



PRIVATE EVENT PACKAGES

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A WATSONS EVENT

Where unforgettable moments are created

Perched on the sandy shores of one of Sydney's most iconic harbour beaches, Watsons Bay Hotel is where unforgettable moments meet seaside elegance. With breathtaking views, ocean-kissed breezes, & the charm of endless summer days, it's the ultimate coastal escape for birthdays, engagements, corporate soirées, or any special celebration. Relaxed yet refined - your perfect event starts here.





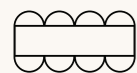
ICONIC EVENT SPACES

Iconic with a view



SUNSET ROOM

Nestled in Sydney's picturesque coastal suburb of Watsons Bay, the Sunset Room offers a breathtaking setting with panoramic views of the iconic harbour. Its white palette, dove-grey timber floors & coastal-inspired textures create a space that is both elegant & inviting. Perfect for gatherings with friends & family, the Sunset Room ensures a memorable experience with Sydney Harbour as the stunning backdrop.


 SEATED 150*  STANDING 300

PRIVATE BAR	PRIVATE MUSIC	MICROPHONE	WATER VIEWS	BALCONY	TV	WHEELCHAIR ACCESS
✓	✓	✓	✓	✓	✓	✓



JULIETTE BALCONY

Set within the Sunset Room, this versatile space can be seamlessly sectioned off for sit-down dinners or cocktail receptions, providing a stunning backdrop for your special event. Sophistication with a cozy ambiance, delivering an unforgettable experience.

 SEATED 40  STANDING 80

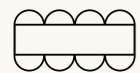
PRIVATE BAR	PRIVATE MUSIC	MICROPHONE	WATER VIEWS	BALCONY	TV	WHEELCHAIR ACCESS
✓	✗	✗	✓	✓	✓	✓



TOP DECK

Top Deck – Newly Refurbished & Now Open

Our Top Deck has undergone a stunning transformation, featuring a refreshed Hamptons-inspired design with clean lines, coastal tones, and a relaxed yet elevated atmosphere. Now open and ready to host weddings, corporate events, private celebrations, and conferences, the new Top Deck offers a versatile and memorable setting for both grand occasions and intimate gatherings.



SEATED 70



STANDING 150

PRIVATE BAR	PRIVATE MUSIC	MICROPHONE	WATER VIEWS	BALCONY	TV	WHEELCHAIR ACCESS
✓	✓	✓	✓	✓	✓	✗



MID DECK

Beautifully refurbished and overlooking the sparkling expanse of Sydney Harbour, the Mid Deck provides a picturesque setting with sweeping waterfront views. Perfect for birthdays, engagement parties, anniversary celebrations, and more, this inviting space blends vibrant energy with laid-back coastal charm - ensuring a warm, memorable, and thoroughly enjoyable experience for every guest.



SEATED 60*



STANDING 80*

PRIVATE BAR	PRIVATE MUSIC	MICROPHONE	WATER VIEWS	BALCONY	TV	WHEELCHAIR ACCESS
✓	✗	✗	✓	✓	✗	✗

*CONFIGURATION CONDITIONS APPLY



CATERING PACKAGES

Food that brings people together

FEAST PACKAGE

PREMIUM FEAST \$95PP

Sourdough dinner rolls with cultured butter to start

ENTRÉES Australian mixed olives (gf, vg)
Vannella burrata, roasted peppers, salsa verde (gf, v)
Tuna crudo, cucumber, lemon, capers, sesame (gf)
Wagyu bresaola, fresh slaw, mustard, cornichon (gf)

MAINS Roasted Bannockburn chicken, lemon, oregano (gf)
Rigatoni Al a Norma, eggplant, salted ricotta (v)
Baked salmon, pepita chimichurri, kale chips (gf)

SIDES House leaf salad (gf, vg)
Twice cooked chats, soft herbs (gf, vg)
Grilled broccolini, lemon oil (gf, v)

SIGNATURE FEAST \$120PP

Sourdough dinner rolls with cultured butter to start
Australian mixed olives (gf, vg)

