



LOFT ON GEORGE

ROOFTOP VENUE HIRE



LOFT ON GEORGE EVENT SPACE



Main Space & Large Balcony



Party Nook



Main Space & Party Nook



Large Balcony



Small Balcony



Upper Conference

We are a licensed venue. Party Nook is shared space with the Main Bar where people may be consuming alcoholic beverages

LOFT ON GEORGE EVENT SPACE

We offer a private meeting and event space on level 7 just above Escape Hunt. There are multiple spaces for hire including the main space, balconies and a conference space.

It is fully licensed and offers a range of food and beverage options (see following page).

A single space can be booked or the entire venue can be hired. Hiring a single space means other groups may occupy another space during your event. If you wish to have full exclusivity, then you must hire the entire venue.

You can choose to hire an **area by the hour OR** commit to a **minimum spend per hour**.

If you choose a drinks package from the following page all venue hire fees will be waived for the space that is suitable for your group size.

Area	Capacity	Price per hour	Minimum spend per hour
Party Nook	12	\$120 (\$60 kids)	\$240
Small Balcony	8	\$110 (\$55 kids)	\$220
Large Balcony	12 – 16	\$120 (\$60 kids)	\$240
Main Space	25 – 30	\$175 (\$100 kids)	\$350
Upper Conference Room	25 – 30	\$175 (\$100 kids)	\$350
Main Space + Party Nook	40 – 45	\$250 (\$150 kids)	\$500
Main Space + Party Nook + Balconies	60 – 70	\$300 (\$200 kids)	\$600
Entire Venue	80 – 100	\$325 (\$250 kids)	\$650

CATERING AND DRINKS

A full range of catering options are available including breakfast, morning tea, lunch, afternoon tea, cocktail canapes and dinner – please request our latest brochure.

A selection of premium beers, ciders, wines and soft drinks are available for purchase on a pay as you go basis.

Alternatively, you can take a drinks package. All drinks packages include free venue hire at Loft on George:

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| • 1 Hour Drinks Package | \$30pp | Choice of water, soft drinks, beer, cider or wine |
| • 2 Hour Drinks Package | \$40pp | Choice of water, soft drinks, beer, cider or wine |
| • 3 Hour Drinks Package | \$50pp | Choice of water, soft drinks, beer, cider or wine |
| • 4 Hour Drinks Package | \$60pp | Choice of water, soft drinks, beer, cider or wine |
| • BYO catering is available for \$7.50pp (NOTE: no BYO for drinks) | | |



Please consult staff for any special dietary needs

NOTE: We are a Responsible Service of Alcohol venue and drinks will not be served to intoxicated persons

KEY TERMS AND CONDITONS

- ✦ Full pre-payment is required at least 7 days prior to your event – payment can be credit card, bank transfer or PayPal
- ✦ Special requests: if you have any special requests (e.g. TV or audio visual) please let us know in advance
- ✦ Catering, Loft on George and drinks packages are nonrefundable
- ✦ On-site catering options are made fresh to order – changes or cancellations must be made at least 7 days before the event
- ✦ Rescheduling: events may be rescheduled with at least 3 days notice:
 - Events rescheduled with 3- 6 days notice will attract a 20% rescheduling fee (excluding catering costs)
 - Events rescheduled with 7+ days notice can be rescheduled for free
- ✦ Venue Cleanliness: To maintain a clean and enjoyable space for all guests, confetti, glitter-filled balloons, and party poppers are not permitted within the venue. Any unreasonable mess created during the event will incur a cleaning fee, charged to the booking party. We appreciate your cooperation in helping us keep the venue welcoming for everyone.

