

# THE OLD CLARE

BY  
ODE HOTELS

CONFERENCE & EVENTS KIT



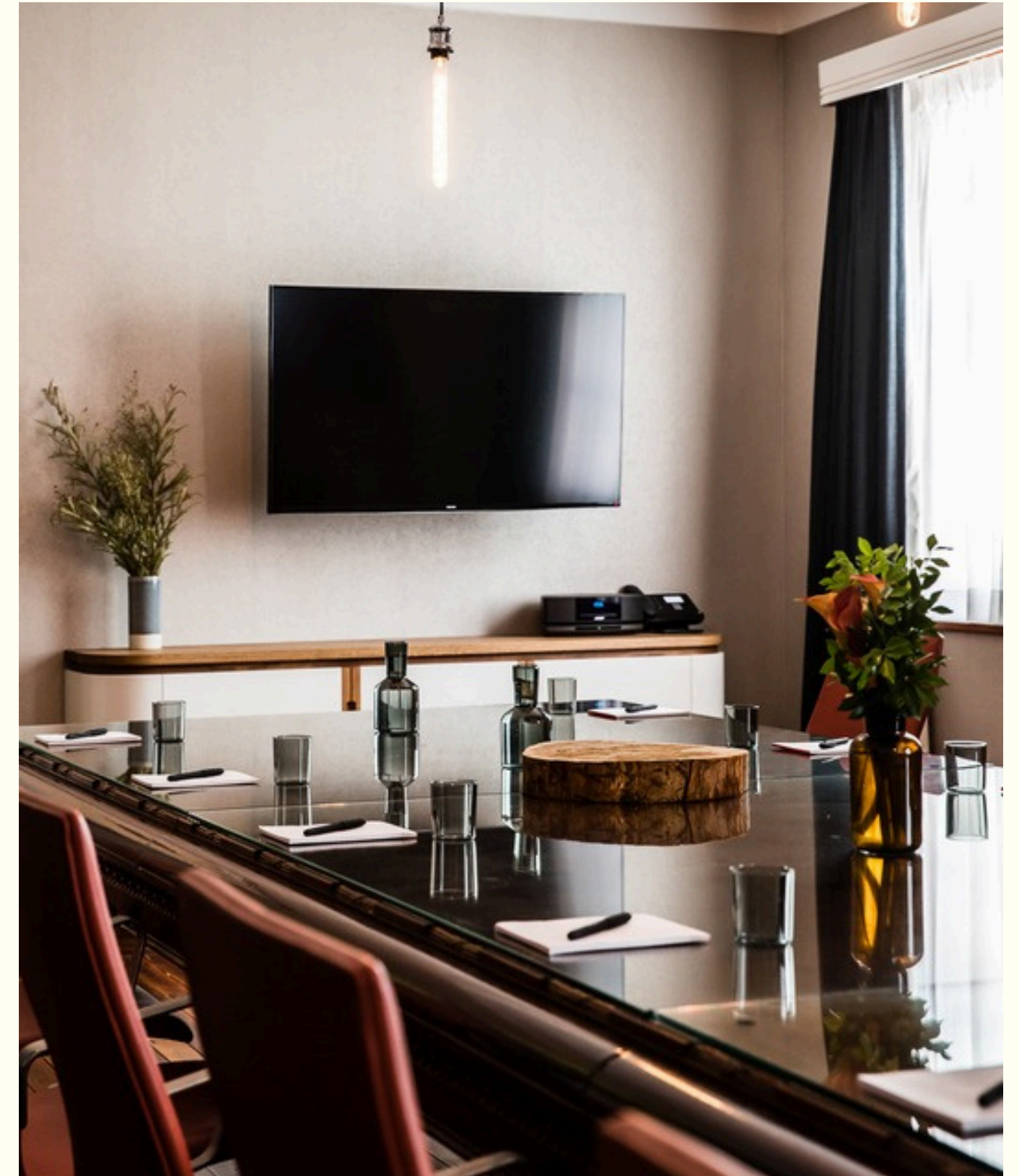
[ODEHOTELS.COM](https://odehotels.com)

