



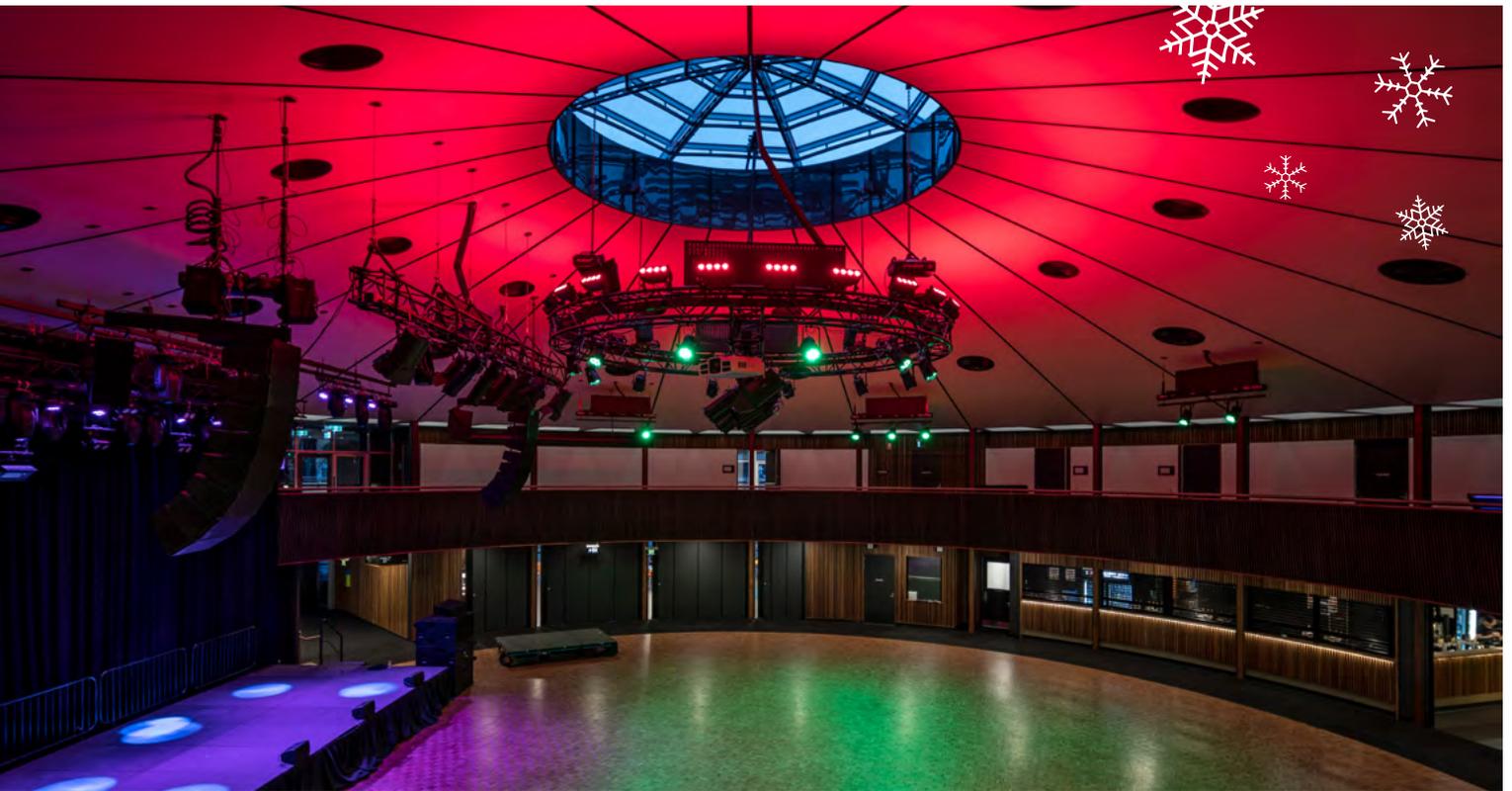
ROUNDHOUSE

- U N S W | S Y D N E Y -

CHRISTMAS PACKAGES

2018

UNSWROUNDHOUSE.COM



THIS YEAR, WE'RE GIVING YOU THE GIFT OF A UNIQUE VENUE EXPERIENCE

ROUNDHOUSE TEAM

T 02 9385 7630

E roundhouse@arc.unsw.edu.au

W unswroundhouse.com

Christmas is all about surprises. Leave your guests astounded with a truly unique venue experience at Sydney's roundest venue.

Roundhouse has a range of spaces, an expert catering panel and first-class audio-visual to complement dinners, cocktail events and outdoor function for up to 1,000.

