

THE OLD CLARE

BY

ODE HOTELS

CONFERENCE & EVENTS KIT



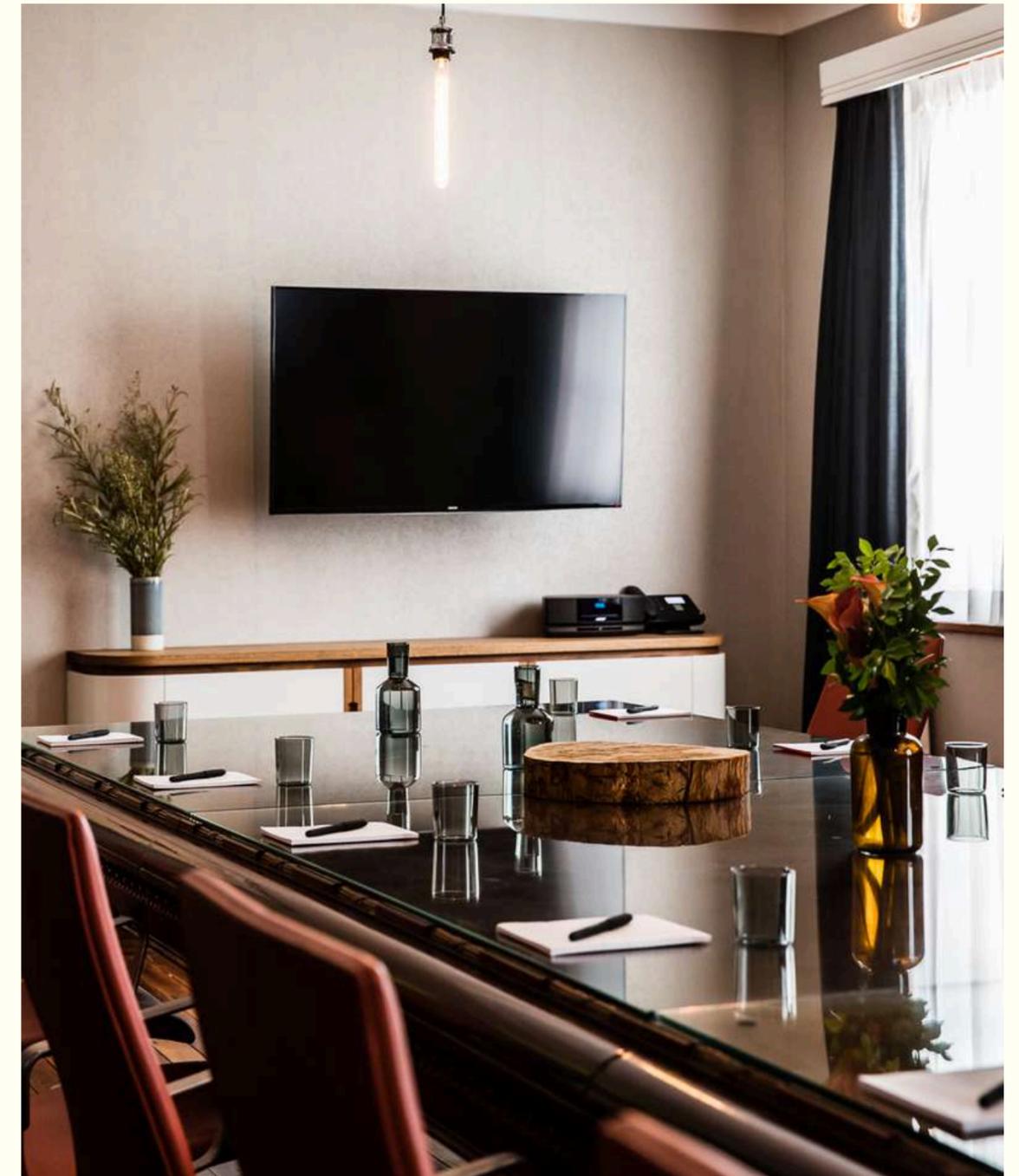
ODEHOTELS.COM

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

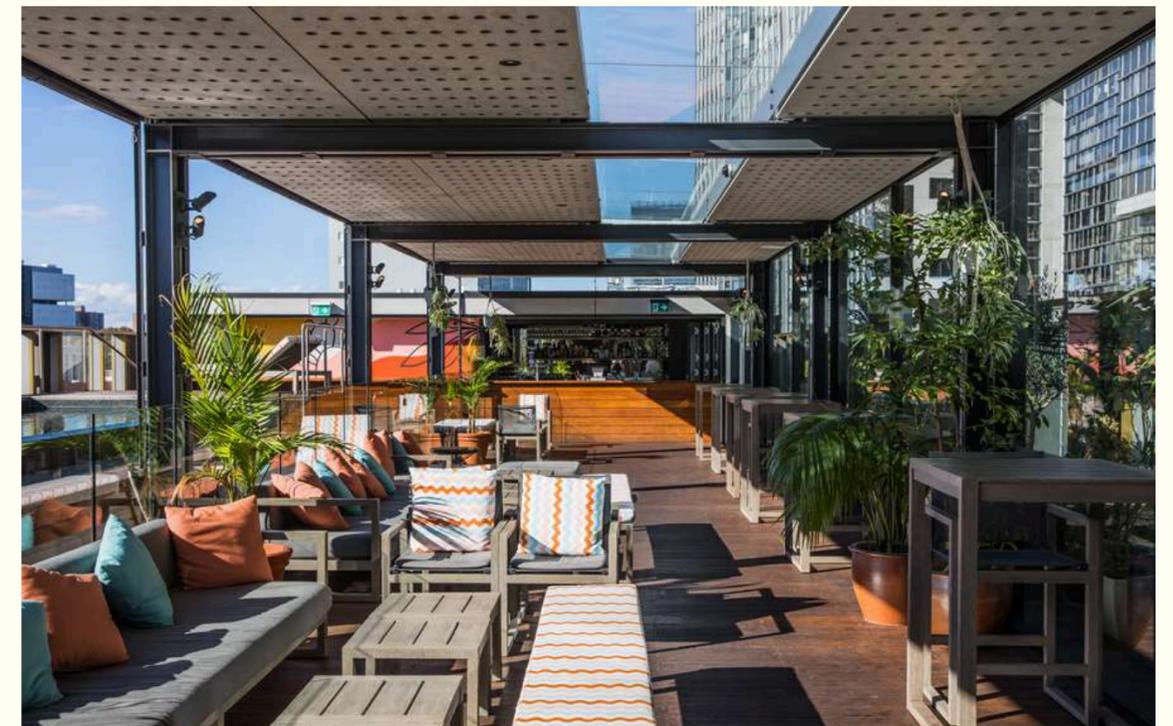


The Rooftop

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



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, parquet 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	16	THEATRE	50



