



The
Terrace
NORTH SYDNEY

FUNTIIONS PACK

FUNCTION INFO

Mount Street Terrace Hotel, or “The Terrace”, as the locals know it, is a modern bar in the heart of North Sydney. We have a large indoor bar, as well as an outdoor covered terrace accommodating up to 150 people.

Other features include several TV screens perfect for photo slideshows, a large timber dance floor & an adaptable furniture setting to meet all your function requirements.

Perfect for any type of celebration from birthdays, engagements & christenings to corporate events; launch parties & more; “The Terrace” has superb function facilities to suit any occasion.

We are conveniently located 5 minutes walk from North Sydney train station & the bus stops of the Pacific Highway, which will ensure your guests will never have a problem getting to or from your event. Our platter menu provides a delicious variety of options from party classics to more gourmet selections; there is something to suit all tastes & budgets.

Please note we do not accept requests for 18th birthdays, formals or formal after-parties.

For all function enquiries please contact:
9030 4668 - OR - functions@calligerosgroup.com.au



OUR SPACES

The Dance Floor

Cocktail Style: 50 people

Sit Down: 30 people

This area is available to book
Everyday after 5pm

The Balcony

Cocktail Style: 50 people

Sit Down: 30 people

This area is available to book
Everyday after 5pm

Exclusive Use of Venue

Why not hire out an entire pub!

Available to book

Saturday & Sunday 5pm-late

Maximum capacity: 150 people

CANAPÉS

(MINIMUM 15 PEOPLE)

CANAPE PLATTERS (20 PIECES)

Mini Traditional Bruschetta (V, VG)

Mushroom Arancini & Aioli (V)

Vegetable Spring Roll Sweet Chilli Sauce (V)

Salt & Pepper Squid Lime Mayo (GF)

Lamb Kofta With Mint Yoghurt (GF)

Soft Taco Guacamole, Tomato, Coriander, Salsa (V)

Add Fish or Haloumi

SEASONAL FRUIT PLATTERS

Regular Fruit Platter (V, VG)

Large Fruit Platter (V, VG)

Cheese Platter

Brie Cheddar & Blue Vein Cheese, Quince Paste Crackers, Grapes Fruits & Nuts

Assorted Gourmet Sandwich & Wrap Platter

Mixed Selection Of Chicken, Ham, Egg & Vegetarian

(Dietary request available)

SUBSTANTIAL PLATTERS (20 PIECES)

Mediterranean Lamb Skewers Tzatziki (GF)

Teriyaki Beef Skewers

Satay Chicken Skewers

Southern Fried Chicken Tenders Chipotle Mayo

Mini Beef OR Sausage Rolls Tomato/BBQ Sauce

Halloumi & Zucchini Skewers Tomato Salsa (V)

Mini Beef Sliders Caramelised Onion, Cheese, Ranch

Mini Southern Fried Chicken Sliders Chipotle, Pineapple, Salsa

Mini Mushroom & Haloumi Slider Caramelised Onion, Tomato, Salsa (V)

DESSERT'S PLATTER

Chocolate dipped strawberries (40 pieces) Assortment Of White & Dark
Chocolate Dipped Strawberries (V)

Dessert Bite Sampler Assortment Of Mini Desserts
10 to 15 guests

(Gf) Gluten Free

(Df) Dairy Free

(V) Vegetarian

(Vg) Vegan

PLATTERS

(MINIMUM 15 PEOPLE)

ITALIAN FEAST

Garlic Bread

Marinated Olives

Fettuccine Pasta Alla Boscaiola

Penne Arabiata

Margherita Pizza

Pepperoni Pizza

Garden Salad

INDIAN FEAST

Garlic Naan

Mini Vegetable Samosas

Jeera Rice Pulau

Chicken Korma OR Beef Vindaloo

Peas & Potato Curry

Tomato & Mint Chutney

Pappadam, Onion & Cucumber Salad

TERRACE FEAST

Garlic & herb bread

Buffalo Chicken Wingettes

Salt & Pepper Squid

Chicken Schnitzel

Pork & Fennel sausage

Roast Vegetables or chips

Greek or Caeser salad



(Gf) Gluten Free

(Df) Dairy Free

(V) Vegetarian

(Vg) Vegan

SIT DOWN MENU (MINIMUM 15 PEOPLE)

TWO COURSES PACK
THREE COURSES PACK

ENTREES

Salmon Ceviche Avocado & Radish

Thai Style Beef Salad Mango, Peanuts & Lime Chilli Dressing

Spinach & Ricotta Ravioli Romano & Pecorino

Grilled Halloumi Pesto Beetroot & Walnut Candid

Bolognese Arancini Spicy Tomato Sauce & Pecorino.

