CHRISTMAS PACKAGES
2018
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 parquetry 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

SAMPLE MENU

CHRISTMAS MORSELS

8 COURSE CHRISTMAS THEMED CANAPÉ MENU

- Buckwheat & chia seed blinis, citrus cured ocean trout, crème fraîche, 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 gruyère mini bon bons
- Coconut tiger prawns, arroz cha 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)

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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

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

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FOR FURTHER INFORMATION, ENQUIRIES AND BOOKINGS, PLEASE CONTACT:
E: roundhouse@arc.unsw.edu.au  T: 02 9385 7630
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

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

UNSW ROUNDHOUSE   CHRISTMAS PACKAGES

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3 COURSE MEAL PACKAGE
$109.00 per person (inc. GST)
*BASED ON 100 Pax. COST MAY VARY DEPENDING ON YOUR NUMBER OF GUESTS.

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, carret 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

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

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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 Cuvee 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.