



Function Pack 2017

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Palace Hotel Overview

Whether you're booking an intimate gathering for 10 or an extravagant event for 300, Palace Hotel can cater to all your needs with options to suit all budgets & styles.

Palace Hotel in Sydney's Haymarket is a popular dining and entertainment choice for Sydney's business crowd, theatre goers & tourists in the CBD. Formerly Paddy Maguires pub, a major refurbishment has transformed the site into a stylish & contemporary venue while still paying homage to the heritage of the area, particularly the former Palace Hotel which once occupied part of the site.

The contemporary Brasserie with seating for 90 sits in a sunny Atrium by day & is candle lit by night. It is the perfect spot for a pre-theatre lunch or dinner with Capitol Theatre just next door & Sydney Entertainment Centre a short stroll away.

The interior design carries through aspects of the heritage-style Palace Bar with accents of dark timber & polished brass, with the addition of plush modern furnishings in the form of lounges, banquettes, chairs & stools along with dining tables in the middle bar.

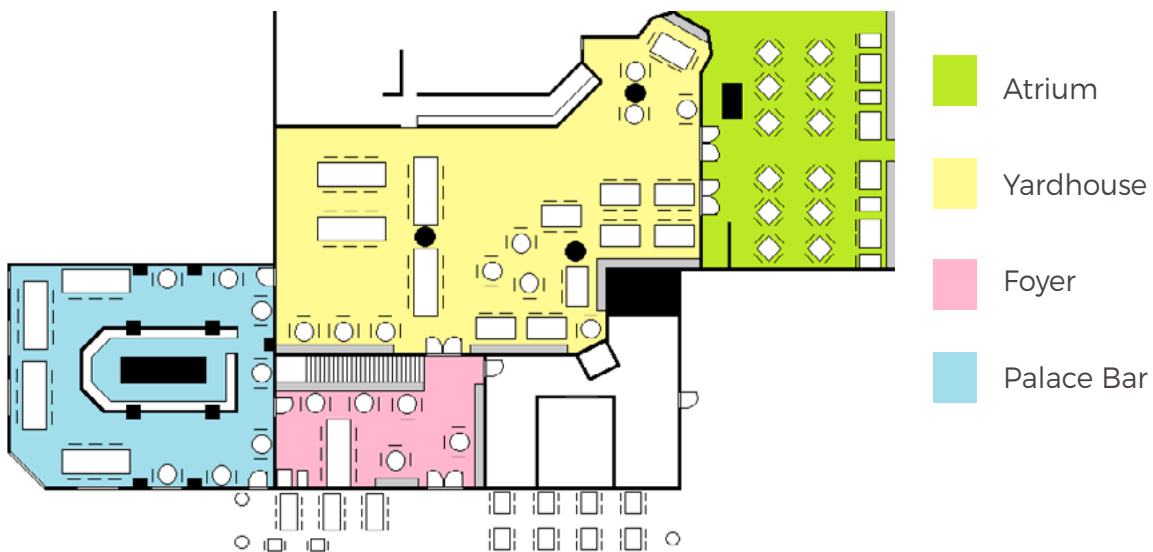


Palace Hotel Function Spaces

Palace Hotel Full Venue Hire

If you have a large group and wish to discuss the option of hiring out the full venue less the Foyer, Gaming Room and Beer Garden, this option is for you. The two bars provide versatile spaces with the natural light of the Atrium and the spacious Yardhouse and Palace Bar. Both bars are centered to allow ease of access to all of your guests.

Facilities: Private Bars, Dance Floor, Bathrooms, HD TV, Tea and Coffee
Capacity: 480 230
Setup: Cocktail Banquet (Tables of 6-10)



Palace Hotel Function Spaces

ATRIUM

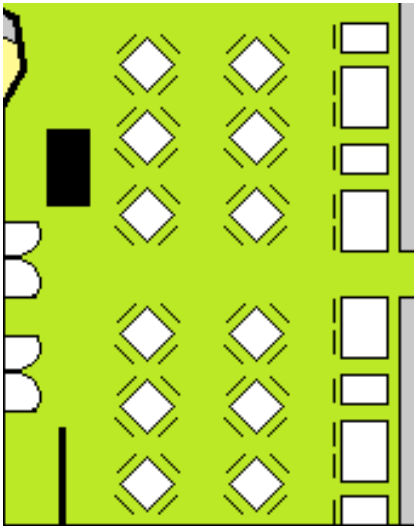
Perfect for group dining or cocktail functions, the Atrium is an area open to the Capitol Square entertainment precinct.

The areas can be hired in two sections or as the full area.