ENTRÉES
SELECT 3 Tuna crudo, cucumber, lemon, capers, sesame (gf)
Buffalo mozzarella, prosciutto, mint, melon (gf)
Falafel, hummus, tabouli, pickled veg (vg)
Haloumi, Australian honey, pistachio (v, gf)
Sashimi selection, daikon radish, wasabi, soy (gf)
Salt & pepper calamari, Szechuan salt, lime aioli
BBQ king prawns, chimichurri, lemon (gf)
Chicken liver parfait, onion jam, cornichons (gf)
Fennel & garlic sopressa, pickles (gf)

MAINS
SELECT 3 Barramundi, fregola, saffron, tomato
Roasted pork 'porchetta', roasted carrots, jus (gf)
Whole baked cauliflower, labneh, pomegranate (v)
Roasted duck breast, sweet potato, sauteed mushroom (gf)
12-Hour lamb shoulder, oregano, grilled lemon (gf)
Prawn casarecce, bottarga, chilli butter
Crispy skin chicken breast, roasted peppers, salsa verde (gf, df)
Roasted sirloin, glazed onions, red wine sauce (gf, df)

SIDES House leaf salad (gf, vg)
Twice cooked chats, soft herbs (gf, vg)
Grilled broccolini, lemon oil (v, gf)

DESSERT
ADD ON \$15PP Pavlova, seasonal fruits, whipped cream (gf, v)
Tiramisu, coffee soaked lady-fingers, marscapone (v)
Banoffee tart, dulce de leche, fresh cream, shaved chocolate (v)





CANAPÉ SELECTION

8 PIECE CANAPE PACKAGE \$60PP

3 small
3 medium
2 substantial

10 PIECE CANAPE PACKAGE \$74PP

4 small
4 medium
2 substantial

12 PIECE CANAPE PACKAGE \$87PP

5 small
5 medium
2 substantial

SMALL ADDITIONAL CANAPÉS +\$6PP PER ITEM

Vegetarian rice paper roll, lime dipping sauce (vg, gf)
Prosciutto de San Daniele wrapped grissini
Endive, babaganoush, pomegranate, mint, almond (vg, gf)
Sydney Rock Oyster, champagne vinegar (gf, df)
Crumpet, ricotta, dill, chilli honey (v)
Guac on toast, semi dried tomato, coriander (vg)
Goats cheese tartlet, artichoke, chives (v)
Peking duck pancake, cucumber, hoisin
Smoked salmon crepe, crème fraiche, salmon roe

MEDIUM ADDITIONAL CANAPÉS +\$7.5PP PER ITEM

Tomato & smoked mozzarella arancini (v)
Baked scallop, cauliflower cream, herb crumb
Haloumi, pistachio, Australian honey (v, gf)
Barramundi spring rolls, yuzu mayo (df)
Chicken empanadas, tomato salsa
Panko crumbed prawns, marie rose sauce
Fish taco, pickled cabbage, avocado salsa
Pork & fennel sausage roll, ketchup
Beef & red wine gourmet pie

SUBSTANTIAL ADDITIONAL CANAPÉS +\$12PP PER ITEM

Cheeseburger slider, mustard, ketchup, pickles
Southern chicken slider, slaw, white bbq
Falafel slider, pickled cabbage, tahini sauce (vg, df)
Watsons Bay fish & chips, tartare, lemon (df)
Warm chicken salad, feta, tomato, cucumber olives (gf)
Watsons poke bowl, brown rice, wakame (v, gf)

DESSERT +\$6PP PER ITEM

Italian bambino gelato cones (v)
Mixed flavoured French macarons (v)
Chocolate & hazlenut brownie (vg)
Passionfruit curd tart (v)
Vanilla pannacotta, berry compote (v)



FOOD STATIONS

We have a range of food stations available that can be setup on your day for your guests to help themselves to some amazing additional food items.