# 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 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

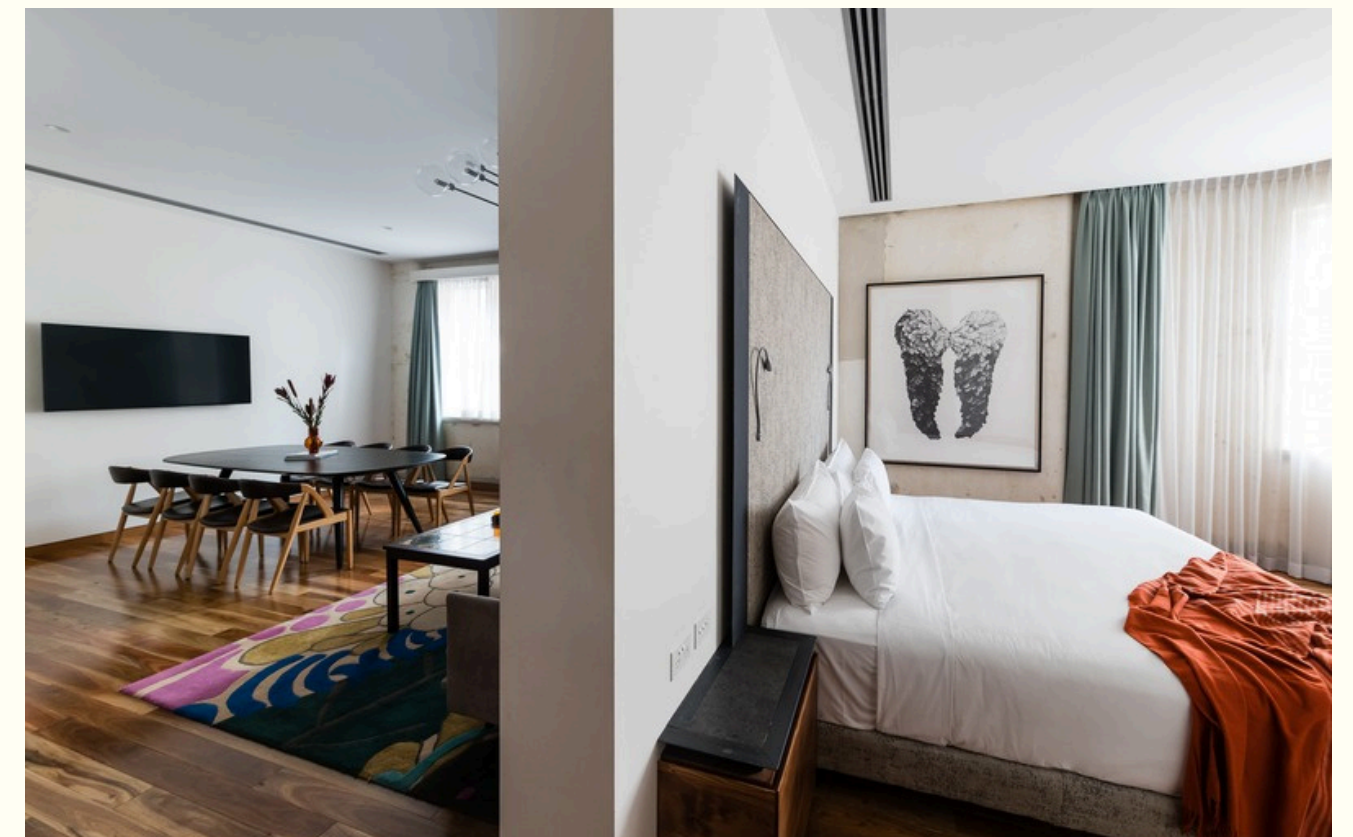


