

FUNCTIONS AT

THE GLEBE HOTEL



We would like to acknowledge the Gadigal people of the Eora Nation, the traditional custodians of this land, and pay our respects to Elders past, present and emerging.

THE GLEBE HOTEL

Neighbourhood watering hole, The Glebe Hotel has been Glebe's favourite local since 1862.

Formerly known as the Australian Youth Hotel, the heritage listed public bar and dining destination is full of quirk, character and charm.

Recently renovated by Alexander & Co, The Glebe Hotel offers everything you are looking for in a local pub. With gastro pub fare and a warm welcome, the venue hosts a traditional public bar, private dining in the heritage listed stables & loft, a leafy beer garden and Nude, our dedicated function & cocktail bar.

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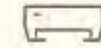
A: 63 Bay Street, Glebe 2037

W: www.theglebehotel.com.au





AMENITY KEY



Air Conditioning



Gas Heaters



Wood Burning Fireplace



Outside



HDTV



AV



Accessibility



Bathroom



Bar Access



Smoking



STABLES BAR & DINING ROOM

Housed within The Glebe Hotel is the venues' formal dining destination, The Stables Bar & Dining Room with mezzanine Loft (originally the hotel stables & hay loft).

A beautiful, light and airy dining space with exposed brickwork, Tasmanian Blackwood timber bar, recycled iron bark tables, wood burning fire place and a bespoke jacaranda mural by Sydney artist, Indigo Jo.

Idyllically set with large wooden bi-folding doors that lead out to the beer garden, we can comfortably cater for seated intimate or formal gatherings.

- Seated 42
- Available for exclusive hire*
*Minimum spend \$3,000 lunch, \$4,000 dinner.



THE LOFT

Perched above the stables is the original 'hay loft'. This intimate space can be booked exclusively for sit down functions of 20 to 32 persons and comes with its own AV facilities to cater for personal and corporate events.

- Seated 32
- Available for exclusive hire*, 20+ persons
*Minimum spend \$1,500 lunch, \$2,000 dinner.



THE STABLES BAR & DINING ROOM + LOFT

Beautifully set for seated intimate or formal gatherings our 'dining room & loft' can be combined to cater for seated functions of 45-72 persons.

- Seated 72 persons
- Available for exclusive hire*, 50+ persons
*Minimum spend \$4,000 lunch, \$7,000 dinner.



THE STABLES BAR & DINING + BEER GARDEN

Beautifully set our 'dining room & beer garden' flows seamlessly to afford you a wonderful indoor & outdoor al fresco. Ideal for engagements, weddings and corporate events. We'll happily tailor the space to your needs.

- Seated 60 (BG) + 44 (DR) + 32 (LOFT)
- Standing 30-60
- Available for exclusive hire*, 100 -150 persons
*Minimum spend \$15,000



THE GLEBE 'BOTTOMLESS' LUNCH

THREE COURSE SHARING MENU + 2 HOUR BOTTOMLESS ROSE OR PINOT \$89PP

KEEP EVERYONE HAPPY AND ADD THE FOLLOWING TO YOUR BEVERAGE OFFERING;

BOTTOMLESS + SPRITZ ON ARRIVAL + COCKTAIL TO FINISH \$114PP

ADD BEER & BUBBLES +\$10PP

SMALL PLATE (TO SHARE)

House garlic focaccia, *chilli oil, parmesan (vgc)*

Crisp fried green olives *pimiento, aioli (vg)*

Cumin spiced pumpkin dip *chilli pepitas, flat bread (gc, vg)*

Crisp fried calamari *chilli & black lime salt, sfermented chilli aioli (gf)*

MAIN (EACH)

1/2 Thyme & garlic roasted free range chicken, *chicken gravy (gf)*

SIDES (TO SHARE)

Garden salad, *house dressing (gf, vg)*

Shoestring fries *(gf)*

DESSERT (TO SHARE)

Apple & vanilla crumble *vanilla ice cream*

4+ PERSONS (48 HOURS NOTICE)

MENUS ARE SUBJECT TO SEASONAL CHANGE

A DISCRETIONARY 10% SERVICE FEE IS APPLIED TO GROUP BOOKINGS OF 12+ PERSONS IN OUR DINING ROOM & LOFT

*gf—gluten free / *gc—gluten with changes *please advise if celiac

vg—vegan / vgc—vegan with changes



TWO COURSE SHARING MENU + SIDES

\$60 PER PERSON

SUBSTITUTE THE PASTA FOR A 2ND PROTEIN + \$15 PP

ADD DESSERT + \$10 PP / ADD CHEESE + \$15 PP

For those with dietary requirements that aren't catered for we will offer a separate meal and the sharing menu will be portioned accordingly to share amongst the remaining guests.

