

ALEX&Co.

Christmas
PACKAGES





IT ALL STARTS WITH THE VENUE.

Nestled beside the historic Lennox Bridge and the vibrant Church Street precinct, our venue provides the perfect setting to gather, celebrate, and create cherished memories this festive season. With sweeping waterfront views and a sophisticated metropolitan atmosphere, every Christmas occasion feels truly special.

This season, our chefs present a thoughtfully curated dining experience that combines timeless traditions with contemporary flair. Each dish is crafted with passion and precision, taking guests on a journey of festive flavours — from fresh and vibrant beginnings to rich, indulgent finishes, balanced by sweet and refreshing notes along the way.

Whether you're celebrating with family, friends, or colleagues, join us for a Christmas experience that captures the joy, warmth, and magic of the season in an unforgettable setting.

PRIVATE DINING ROOMS

Celebrate the festive season in our elegant Private Dining Rooms, designed to bring people together in a refined and intimate setting. Thoughtfully appointed with warm lighting and sophisticated finishes, these versatile spaces provide the perfect backdrop for corporate Christmas parties, family gatherings, and end-of-year celebrations.

Available as three individual private rooms or combined into one larger space, the Private Dining Rooms can be tailored to suit events of all sizes. Whether you're hosting an intimate lunch, a festive dinner, or a large-scale celebration, the flexible configuration allows you to create an experience that feels uniquely yours.

A private TV is available in one section for presentations, speeches, awards, or memorable photo slideshows, while our dedicated events team ensures every detail is seamlessly managed. Pair your event with one of our curated Christmas menus and a tailored beverage package or bar tab for a truly memorable occasion.

Blending privacy, flexibility, and exceptional hospitality, the Private Dining Rooms offer an elevated setting for celebrating the season in style.

CAPACITY FOR EACH ROOM

Seated: 14 guests

CAPACITY FOR COMBINED SPACE

Seated: 40



BAR LOUNGE

Vibrant, versatile, and full of life — the Bar Lounge is where sophistication meets energy.

This open-plan space allows guests to flow seamlessly between the indoors and the breathtaking riverside views of Parramatta River. Perfect for casual celebrations or corporate networking alike, the Bar Lounge honours separate payments for convenience and flexibility.

Its design integrates the best of inside and out, offering a refreshing, social atmosphere that's both elevated and effortlessly fun — an entertainer's dream setting that always keeps the night alive.

CAPACITY - NON-EXCLUSIVE

Seated: 30–50 guests

Standing: up to 120 guests

CAPACITY - EXCLUSIVE

Seated: 129 guests

Standing: up to 180 guests

EXCLUSIVE HIRE OPTION

For those seeking a fully private experience, the Bar Lounge is available for exclusive hire with a tailored minimum spend based on date, time, and seasonal demand.



EXCLUSIVE VENUE HIRE

For those seeking a truly unforgettable experience, full venue hire transforms Alex&Co into your own private playground.

Ideal for large-scale corporate celebrations, lavish festive gatherings, or exclusive brand events, this option gives you complete creative freedom. From layout preferences and curated menus to live entertainment and bespoke décor, the entire venue becomes your canvas.

With dedicated service and sweeping riverside views, Alex&Co transforms into an unforgettable experience — exclusively yours.

CAPACITY

Seated: 280 guests

Standing: 400 guests



CHRISTMAS SOCIAL

BANQUET MENU

\$79 per person

ENTREES

- Flatbread
- House Dips & Warm Bread
- Marinated Olives
- Buttermilk Fried Chicken, Spiced Aioli
- Tomato & Mozzarella Salad, Basil Pesto

MAINS

- Selection of Alex & Co Handmade Pizzas
- Chicken & Mushroom Penne
- Crispy Pork Belly, Caramel Sauce & Kipfler Potatoes

SIDES

- Garden Salad
- Fries with Aioli

DESSERT

- Alex & Co Christmas Dessert Platter
- Fresh Seasonal Berries



*Minimum spend may be required on selected dates.