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

14

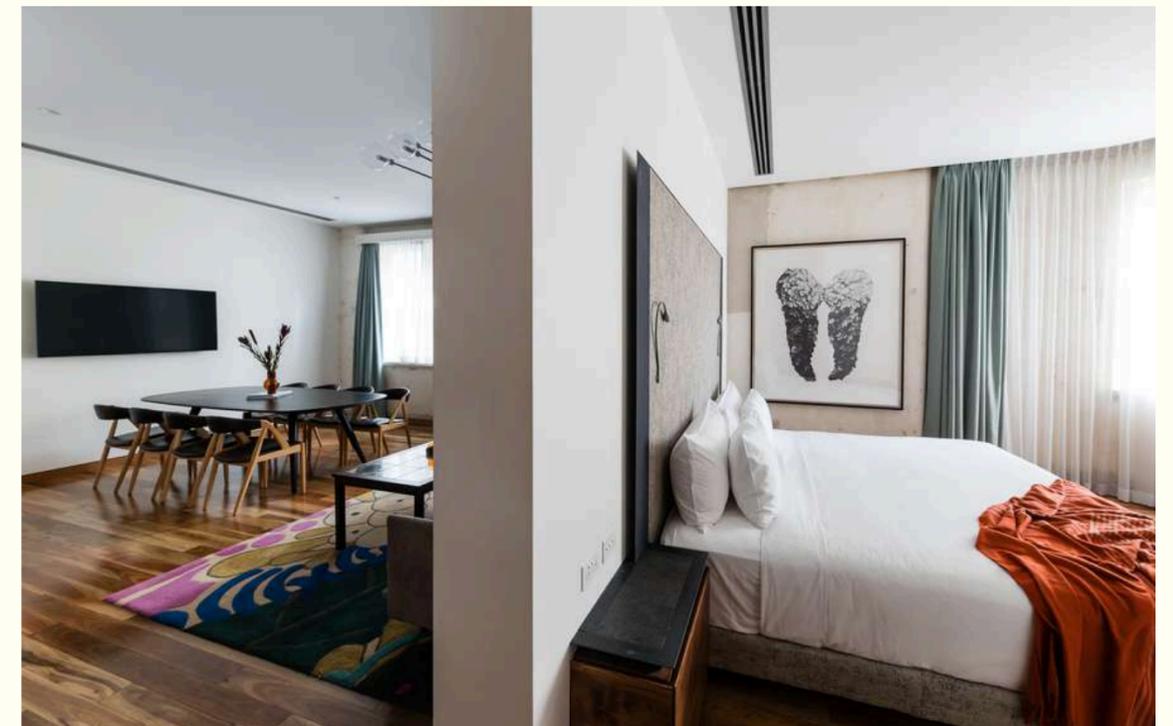


The Mary O'Suite

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		

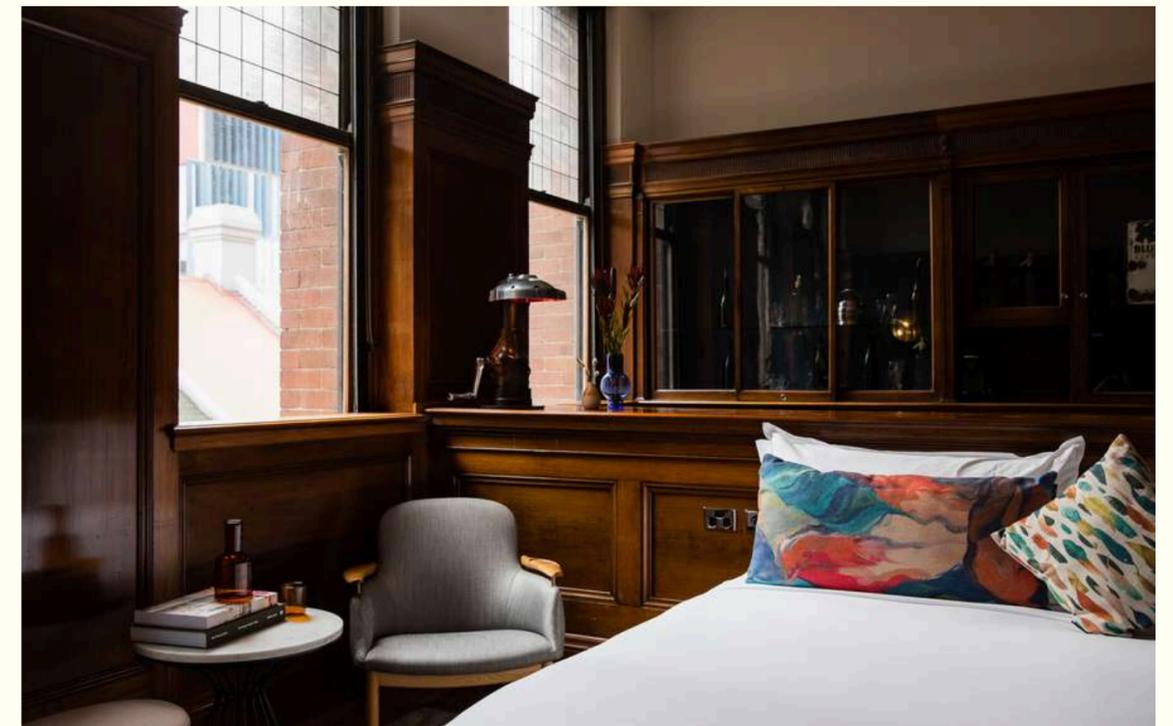


The Showroom Suite

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.

