

THE CLOCK

EVENT PACK

THE CLOCK

A neighbourhood institution in every sense of the word, The Clock has long been the perfect venue to enjoy great times with friends.

Endless drinks on our iconic Balcony overlooking Crown Street, soaking up the serenity in our sunken Courtyard, or enjoying the exclusivity of our Whiskey Room for a celebration, we've got a space for anything worth getting together for.

Have a flick through this events package for a brief look into our range of spaces, food options and pricing. If you're envisioning your next event here at The Clock, simply scan the QR code below, fill out the form, and our experienced events team will get in touch to start planning your event.

PLEASE ADVISE YOUR EVENT PLANNER OF YOUR PREFERRED EVENT TIMINGS TO ESTABLISH AVAILABILITY!



OUR EVENT SPACES

THE WHISKY ROOM

SPACE TYPE						
INDOORS	-	70	2	-	-	1

Exclusivity, privacy and elegance. Our Whisky Room boasts high ceilings, a private bar, open deck space and intimate settings after dark. Comfortable accommodating up to 70 standing, this is a *perfect space for a private event.*





THE PENDULUM LOUNGE

SPACE TYPE						
SEMI-PRIVATE	-	110	-	-	-	-

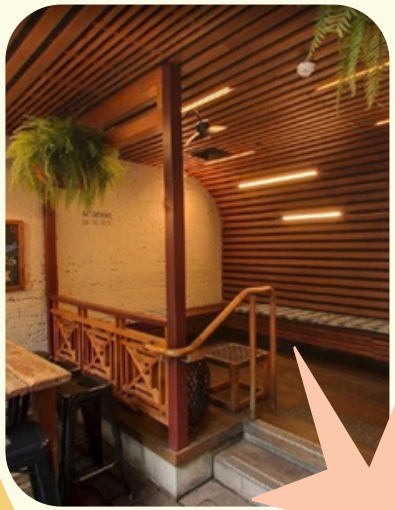
Tucked away on our second floor is our Pendulum Lounge. With capacity to host up to 110 cocktail-style, this space is *great for large celebrations* such as corporate events, birthdays and engagement drinks.



CROWN ST. BANQUETTE

SPACE TYPE						
SEMI-PRIVATE	-	30	-	-	-	-

Right in the middle of all the action on our second floor, Crown St. Banquette comfortably hosts up to 30 people cocktail style.



COURTYARD ALCOVE

SPACE TYPE						
SEMI-PRIVATE	-	40	-	-	-	-

Courtyard alcove is a non-exclusive space with shared bar access. This space is undercover and hosts up to 40 people cocktail style.



COLLINS ST. CORNER

SPACE TYPE						
SEMI-PRIVATE	-	20	-	-	-	-

With capacity for up to 20 people cocktail style, the Collins St Corner is a relaxed space that's perfect for *smaller gatherings*.

EVENT MENU

THE CLOCK

Cold canapés

Dozen Sydney rock oysters
Goats curd, olive crumb
LG, LD

Tomato bruschetta
Goats curd, olive crumb
LDO, V

Wakame sushi
wasabi, soy, picked ginger
LG, LD, V, VG

Cherry tomato bocconncini skewer
aged balsamic, basil
LG, V

Prosciutto crostini
baby figs, truffled stracciatella
LGO, LDO

Peking duck pancakes
Hoisin sauce, shallot
LD

Smoked salmon on rye
crème fraîche, pickled beetroot, dill
A

Hot canapés

Sweet potato crisps
baba ghanoush, baby herb salad
LG, LD, V, VG

Crab spring rolls
shiitake mushroom, sweet chilli
I

Falafel
Hummus, pickle, tahini, dukkah
LD, V, VG

Pork & fennel sausage rolls
confit onion & bourbon relish

Beef Bourguignons pie
mash potato

Lamb kofta skewers
tzatziki, mint

Chicken filo pastries
sesame, tarragon

Roast pumpkin arancini
3 cheese, aioli
LG, LD, V, VG

Salt & pepperberry fried squid platter
aioli, lemon
LG, LD, I

Spinach & ricotta quiche

Platters *(best serve 10-15pax)*

Fried chicken $100
house chilli, ranch dressing

Cheese platter $110
selection of cheeses olives, seasonal fruit, quince, lavosh
V

Charcuterie platter $140
bresaola, mortadella, prosciutto, fennel salami, mustard, pickles toast
LGO, LDO

Sweet

Chocolate brownie $8.75
Poached strawberry, double cream
V

EVENT MENU

Packages

$48 PER HEAD	$58 PER HEAD	$73 PER HEAD
6 x canape pieces	7 x canape pieces 1 x substantial	8 x canape pieces 2 x substantial

Substantial

Beer-battered flathead $12.5
fries, tartar sauce
I

Crispy cauliflower salad $12.5
spicy coconut yoghurt, pomegranate dressing
LD, V, VG

Fried chicken slider $12.5
pickled slaw, crispy onion, spiced mayo

Cheeseburger slider $12.5
burger sauce, pickle, white onion

Haloumi slider $12.5
pesto mayo, tomato, gem lettuce
V

Bowl of fries $12.5
ketchup
LG, LD, V, VG

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.
LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** - Vegetarian Option | **VGO** – Vegan Option
Seafood Origin: **A** - Australian | **I** - Imported | **M** - Mixed

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EVENT MENU

BEVERAGE PACKAGES

STANDARD	PREMIUM	DELUXE
2HR $48	2HR $59	2HR $71
3HR $61	3HR $73	3HR $84
4HR $75	4HR $87	4HR $98

Cocktail on arrival	Spirit Upgrade
$18	$14

**spirit ugrade available per hour, max 3 hours, minimum 20 guests*

STANDARD

Wines
Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Tap Products
Tooheys New Lager
Hahn Super Dry 4.6%
James Squire Orchard Crush Cider

Light Beer
Cascade Premium Light

Soft Drinks & Juice

PREMIUM

Wines
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

Tap Products
Tooheys New Lager
Hahn Super Dry 4.6%
Balter XPA
James Squire Orchard Crush Cider

Light Beer
Cascade Premium Light

Soft Drinks & Juice

DELUXE

Wines
Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Processo NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Pepperjack 'Chef Selection' Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

Tap Products
Tooheys New Lager
Hahn Super Dry 4.6%
Balter XPA
Stone Wood Pacific Ale
James Squire Orchard Crush Cider

Light Beer
Cascade Premium Light

Soft Drinks & Juice

Tap products may vary depending on supply and availability in each function room.
Please speak with your Function Manager to confirm your tap selection.



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(02) 9331 5333
info@clockhotel.com.au
www.clockhotel.com.au

@CLOCKHOTEL
470 Crown Street, Surry Hills,
NSW, 2010