

# THE OLD CLARE

BY

# ODE HOTELS

CONFERENCE & EVENTS KIT



[ODEHOTELS.COM](https://odehotels.com)



# ODE HOTELS

Penning heritage a luxurious new chapter, and setting the scene in Australia's most charming neighbourhoods, Ode is an anthology of boutique hotels; a library of experiences.

This may not come as a big surprise to you, but at The Old Clare we love hosting. From corporate meetings to birthday parties, weddings to launches, we've got a variety of spaces in the building to nail your brief. Just let us know what you're after and we'll help you create and throw an event that gets you all the brownie points.

1 Kensington St, Chippendale, NSW 2008





# The C.U.B. Suite

Located in the former Carlton & United Breweries’ boardroom, it doesn’t get much grander than our C.U.B. Suite. Boasting over 100 square metres of rich history, with its original timber panelling, parquetry floors, cornices, and even the restored executive men’s washroom, the C.U.B Suite is the perfect backdrop for boardroom meetings, private dining experiences and creative workshops.

## Capacities

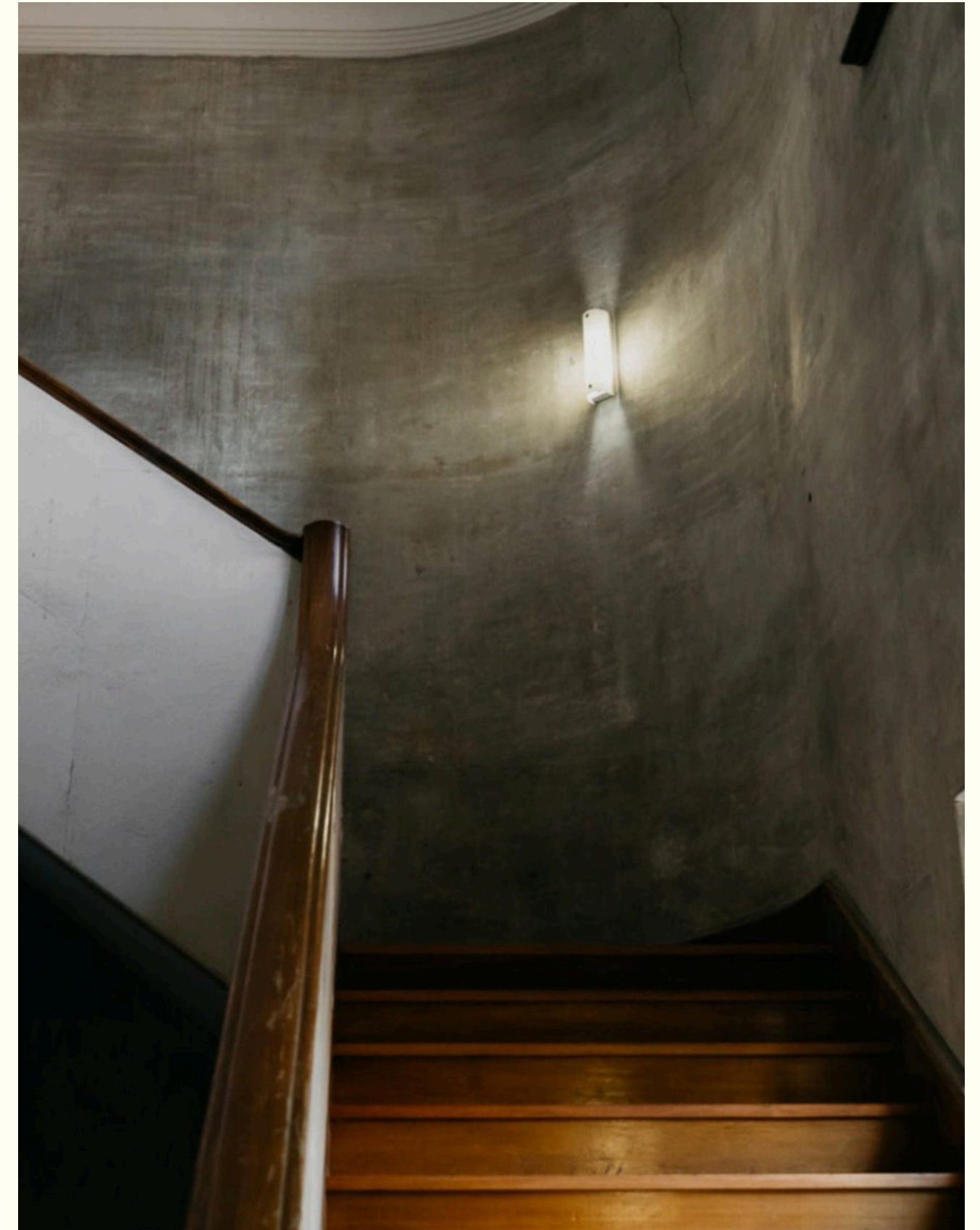
MAX CAPACITY	50	BANQUET	40
COCKTAIL	50	BOARDROOM	40
U-SHAPE	20	THEATRE	50





# Heritage Stairs

Originally built in 1938, our Heritage Stairs formerly served as the Clare Hotel's main stairwell. With its tall curved walls, and oversized Topaz pendant light from Melbourne's Copper Design, this unconventional space is perfect for small wedding ceremonies and photoshoots.





# The Mary O'Suite

The Mary O' Suite is one of a kind. Its one-bedroom apartment layout is quite the gem, with separate sleeping, recreation and bathroom areas. Featuring an eight-seater dining table, lounge area and wet bar, you'll be in good taste amongst details like artwork from Gene Sherman's private collection.

## Capacities

MAX CAPACITY	15	COCKTAIL	25
BOARDROOM	8		





# The Meeting Room

Set in the former Clare Hotel Pub's first floor, the Meeting Room provides a sense of grandeur with the former Carlton & United Breweries' boardroom table as the centrepiece. The perfect backdrop for professional meetings, corporate team building and creative brainstorming sessions, the Meeting Room is a space to inspire with hints of heritage infused within the space.

## Capacities

MAX CAPACITY

16

CABARET

16





