



MALONEY
HOTEL GROUP

MALONEYHOTELGROUP

FUNCTIONS & EVENTS PACKAGES



ELEVATE YOUR EXPERIENCE

Maloney Hotels bring more to the table. Five magnificent venues, each with designated or communal functions spaces.

Next to your celebratory events, Maloney Hotels are able to host a multitude of event styles from corporate, conferences, launches, dance parties and concerts, even movie premieres and stage performances.

As one of Sydney's leading hotel groups, each venue comes with its own unique charm. Our experienced team of event managers, expert chefs and beverage leaders, will ensure your event is every bit as wonderful as you imagined it. We pride ourselves on being attentive and delivering flawless service throughout your event.

Whether it's grand or intimate, Maloney Hotels is the perfect choice for a celebration to remember!

SHARK HOTEL

127 LIVERPOOL STREET SYDNEY





ANTE BAR

300 COCKTAIL | 100 SEATED

Private Room

Exclusive bar and bartender

DJ and console optional

Microphone





BIKINI LOUNGE

120 COCKTAIL

Semi Private Room

Exclusive bar and bartender

Pool Tables

(\$2 per game or \$15 per hour)

In house music system





THE PODIUM

40 COCKTAIL

Bollard reserved area

Pool Tables

(\$2 per game or \$15 per hour)

In house music system



SANCTUARY HOTEL

545 Kent St, SYDNEY



OASIS ROOM

120 COCKTAIL

Private Room
Exclusive bar and bartender
2 Pool Tables
(\$3 per game or \$15 per hour)
Your playlist + iPhone connectivity
Microphone and screen





MALONEY'S HOTEL

81 GOULBURN STREET, SYDNEY



LOUNGE
70 COCKTAIL
Bollard reserved area
In house music system





PLATTER PACKAGES

(Includes 2 platters of each selected item)

PLATTER OPTION ONE.

6 PLATTERS.....\$345

Select

2 Classic Platters

1 Premium Platter

PLATTER OPTION TWO.

10 PLATTERS.....\$520

Select

2 Classic Platters

2 Premium Platters

1 Deluxe Platter

PLATTER OPTION THREE.

16 PLATTERS.....\$850

Select

3 Classic Platters

3 Premium Platters

2 Deluxe Platters

Our sumptuous platters are placed on tables for your guest to feast.

Wait service is available for \$40p/h, per staff member a 2-hour minimum requirement.



PLATTERS OPTIONS

CLASSIC

Mac & Cheese Croquettes, shaved parmesan, aioli (v) (20 pieces)	67
Crunchy Thick Cut Chips, chilli aioli (v) (gf)	43
Spring Rolls, sweet chilli sauce (v) (20 pieces)	56
Tomato, Basil & Parmesan Bruschetta (20 pieces) (v)	49
Trio of Dips & toasted flat bread	53
Thai Fish Cakes, namjin dressing (20 pieces)	66

PREMIUM

Dynamite Popcorn Chicken, hot sauce (50 pieces)	69
Spicy Chicken Wings, Smokey BBQ sauce (25 pieces)	56
Spice Fried Calamari, aioli (30 pieces)	72
Wild Mushroom Arancini (20 pieces)	60
Pizza Board (3x pizza's)	58
Chicken, capsicum, spanish onion, baby spinach, oregano	
Margherita, fior de latte, tomato, basil	
Pepperoni, rocket, chilli oil	
G/F bases available, additional	15

DELUXE

Beef Brisket, Rosemary & Red Wine Mini Pies (20 pieces)	69
Australian Cheese & Fresh Fruit plate, nuts, condiments, crackers, bread	83
Wagyu Beef Sliders, tomato, cos, cheddar, Smokey BBQ sauce (20 pieces)	78
Grilled chicken sliders, slaw & peri-peri aioli (20 pieces)	76
Haloumi sliders, slaw & habanero aioli (20 pieces)	76
Fried Fish Tacos, lime coriander cream, habanero mayo, slaw (12 pieces)	56
Seared Black Angus Beef Skewers, Smokey BBQ sauce glaze (20 pieces) (gf)	80
Satay Chicken skewers, peanut sauce (20 pieces)	70

