

STUDY HARD, PARTY HARD

**UNIVERSITY
EVENTS PACKAGES**



DOLTONE HOUSE

venue collection + catering

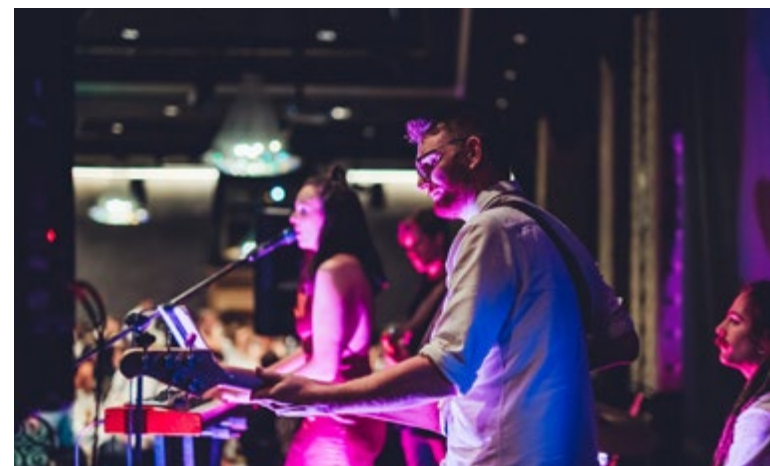
Contents

MILESTONES & EVENTS	3
THE DOLTONE DIFFERENCE	4
EVENT GUIDE	5
PACKAGE INCLUSIONS + MENUS	6
UNIVERSITY BALL	7-8
COCKTAIL PACKAGE	9-10
SOCIETY FUNDRAISING PACKAGE	11-12
GRADUATION PACKAGE	13-14
HIGH TEA PACKAGE	15-16
LUNCH PACKAGE	17-18
CONFERENCE/MEETING PACKAGE	19-20
UNIVERSITY PACKAGE UPGRADES	21
DIETARIES REQUEST	22
PLANT BASED MENU	23
MOCKTAIL	24
COCKTAIL	25
TESTIMONIALS	26
VENUES	27-29



DOLTONE HOUSE

venue collection + catering



Milestones & Events

—

We understand the special occasions each student and staff will celebrate in their tertiary journey. Our dedicated and experienced team is here to help bring your event to life with ease and flair. From generous venue inclusions to special dietary catering options, we have everything you need to make every moment a lasting memory.

Let Doltone House guide you through the important milestones your faculty or society will go through. From gala events such as fundraisers and society balls, to graduation ceremonies and interactive team building exercises, our tailored University Event Packages are designed to cater for a diverse range of academic occasions.



DOLTONE HOUSE

venue collection + catering

The Doltone Difference

Doltone House is a family owned and operated business so we understand the importance of building the university community network. Our Sydney venues offer contemporary spaces with spectacular water views and touches of glam. We take pride in making your important milestone celebrations unique!

Doltone House is renowned for providing award-winning, quality catering which is reflected in all our menus. Our expert staff will work closely with you and is dedicated in creating a smooth and delightful experience from beginning to end.



DOLTONE HOUSE

venue collection + catering





With so many events occurring during the academic year, we've put together an Event Guide to inspire you to pick the best package for your next event!

UNIVERSITY AND GRADUATION BALLS

What an important milestone! Celebrate this special occasion with a memorable, distinctive and enjoyable experience.

Suggested Packages: *University Ball, Cocktail*

FUNDRAISING EVENTS

Treat your Society or Faculty to award winning catering and spectacular views while bringing light to your cause. There is no better way to raise funds than with our tailored packages to get everyone into the spirit of raising money.

Suggested Packages: *Society Fundraising, Cocktail*

GRADUATION CEREMONY

What an important academic milestone! Mark the end of your hard work with a farewell event over a distinctive and enjoyable venue with your teachers, family & friends.

Suggested Packages: *Graduation*

SPORTING PRESENTATION

Promote a healthy lifestyle and recognise the sporting accomplishments of your club with a detailed presentation and awards ceremony celebration.

Suggested Packages: *Lunch, Cocktail*

CONFERENCES, WORKSHOP OR TRAINING

Educate and inspire. We have a host of engaging and interesting spaces equipped with AV that can cater for workshops of all sizes.

Suggested Packages: *Meeting/Conference*

REUNION

Gone are the awkward, traditional reunion days. Rekindle the memories of yesteryear and bring an exciting and new meaning to school reunions over an award winning meal, drinks and music.

Suggested Packages: *Brunch, Chrissy Cocktail, Lunch, High Tea, Christmas Party*

TEAM BUILDING

Laugh and learn and host a bonding event that produce long lasting results. Enjoy learning new skills together or be hands on and make delicious food.

Suggested Packages: *Cooking Class, Wine & Cheese*

FACULTY, SOCIETY OR ALUMNI

Whether you're farewelling a staff member or celebrating an important anniversary or tribute, create a fun event with a tailored package to suit your needs and budget.

Suggested Packages: *Brunch, Cocktail, Lunch, University Ball, High Tea*



DOLTONE HOUSE

venue collection + catering

Event Guide

Package Inclusions + Menus



DOLTONE HOUSE

venue collection + catering

COCKTAIL
PACKAGE

LUNCH
PACKAGE

GRADUATION
PACKAGE

HIGH TEA
PACKAGE

University Ball

Package inclusions

- Private and exclusive event space
- **Welcome Bellini on arrival**
- 2-3 course award-winning renowned Doltone House alternate menu
- Unlimited Vineyard Beverage package including sparkling, red and white wine and imported beers, soft drinks, East Coast juice and Purezza still + sparkling mineral water for event duration
- Venue dance floor
- Doltone House oval tables with your choice of White or Black linen table cloths with white linen napkins
- Background music
- Elegant Doltone House designer chairs



