ESCAPE HUNT

LOFT ON GEORGE

ROOFTOP VENUE HIRE



LOFT ON GEORGE EVENT SPACE



Main Space & Large Balcony



Party Nook



Main Space & Party Nook



Upper Conference



Large Balcony



Small Balcony

We are a licensed venue. Party Nook is shared space with the Main Bar where people may be consuming alcoholic beverages

All prices GST inclusive

LOFT ON GEORGE EVENT SPACE

We offer a private meeting and event space on level 7 just above Escape Hunt. There are multiple spaces for hire including the main space, balconies and a conference space.

It is fully licensed and offers a range of food and beverage options (see following page).

A single space can be booked or the entire venue can be hired. Hiring a single space means other groups may occupy another space during your event. If you wish to have full exclusivity, then you must hire the entire venue.

You can choose to hire an **area OR** commit to a **minimum spend. Minimum of 2 hours.**

If you choose a drinks package from the following page all venue hire fees will be waived for the space that is suitable for your group size.

Area	Capacity	Price per hour	Minimum spend per hour
Party Nook	12	$240 ($60 kids)	$480
Small Balcony	8	$220 ($55 kids)	$440
Large Balcony	12	$240 ($60 kids)	$480
Main Space	25	$350 ($100 kids)	$700
Upper Conference Room	25	$350 ($100 kids)	$700
Main Space + Party Nook	40	$500 ($150 kids)	$1000
Main Space + Party Nook + Balconies	60	$600 ($200 kids)	$1200
Entire Venue	80	$650 ($250 kids)	$1300

EMAIL
sydney@escapehunt.com

CATERING AND DRINKS

A full range of catering options are available including breakfast, morning tea, lunch, afternoon tea, cocktail canapes and dinner – please request our latest brochure.

A selection of premium beers, ciders, wines and soft drinks are available for purchase on a pay as you go basis.

Alternatively, you can take a drinks package. All drinks packages include free venue hire at Loft on George:

- 2 Hour Drinks Package $40pp Choice of water, soft drinks, beer, cider or wine
- 3 Hour Drinks Package $50pp Choice of water, soft drinks, beer, cider or wine
- 4 Hour Drinks Package $60pp Choice of water, soft drinks, beer, cider or wine
- BYO catering is available for $7.50pp (NOTE: no BYO for drinks)







Please consult staff for any special dietary needs
NOTE: We are a Responsible Service of Alcohol venue and drinks will not be served to intoxicated persons

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KEY TERMS AND CONDITONS

- Full pre-payment is required at least 7 days prior to your event – payment can be credit card, bank transfer or PayPal
- Special requests: if you have any special requests (e.g. TV or audio visual) please let us know in advance
- Catering, Loft on George and drinks packages are nonrefundable
- On-site catering options are made fresh to order – changes or cancellations must be made at least 7 days before the event
- Rescheduling: events may be rescheduled with at least 3 days notice:
  - Events rescheduled with 3- 6 days notice will attract a 20% rescheduling fee (excluding catering costs)
  - Events rescheduled with 7+ days notice can be rescheduled for free

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IMPORTANT RULES FOR LEVEL 7

1. **Trading Hours:** Monday - Thursday & Sunday 10am to 10pm, Friday & Saturdays 9.15am to 11pm. We strictly need to close by 11pm, which means all patrons need to start vacating between 15 - 30 minutes prior to closing time (depending on the number of patrons we need to vacate).

2. **Venue Cleanliness:** To maintain a clean and enjoyable space for all guests, confetti, glitter-filled balloons, and party poppers are not permitted within the venue.

   Any unreasonable mess created during the event will incur a cleaning fee, charged to the booking party. We appreciate your cooperation in helping us keep the venue welcoming for everyone.

3. **Attendee Limit:** The number of attendees must not exceed the number booked. Each space has a designated capacity, which is essential for health and safety, as well as the comfort of patrons in other areas.

4. **Booked Area:** Attendees are required to stay within their reserved area and not encroach on other areas.

5. **Timeframes:** Please adhere to the times booked for your reserved areas. All attendees are required to vacate their reserved area promptly after their booked time to provide our team with adequate time to clean and prepare the space for the next booking.

6. **Earlier Access:** We can allow access to the space hired 15 minutes prior to the booking. If access to the premises earlier than 15 minutes is needed, the additional time needs to be included in the space hired time.

7. **Noise Restrictions:** No DJ's or dancing allowed due to noise restrictions.

