


HOTEL
CORONATION



FUNCTIONS & EVENTS

2024

5-7 PARK STREET, SYDNEY CBD

About Us

10 - 80 GUESTS

CUSTOMISED PACKAGES
DEDICATED FUNCTIONS TEAM

Welcome to Hotel Coronation, a relaxed and welcoming bar, bistro, hotel and function venue.

Situated in the centre of Sydney's vibrant CBD area, the business and tourism hub of the city, we're in the perfect spot for private corporate events, evening celebrations, social get-togethers and business lunches.

With 21 accommodation rooms just upstairs, we can secure you special room rates for group event bookings, offering you the ultimate convenience.

Discover Park Street Bar & Bistro, a sophisticated yet relaxed dining space upstairs on Level 1, with comfy interiors and a large, well-stocked bar.

When you book an event with us, you'll have the support of an experienced functions team who will work closely with you to bring your vision to fruition.

We pride ourselves on serving delicious food, so whether you choose canapés and casual grazing platters or a formal three-course meal, our experienced team will guide you through our appetising menu options and drinks packages so your guests will be thoroughly satisfied.

*Whatever the occasion,
we'd love to hear from you!*

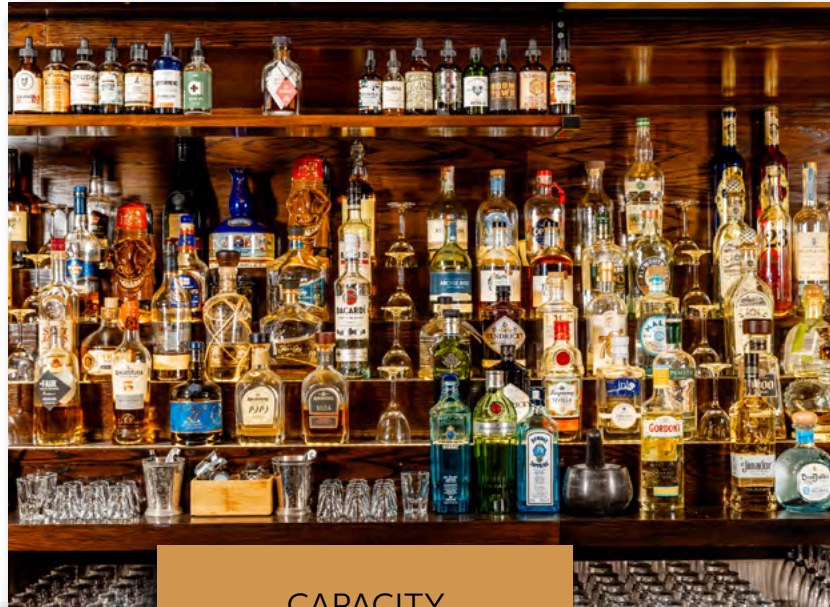


Park Street Bar & Bistro

PRIVATE BAR
TVS & AUDIO SYSTEM
FRENCH DOORS

Park Street Bar & Bistro is a sophisticated, cosy space with French doors looking out over the busy Park Street below - perfect for your guests to enjoy balmy summer nights soaking up the city sounds. A large bar will keep your guests well looked after, and our tvs and audio system can be used for slideshows, picture reels or presentations.

This space can be used for both cocktail-style events or seated dining - just let us know your requirements. It's the ideal spot for team events, birthday parties and engagement celebrations.