# The Mary O'Suite

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		

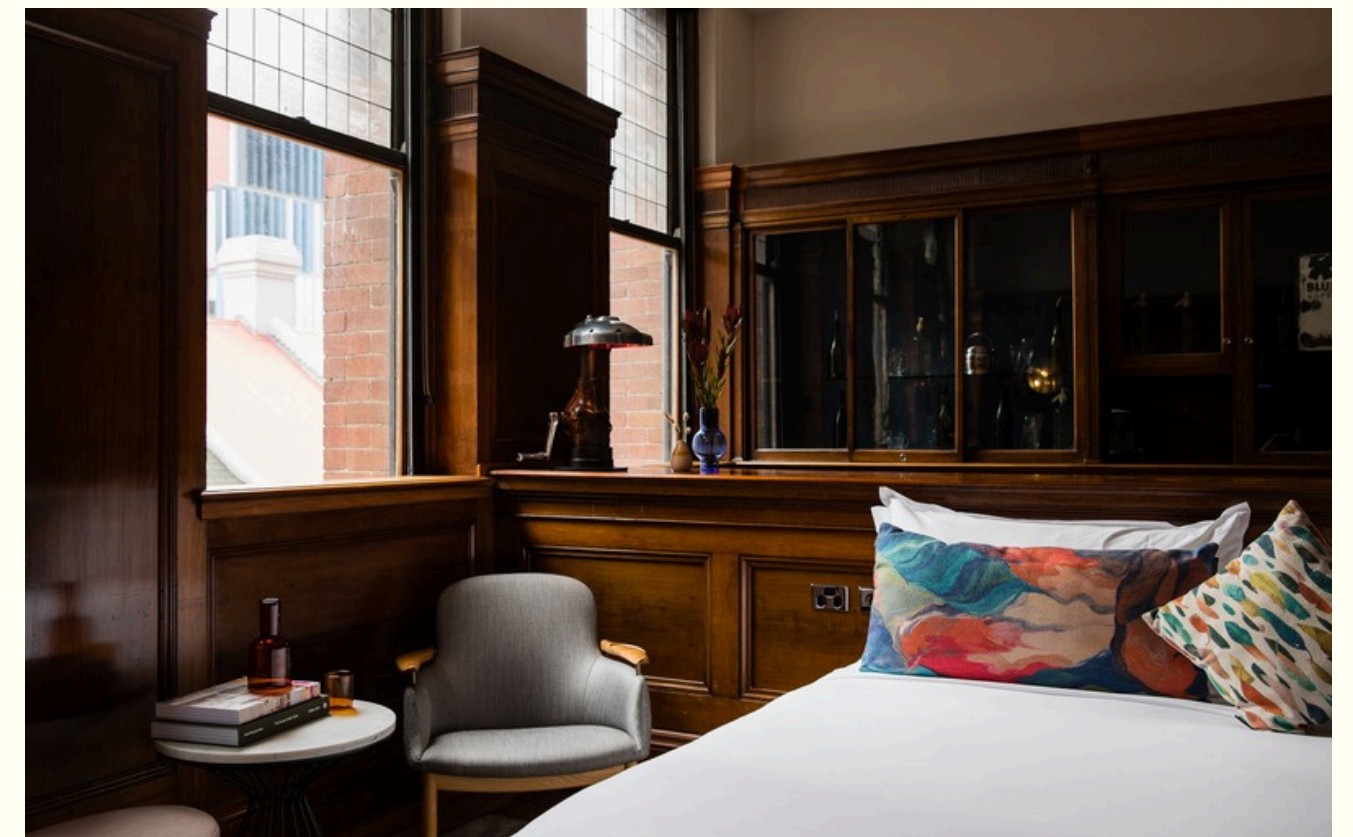


# The Showroom Suite

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.