CHRISTMAS SIGNATURE

BANQUET MENU

\$99 per person

ENTREES

- Flatbread
- House Dips & Warm Bread
- Marinated Olives
- Buttermilk Fried Chicken, Spiced Aioli
- Tomato & Mozzarella Salad, Basil Pesto
- Chargrilled Prawn Skewers

MAINS

- Selection of Alex & Co Handmade Pizzas
- Chicken & Mushroom Penne
- Slow Braised Lamb Shank, Creamy Mash, Seasonal Vegetables & Jus
- Herb Grilled Chicken, Roast Potatoes & Mushroom Sauce

SIDES

- Apple & Fennel Slaw

DESSERT

- Passionfruit Pavlova & Berries
- Seasonal Fresh Fruit Platter
- Cheesecake, Strawberry Coulis, Berries & Mint

*Minimum spend may be required on selected dates.

CHRISTMAS PREMIUM

BANQUET MENU

\$129 per person

ENTREES

- Flatbread
- House Dips & Warm Bread
- Marinated Olives
- Buttermilk Fried Chicken, Spiced Aioli
- Tomato & Mozzarella Salad, Basil Pesto
- Selection of Cured Meats
(Prosciutto, Ham, Salami, Crackers, Seasonal Fruits)

MAINS

- Selection of Alex & Co Handmade Pizzas
- Chicken & Mushroom Penne
- Grilled Atlantic Salmon, Horseradish Mayonnaise, Lemon, Capers & Green Beans
- Prosciutto Wrapped Chicken Breast, Tomato & Olive Salsa

DESSERT

- Seasonal Fresh Fruit Platter
- Cheesecake, Strawberry Coulis, Berries & Mint
- Warm Chocolate Cake, Chocolate Sauce, Berries & Vanilla Ice Cream



*Minimum spend may be required on selected dates.



CHRISTMAS EXPERIENCE

BANQUET MENU

\$159 per person

ARRIVAL

- Signature Christmas Cocktail

ENTREES

- Flatbread
- House Dips & Warm Bread
- Marinated Olives
- Buttermilk Fried Chicken, Spiced Aioli
- Tomato & Mozzarella Salad, Basil Pesto
- Selection of Cured Meats
(Prosciutto, Ham, Salami, Crackers, Seasonal Fruits)

MAINS

- Selection of Alex & Co Handmade Pizzas
- Chicken & Mushroom Penne
- Grilled Atlantic Salmon, Horseradish Mayonnaise, Lemon, Capers & Green Beans
- Prosciutto Wrapped Chicken Breast, Tomato & Olive Salsa

SIDES

- Apple & Fennel Slaw

DESSERT

- Seasonal Fresh Fruit Platter
- Cheesecake, Strawberry Coulis, Berries & Mint
- Warm Chocolate Cake, Chocolate Sauce, Berries & Vanilla Ice Cream

*Minimum spend may be required on selected dates.



CHRISTMAS CLASSIC

CANAPÉ MENU

\$79 per person

Includes 2 seafood, 2 meat, 2 vegetarian and 1 sweet canape from below choices

SEAFOOD

- Sydney Rock Oysters
- Calamari Fritti, Aioli & Lemon
- Chargrilled Prawn Skewers
- Anchovy & Parmesan Butter Sourdough
- Coconut Crumbed Prawns, Sweet Chilli Sauce

VEGETARIAN

- Fried Polenta, Parmesan & Chilli Aioli
- Bruschetta, Zucchini, Pesto & Cherry Tomato
- Pumpkin Arancini, Aioli & Parmesan
- Fried Ricotta Ravioli, Lemon Zest & Tomato Sauce
- Vegetable Spring Rolls, Sweet Chilli Sauce

MEAT

- Beef Meatballs, Arrabbiata Sauce
- Crispy Pork Belly Bites, Caramel Sauce
- Chicken Skewers, Cucumber Yoghurt
- Angus Beef Cheeseburger Sliders
- Buttermilk Chicken Sliders & Fresh Coleslaw

SWEET

- Chocolate Brownie & Fresh Berries
- Classic Tiramisu
- Vanilla Panna Cotta, Peach Purée
- Apple & Berry Crumble Tart

*Minimum spend may be required on selected dates.