CHOOSE FROM OUR CRAFTED CHRISTMAS PACKAGES, WHICH INCLUDE:

- Venue costs
- Standard audio-visual setup
- Catering as per each menu
- Champagne cocktail on arrival

If you'd like to tailor any of these packages or create something completely bespoke, speak to our venue team who are excited to work with you to realise the vision for your event.

WELCOME TO OUR HOUSE

VERSATILE SPACES FOR YOUR EVENT

MAIN ROOM

ALL-ROUND DAZZLING DINNERS

150-500 PAX BANQUET | 200-1,000 PAX COCKTAIL

Our largest space, the Main Room is ideal for banquets up to 500 people and cocktail events up to 1,000. Make the space your own with Christmas themed lighting and dance the night away on our brand-new parquet dance floor.



BEERGARDEN

CHRISTMAS IN THE COURTYARD

500 PAX COCKTAIL | 200 PAX SEATED

If you're looking for an outdoor space, our leafy Beergarden is the ideal setting for al-fresco events. Set your event apart with entertainment on our outdoor stage and the option to add a pop-up bar.

CLUB BAR

FESTIVE FUNCTIONS

200 PAX COCKTAIL | 120 PAX SEATED

Cocktail events and stand-up buffet functions flow effortlessly through Club Bar. Pair grazing stations with tray service and add simple lighting to create an intimate experience for your guests.





AUDIO VISUAL

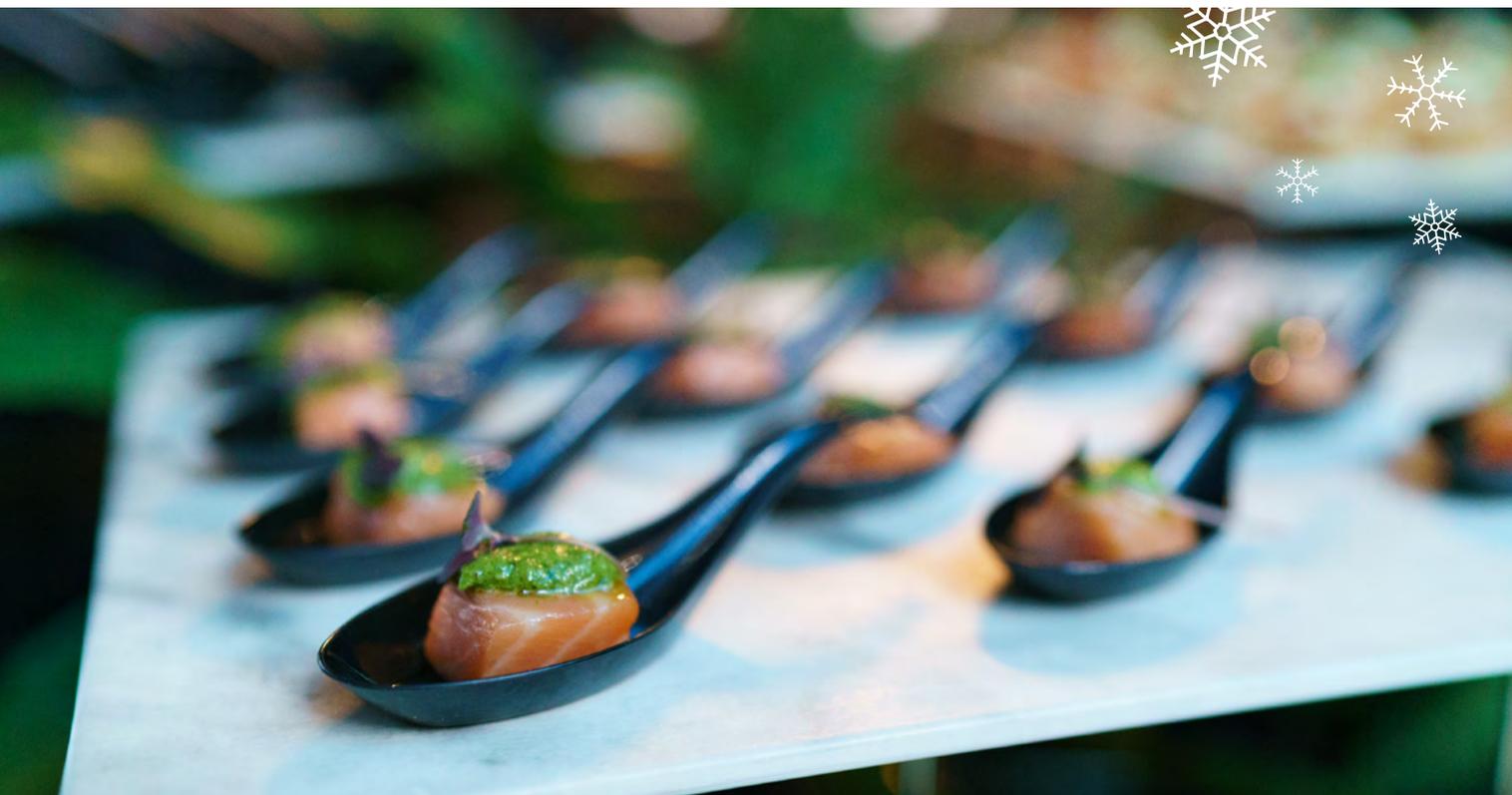
The world is at your fingertips at Roundhouse. We've run the biggest and best gigs in town and we know how to put on a show.