- Table centrepiece of cylindrical vase with silk orchid
- Venue room hire and set up
- Hand held cordless microphone and lectern with Doltone House fixed signage
- Use of in-house PA system suitable for speeches and announcements
- Two stage pieces (total dimensions 1.8m x 2.4m)
- Dedicated Event Coordinator to assist with your planning and details
- Professional wait staff and experienced event supervisor
- Guests services team to greet and direct guests on arrival
- Step-by-step Event Kit to guide your planning stages



FEE FREE

No additional fees for dietary / allergy requests



DRINK UP!
Vineyard beverage package included



COMPLIMENTARY PACKAGE OPTIONS

250-350 PEOPLE EVENTS

Pick 1 from Option A, 1 from Option B

350+ PEOPLE EVENTS

Pick 2 from Option A, 1 from Option B

OPTION A	OPTION B
Disc Jockey	Gelato Cart
Belgium Waffle Station	Antipasto Platter per table
Popcorn Station	Photo Booth
Aperol Spritz on Arrival	Signature Cocktail on Arrival

Should you want to add more fun to your package at a small additional surcharge, feel free to choose from the above selections:

Option A \$7 per person, per item
Option B \$9 per person, per item

Package requirement
Minimum booking: 150 guests



ADD
One or more items to YOUR PACKAGE!



Banquet Menu

Sample

AWARD-WINNING SAMPLE MENU

Accompaniments

Artisan sourdough loaf and butter per table

Entrée

[ALTERNATE SERVE]

SUMAC POACHED CHICKEN

Baby eggplant with tahini + pomegranate salad
+ hummus + harissa dressing *GF, LF

MISO TORCHED EGGPLANT

Coconut yoghurt + nahm jim + thai herb salad
+ toasted sesame *V, VN, LF, GF

Main Course

[ALTERNATE SERVE]

SLOW COOKED BEEF CHEEK

Carrot puree + pickled green papaya salad + star anise broth *GF

ROASTED BARRAMUNDI

Saffron potato + English spinach
+ lobster bisque + parsley oil *GF

Dessert

[ALTERNATE SERVE]

BOUNTY BAR

Coconut chocolate crunch + milk chocolate ganache
+ soft chocolate sponge + coconut mousse

VANILLA BEAN PANNA COTTA

Saffron peached pear + honey mascarpone
+ meringue shards *GF

Served with barista made Vittoria macchiato
coffee and French handcrafted teas

* GF – Gluten Free LF – Lactose Free P – Pork Products
V – Vegetarian VN – Vegan



We welcome guests with dietary requirements and can cater for individual guests or entire events. Please notify us at time of booking.



Cocktail Package inclusions

- Private and exclusive event space
- **Welcome Bellini on arrival**
- Selection of warm and cold roaming canapés per person (quantity based on event duration)
- Unlimited Vineyard Beverage package including sparkling, red and white wine and imported beers, soft drinks, East Coast juice and Purezza still + sparkling mineral water for event duration
- Venue dance floor
- Doltone House cocktail tables scattered around the room
- Venue room hire and set up
- Hand held cordless microphone and lectern with Doltone House fixed signage
- Use of in-house PA system suitable for speeches and announcements
- Two stage pieces (total dimensions 1.8m x 2.4m)
- Dedicated Event Coordinator to assist with your planning and details
- Professional wait staff and experienced event supervisor
- Guests services team to greet and direct guests on arrival
- Step-by-step Event Kit to guide your planning stages



An alternative to the traditional sit down, cocktail events are fun, interactive and bound to win praises!



DRINK UP!
Vineyard beverage package included

COMPLIMENTARY PACKAGE OPTIONS

250-350 PEOPLE EVENTS

Pick 1 from Option A, 1 from Option B

350+ PEOPLE EVENTS

Pick 2 from Option A, 1 from Option B

OPTION A	OPTION B
Belgium Waffle Station	Disc Jockey
Tutti Frutti Frozen Yoghurt	Gelato Station
Popcorn Station	Pavlova Station
S'More's + Marshmallow Station	Photo Booth
Beverage Upgrade to Premium Beer	Red or White Wine Upgrade to Winemarkers

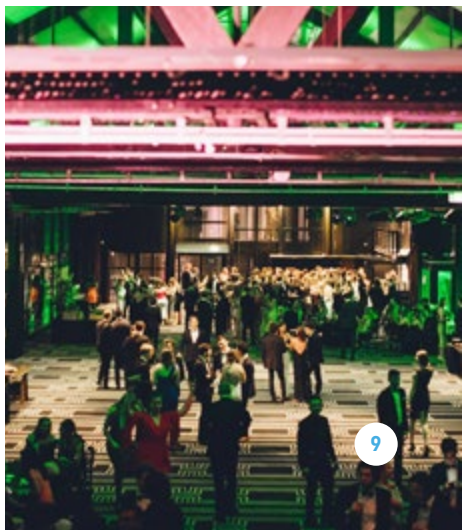
Should you want to add more fun to your package at a small additional surcharge, feel free to choose from the above selections:

- Option A** \$7 per person, per item
Option B \$9 per person, per item

Package requirement
Minimum booking: 150 guests



+
ADD
One or more items to YOUR PACKAGE!





Delight Canapé Menu

Sample menu selection



SELECTIONS

Satay chicken skewers
with spicy satay sauce

Beef red bean empanada with chipotle
mayonnaise

Assorted sushi with pickled
ginger, soy sauce, wasabi

Wagyu beef slider with fontina cheese,
tomato relish

Pumpkin spinach calzone
with truffle aioli

Crispy fried spring roll
with sweet chilli dipping sauce

Vegetable samosa
with cucumber raita

Arancini balls, butternut pumpkin, sage,
basil mayonnaise

Roast chicken, olive sambousek, spicy
mayonnaise

Baked lamb safiha tart with tomato,
onion salsa

Potato, smoked mozzarella croquette
with chipotle sauce

Beef bourguignon pies with mushy peas
and tomato ketchup

Pizzette of roasted pumpkin,
feta, basil pesto

Smoked salmon mousse tart
with salmon pearls

Chicken tarragon filo roll with seeded
mustard mayonnaise

Spinach ricotta filo

Vegetarian rice paper rolls, sweet chilli,
coriander dipping sauce

Burger of karage chicken,
pickled slaw, wasabi mayonnaise

ROAMING DESSERT SELECTION

SWEET MINI BOUTIQUE PATISSERIE 2 PALETTE OF DESSERTS

Turkish Rose
Jaffa Cube
Blackberry Cheesecake Quenelle
Mango Ginger Slice
Green Apple Hazelnut Dome
Chocolate Raspberry



We welcome guests
with dietary requirements and can cater
for individual guests or entire events.
Please notify us at time of booking.