CAPACITY
Cocktail - 80
Seated dining - 79



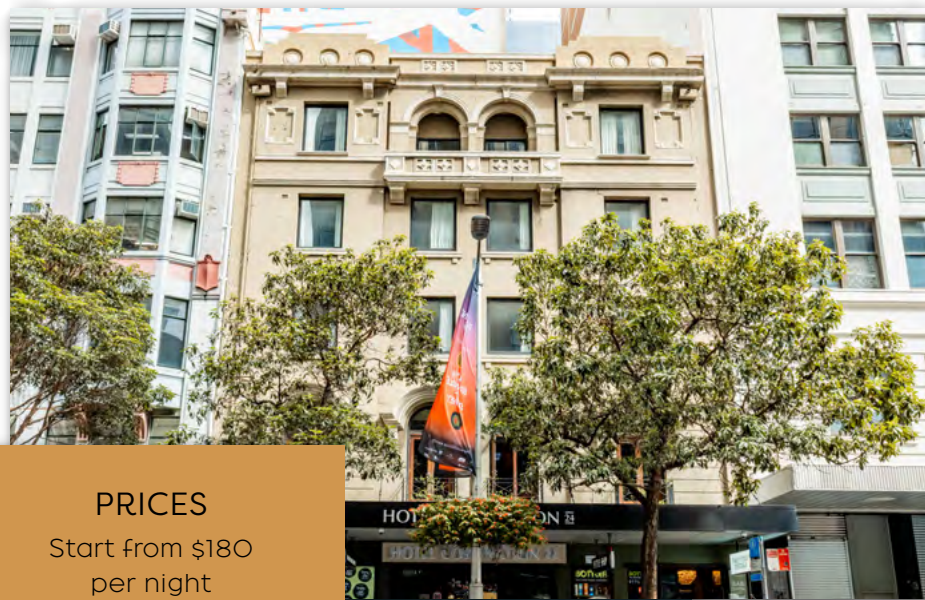
Accommodation

NEED A PLACE TO STAY IN THE AREA?

Here at Hotel Coronation, we have 21 newly renovated and self-contained accommodation rooms to choose from, with special rates for group bookings.

Our convenient Coro bar on the ground floor is open late for those looking for a night cap before bed.

For the best rates, call the hotel direct on 02 9266 3100.



PRICES

Start from \$180
per night



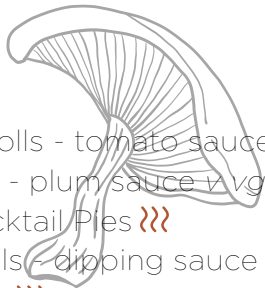
Canapés

CHOOSE YOUR OWN SELECTION SERVED ON PLATTERS - 20 PIECES

(select one type of canapé per platter)

\$80 PER PLATTER

- Mushroom, Spinach & Feta Puff Pastry Tartlets *v* ❧❧❧
- Corn Croquettes - tomato chilli jam, celery cress *v* ❧❧❧
- Sushi - pickled ginger, wasabi *gf* (30 pieces) ❧❧❧
- Large Sydney Rock Oysters - pomegranate mignonette *gf* ❧❧❧
- Beetroot Arancini - black garlic aioli, parmesan *v* (30 pieces) ❧❧❧
- Fries - french, truffle, waffle, sweet potato, assorted sauces *gf* ❧❧❧

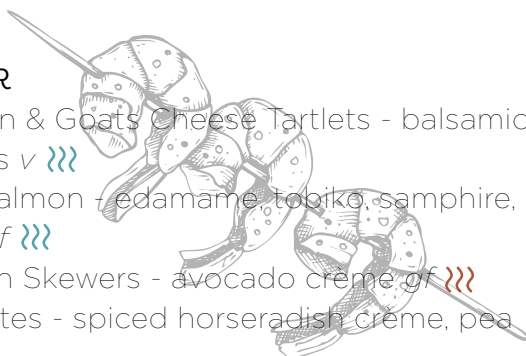


\$100 PER PLATTER

- Pork & Fennel Sausage Rolls - tomato sauce ❧❧❧
- Vietnamese Springs Rolls - plum sauce *v* *vg* ❧❧❧
- Chicken & Mushroom Cocktail Pies ❧❧❧
- Vegetable Rice Paper Rolls - dipping sauce *gf* *v* *vg* ❧❧❧
- Satay Chicken Skewers *gf* ❧❧❧
- Battered John Dory Cocktails - lillipilli mayo ❧❧❧

