

FUNCTIONS & EVENTS

Ms. Parker

01. WINE BAR

02. RESTAURANT

03. EXCLUSIVE HIRE

04. CANAPE MENU & PRICING

05. BANQUET DINNER MENUS & PRICING

06. BEVERAGE PACKAGES & PRICING

07. THREADS BAR

08. TERMS & CONDITIONS

09. CONTACT DETAILS



Wine Bar

**Ms Parker Wine Bar can be booked
for private standing events only.**

Capacity:

- 50pax Standing

Service Times:

- Breakfast 7am - 11am
- Lunch 11am - 4pm
- Dinner 5pm - 10pm

Liquor License Hours:

- 9am - Midnight

Food Menu Options:

- Canapé standing only

Drink Menu Options:

- Bar tab
- Drinks package per person

Private Hire Minimum Spend:

- Monday - Thursday \$2,000
- Friday - Sunday \$3,000

Restaurant

Ms Parker Restaurant is available for both seated dinners and canapé events.

Capacity:

- 100pax Standing
- 70pax Seated

Service Times:

- Breakfast 7am - 11am
- Lunch 11am - 4pm
- Dinner 5pm - 10pm

Liquor License Hours:

- 9am - Midnight

Food Menu Options:

- Canapés - Standing
- Banquet dinners - Seated

Drink Menu Options:

- Bar tab
- Drinks package per person

Private Hire Minimum Spend:

- Monday - Thursday \$3,500
- Friday - Sunday \$6,000





Exclusive hire

**Ms Parker Restaurant & Wine Bar
exclusive hire - entire level.**

Capacity:

- 100pax Standing
- 70pax Seated

Service Times:

- Breakfast 7am - 11am
- Lunch 11am - 4pm
- Dinner 5pm - 10pm

Liquor License Hours:

- 9am - Midnight

Food Menu Options:

- Canapés - Standing
- Banquet dinners - Seated

Drink Menu Options:

- Bar tab
- Drinks package per person

Private Hire Minimum Spend:

- Monday - Thursday \$4,000
- Friday - Sunday \$6,500

FUNCTIONS & EVENTS



Canape Menu & Pricing:

SMALL

Motley Signature Sausage Roll - Pork Chorizo (Dairy Free)
Lamb & Rosemary Mini Pie
Freshly Shucked Oysters, Shallot & Aged Wine Vinegar Dressing (GF)
Caramelised Onion & Goats Cheese Tart (Vego)
Mushroom, Onion & Aged Cheddar Quiche (Vego)
Salmon & Dill Croquettes
Shitake & Buffalo Mozzarella Croquettes (Vego)
Ratatouille & Feta Tart (Vego)
Prawn & Lobster Spring Roll, Fermented Chilli Dip (Vego)
Prosciutto & Fig Bruschetta
Rare Sliced Beef, Crispy Potato & Horseradish Hollandaise (GF)
Korean Spicy Fired Chicken Parmesan Cheese
Caviar Blini & Creme Friache
Whipped Cod Roe Tartlet, Bloody Shirz Caviar
Gorgonzola Stuffed Dates, De Xeres Sherry Vinegar (Vego / GF)
Fired Skull Island Prawns, Lemon Herb Mayonnaise

LARGE

Wild Mushroom Croque Monsieur & Truffle Honey (Vego)
Truffled Chicken Croque Monsieur & Truffle Honey
Wagyu Beef Sliders, Vintage Cheddar, Bacon & Onion Jam
Falafel Sliders, Vegan Cheese, Jalapeño & Onion Jam (Vegan)
Crispy Pork Belly, Nduja Cream, Pork Floss (20 person minimum)
Pulled Chicken Taco, Black Mole Sauce
Grazing Platter - Selection of Cured Meats, Cheeses, Lavosh & Dried Fruits
Dessert Platter - Chefs Selection of Petit Four Sweet Treats

OPTION 1:

SELECTION OF 6:
5 Small + 1 Large
\$45pp

OPTION 2:

SELECTION OF 8:
6 Small + 2 Large
\$59pp

OPTION 3:

SELECTION OF 10:
8 Small + 2 Large
\$69pp

Small extra per person - \$8 - Large extra per person - \$12

FUNCTIONS & EVENTS



Large Group Banquet Dinners

\$85 PER PERSON

House made focaccia, Whipped Truffle Butter

Warm Burrata Salad
Heirloom Tomatoes, Seasonal Stone Fruits
Balsamic Honey

KingFish Crudo
Lime Smoked Yoghurt, Pickled Greens
Finger Lime

Bone In Rib eye
Confit Garlic & Merlot Jus

Blue Swimmer Crab Rigatoni
Fermented Chilli, Salmon Roe & Cream

Seasonal Vegetables & Green Olive Gremolata
Truffle & Parmesan Fries

Valrhona chocolate Tart & Coconut Sorbet

+ \$12 PER PERSON CHEESE SELECTION

**Menu items are subject to change based on
seasonal produce availability. Dietary
requirements can be catered for upon request.**

\$110 PER PERSON

House made focaccia, Whipped Truffle Butter
House marinated Gordal green olives
Wagyu Bresola

Warm Burrata Salad
Heirloom Tomatoes, Seasonal Stone Fruits
Balsamic Honey
KingFish Crudo
Lime Smoked Yoghurt, Pickled Greens
Finger Lime

Portobello Mushroom Ragu
Papadelle, Shaved Goats Cheese
Whole Market Fish
Caper Beurre Noisette, Charred Citrus
Red Wine & Rosemary Braised Lamb Shank
Lamb Juices & Mint Salsa Verde

Green Leaf Salad
Sweet Potato Pomme Puree
Seasonal Vegetables & Green Olive Gremolata

Valrhona chocolate Tart & Coconut Sorbet

+ \$12 PER PERSON CHEESE SELECTION

FUNCTIONS & EVENTS



Beverage Packages & Pricing

Drinks for functions can be arranged as a price-per-person package (see below) or a bar tab, where you control inclusions and exclusions. Wine selections for packages are subject to in-house availability at the time of your event.

