

HYDE PARK
BARRACKS
cafe

Queen Square | Hyde Park Barracks
Macquarie Street Sydney NSW 2000
PO Box 721 Guildford NSW 2161

P 9222 1815 | F 9222 1816
E info@hydeparkbarrackscafe.com.au
www.hydeparkbarrackscafe.com.au

Celebrate in Style. Sip champagne under the star,
gazing at the city skyline, in one of
Sydney's most unique venues...



Set in the grounds of the historical Hyde Park Barracks Museum, sits the Hyde Park Barracks Cafe, among one of Sydney's oldest and most significant buildings.

These stunning grounds are the perfect setting and ultimate venue for your next celebration!

Let us help you make your next event the talk of the town!

Phone our qualified team of event specialists, who specialise in helping you to plan your next successful, unforgettable event!

Phone: 9222 1815

email: functions@hydeparkbarrackscafe.com.au

website: www.hydeparkbarrackscafe.com.au

FUNCTIONS | BREAKFAST | MORNING TEA | LUNCH | AFTERNOON TEA | FULLY LICENSED

Event packages

Event times

Mon-Sun Breakfast 8.00am-10.00 am Lunch 11.30pm-4.00pm (non exclusive) Dinner 5.30pm-12.00am (5 hr duration)
Duration of event is based on menu and beverage package type.

The Hyde Park Barracks Café accommodates up to 100 seated guests, and up to 180 guests for cocktail events. If your numbers exceed our capacity, we can organise marquees in our courtyard to accommodate up to 500 guests, (fees apply).

Barracks Package 1

Exclusive use of venue and courtyard, (for lunch events, indoor area only)
Two or Three course menu served with fresh baked bread and salads to share,
Tea and coffee (with 3 course option), alternate serve courses
Room setup includes all linen, glass ware, cutlery, crockery, service staff and management
Tea light candles, 2 per table/ Lanterns set on outdoor tables

Monday to Friday

Two course \$71.00 per person Three courses \$81.00 per person

Saturday and Sunday

Two course \$74.00 per person Three courses \$84.00 per person

Barracks Package 2

Exclusive use of venue and courtyard, (for lunch events, indoor area only)
Pre dinner service of canapés on arrival in the courtyard, (beverage component is part of your chosen beverage package)
Three course menu served with fresh baked bread, salads, and tea and coffee. Alternate courses served
Room setup includes all linen, glass ware, cutlery, crockery, service staff and management
Tea light candles, 2 per table/ Lanterns set on outdoor tables

Monday to Friday \$89.00 per person

Saturday and Sunday \$92.00 per person

“Barracks” Cocktail party

Canapés service
Exclusive use of venue and courtyard, (for lunch events, indoor area only)
Cocktail room setup, includes all linen- scattered tables and chairs, service staff and management
Bar setup for guest access, waiter tray service
Tea light candles set on tables/ Lanterns set on outdoor tables
See cocktail menu for additional options, page 7.

Monday to Friday

2-3 hour Cocktail party 6 items x 2, 12 canapés pp \$52.00 pp

3-4 hour Cocktail party 6 items x 3, 18 canapés pp \$69.00 pp

4-5 hour Cocktail party 8 items x 3, 24 canapés pp \$79.00 pp

Saturday, Sunday & Public Hol

\$55.00 pp

\$72.00 pp

\$82.00 pp

Deluxe cocktail package

8 items x 3, 24 canapés pp, and a selection of 2 dessert canapés \$86.00 pp

\$89.00 pp

Morning or Afternoon tea menu 2 hour duration

Monday to Friday from \$36.00 per person

Saturday and Sunday from \$39.00 per person

Breakfast buffet menu 2-3 hour duration

Monday to Friday \$49.00 per person

Saturday and Sunday \$52.00 per person

Lunch/ Dinner BBQ Buffet from \$86.00 pp Menu available on request

Catering

Sparkling Catering and Events is the experienced operator which manages the Hyde Park Barracks Café. We have many years experience catering private events, birthdays, graduations, naming ceremonies, christenings, weddings, engagements, funerals, large gatherings, hen's and bucks events and much more.

Feel free to contact us to discuss our off site catering options. With restaurant quality of food, service, presentation, and produce, your next event is sure to be an evening enjoyed by all!



Courtyard Marquee Events

For larger events, we are able to cater for you in a Spectacular clear marquee structure in our historic courtyard space, with the option of either a marquee setup adjacent to the restaurant or in the Southern courtyard.