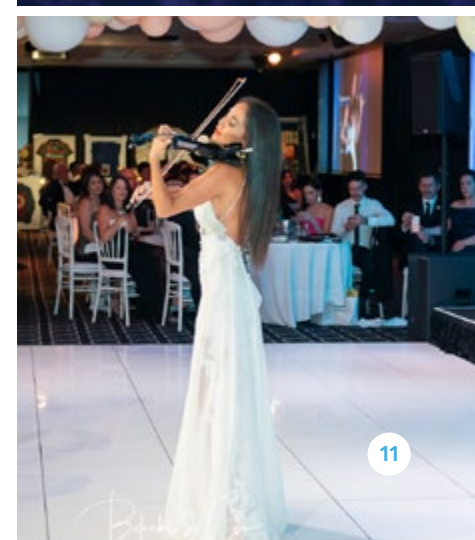
Society Fundraising Package

- Private and exclusive event space
- 2-3 course award-winning renowned Doltone House alternate menu
- Unlimited Vineyard Beverage package including sparkling, red and white wine and imported beers, soft drinks, East Coast juice and Purezza still + sparkling mineral water for event duration
- Silent auction or lucky door prize
- Venue dance floor
- Doltone House oval tables with your choice of White or Black linen table cloths with white linen napkins
- Elegant Doltone House designer chairs
- Background music
- Table centrepiece of cylindrical vase with silk orchid
- Venue room hire and set up
- Hand held cordless microphone and lectern with Doltone House fixed signage
- Use of in-house PA system suitable for speeches and announcements
- Two Stage pieces (total dimensions 1.8m x 2.4m)
- Dedicated Event Coordinator to assist with your planning and details
- Professional wait staff and experienced event supervisor
- Guests services team to greet and direct guests on arrival



DRINK UP!
Vineyard beverage package included

Engage and bring to light your cause while delighting your guests to award winning catering and spectacular views.



Fundraising Menu *Sample*

AWARD-WINNING SAMPLE MENU

Accompaniments

Artisan sourdough loaf and butter per table

Entrée

[ALTERNATE SERVE]

POTATO GNOCCHI

Speck + ricotta + napolitana sauce + basil cress *P

WAGYU BRESAOLA

Waldorf salad + poppy seed lavosh

Main Course

[ALTERNATE SERVE]

LEMON THYME CHICKEN BREAST

Bacon and leek colcannon + asparagus + sauce soubise *GF, P

NEW YORK STEAK DIANE

Pressed potatoes + portabello mushroom + asparagus *GF

Dessert

[ALTERNATE SERVE]

CHOCOLATE RASPBERRY PEBBLE

Macerated berries *VN, LF, GF, N

S'MORES

Chocolate Graham cracker + toasted vanilla marshmallow

Served with barista made Vittoria macchiato
coffee and French handcrafted teas

* GF – Gluten Free LF – Lactose Free P – Pork Products
V – Vegetarian VN – Vegan N – Contains Nuts



We welcome guests with dietary requirements and can cater for individual guests or entire events. Please notify us at time of booking.



Graduation Package



DRINK UP!
Vineyard beverage
package included

- Private and exclusive event space
- Venue room hire and set up
- Selection of warm and cold canapés per person (quantity based on event duration)
- 1 hour Vineyard Beverage package including sparkling, red and white wine and imported beers, soft drinks, East Coast juice and Purezza still + sparkling mineral water
- Elegant Doltone House designer chairs
- Vittoria brewed coffee on arrival
- French handcrafted teas on arrival
- Hand held cordless microphone and lectern with Doltone House fixed signage
- Use of in-house PA system suitable for speeches and announcements
- Two stage pieces (total dimensions 1.8m x 2.4m)
- Dedicated Event Coordinator to assist with your planning and details
- Professional wait staff and experienced event supervisor
- Guests services team to greet and direct guests on arrival

What an important academic milestone! Mark the end of your hard work with a farewell event over a distinctive and enjoyable experience.



“

*Best venue for school
formals and university balls!*

FITZY & WIPPA

nova 96.9

Graduation Menu *Sample*

AWARD-WINNING SAMPLE MENU

Arrival

Vittoria brewed coffee
French handcrafted teas

Canapés

ASSORTED SUSHI

With pickled ginger, soy sauce, wasabi

WAGYU BEEF SLIDER

With fontina cheese, tomato relish

ARANCINI BALLS

Butternut pumpkin, sage, basil mayonnaise

Sweet Canapés

[SWEET MINI BOUTIQUE PATISSERIE 3]

PALETTE OF DESSERTS

Strawberry balsamic groove tart
Fig mascarpone cube
Ube coconut pillow
Caramel choc hazelnut tart
Jasmine lychee dome
Dark chocolate and passionfruit moussee

Beverages

Purezza sparkling mineral water
Vittoria brewed coffee
French handcrafted teas
East Coast juice
Soft drinks



We welcome guests with dietary requirements and can cater for individual guests or entire events. Please notify us at time of booking.



High Tea Package



SWEET
DELIGHTS



ASK US ABOUT
1½ hour Vineyard
beverage package

- Private and exclusive event space
- 2 hour event
- **Welcome Bellini on arrival**
- Classic and date scones with strawberry jam preserve and clotted cream
- Finger sandwiches
- Sweet delights
- Savoury pastries
- Unlimited Vineyard Beverage package including sparkling, red and white wine and imported beers, soft drinks, East Coast juice and Purezza still + sparkling mineral water for event duration
- La Maison French handcrafted teas
- Doltone House oval tables with white linen table cloths with white linen napkins



- Elegant Doltone House designer chairs
- High tea stands
- Beautifully themed centrepiece per table
- Doltone House high tea crockery
- Background music
- Venue room hire and set up
- Hand held cordless microphone and lectern with Doltone House fixed signage
- Use of in-house PA system suitable for speeches and announcements
- Dedicated Event Coordinator to assist with your planning and details
- Professional wait staff and experienced event supervisor

Celebrate achievements with High Tea!
Gather faculty or society members
for an afternoon indulgence of sweet
and savoury morsels!