\$140 PER PLATTER

- Chinese Barbecue Pork Buns - chilli soy mayo ❧❧❧
- Lamb Kofta Skewers - beetroot hummus, labneh *gf* ❧❧❧
- Peking Duck Spring Rolls - ponzu sauce ❧❧❧
- Sliders - falafel *v*, john dory, cheeseburger or katsu chicken ❧❧❧
- Potato & Chive Pancakes - smoked salmon, crème fraiche mousse ❧❧❧



\$160 PER PLATTER

- Caramelized Onion & Goats Cheese Tartlets - balsamic glaze, sorrel leaves *v* ❧❧❧
- Beetroot Cured Salmon - edamame, tobiko, samphire, tapioca sesame *gf* ❧❧❧
- Chilli Ginger Prawn Skewers - avocado crème *gf* ❧❧❧
- Roast Sirloin Croûtes - spiced horseradish crème, pea puree ❧❧❧
- Peking Duck Pancakes - hoisin dipping sauce ❧❧❧

gf - gluten free, *v* - vegetarian, *vg* - vegan
please note an additional fee applies for tray wait service



❧❧❧ hot ❧❧❧ cold





Grazing

CASUAL DINING SERVED ON PLATTERS OR IN NOODLE BOXES

MEZZE ANTIPASTO - \$100 (serves 10)
marinated olives, feta cheese, chargrilled zucchini, eggplant, asparagus, roasted peppers, stuffed vine leaves, baba ghanoush, hummus, crusty flat bread v

ANTIPASTO - \$140 (serves 10)
prosciutto, sopresso salami, pepperoni, ham, bell peppers, feta cheese, pickled vegetables, grissini, lavosh

CHEESE PLATTER - \$140 (serves 10)
aged black cheddar, brie, camembert, persian, feta, danish blue, bocconcini, dried fruit, nuts, quince paste, lavosh v



SEASONAL FRUIT - \$110 (serves 10)
selection of sliced fresh fruit & berries gf v vg

SUSHI - \$180 (30 pieces)
teriyaki chicken maki, tuna maki, california maki, prawn tobiko nigiri, grilled salmon nigiri, tofu garlic chive nigiri, pickled ginger, daikon, wasabi, samphire, kewpie, furikake sprinkle

WRAPS & SANDWICHES - \$150 (serves 10)
selection of fillings on a variety of breads & wraps (gluten free & vegan options available upon request)

NOODLE BOXES - \$15 EACH
(*minimum of 20 boxes per type*)
Cheese Ravioli - mushroom cream sauce, parmesan v
Butter Chicken - pulao rice, coriander yoghurt
Thai Green Chicken Curry - rice noodles, asian greens
Braised Massaman Beef Cheek - potato onion, jasmine rice
Grilled Salmon Fillet - smashed chat potato, chimichurri
Mushroom Risotto - asparagus, parmesan v
John Dory Cocktails & Fries - tartare, lemon, salt

gf - gluten free, v - vegetarian, vg - vegan



Group Shares

LAMB SHOULDER - \$110 (serves 3-4) gf*

Served with:

Roasted Vegetables

Damper Rolls

Chimichurri

Gravy

SUCKLING PIG - \$990 (serves 10) \$99 per additional person (max 4) gf*

Served with:

Bread Rolls - butter

Cos Lettuce - parmesan dressing

Steamed Seasonal Vegetables - butter

Roasted Pumpkin - tahini, pepita

Roasted Herb & Garlic Kipfler Potatoes

Demi-Glace Gravy



Presented at your table by our chef and accompanied by a selection of sides, this is the perfect meal to enjoy family style.