AUSTRALIAN SEAFOOD BAR \$45PP (MIN 50 PAX)

Feast on a selection of pristine local seafood. Includes cooked prawns, freshly shucked oysters, mussels, lobster & sashimi. Presented on ice with lemons & an array of condiments. (gf, df)

FRESH OYSTERS STATION (3 PCS) \$25PP (MIN 40 PAX)

A selection of locally sourced Sydney Rock & Pacific oysters. Oysters are opened inhouse & presented on ice with lemon wedges & classic condiments. (gf, df)

ANTIPASTO GRAZING STATION \$35PP (MIN 40 PAX)

A selection of grilled seasonal marinated vegetables, local artisan salumi, Australian & international cheeses with condiments & an assortment of Italian breads with single estate olive oil & aged balsamic. (gfo)

SUSHI & SASHIMI \$50PP (MIN 40 PAX)

A generous display of seafood & vegetable sushi rolls, fresh nigiri & premium sashimi. Served with traditional garnishes & accompaniments. (gf, df)

DESSERT STATION \$18PP (MIN 40 PAX)

Treat your guests to a selection of sweet treats. Our chefs will curate a display of desserts to suit every palate. The station will include fruit crumble tartlets, tiramisu, pannacotta, pizza dough balls with nutella, Belgian chocolate cake, pavlova with berries & more.

LATE NIGHT BITES

Pork & fennel sausage roll \$7.5PP PER ITEM
Gourmet beef pie, tomato relish \$7.5PP PER ITEM
Cheeseburger slider, mustard, ketchup, pickles \$12PP PER ITEM

HAM FEASTER \$600 PER 30 PAX

Glazed leg ham, brioche buns, aged cheddar, mustard, chutney, truffle mayonnaise, pickled onion, rocket. (gfo)



FOOD EXPERIENCES

Make your event dining unforgettable with a live chef-led station! Guests can mingle, customise their plates, & watch a skilled chef craft delicious dishes before their eyes. It's more than just a meal - it's an interactive, social experience that adds flavour & fun to your day.

PAELLA EXPERIENCE

\$30PP (MIN 60 PAX)

Traditionally, paella is all about uniting people. We cook ours with Australian produce in a large pan, producing a taste of Spain. Aussie mussels, prawns, chorizo, peppers, chicken, classic Bomba rice, saffron & smoked paprika, cooked from scratch right before your eyes. (gf, df)

TACO EXPERIENCE

\$25PP (MIN 60 PAX)

A Mexican fiesta! Flour tortillas are heated up on a griddle as our chefs make up tacos on the spot for your guests to pick up. Served up with house-made corn chips, a big bowl of guac, & chilli sauces for all spice levels. (gf, vgo)
Three choices of tacos:
Brisket chilli, pico de gallo, jalapeno & pickled cabbage
Cajun spiced roasted cauliflower, slaw, lime mayo & coriander
Achiote chicken, pico de gallo, chipotle & jalapeño

PASTA WHEEL EXPERIENCE

\$40PP (MIN 60 PAX)

Indulge in a unique & interactive dining experience with our live chef, who will prepare a mouthwatering pasta dish right before your eyes. Our star ingredient? A massive wheel of Parmesan cheese! Sample ideas
Creamy Cacio e Pepe
Spaghetti Pancetta & Pea

TERMS & CONDITIONS

Minimum spends apply per event space.
Long weekend & public holiday surcharges apply.
Prices are valid through events taking place up until June 2027.
Package pricing unavailable in conjunction with other offers.

ALLERGENS & AVAILABILITY

Our menu may contain allergens & is prepared in a kitchen that handles nuts, shellfish & gluten. Whilst we make every effort to accommodate dietary needs, we cannot guarantee that our food will be entirely allergen-free. Our menus are subject to seasonal availability changes.
v vegetarian • vg vegan • gf gluten free • df dairy free

EVENT TIMINGS

Day event timings 12pm until 4pm - evening 6pm until 10pm



ADDITIONAL OPTIONS

KIDS & TEENS

3-12 YEARS

2-COURSE & SOFT DRINKS

MAIN - SELECT 1

Fish & chips

Spaghetti napolitana (gfo)

Grilled chicken with chips or veg (gf)

DESSERT

Bambino gelato cones

\$30PP

13-17 YEARS

Teens will be served adult catering unless otherwise specified.