8. **Entry Requirements:** All patrons need to present identification upon arrival.

9. All persons under 18 will need to have a responsible supervising adult with them at all times.

10. Patrons will not be allowed re-entry if they leave the venue during the event.

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ESCAPE HUNT

ONE POT CATERING MENUS



CANAPES

Express Canapes:

- 6 canapes - $35pp
  8 canapes - $40pp
  10 canapes - $45pp

- Grilled chicken skewers, sweet chilli and lime dip
  Chef's Choice Finger sandwich
  Mini caramelised tomato and fetta tarts, (warm)
- Arancini - 4 cheese, truffle dipping sauce
- Jalapeno Poppers, cream cheese filling
  Bocconcini cherry tomatoes, fresh basil skewers (GF)
- Arancini - roasted pumpkin and sage, truffle dipping sauce
- Vegetarian frittata
  Blackened corn and mint blinis, avocado salsa
  House made cheese and mushroom quiche
- Vegan Mexican roasted vegetable empanada
- Vegan Indian spiced Aloo Bona Masala dip
  Arancini – Vegan Bolognese
  Smoked cod croquette, mayonnaise

All prices GST inclusive.
Delivery cost excluded

Delivery cost: $15 weekdays | $25 weekends | NO deliveries on Sundays | Public Holidays vary

CANAPES

Premium Canapes (choose 6):

- For 10 people: $395
  For 20 people: $785
  For 30 people: $1145
- For 50 people: $1965

- Truffled mushroom pie, cheddar fondue dipping sauce
  Citrus salmon avocado ceviche on corn tortilla, herbs
  Angus beef slider, tomato relish, gruyere cheese
- Shitake and water chestnut rice paper rolls, chilli lime dipping sauce
- Mini Peking duck pancakes, hoisin sauce, cucumber and shallot
  Roasted eye fillet of beef, mini Yorkshire pudding, horseradish
- Charred salmon, sweet soy and fresh basil (GF)
- Mini wagyu beef burger patties, cheese, burger sauce
  Slow cooked pulled pork shoulder, fennel and red cabbage slaw slider
  Tiger prawn & crunch slaw rice paper rolls, sweet chilli
- Tartlet of wild mushrooms, slow cooked garlic
- Roasted eggplant chutney, falafel, mozzarella fresh pesto slider
  Gluten Free spinach and ricotta roll, tomato ketchup
- Spinach and mixed vegetable pie
- Chicken and mushroom pie, tomato chutney
- Slow cooked lamb shoulder pie, rich vine ripened tomatoes, tomato ketchup
  Classic beef pie, roasted eggplant and cumin, tomato ketchup
- Pork and fennel sausage rolls
- Poached Coffs Harbour prawns, ranch dressing

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SHARED PLATTERS

Celebrate Grazing - Charcuterie / Antipasto Platter
$185 – 8 to 10 People
Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

Cheese Platter
$80 – 6 people
Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney, and water crackers

Celebrate Vegetarian Grazing -Vegetarian Grazing Box with Ricotta
$120 - 8 to 10 People
A celebration of fresh and delicious vegetables with the always amazing ricotta. This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta,
3 x dips, gluten free crackers and bread.

Oysters, Prawn, Salmon Platter
$175
Oysters - (12), King Prawns - (12) Smoked Salmon (12 Slices) Baguette, Lemons, and dips.

Celebrate At Work
$265 – 60 pieces
20 x Gourmet mixed pies, homemade puff pastry, slow braised fillings & Heinz ketchup.
20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned, and served with Heinz ketchup.
20 x Quiche, delicious assortment of vegetarian quiche, semi-dried tomato & feta, and cheddar & onion jam.

Gourmet Mixed Pies & Sausage Rolls
$70 – 15 pieces or $135 for 30 pieces
Delicious House made puff pastry, slow braised fillings, and Heinz ketchup.

Gourmet Mixed Pies
$70 for 15 pieces or $135 for 30 pieces
Savour handcrafted puff pastries, slow braised fillings, and Heinz ketchup in four distinct flavours. Perfect bites, perfected.

Gourmet Sandwiches, Wraps & Rolls Platter
$130 (10 Sandwiches in Total)
A Chef's selection of gourmet fillings made fresh daily.

All prices GST inclusive.
Delivery cost excluded

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SHARED PLATTERS

Sausage Rolls - Pork & Fennel
$70 for 15 pieces or $135 for 30 pieces
Succulent Pork and aromatic fennel seeds, expertly encased in our house made pastry, perfectly seasoned, and served alongside the classic richness of Heinz Ketchup.