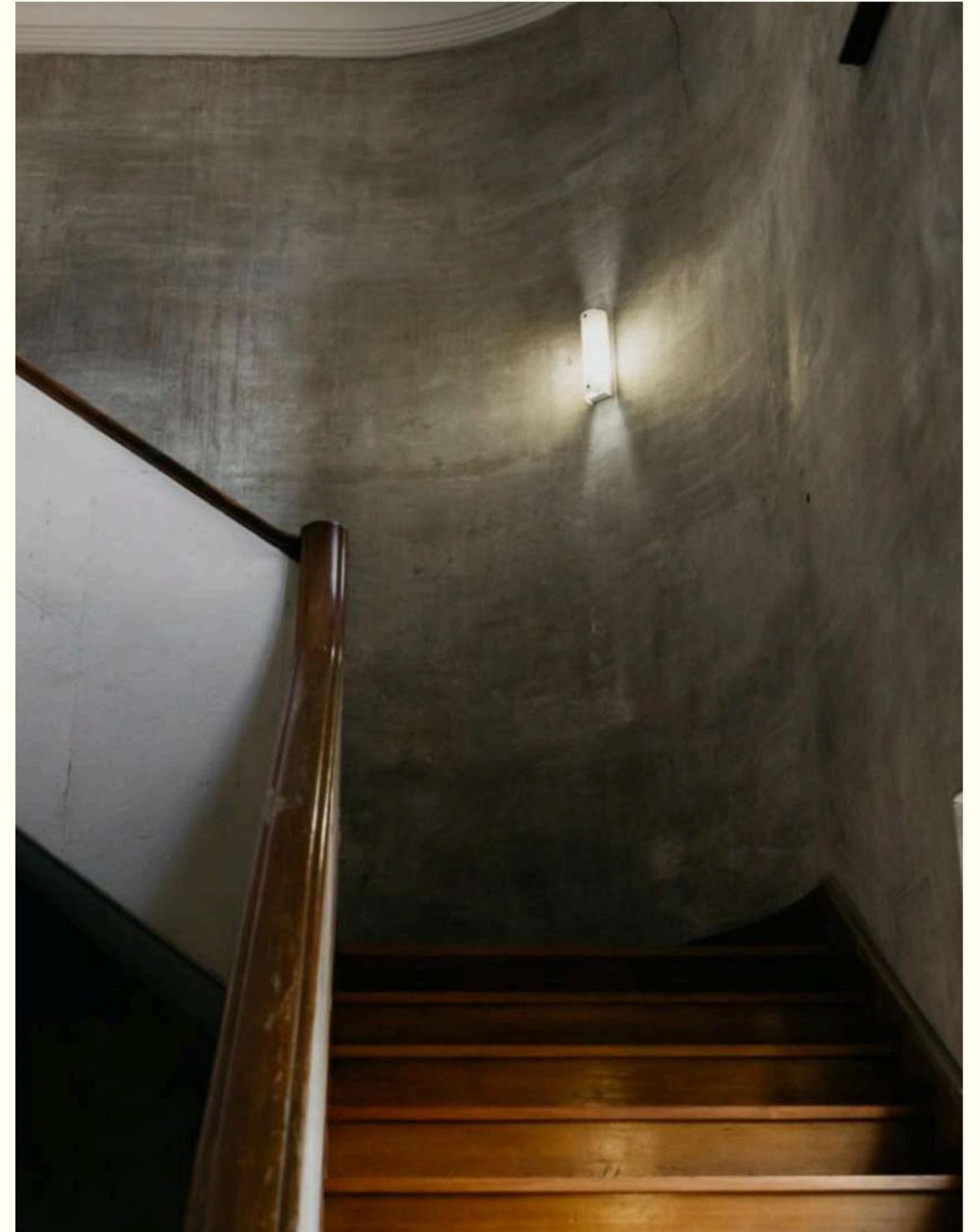
Capacities

MAX CAPACITY	100	BANQUET	68
COCKTAIL	100		



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.



