

CHISWICK

Event Pack

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Introduction



Introduction

Welcome to Chiswick, where grower and chef work hand in glove, surprise meets warmth and flair meets discipline. Serving honest magic, rough charm and memorable food.



Enjoy the simplicity of great produce grown and foraged fresh from our kitchen garden and driven by the changing seasons. Chef and restaurateur Matt Moran is a pioneer in Australia of the 'paddock to plate' philosophy, of which Head Chef Daniel Cooper naturally achieves in his approach to each menu. While our Head Sommelier, Georgie Davidson-Brown, has curated a thoughtful list of sustainable, elegant drops from the country's top producers.

With welcoming, attentive staff looking after every detail to ensure your event is memorable, Chiswick is the perfect venue for an intimate gathering in our private dining room with gorgeous views over our kitchen garden or a more casual affair within the stunning main dining room.

Gather your friends, family and work colleagues, pull up a chair and make yourself at home at Chiswick.

What we do?

From long lunches to private dinners or exclusive hire, we love nothing more than bringing to life events that see our guests experience all that our venue and talented teams have to offer.

Whether your event goal is to get your team, friends or family together to meet, celebrate, drink or eat - we're here to make every experience unique and memorable.

From our beloved Head Chefs to our experienced and highly knowledgeable Sommelier teams; we can offer curated food and beverage menus that are sure to leave a lasting impression on you and your guests.

Why choose us?

We are here to guide, advise and shape everything to suit your occasion and ensure your vision comes together.

Our experienced Event Planners will work with you on a food and beverage offering, suited to your budget and desired event brief.

We have a list of talented suppliers should you have any additional AV, floral or styling requirements and will assist you with recommendations and guide you through the planning process to bring your event to life – we'll be with you every step of the way.

Event Spaces



Chiswick Event Pack

Event Spaces



Breakfast Events

Available Mon - Thurs

Lunch Events

Mon-Sun 12pm to 4pm

Bump in permitted at 11am

Bump out by 4:30pm

Dinner Events

Mon-Sat 6pm to 10pm, Sundays 6-9pm

Bump in permitted at 5:30pm

Bump out by 10:30pm, 9:30pm on Sundays



Private Dining Room

Capacity: 40 Seated

Available: Monday - Sunday

Chiswick's intimate private dining room located at the garden end of the restaurant is separated from the main restaurant by frosted glass doors. You and your guests will enjoy uninterrupted views of manicured green lawns through large floor to ceiling bi-folding doors with direct access to the gardens, as well as views over our beautiful kitchen garden.

You and your guests will overlook green manicured lawns and the Chiswick kitchen garden through large floor to ceiling bi-fold doors. The recommended table configuration is two long tables side by side that comfortably seat 20 guests each. Our creative Event Planner can work with you to customise the room to make the space your own.



Main Dining Room

Capacity: 76 Seated

Available Monday - Thursday

Our main restaurant dining room is the ultimate space for your next event, suitable for up to 76 guests seated. Regarded as one of the most beautiful dining rooms in Sydney, it boasts floor to ceiling glass with views over the manicured lawns of Chiswick Garden. Perfect for weddings, birthdays, milestone celebrations, corporate gatherings, product launches and breakfast events.

Exclusive Use

Capacity: 116 Seated

Available Monday – Thursday

Chiswick is available for exclusive use for groups of up to 116 people. Make your event even more special by having the venue all to yourself. With access to our private dining room, main dining room and the stunning Chiswick lawn, speak to our Event Planner, who will work closely with you to bring your vision to life.



Chiswick Lawn

In conjunction with your confirmed Chiswick event, our iconic Chiswick lawn makes for a picturesque setting for welcome drinks, cocktails and canapés on the beautifully manicured lawn prior to joining us inside for your seated event. Prior approval from Woollahra Council is required for all gatherings within the gardens. Please liaise with our team for further information on how to book this for your event.





Complimentary services

Your event is inclusive of all dining chairs, tables, crockery, glassware and audio visual (wireless microphone, audio capabilities for iPhone connection)

- Designated and experienced event planner with expert advice and recommendations for all aspects of your event
- Placement of place cards and table gifts on the day (to be supplied at least 24 hours prior to your event)
- Printed Chiswick menus for the table
- Sommelier matched wines to compliment your menu
- Gift table
- Display table for your cake
- Wooden A1 easel
- High chairs
- Table numbers for exclusive hire and main dining room

Food and Beverage





Chiswick's four course Collective Menu is designed by Matt Moran and Chiswick's Head Chef Daniel Cooper to showcase the best dishes at Chiswick. The menu changes seasonally and is complemented by the produce grown on site in our very own veggie patch. The menu is designed to be shared by the whole table so everyone is able to experience all dishes.

Our wine list is clean, creative and celebrates the fruit free from intervention, an approach we take with everything we plate and pour at Chiswick. When it comes to cocktails, enjoy a handpicked selection of seasonal drinks and classics that are reinvented to celebrate the flavours of our latest harvest.

Chiswick offers full table service, with all beverages charged on consumption to one bill, which requires a pre-selection tailored to your preference. Please ask our event planner for the most current wine and cocktail list.

We take your allergy and dietary requirements very seriously. Most dietaries can be accommodated with prior knowledge. Please advise your needs with your event planner.

