



# HOTEL STEYNE

## FUNCTIONS PACKAGE

*The Hotel Steyne offers a range of function spaces like no other on the Northern Beaches. From stunning ocean views to a roaring 1920s cocktail bar, we look forward to catering any function that suits you.*



# BLACKET'S BAR

Located on the top floor of one of Manly's most historic buildings, Blacket's Bar was originally built in 1913 before being revamped and named after its original designer - Edmund Blacket. In contrast to the enormity of the hotel, Blacket's Bar provides an intimate and seductive setting. This picturesque bar can cater up to 100 people, and has a full cocktail and canape menu available.

Available for private hire every day of the week, and fully equipped with in-house AV equipment. This room is ideal for all types of functions.

Please contact our functions coordinator regarding costs & availability

**Seated: 40**  
**Cocktail: 100**

**Availabilities:**  
Monday - Sunday  
9am - 12am



## **Blackets bar includes:**

(private)  
In house sound system  
Cordless Mic  
Air-Conditioned  
WIFI  
DJ connections  
Pull down projector  
Decoration packages available





# MOONSHINE BAR

Rough and ready for entertainment, this bar provides a gritty, authentic atmosphere and has developed into a cult classic venue, lending its space to the finest domestic and international band and DJ talent. With a balcony overlooking Manly beach, it is prime destination with location and views unmatched in the area.

Moonshine can cater for 50 - 250 people.

Please contact our functions coordinator regarding costs & availability

@moonshinebarmanly

## **Moonshine bar includes:**

(Private)  
In house sound system  
Microphone  
Air-Conditioned  
WIFI  
Stage for Performance  
Pull down projector  
Beach-front balcony

**Seated: 60**  
**Cocktail: 250**

**Availabilities:**  
Private Hire  
Monday - Wednesday / 9am - 12am  
Thursday - Sunday / 9am - 5pm



# Glasshouse

Glasshouse is a beautifully designed space. Fitted out with a range of lounge, banquet, and cocktail style tables. White, Green and timber finishes combine with natural greenery to create a bright and organic feel in the venue. The Glasshouse menu boasts a range of delicious finger food, including fresh seafood, meat & cheese platters; as well as an extensive collection of gins. With ocean views of the iconic Manly beach, Glasshouse is ideal for any functions - from small group bookings to larger events, we can accommodate them all.

Please contact our functions coordinator regarding costs & availability

@glasshousemanly

**Seated: 115**

**Cocktail: 300**

**Availabilities:**

**Private hire:**

Monday - Wednesday / 9am - 12am

Thursday - Friday / 9am - 5pm

**Area Hire:**

Thursday - Friday / 5pm - 10pm

Saturday - Sunday / 12pm - 11pm



## **Glasshouse includes:**

(Private)

In house sound system

Cordless Microphone

Air-Conditioned

WIFI

DJ Connections

Balcony with Beach views





# CANAPE'S

## STANDARD

\$20 per head

Selection of five hot or cold canape's

## DELUXE

\$25 per head

Selection of five hot or cold canape's  
& one slider

## PREMIUM

\$30 per head

Selection of five hot or cold canape's  
& two sliders





# HOT

Phat polenta chips w/truffle mayo (v)

Octopus and chorizo skewer with chimi churri (gf)

Mini saffron arancini balls with truffle mayonnaise (v)

Japanese scallops served with sauce vierge & tomato concasse in shell (gf)

Duck san choi bao sausage roll with hoisin

Cinnamon churros bites with chocolate sauce

Vegetarian spring roll w/sweet ham jam

Char grilled mini calzone, stuffed w/ mushroom fontina ragout (v)

# COLD

Fresh oysters served with a mignonette dressing (df) (nf)

Rare roast beef, smoked carrot and horseradish, fresh basil on crostini (df) (nf) (cbgf)

Smoked salmon on toast with grape salsa, goats curd (nf) (cbgf)

Watermelon dice with aged balsamic caviar (gf) (nf) (df) (not suitable for vegans)

Smoked chicken and waldorf bite, on witlof, mayo, chicken, walnut, pear, celery (gf)

Caprese & olive crostini (v)

White anchovies with parsley oil & tomato toast







# SLIDERS

*Served on Japanese Milk Buns*

## **The Cheesy (nf) - \$5 each**

Beef burger patty, white onion, and tomato sauce, pickle & cheddar cheese

## **Chicken Burger - \$5 each**

Smoked chicken, corn slaw, mont & chipotle mayo.