Whether you're looking for simple lighting for an intimate Christmas cocktail event, or a spectacle for a big band, our in-house AV team can work with you to deliver a tailored production for your event.

Our newly upgraded equipment includes everything you need to build the event production to elevate your event and create a lasting impression on your guests.

OUR CHRISTMAS PACKAGES PROVIDE FOR ALL OF THE FOLLOWING:

- Sound system
- Lectern & microphone
- Music playlists
- Lighting (e.g. dinner lighting in the Main Room, festoon lighting in the Beergarden)



CATERING

COCKTAIL PACKAGE

\$59.00 per person (inc. GST)

*BASED ON 100 PAX. COST MAY VARY DEPENDING ON YOUR NUMBER OF GUESTS.

INCLUDES

- Venue costs
- Standard AV setup
- Champagne cocktail on arrival

European
CATERING

SAMPLE MENU

CHRISTMAS MORSELS

8 COURSE CHRISTMAS THEMED CANAPÉ MENU

Buckwheat & chia seed blinis, citrus cured ocean trout, crème fraiche, salmon caviar (GF)

Arancini of baby spinach, manchego, chive, red pepper aioli (V, GF)

Avocado & cherry truss tomato salsa in crisp wonton cups

Chicken and gruyere mini bon bons

Coconut tiger prawns, sriracha aioli (GF, DF)

Devils on horseback
(prunes wrapped in bacon)

Pork and fennel sausage rolls with homemade tomato ketchup

Leek & forest mushroom tartlet, caramelised onion (V)

CHRISTMAS HAM GRAZING STATION

Double smoked honey baked ham, cranberry relish, sourdough baguette, sourdough breads

Dutch Maasdam cheese, crackers and fresh peaches

Austrian potato salad (GF, V)

Kale, quinoa, tamari almond salad (GF, V)

European red cabbage and pear salad (GF, V)

If you'd like to tailor any of these packages or create something completely bespoke, speak to our venue team who are excited to work with you to realise the vision for your event.



BUFFET PACKAGE 1

\$74.00 per person (inc. GST)

*BASED ON 100 PAX. COST MAY VARY DEPENDING ON YOUR NUMBER OF GUESTS.

INCLUDES

- Venue costs
- Standard AV setup
- Champagne cocktail on arrival

BON VIN

SAMPLE MENU

HOT

Aged grain fed eye fillet slow roasted, red onion, horseradish, mustard foam

Honey glazed smoked ham, caramelised pineapple, Christmas dressing, apple relish

Confit ocean trout kombu butter, braised white radish, asparagus

COLD

Sydney rock oysters, peeled king prawns, smoked salmon, accompaniments

Roasted pumpkin, baby spinach leaves, Spanish onion, Persian feta, balsamic

Pearl couscous, chickpeas, green lentils, beetroot, parsley lemon tahini

Roast Mediterranean vegetable penne, pine nut, olives, basil parmesan dressing

SOMETHING SWEET

Individual Christmas puddings, cream, berries, walnut crumbs

If you'd like to tailor any of these packages or create something completely bespoke, speak to our venue team who are excited to work with you to realise the vision for your event.



BUFFET PACKAGE 2

\$89.00 per person (inc. GST)

*BASED ON 100 PAX. COST MAY VARY DEPENDING ON YOUR NUMBER OF GUESTS.

