



WOOLLOOMOOLOO WHARF, Sydney

Function Information



Mezzanine Level

The Mezzanine level of Kingsleys Steak & Crabhouse on the Finger Wharf at Woolloomooloo boasts spectacular views of the city skyline and Woolloomooloo Bay from its floor to ceiling windows.

Seating capacity: Groups of up to 27 pax

Private Dining Room

The private dining room is located in the upstairs dining level of the restaurant. It has floor to ceiling windows overlooking the wharf and water of Woolloomooloo set against the backdrop of the city skyline. There is 1 large table in the room & it seats a maximum 24 pax.

Seating capacity: up to 24 pax

Wine List

The impressive wine list at Kingsleys Steak & Crabhouse has been designed as an excellent complement to the quality of produce and style of food featured in our menu. We also have premium spirits, ports, liqueurs & cocktails to choose from as well as a comprehensive list of Australian and imported beers. We require all groups over 18 pax to pre-select the wines to be served during your function.

Menu

Featuring a specialty menu including an excellent choice of premium quality beef and seafood, Kingsleys offers diners the best of Australian food & wine in a fantastic waterfront location. A la carte orders are available for groups up to 14 pax.

Special Dietary Requirements

Please inform us of any vegetarians and non-seafood eaters in advance to ensure that they are accommodated. We have individual entrees and main course options available to suit almost all dietary requirements. Kingsleys produce is not Halal or Kosher.

Birthday/Celebration Cakes

We can arrange for \$10.00 per person

We offer a great variety of cakes including Tiramisu, Bon Vivant, Concorde, Truffle Gateau (our personal favourite!), Carrot, Orange Poppyseed & Lemon Kiss. We can also arrange inscriptions & candles on request. Please note that orders must be received at least 3 working days in advance.

Brighten up Your Function

We are more than happy to help you individualise your function to suit the occasion including

- Balloons
- Floral Arrangements

Terms & Conditions

Please ensure the host for your function who will be in attendance for the event reads our terms & conditions carefully and understands & recognises all our requirements

All prices quoted are inclusive of GST. Prices and vintages are subject to change.

Lunch reservations must order between 12pm-330pm & must vacate the table by 1700hrs (5pm)

Cash bar sales are not available for any function.

Smoking is not permitted in the private dining room or any part of the restaurant as required by the Smoke Free Environment Bill 2000 which prohibits smoking in all enclosed areas.

We reserve the right to refuse alcohol to intoxicated persons as part of our Responsible Service of Alcohol policy for the benefit of all parties involved. This is a requirement of the Liquor Act 2007, which we must observe. Please note we are licensed to trade to midnight only (except Sunday to 10pm) and last drinks will be called from approximately half an hour prior to this time at the discretion of management.

As part of our house policy and our responsibilities towards harm minimisation we direct all patrons to be mindful of our neighbours when leaving the premises and requests they depart the restaurant in a quiet manner.

Confirmation

Please note that all reservations are subject to confirmation. We advise you check availability for the private dining room in advance.

All groups of 15 guests and over are required to provide credit card details in order to confirm. The credit card details must be provided no later than 2 days prior to the reservation date.

This card will not be charged unless the cancellation policy applies due to a late cancellation.

Service Gratuity

Please note that an 8% service gratuity is applicable for all function bookings. This will be included in the final food and beverage bill as an **8% service gratuity. A function is any reservation of 15 people or more, on a set menu, or a group of any size seated in the private dining room.**

Menu Selection

Set menus are required for all groups over **14 pax**. We require confirmation of the menu a **minimum of 10 working days** prior to the function. If we have not received your final menu selection, we will design the menu for you. Menu items & prices are subject to change. Menus cannot be changed within 24hrs of your reservation.

Food Allergies & Intolerances

When notified we will take all due care to ensure that the meals or beverages served to you are free from the notified products that you are allergic or intolerant to. However, we cannot guarantee that trace elements will not be contained in the purchased components of these foods or beverages. Please ensure that you tell the function coordinator of your allergies or food intolerances.

Payment

We accept all major credit cards or cash. Total food and beverage bill payment must be finalised at the completion of the function. A fee of 0.80% applies to all credit cards.

Bills cannot be split by more than 2 (two) credit cards.

Guaranteed Numbers Policy

Final numbers must be confirmed at least 2 days prior to the function date. If your numbers decreased by 10% from this point, there will be a \$20.00 charged per person for those who do not attend. This is subject to the manager's discretion.