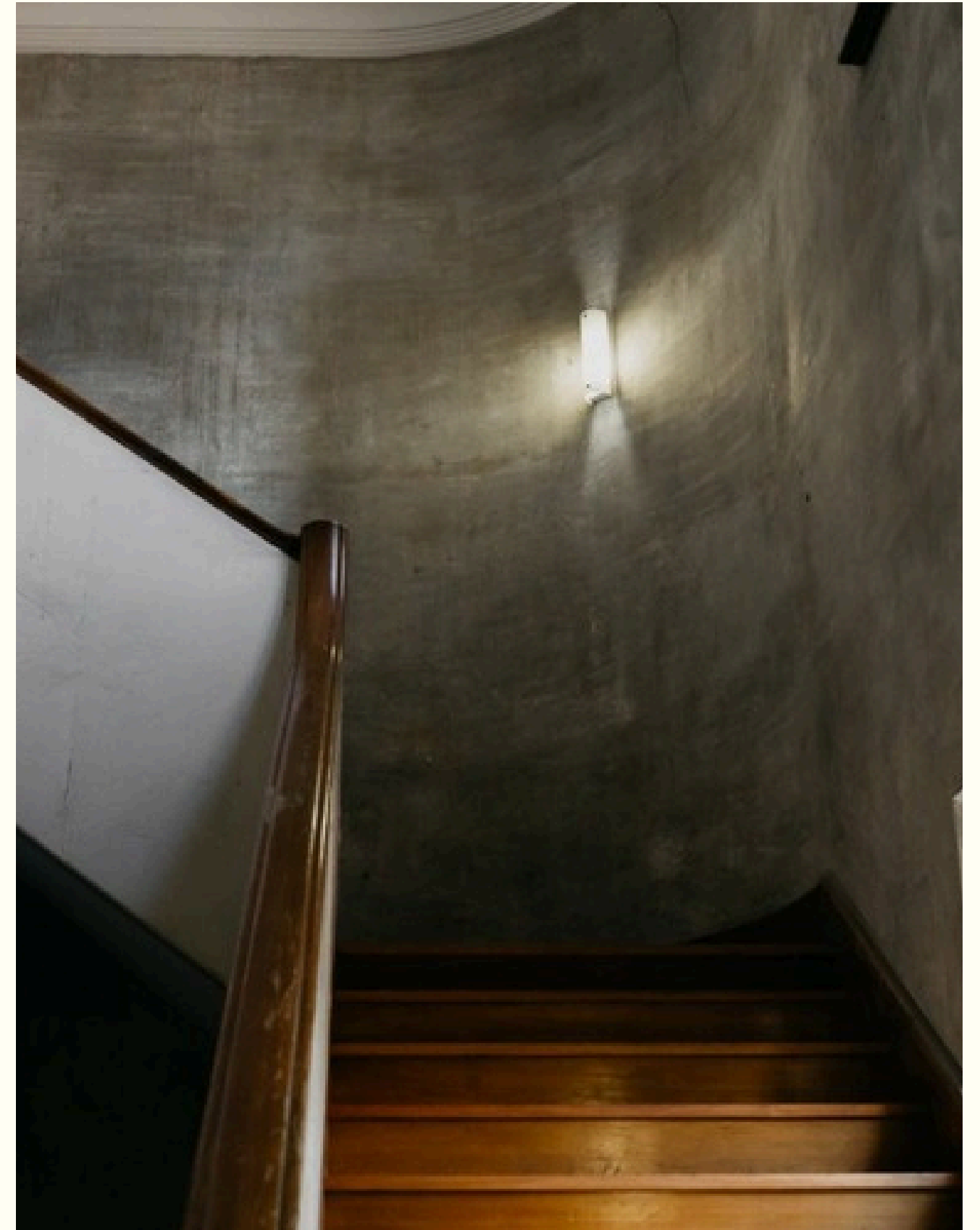
## Capacities

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**

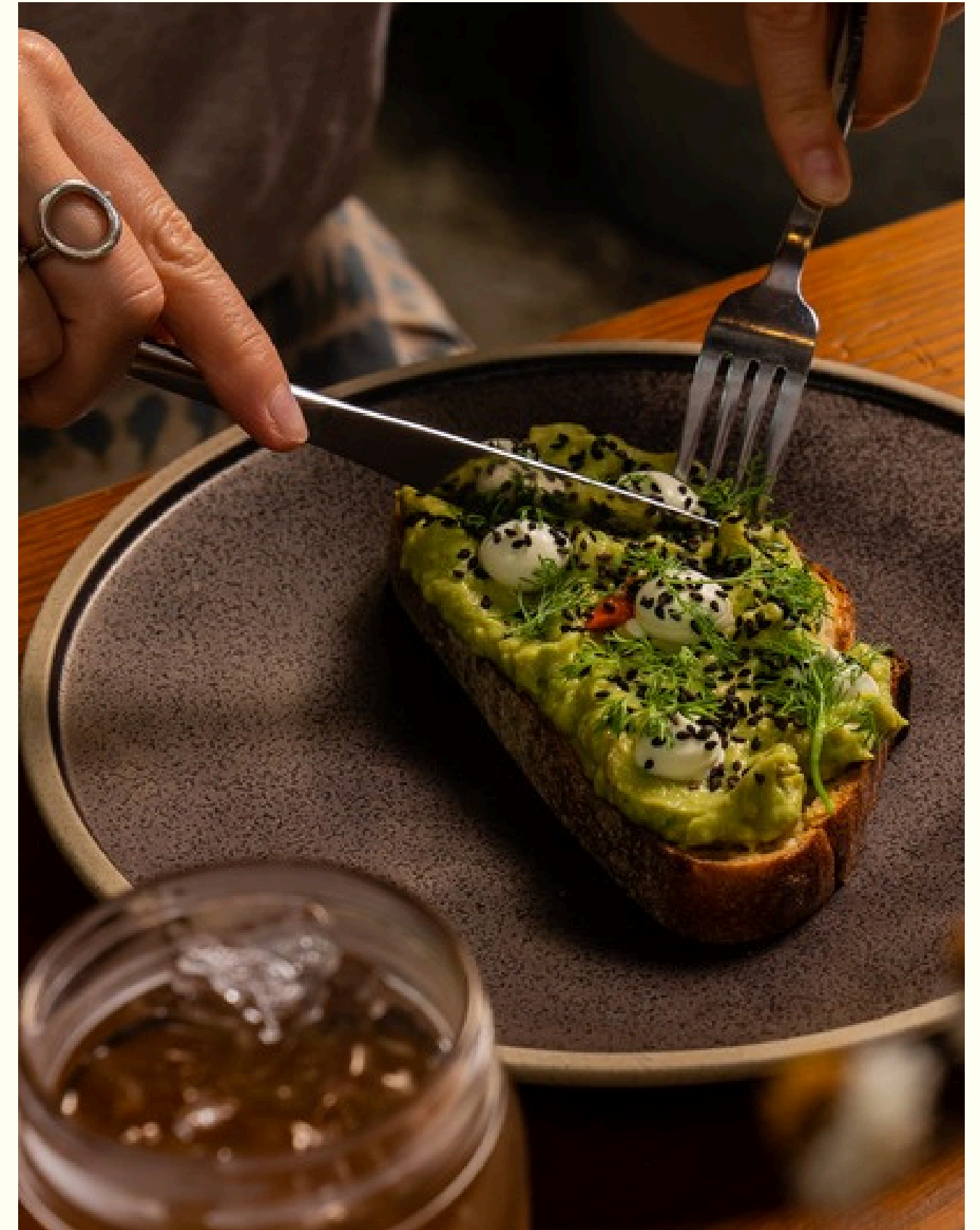
Bacon & egg slider (vego option of falafel & egg is available)

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)