High Tea Menu *Sample*



Savoury

Croque monsieur
Mushroom sage arancini

Scones

[DOLTONE HOUSE CLASSIC AND FRUIT SCONES]
served with strawberry preserve and clotted cream

Finger Sandwiches

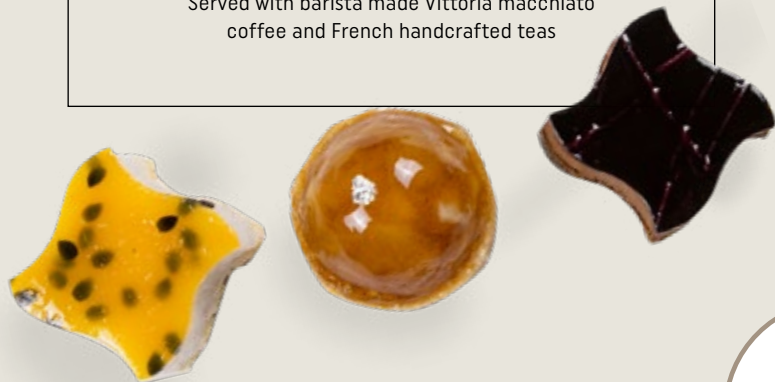
Ham, seeded mustard & swiss cheese
Goats cheese, sundried tomato and rocket sandwich
Chicken & tarragon mayonnaise

Sweet Delights

[VAN GOGH PALETTE OF DESSERTS]

Strawberry pistachio tart
Paris breast, hazelnut cream
Flourless orange almond cake
Tonka bean, caramelised pear

Served with barista made Vittoria macchiato
coffee and French handcrafted teas



We welcome guests with dietary requirements and can cater for individual guests or entire events. Please notify us at time of booking.



ASK ABOUT
OUR CHRISTMAS
FESTIVE HIGH TEA
PACKAGE



Lunch Package



DRINK UP!
Vineyard beverage
package included

- Private and exclusive event space
- 2-3 course award winning renowned Doltone House alternate menu
- Unlimited Vineyard Beverage package including sparkling, red and white wine and imported beers, soft drinks, East Coast juice and Purezza still + sparkling mineral water for event duration
- Venue dance floor
- Background music
- Doltone House oval tables with your choice of White or Black linen table cloths with white linen napkins
- Elegant Doltone House designer chairs
- Table centrepiece of cylindrical vase with silk orchid
- Venue room hire and set up
- Hand held cordless microphone and lectern with Doltone House fixed signage
- Use of in-house PA system suitable for speeches and announcements
- Two stage pieces (total dimensions 1.8M x 2.4M)
- Dedicated Event Coordinator to assist with your planning and details
- Professional wait staff and experienced event supervisor
- Guests services team to greet and direct guests on arrival



We make organising
lunch a breeze.
Impress your guests!



Lunch Menu

Sample

AWARD-WINNING SAMPLE MENU

Accompaniments

Artisan sourdough loaf and butter per table

Entrée

[ALTERNATE SERVE]

WAGYU BRESAOLA

Waldorf salad + poppy seed lavosh

RISOTTO MUSHROOMS

Buffalo mozzarella + treviso + truffle oil *GF, V

Main Course

[ALTERNATE SERVE]

PARMESAN CRUSTED CHICKEN BREAST

Capsicum + ricotta + smashed thyme pumpkin
broccolini + red pepper coulis

MASAMAN LAMB SHANK

Baby potato + jasmine rice + thai herb salad *GF, LF

Dessert

[ALTERNATE SERVE]

RUBY GEMSTONE

Ruby chocolate mousse + yuzu gel centre + sable base
pearlescent glaze + lemon myrtle shards + ruby pearls *S

STICKY DATE PUDDING

Butterscotch sauce + double cream

Served with barista made Vittoria macchiato
coffee and French handcrafted teas

* GF – Gluten Free LF – Lactose Free V – Vegetarian S – Contains Soy



We welcome guests with dietary requirements and can cater for individual guests or entire events. Please notify us at time of booking.