Bocconcini Heirloom Tomato Salad Basil Dressing

Duck Breasts Cauliflower Puree Cherries & Amaretto Jus

MAINS

Braised Lamb Shanks Garlic Mash & Seasonal Vegetables

Pan Seared Salmon Caponata Confit Tomato & Grilled Asparagus.

Grain Fed Sirloin Truffle Mash, Red Wine Jus & Crispy Potato.

Grass Fed Scotch Fillet Hasselback Potato, Red Wine Jus, Truss Tomato.

Chicken Supreme Spinach & Ricotta Chilli Butter Asparagus

Beef Short Ribs Roasted Broccolini, Chat Potatoes & Jus.

Wild Mushroom Risotto Crème Fraiche Truffle & Spinach

Lamb Rump Caponata Cilantro, Chilli Hummus & Mushroom Sauce

Miso Marinated Salmon Fennel & Orange.

DESSERTS

Sticky Date Butterscotch Sauce

Chocolate Cake Berries Compote

Poached Pears Chocolate Fudge Berries

Cookies & Cream Cheesecake Coulis & Berries



(Gf) Gluten Free

(Df) Dairy Free

(V) Vegetarian

(Vg) Vegan

BEVERAGES

(2 - 3 HOUR PACKAGES AVAILABLE)

(4 HOUR BEVERAGE PACKAGES ARE AVAILABLE WITH APPROVAL ONLY)

STANDARD PACKAGE

SPARKLING BTW: Sparkling Brut

WHITE WINE BTW: Sav Blanc

RED WINE BTW: Cabernet Merlot

BEER: Carlton Draught, Great Northern Super Crisp & Cascade Light

NON-ALCOHOLIC: Assortment of Soft Drinks

PREMIUM PACKAGE

SPARKLING: Pizzini Prosecco

WHITE WINE: Vavasour Sauvignon Blanc, Pocket Watch Pinot Grigio

RED WINE: Labruno et Fils Pinot Noir, Chapel Hill Shiraz

BEER: Carlton Draught, Carlton Dry, Great Northern Super Crisp, Coopers Pale Ale, Sommersbe Cider & Cascade Light

NON-ALCOHOLIC: Assortment of Soft Drinks

***PRE-PAID ON CONSUMPTION BAR TABS ARE AVAILABLE; THIS OPTION CAN INCLUDE ALL BEER, WINE, SPARKLING, CHAMPAGNE & SPIRITS, OR A BESPOKE BEVERAGE TAB CAN BE CURATED ACCORDING TO TASTE.**



TERMS & CONDITIONS

PLEASE NOTE THAT WE HAVE ONE

MALE & ONE FEMALE

BATHROOM ON LEVEL ONE.

WE DO NOT ACCEPT BYO

MINIMUM SPEND

If the minimum spend agreed upon is not met, the difference will be charged as venue hire.

MUSIC

The venue uses an in-house music system which plays a mixture of playlists. To access our in house system, or for live entertainment, it requires a level exclusive event. External contractors will need to provide a copy of insurance policies.

MINORS

Under 18's are permitted in the venue under supervision at all times by a parent or legal guardian. The premises allows minors to attend the venue, however all minors must be out of the venue by 10pm.

DAMAGE & LOSS

Any damage costs incurred by the venue during the event will be charged to the client. We take no responsibility for any damages or loss of property of any items left in the venue.

SMOKING

Designated Smoking & Vaping areas in venue.

FINAL NUMBERS & PAYMENT

A 25% deposit is required to reserve your space. Final payment is required 3 days prior to your event. Final numbers & catering must be finalised 14 days prior to your event date. Numbers can increase but not decrease after this date.

DECORATIONS

Decorations are welcome, please inform your functions co-ordinator, we allow for items to be dropped & stored at the premises prior to your event, & access to the space 1 hour before commencement of the event. The venue requests no sticky tape on the walls, or confetti.

SECURITY HIRE

Should management deem appropriate, your function may be requested to book additional security.

The events manager will advise at the time of enquiry.

All 21st Birthdays over 20pax require security*