## **Mushroom Burger (v) - \$5 each**

Grilled Portobello with herb mayo, haloumi & roast red pepper

## **The Spider - \$5 each**

Soft shell crab, herb, avocado, yuzu koshu mayo

## **Pulled Pork Burger- \$5 each**

BBQ pulled pork, herbs & spices w/ apple slaw, pipparras & peri peri mayo.

*Gluten free - \$1 extra*

# PLATTERS

*One selection of platters serves roughly eight guests per plate, ideal for area reservation or arrival food for functions*

## **East Coast Prawn Platter \$50**

Deep fried school prawns w/ tomato jam  
Cold tiger prawns w/ gin spiked marie rose  
Char grilled king prawns w/ chimi churri

## **Meat Platter \$ 50**

3 cured meats served with matching accompaniments  
(house made grissini + lavosh bread & crackers)

## **Cheese platter \$50**

3 cheeses served with matching accompaniments  
(House made grissini + lavosh bread & crackers)

## **Dessert platter \$80**

Bambino  
Cannolis  
Churros  
Berries







# PIZZA PACKAGE

\$15pp (minimum of 20 ppl / half pizza pp)

## **GARLIC (V)**

Hand stretched pizza base with confit garlic, buffalo mozzarella and rosemary sea salt (v)

## **MARGHERITA (V)**

Sliced tomato, fresh mozzarella, basil leaves & Napolitana sauce (v)

## **PRAWNS**

Prawns with garlic, chilli, lemon and shallot.

## **PEPPERONI**

Sopressa, Spanish onion, capsicum, garlic & olives

## **BBQ CHICKEN**

Chicken fillet, roasted mushrooms, red onion with BBQ sauce and oregano

## **DIRTY HAWAIIAN**

Tequila & lime roasted leg ham, caramelized pineapple & jalapenos

## **CHORIZO**

Fresh chorizo sausage, smoked mozzarella, basil & Spanish onion

## **SEASONAL MUSHROOM (V)**

Garlic, lemon, pine nuts on a goats curd base w/ red wine glaze

## **PUTENESCA**

Anchovies, tomato, chilli, caper, olive, confit garlic w/ basil pesto

## **PROSCIUTTO**

Rocket, tomato, pesto on a goats curd base w/ pine nuts & shaved parmesan



# SEATED EVENTS

AVAILABLE IN PRIVATE VENUES ONLY

## ALTERNATIVE DROP

### **2 course option \$55 per head**

choose 2 entrees, 2 mains

### **3 course option \$70 per head**

choose 2 entrees, 2 mains, 2 desserts

#### **Entree**

Asparagus salad with buffalo mozzarella, heirloom tomato and olive caramel.

Whisky smoked duck breast with blueberry, hazelnut and parsnip puree.

Gin cured king salmon with avocado cream, warm soda bread and honey Dijon dressing.

Beef carpaccio with egg, truffled mayo, parmesan and watercress.

Prawn and chorizo salad with green apple, yuzu kosiba, mayo and cucumber.

Scallop with smoked tomato, concasse, sauce vierge

Lamb cutlet with hummus, lemon, beetroot and dukkha.

#### **Mains**

Scotch fillet 250g, w/ polenta chips, mushroom, caramelised onion & spinach puree

Ocean trout nicoise salad, w/ olive, fried potatoes, sea grapes, tomato, green beans, egg, & anchovy dressing

Kashmiri spiced lamb cutlets, w/ minted cous cous, sumac, date compote, goats curd, grilled lime

Hiramasa king fish, spaghetti w/ macadamia "Snow", flying fish roe, sea grapes, chilli, lemon & garlic

Locally made pork sausage w/ braised red cabbage, crushed pistachios on a creamy mash, jus

Gnocchi romaine w/ seasonal mushrooms, fontina cream sauce, beetroot, pine nuts & blanched cabbage

#### **Dessert**

Hazelnut meringue with raspberry, choc and mint salad with chantilly cream.

Orange and bay leaf creme brulee and sponge biscuits.

Belgian chocolate mousse with whipped cream and seasonal berries.

Churros served warm with cinnamon sugar, chocolate sauce and berries.

Ginger sponge cake with pear, vanilla ice cream and butterscotch sauce.

3 cheeses served with matching accompaniments (house made grissini + lavosh bread and crackers.

