
GRANA PRIVATO

HINCHCLIFF HOUSE

HOUSE MADE *Events*

GRANA PRIVATO

Event Pack



Events in the *Heart* of the City

Host your event at Grana Privato, located on the top floor of Heritage listed Hinchcliff House. This venue is an extension of our renowned restaurant on the ground floor, Grana.

Whether it's a brand activation, cocktail party or intimate dinner, Grana Privato offers a versatile and memorable setting. With exposed brickwork, wooden beams and original windows, this venue offers a warm and inviting atmosphere. Our experienced events team is here to ensure every detail is flawless, making your event at Grana Privato unforgettable.



Breakfast

Our breakfast menus are a perfect way to start the day, designed to be enjoyed at your choice of venue within Hinchcliff House.

Canape Breakfast

6 Bites
\$65pp

Add-on
Breakfast grazing station **\$12pp**

Breakfast Buffet

Sweet & savoury pastries
Breakfast items
\$59pp

Breakfast Drinks

Tea & filtered coffee
Juices
\$25pp



The Shared Table

Our shared table offers a twist on the signature Grana experience, providing guests with a carefully considered mix of freshness, quality and locality. Perfect for experiences that centre around generosity, comfort and enjoyment. We make whatever we can, and source the best of whatever we can't.

Package

Hinchcliff House bread
2 Shared starters
2 Shared mains
2 Shared sides
\$99pp

Suggested Add-ons

3 Canapés on arrival **\$20pp**
3 Chef's selection canapés **\$15pp**
1 Starter **\$20pp**
1 Main **\$40pp**
1 Side **\$8pp**
1 Dessert **\$15pp**



Cocktail Events

Our cocktail event menu features a variety of canapé options. Whether you're hosting a corporate gathering, a festive celebration, or a social soirée, our offerings include small bites, more substantial items, and delightful sweets to finish. Ideal for a wide range of events, our menu caters to diverse tastes and ensures a memorable experience.

3 Hour Package	4 Hour Package	5 Hour Package	Suggested Add-ons
4 Bites 3 Substantials \$59pp	6 Bites 3 Substantials \$69pp	7 Bites 4 Substantials \$89pp	Grazing station \$39pp Seafood bar \$49pp Cheese station \$26pp Dessert station \$29pp Live shucking station \$350 +\$7 per oyster



Please speak to our team for further information on food requirements for your event duration.

Alternate Drop

Our alternate drop menu is perfect for intimate, formal occasions. Drawing inspiration from Italian recipes and dining customs, with a distinctly Australian touch, each dish is designed to be generous and delicious.

*Suitable for up to 70 guests.

Package

2 Course alternate drop
2 Shared sides
\$114pp

Suggested Add-ons

3 Chef's selection canapés **\$15pp**
1 Shared side **\$8pp**
1 Alternate desserts **\$15pp**
2 Alternate desserts **\$25pp**
3 Dessert canapés **\$20pp**

Bespoke Menus

Let us know your budget and give us a little notice, and we'll source the finest local produce to create unique dishes that promise a truly special experience. Prices start at **\$180pp**. Premium wine pairing is available from **\$170pp**.



Sample Floor Plans

Cocktail: 120 guests, curtain closed | 200 guests, curtain open *fee applies to remove furniture
Seated: 90 guests, with venue furniture | 140 guests, including hired furniture *fee applies for additional furniture

- 50 Guests

Cocktail area

Curtain closed

Venue furniture
- 90 Guests

Cocktail area

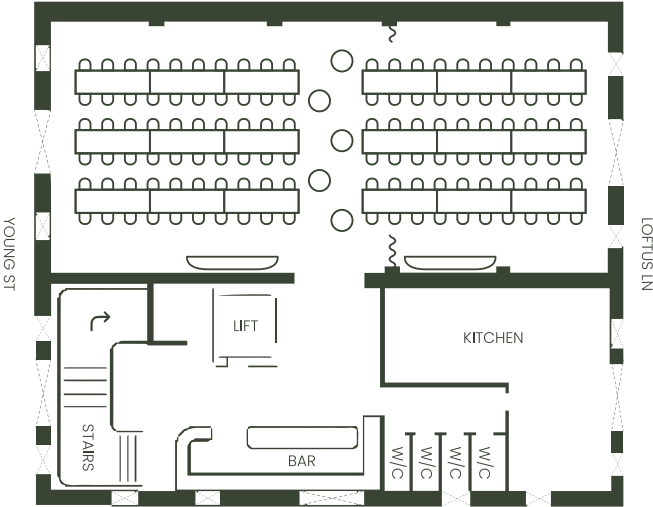
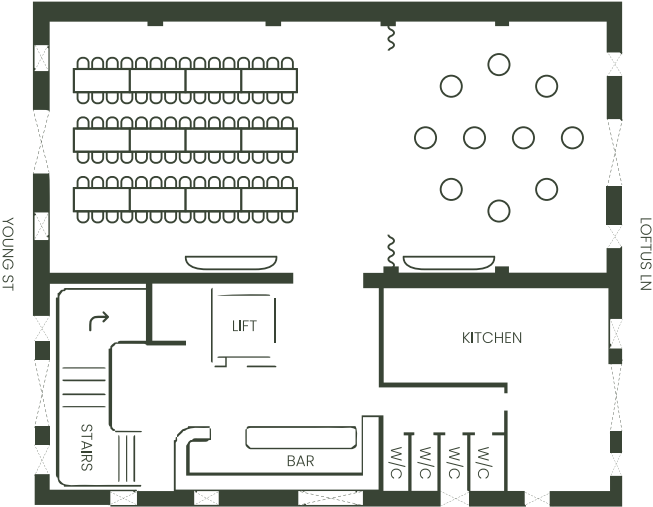
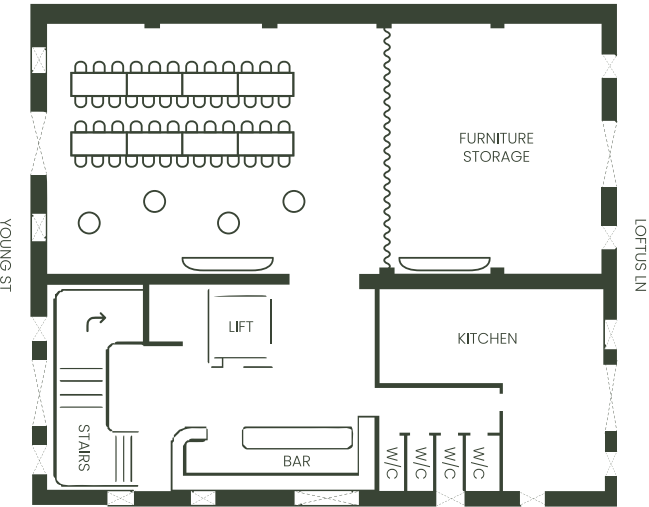
Full room

Venue furniture
- 140 Guests

Cocktail area

Venue furniture

Additional hired furniture



Terms & Conditions

- Food & beverage minimum spends apply.
- A 10% service charge applies to the total spend.
- Menu alterations available through the events team 6 weeks prior to the event—additional charges apply.
- Food and beverage offering is subject to seasonal change.

Contact Details

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02 7228 1409

housemadeevents.com/grana-privato

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How to Find Us

