

THE OLD CLARE

BY
ODE HOTELS

CONFERENCE & EVENTS KIT



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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	60
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, 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	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



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		

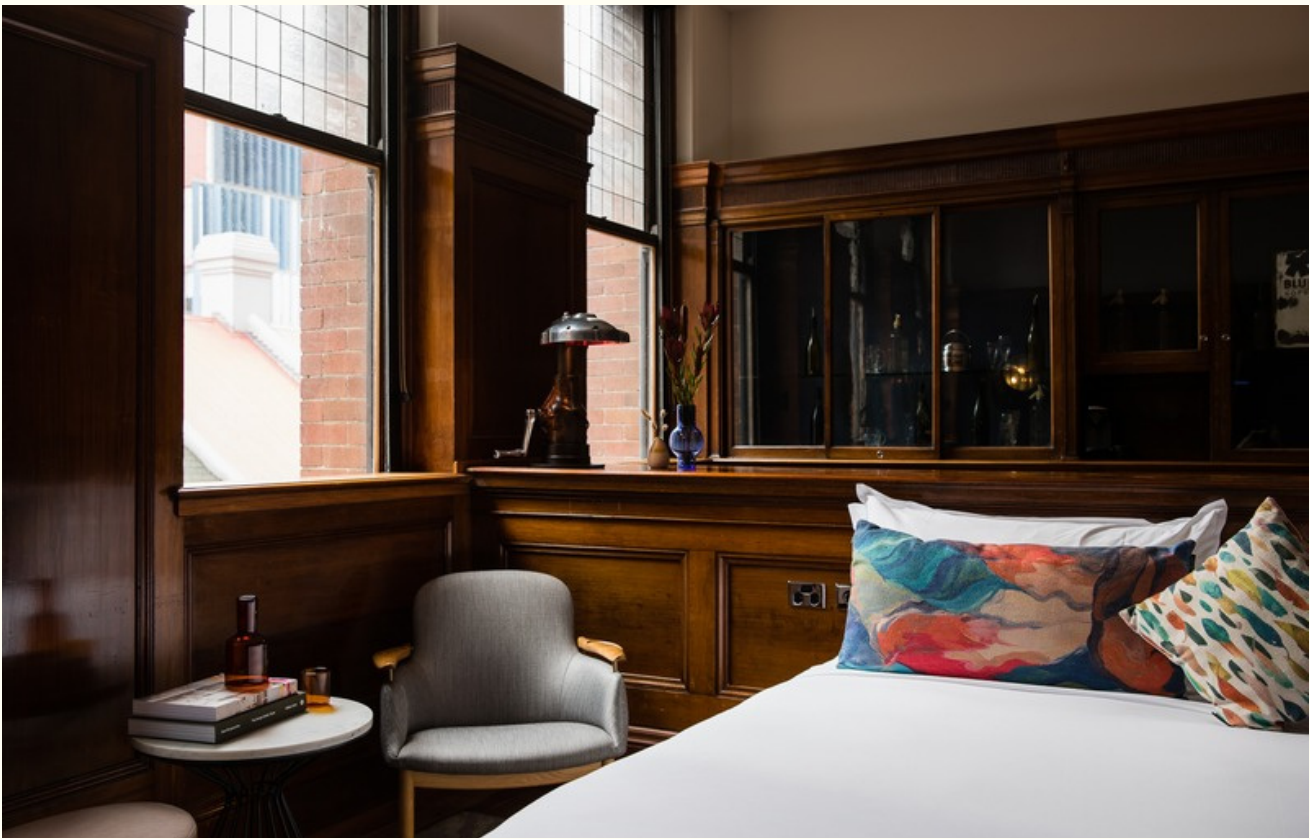


The Showroom Suite

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.