ALL MENUS SUBJECT TO CHANGE



# CONFERENCE EVENTS

AVAILABLE IN PRIVATE VENUES ONLY

## **Morning Package**

**\$40 pp**

Includes Morning Tea & Lunch

## **Afternoon Package**

**\$35 pp**

Includes Lunch & Afternoon Tea

## **All Day Package**

**\$60pp**

Includes Morning Tea, Lunch & Afternoon Tea

## **Morning Tea**

Yoghurt pot with berry coulis

Selection of pastries

Fruit plate

Bircher muesli with apple & hazelnut

DIY tea station, French press coffee & juices

Barista coffee \$5 pp

## **Lunch**

Buffet selection of sandwich, wrap & salads

## **Afternoon tea**

Scones with jam & whipped cream

DIY tea station & French press coffee

Barista coffee \$5 pp

ALL MENUS SUBJECT TO CHANGE





# Grazing Stations





### **Desserts - \$18pp**

Bambinos, Cannolis, Churros, Berries

### **BBQ - \$35pp**

salmon or steak with your choice of 3 salads including; Greek, Caesar, green, pasta salad or potato salad

### **Breakfast - \$18pp**

tea, coffee, juice, pasteries, scones & fruit

### **Seafood table - \$50 pp**

Smoked salmon with grape vinaigrette, fresh natural oysters, tiger prawns, salt & pepper calamari, battered fish, pickled fennel and octopus salad, 1/2 moreton bay bug, lemon, aoli, w/ chips.

### **Antipasto table - \$20pp**

Selection of 4 cured meats, house made grissini, olives, arancini, eggplant, zuchinni & peppers.

### **Cheese board - \$20pp**

Selection of 4 cheese with matching accompaniments, house made grissini & crackers.

### **High Tea - \$55pp**

loose leaf adore's tea, french press coffee, assortment of sweet and savory delicacies





The background image shows a rustic interior space, likely a restaurant or event hall. It features stone walls, a wooden ceiling with exposed beams, and large white fabric drapes hanging from the ceiling. A chandelier with multiple warm-toned lights is visible. In the foreground, a long table is covered with a white cloth, and a dark wooden booth with tufted cushions is on the left. The overall atmosphere is warm and elegant.

# Styling Packages

CUSTOM STYLING PACKAGES AVAILABLE.  
PLEASE ENQUIRE WITHIN

[FUNCTIONS@HOTELSTEYNE.COM.AU](mailto:FUNCTIONS@HOTELSTEYNE.COM.AU)



# TERMS & CONDITIONS

## **BOOKING CONFIRMATION & PAYMENT**

CONFIRMATION IS SECURED BY WAY OF VENUE HIRE PAYMENT AND IS REQUIRED TO SECURE THE DATE & TIME OF YOUR EVENT. HOTEL STEYNE HAS THE RIGHT TO SELL THE ROOM TO ANOTHER PARTY UNTIL A PAYMENT HAS BEEN RECEIVED.

## **VENUE CANCELLATION**

ANY CANCELLATIONS LESS THAN 4 WEEKS IN ADVANCE WILL RECEIVE A 50% REFUND. LESS THAN 1 WEEK CANCELLATION WILL FORFEIT ALL PAYMENTS

## **MINIMUM SPENDS**

MINIMUM SPENDS AND ROOM HIRE COSTS VARY, DUE TO THE FUNCTION AND YOUR REQUIREMENTS.

## **DECORATIONS**

NOTE DECORATIONS AND THEMING ARE AT THE FUNCTION COORDINATOR'S DISCRETION. PLEASE NOTE THAT ANY DECORATIONS LEFT AT THE END OF A FUNCTION WILL BE DISPOSED OF, UNLESS OTHERWISE STATED IN WRITING BY PRIOR ARRANGEMENT.

## **SECURITY**

SECURITY MAY BE REQUIRED FOR A PRIVATE FUNCTION AT A COST OF \$40 PER HOUR MINIMUM HIRE OF 4 HOURS.

## **DAMAGE**

THE CLIENT WILL BE ACCOUNTABLE FOR ANY LOSS OR DAMAGE WHICH IS CAUSED TO THE HOTEL BY ANY GUESTS OF YOUR FUNCTION.

## **MINORS**

MINORS ARE ONLY PERMITTED IN CERTAIN AREAS OF THE HOTEL AND CERTAIN FUNCTION AREAS UNTIL 9PM. AS PART OF OUR HOTEL LICENSE MINORS MAY ONLY BE IN AUTHORISED AREAS AND MUST BE ACCOMPANIED AND IN THE IMMEDIATE PRESENCE OF A RESPONSIBLE ADULT (PARENT OR LEGAL GUARDIAN) AT ALL TIMES. THE ATTENDANCE OF MINORS UNDER THE AGE OF 18, BABIES, AND INFANTS MUST BE APPROVED BY MANAGEMENT PRIOR TO THE FUNCTION.

## **18TH/21ST**

THE HOTEL STEYNE DOES NOT TAKE BOOKINGS FOR ANY OF THE ABOVE FUNCTIONS, IF ANY FUNCTION TURNS OUT TO BE ONE OF THE ABOVE GUESTS WILL BE ASKED TO LEAVE THE PREMISES IMMEDIATELY WITHOUT A REFUND.

