




THE CARRINGTON

KATOOMBA • BLUE MOUNTAINS

Functions & Events

2024





Thank you for considering The Carrington Hotel for your next event. Situated in the UNESCO World Heritage listed Blue Mountains, on Ngurra (Country) of the Dharug and Gundungurra peoples, The Carrington Hotel is the perfect venue to host your meeting, party or special occasion.

We pride ourselves on exceptional food and beverage standards and our experienced events team look forward to working with you to bring your vision to life.

Please do not hesitate to get in touch with us on 02 4782 1111 or via email at events@thecarrington.com.au



Venues | Capacities & Room Hire

	Theatre	U-shape	Classroom	Boardroom	Cabaret	Banquet	Cocktail
<i>Ballroom</i>	120	40	57	36	74	Dancefloor 58 No dancefloor 80	130
<i>The Grand Dining Room</i>	200	-	-	-	110	Dancefloor 102 No dancefloor 138	400
<i>The Library</i>	35	18	20	20	24	30	50
<i>Chifley Room</i>	-	-	-	10	-	-	-
<i>Sir Henry Parkes</i>	Maximum of 6 people small meeting room or break out space utilising existing lounge furniture						

Maximum capacities are listed with no dancefloor or stage unless indicated.

Room Hire: *Applicable for a 4-hour room hire or part thereof.*

The Ballroom		\$550
The Grand Dining Room	<i>Thursday - Sunday</i>	\$1000
	<i>Friday & Saturday</i>	\$2000
The Library		\$250
Chifley & Sir Henry Parkes		\$200

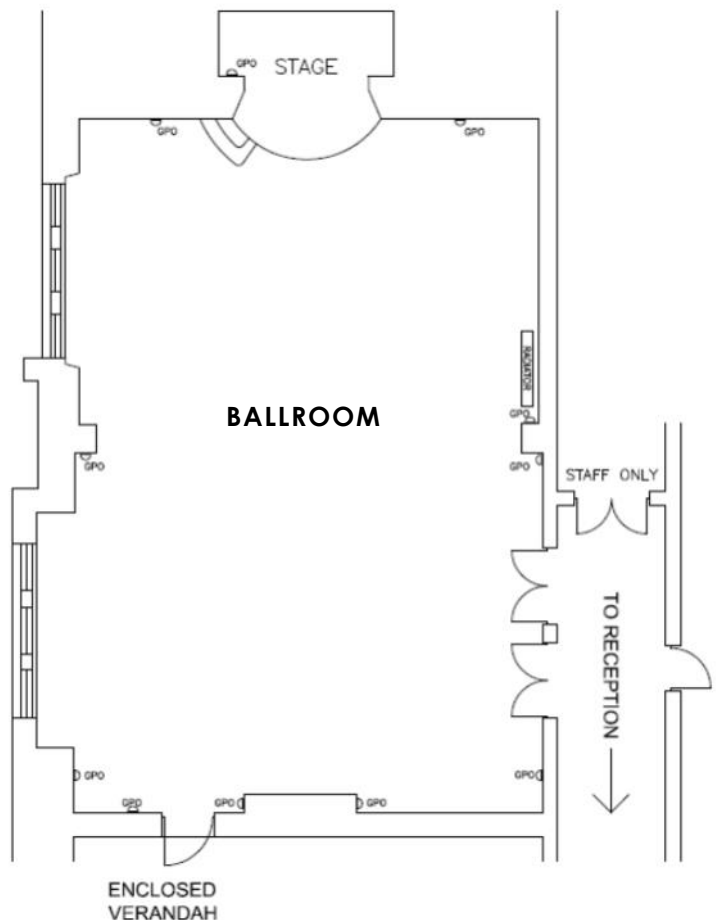
- The above room hire charges are for a maximum of 4-hours only.
- Extended hours room hire may be available on request, additional room hire fees apply. Please speak to our events team for further information.
- Minimum of **25 people** required for **dinner bookings on Sunday, Monday and Tuesday.**
- **10% surcharge applies to all room hire fees on Sunday .**

Venues | The Ballroom

Elegant and light filled, this spacious and adaptable room offers a small stage with access to the adjacent enclosed verandah and outdoor Piazza.

The Ballroom, featuring neutral tones with rich burgundy accents and opulent chocolate carpet, is one of our most versatile spaces. Well suited to an array of meeting styles or private functions, this room can comfortably host banquet events of up to 58 guests with a dancefloor* making it an ideal venue space for birthdays, anniversaries and engagement parties.