Cocktail-Style Breakfast

\$80pp

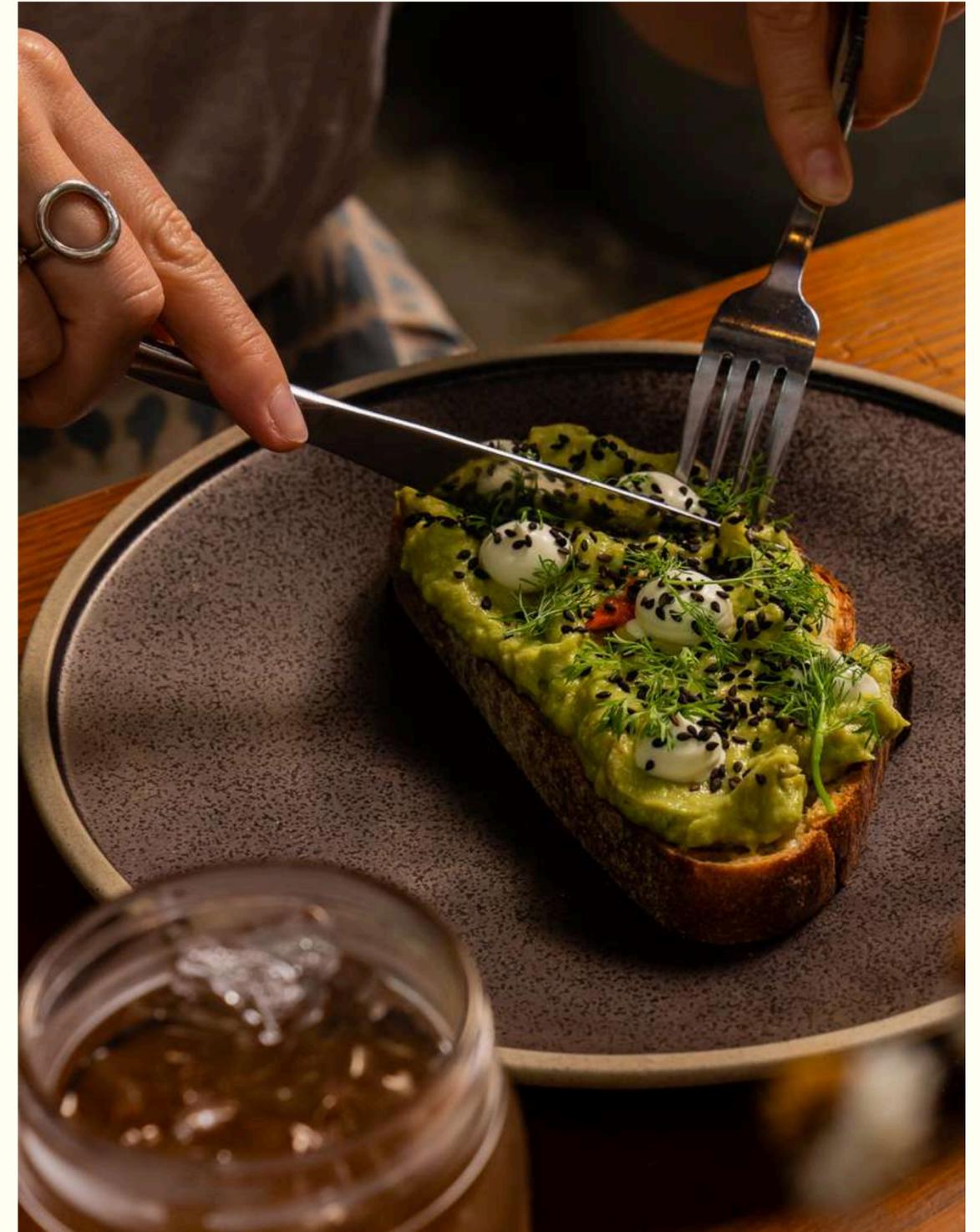
Bacon & egg slider (vego option of falafel & egg is available)