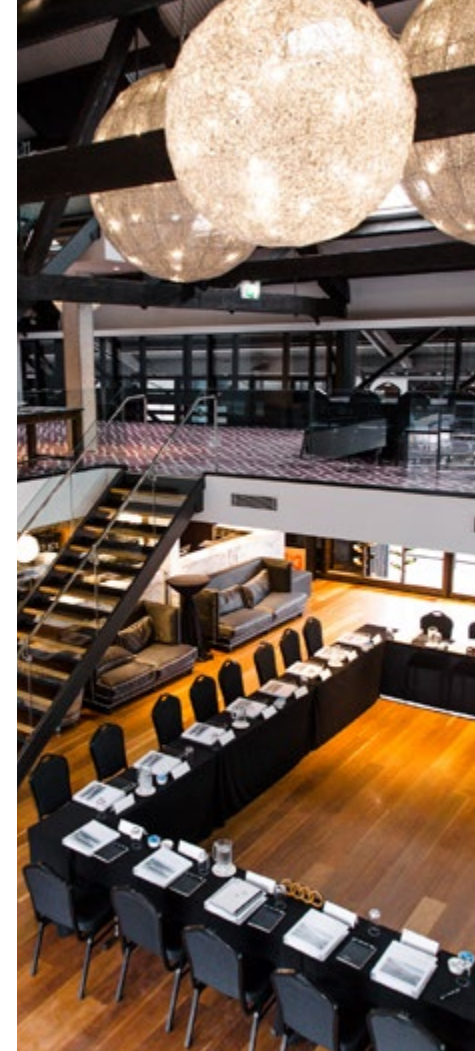
Conference/Meeting Package



DRINK UP!
Vineyard beverage package included

- Private and exclusive event space
- Vittoria brewed coffee on arrival
- French handcrafted teas on arrival
- Two morning tea selections
- Working Style Buffet Lunch selection of one roll/wrap, two savoury bites, two fresh salads, two warm dishes and one soup. Two afternoon tea selections (Full Day package only)
- Iced Tea (Spring/Summer) or Hot chocolate with fluffy marshmallows (Autumn/Winter)
- Unlimited Vineyard Beverage package including sparkling, red and white wine and imported beers, soft drinks, East Coast juice and Purezza still + sparkling mineral water for event duration
- Your choice of White or Black linen table cloths
- Conference pens and notepads
- Mints and iced water
- Elegant Doltone House designer chairs
- Venue room hire and set up
- Hand held cordless microphone and lectern with Doltone House fixed signage
- Use of in-house PA system suitable for speeches and announcements
- Two stage pieces (total dimensions 1.8m x 2.4m)
- Dedicated Event Coordinator to assist with your planning and details
- Professional wait staff and experienced event supervisor
- Guests services team to greet and direct guests on arrival
- Complimentary high speed Wifi*

Set the stage for a successful conference or meeting, suitable for lecturer/staff workshops!



Conference/ Meeting Menu

Sample

SAMPLE MENU

Morning tea

Everyone's favourite banana bread
Lamington slice
Served with seasonal whole fruit

Working Lunch

POACHED CHICKEN
and tarragon roll

VEGETARIAN BROWN RICE SALAD

With lemon, herbs and pine nuts

PUMPKIN AND FETA SALAD

With spinach leaves and semi dried tomatoes

HONEY SOY CHICKEN

TRADITIONAL TORTELLINI BOSCAIOLA

With mushroom and bacon

POPULAR PUMPKIN SOUP

Afternoon tea

White chocolate macadamia biscuits
Mango & coconut bread
Served with seasonal whole fruit

Beverages

Purezza sparkling mineral water
Vittoria brewed coffee
French handcrafted teas
East Coast juice, soft drinks
Complimentary hot chocolate with fluffy marshmallows



We welcome guests with dietary requirements and can cater for individual guests or entire events. Please notify us at time of booking.

University Package upgrades

Should you want to add more fun to your event at a small additional cost, feel free to choose any of the following upgrade options.

Speak to your Event Coordinator about costs based on minimum numbers.



ADD
One or more
items to YOUR
PACKAGE!

CHURROS STATION

Deliciously crispy Spanish choux pastry treats

CANDY STATION

Whimsical world of candy

POPCORN

Poppin', fresh, salty and fun!

FAIRY FLOSS

A touch of fluffy magic

SLUSHIE MACHINE

All time favourite treat

DOUGHNUT WALL

Tasty & colourful iced doughnuts

GELATO STATION

Enjoy in a cup or a waffle cone

CHOC TOPS

Chocolate dipped ice-cream in a cone

MINI GELATO CONES

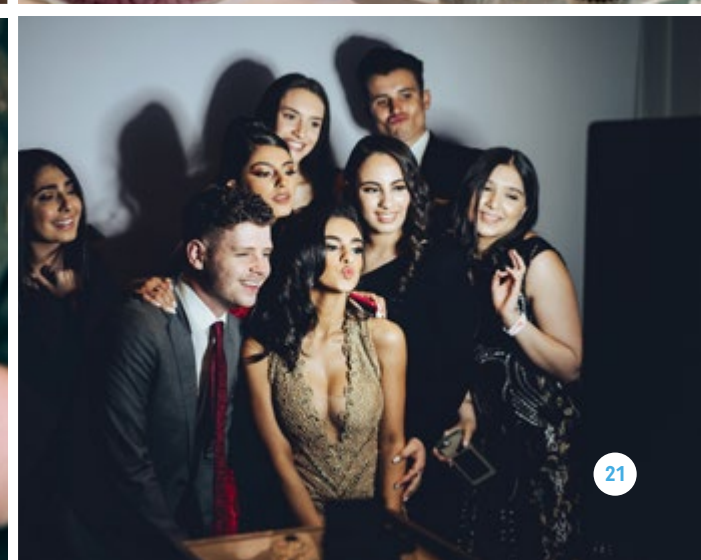
Bite sized Italian deliciousness

TUTTI FRUTTI

Delicious and healthy frozen yoghurt

PHOTO BOOTH

Strike a pose!





“

Thank you so much @doltonehouse for looking after me at the event last week for our office Christmas Party! Time and effort was put into ensuring my meals were right for me and I feel that the Chef must have known that no onion and garlic was code for low fodmap, because my food was just that and there was no need for my bloat friendly outfit. Amazing!

ME AND MY HAPPY TUM
HAD A GREAT NIGHT

“

Many people commented on how good the food was - one chap, who was a vegan, was in raptures about the Chocolate Mousse.

I know many chefs are not keen on giving out kitchen secrets but is the recipe for the vegan Chocolate Mousse available for our guest? He just wants to make it for himself - not sell it over the internet!!



Dietaries Requests



We welcome guests with dietary requirements and can cater for individual guests or entire events. Please notify us at time of booking.

The CSIRO have found that “one-in-three Australians avoid gluten, dairy, or meat”, and this number is projected to increase further year-by-year. Understanding this trend, as well as the expectation of event delegates to receive a ‘personalised experience’ especially regarding what they eat and drink, places more pressure on event organisers to customise event catering.

Doltone House prepares customised meals for attendees with dietary requirements. We work with our clients throughout the lead-up and during the event to clarify any questions about special dietary catering. Understanding and accommodating dietary requirements is an unavoidable part of modern event planning, so be confident that with Doltone House you’re in the best hands to assist with all requests.

