



# THE CLOCK

EVENT PACK ————— 2023

# THE CLOCK



A neighbourhood institution in every sense of the word, The Clock has long been the perfect venue to enjoy great times with friends.

Endless drinks on our iconic Balcony overlooking Crown Street, soaking up the serenity in our sunken Courtyard, or enjoying the exclusivity of our Whiskey Room for a celebration, we've got a space for anything worth getting together for.

Have a flick through this events package for a brief look into our range of spaces, food options and pricing. If you're envisioning your next event here at The Clock, simply scan the QR code below, fill out the form, and our experienced events team will get in touch to start planning your event.



## OUR EVENT SPACES

# THE WHISKEY ROOM

*Capacity: 50 seated, 70 cocktail*

Exclusivity, privacy and elegance. Our Whiskey Room boasts high ceilings, a private bar, open deck space and intimate settings after dark. Comfortable accommodating up to 50 guests seated or 70 standing, this is a perfect space for a private event.





# PENDULUM LOUNGE

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*Capacity: 30 - 120*

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Tucked away on our second floor is our Pendulum Lounge. With capacity to host up to 70 guests seated or 120 cocktail-style, this space is great for large celebrations such as corporate events, birthdays and engagement drinks.





## COLLINS ST. CORNER

*Capacity: 20 Cocktail* .....

With capacity for up to 20 people cocktail style, the Collins St Corner is a relaxed space that's perfect for smaller gatherings.



## CROWN ST. BANQUETTE

*Capacity: 30 Cocktail* .....

Right in the middle of all the action on our second floor, Crown St. Banquette comfortably hosts up to 30 people cocktail style.



## COURTYARD ALCOVE

*Capacity: 40 Cocktail* .....

Courtyard alcove is a non-exclusive space with shared bar access. This space is undercover and hosts up to 40 people cocktail style.



# CANAPE MENU



## COLD (10 per serve)

**Tomato & Eggplant Crostini \$35**  
Parsley, shiraz vinegar (vg, nf)

**Spinach & Artichoke Dip \$30**  
Cucumber (gf, vg, nf)

**Steak Tartare \$40**  
Cornichon, eschalot, sebago crisp  
(nf, df gf)

**House Cured Salmon \$40**  
Pickled eschalot, dill, crouton (nf)

**Pickled Mussel \$35**  
Artichoke and green olive  
tapenade (nf)

**Ham & Melon Brochette \$35**  
(gf, nf, df)

## HOT (10 per serve)

**Fried Panisse \$30**  
Truffle pecorino, dijonnaise (gfo, v, nf)

**Coq au Vin Tart \$35**  
Red wine braised chicken (nf)

**Fried Camembert \$45**  
Preserved quince (v, nf)

**Chorizo en Croute \$45**  
Garlic aioli (nf)

**Escargot Toast \$35**  
Garlic parsley butter, chives (nf)

## SUBSTANTIAL CANAPES (10 per serve)

**Provençal Baguette \$50**  
Olive, dried tomatoes, roasted capsicum, zucchini (vg, nf)

**Petit Clock Burgers \$65**  
Raclette cheese, Dijon, caramelized onion (nf)

**Fried Eggplant Sandwich \$55**  
Rocket pesto, artichoke (vg, nf)

## PACKAGES

### \$25 Per Head

Choose: 2x cold canapes, 2x hot canapes, 1x substantial

### \$35 Per Head

Choose: 3x cold canapes, 3x hot canapes, 2x substantial

### \$45 Per Head

Choose: 4x cold canapes, 4x hot canapes, 3x substantial

## PLATTERS

**Half Dozen Rock Oysters \$50**  
Shiraz mignonette (gf, df, nf)

**Crispy Squid Platter \$55**  
Espelette pepper, parsley, aioli (nf, df)

**Charcuterie Platter \$95**  
Terrine, cured meats, pickles, toast, mustard

**Plateau de Fromage \$95**  
Selection of French and Australian cheese, lavosh, muscatels, quince (v)

**Fruit Platter \$65**  
Seasonal fruit

**Bowl of Pomme Frites \$12**  
Aioli

v vegetarian, vg/vgo vegan/option,  
gf/gfo gluten free/option, nf nut free, df dairy free

# WHAT'S NEXT

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.

Leading up to your event date, 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 2 weeks before your event.

2 weeks 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.

## THE CLOCK



*A place where time  
stands still.*

*@clockhotel*