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 2 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

Heirloom tomato & stracciatella salad, 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 Day Delegate Package

FULL DAY SANDWICH LUNCH PACKAGE | \$95pp

MORNING AND AFTERNOON TEA

(Choose 1 from below)

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

(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 Add-Ons

Arrival Add-Ons

Arrival Bloody Mary cocktail - \$25pp
Arrival ginger shot - \$5pp
Arrival pastries & danishes - \$8pp

Snack Add-Ons

Popcorn - \$10pp
Protein balls - \$6pp
Assorted cookies - \$6pp

Drink Add-Ons

Red Bull selection - \$5pp
Juice selection - \$10pp
Strangelove sparkling water - \$9pp



Banquet Me

2-COURSE SHARED STYLE | \$100pp

3-COURSE SHARED STYLE | \$120pp

Minimum 20 people

ADDITIONAL SIDES \$10pp

Charred broccolini, miso dressing, almond

Duck fat kipfler potatoes

Honey glazed dutch carrots, spiced labne

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, yuzu ponzu, rice paper crisps

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

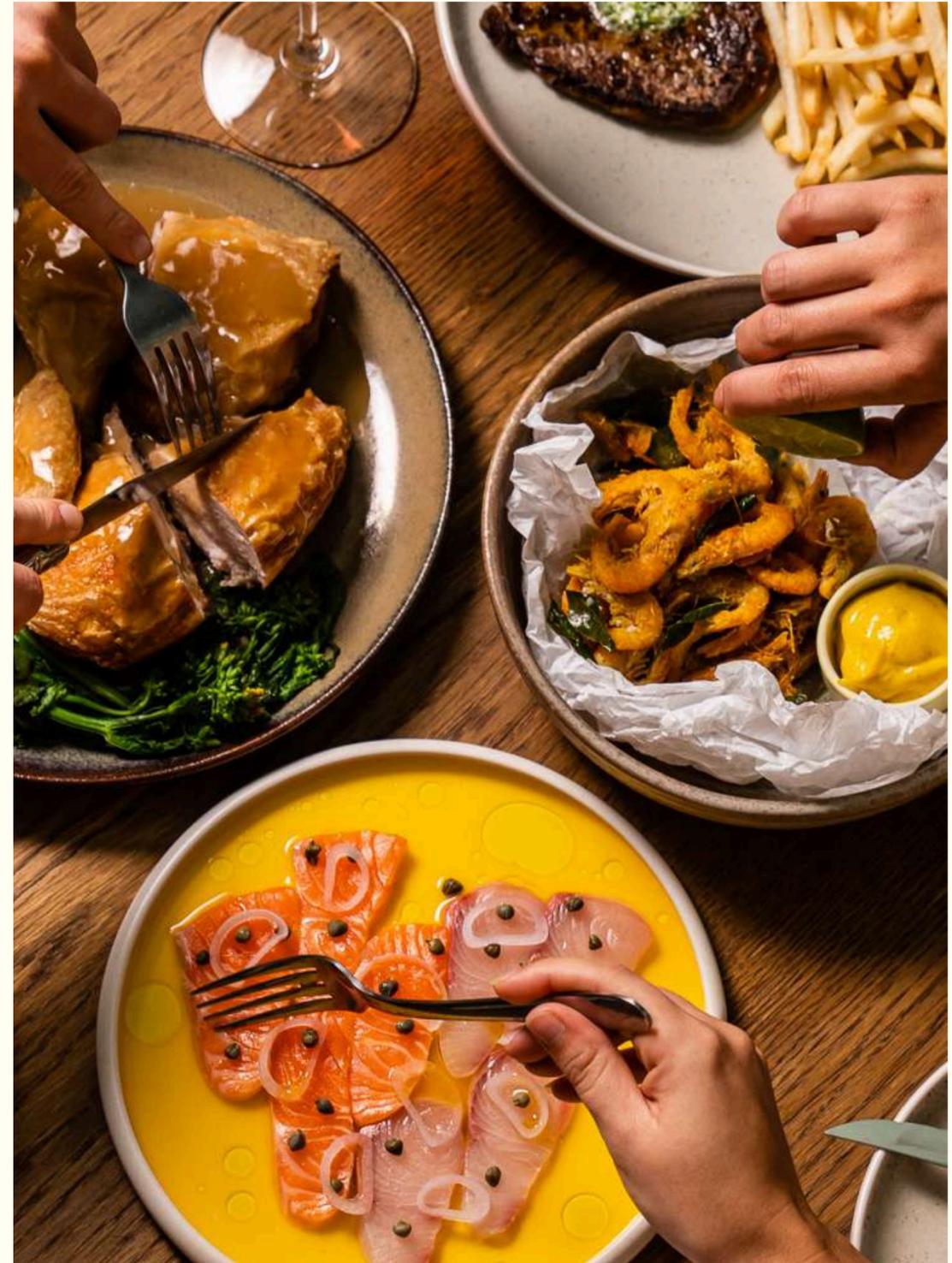
Roasted cauliflower, pearl barley, black garlic, cured egg yolk

