

# THE WOMEN'S CLUB

*Events & Functions*



THE WOMEN'S CLUB  
A 501 (C)(3) ORGANIZATION

# FACILITIES

---



**Joan Blaxland Dining Room**

Overlooking Hyde Park, the Dining Room and Sitting Room can be used individually or combined for larger events.

The Dining Room is fully licensed and perfect for special lunches or private dinners to celebrate all occasions. For hire rates for the Dining Room and Sitting Room, please refer to the Room Configurations page.



**Dr. Mary Booth Sitting Room**

The grand piano and elegant décor make the Sitting Room an ideal setting for presentations, talks, parties, and cocktail events.

Alternatively, combine the Sitting Room and Dining Room for any number of uses. This room can also include the use of a lectern, microphones, a projector and screen (for Zoom events), and a music player.



**Francis M. Allen Seminar Room**

For smaller, more intimate events the Seminar Room and Library are a perfect setting for your board meeting, seminar, training day, conference or professional meeting. These events can be catered upon request. The rooms can be separated or opened to create one large space.



**Rose Scott Library**

Hire the Library for any small events. Library or Seminar Room hire can include a white board, projector with screen, and a laptop. This makes these spaces perfect for any Zoom meetings. Please refer to the Conferences and Seminars page for Library and Seminar room hire rates and food options.

# ROOM CONFIGURATIONS\*

	THEATRE	BANQUET	COCKTAIL	U-SHAPE	BOARDROOM	TABLES OF 4-6	TABLES OF 8
DINING ROOM		50	70			48	60
SITTING ROOM	70	60	60				
DINING + SITTING	90	90	90			90	90
SEMINAR ROOM	24	24	24	14	18	24	16
LIBRARY	12	12	20	10	12	12	8
SEMINAR + LIBRARY	40	40	40	24	22	40	32

\*Numbers in the chart above represent the capacities of each room and are subject to change pending any NSW Government Covid-19 restrictions.

Room hire rates apply to events where catering is not purchased through The Women's Club or events which do not meet the minimum 30 guest requirement.  
Room hire rates for the Sitting Room and Dining Room are \$300 for each room or \$600 for both rooms.



# TEA PACKAGES

## HIGH TEA MENU

POT OF LOOSE LEAF TEA

(selection available)

SCONES WITH FRUITS OF THE FOREST JAM AND CLOTTED CREAM  
MERINGUE NESTS WITH CREME FRAICHE AND FRESH STRAWBERRIES  
COCONUT AND ALMOND MACAROONS  
ARTICHOKE, SUN BLUSH TOMATO AND FETA MINI QUICHE  
SMOKED SALMON AND CREAM CHEESE SANDWICHES  
CUCUMBER AND DILL SANDWICHES

## PRICING PER GUEST

**WEEKDAYS** | \$45 | \$55 including a glass of sparkling wine

**SATURDAY** | \$55 | \$65 including a glass of sparkling wine

**SUNDAY** | \$60 | \$70 including a glass of sparkling wine

Minimum of 10 guests applies to Saturday and Sunday bookings.  
Bookings required three days in advance.

## MORNING & AFTERNOON TEA

Includes tea and coffee and one bakery item made fresh by our Chef Martin.  
\$5 Per Person





# CANAPES

## COLD

GREEN PEA, FETA, AND MINT CROSTINI (v)

ROASTED CAPSICUM AND CAPER CROSTINI (v) (df)

SMOKED SALMON, CREAM CHEESE, PICKLED GINGER AND NORI SEAWEED ROLL (gf)

KINGFISH CEVICHE WITH CHILI, LIME, CUCUMBER AND CORIANDER (gf) (df)

BLINIS WITH SMOKED SALMON, SOUR CREAM AND CAVIAR

BBQ DUCK PANCAKES WITH SPRING ONION, CUCUMBER AND HOISIN (df)

CHERRY TOMATO, BOCCONCINI AND BASIL SKEWERS (v) (gf)