INDULGENT

Prawn Cocktails, marie rose sauce (25 pieces)	81
Sydney Rock Oysters cucumber vinaigrette (24 pieces)	84
Rock Lobster, King Prawns (24 pieces), Sydney Rock Oysters (24 pieces)	390
Smokey BBQ Pork Riblets (20 pieces)	80
Turkey, brie & cranberry sliders (20 pieces)	89

DESSERT

Mini Chocolate Cake Bites (20 pieces)	65
Mini Cheese Cake Bites, strawberries, whipped cream (20 pieces)	65



PLATTERS OPTIONS

GLUTEN FREE//VEGAN OPTIONS

Roasted Cauliflower Rosettes, tomato chutney (vg) (gf)	55
Spiced Chickpea & Puy Lentil Mini Naked Burgers, slaw, lettuce cups (20 pieces) (vg) (gf)	60
Salted Chili Sweet Corn & Green Pea, lettuce cups (vg) (gf)	55
Vietnamese Rice Paper Rolls, chilli dipping sauce (20 pieces) (vg) (gf)	60
Spring Rolls, sweet chilli sauce (20 pieces) (vg) (gf)	56
Hummus, Guacamole & Beetroot Dips, rice crackers, vegetable crudities (vg) (gf)	50

NAKED BURGERS//SLIDERS

Wagyu Beef, tomato, cos, cheddar, Smokey BBQ sauce (20 pieces)	78
Grilled Chicken, slaw, peri-peri aioli (20 pieces)	76
Haloumi, rocket slaw, habanero aioli (20 pieces)	76
Turkey, brie, cranberry (20 pieces)	89

NOODLE BOXES

NOODLE BOX PACKAGE

15 BOXES.....\$135

ADDITIONAL BOX \$9 EACH

Please choose one selection from below:

Beer Battered Flathead Fillet, thick cut house chips, house tartare

Salt & Pepper Calamari, thick cut chips

Hokkien Noodles, chicken or vegetable, oyster sauce

Pesto Penne Pasta

Southern Fried Chicken, slaw



FEED ME PACKAGES

90 minutes of service

PUB CLASSICS

\$48PP

(minimum 25 guests)

Mac & Cheese Croquettes (v)
Crunchy Thick Cut Chips (v) (gf)
Spring Rolls (v) (gf)
Tomato, Basil & Parmesan Bruschetta (v)
Trio of Dips & toasted flat bread

TACO ABOUT IT!

\$52PP

(minimum 25 guests)

Fried Fish Tacos
Chicken Tacos
Beef Tacos
Vegetarian Tacos

SLICE SLICE BABY!

\$46PP

(minimum 20 guests)

Chicken
Margherita
Pepperoni
Nutella

Add green salad \$3.5pp

Add GF bases \$5 per selection

FEED ME PACKAGES

90 minutes of service

SEE FOOD & EAT IT

(minimum 30 guests)

\$99PP

COLD SELECTION

Breads
Sydney Rock Oysters
Tiger Prawns
Tasmanian Smoked Salmon
Cold Cuts
Mixed Leaf Salad
Potato & Bacon Salad
Beetroot & Fetta Salad

HOT SELECTION

Roast Beef
Herb Potatoes
Red Wine Jus
Garlic King Prawns
Jasmine Rice
Queensland Barramundi
Lemon butter sauce
Stir fry seasonal vegetables

SWEET SELECTION

Chocolate Cake
Seasonal Fruit Platters
Tea & Coffee





SET COURSE MENUS

(minimum 15 guests)

*choose one selection from each Course to be served on a set basis.
\$3 surcharge pp for alternative service under 40 guests. For groups over 40 guests,
choose two selections from each course to be served on an alternate basis.
special dietaries can be catered for.*

STANDARD

1 COURSE \$37PP

2 COURSE \$49PP

3 COURSE \$58PP

BREAD

Bread Rolls & mixed selection of bread & butter

ENTRÉE

Choose one option from below:

Chargrilled Mediterranean Vegetable Tartlet, blue cheese, salad greens

Tempura Prawns twisters, wasabi soy dressing

Salt & Pepper Calamari, namjin sauce

Chicken Caesar Salad, cos, bacon, parmesan, egg, croutons

MAINS

Choose one option from below:

