



CASTLEREAGH
Boutique Hotel

WEDDINGS



CHARMING & UNIQUE VENUE

in Sydney CBD

The Castlereagh Boutique Hotel a magnificent heritage landmark building in the heart of Sydney's CBD - take just one step inside our doors and you'll feel transported to another time and place.

Our location on Castlereagh Street, in between Hyde Park and the Queen Victoria Building, offers a convenient and charming wedding venue featuring one of the last Grand Dining rooms in Australia.

Surrounded by many picturesque locations for your wedding, ceremony and photography, you'll enjoy the ease of planning every aspect of your wedding around this stunning venue.

You will also be delighted with the magnificent vintage backdrops within the hotel that set the scene and create memorable photo opportunities.

Catering is available for formal banquets, cocktail events, buffets and high tea.

With 83 hotel rooms, the Castlereagh Boutique Hotel is ideal for guests looking to stay overnight to celebrate your special day.





CELLOS GRAND DINING ROOM

Cellos, our heritage listed grand dining room, is located on level four of the boutique hotel.

Its classic elegance is encapsulated in the décor and ambience of the room.

This beautiful room features an abundance of natural light, ornate high ceilings, beautifully restored 1920's architecture, and handcrafted crystal chandeliers making it perfectly suited to the elegance of your wedding day.

We have the capacity for up to 130 guests for an a la carte reception and 200 for stand-up cocktails. Or for something more intimate, the classic Adam Room can host up to 60 guests cocktail style, 40 guests for a la carte, or 24 for an elegant banquet table.

We pride ourselves on the support we offer to all our couples. From the moment your booking is confirmed you will be guided through the process with complete ease. Your dedicated wedding coordinator will be there every step of the way to ensure a stress free and enjoyable experience.

Along with the inclusions of your chosen package your wedding coordinator will:

- ~ Design a floor plan to suit your requirements
- ~ Provide personal one on one consultancy regarding all elements of your wedding reception
- ~ Connect you with appropriate external suppliers and professionals
- ~ Place bonbonnières and name cards as required on the day
- ~ Oversee the setup of the room including floral arrangements, theming and decorations
- ~ Liaise with all included suppliers to ensure ease on your wedding day
- ~ Be present for the start of the reception

We look forward to welcoming you and your special guests to the Castlereagh Boutique Hotel.

BANQUET PACKAGES

CLASSIC PACKAGE

PRICING PER GUEST

Four hour package \$135.00

Five hour package \$145.00

Minimum 50 guests

GRAND PACKAGE

PRICING PER GUEST

Four hour package \$145.00

Five hour package \$155.00

Minimum 50 guests

THE ULTIMATE INDULGENCE PACKAGE

PRICING PER GUEST

Four hour package \$180.00

Five hour package \$200.00

Minimum 70 guests

THE MAJESTIC BANQUET PACKAGE

PRICING PER GUEST

Four-hour package \$200.00

Five-hour package \$225.00

Minimum 80 guests



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CLASSIC PACKAGE

FOOD & BEVERAGE

Entrée course alternate serve
Main course alternate serve
Wedding cake cut and served on platters
Tea and coffee with wedding cake
Four or five hour Classic Beverage Package

THEMING & DECORATION

Cake table and white skirting
Main bridal table and white skirting
White table linen
White linen napkins
Mirror centrepieces

FURTHER INCLUSIONS

Venue hire
Menu tasting for Bride and Groom
Ante room for Bridal party prior to reception
Microphone and lectern for speeches
Dance floor
Overnight stay in a Deluxe Room with breakfast for Bride and Groom
Dedicated Wedding Coordinator

PRICING PER GUEST

Four hour package \$135.00
Five hour package \$145.00
Minimum 50 guests

GRAND PACKAGE

FOOD AND BEVERAGE

Sparkling cocktail on arrival
Roving canapés served as entrée (3 pieces per person)
Main course alternate serve
Dessert course alternate serve
Wedding cake cut and served on platters
Tea and coffee with wedding cake
Four or five hour Classic Beverage Package

THEMING AND DECORATION

Cake table and white skirting
Main bridal table and white skirting
White or black table linen
White linen napkins
Classic table centre pieces
Tea light candles