WILD MUSHROOM, GARLIC AND LEMON THYME TARTELETTES (v) (df)

## HOT

DEEP FRIED TEMPURA PRAWNS WITH SWEET CHILLI (df)

MARINATED CHICKEN SATAY STICKS WITH SPICY PEANUT SAUCE (gf)

BUTTERNUT PUMPKIN AND SAGE ARANCINI (v) (gf)

STEAMED PRAWN DUMPLINGS WITH TAMARI SAUCE (df)

LEEK AND PARMESAN MINI QUICHE (v)

BAKED SPINACH AND FETA PASTIZZI (v)

LAMB KOFTAS WITH CUCUMBER YOGHURT MINT AND CUMIN

BEEF AND BURGUNDY MINI PIES WITH TOMATO KETCHUP

PUMPKIN, LEEK, AND BABY SPINACH RISOTTO (v)\*

DEEP FRIED FISH AND CHIPS WITH LEMON MAYONNAISE\*

\*SUBSTANTIAL

## PRICING PER GUEST

THREE CANAPES | \$30

FIVE CANAPES | \$45, may include one substantial choice

ADDITIONAL CANAPES | \$5 EACH

NOTE: ADDITIONAL SURCHARGE OF 10% APPLIES FOR EVENTS OUTSIDE OF BUSINESS HOURS

# FUNCTIONS MENU

---

## STARTERS

- CAULIFLOWER, GORGONZOLA AND ALMOND SOUP (v,(df) (gf)
- CHICKEN LIVER PATE WITH PORT ASPIC, CORNICHONS AND MELBA TOAST (gf option)
- BLINIS WITH SMOKED SALMON, CRÈME FRAICHE, CUCUMBER AND CAVIAR
- TIGER PRAWN COCKTAIL WITH AVOCADO AND LIME MAYONNAISE (gf)
- PUMPKIN AND ROAST RED ONION RAVIOLI WITH MACADAMIA NUT BUTTER, BABY SPINACH AND PARMESAN (v)
- TWICE BAKED JARLSBERG CHEESE SOUFFLE WITH CHEESE SAUCE AND CHIVES (v) (gf option)

## MAINS

- PAN FRIED FILLET OF OCEAN TROUT WITH ROASTED CRUSHED POTATOES, LEMON AND GINGER BUTTER (gf)
- BAKED CHICKEN, LEEK AND MUSHROOM PUFF PASTRY PIE WITH SEASONAL VEGETABLES
- SLOW BRAISED LAMB SHANK IN RED WINE WITH BAY LEAVES AND PUMPKIN PUREE (gf)
- ROASTED FILLET OF BEEF WITH BORDELAISE SAUCE, POTATO DAUPHINOISE AND STEAMED BROCCOLINI (gf)
- ROASTED LOIN OF PORK WITH CRACKLING, CARAMELIZED PEARS AND DIJON MUSTARD SAUCE (gf)
- ROASTED DUCK BREAST WITH PORT, BABY BEETROOTS AND SAUTEED BABY SPINACH (gf) (df)

## DESSERTS

- DARK CHOCOLATE AND HAZELNUT TORTE WITH BERRIES AND CHOCOLATE CREAM (gf)
- LEMON PANNA COTTA WITH RASPBERRY COULIS AND PUFF PASTRY CRISPS
- ITALIAN TIRAMISU
- VANILLA MERINGUES WITH SEASONAL FRUITS, DOUBLE CREAM AND GRAPEFRUIT SYRUP (gf)
- POACHED PEARS IN RED WINE AND CINNAMON SYRUP WITH CRÈME FRAICHE (gf)
- SELECTION OF CHEESES WITH GRAPES AND CRACKERS

## PRICING PER GUEST

- TWO COURSES WEEKDAY \$65 | SATURDAY \$75 | SUNDAY \$80
- THREE COURSES WEEKDAY \$75 | SATURDAY \$85 | SUNDAY \$95





# CONFERENCES & SEMINARS

Hire out the Rose Scott Library or the Francis M. Allen Seminar Room for a board meeting, seminar, training day, conference, or professional meeting. Please refer to the Room Configurations page for information on capacities for each room.