DESSERT

Coconut gelato, pineapple granita, meringue shards, finger lime

Vanilla bean ice-cream sandwich, salted caramel, roasted macadamia

Dark chocolate creameux, toasted white chocolate, wild honey comb



Canapé Menus

STANDARD CANAPES - \$8pp / per piece

Salmon tartare, yuzu ponzu, wonton crisps
Mushroom and fetta tartlets, condiments
Macaroni, cheese croquette
Pumpkin, spinach calzone
Sundried tomato, basil arancini
Vegetarian vietnamese rice paper roll, condiments
Fried smoked mozzarella, lemon, aioli
Chicken, jalapeno, coriander empanada
Mexican beef empanada
Lobster spring roll, pineapple hoisin sauce
Cheeseburger spring roll, hot sauce
Raw tuna nigiri, condiments
Raw salmon nigiri, condiments
Prawn nigiri, condiments

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 - \$7pp / per piece

Assorted macaron flavours
Cinnamon churros, dulce, nutella
Mini-filled doughnuts
Mini housemade 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

Oyster Station

\$80 | Per Dozen

Oyster Station includes:
Lemons, hot sauce and mignonette

Dedicated oyster shucker for the
duration of service



Beverage Packages

CLASSIC PACKAGE

2 Hours - \$52pp
3 hours - \$62pp
4 hours - \$72pp

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

Selection of Beers & Soft Drinks

PREMIUM PACKAGE

2 Hours - \$72pp
3 hours - \$82pp
4 hours - \$94pp

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 Beers & Soft Drinks

BOUGIE PACKAGE

2 Hours - \$91pp
3 hours - \$112pp
4 hours - \$135pp

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 Beers & Soft Drinks



Beverage Packages

COCKTAIL ADD-ONS

2 Hours - \$59pp
3 hours - \$65pp

Classic cocktails must be organised prior and in addition to the Classic, Premium or Bougie beverage packages. Mocktail supplement on request.

Espresso Martini
Negroni
Margarita
Amaretto Sour

FOUR PILLARS MARTINI + WINE PACKAGE

3 hours - \$100pp
4 hours - \$130pp
5 hours - \$160pp

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

CHAMPAGNE TOWER

Tower 1 - \$700
Tower 2 - \$1500
Tower 3 - \$2300

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

ARRIVAL ADD-ONS

\$22pp

Choose from a selection of:
Mimosa
Margarita
Martini
Aperol Spritz
Negroni

Lyre's non-alcoholic curated mocktail supplement on request

BESPOKE BRANDED MENU

\$3pp

Tailor the name and look of your cocktail or event menu, with your logo professionally placed at the bottom of each page.





THE OLD CLARE

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

1 KENSINGTON ST, CHIPPENDALE, NSW 2008

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