FURTHER INCLUSIONS

Venue hire
Menu tasting for Bride and Groom
Ante room for Bridal Party prior to reception
Microphone and lectern for speeches
Dance floor
Parking for two cars at the nearby Hilton Hotel.
Overnight stay in a Deluxe Room with breakfast for Bride and Groom
Dedicated Wedding Coordinator

PRICING PER GUEST

Four hour package \$145.00
Five hour package \$155.00

Minimum 50 guests





ULTIMATE INDULGENCE PACKAGE

FOOD AND BEVERAGE

Sparkling cocktail on arrival
Arrival canapés (three pieces per person)
Entrée course, alternate serve
Main course, alternate serve
Dessert course, alternate serve
Wedding cake cut and served on platters
Tea and coffee with wedding cake
Four or five hour Premium Beverage Package

THEMING AND DECORATION

Cake table and white skirting
Main bridal table and white skirting
Floral arrangement for bridal table
White table linen
White linen napkins
Crystal glass candelabra centrepieces
Personalised table menus
Personalised seating plan printed and displayed

FURTHER INCLUSIONS

Venue hire
Menu tasting for Bride and Groom
Ante room for Bridal Party prior to reception
Microphone and lectern for speeches
Dance floor
Professional DJ
Parking for three (3) cars at the nearby Hilton Hotel
Overnight stay in a Deluxe Room with breakfast for Bride and Groom
Dedicated Wedding Coordinator

PRICING PER GUEST

Four hour package \$165.00

Five hour package \$175.00

Minimum 80 guests

MAJESTIC BANQUET PACKAGE

FOOD AND BEVERAGE

Sparkling cocktail on arrival
Arrival canapés (three pieces per person)
Entrée course alternate serve
Main shared platters
Petit desserts served on high tea stands
Wedding cake cut and served on platters
Tea and coffee with wedding cake
Four or five hour Premium Beverage Package

THEMING AND DECORATION

Cake table and gift table with white skirting
Main bridal table and white skirting
White table linen
White linen napkins
Crystal glass candelabra centrepieces
Tea light candles
Personalised table menus
Personalised seating plan printed and displayed

FURTHER INCLUSIONS

Venue hire
Menu tasting for Bride and Groom
Ante room for Bridal Party prior to reception
Private room for pre-dinner drinks and canapés
Break out room for kids with entertainment
Blow up Photo Booth
Microphone and lectern for speeches
Dance floor
Professional DJ
Parking for three (3) cars at the nearby Hilton Hotel
Overnight stay in a Deluxe Room with breakfast for Bride and Groom
Dedicated Wedding Coordinator

PRICING PER GUEST

Four hour package \$200.00

Five hour package \$250.00

Minimum 80 guests



©Jason Nichol Photography





ADDITIONAL OPTIONS

CEREMONY

Should you wish to hold the ceremony in the classically renovated Adam Room or In the Grand Historic Dining Room Cellos.

A standard room hire will be charged and inclusive of:

- ~ Chairs set in ceremony style
- ~ Red carpet runner for aisle
- ~ White draped signature table for signing of register
- ~ Alter flower arrangement and two small arrangements for either side of the aisle entrance

Adam Room \$1500.00 | Cellos \$2000

INTIMATE WEDDING PACKAGES (20 - 69 GUESTS)

Can be created upon request

- ~ Wedding cake served as dessert
- ~ Individually plated with cream and berries

\$4.50 per guest

FLORAL CENTRE PIECES

We offer three options of floral centre pieces these are tailored to your colour theme.

\$40 per table

\$50 per table

\$60 per table

ADDITIONAL OPTIONS

CHILDREN MEALS

Children are welcome at our venue and can be served a main kids meal of your choice as well as ice cream for dessert.

\$35.00 per guest

SUPPLIER MEALS

Should you be required to serve a meal to your photographer, musicians or any other supplier, a main meal as well as soft drink can be served.

\$40.00 per guest

PARKING

Parking is available behind the hotel at the Hilton car park.

Guests can stay for 24 hours over the weekend for \$25.00.

For packages which include parking the allocated number of vouchers will be made available to you on the wedding night. Prices are subject to change as determined by the operator.

ACCOMMODATION FOR FAMILY & FRIENDS

The Castlereagh Boutique Hotel has 83 guest rooms available.