SMALL PLATE (TO SHARE)

Cumin spiced pumpkin dip *chilli pepitas, flat bread (gc, vg)*

Crisp fried calamari, *chilli & black lime salt, fermented chilli aioli (gf)*

Steak tar tare, *horseradish, croute (gc)*

MAIN (SELECT ONE OF THE FOLLOWING TO SHARE)

Whole baked baby snapper, *baby capers, lemon & parsley butter (gf, dc)*

Thyme & garlic roasted free range chicken, *chicken gravy (gf)*

Twice cooked crisp Berkshire pork belly, *caramelised apple sauce, jus (gf, df)*

12 hour slow braised lamb shoulder, *salsa verde, jus (gf, df)*

Includes family serve

House pasta *burnt broccoli, broccoli cream, walnuts, cavalo nero, gorgonzola (vgc)*

SIDES (SELECT TWO TO SHARE)

Garden salad *house dressing (vg, gf)*

Roast pumpkin *ricotta, spiced honey, chilli pepitas (gf)*

Shoestring fries *(gf)*

Champ - *mash & spring onion (gf)*

DESSERT

Apple & vanilla crumble *vanilla ice cream*

Or

Selection of two cheeses served with condiments *(gc)*

4+ PERSONS (48 HOURS NOTICE)

MENUS ARE SUBJECT TO SEASONAL CHANGE

A DISCRETIONARY 10% SERVICE FEE IS APPLIED TO GROUP BOOKINGS OF 12+ PERSONS IN OUR DINING ROOM & LOFT

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vg—vegan / vgc—vegan with changes



TWO COURSE SET MENU & SIDES

\$75 PER PERSON

ADD DESSERT + \$10 PP / ADD CHEESE + \$15 PP

ENTRÉE

Smoked carrot terrine
pickled mustard vinaigrette, beetroot jam (gf, vg)

Salt cod & potato smorrebrod
parsley mayo, rye bread, pickled cucumber, dill (gc)

Braised stuffed squid
nduja, chorizo, parsley, sour dough

MAIN

House made gnocchi
burnt broccoli, broccoli cream, walnuts, cavalo nero, gorgonzola (vgc)

Oven baked salmon fillet
pressed potato, smoked fish soup, rouille (gc)

*Roast 'Greenstone Creek' eye fillet *served pink
gremolata buttered kippers, burnt broccoli, red wine jus (gf)

FAMILY SERVE

Fries (gf)

Garden salad, house dressing (vg, gf)

DESSERT

Pineapple upside down cake
rum soak, toasted coconut, coconut ice-cream

Dark chocolate mousse roasted pear,
spiced honey, sable biscuit (gf)

Selection of two cheeses, served with condiments (gc)

4-20 PERSONS ONLY (48 HOURS NOTICE)

13-20 PERSONS MUST DINE ON A PRE-ORDER OR ALTERNATE DROP

MENU'S ARE SUBJECT TO SEASONAL CHANGE

A DISCRETIONARY 10% SERVICE FEE IS APPLIED TO GROUP BOOKINGS OF 12+ PERSONS IN OUR DINING ROOM & LOFT

*gf—gluten free / *gc—gluten with changes *please advise if celiac

vg—vegan / vgc—vegan with changes



PUBLIC BAR

Our Heritage listed bar conveys a traditional pub scene exuding warmth and friendly bar banter, complete with wooden floor boards, chesterfield sofas, wood burning fireplace and HD flat screen TV's for watching live sports.

Seating up to 50 persons, why not tuck into one of our \$15 weekly bar food specials, a counter meal or a prime cut steak from our char-grill.

Alternatively, our front bar is ideal for those that like to celebrate with a schooner, watch their favourite sport in action or get down with some live music.