Sample Collective Menu

95 per person

Rosemary flatbread, garlic, olive oil

Barra-masalata, vegetable chips

Roasted carrot, black garlic, sea herbs

Kingfish crudo, tomato sofrito, olive

Braised field mushrooms, cabbage, macadamia

Bannockburn chicken, caramelized onion, garden leaves

Chiswick slow roasted lamb shoulder, new season potato, mint sauce

Garden leaves, Chiswick vinaigrette

Chips, celery salt, herb mayo

Pavlova, burnt honey, Montenegro cream

*Menus are subject to seasonal change, prices and items may differ at the time of your booking

Sample Canapé Menu

Cold

Beetroot tartare, macadamia cream, shiso leaf (vgn, df, gf*) 5

Tuna tartar, pickled cucumber, purple shiso (p, df, nf, gf*, contains soy and sesame) 6

Sydney rock oysters, sunrise lime mignonette (p, gf, nf, df) 7.5

Grilled peppers, oregano, salted lemon (gf, df, vgn, nf) 5
Baramasalata, vegetable crisp (p, nf, df) 5

Hot

Crispy prawn and basil roll (p, df, nf) 6

King brown mushroom, thyme butter (vg, nf, gf, contains soy) 6

Caramelised onion tartlet, raclette (vg, nf) 6

Rare seared striploin, black garlic, brioche (nf, df) 8

Lamb croquette, romesco (df) 7

Substantial

Fried chicken slider, mustard pickles (nf) 18

Crispy zucchini, anchovy monteforte (nf, gf, p) 10

Butterflied prawn, garden tomato harissa (nf, gf, p) 14

Charred octopus, herb salsa (p, df, gf, nf) 14

Sweet

Endive, blue cheese, honey comb (nf) 5

Profiterole 'fairy bread' (nf) 6

Chiswick Fudge, salted pecan (gf) 5

Black currant Pate de fruit (vgn, df, gf, nf) 7

nf: Nut free | gf: Gluten Free (*Gluten free upon request) | vgn: Vegan
| vg: Vegetarian | df: Dairy free | p: Pescatarian

*Menus are subject to seasonal change, prices and items may differ at the time of your booking

Additional options

- Children's menu
- Crew meals
- Cocktails on arrival
- Wedding cakes
- Ceremony and or welcome drinks
& canapes on lawn



Celebratory Cakes

Our stunning cakes are baked in-house by our Head Pastry Chef and are served in addition to the collective menu desserts. It will be served as petit fours accompanied by tea and coffee.

Let your Event Planner know should you wish to personalise the cake with a greeting of your choice.

Cake tier pricing:

One tier \$150

Two tier \$220

Three tier \$280

Cakes:

Sponge cake with strawberries and vanilla cream

Coconut dacquoise, white chocolate mousse, pineapple (gf)

Flourless chocolate cake with caramelised hazelnuts (gf)

Extra Services



Additional options

Should you require additional services for your event, we would be happy to assist with:

- Chiswick take home gifts
- Chiswick memento photobook (1 guestbook, 1 polaroid camera for hire, film packs, coloured pens)
- Garden tours
(price on request)

Please note we are unable to accommodate a dancefloor or live music at Chiswick.



Preferred Event Partners

To take the pressure off planning, we would be delighted to assist in organising event services from our preferred event partners. For recommendations and prices, please speak with your Event Planner.

- Florist
- Props Hire
- Audio Visual
- Furniture Hire
- Entertainment
- Photographer

Testimonials



Testimonials

Thank you so much to you and the team at Chiswick for such a wonderful event for my 50th birthday on Saturday night. Everything was simply fantastic! Our Belfast girl (as she became known) was a fantastic host, keeping all my guests well-watered and fed. Everyone has commented on how wonderful she was in our function space. The food was excellent and in abundance. My nephews were most appreciative of the sizeable doggy bag they got to take home too. The cake was delicious and looked amazing! A big thank you to you and the sommelier for suggestions in the upgrading of champagne and wines. Everyone commented on how delicious they were. My friends all wrote to me the next morning telling me what an exquisite event Saturday night was. A big thank you to you and your team for bringing it all together.”

– Raelene



“We had a lovely experience at Chiswick on Monday for our Recognition Event – the food was amazing, and the service was fantastic. Thank you to all the staff for making it a wonderful experience for all our guests who had a great time. Thanks to you also for your assistance in the lead up with planning and organisation.

Looking forward to working with you again in the future.”

– Sonia

“ I just wanted to say thank you so much for such a fabulous event last Saturday. The team were fabulous and we had a beautiful day. It was seamless and stress free and just so lovely.”

– Emma



What's
Next?

1.

Fill out our quick and easy Event Enquiry Form – let us know your details of your desired event.

Our Events team will get back to you on availability and send through proposal of cost and can arrange a time to call and discuss your event.

Lock in your date with a deposit and signed contract

2.

Leading up to your event date (1 month prior), your event planner will liaise with you on the next steps of the planning process with menu selection and details of your event

Food, beverage and dietaries will be finalised 3 weeks before your event

3.

10 days out we will ensure the venue have the runsheet and floor plan with ample time to feedback on any concerns

Final numbers confirmed 7 business days prior to your event

Fill out our [Event Enquiry Form](#) with details of your event and a member of our events team will be in touch shortly.

Get in Touch

Contact us

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chiswickwoollahra.com.au

Site viewing available by appointment

[instagram.com/chiswickwoollahra](https://www.instagram.com/chiswickwoollahra)

[facebook.com/CHISWICKRestaurant](https://www.facebook.com/CHISWICKRestaurant)