Facilities: HD TV, Dining capacity for up to 67 people

Capacity: 67 seated dining 100 cocktail style

Full Atrium Floor Plan



Half Atrium Floor Plan



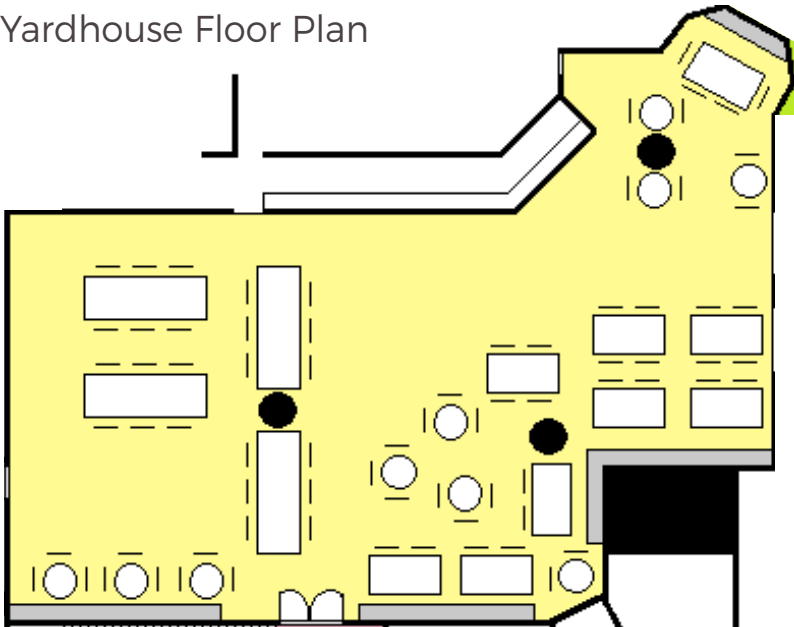
Palace Hotel Function Spaces

YARDHOUSE

The Yardhouse is our most popular spot to reserve for smaller groups. Close to the Yardhouse bar, central to the hotel and other facilities, the mix of tall and short tables allows guests to choose from different options of seating. Access to the front bar can be closed off to restrict through traffic of external guests.

Facilities: HD TV, Dining capacity for up to 103 people
Capacity: 103 seated dining 200 cocktail style

Yardhouse Floor Plan



Palace Hotel Function Spaces

FOYER

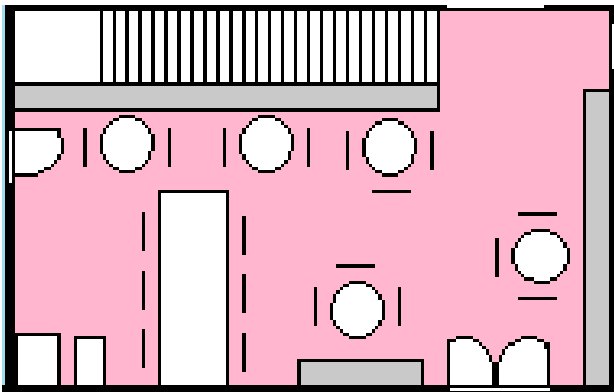
The Foyer is perfect for smaller groups between 10-30.

It provides a quieter get away from the hustle and bustle of the bars. The Foyer area has quick access to the beer garden, smoking areas outside the pub grounds and the downstairs toilets. Low bench and table seating in this area provide for a more relaxing event.

Facilities: HD TV, Dining capacity for up to 33 people

Capacity: 33 seated dining 40 cocktail style

Foyer Floor Plan



Palace Hotel Function Spaces

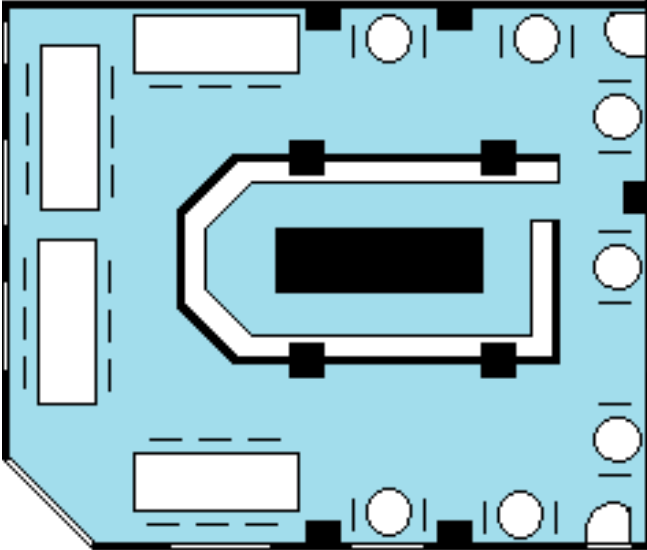
PALACE FRONT BAR

The Palace Front Bar is our George Street Bar and offers a bright and open function space with a centre bar. The Palace Front Bar hosts live music Thursday through to Sunday.

