

The image shows the interior of the Haymarket Hotel, which is a multi-level restaurant and bar. The space is filled with wooden tables and chairs, arranged for dining. In the background, there is a bar area with a menu board displaying various food items and prices. A staircase leads to an upper level, which appears to be a mezzanine or balcony. A large television screen on the right wall shows a cricket match. The overall atmosphere is modern and casual.

HAYMARKET

HOTEL

FUNCTION & EVENTS PACKAGES



ABOUT US

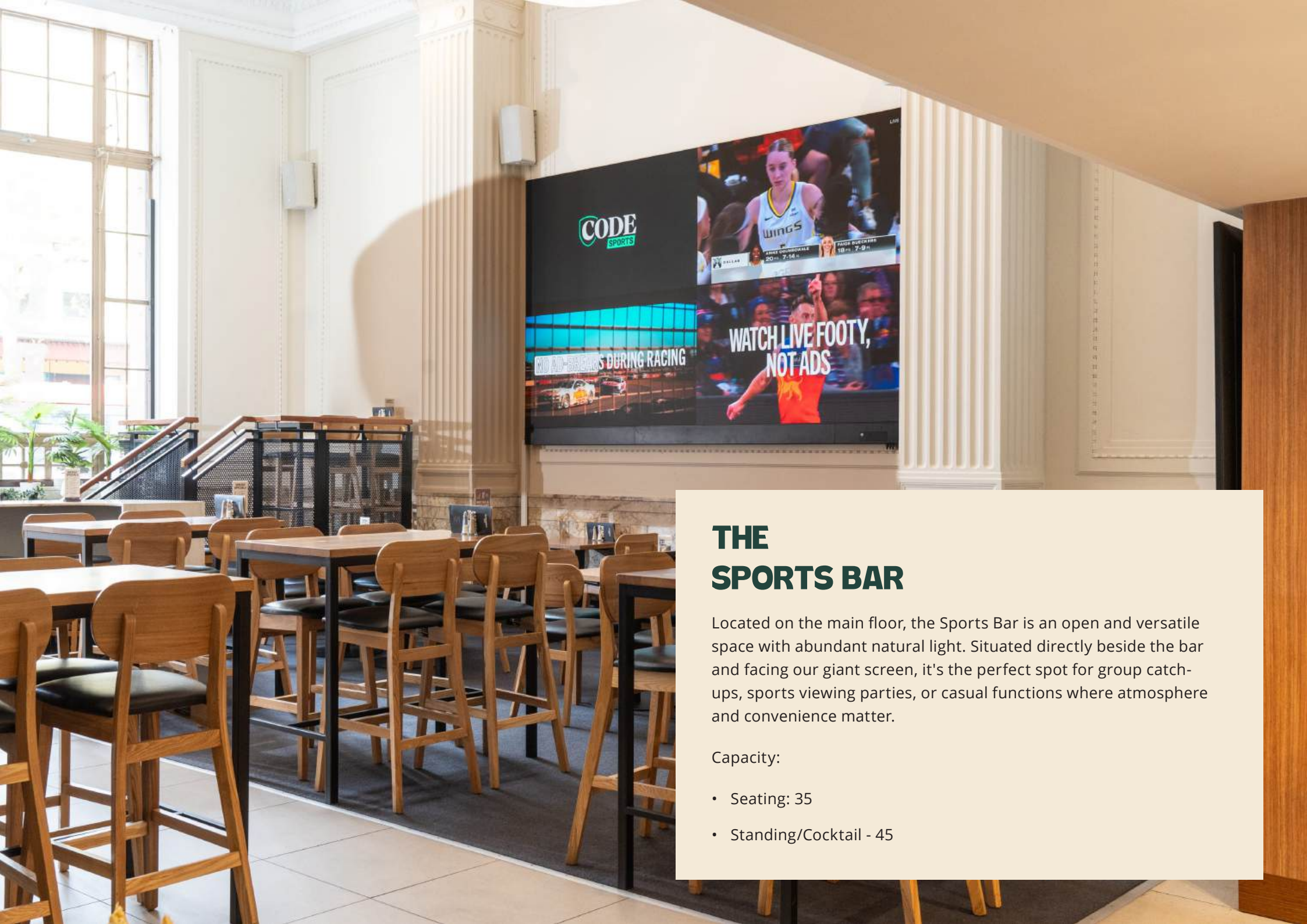
The Haymarket Hotel is located in the heart of Sydney's Chinatown, just minutes from Central Station and the CBD.

Our multi-level venue offers flexible spaces suitable for corporate functions, social gatherings, and private celebrations. We deliver quality food and beverage packages, efficient service, and a convenient city location.

With a menu designed for groups and a curated selection of drinks, The Haymarket Hotel provides a modern and versatile setting for your next function.

PERFECT FOR

- Birthdays
- Christmas Parties
- Hens Parties
- Conference Lunches
- Work Events
- Social Club Events
- Bridal Showers
- Sporting Events
- Reunions
- Baby Shower & Gender Reveals



THE SPORTS BAR

Located on the main floor, the Sports Bar is an open and versatile space with abundant natural light. Situated directly beside the bar and facing our giant screen, it's the perfect spot for group catch-ups, sports viewing parties, or casual functions where atmosphere and convenience matter.