**Banquets have a maximum of 80 guests with no dancefloor.
Dancefloor hire will impact maximum room capacity.
Dancefloor hire fees apply.*





Venues | The Grand Dining Room

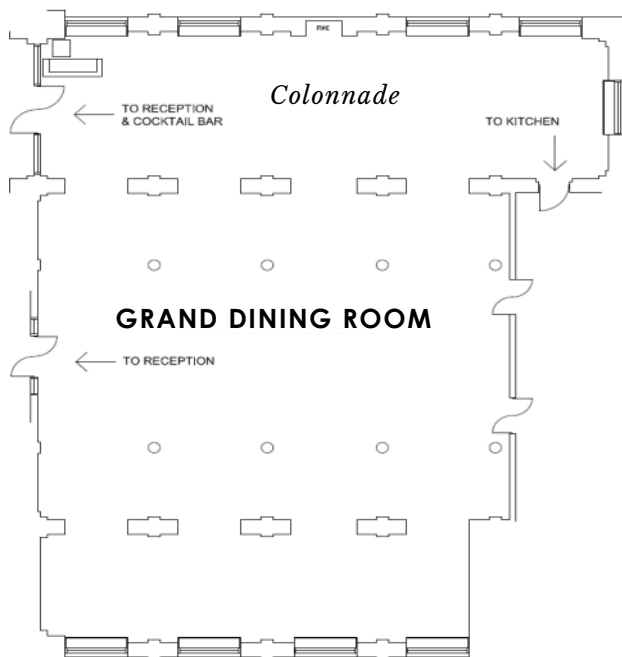
The Grand Dining Room is The Carrington Hotel's largest venue and provides an elegant yet impressive space to host your next event. The room offers high vaulted ceilings, soaring columns and crystal chandeliers, complemented by plush carpet replicating the original linoleum floor design.

As one of the last remaining Victorian Dining rooms still operating in Australia this function space is guaranteed to wow your guests from the moment they enter the room.



Important to note;

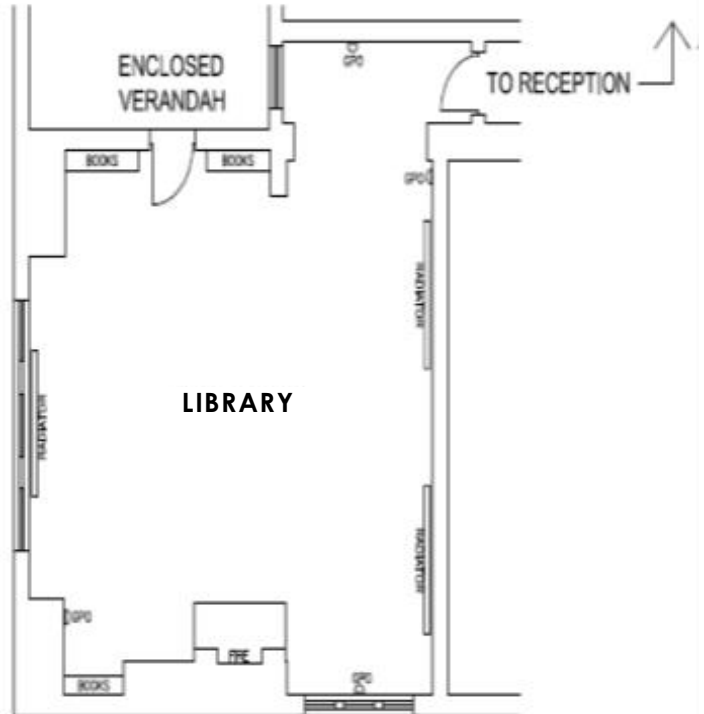
- The Grand Dining Room operates as an A-La-Carte restaurant on Wednesday to Saturday evenings. The space is available by booking only. **All bookings require a minimum of 80 guests.**
- The Grand Dining Room offers a built in dancefloor
- The Colonnade (adjacent to the Grand Dining Room) provides extended venue capacity however it is separated by an internal wall with archway openings.



Venues | The Library

The Library is an intimate and versatile function space. The ambience is warm and inviting with wood panelled walls and open fireplace.

From the Library there is access through to the Internal Verandah and Piazza, making The Library suitable for a range of events from private dinners requiring a pre-dinner meeting space and cocktail functions, to team building events and small corporate meetings.



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Venues | Sir Henry Parkes

The Sir Henry Parkes Room is an ideal space for small meetings of up to 6 people. It provides a convenient breakout space that can be hired in conjunction with any of the larger meeting rooms.

The room offers comfortable chesterfield lounge chairs, natural light along with business facilities including a small desk and a computer with internet access.



Venues | The Chifley Room

The Chifley Room is a versatile Board Room which can be used to host private high tea bookings, luncheons or dinners for up to 10 guests.

