

HYDE PARK
BARRACKS
cafe

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Take your next corporate event back
to an era of style and significance...



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 corporate event!

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

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

Phone: 9222 1815

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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, alternate serve courses
Tea and coffee with 3 course option
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 6.

	Monday to Friday	Saturday, Sunday & Public Hol
2-3 hour Cocktail party 6 items x 2, 12 canapés pp	\$52.00 pp	\$55.00 pp
3-4 hour Cocktail party 6 items x 3, 18 canapés pp	\$69.00 pp	\$72.00 pp
4-5 hour Cocktail party 8 items x 3, 24 canapés pp	\$79.00 pp	\$82.00 pp
Deluxe cocktail package		
8 items x 3, 24 canapes 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- 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. We also cater off site, for private lunches, dinner's and cocktail events.



- 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 course, a selection of 3 items for your guests to select from	\$ 7.00 pp
Crew meals, eg musicians, photographer, main course and soft drinks	\$35.00 pp
Dressing rooms for performers available, costs on request	
BYO cake surcharge, only applies if cake is served as dessert	\$3.50 pp
Event Cakes	from \$300.00
Audio visual equipment, lighting, staging	P.O.A
DJ, Themed events, flowers, chaircovers can be arranged at an additional charge	P.O.A

Please note, applicable to all exclusive use events;

- *A minimum of 50 guests apply to exclusive venue use events and a minimum of 20 guests for seminars.
- *Exclusive use is only available after 5.00 pm Monday to Sunday and breakfast Saturday and Sunday.
- Exclusive use of indoor area 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 a cease 30 minutes prior to vacate
- *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 or Sauvignon Blanc
Victoria Bitter, Tooheys New/ Cascade light
Mineral water, Orange Juice and soft drink
1 hour package \$15.00 person
2 hour package \$21.00 per person
3 hour package \$28.00 per person
4 hour package \$34.00 per person
5 hour package \$38.00 per person
5 ½ or 6 hour package costs 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 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 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.

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

Your INDIVIDUALLY branded wine selection

Would you like your special guests or clients to be served premium wine from bottles with your individual logo, or company branding.

We offer clients the opportunity to have personalised wine supplied by Beelgara Estate winery, with your own individual logo, wording or branding.

Select from a large variety of wine varieties, as part of beverage package 2, or by request.

(Artwork fees apply, 4 weeks required for printing)

Three course Menu

Entrée served with freshly 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, palm 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 mousse served with almond tuille

Coconut pannacotta with fresh mango drizzled in Galliano

or

Dessert buffet

A chef;s selection of 3 desserts

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 mushtoom pies
- Crab and tomato arancini balls with lemon aioli
- Olive tapenade and creamy fetta pizzetta **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.

Seminars

At the Hyde Park Barracks Cafe, we offer all the tools to a successful, productive and result driven corporate event. With years of experience in the corporate event industry and a drive to help you achieve the desired outcomes, we will assist you and put the “wow” factor back into the minds of your employees, suppliers or clients!

Seminar package includes:

Full use of seminar room, 5.30pm-9.30pm
Room setup per your requirements.
Iced water, mints, pads and pens.
Flipchart, white board and markers.
And choose from a selection of catering options.

Monday to Friday room hire rates

Room Hire \$1100.00 day 1 \$650.00 day 2 \$350 day 3

**Audio Visual requirements can be organised on your behalf.*

Seminar Catering options - rates are Monday to Friday (weekend and public holiday surcharges apply).

Heritage 1 - \$55.00 per delegate

Afternoon Tea served on arrival - tea and freshly brewed coffee served with homemade scones with jam and cream and a selection of fruit juices.

Light Dinner A selection of baguettes with assorted fillings, a mixed garden salad and fresh cut fruit served with a variety of soft drinks and juices.

Coffee break Tea and freshly brewed coffee served with homemade muffins and a selection of juices.

Heritage 2 - \$66.00 per delegate

Afternoon Tea served on arrival - a selection of teas and freshly brewed coffee served with homemade scones, jam and cream, and a selection of fruit juices.

Buffet Dinner A buffet selection of hot and cold items, a mixed garden salad and a Caesar salad, fresh cut seasonal fruit platter served with a variety of soft drinks and juices.

Coffee break A selection of teas and juices or freshly brewed coffee served with friands.

Heritage 3 - 2 course \$72.00 per delegate | 3 course \$79.00 per delegate

Afternoon Tea served on arrival - a selection of teas and freshly brewed coffee served with homemade scones with jam and cream and a selection of fruit juices.

Sit down dinner A set two or three course menu, 2 items served alternatively, bread rolls, salads to share served with a variety of soft drinks and juices.

Coffee break A selection of teas and juices or freshly brewed coffee served with chocolate brownies.

- We cater for dietary needs delegates. Please confirm dietary needs prior to arrival.