- Lead Executive Chef John Edmonds





Plant Based Menu



ENTRÉE

MISO TORCHED EGGPLANT

coconut yoghurt, Nahm Jim, Thai herb salad, toasted sesame *LF, GF, N, V, VN

GREEN PEA RISOTTO

smoked almond curd, fried kale chips *LF, GF, V, VN

POTATO & PEA ALOO TIKKI

cumin yoghurt, green chutney, pickled salad *LF, GF, V, VN

RAS EL HANOUT SPICED CAULIFLOWER

burnt eggplant puree, pistachio, medjool dates, tahini dressing *LF, GF, V, VN

EGGPLANT INVOLTINI

grilled eggplant, angel hair pasta, zucchini, basil pesto, mozzarella, tomato fondue *LF, GF, N, V, VN

BEETROOT QUINOA & HEMP SEED FRITTER

avocado & sprout salad *LF, GF, N, V, VN



PLANT BASED

MAIN COURSE

MOROCCAN EGGPLANT & CHICKPEA TAGINE

moghrahieh cous cous, kale, preserved lemon *LF, V, VN

PERSIAN JEWELLED RICE PILAF IN BRIK PASTRY

spiced carrot puree, broccolini, lemon labne, harissa oil *LF, V, VN

FIELD MUSHROOM STEAK

balsamic onion, steamed asparagus, truffled potato, charred corn chimichurri *LF, GF, V, VN

MAPLE ROASTED PUMPKIN

ancient grain salad, chickpeas, pomegranate, watercress, pinenuts & feta *LF, GF, V, VN

ROASTED HEIRLOOM CARROTS

puy lentils, braised fennel, silver beet, lemon-spiked yoghurt *LF, GF, N, V, VN

STONE GROUND SOFT POLENTA

cavolo nero, foraged mushrooms, gremolata and pinenut crumble *LF, GF, N, V, VN

SPECIAL DIETARY REQUIREMENTS indicated by*

GF - Gluten Free LF - Lactose Free N - Contains Nuts P - Pork Products V - Vegetarian VN - Vegan

WARNING It is the client's responsibility to notify Doltone House of any attendees who may suffer from food intolerances or allergies including but not limited to traces of nuts. Doltone House cannot guarantee menu items unless notification of specific requirements are provided in writing PRIOR to your event.

Mocktail

Menu

STRAWBERRY BELLINI

An Italian inspired classic + Strawberry pulp mixed + non-alcoholic prosecco.

PEACH ISLAND ICED TEA

Infused peach tea + zero alcohol sparkling white, Lemon + soda. Garnished with dried citrus + maraschino cherry.

YUZU TAIL

Japanese Yuzu puree combined + non-alcoholic bubbles + soda. Topped dehydrated lime.

PASITO NOT A MARGARITA

A play on the classic Australian Pasito soft drink: Passion fruit + mandarin flavour finished with a touch of lime. Garnished salted rim and orange wheel.

WEISS BAR MARTINI

A Weiss bar reincarnation mocktail: Coconut water + tropical mango + coconut syrup. Shaken + strained into a chilled martini glass dusted with toasted coconut shreds

APPLE DOESN'T FALL FAR FROM THE TREE MARTINI

Green apple extract + apple cider sho + pure sugar cane + soda + lime juice. Garnished with dried limes + flowers



NON-
ALCOHOLIC

Apple Doesn't Fall Far from
The Tree Martini



Strawberry Bellini



Peach Island Iced Tea



Aperol Spritz



Japanese Slipper



Pink Lady Tulip



Cocktail Menu

APEROL SPRITZ

Prosecco, Aperol Aperitivo and soda water poured over ice. Garnished with orange wedge.

PARISIAN G & T

A burst of French citrus and muscat paired with gin and refreshing tonic, topped with cucumber and mint.

BOURBON MINT JULEP

American Bourbon, fresh mint leaves and agave syrup poured over ice.

NEGRONI

Campari, Vermouth rosso and Gin, shaken with ice and strained into a tumbler glass, perfumed with orange.

COCONUT & MANDARIN MARGARITA

1800 coconut tequila combined with mandarin and lemon served on the rocks with a salted rim and dried lemon wheel.

JAPANESE SLIPPER

Japanese Midori melon liquor paired with Cointreau and lemon, shaken with ice and strained into a chilled martini glass, finished with a sunken maraschino cherry.



ESPRESSO MARTINI

A shot of cold brew coffee, vodka and coffee liquor, shaken and double strained into a chilled martini glass. Garnished with coffee beans.

ENGLISH SUMMER

A traditional English summer cocktail comprising of Pimm's, Starlino Rose and prosecco topped with lemonade and garnished with cucumber, mint and orange.

PINK LADY TULIP

Starlino 1906 rose, and rum shaken with watermelon and lemon, topped with dried flower petals and lime.

WEISS BAR MARTINI

A Weiss bar reincarnation cocktail, tropical mango and coconut rum shaken and strained into a chilled martini glass dusted with toasted coconut shreds.

Applause

Not to brag



Celebrating a university graduation is exciting, deserving of a memorable party! Our beautifully decorated formal venues make the perfect setting for a glamorous event. Make the most of our Sydney Harbour venue backdrops and opulent interiors for all those social media posts. Study hard, party hard and celebrate at Doltone, but hurry, spaces book out fast!

“

Our event last night was definitely a success and the attendees were extremely happy with the venue. Your staff was absolutely wonderful throughout the entire night and was extremely flexible with everything to ensure our program flowed well. We will definitely be looking at hosting our ball again with you next year!

—
UNIVERSITY OF NEW SOUTH WALES



“

I just wanted to say a big thank you for all your help throughout these past few months! You have been nothing but patient with me. You made my experience coordinating this event so easy! I would also love to thank your team, especially our coordinator on the night for keeping everything in check. I would definitely love to have Doltone House host our event next year. It was such a surreal experience.

—
UNIVERSITY OF SYDNEY



“

Thank you so much for allowing us to host Basser Ball 2019 with Doltone House. It was an amazing night, with my fellow collegians calling it the “best event of the year”. It ran smoothly and efficiently, for that I would like to pass on my thanks onto the team who ran the night alongside Duncan and I, the ball would not have been the same without them. Everyone really enjoyed the food and beverage, with the arancini balls being a real standout!!! I'll definitely recommend next years ball organisers to contact you in regards to hosting our ball with you again next year.