ESCAPE HUNT

ONE POT CATERING MENUS



CANAPES

Express Canapes:

- 6 canapes - \$35pp
 - 8 canapes - \$40pp
 - 10 canapes - \$45pp
- Grilled chicken skewers, sweet chilli and lime dip
 - Chef's Choice Finger sandwich
 - Mini caramelised tomato and fetta tarts, (warm)
 - Arancini - 4 cheese, truffle dipping sauce
 - Jalapeno Poppers, cream cheese filling
 - Bocconcini cherry tomatoes, fresh basil skewers (GF)
 - Arancini - roasted pumpkin and sage, truffle dipping sauce
 - Vegetarian frittata
 - Blackened corn and mint blinis, avocado salsa
 - House made cheese and mushroom quiche
 - Vegan Mexican roasted vegetable empanada
 - Vegan Indian spiced Aloo Bona Masala dip
 - Arancini - Vegan Bolognese
 - Smoked cod croquette, mayonnaise

All prices GST inclusive.
Delivery cost excluded

Delivery cost: \$15 weekdays | \$25 weekends | NO deliveries on Sundays | Public Holidays vary

CANAPES

Premium Canapes (choose 6):

- For 10 people: \$395
 - For 20 people: \$785
 - For 30 people: \$1145
 - For 50 people: \$1965
- Truffled mushroom pie, cheddar fondue dipping sauce
 - Citrus salmon avocado ceviche on corn tortilla, herbs
 - Angus beef slider, tomato relish, gruyere cheese
 - Shitake and water chestnut rice paper rolls, chilli lime dipping sauce
 - Mini Peking duck pancakes, hoisin sauce, cucumber and shallot
 - Roasted eye fillet of beef, mini Yorkshire pudding, horseradish
 - Charred salmon, sweet soy and fresh basil (GF)
 - Mini wagyu beef burger patties, cheese, burger sauce
 - Slow cooked pulled pork shoulder, fennel and red cabbage slaw slider
 - Tiger prawn & crunch slaw rice paper rolls, sweet chilli
 - Tartlet of wild mushrooms, slow cooked garlic
 - Roasted eggplant chutney, falafel, mozzarella fresh pesto slider
 - Gluten Free spinach and ricotta roll, tomato ketchup
 - Spinach and mixed vegetable pie
 - Chicken and mushroom pie, tomato chutney
 - Slow cooked lamb shoulder pie, rich vine ripened tomatoes, tomato ketchup
 - Classic beef pie, roasted eggplant and cumin, tomato ketchup
 - Pork and fennel sausage rolls
 - Poached Coffs Harbour prawns, ranch dressing

**All prices GST inclusive.
Delivery cost excluded**

SHARED PLATTERS

Celebrate Grazing - Charcuterie / Antipasto Platter

\$185 – 8 to 10 People

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

Cheese Platter

\$80 – 6 people

Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney, and water crackers

Celebrate Vegetarian Grazing -Vegetarian Grazing Box with Ricotta

\$120 – 8 to 10 People

A celebration of fresh and delicious vegetables with the always amazing ricotta. This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, 3 x dips, gluten free crackers and bread.

Oysters, Prawn, Salmon Platter

\$175

Oysters - (12), King Prawns - (12) Smoked Salmon (12 Slices) Baguette, Lemons, and dips.

Celebrate At Work

\$265 – 60 pieces

20 x Gourmet mixed pies, homemade puff pastry, slow braised fillings & Heinz ketchup.

20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned, and served with Heinz ketchup.

20 x Quiche, delicious assortment of vegetarian quiche, semi-dried tomato & feta, and cheddar & onion jam.

Gourmet Mixed Pies & Sausage Rolls

\$70 – 15 pieces or \$135 for 30 pieces

Delicious House made puff pastry, slow braised fillings, and Heinz ketchup.

Gourmet Mixed Pies

\$70 for 15 pieces or \$135 for 30 pieces

Savour handcrafted puff pastries, slow braised fillings, and Heinz ketchup in four distinct flavours. Perfect bites, perfected.

Gourmet Sandwiches, Wraps & Rolls Platter

\$130 (10 Sandwiches in Total)

A Chef's selection of gourmet fillings made fresh daily.

All prices GST inclusive.

Delivery cost excluded

SHARED PLATTERS

Sausage Rolls - Pork & Fennel

\$70 for 15 pieces or \$135 for 30 pieces

Succulent Pork and aromatic fennel seeds, expertly encased in our house made pastry, perfectly seasoned, and served alongside the classic richness of Heinz Ketchup.

Assorted Rice Paper Roll Platter

\$70 for 15 rolls or \$140 for 30 rolls

Vegetarian – Avocado & Silken Tofu

Chicken – Steamed chicken, shiso cress, green papaya (GF)

Varied sauces

Wraps Platter

\$65 (5 wraps cut in half – 10 pieces)

A Chef's selection of gourmet fillings made fresh daily.