INCLUDES

- Venue costs
- Standard AV setup
- Champagne cocktail on arrival

European
CATERING

SAMPLE MENU

ENTRÉE

Prosciutto with cherry bocconcini & fresh figs
(GF, Vegetarian on request)

Seafood platter of oysters, salmon sashimi, prawns
& scallops (GF, DF)

Roast pumpkin, feta & rocket salad

Crisp garden salad with shaved radish, baby beets
& fennel (GF, DF, Vegan)

MAIN BUFFET

Pan seared ocean trout with asparagus, roasted garlic
and Jamón vinaigrette (GF, DF)

Honey & mustard glazed leg of lamb ham
with condiments (GF, DF)

Wild mushroom, spinach and ricotta lasagne (V)

Eggplant tagine cauliflower quinoa and preserved
lemon jus (GF, DF, Vegan)

Sonoma sourdough breads & Pepe Saya butter

SIDE DISHES

Creamy gratin potato (GF, V)

Cranberry & port braised red cabbage (GF, DF, Vegan)

DESSERT BUFFET

Individual mini Christmas pudding with brandy anglaise (GF)

Passionfruit meringue roulade, seasonal fruit salad (GF)

Viennese chocolate almond pudding, walnut ice cream (GF)

Crave coffee, selection of T2 teas, Christmas stollen

If you'd like to tailor any of these packages or create something completely bespoke, speak to our venue team who are excited to work with you to realise the vision for your event.



3 COURSE MEAL PACKAGE

\$109.00 per person (inc. GST)

*BASED ON 100 PAX. COST MAY VARY DEPENDING ON YOUR NUMBER OF GUESTS.

INCLUDES

- Venue costs
- Standard AV setup
- Champagne cocktail on arrival



SAMPLE MENU

ENTRÉE

Blue swimmer crab larb with sushi rice, cucumber, wasabi, lime and gingered flying fish roe

Ocean trout gravlaxed with vodka and staranise on zucchini with cress salad, orange dressing

Roulade of smoked salmon with crab meat, lemon and mustard seed dressing

Sydney rock oysters topped with a lemon and chive salsa

MAINS

Oven roasted chicken breast stuffed with sage, prosciutto, asparagus and a cranberry jus

Pan fried blue eye cod fillet, wilted spinach, shallot purée, crushed potatoes and chive oil

Chargrilled eye fillet of beef with roasted fondant potatoes and a horseradish cream

Sweet potato gnocchi with heirloom tomato, broad beans, carrot ribbon and lettuce dressing

DESSERT

Espresso brûlée with a toffee crust, served with coffee beans and berry compote

Rich Christmas ice cream pudding with wafers

Classic Christmas pudding with a vanilla and brandy custard

Australian deconstructed trifle with summer berries, custard and sauterne sponge

Organic and sustainable coffee and a selection of fine teas

If you'd like to tailor any of these packages or create something completely bespoke, speak to our venue team who are excited to work with you to realise the vision for your event.

BEVERAGE PACKAGES

Roundhouse has two fully functional bars offering you versatility when it comes to delighting your guests. We offer a range of beverage packages tailored to your event.

A comprehensive wine and spirit list is available on request. Our packages are competitive value and include steward service. You are also welcome to establish a bar tab or run a cash bar.

STANDARD PACKAGE

3 Tails Marlborough Sauvignon Blanc

Bella Riva Sangiovese

Jean Pierre Sparkling Brut

Local House and Light Beers

Soft drinks and Juices

Orange Juice

PACKAGE PRICES

1 HOUR \$14.00/PERSON

2 HOURS \$20.00/PERSON

3 HOURS \$26.00/PERSON

4 HOURS \$31.00/PERSON

ON ARRIVAL PACKAGE (30 MINUTES)

Sparkling wine and orange juice \$6.50/per person

PREMIUM BEVERAGE PACKAGE

Select one sparkling, one white, one red wine, two full strength beers and one light beer to be served for your function.

SPARKLING WINES

King Valley Prosecco

Divici NV Prosecco

La Boheme Cuvée Blanc

WHITE WINES

Vinoque Yarra Valley Dry Riesling

Villages Chardonnay

RED WINES

Vinoque Heathcote Shiraz

La Boheme Act Four Syrah Gamay

Melba Lucia Cabernet Merlot Sangiovese Petit Verdot

PREMIUM BEER

James Squire 150 Lashes Pale Ale

Little Creatures Pilsner

Little Creatures Bright Ale

Hahn Super Dry

LIGHT BEER

Hahn Premium Light

Non-alcoholic drinks

Orange juice

Soft drinks

PACKAGE PRICES

1 Hour \$23.00/person

2 Hours \$29.00/person

3 Hours \$35.00/person

4 Hours \$41.00/person

ON ARRIVAL PACKAGE (30 MINUTES)

Sparkling wine and orange juice \$8.00/per person

*All beverage prices include GST.



ROUNDHOUSE

- U N S W | SYDNEY -

E: roundhouse@arc.unsw.edu.au T: 02 9385 7630

UNSWROUNDHOUSE.COM