- Seated 50
- Standing 30
- Partial hire seated 20 + standing 30, no minimum spend
- Live entertainment, price upon request



BEER GARDEN

Adjacent to the Stable bar is our leafy beer garden featuring a majestic centenary fig tree, a covered pergola, wooden low bunketts, high communal bar tables and we've got all your favourite sporting events covered on a 2m HD TV.

Pre-order pizzas / canapes from our catering menu or simply order and pay for your food individually at the bar, our leafy beer garden is ideal for your next outdoor event.

I forgot to mention, we're dog friendly too!

- Seated 60 persons
- Standing 25 persons
- Partial hire seated 30 persons
+ standing room, no minimum spend
- Available for exclusive hire*, 50-90 persons
*Minimum spend \$6,000
- Smoking 3-6pm



UPSTAIRS

Located upstairs, is Nude, the hotel's private function space, named so after its former life as a brothel in the late sixties.

A wonderland of grand chandeliers, baroque sofas and vintage nude art, Nude is available to hire as a whole or semi-space and also features a private snooker and games room.

'Nude' can be split into three different areas to cater for different size functions, Nude Lounge, Midriff and Pool Parlour.



NUDE LOUNGE

Immediately at the top of the stairs, the largest area of the (Nude) bar features an array of baroque style sofas and showcasing the essence of Nude with a stunning collection of elegant art works.

Nude lounge is ideal for that creative day-time work shop, celebrating a birthday, a hens, a farewell or an engagement party.

Best catered for from our pizza / canape menus, see pg.19 of this brochure.

- Seated 30
- Standing 20
- Available for exclusive hire*, 40-50 persons
*Minimum spend \$2,500.



MIDRIFF

Located adjacent to the bar on the corner of the building, the Midriff features comfortable leather chesterfield lounges, huge gold gilded mirrors and an extension of the (Nude) art work collection.

Best catered for from our pizza / canape menus, see pg.19 of this brochure.

- Seated 20
- Standing 20
- Available for exclusive hire*, 20-40 persons
*Minimum spend \$2,000



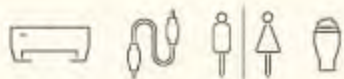
POOL PARLOUR

At the rear of the (Nude) bar, the Pool Parlour features funky retro lounges, a coin operated pool table, a 48-in-1 arcade machine and is our most secluded area.

Ideal for a sports team get together or a casual game of pool with your mates.

Best catered for from our pizza / canape menus, see pg.19 of this brochure.

- Seated 15
- Standing 20
- Available for exclusive hire*, 20-35 persons
*Minimum spend \$1,000



MIDRIFF & POOL PARLOUR

Combining these two areas gives you direct access to the bar, the comfort of our chesterfield lounges in Midriff and the use of the pool table and arcade machine in Pool Parlour.

Ideal for events that require both fun and comfort for up to 70 persons.

Best catered for from our pizza / canape menus, see pg.19 of this brochure.

- Seated 35
- Standing 35
- Available for exclusive hire*, 40 -70 persons
*Minimum spend \$3,000



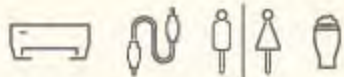
NUDE PRIVATE

Nude Private will afford you exclusive use of all areas in Nude.

Ideal for those that require exclusivity for events of 80 – 130 persons.

Best catered for from our pizza / canape menus see pg.19 of this brochure.

- Seated 65
- Standing 65
- Available for exclusive hire*, 80—130 persons
*Minimum spend \$5,500



RISQUE MENU —

1/2 METRE LONG RECTANGULAR – ALL \$50

GLUTEN FREE 12" ROUND BASE – \$30EA

VEGAN CHEESE + \$6

SERVES 3-4 PERSONS – MORE SUBSTANTIAL AND AN IDEAL ADDITION TO YOUR CANAPE OFFERING

- Quattro formaggi (four cheeses) (v)
- Margherita (v, vgc)
- Mushroom, oregano, roast garlic (v, vgc)
- Melanzane, eggplant, olive, mozzarella (v, vgc)
- Zucchini, feta, chilli, mint (v, vgc)
- Prawn, chilli, basil, lemon oil
- Prosciutto, rosemary, potato
- Italian pork, fennel salsaicce (sausage)
- Pepperoni, chilli, olive
- Crispy lamb, tzatziki, lemon