Pan-fried Salmon Fillet, roasted potatoes, buttered beans, toasted almonds, lemon butter sauce (gf)

Chargrilled Grain-Fed T-Bone, creamy mash, asparagus red wine jus (gf)

Teriyaki Chicken Breast, mixed Asian greens, toasted sesame

Cognac Infused Grilled Pork Fillet, herbed potatoes, broccolini, apple sauce

VEGETARIAN *Choose one option from below:*

Mushroom Risotto, shaved parmesan

Chargrilled Vegetable Stack, bocconcini, rocket, pesto

Gnocchi, olives, capers, sundried tomatoes, creamy white wine sauce

DESSERT

Choose one option from below:

Individual Baked Cheesecake, passionfruit coulis

Vanilla Pannacotta, berry coulis

SET COURSE MENUS

(minimum 15 guests)

*choose one selection from each Course to be served on a set basis.
\$3 surcharge pp for alternative service under 40 guests. For groups over 40 guests,
choose two selections from each course to be served on an alternate basis.
special dietaries can be catered for.*

PREMIUM

1 COURSE \$41PP

2 COURSE \$56PP

3 COURSE \$67PP

BREAD

Bread Rolls & mixed selection of bread & butter

ENTRÉE

Choose one option from below:

Chargrilled Mediterranean Vegetable Tartlet, blue cheese, salad greens (gf) (v)

Tasmanian Smoked Salmon & King Prawn Salad, citrus chive dressing (gf)

Sydney Rock Oysters, cucumber vinaigrette (1/2 dozen) (gf)

Moroccan Lamb Salad, tzatziki (gf)

MAINS

Choose one option from below:

Oven Roasted Barramundi, grilled asparagus, sweet potato mash, tomato chive vinaigrette (gf)

MAS Certified Scotch Fillet, creamy mash, green beans, red wine jus (gf)

Chargrilled Black Angus T-Bone, creamy mash, green beans, red wine jus (gf)

Chilli & Garlic King Prawns, saffron risotto

Herb Crusted Lamb Rack, roasted root vegetables, mint jus (\$4 extra)

Stuffed Roast Chicken Breast, cognac marinated apricots, almonds, pea mash, herb butter

VEGETARIAN *Choose one option from below:*

Mushroom Risotto, shaved parmesan

Chargrilled Vegetable Stack, bocconcini, rocket, pesto

Gnocchi, olives, capers, sundried tomatoes, creamy white wine sauce

DESSERT

Choose one option from below:

Individual Tiramisu

Individual Double Chocolate Cake, caramel sauce

Australian Cheese & Fresh Fruit plate, nuts, condiments, crackers, bread *(to share)*





BEVERAGE PACKAGES

If opting for a beverage package, all guests must be on the same selected beverage package option

STANDARD

2 HOURS \$47PP
3 HOURS \$54PP
4 HOURS \$61PP
5 HOURS \$68PP

Toohey's New
Boags Light
Morgans Bay Chardonnay
Morgans Bay Cabernet Shiraz
NV Wolf Blass Bilyara Brut
Schweppes Soft Drinks
Assorted Juices

PREMIUM

2 HOURS \$54PP
3 HOURS \$61PP
4 HOURS \$68PP
5 HOURS \$73PP

Local & Imported Beers
2 x Red Varietals
2 x White Varietals
Sparkling Wine
Schweppes Soft Drinks
Assorted Juices

DELUXE

2 HOURS \$62PP
3 HOURS \$68PP
4 HOURS \$73PP
5 HOURS \$79PP

All Tap and Bottled Beers
All Wines by the glass
Schweppes Soft Drinks
Assorted Juices

PRE-PAID TAB: Pre-selected beverages available
CASH BAR: Guests purchase their own drinks

BEVERAGE PACKAGES

If opting for a beverage package, all guests must be on the same selected beverage package option

All beverage packages below have the following house spirits

Gordon's Gin / Smirnoff Red Vodka / Johnnie Walker Red
George Dickel Bourbon / Bundaberg Rum / Pampero White Rum

STANDARD + HOUSE SPIRITS

2 HOURS \$58PP
3 HOURS \$70PP
4 HOURS \$77PP
5 HOURS \$89PP

Toohey's New
Boags Light
Morgans Bay Chardonnay
Morgans Bay Cabernet Shiraz
NV Wolf Blass Bilyara Brut
Schweppes Soft Drinks
Assorted Juices