Dessert

SERVED ON PLATTERS

MINI ECLAIRS - \$95 (18 pieces)

a selection of classic choux pastry eclairs filled with raspberry, chocolate & caramel custard v

MINI DESSERTS - \$180 (30 pieces)

turkish rose, jaffa cube, blackberry cheesecake quenelle, mango ginger slice, green apple hazelnut dome, chocolate raspberry v

PETIT FOURS - \$180 (48 pieces)

coconut rhubarb, green tea cheesecake, peach raspberry crumble, apple frangipane, baked gianduja, vanilla yuzu v

FLOURLESS PETIT FOURS - \$180 (36 pieces)

boysenberry friand, hazelnut pebble, green tea frangipane, chocolate almond brownie, lemon cheesecake, red velvet gf v

gf - gluten free, v - vegetarian, vg - vegan



Seated Dining

SET MENU

select one item per course

Two Courses - \$65 pp
Three Courses - \$75 pp

ALTERNATE SERVE

select two items per course
to be served in alternation

Two Courses - \$70 pp
Three Courses - \$80 pp



BREAD

Bread Roll - truffle butter

ENTRÉE

Mushroom, Sweet Potato & Caramelised Onion Tart - goat's curd, petite salad, chive oil v

Sydney Rock Oyster - cucumber & champagne shallot salad, lemon balm gf

Beetroot Cured Kingfish & Salmon - fennel, seaweed salad gf

Grilled Ocean Trout - smoked eggplant purée, baby lettuce, black garlic aioli

Twice Cooked Pork Belly - celeriac remoulade, cauliflower purée, apple balsamic glaze

Seared Duck Breast - green papaya & cucumber ceviche, sesame oil powder

MAINS

Chicken Breast Supreme - smashed kipfler potato, broccolini, wild mushrooms, jus gf

Saffron Vongole & Green Pea Risotto - mascarpone, truffle oil, samphire v

Pan-Seared Snapper Fillet - cauliflower purée, roasted eggplant, spiced peperonata, salsa verde

Lemon & Date Pot Roasted Lamb Rump - olive mille-feuille, grilled artichoke hearts

Guinness Braised Lamb Shank - caramelised red onion & olive hash, glazed root vegetables

Beef Fillet - hand cut polenta chips, chimichurri sauce, feta peppers, grilled asparagus, jus gf

DESSERT

Chocolate Raspberry Coconut Pebble - chocolate soil, raspberry dust v

Green Tea Yuzu Tiramisu - blueberries, vanilla pashmak v

Sticky Date Pudding - butterscotch sauce, vanilla bean ice cream, fresh berries v

Lemon Curd Tart - lemon sorbet, mascarpone cream, choc paint v



(gluten free, vegetarian & vegan options available upon request)



Drinks

BAR TAB | BEVERAGE PACKAGES | CASH BAR

BEVERAGE PACKAGES

STANDARD

1.5 Hours - \$50 per person
3 Hours - \$70 per person
4 Hours - \$80 per person

SPARKLING

Tempus Two Silver Series Chardonnay
Pinot Noir
south eastern australia

WHITE WINE

Tempus Two Silver Series Chardonnay
Tempus Two Silver Series Pinot Gris
south eastern australia

ROSÉ

Tempus Two Silver Series Rosé
south eastern australia

RED WINE

Tempus Two Silver Series Cabernet
Sauvignon
south eastern australia

Tempus Two Silver Series Merlot
south eastern australia

TAP BEER OR CIDER

please ask for our current tap list

BOTTLED BEER

please ask for our current selection

NON-ALCOHOLIC

soft drinks
fruit juice

PREMIUM

1.5 Hours - \$50 per person
3 Hours - \$85 per person
4 Hours - \$95 per person

SPARKLING

Da Luca Prosecco
veneto it

WHITE WINE

Waterfall Bay Sauvignon Blanc
marlborough nz

Matile Pinot Grigio
umbria it

Undivided Chardonnay
languedoc-roussillon fr

ROSÉ

Badet Clement Chez Rosé
sud de fr

RED WINE

McGuigan Single Batch Shiraz
south australia au

Labrune Et Fils Pinot Noir
vin de fr

TAP BEER OR CIDER

please ask for our current tap list

BOTTLED BEER

please ask for our current
selection

NON-ALCOHOLIC

soft drinks
fruit juice



Wristbands will be given to the organiser at the beginning of the function for Beverage Packages and Bar Tabs. These wristbands are used to identify guests of the event at the bar.