Facilities: HD TV, Dining capacity for up to 38 people

Capacity: 38 seated dining 100 cocktail style

Palace Bar Floor Plan



Catering and Menu Options

CANAPÉS PACKAGES

Orders need to be placed 3 days in advanced please.

HOT PLATTERS

Beer battered fish & chips \$40
James Squires Golden Ale battered basa fish fillets with shoestring fries & house made tare tare sauce

Mozzarella cheese sticks (V) \$40
Premium devondale mozzarella cheese panko crumbed & fried with house made tomato relish

Mini hotdog sliders \$50
Gourmet pork sausage with onion jam, American mustard & tomato relish

Pulled pork & fried kimchi lotus bun \$40
Slow braised pulled pork stuffed in a Chinese style steamed bun with fried kimchi & shallots

Buffalo wings \$40
Choice of BBQ glazed wings or hot wings
Both come with blue cheese dipping sauce

Scallop & whiting mousseline with beurre blanc (GF) \$65
Silky whiting & scallop mousseline on bed of white wine butter sauce



Sticky lamb riblets with honey glaze (GF) \$55
Special house marinated lamb riblets glazed with leek, shallots & carrot

Pork & prawn skewers with pineapple & chilli dipping sauce (GF) \$55
Minced Pork & Prawn on skewer of lemongrass with a sweet & spicy pineapple dipping sauce

Open face steak sandwich with onion chutney \$60
Yearling grade beef cooked medium rare on toasted sourdough with onion chutney & rocket

Mini arancini balls (V) \$50
Choice of mozzarella & spinach or mozzarella & pumpkin

Mango chicken pappadam's \$55
Curried chicken breast on flash fried pappadam topped with fresh mango & coriander salsa

Mini sasusage rolls \$40
Classic mini sausage rolls with tomato dipping sauce

Mini pies - choice of beef or chicken \$45

Catering and Menu Options

Canapés Packages

Orders need to be placed 3 days in advanced please.

COLD PLATTERS

Gourmet sandwich platter

\$40

Choice of:

Chicken & tarragon mayo on white

Smoked salmon, rocket & horseradish butter on wholegrain

Egg & potato with mayo on brown

Fresh oyster's (GF)

\$50

Choice of:

Oyster natural

Oyster with red wine vinaigrette

King fish ceviche

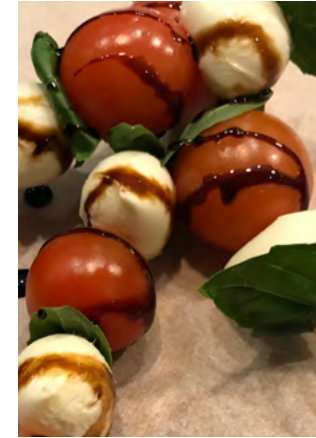
\$65

Fresh king fish diced and cured in traditional citrus recipe
served with fresh herbs & wonton crisp

Blue swimmer crab, coconut & chive on rice crisp (GF)

\$50

Cooked, shelled then marinated blue swimmer crab
served with rice crisp



Tomato, basil & bocconcini skewers (GF, V)

\$50

Fresh cherry tomato, basil & baby bocconcini skewers
served with balsamic glaze

Crumbed sushi roll

\$45

Choice of:

California roll, prawn, vegetable (V) & salmon

Bruschetta (V)

\$40

Finely diced tomato, basil & Spanish onion on fresh
toasted bread

Catering and Menu Options

SET MENU OPTIONS

Pub Classic Menu

\$35 per person

Entrée

Bruschetta(V)

Garlic Baguette with Aioli(V)

Main

200g rump steak cooked medium rare with shoestring fries, salad and dienne sauce

Chicken schnitzel with aioli served with chips & salad

Sweet potato noodle with chicken (GF) or without chicken (V,GF)



Premium Menu

\$45 per person

Entrée

Pumpkin & feta salad with almonds, baby spinach & basil dressing (V, GF)

Buffalo chicken wings with coleslaw (4pieces)

Main

Grilled lamb cutlets with celeriac puree, cherry tomato, carrot, leek & mint dressing

Crispy skin salmon with kipfler potato, sugar snap, grilled chorizo & lemon butter sauce

Grilled sirloin(250g) served with café de Paris butter & shoestring fries





Floor Plan