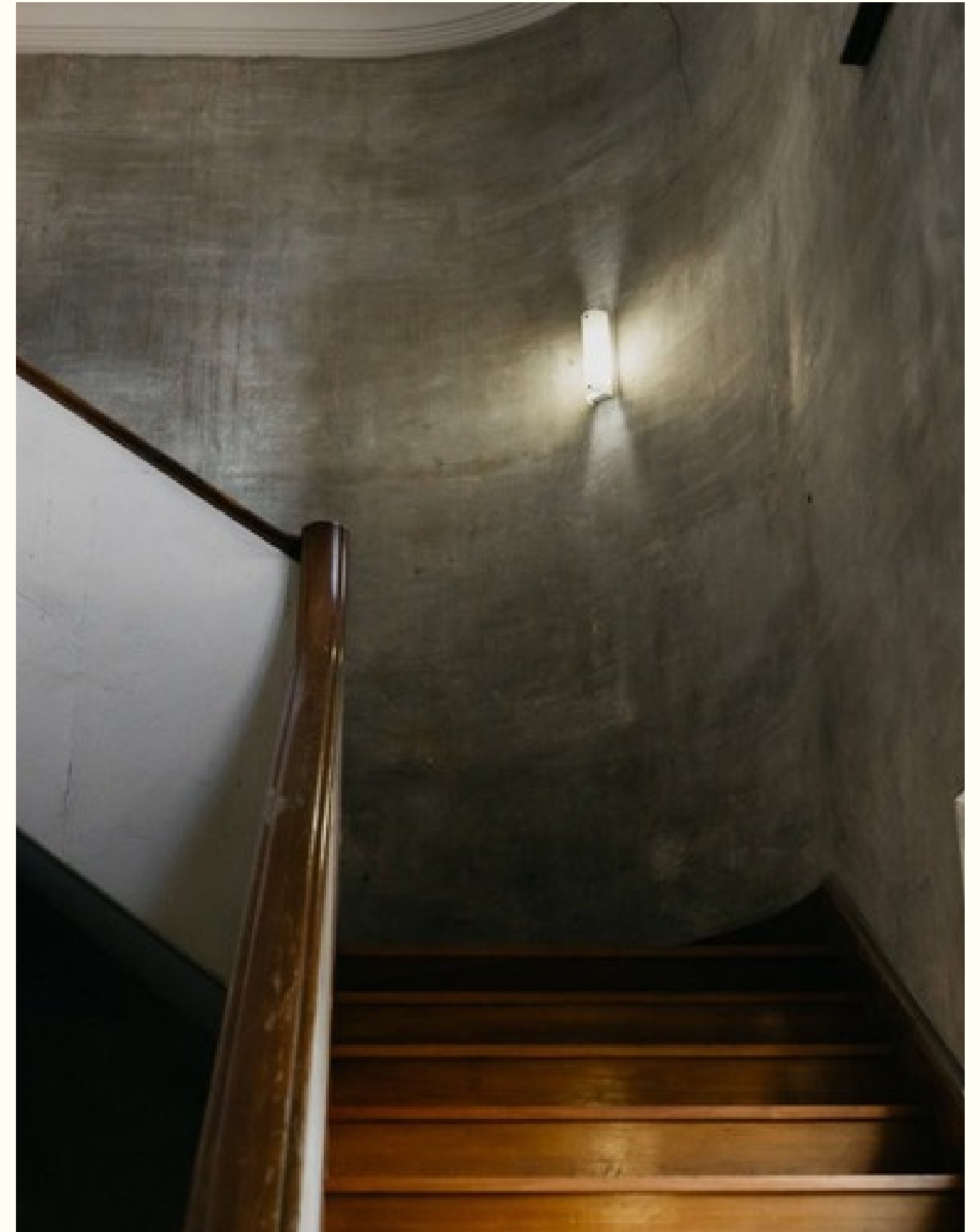
Capacities

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

\$40pp choose 2 from below

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

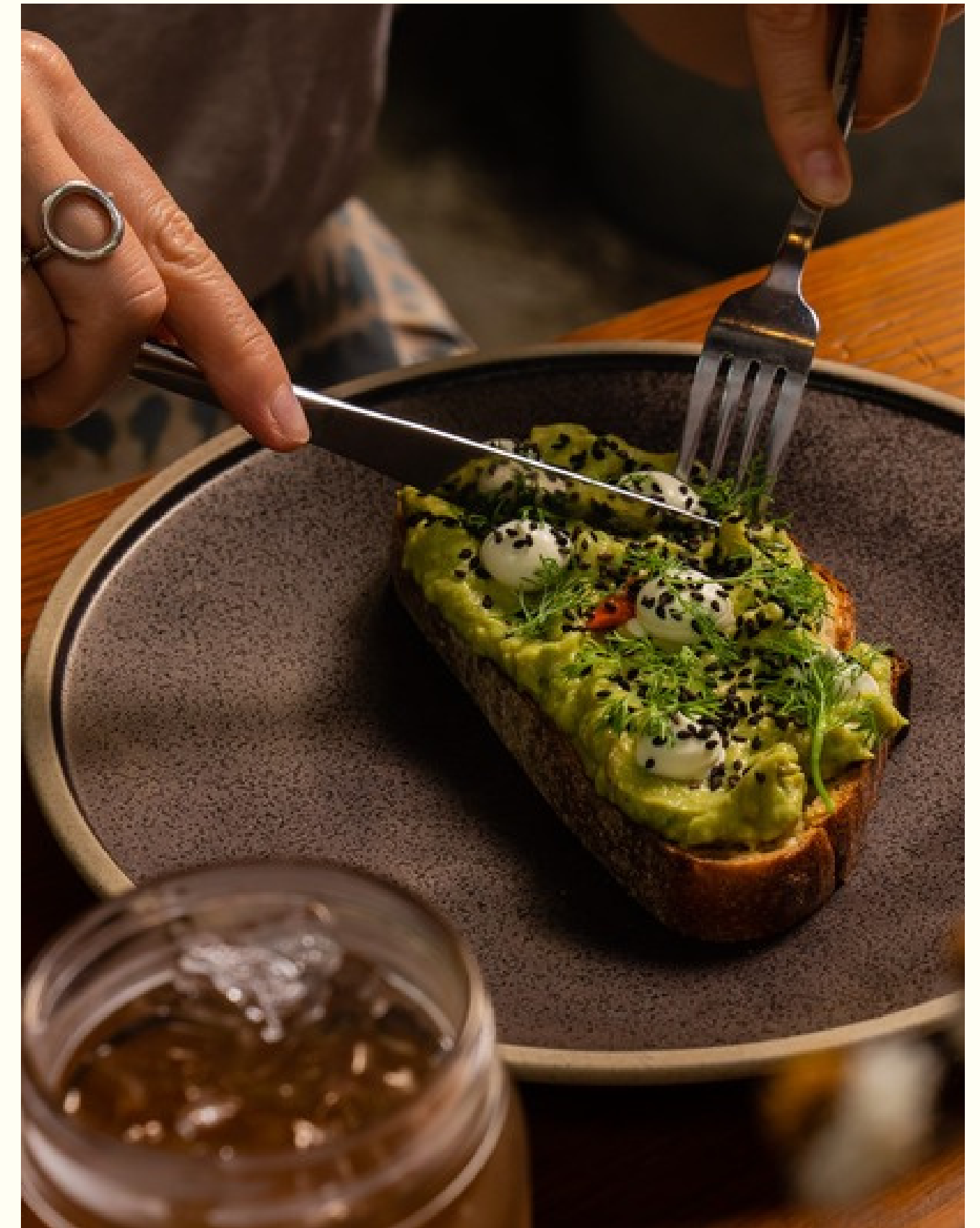
Avocado toast, sourdough, cream cheese, coriander

Ham & cheese croissant

Yoghurt granola pots

Melon & fetta salad

Served with seasonal sliced fruit platter to share



