

# **FUNCTIONS** **& EVENTS**

**THE BELVEDERE HOTEL**

482 Kent Street, Sydney, NSW 2000







## WELCOME

The Belvedere Hotel is a popular functions destination due to its prime location and sweeping views over the heart of the Sydney CBD. Just a short stroll from Town Hall station and multiple bus stops, The Belvedere Hotel is easily accessible for those coming for both local and destination events.

With two versatile private function spaces that can be transformed to suit any occasion, The Belvedere is perfect for everything from milestone birthdays to end of year corporate events.

Our talented event team are ready to help you organise your next event, please contact us at:

### THE BELVEDERE HOTEL

482 Kent Street, Sydney NSW 2000

Email: [Functions@thebelvederehotel.com.au](mailto:Functions@thebelvederehotel.com.au)

Phone: 02 9264 1688



## **OUR SPACES**

### **Level 1**

*For that truly Greek experience*

Oozing Mediterranean bliss and island vibes, Level 1 is sure to delight. From high tables with roving canapés to a sitdown banquet with dedicated waitstaff, you can customise this space to suit any event. Complete with elevator access, a private balcony, fully equipped bar and AV capabilities, this space is perfect for any occasion.

*Banquet – 30*

*Cocktail – 55*

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### **The Terrace**

*Sydney's best kept secret!*

With immaculate views over Sydney city, it's not hard to see why the Rooftop Terrace is a sought-after venue for functions, engagements, birthdays, work parties and all other special events. This space allows for exclusive use of the entire top floor, open-air rooftop and private bar. This space also offers elevator access and private bathrooms, with full AV capabilities available including the ability to bring a DJ and party the night away.

*Banquet – 40*

*Cocktail – 100*



*\*Room hire and minimum spends apply*

## FOOD PACKAGES

### Canapé Packages

\$35 per person - 7 selections

\$45 per person - 9 selections

\$55 per person - 12 selections

Tempura King prawns, chilli mayo

Ruby tuna ceviche, lime, tomato, coriander marinade

Smoked paprika & garlic marinated lamb skewers, salmoriglio (gf)

Lamb & harissa sausage rolls, tomato relish

Preserved lemon & oregano marinated chicken skewers, chipotle aioli (gf)

Pumpkin flowers stuffed with goat cheese, sun-dried tomatoes, romesco sauce (v)

Vegetarian spring rolls, sweet chilli (v)

Individual spanakopita, tomato relish (v)

Mixed vegetable vegan pie, smoky BBQ sauce (veg)

Roast beetroot, goats cheese & chive arancini, pesto aioli (v)

Love Buds vegan bolognese arancini, vegan aioli (veg)

Pumpkin & lentil sausage rolls, BBQ sauce (gf, veg)

Crispy corn fritters, shallots, coriander, mustard mayo (veg)

Fresh Mediterranean tartlets, tomato, Spanish onion, crumbed feta, aged balsamic dressing (v, veg\*)

Greek salad skewer, feta, cucumber, tomato, olive, lemon dressing (v)

Heirloom tomato tart, burrata, fresh basil, agrumato oil (v)

Roast pumpkin, English spinach, hummus tartlet (v)



### Slider Canapés

*Below options are \$6 each*

Beef cheeseburger, pickle, onion, burger sauce

Grilled chicken, feta, tzatziki slaw

Love Buds plant based protein, tomato, lettuce, guacamole

(vegan bun available on request)

Please account for individual dietary requirements within your selections.

*\*minimum order of 20 guests, additional canapes priced on demand*

*v = vegetarian, veg = vegan, df = dairy free, gf = gluten free*



## FOOD PACKAGES

### Platters

*All platters serve 8 - 10 guests each*

#### Mezze Platter - \$210

Hummus, tzatziki & eggplant dip, pita bread  
Marinated olives, lemon, garlic  
Saganaki haloumi, drizzled honey, toasted almonds  
Mushroom & pea arancini, aioli  
Salt & pepper calamari, lemon  
Seasonal vegetable skewers  
Preserved lemon & oregano marinated chicken skewers  
Spinach & ricotta spanakopita