This will be charged to the credit card details provided.

Cancellation

Confirmed reservations that are cancelled less than 2 days prior to the reservation date are subject to a \$25.00 per person cancellation fee.

This will be charged to the credit card details provided.

Behaviour in the restaurant

All employees and managers are trained in responsible service of alcohol and if any of your group is intoxicated and behaving inappropriately you will be kindly asked to finalise your bill and to leave the premises.

TAILORED MENU OPTIONS

All entrees under \$25 & all main courses under \$50

Please select up to 3 entrees, 3 mains &/or 2 desserts &/or cheese

All items are charged at a la carte prices

ENTREE

(please select up to 3)

BABY OCTOPUS, chilli, salt & pepper		18.9
GARLIC BUTTER PRAWNS		21.9
CHARCUTERIE PLATE, jamon iberico, nduja salami, duckliver parfait		22.5
DRESSED KING CRAB, citrus, avocado & brioche		21.9
OYSTERS Natural	½ doz	19.9
OYSTERS Kilpatrick	½ doz	19.9
OYSTERS Chilli-coriander	½ doz	19.9

MAIN

(please select up to 3)

200G EYE FILLET		37.9
200G EYE FILLET WITH SOFT SHELL CRAB		45.9
300G AGED RUMP		29.9
300G STRIPLOIN (NEW YORK)		36.9
350G RIB-EYE		39.9
350G RIB-EYE WITH MOOLOOLABA PRAWNS		48.9
WEEKLY FISH SPECIAL – fish is purchased daily; the day before your event we will inform you of the selection		
VEGETARIAN OPTION – is available – please notify your coordinator or waitstaff on the night		

ADDITIONAL MAIN COURSE OPTION

600G ALASKAN KING CRAB chilled in the shell with mayonnaise		64.9
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Exact number of servings of the Alaskan king crab must be pre ordered due to seasonal availability

SIDES TO SHARE

We recommend pre-selecting 1 vegetable, 1 salad & 1 potato dish

We will ascertain appropriate quantities according to number of people in attendance

POTATOES

Kipflers, spinach & chorizo	10.9
Steakhouse chips	7.9
Desiree mashed potato	7.9
Potato Gratin	8.9

VEGETABLES

Green beans, almonds	8.9
Roast chilli beetroot, lebna, spring onions	8.9
Steamed broccoli	8.9

SALADS

Young Greens, walnut, shiraz dressing	7.9
Iceberg, radish & blue cheese dressing	12.9
Caesar Salad, anchovy, sourdough croutons	10.9

DESSERT SELECTION

(please select up to 2)

CHOCOLATE BROWNIE peanut brittle, ice cream	13.5
STICKY DATE & WALNUT PUDDING vanilla bean ice cream	13.5
QUINCE, CHOCOLATE & ALMOND TART double cream	13.9

OR

CHEESE PLATTERS Cheese platters to share (1 platter per 3-4 people)	29.9
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PRIX FIXE MENU

\$95 PER PERSON

FOOD

STARTER- TO SHARE

SALT & PEPPER QLD PRAWNS
lime aioli

OYSTERS

natural & kilpatrick

CHARCUTERIE PLATE

Chef's selection

MAIN - CHOICE OF

300G STRIPLOIN (NEW YORK)
120 day grain-fed, Riverine Premium Beef, marble score 2+

OR

200G EYE FILLET
with soft shell crab

OR

ROAST CONE BAY BARRAMUNDI
broccoli, baby capers, chilli

Served with steakhouse chips & iceberg salad

DESSERT- CHOICE OF

STICKY DATE & WALNUT PUDDING
vanilla bean ice cream

OR

INDIVIDUAL CHEESE PLATE
One cheese, quince paste, fruit spelt crisps

BEVERAGE - 3 HOURS

BEER

COOPERS LIGHT, PERONI NASTRO AZZURO, LORD NELSON THREE SHEETS PALE ALE

WHITE WINE

2008 ROCHFORD CHARDONNAY
Macedon Ranges

2008 MOTIF SAUVIGNON BLANC
Marlborough

RED WINE

2009 CHATEAU DE SOURS MERLOT
Bordeaux

2009 LUNATIQ SHIRAZ
Heathcote

SOFT DRINKS INCLUDED
TEA OR COFFEE TO FINISH

* minimum of 14 guests*

* does not include still or sparkling mineral water*

8% Service Gratuity attached to the final bill

please be aware, both beverage & food menus are subject to change