# The Showroom Suite

Our Showroom Suite is quite the show-stopper. Infused with heritage, it features an original timber bar that has been salvaged and restored from the former brewery building. Perfect for product showings, activations and photoshoots, the room can be used with or without the bed in place and includes a spacious modern bathroom.

## Capacities

MAX CAPACITY	25	COCKTAIL	25
BOARDROOM	10		





# Clare Bar

Clare Bar is a refreshing take on your traditional watering hole, embracing the same ethos that made its prior incarnation so beloved. Striking the balance between a chilled Aussie pub and a hotel bar, it's a place to relax, have a drink and have a chat.

## Capacities

MAX CAPACITY	100	BANQUET	58
COCKTAIL	100		





# The Rooftop

Being on a rooftop in the middle of the city is a great way to escape the clamour of a city by settling in above the skyline. Once you’ve soaked up the view and got all the feels, you can grab a drink and relax. Set under a glass canopy, our rooftop is perfectly sheltered so your event can carry on regardless of the weather.

## Capacities

MAX CAPACITY	100	BANQUET	30
COCKTAIL	100	THEATRE	50





# Cocktail-Style Breakfast

**\$80pp**

Bacon & egg slider (vego option of falafel & egg is available)

Avocado toast, sourdough, cream cheese, coriander

Ham & cheese croissant

Yoghurt granola pots

Melon & fetta salad





# Day Delegate Packages

## MORNING AND AFTERNOON TEA

**Standard Package** choose 1 from below per break  
**Premium Package** choose 2 from below per break

- Blueberry & double chocolate chip muffins
- Seeded bagel, sour cream & onion
- Pizza twist
- Custard danish
- Freshly house baked quiches
- Braised mini angus beef pies
- Flaky pork & fennel sausage rolls

Seasonal sliced fruit platter with all tea breaks

## LUNCH

**Standard Package** choose 2 mains, 1 salad, 1 side  
**Premium Package** choose 3 mains, 2 salads and 2 sides

### Mains

- Fried panko crumbed barramundi, chips, tartare sauce, lemon
- Roasted lamb shoulder, tzatziki, rosemary sauce
- Roasted pork belly, mustard sauce, caramelised apple
- Roasted cauliflower, pearl barley, black garlic, cured egg yolk

### Salads

- Roasted pumpkin salad, cous-cous, spiced honey vinaigrette
- Stracciatella, heirloom tomato, balsamic dressing, basil
- Greek salad, lettuce, olive, feta, oregano dressing, tomato

