

FUNCTIONS & EVENTS PACK

308-310 Liverpool St,
Darlinghurst NSW 2010



T H E

WARATAH



THE VENUE

Located at the corner of Victoria St and Liverpool St in the heart of Darlinghurst, The Waratah promises an exceptional beverage and dining experience. The venue boasts 2 separate semi-private spaces that can be reserved individually or combined to accommodate larger, exclusive gatherings, making it an ideal choice for any occasion. You can book both standing cocktail and seated style events for dinner Wednesday to Sunday, or lunch Saturday to Sunday.

We're a flexible venue, and can tailor our space to suite your styling and preferences.

Capacity	Seated	Standing
Dining Room + Wrap-around Verandah	20	30-40
Rooftop	26	20-30
Exclusive Hire of entire First Floor (Upstairs Dining Room + Rooftop + Wrap-around verandah)	70	60-70

SEATING TIMES

Lunch: Friday, Saturday & Sunday 12:00pm - 4:00pm

Afternoon: Wednesday - Sunday 3:00pm - 6:00pm

Dinner: Wednesday - Sunday 5:00pm - 10pm

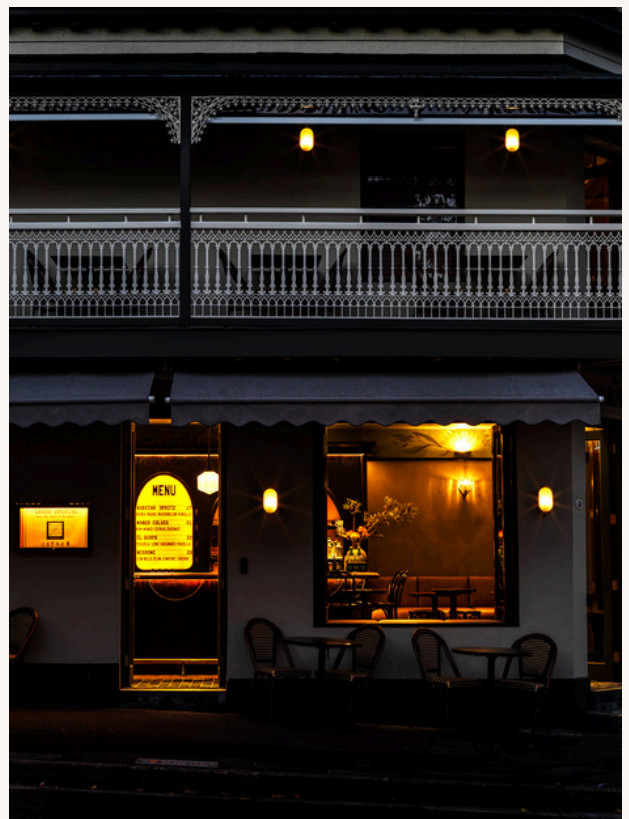
A variable minimum spend on food and beverage may apply to secure each space, depending on the day and time of your booking. Please contact gday@thewaratahsydney.com for more information on minimum spend requirements.

DINING ROOM & WRAP-AROUND VERANDAH

Dining Room: 20 pax | seated

Dining Room : 30-40 pax | mixture of seating & standing
+ Wrap-around Verandah

Experience a blend of modern and traditional elegance in our dining room, which hosts up to 20 guests seated across 2 tables. Expand your event to also include our wrap-around verandah upstairs, hosting up to 30-40 people in total, all enveloped in a warm glow and cozy ambience. With flexible seating, plush banquette options and a private bar at your service, the space promises a refined yet welcoming setting for any occasion.



ROOFTOP

Rooftop area: 26 pax | seated
20-30 pax | mixture of seating & standing

Upstairs Exclusive Hire: 70 pax | mixture of seating & standing
(Main Dining Room +
Wrap-around Verandah + Rooftop):

Host your next function in our rooftop haven, equipped with heaters, fans and a versatile louvred roof that's weather ready, come rain or shine. The space, it promises optimal comfort year-round. The space, infused with a breezy charm, is accentuated by lush greenery, offering a refreshing backdrop for any occasion.



