOCIAL: BUTCHERS BOARDS \$35

Olives, Hummus, Pickled Chillies, Pork & Fennel Salami, Prosciutto, Eggplant Chutney, Grilled Chorizo, Cheddar, Flat Bread *serves 3 - 4*

MEZZE & CHEESE STATION \$15 PER HEAD | MIN 80 PAX

Australian & International Cheeses, served with Fresh Grapes, Fig & Date Chutney, Crackers, Olives, Hummus, Pickled Chillies, Pork & Fennel Salami, Prosciutto, Eggplant Chutney, Grilled Chorizo, Cheddar, Flat Bread. GF crackers available on request.

SOCIAL

SOCIAL: CLASSIC BEVERAGE PACKAGE

\$45 FOR 2HRS, \$55 FOR 3HRS, \$67 FOR 4HRS, \$77 FOR 5HRS

Zilzie Sparkling (Murray Darling)

Zilzie Selection 23 Sauvignon Blanc (Murray Darling)

Zilzie BTW Rose (Orange, NSW)

Geoff Merrill "Pimpala Road" Shiraz (McLaren Vale, SA)

Draught Beers (Choice Of Two Draught Beers)

James Boags Premium Light (Bottled)

Soft Drinks, Mineral Water and Juices

SOCIAL: PREMIUM BEVERAGE PACKAGE

\$70 FOR 2 HRS, \$80 FOR 3 HRS, \$90 FOR 4 HRS, \$105 FOR 5HRS

Varichon et Clerc Blanc de Blanc (Burgundy, FRA)

Vidal Sauvignon Blanc (Marlborough, NZ)

Chateau Roquefeuille 'Amalia' Rosé (Provence, FRA)

Howard Park Cabernet Sauvignon (Margaret River, WA)

Lodez Pinot Noir (Languedoc, FRA)

All Draught Beers

James Boags Premium Light (Bottled)

House Spirits

Soft Drinks, Mineral Water and Juices

Note: Minimum 50 people required for a beverage package.

VERANDAH



TESTIMONIALS

KATIE | FEBRUARY 2020 | VALENTINES PARTY

Thanks again so much for all your help in the lead up to and on Event day, you made everything so easy and nothing was too much trouble. The event was a great success, and the client was really happy with the way the space looked and event ran. Thank you so much for all your help with our event, it was a great success and I loved working with you and your team.

LORRAINE | NOVEMBER 2019 | FUNDRAISER

Sas, Katie and their team always provide the best service and make the day run smoothly. Thanks to Sas for making this process so seamless.

HOLLY | NOVEMBER 2019 | CHRISTMAS PARTY

Last night was amazing as always. The gals working our event were absolutely divine and nothing was too much bother. Food was delish and the boss was super happy with the whole thing.

KATE | DECEMBER 2018 | CHRISTMAS PARTY

Your catering is so fabulous and such a reasonable, achievable cost - great variety. We had a charcuterie and cheese station and it was just spectacular.

WENDY | DECEMBER 2019 | BIRTHDAY PARTY

We were fortunate to be the first event held at Verandah Public last last year. It was booked for my partner's surprise 30th with over 50 people. The Marketing and Event Manager, Saskia, was extremely helpful and accommodating. She did an amazing job in organising everything based on my needs and wants.

Also want to say thank you to the amazing team during the night of the event with their hospitality and ensuring that the event went smoothly. All team members were friendly and were able to attend to any queries/issues promptly. Definitely highly recommend! Thank you again to the wonderful team for a successful night!

VERANDAH





TILLEY & WILLS

HOTELS

THE BUENA



Bistro Mosman



GREENWOOD 2



THE CLOVELLY HOTEL

