

events



Thank you for considering The Living Room as host of your special event.

The Living Room would like to warmly welcome you and your guests to enjoy our beautiful Restaurant and Bar located in the heart of North Sydney. It is the ideal place to celebrate in style.

The highly professional and friendly team at The Living Room will ensure that your event will be a highly enjoyable and memorable occasion. We are very flexible in the set up of your event and will do our best to meet all of your requirements.

The Living Room is conveniently located across the road from North Sydney station providing easy access to trains, buses and taxis. Parking is also available on surrounding streets or in the Greenwood Plaza Car Park.

Our chef serves a classic style menu with an emphasis on fresh local produce from which we have composed a selection of dishes for you to select from.



We can make it as casual or intimate as you like, bringing together a relaxed dining experience with efficient and friendly service.

The cost and timing of your event is dependant on the style of your occasion and where possible can be arranged to suit your individual needs. We offer all-inclusive packages or you may wish to design your own.

Please refer to The Living Room website for images, parking details, maps and other useful information. Logos and maps can be downloaded from the site for invitations.

Following are the menus and pricing structure for your perusal.

Thank you again for your inquiry and please don't hesitate to contact us if you require any further information.

Yours sincerely

Ann-Marie Truelson

Ann-Marie Truelson
Events Manager

event menu



3 course menu	\$65.00
2 course entrée/main menu	\$55.00
2 course main/dessert menu	\$49.00

all these menus include ciabatta with hunter valley olive oils, green salad and chips plus coffee and tea

- choose 2 dishes for each course from the selection below to construct your alternate served menu
- to have 3 dishes for your alternate menu add an extra \$2.00 per guest
- vegetarians can be catered for separately to your chosen menu. Please attempt to advise prior to event.



entrees

salt & pepper squid on asian leaves in soy mirin dressing

salad of prosciutto and melon with balsamic reduction

petuna smoked ocean trout with escalivada



mains

chicken mignon on a bed of new potatoes w garlic cream sauce

pan roasted beef medallion with truffled potato galette and pea puree

goat's cheese tart with balsamic poached pears and asparagus salad
(vegetarian option)

served with green salad and chips



desserts

mandarin and kiwi pannacotta

sticky date pudding w vanilla bean icecream

dark chocolate brownie with raspberry coulis and crème fraiche ice cream



menus subject to seasonal changes

cocktail party menus



Cold Canapes

House marinated olives	8.50 per bowl
Sydney rock oyster in bloody mary shots	42.00 for 12 shots
Tomato, basil and bocconcini skewers drizzled in hunter valley olive oil and Balsamic vinegar	50.00 for 20 pieces
Prawn rice paper rolls	70.00 for 20 pieces
Assorted sushi with soy, wasabi and pickled ginger	60.00 for 20 pieces
Rare peppered beef on caramelised onion	60.00 for 20 pieces
Chicken Caesar salad boxes	5.00 each
A selection of house dips with Turkish bread	30.00 per Platter

Hot canapes

Warm house nuts	8.00 per bowl
Potato wedges with sweet chilli sauce and sour cream	7.50 per bowl
Spring Rolls	50.00 for 30 pieces
Goats cheese tartlet in black olive tapenade	60.00 for 20 pieces
Spinach and ricotta filo parcels with homemade tomato sauce	60.00 for 30 pieces
Salt and pepper squid with soy, mirin and ginger dipping sauce	30.00 per plate
Tandoori chicken skewers with minted yoghurt	60.00 for 20 pieces
Rice and coriander fish cakes with chilli sauce	30.00 for 20 pieces
Lamb and rosemary pies with herbed tomato sauce	60.00 for 20 pieces
Pizza squares	24.00 for 12 pieces
Fish and chip boxes	5.00 each

*please note a minimum spend of \$10 per person must be spent on food.

seminar menus



Please note: These menus are available for a minimum of 10 guests.
Final numbers must be confirmed two days prior, this is the minimum amount charged for.