Mini caramelized tomato and fetta tarts

\$65 for 15 pieces or \$105 for 30 pieces

These bite sized delights feature sweet, caramelised tomatoes harmonising with creamy fetta, creating a perfect balance of savoury and sweet in every tart. Perfect for indulging in gourmet goodness.

Jalapeno Poppers

\$65 for 15 pieces or \$105 for 30 pieces

Experience a burst of bold flavours with our Jalapeño Poppers featuring a zesty kick of jalapeño peppers and a creamy, indulgent cream cheese filling. A perfect blend of spice and smoothness in every bite.

Arancini Trio: 4 Cheese, Pumpkin, and Bolognese

\$65 for 15 pieces or \$105 for 30 pieces

Delight in our Arancini Trio featuring three top-notch flavours: the creamy richness of 4 Cheese, the savory goodness of Pumpkin, and the classic taste of Bolognese. Each bite is a journey of culinary bliss!

Caprese Skewers - Bocconcini, cherry tomatoes, basil, balsamic glaze

\$65 for 15 pieces or \$105 for 30 pieces

Enjoy the freshness of our Caprese Skewers, featuring a delicious combination of bocconcini, juicy cherry tomatoes, and fragrant basil, all elegantly drizzled with balsamic glaze. A perfect harmony of flavours in every bite.

All prices GST inclusive.

Delivery cost excluded

SHARED PLATTERS

Smoked salmon bellini, taramasalata, capers, fresh dill

\$75 for 15 pieces or \$115 for 30 pieces

Indulge in our sensational Smoked Salmon Bellini, paired with creamy taramasalata, briny capers, and a sprinkle of fresh dill. A sophisticated fusion of flavours for an irresistible and delicious food experience.

Australian and Continental Cheese

\$80 per 5-6 pax

Premium Australian and Continental cheeses, a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers. A gourmet experience that transcends expectations.

Charcuterie Antipasto & Crudites Platter

\$85

A tantalising spread featuring the finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips, luscious Tzatziki, and an array of crunchy Vegetable Crudités. Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers, A gourmet experience that delights every palate.

Mini Peking duck pancakes, hoisin sauce, cucumber, shallots (Platter)

\$70 for 15 pieces or \$135 for 30 pieces

Delight in our mini-Peking Duck Pancakes, a perfect harmony of succulent duck, hoisin sauce, crisp cucumber, and flavourful shallots. Fresh and delicious, these bite sized wonders promise mouthwatering bites.

Gluten Free Pies & Savoury Rolls

\$85 for 15 pieces

Savour an irresistible array of gluten free pies and savoury rolls, crafted for those who crave deliciousness without compromise.

Assorted Quiche Platter

\$70 for 15 pieces or \$140 for 30 pieces

Indulge in a tempting variety of quiches, where both vegetarians and non-vegetarians alike can relish delightful flavours.

SHARED PLATTERS

Trio of Cold Sliders

\$75 for 15 pieces or \$140 for 30 pieces

Savour Introducing our Trio of Cold Sliders Platter:

*Chicken Schnitzel & Slaw

*Prawn Cocktail with Iceberg Lettuce

*Pulled pork with crunch slaw

Experience a burst of diverse flavours in every bite – a perfect blend of freshness and indulgence.

Grilled Chicken Skewers

\$85 for 15 pieces or \$130 for 30 pieces

Grilled Chicken Thigh Skewers paired with two delicious dipping sauces: zesty Lime aioli and the perfect balance of sweet and heat in our Sweet Chili blend.

Finger sandwich Platter

\$60 for 15 pieces or \$90 for 30 pieces

Enjoy our made to order finger sandwiches (per finger) with Ham and Mustard, Coronation Chicken, and Smoked Salmon Cream Cheese fillings. Delight in every delicious bite!

Corn Fritters, chunky avocado salsa

\$70 for 15 pieces or \$130 for 30 pieces

Indulge in the delicious combination of the sweetest fresh corn and fragrant coriander, crowned with a luscious chunky avocado salsa. A taste sensation that promises pure culinary bliss.