—
BASSER COLLEGE

DOLTONE HOUSE EVENT SPACES

HERITAGE WHARF

@ JONES BAY WHARF

A unique area that has been transformed from its industrial origins into a contemporary designer space with charming features and endless styling opportunities. Take in the stunning location and Harbour Bridge views from the private outdoor decking area.

FEATURES

- Waterfront location with versatile spaces for up to 1000 guests
- Elevated full length private outdoor decking area with Harbour Bridge / City views

CAPACITIES*

	HERITAGE WHARF	SOUTH	NORTH
COCKTAIL	1000	500	400
BANQUET	680	340	250

DARLING ISLAND

@ DARLING ISLAND

A gleaming glass facade that opens onto a stunning waterside promenade with flexible set up options. This ground-floor space makes maximum use of the stunning harbourside location with modern finishes an abundance of natural light.

FEATURES

- Capacity for 750 seated guests
- Indoor / outdoor space overlooking Pyrmont Bay & Harbour Bridge
- Access by boat
- First 6 Star Green Rated building in NSW
- Floor to ceiling glass windows

CAPACITIES*

	DARLING ISLAND	SOUTH	NORTH
COCKTAIL	1200	400	450
BANQUET	750	300	340

BALLROOM HYDE PARK

@ HYDE PARK

Luxuriously styled and generously sized, Hyde Park Ballroom offers elegance and old-world grandeur with uninterrupted views of Sydney's most iconic park. A stunning backdrop for your end of financial year celebrations.

FEATURES

- Abundance of natural light via floor to ceiling arched windows and 5 metre high ceilings
- Uninterrupted views of Sydney's Hyde Park
- CBD walk from your office
- Interior design by leading architect Koichi Takada

CAPACITIES*

	BALLROOM	SOUTH	NORTH + NORTH WEST
COCKTAIL	650	200	400
BANQUET	500	140	240

CHATEAU REALE

@ SYLVANIA WATERS

Chateau Reale offers a large pillarless space, naturally lit with refined finishes. A popular venue for parties and social events, with flexible set up options and an elevated stage perfect for a statement dessert table.

FEATURES

- Versatile space for up to 500 people (330 seated)
- Private bar area
- State of the art Audio Visual (AV)
- Complimentary parking

CAPACITIES*

	CHATEAU REALE
COCKTAIL	500
BANQUET	330

MONTE CRISTO LOUNGE

@ SYLVANIA WATERS

The Monte Cristo Lounge mirrors the classic elegance of Chateau Reale but on a slightly larger scale. Chic room styling with fine dining flair, guests will admire the ambience and sophistication immediately.

FEATURES

- Polished parquet floors
- Large dance floor
- Private bar area
- State of the art Audio Visual (AV)
- Complimentary parking

CAPACITIES*

	MONTE CRISTO
COCKTAIL	600
BANQUET	440

LOFT

@ JONES BAY WHARF

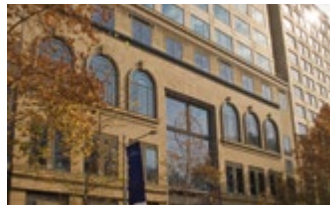
Loft is a sleek, multifunctional space split over three levels, ideal for unique events. Enjoy the modern design, exclusive waterfront location, flexible set up options, polished wooden floors, high ceilings, feature lighting and a large marble bar.

FEATURES

- Waterfront location
- Private deck area with Harbour Bridge / City views
- Fully air-conditioned
- Polished wooden floors
- Marble bar

CAPACITIES*

	LOFT
COCKTAIL	280
BANQUET	180



DOLTONE HOUSE EVENT SPACES

NEW

TRIBECA

@ JONES BAY WHARF

This urban yet tailored multi-use dining space boasts a contemporary and sharp feel with bespoke tartan carpet contrasted against a geometric tile. The waterfront location offers an outdoor entertaining area overlooking the Sydney Harbour Bridge.

FEATURES

- Waterfront location with Sydney Harbour Bridge views
- Indoor / outdoor space
- Exclusive designer space
- Outdoor entertaining area overlooking Sydney Harbour and city skyline

CAPACITIES*

	TRIBECA
COCKTAIL	120
BANQUET	100



NEW

HARBOUR

@ JONES BAY WHARF

Inspired by New York loft designs, Harbour is situated on the lower mezzanine of Jones Bay Wharf. The exclusive space features high ceilings with exposed steel beams emulating an industrial yet sleek design with statement black window frames.

FEATURES

- Waterfront location with Sydney Harbour Bridge views
- Exclusive designer space
- Designer bar
- Floor to ceiling windows

CAPACITIES*

	HARBOUR
COCKTAIL	100
BANQUET	80



NEW

TRIBUTE MUSEUM

@ JONES BAY WHARF

Tribute Museum showcases a collection of historical photographic memorabilia and pays homage to Jones Bay Finger Wharf built in 1919. The outdoor timber entertaining deck overlooks the spectacular Sydney Harbour bridge.

FEATURES

- Waterfront location with Sydney Harbour Bridge views
- Exclusive designer space with designer bar
- Floor to ceiling windows
- Outdoor entertaining area overlooking Sydney Harbour and city skyline

CAPACITIES*

	TRIBUTE MUSEUM
COCKTAIL	140
BANQUET	100



SOHO

@ JONES BAY WHARF

Complementing Jones Bay Wharf's heritage charm, Soho offers a New York inspired split-level studio design by multi-award-winning designer, Greg Natale. An ideal venue for small to mid-sized parties, with elevated harbour views and private outdoor decking areas.

FEATURES

- Harbour Bridge / City views
- Fully air-conditioned
- Private dining, exclusive designer space
- Lecturn/Microphone & LCD Plasma
- Floor to ceiling windows
- Abundance of natural light

CAPACITIES*

	SOHO
COCKTAIL	100
BANQUET	80



SIGNORELLI GASTRONOMIA

MIX • MINGLE • MEET

@ DARLING ISLAND

Newly Renovated Space: Featuring an Italian styled piazza, the new look Signorelli Gastronomia offers guests an open plan that is reminiscent of Southern Italy. Located just footsteps from Sydney Harbour.