Light Breakfast

\$17.50 per person

Warm pastries and muffins

Fresh Fruit Platters

Bottomless Karmee coffee, Twinings tea selection

Selection of seasonal fruit juices

Sit down Breakfast

\$35.00 per person

Hot continental breakfast including bacon,
scrambled eggs, toast, roast tomatoes

Warm pastries and muffins

Fruit platters

Bottomless Karmee coffee, Twinings tea selection

Selection of seasonal fruit juices



Light standing lunch

\$19.50 per person

Platters of wraps with gourmet fillings

Imported and local cheese platters with lavosh

Fresh Fruit Platters

Sit down lunch

\$38.00 per person

Turkish bread and dips to share

Alternate serve of 3 mains from event menus

(excluding Lamb Wellington)

Includes salads and chips



morning and/or afternoon tea

\$ 12.50 per person

Fresh pastries

Fresh assorted muffins

Fresh fruit platter



Beverages

\$12.50 per person (for first 3 hours) \$3 every hour thereafter

Bottomless Karmee coffee, Twinings tea selection

Selection of seasonal fruit juices

See wine list for other beverages

All prices include GST.

*menus subject to seasonal changes

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36 Blue St, Greenwood Plaza Rooftop (opp. North Sydney Station), North Sydney 2060

drinks packages



served in unlimited quantities:

House package

2 hours	\$32.00
3 hours	\$39.00
4 hours	\$45.00

premium light – tooheys new or victoria bitter– soft drinks and juice
house sparkling wine – house white and red wine

Premium package

2 hours	\$38.00
3 hours	\$44.00
4 hours	\$49.00

premium light – boags premium– soft drinks and juice
Lindemans reserve pinot noir chardonnay pinot premier sparkling
angel cove sauvignon blanc (NZ) or cartwheel chardonnay (WA)
matua valley hawkes Bay merlot (NZ) or aerin's vineyard heathcote Shiraz (Vic)
or scarborough pinot noir (NSW)

Deluxe package

2 hours	\$42.00
3 hours	\$49.00
4 hours	\$55.00

premium light – Crown lager or peroni nastro – soft drinks and juice
nv chandon brut sparkling wine
secret stone sauvignon blanc (NZ) or scarborough chardonnay (NSW)
tim gramp cabernet sauvignon (SA) or mr riggs 'the gaffer' shiraz (SA)
or scarborough pinot noir (WA)

❖ Beverages can also be purchased and charged on consumption. Please see full beverage and wine list for further options.

*beverage options subject to seasonal changes

event details



FUNCTION DATE:

FUNCTION DAY:

CONTACT NAME:

COMPANY:

PHONE:

EMAIL:

TYPE OF FUNCTION:

EST. NUMBERS:

START/FINISH TIME:

STYLE OF FUNCTION: circle one

SET MENU

COCKTAIL

SEMINAR

BREAKFAST

terms and conditions

For security purposes credit card details and a deposit is required to book and confirm every function booking. The enclosed payment authorisation form along with this page needs to be signed and returned in order for your booking to be guaranteed. The deposit amount is 10% of the minimum spend and all room hire (where applicable).

Food and beverage details need to be confirmed 10 days prior to the function. Confirmation of final number of guests attending the event must occur **seven (7) business days prior to arrival**. This will be the minimum charged amount for food. The Living Room will try to accommodate for any additional guests but will not refund when there is less than the amount of people originally confirmed.

Function accounts must be paid either prior to or at the end of the function. Payment can be made by cash, credit card electronic transfer. All payments made with American Express will incur a 3% processing fee. Please note that we do not invoice after the function.

Cancellations

More than six weeks before the function date the deposit is refunded in full.

Between 14 and 42 days the deposit is non-refundable but any pre-payments for food or beverage will be refunded. Payments made to companies off-premise (for services such as equipment hire, etc) will be subject to their own cancellation policies.

Less than 14 days prior to function date the deposit is non-refundable as well as the total food bill for the confirmed amount of guests. A cancellation fee of \$500 applies due to loss of beverage revenue and our unavailability for other function enquiries.

Licensing regulations

The Living Room operates under the NSW Liquor Act 1982. As such we reserve the right to refuse service and remove clients from the premises at the management's discretion. Patrons must respect the laws under which we operate. Persons under 18 years of age must be accompanied by their parent or guardian and supervised at all times. Agreed arrival and departure times must be adhered to.

Security guards may be asked to assist in removing guests from the premises during or at the conclusion of the function at the management's discretion. Where responsible adults are not present a security guard may be required to be hired at your expense for security and safety purposes.

Please note a minimum spend of \$10 per person must be spent on food.

Damages and breakages

The client is responsible for any loss or damage caused by the client and/or their guests while on the premises.

No responsibility is taken for loss or damage of guest belongings.

I AGREE TO THE TERMS, CONDITIONS / BOOKING REQUIREMENTS AS STATED ABOVE.

SIGNATURE

DATE SIGNED