Room hire rates are \$20 per hour for each room or \$40 per hour for both rooms combined.

## PLATTERS

PLATTERS CATER FOR 10

- SELECTION OF AUSTRALIAN AND IMPORTED CHEESES \$45
- ANTIPASTO OF MIXED CURED MEATS \$45
- ANTIPASTO OF CHARGRILLED VEGETABLES \$40
- SELECTION OF SANDWICHES \$35
- SELECTION OF SEASONAL FRUITS \$35

## LIGHT LUNCH

- FRIITATA AND SALAD
- SOUP AND BREAD ROLL
- HOT SMOKED SALMON SALAD
- CLASSIC REUBEN SANDWICH
- TWICE BAKED JARLSBERG SOUFFLE AND LEAF SALAD
- STEAMED BROCCOLINI, SALMON, POACHED EGG, LEMON BUTTER AND CAVIAR
- ROCKMELON, PROSCIUTTO, PARMIGIANO REGGIANO AND AGED BALSAMIC VINEGAR

## PRICING PER GUEST

- LIGHT LUNCH | \$35
- LIGHT LUNCH + MORNING TEA | \$45
- LIGHT LUNCH + MORNING AND AFTERNOON TEA | \$55

# BEVERAGE PACKAGES

---

## SPARKLING

TEMPUS TWO BLANC DE BLANC  
*Langhorne Creek, South Australia*  
\$30/BOTTLE

## WHITE

GRANT BURGE GB PINOT GRIGIO  
*South Australia*  
\$30/BOTTLE

## RED

BERTON BLACK METAL CABERNET SAUVIGNON  
*Limestone Coast, South Australia*  
\$30/BOTTLE

## BEER

PERONI, NASTRO AZZURRO  
*Italy*  
\$9/BOTTLE

## NON-ALCOHOLIC

SELECTION OF SOFT DRINKS, SPARKLING WATER, AND FRUIT JUICE (\$3)  
SELECTION OF LOOSE LEAF TEA AND COFFEE (\$4)

## PACKAGES

**TWO HOURS** | \$25 PER GUEST  
**THREE HOURS** | \$35 PER GUEST  
**FOUR HOURS** | \$45 PER GUEST





# OUR CHEF

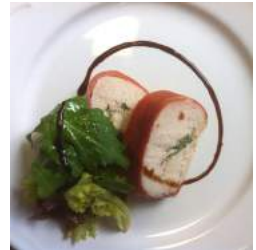
---



Award winning chef, Martin Teplitzky, delights with his indulgent dishes and delicious desserts with his seasonally changing menus.

He is the former proprietor of the iconic Berowra Waters Inn and Bon Cafard, both Sydney Morning Herald *Good Food Guide* hatted restaurants.

Martin has been a cookery teacher, food writer, and restaurant reviewer and recently published a cookery book in honor of his late mother, Gretta Anna.



# THE WOMEN'S CLUB

## OUR HISTORY

The Women's Club acknowledges Aboriginal and Torres Strait Islander peoples as the First Australians and Traditional Custodians of the lands where we meet and gather.

Located in the heart of Sydney's CBD and overlooking Hyde Park, The Club offers a superb dining room, spacious sitting room, a library, and a bridge room for hosting events and gatherings ranging from business meetings to weddings and private parties.

For questions or to inquire about more information on event packages and menu options, please email or call The Women's Club.

## CONTACT

**DINING ROOM:** (02) 9264 8470

**OFFICE:** (02) 9264 5383

events@thewomensclub.com.au  
reception@thewomensclub.com.au

thewomensclub.com.au

## WHERE TO FIND US



Level 4, 179 Elizabeth Street,  
Sydney NSW 2000

Easy access from St James Station, Town Hall, and bus routes along Elizabeth Street and Castlereagh Street. Please contact us for parking rates and availability.

