



# FUNCTIONS & EVENTS

*Valid at June 2021 | subject to change*



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In the heart of Darling Harbour, Cohibar boasts unrivalled elevated views of Darling Harbour & the city skyline. Relax as our experienced team look after your guests. Our delicious range of canapes, platters & experience stations match effortlessly with our beverage selection.

We have three unique spaces available providing the perfect setting for your event.

Cohibar has a 24 hour license, 7 days a week.

## FUNCTION SPACES

Sitting a level above the promenade, Cohibar is the ideal venue to host an intimate event, birthdays & social gatherings, hens parties, corporate events & team building.



### Half Terrace | up to 30 guests

The Half Terrace is a stunning outside area with roof cover, making it ideal regardless of the weather. There are high top tables with high bar stools on the Terrace.

It has uninterrupted harbour views.

Can combine with the Lounge to accommodate 80 guests.

*Minimum spend Saturday night \$3,000*

*Minimum spend Mon-Thur night \$2,000*



### The Lounge | up to 50 guests

Located adjacent to the Terrace, the indoor Lounge is a great space for smaller gatherings. Contains data projector & screen for presentations & links to the sound-system for audio visual or speeches. This area has a DJ booth and makes a great dancefloor as the night picks up.

*Minimum spend Saturday night \$2,500*

*Minimum spend Mon-Thur night \$1,000*

### The Loft | up to 20 guests

The Loft is the only private space, suitable for small corporate meetings, presentations, training & parties. Ideal for Hen's nights and private karaoke. It is on its' own level, above the bar, Lounge & Terrace.

*Can cater up to 18 guests seated for a meeting, lunch or dinner.*

*Minimum spend Saturday night \$1,000*

*Minimum spend Mon-Thur night \$500*

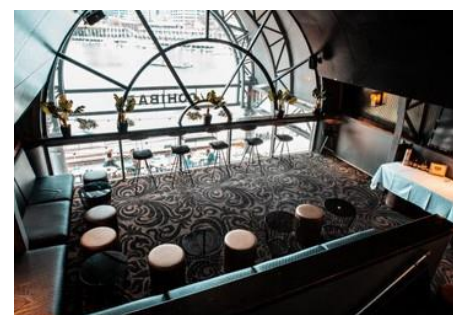


### Full Venue | up to 130 guests

Boasting full views across Darling Harbour to the city skyline.

*Minimum spend Saturday night \$25,000*

*Min spend Mon-Thur night \$10,000*



*All guest numbers are subject to COVID Restrictions.*

*Currently under the 1 per 2 square metre rules, the maximum capacity is 130 guests.*

## CANAPÉ MENU

### Minimum 20 of each item

\$25 per person – select 3 from cold/dessert & 2 from hot

\$35 – select 4 from cold/dessert & 3 from hot

#### Cold Canapés

Tomato bruschetta w/ basil & balsamic **(vegan)**

Capsicum & caper bruschetta w/ chives **(vegan)**

Smoked salmon baguette w/ sour cream

Caramelised onion cheese puff **(veg)**

Prosciutto & melon **(gf)**

Rare roast beef crostini, horseradish cream

#### Dessert Canapés

Chocolate dipped strawberry

Chocolate brownie

Mixed berry cheesecake

Bambini gelato cones

#### Hot Canapés

Chicken skewer w/ minted yoghurt

Mini beef pie w/ tomato chutney

Homemade pork & fennel sausage rolls

Mushroom & parmesan arancini **(veg)**

BBQ beef skewer w/ house BBQ sauce

Sweet potato w/ grilled corn salsa & lime **(vegan & gf)**

Szechwan fried prawn cutlet

Buffalo wings w/ honey soy

Buffalo wings w/ hot sauce

## SUBSTANTIAL EATS \$7.5 EACH

*As an add on to either the \$25 or \$35 canape pack / minimum 20 pieces of each item*

Fish & Chips box

Beef Slider

Chicken slider

Prawn slider (+ \$1)

Vegetable noodle box

Sydney Rock Oysters (2 pieces)



## PLATTERS

French fries \$35 **(vegan, dairy-free)**

Wedges \$45 **(vegan, dairy-free)**

Spicy Wings \$50 **(dairy-free)**

Fruit Platter \$60 **(vegan, dairy-free)**

Cheese platter \$80 **(vegetarian)**

Mezze – with dips & flatbread \$80 **(vegetarian)**

## EXPERIENCE STATIONS | Groups of 50+ only

*Available as an add on for all canape packs | 2 hour duration - Please contact us for further information on the below options.*

**Oyster Bar** from \$30 per person

**Charcuterie & Cheese Bar** from \$20 per person

**Build Your Own Burger Bar** from \$20 per person

**Build Your Own Taco Bar** from \$20 per person

**Paella Bar** from \$25 per person



## SHARED DINING MENU

**All items are to share - minimum 8 guests**

**Menu items subject to change**

### CLASSIC | \$50

*Upgrades - Garlic flatbread \$4 per person | Cheese platters \$10 per person*

#### ENTREES

Sumac dusted squid w lemon mayo **GF & DF**

Hummus, Baba ghanoush, pumpkin dip & flatbread **VEG**

#### MAINS – all GF

Grilled chicken w green Goddess dressing **GF & DF**

Mediterranean beef skewers w roast capsicum muhammara & garlic toum **GF & DF**

Warm roasted pumpkin & feta salad w rocket, pepitas, pickled onion & lemon dressing **VEG & GF**