EXPLICIT CANAPE MENU

COLD / HOT ITEMS

- Cherry tomato mini bruschetta (gc, vgc)
- Crushed peas, pesto & feta tartlets
- Caramelized shallot and walnut tartlets
- Salmon, horse radish rillettes, lavosh (gc)
- Duck pancakes, shallots & hoisin sauce

HOT ITEMS

- Cauliflower pakoras, cucumber yoghurt (vgc, gf)
- Miso & eggplant bites, tofu mayo (gf, vg)
- Mac n Cheese bites
- Falafels, harrisa dip (vg, gf)
- Lime salt & pepper squid, fermented chilli aioli (gf)
- Taiwanese fried chicken, aioli, green shallot salt (gf)
- BBQ Chicken skewers, lime, chilli, mojo rojo (gf)
- Nduja pork sausage roll, tomato relish
- Moroccan lamb koftas, tzatziki (gf)
- Glazed pork bao buns, aioli
- Mini cheese burgers
- Beef & Guinness pies, tomato sauce
- Mini buckets fries, aioli (gf)

DESSERT

- Lemon meringue pies
- Chocolate & hazelnut brownie, vanilla cream (gc)

SELECTION OF 3 ITEMS – \$18 PER PERSON

SELECTION OF 5 ITEMS – \$30 PER PERSON

SELECTION OF 7 ITEMS – \$42 PER PERSON

** CANAPÉ ORDERS, MINIMUM OF 20 PERSONS

*** CANAPÉ ORDERS MUST BE RECEIVED 10 DAYS PRIOR TO THE DATE OF YOUR FUNCTION

GRAZING PLATTER

Selection of artisan cured meats, cheese, pickled veg, olives, dips, lavosh & crusty bread

\$20pp minimum order 10 persons



BEVERAGE PACKAGES

ADDITIONS > HOUSE SPIRITS + 10 PP

BASIC PACKAGE

\$45 PP 2 HOURS
\$60 PP 3 HOURS
\$75 PP 4 HOURS

DRAFT BEER & CIDER

Tooheys New
Hahn Super Dry
Young Henry's cider

BOTTLE / CANS BEERS

Heineken zero
James Boags premium light
XXXX Gold

WINE SELECTION

Emily Sparkling
Turkey Flat Rosé
Johnny Q Chardonnay
Johnny Q Shiraz

NON-ALCOHOLIC

Soft drinks & juices

PREMIUM PACKAGE

\$55 PP 2 HOURS
\$70 PP 3 HOURS
\$85 PP 4 HOURS

DRAFT BEER & CIDER

Tooheys New
Hahn Super Dry
Furphy
150 Lashes
Young Henry's cider.

BOTTLE / CANS BEERS

Heineken zero
James Boags premium light
XXXX Gold

WINE SELECTION

Guerrieri Rizzardì Prosecco
Babich Sauvignon Blanc
Mr.Mick Pinot Grigio
Turkey Flat Rosé
Underground Pinot Noir
Sew & Sew Grenache Shiraz Mataro

NON-ALCOHOLIC

Heineken Zero
Lyre's gin
Crodino
Soft drinks & juices

PLATINUM PACKAGE

\$65 PP 2 HOURS
\$80 PP 3 HOURS
\$95 PP 4 HOURS

DRAFT BEER & CIDER

Tooheys New
Hahn Super Dry
Furphy
150 Lashes
Guinness, Heineken
Young Henry's cider

BOTTLE / CANS BEERS

Heineken zero
James Boags premium light
XXXX Gold

WINE SELECTION

Louis Bouillot
Tellurian Fiano
Scarborough Chardonnay
L'arnaude Rosé
Te Kano Pinot Noir
Domaine Naturalist Syrah

NON-ALCOHOLIC

Heineken Zero
Lyre's gin
Crodino
Soft drinks & juices

NB YOUR BEVERAGE TAB IS CAPPED AT YOUR SELECTED AMOUNT PER PERSON.
Once this amount is reached you have the option to add to your tab or revert to a cash bar.



WE LOVE HOSTING EVENTS

— **TO ENQUIRE** —

info@theglebehotel.com.au