The room features traditional styling, including French doors that open onto an enclosed verandah offering direct access to the Piazza and Piazza Lawn.

Catering | Canapes

10% Sunday surcharge applies

1 Hour : \$45.00 per person

Select 5 Classic Canapes

1.5 Hours: \$65.00 per person

Select 6 Classic & 1 Premium or Dessert Canape

Classic Cold Canapes

Roasted Pumpkin & Tomato Bruschetta ^V

Smoked Salmon & Cream Cheese Blinis

Thai Beef Salad

Goat's Cheese & Tomato Tartlet ^V

Feta & Beetroot Mousse Tartlet ^V

Roast beef with Horseradish & Pickle

Sun Dried Tomato Mousse with Basil Pesto
& Persian Feta ^V

Classic Hot Canapes

Pumpkin Arancini ^{GF}

Skewered Garlic & Herb Prawns ^{GF}

Falafels ^{GF}

Satay Chicken Skewers ^{GF}

Laksa Shooters ^{GF, V}

Prawn Gyozas ^{DF}

Vegetarian Gyozas ^{DF, V}

BBQ Pork Bun

Premium Canapes

Roast Pork Belly with Pear Puree ^{DF, GF}

Beef Sliders

Caprese Sticks ^{GF}

Salmon and Olive Skewers ^{DF, GF}

Baked Chat Potato with Sour Cream &
Salmon Caviar ^{GF}

Dessert Canapes

Mini Cheese Cakes

Mini Apple Crumble

Panna Cotta ^{GF}

Chocolate Mousse Cups

Mini Lemon Meringue Pie

Subject to seasonal availability

*Add a Classic Canape for \$5 per item, per person

*Add a Premium or Dessert Canape for \$10 per item, per person

*** Minimum of 25 people required for dinner bookings on Sunday, Monday and Tuesday.**

Catering | Platters

10% Sunday surcharge applies

All Platters are designed to serve 10 guests

Seasonal Fruit Platter	\$40.00
Hot Savoury Platter (80pc) An selection of mixed gyoza, falafel, spring rolls, samosas and arancini.	\$80.00
Platter of Mixed Sandwiches on Turkish Bread (32pc) A mix of 5 varieties: <ul style="list-style-type: none"> . Ham, cheese, tomato and onion chutney . Pastrami, onion, cheese and pickles . Curried egg and lettuce . Roast vegetables . Tuna and mayonnaise 	\$120.00
Charcuterie Platter Local and imported cheeses, salami, prosciutto, smoked salmon rillettes, Prager ham, sun-dried tomatoes, Kalamata olives, tomato apple chutney, toasted Turkish bread and crackers.	\$180.00
Vegetarian Grazing Platter - <i>gluten free available on request</i> Local and imported cheeses, chargrilled vegetables, raw vegetable sticks, sundried tomatoes, olives, assorted dips, Turkish bread and lavosh.	\$ 150.00
Basket of Scones (20pc) - <i>gluten free available on request</i> Our delightful house made scones served with blackberry jam and fresh cream.	\$ 80.00
Dessert Platter ^v A mix of 3 varieties (12 pieces per variety): <ul style="list-style-type: none"> . Mini strawberry cheesecake . Lemon slice . Chocolate tart 	\$130.00

Catering | Plated Menu

2 Course Menu* \$57⁰⁰ per person

3 Course Menu* \$65⁰⁰ per person

Set Menu - Select one dish per selected course

*Alternate Serve - Select 2 dishes per selected course
(A minimum of 25 guests applies for Alternate Serve)*

** Menu is seasonal and subject to change.*

** 10% Sunday surcharge applies.*

** A minimum of 25 guests is required for dinner bookings on Sunday, Monday and Tuesdays.*

Entrée

Pan Seared Scallops with fig and apple chutney, zucchini crisp, cauliflower cream. (GF)

Zucchini Flower Crisp with ricotta and lemon, spiced pumpkin and sweet potato ratatouille, carrot and ginger puree. (GF)

House Made Potato Gnocchi with roasted pumpkin, peas, chorizo, brown butter.

Roasted Pumpkin with baby spinach, roasted pine nuts, feta and balsamic glaze. (GF)

Main

Confit Chicken Maryland on a bed of sauteed cabbage, roast potato, apple and pumpkin relish. (GF, DF)

Grilled Baby Barramundi Fillet with shaved fennel and arugula salad, balsamic dressing. (GF, DF)

Herb Crusted Eggplant Rollatini with stuffed with ricotta and spinach, braised seasonal vegetable, marinara sauce. (GF)

Slow Cooked Lamb Rump with roast sweet potato disc, Brussels sprouts, rosemary jus. (GF, DF)

Dessert

Key lime tart with semi-sweet yuzu cream.