### Sides

- Herb roasted potatoes, smokey paprika
- Honey glazed baby dutch carrots, sesame seeds
- Charred broccoli, romesco, smoked almonds

STANDARD FULL DAY DELEGATE | **\$95pp**

PREMIUM FULL DAY DELEGATE | **\$115pp**

## Day Delegate Package Upgrades

ALL DAY BARISTA COFFEE **\$15PP**  
HALF DAY BARISTA COFFEE **\$10PP**  
(MEETING ROOM ONLY)

ASSORTED SOFT DRINK DURING LUNCH **\$5PP**





# Sandwich Lunch Day Delegate Package

**\$95pp (select three sandwiches)**

Clare BLT, Seeded ciabatta, Smokey bacon, lettuce, tomato, aioli

Super deli, Focaccia, mortadella, salami, ham, lettuce, pickles, oregano dressing

Super Salad, Rye bread, lettuce, tomato, beetroot, cucumber, alfalfa, carrot, egg

Ham, cheese & Pickle, mustard, sourdough

Reuban Bagel, sauerkraut, pickle, pastrami, mustard

## Day Delegate Package Upgrades

ALL DAY BARISTA COFFEE \$15PP

HALF DAY BARISTA COFFEE \$10PP (MAX 20 PAX)

ASSORTED SOFT DRINKS \$5PP





# Day Delegate Add-Ons

## Individual Add-Ons

10 PERSON MINIMUM

Jar of protein balls \$65

Jar of assorted cookies \$60

Assorted arrival pastries & danishes \$80

## Naughty Package Add-Ons \$12pp

10 PERSON MINIMUM

Arrival virgin Bloody Mary

Morning tea popcorn

Afternoon chilled Red Bull pick me up

## Nice Package Add-Ons \$12pp

10 PERSON MINIMUM

Ginger shot on arrival

Afternoon jar of protein balls

Daily special juice





# Banquet Me

MINIMUM 20 PAX

2 course shared style | \$95

3 course shared style | \$115

**2 Course Shared Style** choose 2 main, 2 entree **OR** 2 desserts

**3 Course Shared Style** choose 2 main, 2 entree, 2 desserts

## ENTREE

Aged Black Angus Beef Tartare - salt & vinegar chips, classic condiments

Tasmanian Ocean Trout Crudo - citrus vinaigrette, cassava crackers

Grilled Clarence River Octopus - ink aioli, confit potato, native greens

Sebago Potato Hash Brown - braised southern highlands mushrooms

## MAINS

Charcoal Riverine Sirloin - cavolo nero, smoked beef fat jus

Grilled Margra Lamb Rump - onion, charred brassica greens, jus

Roasted Barramundi - butter beans, bonito butter

Roasted Cauliflower - pearl barley, black garlic, cured egg yolk

## DESSERT

Young Coconut Sorbet - pomelo, finger lime, sobacha

Vanilla Bean Ice-Cream Sandwich - salted caramel, roasted macadamia

Dark Chocolate Creameux - toasted white chocolate, wild honey comb





# Canapé Menus

## STANDARD CANAPES - \$8 pp/ per piece

Salmon Tartare | Citrus Vinaigrette | Casava Crackers  
Mini Pumpkin Pie | Pine Nuts  
Macaroni | Cheese Croquette  
Pumpkin | Spinach Calzone  
Sundried Tomato | Basil Arancini  
Raw Tuna Nigiri | Condiments  
Raw Salmon Nigiri | Condiments  
Prawn Nigiri | Condiments  
Lobster Spring Roll | Ponzu Sauce  
Cheeseburger Spring Roll| Hot Sauce  
Vegetarian Vietnamese Rice Paper Roll  
Chicken | Jalapeno | Coriander Empanada  
Mexican Beef Empanada  
Fried Smoked Mozzarella | Lemon | Aioli

## SUBSTANTIAL CANAPES - \$12pp/ per piece

Teriyaki Chicken Skewer | Roasted Sesame  
Lamb Kofta Skewer | Tzatziki  
Soy Glazed Grilled Mushroom Skewer, Sobacha  
Barramundi Fish Slider | Tartare Sauce | Pickles  
Wagyu Beef Slider | Mustard | Pickles \*  
Salt & Pepper Squid | Garlic | Spring Onion | Chilli Mayo  
Chicken Katsu | Bulldog Sauce  
Warm soba noodles | edamame | sesame | crispy chilli  
Prawn Roll | Marie Rose Sauce | Iceberg Lettuce |  
Soft Potato Roll