Please advise us if you require wristbands.

This venue practises Responsible Service of Alcohol.



Festive Options

AVAILABLE NOVEMBER & DECEMBER

CANAPÉS

(select one type of canapé per platter)

\$80 PLATTER (20 PIECES)

Goats Cheese & Olive Tapenade Tartlet
Cranberry & Brie Bites

\$120 PLATTER (20 PIECES)

Turkey Spring Rolls, cranberry dipping sauce
Melon & Prosciutto

\$140 PLATTER

Mini Ham Rolls
Pigs in Blankets

\$160 PLATTER

Mini Turkey Rolls

SEATED DINNER

Dinner roll with whipped butter

ENTRÉES

Smoked Salmon Salad

Herbs Poached Prawn Salad – baby gem, radicchio, avocado, red onion, creamy wasabi dressing

MAINS

Apple and sage stuffed turkey breast - roast pumpkin, crispy chat potatoes, honey glazed carrots, green beans and cranberry jus

Maple glazed smoked ham - roast pumpkin, crispy chat potatoes, honey glazed carrots, green beans and cranberry jus

DESSERT

Bread and butter pudding - warm custard and currants

Deconstructed Pavlova - whipped cream, fresh berries, passionfruit

COCKTAIL ADD-ONS

(Minimum 15 people)

The Mistletoe \$10 pp
Vodka, Baileys, Little Drippa coffee

Last Christmas \$10 pp
Vickers gin, Plymouth sloe gin, lemon juice, soda, syrup. Garnished with lemon & a Maraschino cherry

All I Want For Christmas \$10 pp
Aperol, cranberry juice, Prosecco and soda, garnished with a sprig of rosemary



Note: items from this page can be ordered alongside our standard functions menu.



Next Steps

Enquire

Fill out our quick and easy event enquiry form letting us know the details.

We'll get back to you

Our functions team will respond with additional information and pricing. There will be the option to arrange a call or meet at the venue to discuss the finer details if you desire.

Lock in your date

Sign your booking form and pay your deposit. Send out the invites!

Get planning

Our functions team will assist you throughout the planning process and menu selection – making it as stress-free as can be!

Last check

Our functions team will send you an overview, giving you the opportunity to clarify any details or make any changes.

Final touches

Food & Beverage is finalised, final numbers confirmed, and final payment is processed 15 days prior to event date.

Get a voucher

Recommend a friend, colleague, or family member to host a function with us and receive a \$100 Food & Beverage Voucher to dine at any of our venues! *



Ts and Cs apply *

Contact

Enquiry
Form



(02) 9266 3100



Terms & Conditions

FUNCTION PAYMENTS

A 25% deposit of the entry level spend is required to secure your function. Final payment of the function catering, bar tabs and add-ons will be required to be paid 15 business days prior to the function date. Any additional purchases on the day of the function are to be settled at completion of the function and prior to departing the venue. Please note a 1% surcharge applies on all card payments. All payments are final and nonrefundable.

ENTRY LEVEL SPEND/ROOM HIRE

The entry level spend is applied to food, beverage and any other ancillary items required/ordered for the function. The entry level spend is to be utilised on the function date for the function duration. ALL payments are final and non-refundable unless the cancellation policy applies. Takeaway purchases, credits and vouchers are not permitted.

FINAL FUNCTION DETAILS AND CATERING REQUIREMENTS

Function final numbers, catering and beverage selections are to be received and paid for 15 business days prior to your function date. All final requirements will be processed on your nominated credit card. Any EFT payments must be completed 5 business days prior, and proof of EFT must be provided to your Functions Manager 5 business days prior.