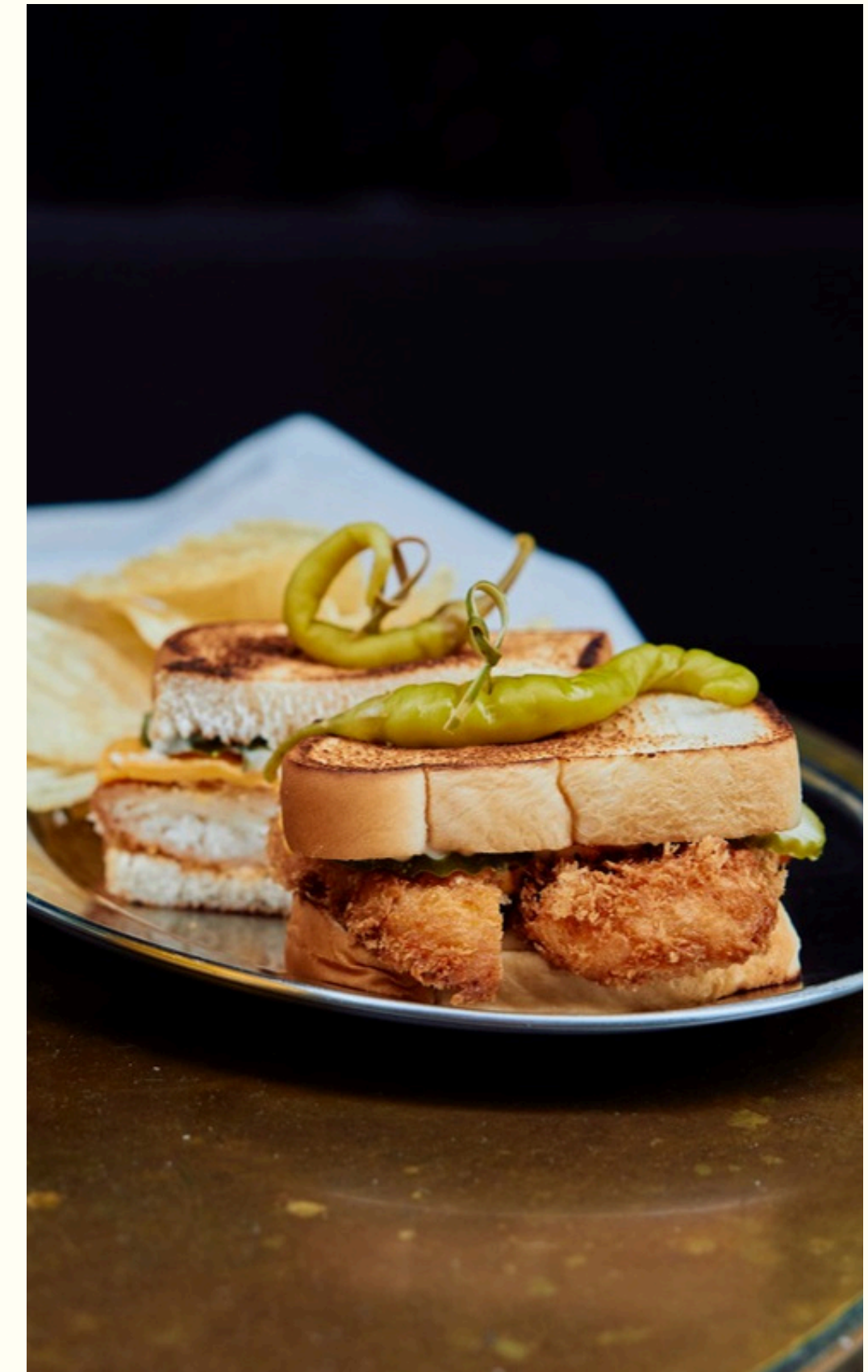
Blueberry & double chocolate chip muffins  
Seeded bagel, sour cream & onion  
Pizza twist  
Custard danish  
Freshly house baked quiches  
Braised mini angus beef pies  
Flaky pork & fennel sausage rolls