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#### Dip Board - \$50

Spring onion, beetroot & tzatziki, warm pita

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#### Cheese Board - \$95

A selection of hard & soft cheeses, quince, lavosh, crackers, seasonal fruits

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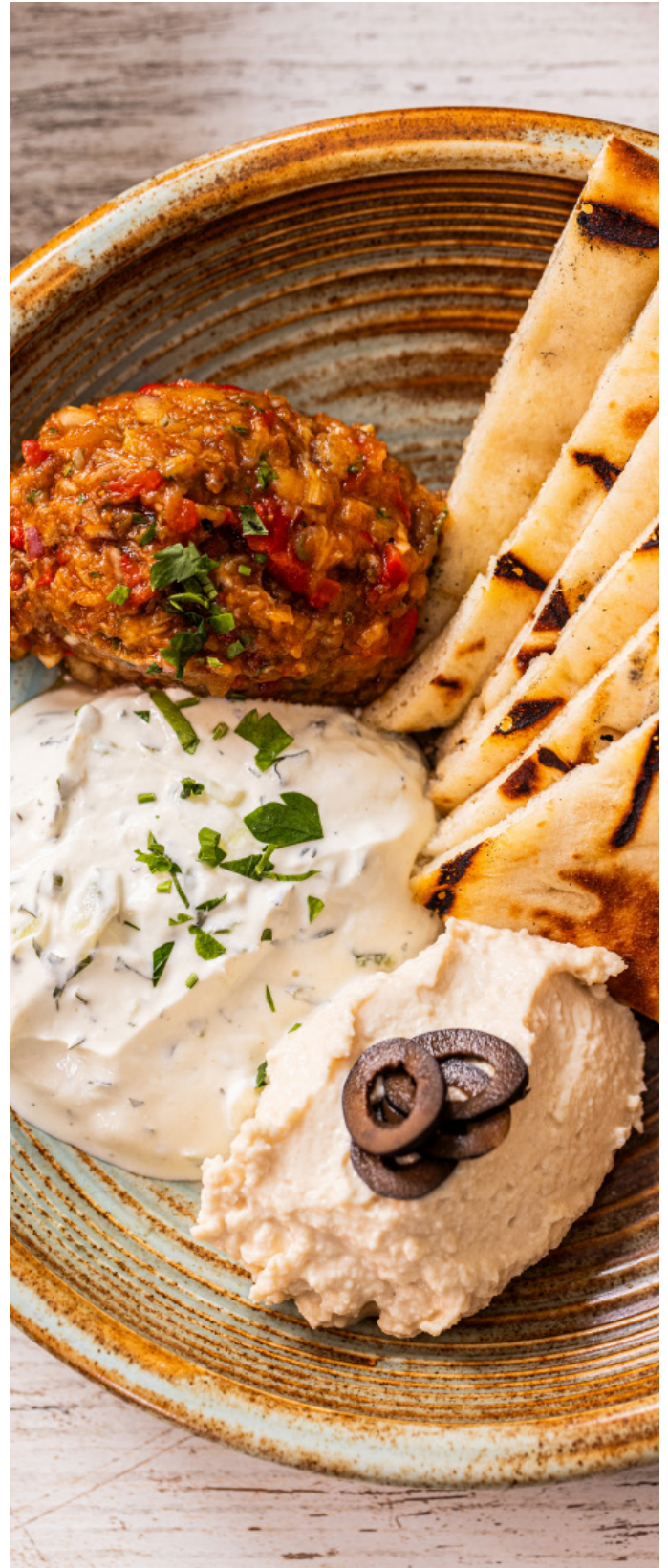
#### Charcuterie Board - \$95

Cured Meats, marinated vegetables, olives, warm pita

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#### Fruit Platter - \$80

Seasonal fruits







## FOOD PACKAGES

### Greek Grazing Table

\$55 per person - minimum 20 guests

- Lamb skewers with garlic & herb
- Roast chicken marinated in lemon, smoked paprika
- Keftedakia, smoky tomato sauce, cumin, rocket
- Salt & pepper squid, aioli, lemon
- Pan fried haloumi, honey, toasted almonds
- Saganaki prawns, Ouzo, fennel, tomato
- Mushroom & pea arancini, garlic aioli
- Spinach & ricotta Spanakopita
- Roast chat potatoes, lemon, thyme
- Vegetarian Yiouvetsi
- Classic Greek salad
- Hummus, tzatziki, eggplant dips
- Marinated olives, garlic, herbs
- Grilled garlic pita

### Dessert

add on for \$5 per person

- Mixed Petit Fours
- Seasonal Fruit Platter

*Minimum 10 guests, dietaries can be catered for with notice*





## BEVERAGE PACKAGES

### Cocktail on Arrival

*\$14 per person*

Welcome your guests with a cocktail on arrival.  
*Mojito, Aperol Spritz or seasonal gin cocktail.*

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### Standard Beverage Package

*\$50 per person - 3 hours*

*\$60 per person - 4 hours*

House selection of sparkling, white and red wine, tap beer and soft drink.

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### Premium Beverage Package

*\$75 per person - 3 hours*

*\$85 per person - 4 hours*

Premium selection of sparkling, white, red and rose wines, tap beers, cider and non-alcoholic beverages.

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### Bar Tab

Create a bar tab for your group. Whether it's an open bar or a curated selection of your favourite beverages, our staff will ensure only what you have agreed to will be on offer for your guests.

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*Minimum order is 20 and must be arranged prior to your event date. Subject to change based on availability.*

*The Belvedere Hotel practices the Responsible Service of Alcohol.*





## ENTERTAINMENT EXTRAS

### Entertainment

Permitted in both event spaces when hired exclusively. Prior approval from your event coordinator is required for all bookings.

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### Security

Some events may require security at a rate of 1 guard per 50 guests at a rate of \$40p/h per guard.

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### Wristbands

Wristbands in shared event spaces are provided free of charge for bar tabs.

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### Cakeage

Cut and served on platters \$35.

Served individually with vanilla bean ice cream and berry compote \$5 per person

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### Linen

White linen can be provided for all tables for a \$50 fee.





## **THANKYOU**

Thank you for considering The Belvedere Hotel  
for your next function or event.

To secure your booking or if you have any questions please email

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or Phone: 02 9264 1688

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