Assorted Rice Paper Roll Platter
$70 for 15 rolls or $140 for 30 rolls
Vegetarian – Avocado & Silken Tofu
Chicken – Steamed chicken, shiso cress, green papaya (GF)
Varied sauces

Wraps Platter
$65 (5 wraps cut in half – 10 pieces)
A Chef's selection of gourmet fillings made fresh daily.

Mini caramelized tomato and fetta tarts
$65 for 15 pieces or $105 for 30 pieces
These bite sized delights feature sweet, caramelised tomatoes harmonising with creamy fetta, creating a perfect balance of savoury and sweet in every tart. Perfect for indulging in gourmet goodness.

Jalapeno Poppers
$65 for 15 pieces or $105 for 30 pieces
Experience a burst of bold flavours with our Jalapeño Poppers featuring a zesty kick of jalapeño peppers and a creamy, indulgent cream cheese filling. A perfect blend of spice and smoothness in every bite.

Arancini Trio: 4 Cheese, Pumpkin, and Bolognese
$65 for 15 pieces or $105 for 30 pieces
Delight in our Arancini Trio featuring three top-notch flavours: the creamy richness of 4 Cheese, the savory goodness of Pumpkin, and the classic taste of Bolognese. Each bite is a journey of culinary bliss!

Caprese Skewers - Bocconcini, cherry tomatoes, basil, balsamic glaze
$65 for 15 pieces or $105 for 30 pieces
Enjoy the freshness of our Caprese Skewers, featuring a delicious combination of bocconcini, juicy cherry tomatoes, and fragrant basil, all elegantly drizzled with balsamic glaze. A perfect harmony of flavours in every bite.

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Delivery cost excluded

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SHARED PLATTERS

Smoked salmon bellini, taramasalata, capers, fresh dill
$75 for 15 pieces or $115 for 30 pieces
Indulge in our sensational Smoked Salmon Bellini, paired with creamy taramasalata, briny capers, and a sprinkle of fresh dill. A sophisticated fusion of flavours for an irresistible and delicious food experience.

Australian and Continental Cheese
$80 per 5-6 pax
Premium Australian and Continental cheeses, a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers. A gourmet experience that transcends expectations.

Charcuterie Antipasto & Crudites Platter
$85
A tantalising spread featuring the finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips, luscious Tzatziki, and an array of crunchy Vegetable Crudités. Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers, A gourmet experience that delights every palate.

Mini Peking duck pancakes, hoisin sauce, cucumber, shallots (Platter)
$70 for 15 pieces or $135 for 30 pieces
Delight in our mini–Peking Duck Pancakes, a perfect harmony of succulent duck, hoisin sauce, crisp cucumber, and flavourful shallots. Fresh and delicious, these bite sized wonders promise mouthwatering bites.

Gluten Free Pies & Savoury Rolls
$85 for 15 pieces
Savour an irresistible array of gluten free pies and savoury rolls, crafted for those who crave deliciousness without compromise.

Assorted Quiche Platter
$70 for 15 pieces or $140 for 30 pieces
Indulge in a tempting variety of quiches, where both vegetarians and non-vegetarians alike can relish delightful flavours.

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All prices GST inclusive.
Delivery cost excluded

SHARED PLATTERS

Trio of Cold Sliders
$75 for 15 pieces or $140 for 30 pieces
Savour Introducing our Trio of Cold Sliders Platter:
*Chicken Schnitzel & Slaw
*Prawn Cocktail with Iceberg Lettuce
*Pulled pork with crunch slaw
Experience a burst of diverse flavours in every bite – a perfect blend of freshness and indulgence.

Grilled Chicken Skewers
$85 for 15 pieces or $130 for 30 pieces
Grilled Chicken Thigh Skewers paired with two delicious dipping sauces: zesty Lime aioli and the perfect balance of sweet and heat in our Sweet Chili blend.

Finger sandwich Platter
$60 for 15 pieces or $90 for 30 pieces
Enjoy our made to order finger sandwiches (per finger) with Ham and Mustard, Coronation Chicken, and Smoked Salmon Cream Cheese fillings. Delight in every delicious bite!

Corn Fritters, chunky avocado salsa
$70 for 15 pieces or $130 for 30 pieces
Indulge in the delicious combination of the sweetest fresh corn and fragrant coriander, crowned with a luscious chunky avocado salsa. A taste sensation that promises pure culinary bliss.