#### SIDES – vegan & GF

Rosemary fried chat potatoes

Garden Salad

#### DESSERT - vegetarian

Churros w dulce de leche

### DELUXE | \$65

#### TO START

Garlic Flatbread **VEGAN**

#### ENTRÉES

Sumac dusted squid w lemon mayo **GF & DF**

House made falafels w pumpkin dip **VEGAN & GF**

Hummus & baba ghanoush w flatbread **VEG**

#### MAINS

Grilled chicken w green Goddess dressing **GF & DF**

Rump Steak w green beans & peppercorn sauce (on side) - *served medium rare*

Warm roasted pumpkin & feta salad w rocket, pickled onions, pepitas & lemon dressing **VEG & GF**

#### SIDES – all vegan & GF

Rosemary fried chat potatoes

Garden salad

Sauteed greens w/ garlic & almonds

#### DESSERT – both vegetarian

Churros w dulce de leche

Australian Cheeses (brie, blue, cheddar) w lavosh & dried fruit

## BEVERAGE PACKAGES

*All beverage packs include soft drinks & juice*

**AVAILABLE FOR WHOLE GROUP ONLY**

*Beverage Packs are designed to accompany a canapé pack or shared dining menu. If you're looking for something lighter, we recommend ordering some platters from our late night Menu.*

### DELUXE

**2 hours \$45pp | 3 hours \$55pp | 4 hours \$65pp**

Domestic Tap Beer: Four Pines, Carlton Dry, Bottled Cider

Low Alcohol: Cascade Light

Moore's Creek NV Sparkling Brut

Moore's Creek Semillon Sauvignon Blanc | Vidal Estate Chardonnay

Beyond Broke Rose

Villa Maria Pinot Noir | Moore's Creek Shiraz

### PREMIUM

**2 hours \$59pp | 3 hours \$69pp | 4 hours \$79pp**

Imported Tap Beer: Asahi, Peroni, Corona

Bottled Domestic Tap Beer: Four Pines, Carlton Dry, Bottled Cider

Low Alcohol: Cascade Light

La Maschera Prosecco

Villa Maria Two Valleys Sauvignon Blanc | Vidal Estate Chardonnay

Villa Maria Pinot Noir Tyrrell's Rufus Stone Shiraz Beyond Broke Rose

### Mini Cocktails on Arrival \$10

Mojito | Margarita | Aperol Spritz

### DON'T WANT A BEVERAGE PACK?

**Open a bar tab for your guests - choose a value & what beverages you would like to include from our bar menu.**

*One bar tab only per Function to meet the minimum spend.*

*We are unable to track individual purchases towards Function minimum spends.*



### CONFIRMATION & PRE-SELECTION

No deposit is required to secure your booking, however credit card details are.  
Food must be pre-paid for a minimum 14 days in advance.  
All food & beverage selections must be confirmed 14 days in advance.

### Cakes | cakeage \$2.00 per person

You are welcome to bring a cake. We'll provide a cake table, napkins, plates and a knife for you to cut your cake.

### Decorations

Add that special individual touch to your function by bringing your own decorations – including flowers, banners, photo booths or balloons. If you're having decorations delivered directly to the venue, please arrange this with our functions team. Strictly no confetti. **We allow access to the venue for set up 30 minutes before your function start time, or longer by pre-arranged request.**

### Wait Staff

Service wait staff can bring the drinks to you, rather than walking up to the bar - \$40 per hour per wait staff for a minimum of 3 hours.

### Security

For every 100 guests attending, you are required to engage a security guard for the duration of your event for your security & safety of your guests. **Security guards are \$50 per hour on a minimum 4 hours basis.** Additional fees may apply for Saturday, Sunday and Public Holidays. Security is mandatory for 18th & 21st birthday parties.

### Audio Visual

We offer screens for presentations in the Lounge in Cohibar. It is recommended that the format of visual presentations is tested in advance. A laptop with HDMI connection must be supplied by organisers. Please make an appointment with the Events Manager or Manager on Duty. A microphone is available. If you wish to arrange your own live band or music & equipment, responsibility remains with the organiser & is only available in conjunction with exclusive events with prior arrangements.

### Minors

We are a family friendly environment, suitable for all ages, but minors under the age of 18 years must refrain from approaching the bar. Minors, (anyone under the age of 18), must be accompanied by a parent or legal guardian at all times. If any person under 18 attending your function is attempting to consume alcohol or has been provided by a fellow guest alcohol, the entire function will be terminated immediately with no refund.

### DJ | *only available for exclusive book outs of the venue*

Keep the party going with one of our DJs who can cater to any occasion & are \$100 per hour for a minimum of 3 hours.  
*Background music plays at all times when a DJ is not on.*

## MASTERCLASSES

- Intro to Cigars - \$79pp | 1 Hour
- Cigar and Rum or Whisky Tasting - \$99pp | 1 Hour
- Cocktail Masterclass - \$75pp | 2 Hours

[View more information here](#)

**A 10% SURCHARGE APPLIES ON THE FINAL BILL ON PUBLIC HOLIDAYS**

**ALL MENUS & PRICES ARE SUBJECT TO SEASONAL CHANGE**

**EXCLUSIVE BOOK OUTS ARE SUBJECT TO A DEPOSIT OF 50% OF THE MINIMUM SPEND**

**MINIMUM SPENDS APPLY TO ALL AREA BOOKINGS WHICH CAN BE MADE UP OF FOOD & BEVERAGE**