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THE
NEILSON
HOTEL

PRIVATE
DINING



ABOUT THE NELSON HOTEL

Whatever your celebration – family, friends or corporate – one of The Nelson Hotel’s spaces will suit your occasion. From Christmas parties to birthday celebrations, baby showers to engagement parties, our versatile spaces and function packages can be adapted to suit your needs.

Our exclusive, airy upstairs events area is ideal for private functions, while the Saloon Bar is perfect for smaller gatherings. For meals with family and friends, there’s nowhere better than our Bistro and its long trestle-tables.





PRIVATE DINING AT THE NELSON HOTEL

As part of the revived Level One area of The Nelson Hotel, this new, sun-drenched classic art deco dining room is now available for smaller private functions. Think long lunches, decadent dinners or work meetings along a beautifully hand-crafted table.

Features include in-house PA system, internet connected TV screens and ability to connect personal computers to power and internet.

Best suits 16 guests seated.

Private dining menu available; minimum of 14 guests; \$1360 minimum spend. Over 18 only.



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PRIVATE DINING MENU

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\$1360 . Room hire
Includes choice of 3 share plates
and 3 sides for 16 people

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SHARE PLATES

House-smoked lamb shoulder w/ braised red onion
chef recommended sides . baked potato . roast pumpkin . steamed broccolini

Black Tyde roast scotch fillet w/ mustard, rosemary and thyme
chef recommended sides . slow roasted carrots . farmhouse cheddar salad

Braised brisket w/ roast tomato and wild mushroom
chef recommended sides . roast spuds . slow roasted carrots

Lamb shank braised w/ lemon, tomato, olive w/ couscous
chef recommended sides . poached cauliflower . roast spuds

Roast pork belly w/ braised apple and pears
chef recommended sides . roast pumpkin salad . roast pumpkin . silver beet salad

Slow poached side of Atlantic salmon w/ pickled eschalot and lemon
chef recommended sides . roast pumpkin salad . roast spuds

Blue eye cod fillet w/ artichokes and lemon oil
chef recommended sides . white bean salad . silver beet salad

South Coast snapper fillet w/ ginger, shallot and pea leaf
chef recommended sides . fresh seaweed salad . white bean salad



SIDES

Slow roasted carrots w/ manuka honey and fresh chives

Roast spuds w/ chicken fat, sea salt and thyme

Roast pumpkin w/ rosemary and sumac

Steamed broccolini w/ roast tomato butter and almonds

Poached cauliflower w/ house-smoked bacon and pine nuts

Baked potato w/ cream, vegetable stock, thyme and crispy parmesan ham

Fresh seaweed salad w/ avocado and crispy enoki mushrooms

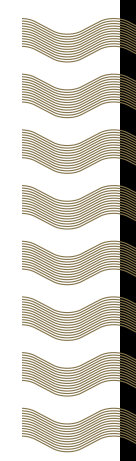
Roast pumpkin salad w/ Persian fetta, quinoa and lemon dressing

Silver beet salad w/ chickpeas, smoked bacon and roasted almonds

White bean salad w/ confit garlic and onion, lemon and rosemary

Farmhouse cheddar salad w/ mixed leaf sala and red wine vinegar

Brie and avocado salad w/ iceberg and butter lettuce and salad cream dressing



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BEVERAGE PACKAGES

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Standard beverage package . 2 hours . \$59pp
Extra 1 hour . \$ 25pp

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STANDARD PACKAGE

Tap beer

Sparkling . Bandini Prosecco Extra Dry Doc, *Veneto Italy*

White wine . First Creek "Botanica" Chardonnay, *Hunter Valley, NSW*

Rosé . Domaine La Grand Destre IGP Rosé, *Southern France*

Red wine . Yarrowood Pinot Noir, *Yarra Valley, VIC*

Soft drinks / juices

BEVERAGES ON CONSUMPTION

A tab limit or duration limit may be set and drinks selection offered of your choosing.

As a minimum you may choose to limit the offering to tap beers, wines of your choice and soft drinks / juices.

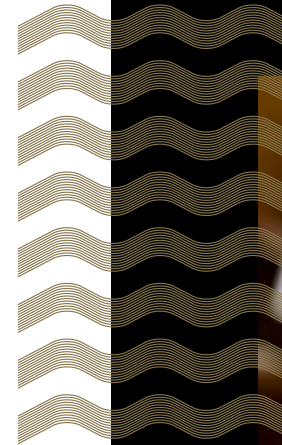
A cash bar may be provided for guests to purchase their own drinks after a set time or dollar spend, which contributes to your total spend.

Beverages are served over the bar for consumption tabs.

{ beverage packages T&Cs }

Entire group must commit to package . One package duration for entire group

Total number of arrival cocktails required



ADDITIONS

Seasonal cocktail on arrival . \$15 per glass

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LET'S START PLANNING

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Fill out the form below online and email
it to events@thenelsonhotel.com.au

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PRIVATE DINING DETAILS

First Name

Last Name

Email

Mobile

Private Dining Date

Start Time

End Time (max. 3 hours)

No. of Guests (max. 16 guests)

Celebration Type

Packages Required

Private Dining Beverages

Signature to Authorise

Date

Bookings held based on this information; confirmation of booking occurs on provision of credit card details.