Celebrate Dessert

\$135 – 20 pieces

5 x Mini macaroons

5 x Lemon tart, smashed meringue, fresh mint

5 x Chocolate tart, white chocolate ganache

5 x Mini Pavlovas, passion fruit curd, fresh mint

Fresh Fruit Platter

\$80.00

Seasonal Best / Sliced / Skin Off

All prices GST inclusive.

Delivery cost excluded



SUGAR MAMA CATERING MENUS



PLATTERS

Sandwich Platter 1

\$15pp (select 3 options)

GF bread \$5pp

Falafel and hummus wrap (V)
Creamy eggs and spring onion wrap
Cream cheese and chives (V)
Triple smoked ham with cheese, lettuce & tomato
Roasted vegetables roll (V)

Sandwich Platter 2

\$17pp (select 3 options)

GF bread \$5pp

Mini frankfurts with tomato sauce
Smoked salmon with cream cheese and dill
Slow cooked pulled beef with seeded mustard
Chicken and creamed corn

Individual Pies

\$9pp

Chicken pot pie with creamy cheese sauce
Leek and caramelized onion
Pulled beef and sweet potato

Savoury Snacks

\$8pp

Mix of cheese, pulled beef and pulled chicken croquette. GF/ V option available.

Vegetable and Hummus Platter

\$10pp

Made with carrot, celery, cucumber and red pepper with house made hummus and flatbread.

Fruit Platter

\$11pp

Made with seasonal fruits

Artisanal Cheese Platter

\$19pp

Assortment of vintage cheddar, blue cheese, triple brie, quince paste, green olives, dried fruits, grapes and pistachios. Served with water, rosemary crackers and lavosh.

All prices GST inclusive.

DESSERTS

Dessert Platter

\$14pp (select 3 options)

Mini orange cake (GF)
Chocolate brownie (GF)(V)
Caramel slice
Coconut and mixed berry slice
Chocolate fudge
Cookies and cream cheesecake slice

Cake In A Jar

\$8pp

GF option \$2pp

Dark Belgian chocolate filled with chocolate ganache and coconut cream
Dark Belgian chocolate filled with milk and chocolate ganache
Vanilla sponge filled with fresh cream and homemade berries jam
Vanilla sponge filled with homemade dulce de leche and walnuts praline

Cupcakes

\$7pp

GF option \$2pp

Vanilla
Chocolate
Red velvet
Cookies and cream
Chocolate fudge

All prices GST inclusive.

CAKES

Meringue And Lemon

Fluffy sponge cake filled with Italian meringue, caramel sauce and lemon curd.

Double Brigadeiro

Chocolate filled and covered with white and milk chocolate brigadeiros.

Churros

Fluffy vanilla sponge cake filled with homemade dulce de leche, cinnamon and vanilla custard. Covered with freshly whipped cream and churros.

Pineapple Pavlova

Vanilla sponge cake filled with pineapple compote and vanilla cream. Topped with whipped cream and pavlova.

Chocolate Mudcake

Chocolate cake with milk and bittersweet chocolate ganache. Topped with brigadeiros.

Mixed Berries & Cream

Fluffy sponge cake with homemade mixed berries jam, whipped cream and crème brulee.

Doce de Leite

Vanilla sponge cake filled with homemade doce de leite and vanilla crème brulee.

Meringue & Lemon

My mother's recipe. Chocolate cake filled with coconut and chocolate. My personal choice.

Make Your Own (Select below options)

Size: (refer to the bottom of this page)

Filling: Milk Chocolate, Cookies & Cream, Creamy Coconut, Cream & Mixed Berries Jam

Base: Vanilla, Chocolate, Red Velvet

Topping: Chocolate Buttercream, Vanilla Buttercream, Chocolate Ganache, White Chocolate Ganache

EXTRA SMALL (4 slices): \$55

SMALL (8-12 slices): \$145

MEDIUM (15-18 slices): \$190

LARGE (up to 30 slices): \$275

All prices GST inclusive.

Buns may include brioche, sourdough or wholemeal based on availability. Sandwich platters come with 3 sandwiches per person. Savoury snack – each portion comes with 5 units.