SILK PACKAGE -

Choose Three House Wines

All tap beers

Soft drinks, Non Alcoholics, Tea & Coffee

2 HOURS \$59pp

3 HOURS \$69pp

4 HOURS \$79pp

LINEN PACKAGE -

Choose Five House Wines

All Tap Beers

Soft Drinks, Non Alcoholics, Tea & Coffee

2 HOURS \$69pp

3 HOURS \$79pp

4 HOURS \$89pp

VELVET PACKAGE -

Choose Seven House wines

House Spirits

All Tap Beers

Soft Drinks, Non Alcoholics, Tea & Coffee

2 HOURS \$99pp

3 HOURS \$109pp

4 HOURS \$119pp

Cocktail packages and tailored beverage menus are available on request. We're happy to offer price-per-person options for arrival cocktails and bespoke drink selections—just let us know what you have in mind!



Extend Your Event Across Two Levels

Looking to elevate your event experience? Threads Rooftop Bar, located in the same building, offers the perfect space for pre- or post-event drinks. Whether you start with rooftop cocktails before moving downstairs for your main event or wrap up the night with a rooftop wind-down, Threads provides a stylish open-air setting to enhance your celebration.

Availability depends on the day and time of your event—let us know if you're interested in creating a seamless multi-level experience!



Terms & Conditions – Events at Ms Parker

Deposits & Payments

- Deposit Requirement: A 50% deposit of the minimum spend is required upon booking to secure your event date and time.
- Booking Confirmation: We do not accommodate tentative holds for bookings of any size. To confirm your booking, a credit card authorization form must be completed and returned to process the deposit.
- Final Payment: The remaining balance must be settled on the day of the event, unless prior arrangements have been made.

Surcharges: The following surcharges apply:

- Credit Card Payments: 1.5%
- Sundays: 10%
- Public Holidays: 15%

Wet Weather Policy

- Threads Rooftop Bar: As a partially open-air venue, Threads is subject to weather conditions. While we will do our best to relocate your group under cover in case of rain, alternative arrangements cannot be guaranteed and will depend on bookings at the time.

Final Selections, Guest Numbers & Dietary Requirements

- Final Selections: Food and beverage selections, confirmed guest numbers, and dietary requirements must be finalized no later than 14 business days prior to your event.

Dietary Responsibility:

- Notifying us of all dietary requirements and allergies is the responsibility of the event host. If we are not informed of dietary requirements by the time of final menu selection, we are not responsible for accommodating any missed requests.
- Guest Number Reductions: Any significant reduction in guest numbers within 5 days of the event may incur a \$50 per person fee.

Event Timing & Space Allocation

- Non-Exclusive Bookings: Non-exclusive event bookings are allocated a 4-hour timeslot.
- Exclusive Bookings: Exclusive venue bookings are allocated a 5-hour timeslot.
- Strict Adherence to Timing: All events must adhere to their allocated timeslot, and extensions are subject to availability and additional costs.

Responsible Service of Alcohol (RSA)

- RSA Enforcement: We adhere strictly to Responsible Service of Alcohol (RSA) laws. Management reserves the right to refuse service to any intoxicated guests.
- Drinks Packages & RSA: No refunds or discounts will be offered for guests who are refused service due to intoxication or RSA enforcement.

Cancellations & Refunds

- Wet Weather Cancellations (Threads Rooftop Bar Only): If you choose to cancel due to weather, you must notify us at least 72 hours in advance for a full refund.
- General Cancellations: For all other cancellations, a full refund of the deposit is available if the event is cancelled at least 10 days prior. Cancellations within 10 days may result in forfeiture of the deposit.

Audio/Visual & Music Policies

- Non-Exclusive Events: For shared space bookings, we are unable to adjust music for speeches, accommodate playlists, or provide dedicated AV facilities.
- Exclusive Events: Exclusive hire of Threads or Ms Parker may allow for custom music playlists, speeches, and AV equipment, subject to prior arrangement.

Minimum Spend:

- If the agreed minimum spend is not met, the remaining balance will be charged to the final bill.

Damage & Liability:

- The event host is responsible for any damages, excessive cleaning, or loss caused by guests. Any damages will be added to the final invoice.

External Food & Beverage:

- No external food or beverages may be brought into the venue without prior approval. Cakes may be allowed but may incur a cakeage fee.

Behaviour & Conduct:

- We reserve the right to refuse entry or remove guests who display disruptive, aggressive, or intoxicated behavior. No refund will be provided in such cases.

FUNCTIONS & EVENTS

RESERVATIONS & ENQUIRYS:

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