Guests wishing to stay overnight will be offered a special rate dependent on availability.

DRAPERY

Further white drapery and fairy lights can be added as a back drop to the main bridal table from \$1000.00.

ADDITIONAL TABLE CENTRE PIECES

Crystal glass candelabras are available at a cost of \$35 per table.

(Inclusive in our Indulgence and Majestic Packages)



CELLOS GRAND DINING ROOM | CEREMONY SEATING





CANAPÉ SELECTIONS

COLD

Duck parfait, gingerbread, hazelnut, grape gel
Ginger cone, avocado mousse, chipotle chicken, pineapple and tomato, coriander LG DF
Goats cheese mousse, fig and grape relish v
Iberico ham, rockmelon jam, candied olives tart DF
Tataki beef sushi, wasabi cream, yellow, micro herb
Prawn cocktail tart, baby Amazon red and yellow pepper, lime jelly

HOT

Beef brisk pastry cigar, celeriac remoulade, peppercorn cream
Slow cooked lamb shoulder and feta sausage roll, black olive marmalade
Prawn hot dog, wasabi and tomato mayonnaise, egg yolk mustard
Duck and star anise croquette, sticky orange glaze
Lobster bisque, poached baby prawns, saffron crème fraiche
Crumbed smoked mozzarella, milk bun, basil, cucumber v

SWEET

Toasted banana bread, condensed milk caramel, brûléed banana, vanilla fairy floss
Orange blossom and honey glazed mini doughnuts

SUBSTANTIAL

Chicken Caesar salad croquettes, baby cos, egg, bacon jam, white anchovy dressing, parmesan cheese
Butter poached prawn, chive eggs, baby corn, petite herb, bisque LG
Beef rendang, jasmine rice, smashed cucumber, coconut, kaffir lime LG
Pumpkin and sage tortellini, whipped feta, brown butter leek, fried walnut

PRICING PER GUEST - SUBSTANTIALS

Add One substantial extra \$5.50
Add Two substantial extras \$9.00

DAIRY FREE DF | GLUTEN FREE GF | LOW GLUTEN LG | VEGETARIAN V | VEGAN VN | NUT FREE NF

MENU SELECTIONS

CLASSIC PACKAGE | GRAND PACKAGE
THE ULTIMATE INDULGENCE PACKAGE

ENTRÉES (ALTERNATE)

Green rice crumbed Scallops with champagne, mango, passion fruit, yuzu flakes GF DF
Cured Ora king Salmon, mandarin puree, olive gel, herbs GF DF
Tuna tataki, wasabi and avocado purée, spiced sesame seeds, rice cracker LG DF
Zucchini and quinoa cake, mint, crème fraîche, soft quail's egg, black salt v
Chopped prawn, Marie Rose, salmon pearls, tomato powder, witlof LG, DF
Confit duck and duck livers, star anise pithivier, almond cream, pomegranate pearls
Grilled prawns, spinach purée, smoked potato, lemon, crème fraîche, fried capers, nasturtium leaves LG

MAINS (ALTERNATE)

Pink roasted lamb stuffed artichoke, pistol, nicoise sauce GF DF
Snapper en écailles, Chorizo, baby vegetables, orange beurre
Chicken breast, confit egg yolk, crisp Romanesco GF
Barbecue beef, caramelised onions, lettuce heart, crisp potato GF DF
Roast pork loin, miso, pumpkin, pear and pickled mustard seed GF
Spiced venison, celeriac puree, braised savoy cabbage, jus de cassis GF

DESSERTS (ALTERNATE)

Decomposed lemon meringue tart, passionfruit, white chocolate ice cream
Bitter chocolate tart, poached brown fig, orange sugar
Lemon pudding, berry jam, gold leaves, torched meringue
Passionfruit panna cotta, raspberry jelly, white chocolate soil, flowers GF
Vanilla rice pudding, rhubarb, crushed apple, apple caramel GF
Berries ice-blocks, meringue crumbs, honey dip GF

WE CAN TAILOR A MENU AND DIETARY MEALS UPON REQUEST

DAIRY FREE DF | GLUTEN FREE GF | LOW GLUTEN LG | VEGETARIAN V | VEGAN VN | NUT FREE NF





MAJESTIC BANQUET SELECTIONS

ENTRÉES (ALTERNATE)