PREMIUM + HOUSE SPIRITS

2 HOURS \$65PP
3 HOURS \$78PP
4 HOURS \$84PP
5 HOURS \$94PP

Local & Imported Beers
2 x Red Varietals
2 x White Varietals
Sparkling Wine
Schweppes Soft Drinks
Assorted Juices

DELUXE + HOUSE SPIRITS

2 HOURS \$73PP
3 HOURS \$84PP
4 HOURS \$89PP
5 HOURS \$95PP

All Tap and Bottled Beers
All Wines by the glass
Schweppes Soft Drinks
Assorted Juices



TERMS+CONDITIONS.

MINIMUM SPEND

A minimum food and beverage spend may apply when booking a private area. Any food or drinks purchased count towards this amount. If not met, the difference will be charged as a venue hire fee.

FINAL NUMBERS & PAYMENT

Confirm guest numbers and catering at least 14 days before the event. Payment for catering, beverage packages, and bar tabs is required in full 3 days before the event. Additional funds can be added on the night via credit card with venue manager assistance.

RESERVATIONS & CANCELLATIONS

A credit card is required for booking. If a minimum spend applies, a 25% deposit is required.

Cancellations must be in writing. Deposits are non-refundable if cancelled within 14 days of the event. If cancelled within 3 days, prepaid food, drinks, and deposits will not be refunded.

RESPONSIBLE SERVICE OF ALCOHOL

We comply with the Liquor Act and responsible service of alcohol. Intoxicated guests will not be served and may be asked to leave.

MINORS

Under 18s are allowed if supervised by a parent or legal guardian. Management approval may be required—check with the function’s coordinator.

DAMAGES

Clients are responsible for any damage to the venue or its property during the event.

DECORATIONS

Decorations are allowed but must not damage the venue. Glitter, confetti, and similar materials are not permitted. Limited table space may be available for banquet-style dining.

ENTERTAINMENT

Clients must arrange entertainment with venue approval. Noise levels must be discussed at booking. The venue reserves the right to adjust or stop entertainment if needed.

SECURITY

We are not responsible for any personal belongings or equipment brought to the venue. Clients must ensure the security of their items.

SMOKING

Smoking is only permitted in designated outdoor areas. It is prohibited indoors.

FAQS.

CAN WE BRING OUR OWN DECORATIONS?

Yes, but they must not damage the venue (e.g., no tape on walls). Confetti, flower petals, and similar decorations are not allowed. Check with the function’s coordinator for details.

WHEN CAN WE ACCESS THE SPACE FOR SETUP?

A minimum of one hour before the event is provided for setup. More time may be available depending on room availability. Contact the functions coordinator for early access requests.

WHAT ARE THE BAR OPTIONS?

A cash bar requires guests to buy their own drinks.

A pre-paid bar tab allows you to set a budget (e.g., \$2,000) with optional drink restrictions. Once the limit is reached, guests must purchase their own drinks.

A consumption bar tab runs for a set time (e.g., 6 PM-10 PM), with the total paid at the end. Drink selection can be restricted.

CAN GUEST PURCHASES COUNT TOWARD THE MINIMUM SPEND?

Yes, cash bar purchases count toward the minimum spend. If the total is not met, the client must cover the difference.

CAN I BRING MY OWN CAKE?

Yes. A \$2.50 per person cakeage fee applies for cutting and plating.

CAN I PLAY MY OWN MUSIC?

Personal music is allowed in private function spaces (e.g. Oasis Room, Ante Room). In other areas, music is provided and controlled by the venue.

FOOD ALLERGIES AND DIETARY REQUIREMENTS?

We do our best to cater for food allergies and special dietary needs, but we can’t guarantee our food is completely free from allergens like nuts, gluten, dairy, or shellfish. Please let us know of any allergies or dietary requirements at least 7 days before your event. While we’ll take all reasonable care, food is prepared in kitchens where allergens may be present.

By booking with us, you agree that Maloney Hotel Group is not responsible for any allergic reactions or health issues that may occur.



MALONEYHOTELGROUP

ENQUIRE NOW



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