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

**2 Course Shared Style** choose 2 main, 1 side, and 2 entree **OR** 2 desserts

**3 Course Shared Style** choose 2 main, 2 entree, 1 side, and 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

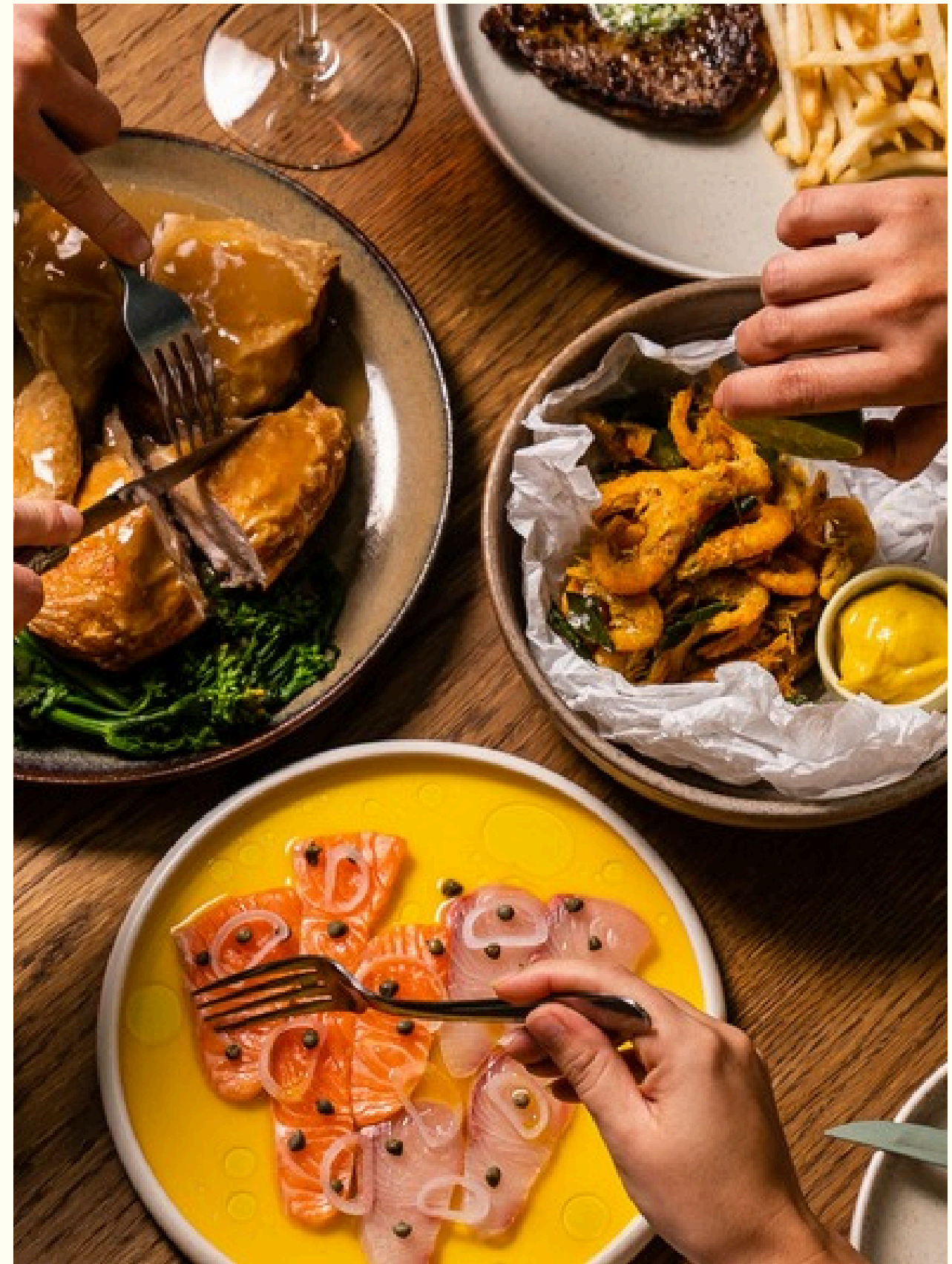
Dark chocolate creameux, toasted white chocolate, wild honey comb

## ADDITIONAL SIDES \$10pp

Charred broccolini, miso dressing, almond

Duck fat kipfler potatoes

Honey glazed dutch carrots, spiced labne



# 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

## BOUJEE 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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