

Events at
THE UPPERHOUSE



Events at

MANHATTAN ROOM



Grand yet welcoming, the Manhattan Room is the showpiece of The Upperhouse. A light-filled space where events come to life. With heritage charm and room to move, it's made for mingling and celebrating.



COCKTAIL
200



BANQUET
100



BOARDROOM
46



CABARET
70



LONG
120

MENZIES ROOM

With warm heritage details and an intimate atmosphere, the Menzies Room is a beautiful setting for birthday celebrations, anniversaries, and special occasions that deserve a sense of charm, privacy, and timeless character.



COCKTAIL
60



BANQUET
30



BOARDROOM
24



CABARET
24



LONG
40

Minimum spend, numbers and room hire charges apply. Surcharges on Sundays & Public Holidays.

Events at



BEADMAN ROOM

Cosy and full of character, the Beadman Room is a welcoming space for intimate Christmas celebrations. Whether you're planning a festive family feast or a private team lunch, this room offers heritage charm and heartfelt warmth - the kind of space that brings people together.



COCKTAIL
40



BOARDROOM
24



LONG
24

Minimum spend, numbers and room hire charges apply. Surcharges on Sundays & Public Holidays.

ATRIUM & TERRACE COURTYARD

Celebrate the season in a relaxed, sun-drenched setting. The Atrium & Terrace Courtyard is perfect for spilling out into for fresh air, flowing drinks and festive cheer. With soft breezes, lush greenery and a beautiful indoor-outdoor feel, it's made for twilight toasts.



***A shared zone for all patrons of The Upperhouse to use.
Not available for private hire.***



Catering at

THE UPPERHOUSE



5-Canapé Package

\$37 pp

Choose 4 hot/cold & 1 substantial canapés

7-Canapé Package

\$47 pp

Choose 5 hot/cold, 1 substantial & 1 dessert canapés

Cold Canapés | \$6.50 per additional item

Ricotta and sun-dried tomato tart (GF, V)

House cured salmon and chive blini

Prosciutto, melon and balsamic (GF, DF)

Tomato and basil bruschetta tartelette (GF, V, VG)

Prawn salad, sesame cracker (GF, DF)

Lemon, herb and goats cheese blini (V)

Hot Canapés | \$6.50 per additional item

Gourmet angus beef pie

Vegetable gyoza (DF, V, VG)

Satay chicken skewer (GF, DF)

Mushroom and parmesan arancini (V)

Spiced onion fritter (GF, DF, V, VG)

Pork belly skewer, hoisin sauce (DF)

Substantial Canapés | \$12 per additional item

Fish and chips, tartare sauce (DF)

Salt and pepper calamari, chips, lemon aioli (DF)

Seasonal roast vegetables, crunchy nut salad (GF, DF, V, VG)

Korean fried chicken, asian slaw

Dessert Canapés | \$6 per additional item

Mini lemon meringue tart (V)

Apple pie bites, cinnamon sugar (V)

Assorted macarons (GF, V)

Mini vanilla slice (V)



PLATED

2-Course Plated (served alternatively) \$65 pp

Choose 2 Entrée & 2 Main, or 2 Main & 2 Dessert

3-Course Plated (served alternatively) \$75 pp

Choose 2 Entrée, 2 Main & 2 Dessert

Entrée

Confit pork belly, pear and apple compote, apple cider jus (GF, DF)

House cured salmon, dill, capers, eschallot, lemon vinaigrette (GF, DF)

Whipped ricotta, confit cherry tomato, crostini (V)

Mushroom arancini, roquette, lemon aioli (V)

Chicken tortellini, spinach, tomato cream sauce

Main

Grilled sirloin steak, Paris mash, broccolini, jus (GF)

Pan fried salmon, chat potato, seasonal greens, hollandaise (GF)

Roast lamb rump, potato gratin, seasonal greens, garlic and rosemary jus (GF)

Free range chicken breast, corn, leek cream (GF)

Roast eggplant, beetroot hummus, dukkha, roquette (GF, DF, V, VG)

Confit duck, braised cabbage, potato, currant jus (GF, DF)

Dessert

Lemon meringue tart, berries (V)

Housemade tiramisu (V)

Chocolate mousse, chocolate toffee, crème chantilly (GF, V)

New York cheesecake, raspberry compote (V)

Apple and coconut Eton mess (GF, DF, V, VG)



GRAZING

3-Course Grazing (Share Plates)

\$75 pp

Choose 2 Entrée, 2 Main, 2 Sides & 2 Dessert

Entrée

House cured salmon, dill, capers, eschallot, lemon dressing (GF, DF)

Vegetable gyoza, black vinegar, chilli crunch (DF, V, VG)

Antipasto platters

Korean fried chicken, Asian slaw

Prawns, baby gem lettuce, cocktail sauce (GF, DF)

Ricotta and spinach ravioli, tomato cream sauce (V)

Wagyu beef carpaccio, roquette, parmesan, balsamic vinegar (GF)

Main

Roast beef rump, confit onions, red wine jus (GF, DF)

Slow cooked lamb shoulder, soft polenta, gremolata (GF)

Garlic and herb roasted chicken, seasonal greens, chimichurri (GF, DF)

Roast spiced pumpkin, beetroot hummus, fresh herbs (GF, DF, V, VG)

Confit duck leg, braised cabbage, currant jus (GF, DF)

Slow cooked pork belly, fennel and apple slaw (GF, DF)

Sides

Roast chat potatoes, garlic butter (GF, V)

Mixed leaf salad, champagne dressing (GF, DF, V, VG)

Honey roasted carrots, toasted sesame (GF, DF, V)

Roast root vegetables, fresh herbs (GF, DF, V, VG)

Double whipped mash (GF, V)

Dessert

Petit four

Lemon meringue tart, berries (GF, V)

Chocolate crèmeux, chocolate toffee, crème Chantilly (GF, V)

New York cheesecake, raspberry compote (V)

Apple and coconut Eton mess (GF, DF, V, VG)



CHURRASCO BBQ

Churrasco BBQ

\$68 pp

Inclusions

A selection of meats slowly cooked over natural wood charcoal on rotating skewers.