## **SMOKING**

OUTDOOR SPACING IS AVAILABLE FOR PRIVATE HIRE AND AREA RESERVATIONS HOWEVER SMOKING LAWS ARE IN PLACE MEANING THERE WILL BE NO SMOKING WHEN FOOD IS PRESENT WITHIN THE SPACE. PLEASE CONSULT WITH THE FUNCTION COORDINATOR REGARDING THIS.

## **FOOD AND BEVERAGE**

NO FOOD OR BEVERAGES ARE TO BE BROUGHT INTO THE HOTEL EVEN AS GIFTS, DUE TO THE HOTEL BEING A LICENSED PREMISES

## **CLAUSE**

WHEN BOOKING A FUNCTION, IT IS THE HOST'S RESPONSIBILITY TO GIVE ACCURATE DETAILS IN RELATION TO THE TYPE OF FUNCTION AND ITS GUESTS. IF A GUEST FALSIFIES INFORMATION OR A FUNCTION IS BOOKED ON FORGED PRETENSES THE HOTEL STEYNE RESERVES THE RIGHT TO CANCEL THAT FUNCTION WITHOUT NOTICE AND AT THE EXPENSE OF THE GUEST. YOUR FUNCTION CAN BE CANCELED, ENDED ON THE DAY IF THE MANAGER ON DUTY SEES/FINDS A REASON THAT THE FUNCTION IS NOT COMPLYING WITH THE TERMS & CONDITIONS OF THE VENUE.

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SIGNED

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DATED



# RESPONSIBLE SERVICE OF ALCOHOL & COMPLIANCE

## TERMS AND CONDITIONS

THE HOTEL STEYNE IS COMMITTED TO THE 'RESPONSIBLE SERVICE OF ALCOHOL' AT ALL TIMES AND PROVIDING A SAFE ENVIRONMENT FOR GUESTS AND PATRONS. THE HOTEL STEYNE AND ITS LICENSEE ASSUMES RESPONSIBILITY FOR ALL PERSONS IN THE HOTEL AND RESERVES THE RIGHT TO REFUSE ENTRY, REFUSE SERVICE OR REMOVE ANY PERSON THAT MANAGEMENT FEELS IS IN ANY WAY BEHAVING CONTRARY TO WHAT IS DEEMED ACCEPTABLE BY THE APPROVED GOVERNMENT BODIES OR HOUSE POLICY. UNDER NO CIRCUMSTANCES WILL ANY PERSONS WHO ARE INTOXICATED BY ALCOHOL OR ANY OTHER SUBSTANCE BE ALLOWED ENTRY OR PERMITTED TO STAY ON THE PREMISES. IF A PERSON IS ASKED TO LEAVE THE PREMISES AND REFUSES TO DO SO, MANAGEMENT IS REQUIRED BY LAW TO NOTIFY THE POLICE IMMEDIATELY AND THAT PERSON MAY BE SUBJECT TO FINE FOR 'FAILURE TO QUIT A LICENSED PREMISES'. ANY PERSONS INVOLVED IN CRIMINAL ACTIVITY SUCH AS VIOLENCE, SALE OR USE OF PROHIBITED DRUGS OR POSSESSION OF WEAPONRY WILL BE TURNED OVER TO THE POLICE IMMEDIATELY WITHOUT HESITATION. NO COMPENSATION WILL BE AFFORDED TO ANY MEMBER OF THE FUNCTION OR ITS HOST IF A MEMBER OF THE FUNCTION IS REFUSED ENTRY, REFUSED SERVICE OR REMOVED FROM THE PREMISES.

I \_\_\_\_\_

UNDERSTAND THE RESPONSIBILITY OF THE HOTEL AND I HAVE IN RELATION TO ENFORCING THE RESPONSIBLE SERVICE OF ALCOHOL AND UNDERSTAND THAT WILL NOT BE COMPENSATED FOR ANY FINANCIAL LOSS DUE TO THE BEHAVIOR OF MY GUESTS.

\_\_\_\_\_  
**SIGNED**

\_\_\_\_\_  
**DATED**





We look forward to working with you to arrange a function that meets all your needs.  
Please contact our functions manager

E: [functions@hotelsteyne.com.au](mailto:functions@hotelsteyne.com.au)  
P: 02 9977 4977

IG: [@hotelsteyne](https://www.instagram.com/hotelsteyne)  
FB: [www.facebook.com/hotelsteynemanly](https://www.facebook.com/hotelsteynemanly)



**HOTEL STEYNE**