Minimum order of 10 pieces per items ordered  
\*(Can be made vegetarian with “Impossible Burger Patty”)

## SWEET CANAPES - \$7 pp/ per piece

Assorted Macaron Flavours  
Cinnamon Churros | Dulce | Nutella  
Mini-filled Doughnuts  
Mini house made lamingtons

1 HOUR | \$35pp  
4 standard canapés

2 HOUR | \$50pp  
3 standard/2 substantial canapés

3 HOUR | \$68pp  
3 standard/3 substantial/1 sweet canapés

4 HOUR | \$80pp  
4 standard/4 substantial/2 sweet canapés

MINIMUM 10 GUESTS





# Canapé Stations

## Sushi Station

\$40pp | Minimum 20 pax

3 hour duration

Selection of raw & cooked nigiri  
Selection of raw & cooked Sushi rolls  
Seaweed salad & edamame  
Wasabi, soy sauce & pickled ginger

## Grazing Station

\$25pp | Minimum 20 pax

3 hour duration

Selection of local cured meats & cheese  
Vegetable dips & pickles  
Sourdough bread, crackers & lavosh

## Dessert Station

\$38pp

3 hour duration

Selection of macarons  
Churro bites with Dulce de leche  
Caneles  
Mini doughnuts  
Fresh tropical fruit





# Beverage Packages

## CLASSIC PACKAGE

3 hours - \$59pp  
4 hours - \$69pp  
5 hours - \$79pp

Zilzie Sparkling  
Zilzie Sauvignon Blanc  
Zilzie Chardonnay  
Zilzie Pinot Noir  
Zilzie Shiraz

Selection of Craft Beers & Soft Drinks

## PREMIUM PACKAGE

3 hours - \$79pp  
4 hours - \$89pp  
5 hours - \$99pp

NV Dal Zotto ‘Pucino’ Prosecco, King Valley, VIC  
Yealands ‘Single Block S1’ Sauvignon Blanc, Marlborough, NZ  
Ross Hill ‘Maya’ Chardonnay, Orange, NSW  
Luna Estate Pinot Noir, Martinborough, NZ  
Woodstock ‘Deep Sands’ Shiraz, McLaren Vale, SA

Selection of Craft Beers & Soft Drinks

## BOUGIE PACKAGE

3 hours - \$109pp  
4 hours - \$129pp  
5 hours - \$149pp

NV Perrier Jouet ‘Grand Brut’ Champagne  
2023 Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA  
2022 Vasse Felix ‘Filius’ Chardonnay, Margaret River, WA  
2022 Oakridge ‘Yarra Valley’ Pinot Noir, Yarra Valley, VIC  
2022 Torbreck ‘Woodcutters’ Shiraz, Barossa, SA

Selection of Craft Beers & Soft Drinks





# Beverage Packages

COCKTAIL ADD-ONS	FOUR Pillars MARTINI + WINE PACKAGE	CHAMPAGNE TOWER	MOCKTAIL SUPPLEMENT	ARRIVAL ADD-ONS
3 hours - \$65pp 4 hours - \$85pp 5 hours - \$105pp	3 hours - \$100pp 4 hours - \$130pp 5 hours - \$160pp	Tower 1 - \$650 Tower 2 - \$1400 Tower 3 - \$1900	\$16 each mocktail	
Classic cocktails available pre, post or during event - must be organised prior and in addition to the Classic, Premium or Bougie beverage package  Espresso Martini Negroni Margarita Amaretto Sour	Choice of Four Pillars Dry Gin or Four Pillars Olive Leaf Gin with different condiments to build your way, paired with our Classic Beverage Package	The Ultimate Showstopper (Includes the tower + the bubbles)  Tower 1 - 30 glasses   4 tiers Tower 2 - 55 glasses   5 tiers Tower 3 - 91 glasses   6 tiers	Lyre’s non-alcoholic curated mocktails available pre, post or during event - must be organised prior  Passionfruit Mojito Chilli Coconut Margarita Amalfi Spritz	Mimosa \$15 (from 10am) Margarita \$22 Martini \$22 Aperol Spritz \$22 Negroni \$22  ** SPIRITS & EXTENDED WINE LIST AVAILABLE ON REQUEST







# THE OLD CLARE

For more information, please contact The Old Clare team directly.

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