CANCELLATIONS

All cancellations must be in writing to the Functions Manager. If the cancellation occurs within four weeks of the function date - the deposit will be forfeited. If the cancellation occurs within three weeks of the function date - 75% of the minimum spend will be owed and processed on your nominated credit card. If cancellation occurs within two weeks of the function date - 100% of the minimum spend will be owed and processed on your nominated credit card.

RESPONSIBLE SERVICE OF ALCOHOL

Guests are required to adhere to all Hotel licensing laws and regulations. Hotel Coronation practices the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behaviour. Hotel Coronation reserves the right at its absolute discretion to exclude or remove any persons from the function or premises without liability. Management reserves the right to close the bar when deemed necessary.

INSURANCE/DAMAGE

Hotel Coronation will take reasonable care but will not accept responsibility for damage or loss of items, before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during your function or by your guests when entering or leaving the premises. Delivery of hire equipment supplied by the client to the Hotel must be advised to the Manager prior to the delivery and must be delivered to a designated area. The Hotel will not be responsible for the security, set up or transportation of this equipment and will not be responsible for any damage or loss sustained. We cannot store belongings prior to or after the function unless agreed by Management.

DECORATIONS

Hotel Coronation reserves the right to reject requests for any form of decoration that have the potential to cause damage (permanent, temporary, cleaning or otherwise) to the venue. No glitter, confetti or confetti balloons are permitted. An additional cleaning and/or repair fee will apply to the credit card on file if damage is incurred from decorations. Please discuss all or any decorations and dressings with your Function Manager prior to the function.

MINORS

Minors are allowed if accompanied by a parent or legal guardian. Minors are not permitted in bar areas, or in gaming areas. It is the client's responsibility to ensure Hotel Management are aware of minors attending. Any guest's underage without valid identification may be asked to leave at the Managers discretion. Children must vacate the premises by 10.00pm.

SECURITY

All 18th or 21st Birthdays will be required to have a Security Guard present for the duration of the function. Additionally, all bookings that include a beverage package with spirits will be required to have a security guard present for the duration of the function. The cost of a Security Guard is \$60.00 per hour (minimum four hours and one Security Guard per 50 people attending.)

CATERING

Our Hotel must cater for all food. A celebration cake is excluded. External cakes brought in will be cut and served on platters for \$3.50 per person. An additional charge of \$5.00 per person will be incurred if the cake is served individually with vanilla ice cream and strawberries. Your bar tab can be used for bistro menu items as well as drinks. There will be an additional charge for tray wait service of \$50 per hour per staff.

LIVE MUSIC

Live music in the form of a band is unfortunately not available. DJs may be permitted by Management; this requirement is to be discussed and confirmed with the Function Manager prior to your function date. An in-house system is available for iPods, phones etc with a 3.5mm headphone jack. The venue does not provide connection adapters. Management has the right to monitor and adjust any sound levels.

AV, DVD's & PHOTO SLIDES

We have the equipment to be able to play Blue-Ray DVD's and photo slide shows on USB. Prior to your function we request that they are tested at the Hotel. Please ensure there is a repeat function enabled in order to have continuous play throughout your function. Roving microphones are available on request.

SOCIAL MEDIA, MARKETING AND ADVERTISING

Unless advised otherwise, Hotel Coronation and the Good Beer Company may use any and all still photos, video or DVD images taken by the Hotel of any function for marketing and advertising purposes.





Keg & Brew

26 FOVEAUX STREET, SURRY HILLS | www.kegandbrew.com.au



The Harold

70A ROSS STREET, FOREST LODGE | www.theharold.com.au



The Union Hotel

271 PACIFIC HIGHWAY, NORTH SYDNEY | www.unionhotel.com.au

Our other venues

DID YOU KNOW WE'RE PART OF GOOD BEER COMPANY? CHECK OUT OUR OTHER SYDNEY VENUES.



- PUBS • BISTROS • FUNCTION ROOMS • LIVE SPORTS •
- TRIVIA • TAB • OUTDOOR SEATING • ROOFTOPS •