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 (min 10 pax)
 - 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)

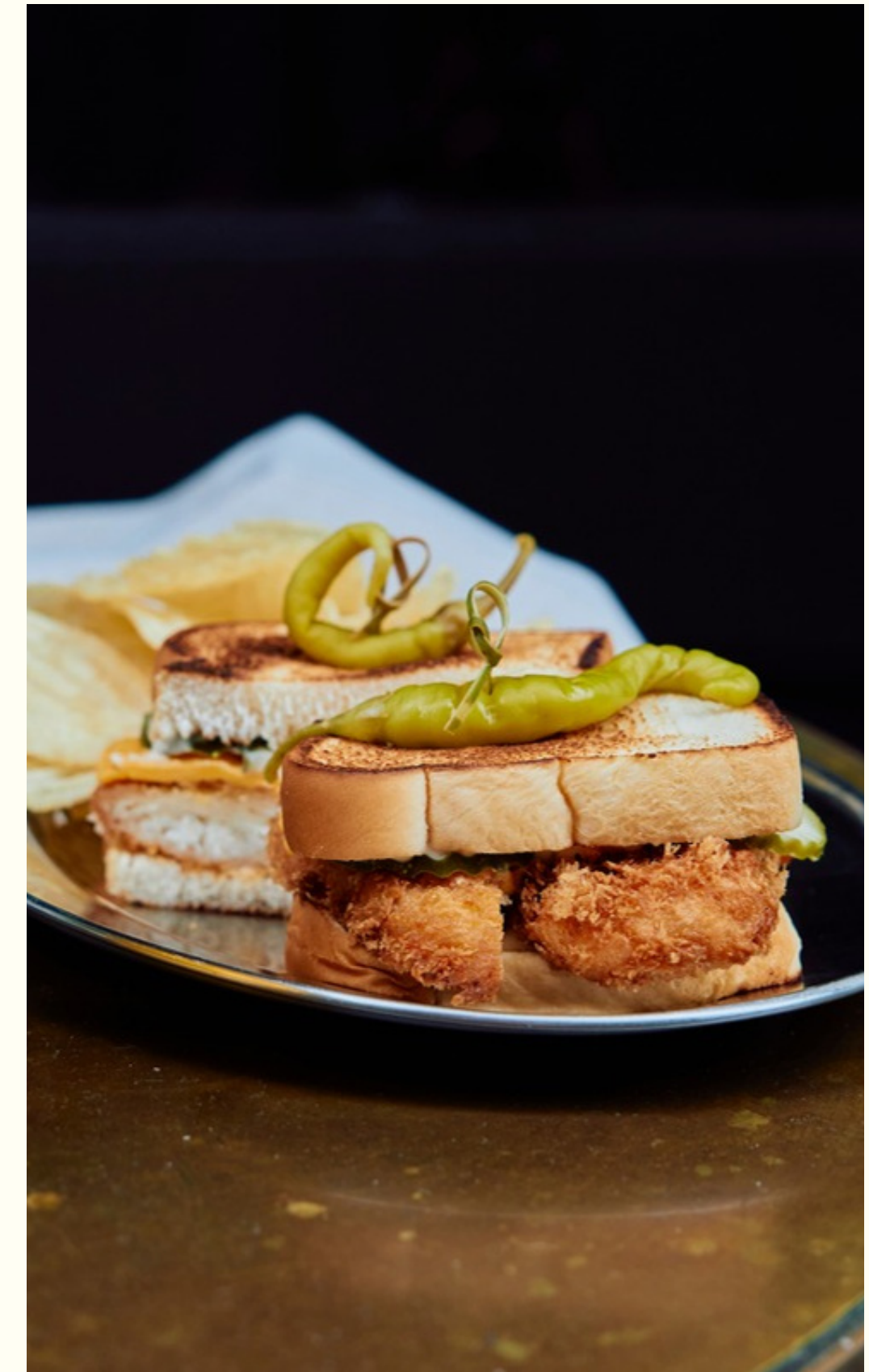
Blueberry & double chocolate chip muffins
Seeded bagel, sour cream & onion
Pizza twist
Custard danish
Freshly house baked quiches
Braised mini angus beef pies
Flaky pork & fennel sausage rolls