Celebrate Dessert
$135 – 20 pieces
5 x Mini macaroons
5 x Lemon tart, smashed meringue, fresh mint
5 x Chocolate tart, white chocolate ganache
5 x Mini Pavlovas, passion fruit curd, fresh mint

Fresh Fruit Platter
$80.00
Seasonal Best / Sliced / Skin Off

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Delivery cost excluded

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ESCAPE HUNT

SUGAR MAMA CATERING MENUS



PLATTERS

Sandwich Platter 1
$15pp (select 3 options)
GF bread $5pp
Falafel and hummus wrap (V)
Creamy eggs and spring onion wrap
Cream cheese and chives (V)
Triple smoked ham with cheese, lettuce & tomato
Roasted vegetables roll (V)

Sandwich Platter 2
$17pp (select 3 options)
GF bread $5pp
Mini frankfurts with tomato sauce
Smoked salmon with cream cheese and dill
Slow cooked pulled beef with seeded mustard
Chicken and creamed corn

Individual Pies
$9pp
Chicken pot pie with creamy cheese sauce
Leek and caramelized onion
Pulled beef and sweet potato

Savoury Snacks
$8pp
Mix of cheese, pulled beef and pulled chicken croquette. GF/ V option available.

Vegetable and Hummus Platter
$10pp
Made with carrot, celery, cucumber and red pepper with house made hummus and flatbread.

Fruit Platter
$11pp
Made with seasonal fruits

Artisanal Cheese Platter
$19pp
Assortment of vintage cheddar, blue cheese, triple brie, quince paste, green olives, dried fruits, grapes and pistachios. Served with water, rosemary crackers and lavosh.

Buns may include brioche, sourdough or wholemeal based on availability. Sandwich platters come with 3 sandwiches per person. Savoury snack – each portion comes with 5 units.

All prices GST inclusive.

DESSERTS

Dessert Platter
$14pp (select 3 options)
Mini orange cake (GF)
Chocolate brownie (GF)(V)
Caramel slice
Coconut and mixed berry slice
Chocolate fudge
Cookies and cream cheesecake slice

Cake In A Jar
$8pp
GF option $2pp
Dark Belgian chocolate filled with chocolate ganache and coconut cream
Dark Belgian chocolate filled with milk and chocolate ganache
Vanilla sponge filled with fresh cream and homemade berries jam
Vanilla sponge filled with homemade dulce de leche and walnuts praline

Cupcakes
$7pp
GF option $2pp
Vanilla
Chocolate
Red velvet
Cookies and cream
Chocolate fudge

Buns may include brioche, sourdough or wholemeal based on availability. Sandwich platters come with 3 sandwiches per person. Savoury snack – each portion comes with 5 units.

All prices GST inclusive.

CAKES

Meringue And Lemon
Fluffy sponge cake filled with Italian meringue, caramel sauce and lemon curd.

Double Brigadeiro
Chocolate filled and covered with white and milk chocolate brigadeiros.

Churros
Fluffy vanilla sponge cake filled with homemade dulce de leche, cinnamon and vanilla custard. Covered with freshly whipped cream and churros.

Pineapple Pavlova
Vanilla sponge cake filled with pineapple compote and vanilla cream. Topped with whipped cream and pavlova.

Chocolate Mudcake
Chocolate cake with milk and bittersweet chocolate ganache. Topped with brigadeiros.

Mixed Berries & Cream
Fluffy sponge cake with homemade mixed berries jam, whipped cream and crème brulee.

Doce de Leite
Vanilla sponge cake filled with homemade doce de leite and vanilla crème brulee.

Meringue & Lemon
My mother's recipe. Chocolate cake filled with coconut and chocolate. My personal choice.

Make Your Own (Select below options)
Size: (refer to the bottom of this page)
Filling: Milk Chocolate, Cookies & Cream, Creamy Coconut, Cream & Mixed Berries Jam
Base: Vanilla, Chocolate, Red Velvet
Topping: Chocolate Buttercream, Vanilla Buttercream, Chocolate Ganache, White Chocolate Ganache

EXTRA SMALL (4 slices): $55
SMALL (8-12 slices): $145
MEDIUM (15-18 slices): $190
LARGE (up to 30 slices): $275

All prices GST inclusive.

Buns may include brioche, sourdough or wholemeal based on availability. Sandwich platters come with 3 sandwiches per person. Savoury snack – each portion comes with 5 units.