With options including air conditioning, lighting, themeing, and an array of interior furnishing and external setup options to select from, we can create all your imagine.



- Cocktail events for up to 600 guests
 - Sit down dinner for up to 500 guests
 - Beautiful city skyline and Hyde Park views
 - Spectacular sandstone buildings and walls enclosing unique courtyard space
 - Unique and significant grounds, centrally located in the CD
- Please note ; Marquee hire, furniture hire costs apply for marquee events. A venue fee also applies once a marquee is erected. Pricing available upon application

Function Extras



| | |
|---|----------------------|
| Children's 2 course menu and drinks package, for 12 yrs and under | \$35.00 pp |
| Choice of main, a selection of 3 mains for your guests to select from | \$ 7.00 pp |
| Crew meals, eg, musicians, photographer, main course and soft drinks | \$35.00 pp |
| Performers dressing rooms, cost available on request | |
| Dessert buffet, replaces individually plated dessert | |
| A selection of house made sweet desserts, Fresh fruit platter, and a selection of Cheeses with lavosh and dried fruits | P.O.A |
| BYO cake surcharge, (only applies if your cake is being served as dessert) | \$ 3.50 pp |
| Event Cakes, cakes can be organise on your behalf | from \$300.00 |
| Themed events and audio visual equip can be arranged, at an additional charge | P.O.A |
| Flowers, DJ, entertainment, chaircovers, butterfly releases and centrepieces | P,O,A |

Please note, applicable to all exclusive use events;

*A minimum of 50 guests apply to exclusive venue use events.

*Exclusive use is only available after 5.00 pm Monday to Sunday and breakfast Saturday and Sunday. Exclusive use of indoor area is available daily.

*A 5% service fee applies to all exclusive use events.

*A 10% surcharge applies to all events on public holidays and public holiday weekends.

*No extension can be granted beyond 12.00am as the grounds must be vacated by 12.30am.

*In compliance with Responsible Service of Alcohol Laws, there is additional 30 mins non service at end of event.

*Any extras or additions on the day of the event must be finalised on the day of your event.

*Packages do not include security costs which are compulsory due to the nature of the venue. Security costs are evaluated on each individual event. Prices are available on application.

Beverage Packages

Barracks Beverage Package 1

DeBortoli Sparkling wine
DeBortoli Cabernet Merlot and Semillon Chardonnay
Victoria Bitter, Tooheys New/ Cascade light
Mineral water, Orange Juice and soft drink
1 hour package \$12.00 person
2 hour package \$18.00 per person
3 hour package \$26.00 per person
4 hour package \$32.00 per person
5 hour package \$36.00 per person
5 ½ or 6 hour package available on request

Barracks Beverage Package 2

Select sparkling wine, white wine and red wine from our premium function wine list
Premium Australian Beer, eg Crown Lager, Tooheys Extra Dry/ Cascade light
Mineral water, Orange Juice and soft drink
1 hour package \$19.00 per person
2 hour package \$26.00 per person
3 hour package \$38.00 per person
4 hour package \$42.00 per person
5 hour package \$46.00 per person
5 ½ or 6 hour package available on request

BYO alcohol package

Perfect for the wine connoisseur! For up to 5 hours of beverage service
You select and provide the champagne, wine and beer.
We serve the soft items on a consumption basis, or package at \$9.50 per person.

BYO corkage \$14.50 per person, soft charged on consumption.
Soft on consumption charged on usage, or \$9.50 per person package cost.

Beverage on a consumption basis

Available on a minimum spend per person basis, for up to 5 hours of service.
Choose Wines from our extensive wine list.
Beverage charged on a usage basis.

A minimum spend of \$25.00 per person.
Prices charged are per al a carte beverage menu and wine lists.