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 Sourdough , 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

BANQUET INCLUSIONS

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

ADDITIONAL SIDES \$10pp

Charred broccolini, miso dressing, almond
Duck fat kipfler potatoes
Honey glazed dutch carrots, spiced labne

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 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 sandwich, bulldog sauce
Cold 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

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

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

Please note: To comply with food health and safety requirements, all food stations are subject to a maximum service time of two (2) hours.



Beverage Packages

CLASSIC PACKAGE

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

Zilzie Sparkling
Zilzie Sauvignon Blanc
Zilzie Grigio
Zilzie Pinot Noir
Zilzie Shiraz

Asahi Super Dry
Little Creators Pale Ale
Peroni 0%
& Soft Drinks

PREMIUM PACKAGE

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

NV Oxford Landing Brut Cuvee Sparkling, South Australia
Mount Riley Sauvignon Blanc, Marlborough
Grant Burge Benchmark Pinot Grigio, South Australia
Earthworks Rose, Barossa Valley
Hesketh Unfinished Business Pinot Noir, Limestone Coast
Quarisa Wines Johnny Q Cabernet Sauvignon, Connawarra

Asahi Super Dry
Little Creatures Pipsqueak Apple Cider
Little Creatures Pale Ale
Peronoi 0%
& Soft Drinks

BOUJEE PACKAGE

2 Hours - \$89pp
3 hours - \$99pp
4 hours - \$109pp

Dal Zotto 'Pucino' Prosecco, King Valley
Mount Langi Ghiran Billi Billi Pinot Gris, Grampians
Amelia Park Trellis Chardonnay, Margaret River
Cuvee Madeleine Mediteranee Rose, Provence
Lambrook Seed Pinot Noir, Adelaide Hills
Leeuwin Estate Siblings Shiraz, Margaret River

Asahi Super Dry
Little Creatures Pipsqueak Apple Cider
Little Creatures Pale Ale
Peronoi 0%
& Soft Drinks



Please note that wine selections are representative and subject to seasonal availability

Beverage Packages

COCKTAIL ADD-ONS	FOUR Pillars Martini + Wine Package	CHAMPAGNE Tower	ARRIVAL BEVERAGE ADD-ONS	BESPOKE BRANDED MENU
2 Hours - \$59pp 3 hours - \$65pp	3 hours - \$100pp 4 hours - \$130pp 5 hours - \$160pp	Tower 1 - \$800 Tower 2 - \$1500 Tower 3 - \$2450	\$25pp	\$3pp
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	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	Choose from a selection of: Mimosa Margarita Martini Aperol Spritz Negroni Lyre’s non-alcoholic curated mocktail supplement on request	Tailor the name and look of your cocktail or event menu, with your logo professionally placed at the bottom of each page.



Please note that spirits and extended wine packages are available on request



THE OLD CLARE

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

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