Pistachio Panna Cotta with Chantilly cream and candied walnuts. (GF)

Tripple Layered Chocolate S'mores. Marshmallow, crumbs, chocolate mousse.

Raspberry Chocolate Cake with fresh berries. (GF, DF)

Cakeage:

Should you wish to bring your own cake, our cakeage charges are as follows:

Cake cut and served on share platters	\$3 ⁵⁰
Cake cut and individually plated	\$5 ⁰⁰
Cake cut, individually plated and served with berries and cream	\$6 ⁵⁰

Catering | Buffet Menu

10% Sunday surcharge applies
A minimum of 25 guests applies for Buffet Menu

\$79.00 per person

Select 2 Mains, 4 Sides & 2 Desserts

** Menu is seasonal and subject to change.*

Mains

Braised short ribs in red wine sauce
Southern fried chicken
Pan fried salmon in saffron cream and lemon
Barramundi filet in tomato capsicum sauce
Slow-cooked lamb rump in rosemary jus
Pork tenderloins in quince sauce
Spinach ricotta cannelloni with gruyere cheese sauce

Sides

Paris mash
Crispy Kipfler potatoes with herbs
Steamed brown rice
Steamed broccolini or mixed vegetables
Roast root vegetables
Roasted cauliflower with tahini sauce
Mixed lettuce salad
Greek salad
Rocket, parmesan and pear salad
Roma tomato, basil and Kalamata olive salad
Mediterranean vegetable salad
Caesar salad

Desserts

Raspberry cheesecake with passionfruit coulis
Lemon meringue pie
Apple crumble with warm brandy anglaise
Coconut vanilla panna cotta with macerated berries
Tiramisu with pistachio biscotti
Black Forest trifle

Catering | High Tea **\$70.00** per person

Chef's Selection served on three tiered high tea stands;

Petite Sweets

Sandwiches & Savouries

Scones with Jam & Cream

Hot Beverages (includes one refill)

Coffee: Freshly Brewed Filtered Coffee

Tea: Earl Grey, English Breakfast, Peppermint & Green Tea

Catering | Breakfast **\$19.00** per person

Hot Buffet Breakfast with

Bacon

Eggs

and chefs selection of 3 sides

Please note:

** A minimum of 25 guests applies for all High Tea and Breakfast Bookings.*

** 10% Sunday surcharge applies.*

Something Extra

P.A, Data Projector & Microphone	\$150.00
Dance Floor (Ballroom only)	\$500.00
Stage (Grand Dining Room only)	\$500.00
Carrington Centrepieces (1 per table)	\$20.00 each
Table Runners (1 per table)	\$10.00 each
Chair Covers	\$ 6.00 each
History Tour	\$20.00 per person

History Tours of the Carrington Hotel are conducted by one of our local and knowledgeable historians. These fascinating and informative historical day tours are based on thorough research as well as many stories collected and authenticated over the years.

Catering | Beverages

Premium Alcoholic Package

Craigmoor Cuvée Brute Sparkling

Choice of one red and one white wine from Premium selections:

Premium white selections:

Devils Corner Pinot Noir Rosé
 Babich Black Label Sauvignon Blanc,
 Innocent Bystander Chardonnay
 Innocent Bystander Pinot Gris

Premium red selections:

Innocent Bystander Pinot Noir
 Innocent Bystander Tempranillo
 Innocent Bystander Syrah

Plus two house beers and; a selection of juices and soft drinks

2 Hour	\$45^{.00} per person
3 Hours	\$55^{.00} per person
4 Hours	\$65^{.00} per person

Standard Alcoholic Package

Craigmoor Cuvée Brute Sparkling

Choice of one red and one white wine from standard selections:

Standard white selections:

Quilty & Gransden Rosé
 Quilty & Gransden Sauvignon Blanc,
 Quilty & Gransden Chardonnay
 Annais Pinot Grigio

Standard red selections:

Quilty & Gransden Cabernet Sauvignon
 Quilty & Gransden Merlot
 Quilty & Gransden Shiraz

Plus two house beers and; a selection of juices and soft drinks.

2 Hour	\$40^{.00} per person
3 Hours	\$50^{.00} per person
4 Hours	\$60^{.00} per person

Non-Alcoholic Package

Selection of Juices and Soft Drinks

1 Hour	\$10^{.00} per person
2 Hours	\$16^{.00} per person
3 Hours	\$20^{.00} per person
4 Hours	\$22^{.00} per person

Add On:

Tea & Coffee Station \$5.00 per person

Barista Made Coffee from (maximum of 10 guests) \$4.50 per person



THE CARRINGTON

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