CAKEAGE

Event cake cut & plated individually

\$5PP

Event cake cut & plated individually with cream & berries

\$8PP



BEVERAGE PACKAGES

Cheers made easy

STANDARD PACKAGE

3 HOUR - \$80PP 4 HOUR - \$95PP

Sparkling Wine

Chain of Fire Brut Cuvée, New South Wales

White Wine

Chain of Fire Chardonnay, New South Wales

Chain of Fire, Semillon Sauvignon Blanc, New South Wales

Rosé +\$5PP

Rameau D'Or Petit Amour Rosé, Provence

Red Wine

Chain of Fire Cabernet Sauvignon, South Australia

Tap Beers

Local tap beer

Zero Alcohol & Light Beer Bottled

James Boag's Premium Light

James Squire Zero

Non-Alcoholic Beverages

Soft drink & juice

PREMIUM PACKAGE

3 HOUR - \$95PP 4 HOUR - \$110PP

Sparkling

Il Fiore Prosecco DOC, Italy

Rosé

Rameau D'Or Petit Amour Rosé, Provence

White Wine SELECT TWO

Pikes 'Traditionale' Riesling, South Australia

Pikorua Sauvignon Blanc, New Zealand

Days & Daze 'Sunswill' Pinot Gris, South Australia

Hidden Sea Chardonnay, South Australia

Red Wine SELECT TWO

Hesketh, Unfinished Business, Pinot Noir, Limestone Coast, SA

Hentley Farm 'Villain & Vixen' Grenache, South Australia

Head 'Heart & Home' Shiraz, South Australia

Bremerton 'Coulthard' Cabernet Sauvignon, South Australia

Tap Beers

Local tap beer

Zero Alcohol & Light Beer Bottled

James Boag's Premium Light

Heineken Zero

Non-Alcoholic Beverages

Soft drink & juice

DELUXE PACKAGE

3 HOUR - \$110PP 4 HOUR - \$125PP

Sparkling Wine

Lark Hill Blanc De Blanc, Western Australia

Rosé

Maison Saint AIX Rose, Provence

White Wine SELECT TWO

Henschke 'Peggys Hill' Riesling, South Australia

Wicks Estate Sauvignon Blanc, South Australia

Cantina di Gambellara 'Monopolio' Pinot Grigio, Italy

Little Yering, Chardonnay, Yarra Valley, VIC

Red Wine SELECT TWO

42 Degrees South Pinot Noir, Tasmania

Whistler Wines 'Atypical' Shiraz, South Australia

Pikes 'Homage' Cabernet Malbec, South Australia

Hentley Farm 'Villain & Vixen' Grenache, South Australia

Tap Beers

All tap beer

Bottled Beer

Corona, Peroni, Heineken

Zero Alcohol & Light Beer Bottled

James Boag's Premium Light

Heaps Normal XPA

Heineken Zero

Non-Alcoholic Beverages

Soft drink & juice

Bar Tab

A bar tab may be set-up for your guests. This provides you the option to choose a budget, the type of beverages to serve, in turn, offering your guests a wider variety.

Cash Bar

A cash bar is an available for the event when you require attendees to pay thier own way.



BEVERAGE EXPERIENCES

Starting, or ending your special day with an experience that is extraordinary & uniquely you is what will make your day truly memorable. Let us help you create the ultimate expression of your special bond. The world is your oyster, so let's get creative!

CHAMPAGNE TOAST Glass of Veuve Clicquot upon arrival or for toasting
\$25PP PER GLASS

SIGNATURE COCKTAILS Aperol Spritz, Espresso Martini, Mojito, Margarita served upon arrival, for dessert or throughout
\$20 PER COCKTAIL Minimum of 20 cocktails per type to be ordered

MAGNUM BOTTLES Veuve Clicquot 1.5L \$450 per magnum
AIX 1.5L \$170 per magnum

GIN & TONIC STATION Featuring
Hendricks, Malfy Gin Rosa, Four Pillars Rare Dry Gin

Complemented by
Fever-Tree Elderflower & Mediterranean Tonic

Seasonal garnishes (subject to availability)
Citrus, herbs, spices, serries, cucumber & ginger

\$600 Styling, station set up & staff member for 4hr duration
\$15 per beverage charged on consumption





ACCOMMODATION

Stay, celebrate & wake up by the bay

STAY THE NIGHT

Sydney's unique beach culture sets the tone for our hotel's laid-back, contemporary coastal style. Our 32 sun-filled rooms & suites double down on comfort with king-size beds, large marble bathrooms & pampering amenities, plus uplifting views ranging from breathtaking Sydney Harbour to serene Robertson Park & the Watsons Bay neighbourhood. Speak with our accommodation team for a group rate when hiring multiple rooms & food & beverage upgrades.



WATSONS
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HOTEL

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