CHRISTMAS SIGNATURE

CANAPÉ MENU

\$109 per person

Includes 2 seafood, 3 meat, 3 vegetarian and 2 sweet canapes from below choices

SEAFOOD

- Sydney Rock Oysters
- Calamari Fritti, Aioli & Lemon
- Chargrilled Prawn Skewers
- Anchovy & Parmesan Butter Sourdough
- Coconut Crumbed Prawns, Sweet Chilli Sauce

VEGETARIAN

- Fried Polenta, Parmesan & Chilli Aioli
- Bruschetta, Zucchini, Pesto & Cherry Tomato
- Pumpkin Arancini, Aioli & Parmesan
- Fried Ricotta Ravioli, Lemon Zest & Tomato Sauce
- Vegetable Spring Rolls, Sweet Chilli Sauce

MEAT

- Beef Meatballs, Arrabbiata Sauce
- Crispy Pork Belly Bites, Caramel Sauce
- Chicken Skewers, Cucumber Yoghurt
- Angus Beef Cheeseburger Sliders
- Buttermilk Chicken Sliders & Fresh Coleslaw

SWEET

- Chocolate Brownie & Fresh Berries
- Classic Tiramisu
- Vanilla Panna Cotta, Peach Purée
- Apple & Berry Crumble Tart

*Minimum spend may be required on selected dates.



CHRISTMAS LUXURY

CANAPÉ MENU

\$149 per person

Includes arrival cocktail, 3 seafood, 3 meat, 3 vegetarian and 2 sweet canapes from below choices

ARRIVAL

- Signature Christmas Cocktail

SEAFOOD

- Sydney Rock Oysters
- Calamari Fritti, Aioli & Lemon
- Chargrilled Prawn Skewers
- Anchovy & Parmesan Butter Sourdough
- Coconut Crumbed Prawns, Sweet Chilli Sauce

VEGETARIAN

- Fried Polenta, Parmesan & Chilli Aioli
- Bruschetta, Zucchini, Pesto & Cherry Tomato
- Pumpkin Arancini, Aioli & Parmesan
- Fried Ricotta Ravioli, Lemon Zest & Tomato Sauce
- Vegetable Spring Rolls, Sweet Chilli Sauce

MEAT

- Beef Meatballs, Arrabbiata Sauce
- Crispy Pork Belly Bites, Caramel Sauce
- Chicken Skewers, Cucumber Yoghurt
- Angus Beef Cheeseburger Sliders
- Buttermilk Chicken Sliders & Fresh Coleslaw

SWEET

- Chocolate Brownie & Fresh Berries
- Classic Tiramisu
- Vanilla Panna Cotta, Peach Purée
- Apple & Berry Crumble Tart

*Minimum spend may be required on selected dates.

BEVERAGE PACKAGES

Social Package

2 Hours

\$50 PER PERSON

3 hours

\$65 PER PERSON

4 hours

\$75 PER PERSON

Draught

- Alex's Ultra Crisp Lager

White

- Counterpoint Pinot Grigio SA

Red

- Counterpoint Shiraz SA

Non-Alcoholic

- Soft Drinks and Fruit Juice

Riverside Package

2 Hours

\$65 PER PERSON

3 hours

\$80 PER PERSON

4 hours

\$92 PER PERSON

Draught

- Alex's Ultra Crisp Lager
- Peroni
- Balter XPA
- Great Northern Super Crisp
- Hahn Super Dry
- Tooheys New

White

- Counterpoint Pinot Grigio SA
- Twin Islands Sauvignon Blanc NZ

Red

- Counterpoint Shiraz SA
- Opawa Pinot Noir NZ

Sparkling

- Emily by Redbank Prosecco VIC

Rose

- Counterpoint Rose SA
- Negroni

Non-Alcoholic

- Soft Drinks and Fruit Juice

Includes sparkling on arrival for all guests.
Minimum 20 guests.

Reserve Package

2 Hours

\$85 PER PERSON

3 hours

\$105 PER PERSON

4 hours

\$120 PER PERSON

Draught

- Alex's Ultra Crisp Lager
- Peroni
- Balter XPA
- Great Northern Super Crisp
- Hahn Super Dry
- Tooheys New

Sparkling

- Emily by Redbank Prosecco VIC
- Dunes and Green Split Pink Moscato SA

White

- Counterpoint Pinot Grigio SA
- Twin Islands Sauvignon Blanc NZ
- Chaffey Bro's "Not your Grandma's" Chardonnay SA
- Sister's Run Sunday Slipper Chardonnay SA

Rose

- Counterpoint Rose SA
- La Vieille Ferme Cotes Du-Rhone Rose FR

Red

- Counterpoint Shiraz SA
- Opawa Pinot Noir NZ
- Forest Hill Highbury Fields Cabernet Sauvignon WA
- Smith & Hooper Merlot SA

Spirits

- Vodka
- Gin
- Rum
- Tequila
- Bourbon

Rotating Cocktails

- Tommy's Margarita
- Negroni

Non-Alcoholic

- Soft Drinks and Fruit Juice
- Heineken 0

Includes house spritz cocktail on arrival for all guests.
Minimum 20 guests.