FOOD + DRINK

SHARE PLATES

Select three of the following items.

- House-smoked lamb shoulder w/ braised red onion
- Black Tyde roast scotch fillet w/ mustard, rosemary and thyme
- Braised brisket w/ roast tomato and wild mushroom
- Lamb shank braised w/ lemon, tomato, olive w/ couscous
- Roast pork belly w/ braised apple and pears
- Slow poached side of Atlantic salmon w/ pickled eschalot and lemon
- Blue eye cod fillet w/ artichokes and lemon oil
- South Coast snapper fillet w/ ginger, shallot and pea leaf

SIDES

Select three of the following items.

- Slow roasted carrots w/ manuka honey and fresh chives
- Roast spuds w/ chicken fat, sea salt and thyme
- Roast pumpkin w/ rosemary and sumac
- Steamed broccolini w/ roast tomato butter and almonds
- Poached cauliflower w/ house-smoked bacon and pine nuts
- Baked potato w/ cream, vegetable stock, thyme and crispy parmesan ham
- Fresh seaweed salad w/ avocado and crispy enoki mushrooms
- Roast pumpkin salad w/ Persian fetta, quinoa and lemon dressing
- Silver beet salad w/ chickpeas, smoked bacon and roasted almonds
- White bean salad w/ confit garlic and onion, lemon and rosemary
- Farmhouse cheddar salad w/ mixed leaf sala and red wine vinegar
- Brie and avocado salad w/ iceberg and butter lettuce and salad cream dressing

BEVERAGE PACKAGES

Duration	Standard 2 hours	Extra 1 hour
Type	Standard Package	Beverages on Consumption



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BOOKING RESTRICTIONS AND CONSIDERATIONS

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Please read and acknowledge the following booking restrictions and considerations to confirm and finalise your booking with The Nelson Hotel.

MINIMUM SPEND: The Private Dining area on Level One (our upstairs function area) has a minimum spend of \$1360.

18TH / 21ST BIRTHDAYS + HENS / BUCKS: The Nelson Hotel has a strict no 18th or 21st Birthday, Hens and/or Bucks Parties policy. If at any time during your function the venue is informed that it is in fact any of these occasions, the function will be immediately ended and all guests will be asked to leave the venue. The full deposit amount will be forfeited.

UNDER-AGED GUESTS: As per our liquor license, no under-age guests are allowed within the Private Dining area or our upper level at any time. If you select the Private Dining area and under-aged guests (inclusive of babies) are present, your function will be moved or cancelled at the discretion of manager on duty.

CAKEAGE: A cakeage fee of \$50 applies when providing an externally sourced cake for your event. This covers access to napkins, knife and plates as required, plus chef to cut up the cake.

ALLOCATED AREAS: The Nelson Hotel reserves the right to decrease your booked area if final guest numbers are significantly smaller than area capacity.

EVENT TIMINGS: The Private Dining area can be booked for a maximum of 3 hours. This is derived from your booking start time and not arrival time. After this time, your group may be asked to vacate the space for another booking.

DECORATIONS: Decorations must be pre-approved by your Event Manager and must not be obstructive to surrounding guests. No items can be attached to any surfaces and all must be removed upon departure. No confetti under any circumstances. Cleaning fees may apply. Decorations may be installed at a mutually convenient time prior to the event at the discretion of the Events Manager.

EXTERNAL F&B: No external food or beverage (excluding celebration cakes) is permitted unless prior permission has been obtained.

MUSIC AND AV: The Nelson Hotel may play your music through our in-house system (standard 3.5mm headphone jack only – no Bluetooth or Apple connection). Bands / DJ's are at the discretion of the venue. A microphone is available for speeches etc. Music levels are at the discretion of the duty manager.

INSURANCE / DAMAGES: Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf. The Nelson Hotel takes no responsibility for any injury encountered due to cutting of celebration cakes onsite.

RESPONSIBLE SERVICE OF ALCOHOL: In accordance with the NSW State Government's RSA laws, The Nelson Hotel reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The Nelson Hotels premises without liability. Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- The Nelson Hotel or any part of it is closed due to circumstances outside the hotels control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The function might prejudice the reputation of The Nelson Hotel.
- Final payment has not been paid by the due date.

DRUG USE: The Nelson Hotel enforces a strict 'No Drugs Policy'. Any patron warranting suspicion of having taken or be in possession of illicit substances will be ejected immediately from the premises and reported to the police.

DISABILITY ACCESS: Unfortunately, we are unable to provide lift access to nor ambulant bathrooms on Level One. Disability access and ambulant bathroom are available for all ground floor areas.

DRESS: Minimum standards of dress do apply. Minimum requirements are smart casual wear – no sportswear, work wear or thongs are not permitted. Fancy dress is at the discretion of hotel management.

FINAL NUMBERS AND DETAILS: Guaranteed minimum numbers of guests attending and all final details should be notified to the function's manager no less than 7 days prior to the event. Once given, numbers can increase up to 3 days prior to the event however not decrease.

CANCELLATIONS: If cancellation occurs within 7 days prior to the event date, the client will be charged 100% of the food costs.



THE NELSON HOTEL



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