Capacity:

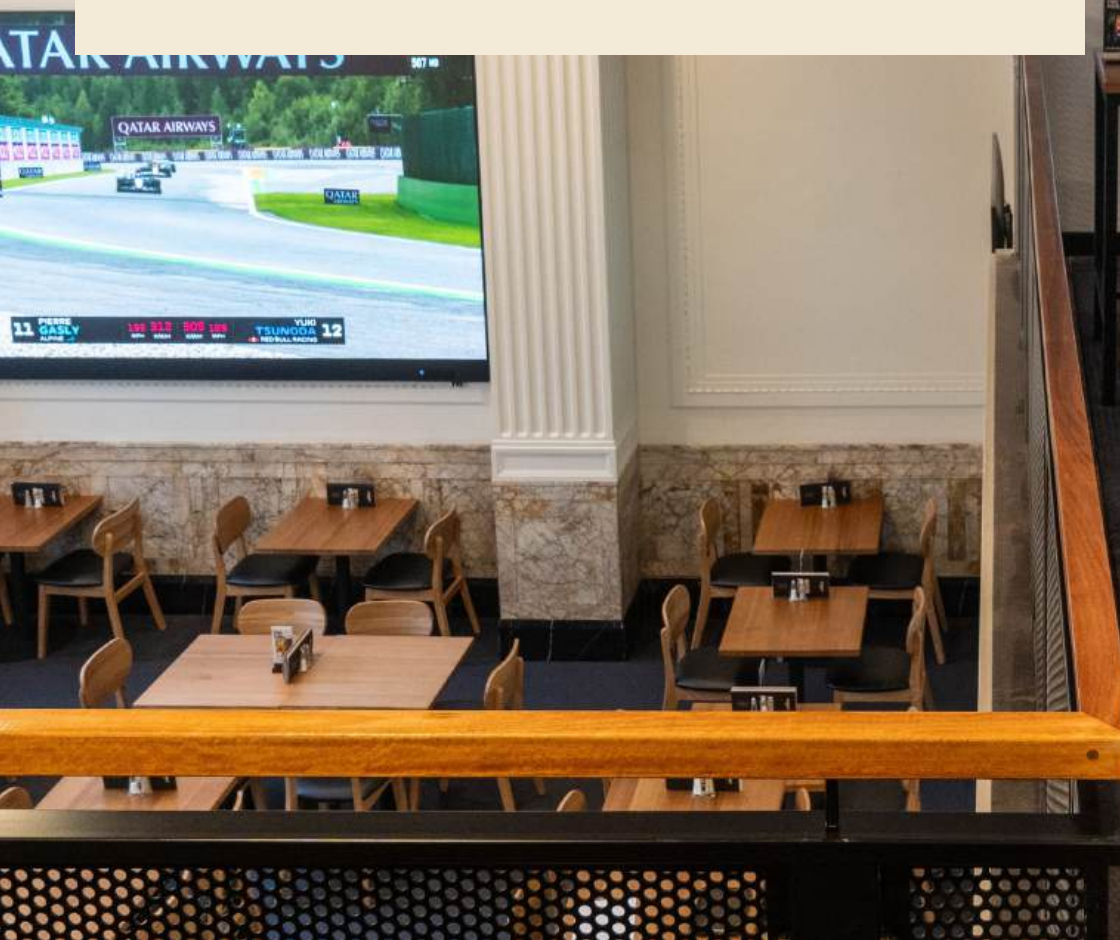
- Seating: 35
- Standing/Cocktail - 45

THE MEZZANINE

Positioned above the main floor, the Mezzanine offers a semi-private space that overlooks the venue. With pool tables, multiple TVs, and a clear view of the action, it's ideal for casual gatherings, after-work drinks, or small celebrations in a lively setting.

Capacity:

- Seating - 30
- Standing/Cocktail - 40



SHARING BOARDS

THE ARTISAN GRAZING BOARD

\$145 (serves 10-15)

- Premium cheeses (V, GF): brie, aged cheddar, edam
- Charcuterie (GF): prosciutto, sopressa salami, mortadella
- Accompaniments (V, GF): cornichons, mixed olives, hummus
- Breads (V): sourdough crostini, grissini

HOT SNACK BOARD

\$110 48 mixed pieces

- Gourmet beef pies with tomato sauce
- Gourmet beef sausage rolls with tomato sauce
- Vegetarian spring rolls with sweet chilli sauce (V)
- Ricotta and spinach filo triangles (V)

ADD ONS:

- Hot chips platter (V) - \$25
- Potato wedges platter (V) - \$30
With sweet chilli & sour cream
- Garlic bread board (V) - \$30
24 pieces

KIDS PLATTER

\$12 PER PERSON

- Chicken nuggets, Battered fish pieces, Mini sausage rolls, Chips, Tomato sauce

STREET EATS PLATTER

\$165 48 mixed pieces

- Chicken teriyaki skewers
- Cheeseburger spring rolls with sweet n spicy pickles
- Charred corn ribs with Tajín lime mayo (V, GF)
- Lamb kofta balls with mint yoghurt (GF)