CHOOSE 2 SELECTIONS

Confit salmon, kipfler potato, crème fraiche, radish,
salmon pearls, caper vinaigrette

Tuna tataki, yuzu avocado, pickled daikon, tobiko, crisp soba noodles

Five spice roasted duck, soused cucumbers, coriander, mayonnaise

Lamb, pine nut, pomegranate stuffed eggplant, smoked yoghurt LG

Prosciutto, caramelised pear, Gorgonzola dolce, warm walnut dressing, rocket LG

Burrata, asparagus, confit tomato, capers, toasted almonds,
fresh basil, grilled focaccia LG

MAINS SHARED PLATTERS

CHOOSE 3 SELECTIONS

Baby barramundi 'en papillote', fennel, young potatoes,
dill, white wine, Pernod butter LG

Anchovy, rosemary and parmesan roasted lamb leg,
slaw, salsa Verde, grilled lemon

Tomahawk steak, charred Brussels sprouts, pancetta jam, horseradish cream LG

Brine roasted chicken, bread sauce, root vegetable chips, black salt

Milk roasted pork scotch, wilted kale, baked apple, cider jus

Mushroom, ricotta and thyme Rotolo, wilted mushroom, caramelised parmesan,
hazelnut beurre noisette

SIDES

CHOOSE 3 SELECTIONS

Hasselback potatoes, black olive salt

Grilled cabbage, miso and nori butter, sesame seeds

Soft leaf, avocado, herbs, lime and macadamia dressing LG

Green pods, mung beans, toasted seeds, burnt orange dressing LG

Coloured tomatoes, red onion, fresh curd, puffed quinoa, basil LG

DAIRY FREE DF | GLUTEN FREE GF | LOW GLUTEN LG | VEGETARIAN V | VEGAN VN | NUT FREE NF

MAJESTIC BANQUET DESSERTS

WANDERING DESSERTS OR SERVED ON HIGH TEA STANDS

CHOOSE 3 SELECTIONS

COLD

Strawberry meringue, citrus cheesecake mousse, berries LG

Bitter chocolate tart, poached white fig, orange sugar

Passionfruit panna cotta, raspberry jelly, white chocolate soil, flowers

Earl Grey poached pear, vanilla cream, candied ginger brittle, shortbread

Tiramisu eclairs - espresso mascarpone cream, chocolate glaze, cocoa

White chocolate blondie, malt cream, crushed honeycomb LG

Steamed lemon pudding, berry jam, torched meringue

HOT

Green apple and cheddar pie, muscatel purée, marsala cream

Ricotta, cherry and orange cigar, cardamom sugar, orange cream

Caramel dumplings, spiced chocolate sauce, chopped pistachio

Rhubarb and quince baked crêpe, honey glaze, crème fraîche, violets

WE CAN TAILOR A MENU AND DIETARY MEALS UPON REQUEST

DAIRY FREE DF | GLUTEN FREE GF | LOW GLUTEN LG | VEGETARIAN V | VEGAN VN | NUT FREE NF





CELLOS GRAND DINING ROOM | HIGH TEA FUNCTION

BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

SPARKLING

Churchview Silverleaf Sparkling Brut NV
Margaret River, Western Australia

WHITE WINES

Churchview Silverleaf Sauvignon Blanc
Margaret River, Western Australia

Gapsted Hidden Story, Chardonnay
Victoria

RED WINE

Churchview Silverleaf Shiraz
Margaret River, Western Australia

BEER

Victoria Bitter | Tooheys New | James Squire 150 Lashes | Heineken | Cascade Light
Selection of Soft Drinks and Juice

PREMIUM BEVERAGE PACKAGE

SPARKLING

Leconfield Syn Sparkling Rouge Sparkling
Coonawarra, South Australia

WHITE WINES

Richard Hamilton Almond Grove Chardonnay
McLaren Vale, South Australia

Shelter Bay Marlborough Sauvignon Blanc
Marlborough, New Zealand

RED WINES

Richard Hamilton Shiraz
McLaren Vale, South Australia

Richard Hamilton Hut Block Cabernet Sauvignon
McLaren Vale, South Australia

BEER

James Squire 150 Lashes | Heineken | Hahn Super Dry | Cascade Light
Selection of Soft Drinks and Juice

BOOKING INFORMATION & CONDITIONS

MAKING A BOOKING

Upon confirming availability for your wedding date please complete the attached booking form and return to your dedicated wedding coordinator along with a 20% deposit within 14 days of booking. Several payment options are available as seen on the booking form.

