



MALONEY HOTELS GROUP
FUNCTIONS & EVENTS
2022 EDITION

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 it's 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!

**Any catering order has to obey by the New South Wales & Queensland Government COVID-SAFE guidelines.
These guidelines may cause changes to service of food or additional costs.*



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



POOL TABLES

40 COCKTAIL

MIN. SPEND FROM \$250

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 \$250

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



CLOCK HOTEL

📍 3282 Surfers Paradise Blvd, SURFERS PARADISE

LEVEL 1

300 COCKTAIL

MIN. SPEND FROM \$2,000

Private room

Exclusive bar and bartender

Your playlist + iPod connectivity

Dance floor and microphone

DJ and console optional

STREET LEVEL

200 COCKTAIL

MIN. SPEND FROM \$250

Bollard reserved area

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.

Wait service may be required to comply with COVID regulations and is payable by the client.

(v) vegetarian
(gf) gluten free

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



CLASSIC

Sweet Potato Wedges, sour cream, sweet chilli sauce (v)	44
Mac & Cheese Croquettes, shaved parmesan, aioli (20 pieces) (v)	55
Crunchy Thick Cut Chips, chilli aioli (v) (gf)	35
Spring Rolls, sweet chilli sauce (20 pieces) (v) (gf)	48
Tomato, Basil & Parmesan Bruschetta (20 pieces) (v)	40
Hummus, Guacamole & Beetroot Dips, toasted flat bread, vegetable crudities (gf)	42
Thai Fish Cakes, namjin dressing (20 pieces)	55

PREMIUM

Dynamite Popcorn Chicken, hot sauce (50 pieces)	55
Spicy Chicken Wings, smokey bbq sauce (25 pieces)	46
Spice Fried Calamari, aioli (30 pieces)	52
Pizza Board (40 pieces) <i>not available at The Clock Hotel</i>	49
Chicken, capsicum, spanish onion, baby spinach, oregano	
Margherita, fior de latte, tomato, basil	
Pepperoni, rocket, chilli oil	
G/F bases available, additional	9

DELUXE

Beef Brisket, Rosemary & Red Wine Mini Pies (20 pieces)	56
Australian Cheese & Fresh Fruit plate, nuts, condiments, crackers, bread	65
Wagyu Beef Sliders, tomato, cos, cheddar, smokey bbq sauce (20 pieces)	62
Fried Fish Tacos, lime coriander cream, habanero mayo, slaw (12 pieces)	46
Seared Black Angus Beef Skewers, smokey bbq sauce glaze (20 pieces) (gf)	58

INDULGENT

Prawn Cocktails, marie rose sauce (20 pieces)	72
Sydney Rock Oysters cucumber vinaigrette (24 pieces)	66
Rock Lobster, King Prawns (24 pieces), Sydney Rock Oysters (12 pieces)	290
Smokey BBQ Pork Ribslets (20 pieces)	70

DESSERT

Mini Chocolate Cake Bites (20 pieces)	55
Mini Apple Pie Bites, Cointreau cream (25 pieces)	55

PACKAGES

INCLUDES 2 PLATTERS OF EACH ITEM

OPTION 1	OPTION 2	OPTION 3
6 PLATTERS - \$275	10 PLATTERS - \$435	16 PLATTERS - \$685
2 CLASSIC	2 CLASSIC	3 CLASSIC
1 PREMIUM	2 PREMIUM	3 PREMIUM
	1 DELUXE	2 DELUXE



NOODLE BOXES

15 BOXES \$120 | EXTRA BOXES \$8 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

FEED ME PACKAGES

90 minutes of service

PUB CLASSICS

\$38_{pp}

MIN. 25 GUESTS

Sweet Potato Wedges (v)
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!

\$40_{pp}

MIN. 25 GUESTS

Fried Fish Tacos
Chicken Tacos
Beef Tacos
Vegetarian Nachos

SLICE SLICE BABY

\$37_{pp}

MIN. 20 GUESTS

Chicken
Margherita
Pepperoni
Nutella
Add green salad \$3.5pp
GF bases \$3 per selection

SEAFOOD & EAT IT

\$79_{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

MIN. 15 GUESTS

Choose one selection from each course to be served on a set basis. \$2 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.



STANDARD

1 COURSE \$26PP
2 COURSE \$37PP
3 COURSE \$42PP

BREAD

Choose one option from below:

Ciabatta, olive oil & balsamic
Bread Rolls
Garlic & Herb Bread

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 \$31PP
2 COURSE \$43PP
3 COURSE \$53PP

BREAD

Choose one option from below:

Ciabatta, olive oil & balsamic
Bread Rolls
Garlic & Herb Bread

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
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

BEVERAGE PACKAGES

STANDARD

2 HOURS \$36PP
3 HOURS \$42PP
4 HOURS \$47PP
5 HOURS \$52PP

ADD **HOUSE SPIRITS \$7PP**

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

PREMIUM

2 HOURS \$42PP
3 HOURS \$47PP
4 HOURS \$52PP
5 HOURS \$57PP

ADD **HOUSE SPIRITS \$7PP**

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

DELUXE

2 HOURS \$46PP
3 HOURS \$52PP
4 HOURS \$57PP
5 HOURS \$62PP

ADD **HOUSE SPIRITS \$7PP**

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