Grain fed beef rump marinated with mustard and honey (GF, DF)

Peri peri chicken wing (GF, DF)

Smoked chorizo sausage (GF, DF)

Lemon pepper marinated pork loin (GF, DF)

Authentic Brazilian rice salad (GF, DF, V, VG)

House garden salad with mustard dressing (GF, DF, V, VG)

Baked potatoes (GF, DF, V, VG)

Cinnamon brown sugar grilled pineapple (GF, DF, V, VG)

Includes bread roll served with butter

Buffet served with accompaniments



BUFFET

Buffet Bar

\$65 pp

Choose 1 item from the below menu

The Tokyo Bento Bar

An elegant, self-serve Japanese-inspired spread featuring house-made sushi, teriyaki chicken, udon soup and crisp vegetable tempura.

The Smokehouse Table

Slow-smoked meats, BBQ beans, slaw, pickled cucumber and golden cornbread. A flavour-rich feast with a Southern flair.

The Curry Market

Three traditional Indian curries simmered with spice and soul, served with fragrant rice, handmade breads and a rainbow of chutneys and pickles.

The Pasta Pranzo Bar

A heartwarming trio of classic pastas; think slow-cooked ragu, spiced sausage gnochetti, roasted vegetable rigatoni - served with garlic ciabatta, parmesan, and a crisp garden salad.

Add Dessert

\$8 pp

Choose 2 items from the below menu

Includes freshly brewed coffee and a selection of teas

Dessert Canapés

Mini lemon meringue tart (DF, V)

Apple pie bites, cinnamon sugar (V)

Assorted macarons (GF, V)

Mini vanilla slice (V)

Dietaries to be catered separately



SHARE PLATTERS

Add on a little extra to your package

Oriental Platter **\$110**

Vegetable spring rolls, Curry samosas, Japanese prawn gyoza,
Mini dim sims

Occasions Platter **\$165**

Salt and pepper calamari with lemon aioli, Tomato quiche,
Tempura prawns with Japanese dressing, Vegetarian empanada

Sliders Platter **\$195**

Korean fried chicken with Asian slaw, Beef cheeseburger,
Pumpkin falafel with roquette and yoghurt

Fruit Board **\$90**

Sliced seasonal fruits

Cheese Board **\$120**

Selection of 3 cheese, accompaniments, crackers and bread

Antipasto Board **\$130**

Selection of cured meats, olives, pickled vegetables, dips,
condiments and bread

Only available in conjunction with a per person package



KIDS

Children's Meal

\$15 pp

Choose 1 item per child from the below menu

Battered flathead fish fillet, tartare sauce & chips

Dinosaur chicken nuggets & chips

Penne beef bolognese

Includes small vanilla ice cream with topping for dessert

CAKEAGE

Share Platter

\$3 pp

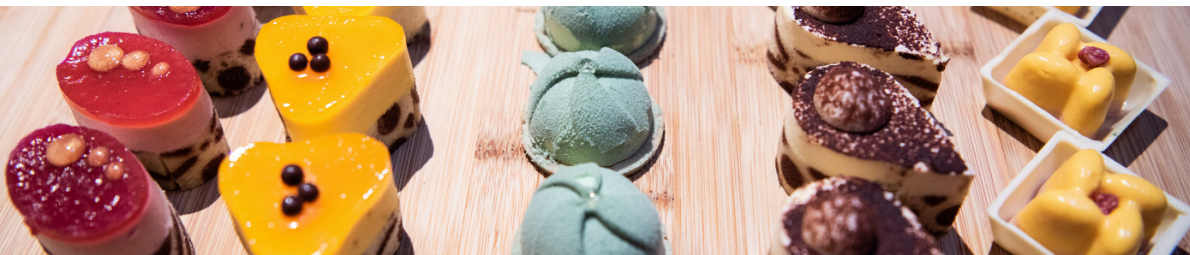
Cut & placed on platters, served to the tables

Individual Plate

\$5 pp

Plated with cream & berry coulis, served individually*

**not suitable for a cocktail style event*





Beverages at

THE UPPERHOUSE



BEVERAGES

Tea & Coffee Station

\$80

Brewed coffee and a selection of teas

Original Beverage Package

2hrs \$40 pp

Soft drink & juice

3hrs \$50 pp

Tooheys Old, Cascade light

Tap Beer (Great Northern, Carlton Draught, VB, Carlton Dry)

Markview Sauvignon Blanc - Regional Blend NSW

Markview Brut Cuvée - Regional Blend NSW

Markview Prosecco - Regional Blend NSW

Markview Shiraz - Regional Blend NSW

Premium Beverage Package

2hrs \$48 pp

Original Package

3hrs \$56 pp

Corona, Asahi, Pure Blonde (Beer and Cider)

Tap Beer (Peroni, Resch's Draught, Balter XPA)

Tap (Brookvale Union Ginger Beer)

Pikorua Sauvignon Blanc - Marlborough, NZ

Bourke Street Pinot Noir - Canberra Region

On-Consumption Bar Tab

Advise on the beverage inclusions and set a dollar limit.

Payment would be made at the end of the event.





Thank you

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