FEATURES

- Cocktail functions
- Cooking classes
- Exclusive lunches or dinners
- Special events
- Wine and cheese room

CAPACITIES*

	SIGNORELLI GASTRONOMIA
COCKTAIL	245
BANQUET	150



PARKVIEW

@ DARLING ISLAND

The Parkview boasts four meeting rooms with several configuration possibilities. Perfect for smaller meetings, breakout spaces, cocktail parties and luncheons. Natural light or blacked-out for maximum privacy.

FEATURES

- Green vista of Metcalfe Park
- Acoustic-inlaid operable doors for different layouts
- Private entrance from Trouton Place

CAPACITIES*

	PARKVIEW
COCKTAIL	140
BANQUET	100



MANHATTAN

@ HYDE PARK

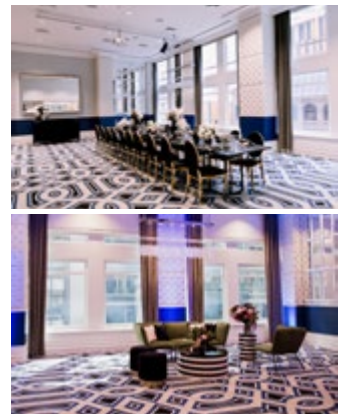
Contemporary ambience with a designer New York twist. Silver and cream decor punctuated with tones of sapphire blue. The perfect backdrop for EOFY events, high tea and cocktail parties.

FEATURES

- Neutral decor with a New York inspiration
- Intimate space for small groups designed for a variety of events
- Abundance of natural light with fresh colour palette
- Interior design by leading architect Koichi Takada

CAPACITIES*

	MANHATTAN
COCKTAIL	150
BANQUET	100



Esplanade LE JARDIN

@ SYLVANIA WATERS

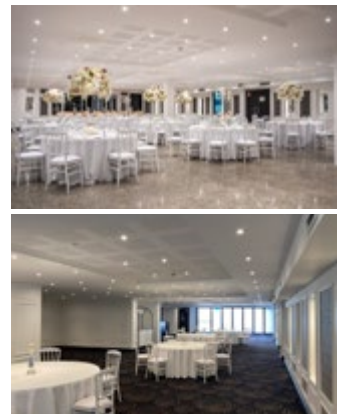
Esplanade: Seeking to host your function in a space that's smart and stylish? You'll find it here. The Esplanade Lounge offers natural light, bespoke carpet and a luxe mingling and dining space for up to 100 people.
Le Jardin: Offers a modern and completely adaptable event space ideal for car and product launches and luncheons. The room boasts natural light, polished concrete floors, car access and private entrances.

FEATURES

- Ground floor
- Natural light
- Polished timber floors
- Car access
- Contemporary furniture and designer fit out
- Modern renovated space

CAPACITIES*

	LA JARDIN LOUNGE	ESPLANADE LOUNGE
COCKTAIL	310	180
BANQUET	200	100



suite 55

@ JONES BAY WHARF

A contemporary waterfront space featuring an outdoor entertaining area with Harbour Bridge views and designer interiors. The ideal small venue for intimate school event gatherings.

FEATURES

- Outdoor entertaining area overlooking the Sydney Harbour Bridge
- Designer furniture
- Natural light
- Greg Natale Designer fitout

CAPACITIES*

	SUITE 55
BOARDROOM	12+8



COLOSSEO

@ WESTERN SYDNEY

The largest internal event space in Doltone House Western Sydney with a 4.4m ceiling height. The room features an illuminating lustre and grandeur design with bespoke carpet flooring that adorns the room, mirrored by suspended ceiling details and spotlights for a transcendent feel. Floor to ceiling glass on the northern side of the room adds plenty of natural light to the space. The open concept design makes the room ideal for larger gatherings.

FEATURES

- Rigging for lighting and sound
- Adjoining foyer for pre or post event drinks
- Professional control room
- Draping for smaller event purposes

CAPACITIES*

	COLOSSEO
COCKTAIL	950
BANQUET	750



LA BOHEME

@ WESTERN SYDNEY

Inspired by Hollywood glamour, La Boheme features a rich and opulent design with velvet drapes and white fluted walls. The myriad of textures accompanies the surrounding moulding walls adorned with fine gold detailing to enhance the delicate ambience of the space.

FEATURES

- Purpose built elevated stage, ideal for professional presentations, award ceremonies and conferencing
- Rigging for lighting and sound
- Adjoining foyer for pre or post event drinks
- Professional control room

CAPACITIES*

	LA BOHEME
COCKTAIL	650
BANQUET	480



ELETTRA

@ WESTERN SYDNEY

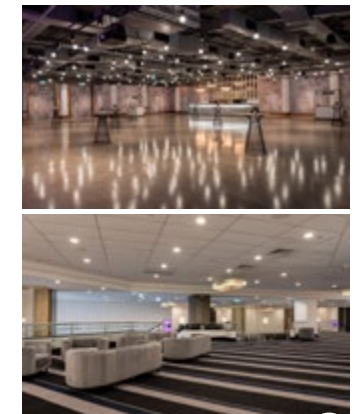
With raw materiality and exposed inner workings, Elettra is a modern interpretation of tonality and textures featuring polished, stained concrete floors & black open plenum ceiling. Elettra showcases a marble bar and the floor to ceiling mirrored panelling that maximises the height of the area for a dramatic & luxurious experience.

FEATURES

- Rigging for lighting and sound
- Adjoining foyer for pre or post event drinks

CAPACITIES*

	ELETTRA
COCKTAIL	420
BANQUET	260





DOLTONE HOUSE

venue collection + catering

02 8571 0622 | INFO@DOLTONEHOUSE.COM.AU | DOLTONEHOUSE.COM.AU | @ f