Three course Menu

Entrée served with fresh baked bread

Cured Salmon with a carpaccio of vegetables marinated in lemon, extra virgin olive oil, thyme and a hint of garlic

De-boned quail marinated in lemon and thyme, served with braised red cabbage

Homemade potato gnocchi with fresh oven roasted tomato, basil and bocconcini pearls

Lamb cutlet marinated in garlic and rosemary, served with pea and mint puree

Main served with salads to share

Baked Atlantic Salmon served with braised fennel, sun dried tomatoes, capers, olives, balsamic and extra virgin olive oil

Slow roasted blue eye Cod with shoy sum and shitake mushrooms topped with fresh coriander, fried shallots and a lime, pa lm sugar and sesame sauce

Fillet of beef served on potato roesti with pancetta, eschalots and a watercress and radish salad

Veal Cutlet served with butter bean, garlic and parsley mash and apple sauce

Seared Chicken supreme stuffed with minced chicken, ricotta, tarragon, eschalots and garlic served with polenta and a garlic tarragon sauce

***Vegetarian and dietary options available on request**

Dessert served with tea or coffee

Crème brulee served with fresh strawberries and almond biscotti

Flourless Chocolate cake served with double cream and berry compote

Strawberry and Cointreau Semifreddo served with berry coulis

White chocolate and raspberry mousse served with almond tuille

Coconut pannacotta with fresh mango drizzled in Galliano

or

Dessert buffet

A chef;s selection of 3 desserts

eg, Vanilla bean crème brulee with berry compote

Belgian chocolate ganache tarts with white chocolate shavings

Honeycomb cheesecake with camp maple syrup

A selection of gelato

Cheese platter with dried fruits, nuts and lavosh

Fresh fruit platter

Cocktail Party Menu

Bulgarian fetta, capsicum and caramelized onion tartlet **V**
Rare roast beef and horseradish crostini
Chicken, coconut and peanut Sugar cane skewers
Garlic Prawns
Seafood and kaffir lime sugar cane skewers
Lamb and rosemary arancini balls
Tomato and basil bruschetta **V**
House made spinach and mushroom pies
Crab and tomato arancini balls with lemon aioli
Olive tapenade and creamy fetta pizzata **V**
Beef, sesame and lemongrass sugar cane skewer
Scallop and shitake mushroom dumplings
Pork and bok choy dumpling
Pumpkin and ginger dumplings **V**
Lime chili and coconut sautéed prawns
Salt and chili crusted prawns
Roulade of smoked salmon and dill crème fraiche
Seared scallop with salsa Verde and baby herb salad
Spinach and ricotta pastry puff **V**
Homemade Mini beef pies topped with chunky relish/
Homemade mini chicken and mushroom pies
Smoked chicken and semi dried tomato tartlet
Salmon, dill and asparagus tartlet
Roast vegetable frittata **V**
Parmesan and mushroom risotto balls **V**
Spicy eggplant spring roll with tomato relish
Hand rolled sesame barramundi spring roll
Fresh apple and peking duck wonton with spicy plum sauce
Wild tiger prawns wrapped in pastry and up additions

Additions, (can be organize for partial guest numbers)

| | |
|--|------------|
| Pacific oysters, fresh prawns (2 per person) | \$ 8 p.p |
| Substantial canapés, Noodle or pasta bowls | \$ 7 p.p |
| Antipasto buffet (min 40 pax) | \$10.5 pp |
| Dessert canapés (3 per person) | \$ 9 p.p. |
| Dessert buffet (min 40 pax) | \$10.5p.p. |
| Cheese platters (min 20 pax) | \$ 9 p.p. |

Recommended Services

The staff of The Hyde Park Barracks Cafe aims to make the daunting task of planning an event as simple and pleasurable as possible. It is for that reason that we offer you a list of recommended services to assist you in planning all aspects of your special event.

Suits

Spurling Suit Hire, Parramatta02 9689 1622
Ferrari Formal Hire, Sydney.....02 9264 6574

Evening Wear

Novita, Leichardt.....02 9568 1977
Kushi, Stanmore.....02 9568 6961

Floristry and event theming

Susan Avery, Paddington.....02 9363 1168
My Violet.....0405 910 029
Flourish, Sydney City.....02 9232 8900

Car Hire

Australia in Style, Vaucluse.....02 9427 0213
Silver Cloud, Ryde.....02 871 6451

Photography

Diverze Photography, Five Dock.....02 9712 5631
Charles Foulsham Photography, Double Bay.....02 9328 0048

Cake design

Cake Occasions, Sydney.....0415 594 631

Themeing

Essential Coverings, Enmore.....02 9519 3722
Visions in Style.....029557 3277

Alcohol Suppliers

Kemenys, Bondi (Tim Upton).....02 9389 6422

Entertainment

NHM Entertainment.....02 9488 0555
DJ- DJ Metro, Mehmet.....0414 234 153
Jazz trio, Tracey Campbell trio.....0424 187 121

*We at HPB Café have no association with the above recommended companies.
They are provided to assist you in the planning process.*