CONFIRMATION

Once your completed booking form and 20% deposit (of estimated costs) have been received your booking will be confirmed in writing by your wedding coordinator.

MINIMUM SPEND

Exclusive use of Cellos Grand Dining Room requires a minimum spend of \$5000.
Exclusive use of the Adam Room requires a minimum spend of \$2000.

FINAL NUMBERS

Final guest numbers are required to be given to your wedding coordinator in writing 5 working days prior to your wedding day which will be the confirmed minimum number of guests charged. An increase of 10% in guest numbers is permitted with authorisation from The Castlereagh Boutique Hotel up to 48 hours prior to the function.

CANCELLATION

All cancellations are to be made in writing directly to your wedding coordinator. If cancelling your booking within 30 days of reserving your date & paying your deposit, a full refund will be granted. This is providing that the function date is more than 90 days of occurring.

In the event that a cancellation of the function date, occurs within 60 days (2 months) of the wedding the full 20% deposit will be forfeited. A date change with more than 90 days (3 months) of the booked date is permitted only once.

If the cancellation occurs less than 14 days prior to the event 100% of the final catering costs will apply.

EXTERNAL FOOD & BEVERAGE

Cellos Restaurant does not permit food or beverages to be brought on to the premises (wedding cakes by prior arrangement are excluded but a cakeage may apply). Should you wish to supply your own wine to be served, corkage of \$25.00 per guest will be applied.

SPECIAL DIETARY REQUESTS

We are able to cater for all special requests such as gluten, lactose, yeast free meals and vegetarians. All special requests must be advised a minimum of 10 days prior to the function.

PAYMENT

A deposit, based on a minimum of 20% of total quotation costs, is required to confirm your function. Full prepayment of all known costs (including estimated beverage costs) is payable on confirmation of final numbers of guests at least 7 days prior to the function. Any "additional charges" incurred are payable on conclusion of your function. Payments made by credit card will incur a further 3% surcharge.

SUNDAYS & PUBLIC HOLIDAYS

All events on Sundays or Public Holidays will incur a further 20% surcharge.

MENU SELECTION

All packages allow for a menu tasting for both the bride and groom. Additional guests at the menu tasting will be charged at restaurant prices. Menu tasting should be booked with your wedding coordinator and choices advised a minimum ten days prior to your wedding.

MENU CHANGES

Menus are subject to seasonal variation. Please confirm the current menu offering with your wedding coordinator prior to selection.

FLOOR PLAN

Should your guest numbers exceed 100 guests, a specific floor plan must be followed (plan available from your wedding coordinator).

TABLE CENTRE PIECES

The choice of table centrepieces included in your package is votive candles and a mirror plate. Your wedding coordinator will be happy to show you further options if available.

ADDITIONAL TABLE CENTRE PIECES

Crystal glass candelabras are available at a cost of \$38.00 per table.
(Inclusive in our Indulgence and Majestic Package)

DELIVERIES

Place cards, seating arrangements and guest lists should be delivered to your wedding coordinator two working days prior to the wedding. Please advise your wedding coordinator of any external deliveries such as decorations, musicians, flowers, wedding cake etc.

ARRIVAL TIME

Guests are required to advise of any supplier deliveries and/ or bump in times prior to confirmation with suppliers to avoid disruption to other events. Dependent on your allocated beverage package, the Dining Room is available from 5pm. Guests are requested not to arrive until the agreed time.

DEPARTURE TIME

The venue is available until 11pm. Wedding guests are requested to conform to the hotels noise restriction policies and we also ask they consider those staying in the hotel as they leave the function.

DAMAGES

Please abstain from throwing confetti, rose petals and rice within the premises. You will be held financially responsible for any damages that occur to the premises during the course of the function.

RESPONSIBLE SERVICE OF ALCOHOL

The Castlereagh Boutique Hotel is required to adhere to the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises.



CASTLEREAGH

Boutique Hotel

CATERING BY

Asteri
G R O U P

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