PARTY PLATTER

\$150 (serves 8-10)

- Chicken tenders with honey mustard dipping sauce
- Chilli squid with yuzu mayo
- Cheeseburger spring rolls with burger dipping sauce
- Prawn tempuras with sweet chilli

SLIDERS BOARD

\$80 12 pieces - choose 1

- Wagyu cheeseburger sliders: pickles, ketchup, American mustard
- Southern fried chicken sliders: lettuce, pickles, spicy mayo
- Tennessee whisky pork sliders: slaw, pickles, BBQ sauce

SEASONAL FRUIT PLATTER

\$75 (serves 8-10) (V, GF)

WINGS & THINGS PLATTER

\$130 (serves 8-10)

- Crispy fried wings: 2kg - buffalo, smokey bourbon BBQ, original southern fried
- Sides: 1kg loaded fries, 1kg onion rings
- Dips: ranch, carrot sticks

TACO BOARD

\$80 12 pieces - choose 1

- Low and slow lamb
- Braised beef brisket
- Salt & pepper squid





CANAPÉS

MIN. 20 GUESTS

Our canapé packages are designed for flexible catering. Choose a package and mix-and-match your favourite bites from our list of crowd-pleasing canapés below.

We offer vegetarian (V) and vegan (VG) options to cater for dietary needs.

CANAPÉ PACKAGÉ 1 - \$29 PER PERSON: Choice of 4 canapé selections

CANAPÉ PACKAGÉ 2 - \$39 PER PERSON: Choice of 6 canapé selections

**Additional items charged at \$8 per person, per item*

CANAPÉ SELECTIONS - "PARTY FAVOURITES"

Each item below is a bite-sized hit with guests, combining classic pub comfort with contemporary flavours. Choose any 4 or 6 (depending on your package) to create the perfect menu for your event:

- **Gourmet beef pies:** served with tomato sauce
- **Gourmet beef sausage rolls:** served with tomato sauce
- **Ricotta & spinach filo triangles (V):** flaky pastry with creamy ricotta-spinach filling
- **Vegetable spring rolls (VG):** crispy rolls with sweet chilli dipping sauce
- **Mac & cheese croquettes (V):** golden-fried, with parmesan cheese sprinkle
- **Crumbed prawn cutlets:** crunchy prawns served with zesty yuzu aioli
- **Cheeseburger sliders:** mini beef burgers with pickles, ketchup & American mustard
- **Southern fried chicken sliders:** with lettuce, pickles & spicy mayo
- **Chilli squid:** tender spiced squid bites with yuzu aioli
- **Signature popcorn chicken:** our house specialty, served with honey mustard
- **Cheeseburger spring rolls:** the best of both worlds, with tangy burger sauce
- **Lamb kofta skewers (GF):** Middle Eastern spices, with hummus & pickled onions
- **Mini chipolata hot dogs:** bite sized hot dogs with American mustard & ketchup
- **Charred corn ribs (V, GF):** grilled corn segments with Tajín-lime mayo (a smoky, tangy kick)
- **Hot honey chicken tenderloins:** crispy tenders glazed in a sweet-spicy hot honey
- **Sourdough crostini (V):** topped with buffalo mozzarella, fresh basil, roasted capsicum & balsamic glaze
- **Sweet chilli chicken bao buns:** fluffy bao filled with chicken in a sweet chilli sauce
- **Chicken teriyaki skewers:** marinated chicken with a sweet soy glaze on skewers

Note: (V) = vegetarian, (VG) = vegan. Gluten-free options can be arranged on request. All canapés are crafted fresh and served hot, where applicable, to ensure the best taste and quality.

BEVERAGE PACKAGES

MIN. 25 GUESTS

STANDARD BEVERAGE PACKAGE

2 HOURS - \$49 PER PERSON

3 HOURS - \$59 PER PERSON

- **Bubbles**
Woodbrook Farm Brut
- **White**
Woodbrook Farm Chardonnay
Quilty & Gransden Sauvignon Blanc
- **Red**
Woodbrook Farm Shiraz
Quilty & Gransden Cabernet Merlot
- **Beer**
Local Tap Beers
Local Bottled Beer
- **Non-Alcoholic**
Selection of soft drink, juices &
sparkling water
Barista coffee & teas

BEVERAGE PACKAGE UPGRADES

- **PREMIUM PACKAGE**
Add Premium Beers, Wines, Sparkling &
Bottled Beer
 - 2 hour + \$10 per person
 - 3 hour + \$20 per person
- **SPIRITS PACKAGE**
Add House Spirits
 - 2 hour + \$15 per person
 - 3 hour + \$20 per person
- **COCKTAIL ON ARRIVAL**
Margarita, Spritz, Espresso Martini
 - \$15 per person

BAR TAB ON CONSUMPTION

A bar tab can be set up with a nominated limit and selection of beverages available for your guests. The limit can be reviewed regularly and increased if requested.

