

CHISWICK

Wedding Pack

Contents

1. [Introduction](#)
2. [Event Spaces](#)
3. [Complimentary Services](#)
4. [Food & Beverage](#)
5. [Extra Services](#)
6. [Testimonials](#)
7. [Next Steps](#)
8. [Get In Touch](#)

Chiswick Wedding Pack

Introduction



Celebrate your wedding day at one of Sydney's most romantic and intimate venues. With a unique location, picturesque setting, delicious, seasonal menus, incredible service and stylish furnishings, Chiswick will create the perfect day that you and your guests will remember forever.

Enjoy the simplicity of great produce grown and picked fresh from our kitchen garden, 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 top Australian and international producers.

Chiswick is where surprise meets warmth and flair meets discipline. Serving honest magic, rough charm and memorable experiences.

What we do?

From long lunches to private dinners or exclusive hire, we love nothing more than bringing to life your special day that sees your guests experience all that our venue and talented team has to offer.

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.

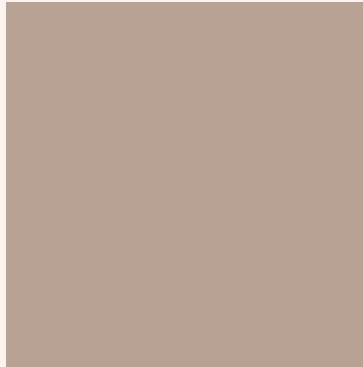
Our experienced Event Planner will work with you on a food and beverage offering, suited to your budget and desired wedding brief.

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 special day to life – we'll be with you every step of the way.

Event Spaces



Chiswick Wedding Pack Event Spaces



Breakfast Events

Mon - Thrus from 8am to 10am
Bump in permitted at 7am
Bump out by 10:30am

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 special day, 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 hosting your reception.

Exclusive Use

Capacity: 116 Seated

Available Monday – Thursday

Chiswick is available for exclusive use for groups of up to 116 people. Make your wedding even more spectacular by having the venue all to yourself. With access to our private dining room, main dining room and the stunning Chiswick lawn – conveniently celebrate your ceremony and reception all in one place with your nearest and dearest.



Chiswick Lawn

In conjunction with your confirmed Chiswick event, our iconic Chiswick lawn makes for a picturesque setting for weddings with the ability to celebrate your ceremony and reception all in one place. Say your vows nestled in the heart of Chiswick gardens, a romantic location to wed the love of your life. Enjoy wedding pictures, welcome drinks, cocktails and canapés on the beautifully manicured lawn prior to joining us inside for your seated reception. Prior approval from Woollahra Council is required for all gatherings within the gardens. Please liaise with our team for further information.



Complimentary Services





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 Wedding Pack 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

Rosemary flatbread, garlic, olive oil

Barra-masalata, vegetable chips

Roasted beetroot, buckwheat, black garlic

Yellowfin tuna crudo, persimmon, ginger vinaigrette

Roasted eggplant, romesco, caper leaf, almond

Bannockburn chicken, carrots, jus

Chiswick slow roasted lamb shoulder, pumpkin, mint sauce

Garden leaves, Chiswick vinaigrette

Chips, celery salt, herb mayo

Sticky toffee pudding, vanilla ice cream, butterscotch sauce

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

Sample Collective 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:

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



Chiswick Wedding Pack

Testimonials



“Huge thank you to you and the team for making the day so perfect, I heard from multiple guests that they were so impressed with the service, the food was phenomenal and they loved the venue. I still dream about that lamb, possibly the best I’ve ever had. Appreciate all your help in organising everything, you have been an absolute legend and made everything so smooth and easy.”

- Jack & Liana

“We just wanted to pass on our heartfelt thanks to you and your team for your amazing work and help on our big day! The whole process was totally seamless, so well thought out and detailed, wonderful food and service every step of the lead up to the day and on the day. We absolutely loved the food, drinks and cake, and our lovely server who looked after us on the day went above and beyond, simply wonderful! We will definitely recommend you guys to all our friends and family for any event!

- Shannon and Jason

Testimonials

“We just wanted to thank you and the Chiswick Team so much for making our event absolutely perfect on Saturday. We honestly couldn't have asked for more – our guests commented on the fabulous food and drink, the beautiful location and how seamlessly the staff served the food. Personally, we're particularly grateful for you arranging the customised menu and drinks, particularly the generous dietary options and organising the mocktails, which made all our vegetarians and non-drinkers feel extra special!! Also, a big shout out to the staff on the day who kept us both updated throughout the event and packed up the excess food to take home, assisted guests right from arrival to departure. We're so grateful and huge thanks again to all!

- Adi & Anna





What's
Next?

What's next

1. Dream Team

- We get to know you – We want to know how you met, what you like, what does your dream wedding look like to you.
- Arrange a site viewing.
- We 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 date with a deposit and signed contract.

2. Planning

- Leading up to your event date (1 month prior), your event planner will liaise with you on how much or little involvement you want.
- While you start filling out your menu selections and details of your event, our Event Planner is here every step of the way should you have any questions. We are just a phone call or email away.

3. The Lead Up

- Food, beverages and dietaries will be finalised 3 weeks before your event,
- 2 weeks out we will ensure the venue have the runsheet and floor plan with ample time to offer feedback on any concerns.
- Final numbers are due 3 business days before event.

4. Wedding Day

- Our in-venue team is ready to make all your wedding dreams a reality.

5. Post Wedding Day

- Reminiscing your special day and wishing you could do it again and again.
- We are still here for any follow ups and feedback – We want to know how amazing it all was.

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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events.chiswickrestaurant@solotel.com.au

chiswickwoollahra.com.au

Site viewing available by appointment

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

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