Please note this is a sample menu and is subject to change.

FOOD

standing cocktail party canapé menu

- \$35pp - your choice of 4 canapés
- \$40pp - your choice of 5 canapés
- \$45pp - your choice of 6 canapés
- \$50pp - your choice of 7 canapés

CANAPÉ OPTIONS

- fish tartare on seaweed cracker
- popcorn chicken w/ mayo
- ham and cheese croquette
- potato scallop, raw scallop w/ tartare sauce
- prawn cocktail
- waratah beef sausage roll
- cheese tartlet (vego)
- grilled pork skewer
- roast celeriac skewer (vegan)
- mini pavlova

SUBSTANTIAL CANAPÉ (swap out a canapé option for a substantial canapé)

- +\$5pp - bay lobster roll with iceberg, mayo, hot sauce
- +\$5pp - mini hot burgers *vegan option available

ADD ON OPTIONS:

- \$7ea - oysters with rosella mignonette
- \$14 - fries, bush salt



Food selection must be confirmed 72 hours prior to arrival along with dietary requirements. We can cater for all dietaries with a bit of notice. A 10% gratuity charge will be added to the final bill.

Please note this is a sample menu and is subject to change.

FOOD

seated meals
banquette menu



\$89 PER PERSON | SHARE STYLE

TO BEGIN

sourdough roll, whipped cultured butter
potato scallops, raw scallops, tartare sauce
buffalo mozzarella, persimmon miso, rosemary leaf
+ sydney rock oysters with rosemary mignonette \$7ea

ENTREE

raw kingfish, smoked macadamia, mushrooms
endive, blood lime, manchego, tangerine vinegar
+ butterflied king prawns, lemon myrtle butter \$15ea

MAINS

lamb rump, mint pesto, saltbush
fries, fancy chicken salt
brussels sprouts, marigold, yuzu, native thyme

TO FINISH

seasonal sorbet & gelato
+fairy bread ice cream sandwich, sour honey \$7ea



Food selection must be confirmed 72 hours prior to arrival along with dietary requirements. Everyone on the table must dine on the offer. A 10% gratuity charge will be added to the final bill.

DRINK

bar tabs

We can arrange a bar tab for your group. You determine the amount, what you'd like to include and we'll handle the rest.

beverage on consumption

Liaise with our beverage manager to pre-select wine, beer, spirits and cocktails for your party - charged on consumption

beverage packages

Please see page below.



DRINK PACKAGES

CLASSIC PACKAGE

2.5HR

\$75pp

DRAUGHT BEER

Reckless Brewing Lager & XPA

WINE

Our beverage manager will be in touch to help you make your selection

OTHER

+ house spirits, soft drinks, still & sparkling water

WARATAH PACKAGE

2.5HR

\$120pp

COCKTAIL

Waratah Spritz - Vodka, RHUBI Mistelle, Watermelon, Riesling, Vanilla, Lemon Myrtle

DRAUGHT BEER

Reckless Brewing Lager & XPA, Atomic Mando Sour

WINE

Our beverage manager will be in touch to help you make your selection

OTHER

+ house spirits, soft drinks, still & sparkling water

Bespoke beverage packages can be created to suit your event in coordination with our beverage manager!

TERMS AND CONDITIONS



CONFIRMATION OF GUESTS

Guests numbers are to be confirmed no later than 7 days prior to the event to ensure all preparation and staffing requirements are met.



Dietary requirements need to be confirmed no later than 7 days prior to the event.



PAYMENT DETAILS, TERMS AND CANCELLATION POLICY

Cancellation within this 14 day period will incur 50% penalty of the minimum spend paid. A no-show of cancellation on the day will incur a 100% penalty of the minimum spend. Cancellations must be confirmed to the venue in writing.



GRATUITY

A 10% service charge (gratuity) is charged to all private hire and semi private hires. This is on top of any minimum spend quoted and is passed in full to our staff as a tip.