UPGRADES

- Tommy's Margarita service: +15 pp
- Premium Spirit Upgrade: +\$15 pp
- Espresso Martini service: +\$15 pp
- Arrival Cocktail Upgrade: +\$8 pp

Note: Beverage packages begin from when the first drink is served to the table, or 30 minutes into your allotted booking time - whichever comes first. Items are subject to change. ALEX&Co. is committed to the responsible service of alcohol and guest safety. It is a requirement by NSW RSA laws that any intoxicated persons are not served and will be removed from the premises.

*Minimum spend may be required on selected dates.

GENERAL TERMS & CONDITIONS

DEPOSITS & CONFIRMATION

To secure your booking, a 50% deposit and final menu selections are required within 7 days of receiving your proposal.

Deposit can be made with credit card or bank transfer.

FINAL NUMBERS & ADJUSTMENTS

Final guest numbers are required 72 hours before your event. After this time, the confirmed guest count will be charged, with any additional attendees on the day subject to a \$150 per person fee.

ARRIVAL & SERVICE TIMING

Schedule of the event will be agreed prior to event date. Guests are requested to arrive within 15 minutes of the scheduled start time. A 15-minute bump-out period applies at the conclusion of your event, after which guests are welcome to continue celebrating in our bar lounge area.

PAYMENTS & BILLING

To ensure seamless service during your event, individual bill splitting and separate bar purchases are not available within private or semi-private event spaces.

We recommend selecting a beverage package or bar tab for the convenience of your guests. Individual ordering via QR code is available upon request, with a technology service fee from \$50 applying.

CANCELLATIONS & DATE CHANGES

We understand that plans can change. For large group or private bookings, we kindly ask that any cancellations be made in writing at least one (1) month prior to your event date. Cancellations made within one month of the event will result in the deposit being retained, as the date and space will have been held exclusively for your group.

Date changes are subject to availability and may incur additional fees, including menu price variations and peak date surcharges.

VENUE RIGHTS & CANCELLATIONS

Alex&Co. reserves the right to amend or cancel any booking due to unforeseen venue closures, failure to pay the required deposit, or where an event may impact the venue's reputation or normal operations.

*Minimum spend may be required on selected dates.

FINAL PAYMENT & BILL SETTLEMENT

All outstanding balances must be settled in full at the conclusion of your event. For corporate events or accounts payable purposes, we recommend full payment prior to the event date to avoid inconvenience.

For corporate events, a nominated contact person must be provided in writing prior to the event. This person will be responsible for authorising any additional charges and approving the final account.

INSURANCE & DAMAGES

The event organiser is liable for any damage caused to Alex&Co. property by guests or contractors. Alex&Co. accepts no liability for loss or damage to personal property. Management reserves the right to remove any person from the premises at its discretion.

Any decorations, styling items, or event materials brought into the venue must be approved by Alex&Co. in advance. Unapproved items may be refused entry at the venue's discretion.

LICENSING, RESTRICTIONS & MINORS

Alex&Co. practices Responsible Service of Alcohol (RSA) and all guests must comply with venue policies and liquor licensing laws. Valid photo identification (Australian driver's license or passport) may be required. Minors are permitted only in designated areas and must always remain under the supervision of a responsible adult.

OTHER

While every effort is made to deliver the advertised menus, ALEX&Co. reserves the right to make menu or product substitution without notice.

Venue space allocations are subject to management discretion and may be adjusted as necessary.

Duration of Alex&Co functions/events is for 2 hours. Extended duration is available upon request at the time of booking (additional costs may apply).

A Sunday surcharge applies to all menus.

Additional event-specific terms and conditions may apply. Where applicable, these will be provided in writing by our Events Team.