WOOLLY BAY HOTEL

PRIVATE EVENTS PACKAGES

Sunset flavours, timeless celebrations

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A WOOLLY BAY HOTEL EVENT

Where unforgettable moments are created

Woolly Bay Hotel offers two stunning spaces, perfect for any occasion. Level 1 provides an elegant setting ideal for seated lunches, dinners and corporate events with elevated views and a relaxed yet refined atmosphere. For cocktail-style celebrations, head upstairs to Woolly Bay Hotel Rooftop, where guests can enjoy sweeping bay views, signature cocktails and vibrant energy. The perfect backdrop for milestone celebrations and social gatherings.

EVENT SPACES

Versatile spaces for unforgettable events

WOOLLY BAY HOTEL
LEVEL 1 EXCLUSIVE

Host your next celebration in style by taking over the entire second floor of Woolly Bay Hotel's. Our Mediterranean-inspired dining space offers a sophisticated setting with sweeping views of Sydney's vibrant Finger Wharf. Enjoy exclusive access to a private bar and a state-of-the-art sound system—perfect for setting the ideal mood. Whether it's a milestone birthday or an intimate reception, our waterfront venue promises unforgettable memories in an exceptional setting.

SEATED 130 STANDING 185

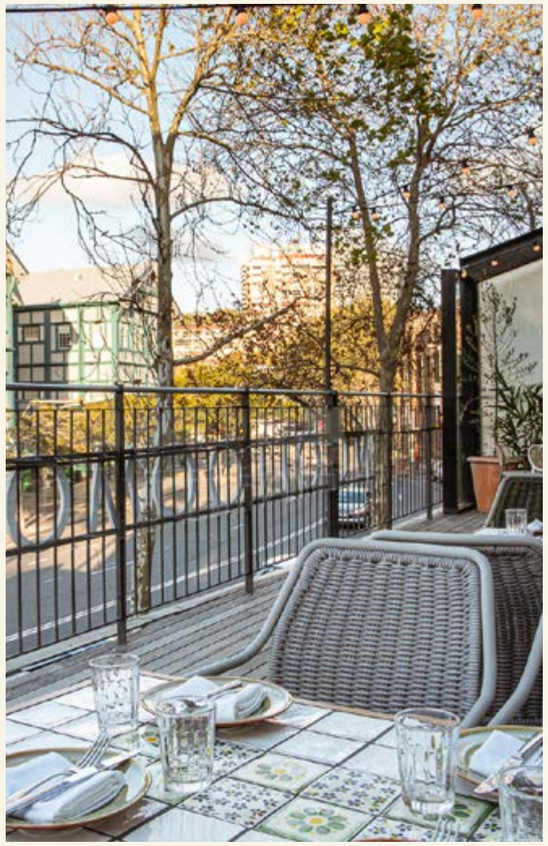
PRIVATE BAR	PRIVATE MUSIC	MICRO-PHONE	WATER VIEWS	DANCE FLOOR	TV	WHEELCHAIR ACCESS
✓	✓	✓	✓	✓	✓	✓

WOOLLY BAY HOTEL
LEVEL 1 DINING

Located on Level 1 of the Woolly Bay Hotel, it offers a Mediterranean-inspired dining space perfect for milestone celebrations, intimate gatherings, and special occasions. Enjoy emi-exclusive access, stunning views of Finger Wharf, and an elegant setting designed to create lasting memories

SEATED 70 STANDING 100

PRIVATE BAR	PRIVATE MUSIC	MICRO-PHONE	WATER VIEWS	DANCE FLOOR	TV	WHEELCHAIR ACCESS
✗	✗	✗	✓	✗	✓	✓



WOOLLY BAY HOTEL
LEVEL 1 BALCONY

Celebrate in style with one of the most iconic views of glittering Sydney Harbour!
Woolly Bay Hotel Balcony overlooks the renowned Finger Wharf Woolloomooloo, and with it's ersatile furniture configurations, the space can be easily adapted to suit a range of event styles. Perfect for milestone celebrations and special occasions, this semi-private outdoor setting ensures a memorable experience.

SEATED 26 STANDING 44

PRIVATE BAR	PRIVATE MUSIC	MICRO-PHONE	WATER VIEWS	DANCE FLOOR	TV	WHEELCHAIR ACCESS
✗	✗	✗	✓	✗	✗	✗

WOOLLY BAY HOTEL
LEVEL 1 BAR

Host an unforgettable event at the Woolly Bay Hotel Bar area. Located on level 1, our Mediterranean-themed bar area offers a semi-exclusive space ideal for milestone celebrations, intimate gatherings, or special occasions. Enjoy stunning views of Finger Wharf and create lasting memories in an elegant setting. Join us for a truly memorable experience.

SEATED 42 STANDING 80

PRIVATE BAR	PRIVATE MUSIC	MICRO-PHONE	WATER VIEWS	DANCE FLOOR	TV	WHEELCHAIR ACCESS
✗	✗	✗	✓	✗	✗	✓

ARTURO'S
ROOFTOP EXCLUSIVE

Enjoy an elegant, enclosed rooftop with a private terrace offering breathtaking views of Woolloomooloo and the Sydney cityscape. Atruro's Rooftop promises to transform your special day into an unforgettable affair, featuring a private bar, a wide range of food and beverage options, and exclusive access to the entire floor. With every detail meticulously handled, Arturo's Rooftop is the perfect all-inclusive space for a flawless event.

STANDING 150

PRIVATE BAR	PRIVATE MUSIC	MICRO-PHONE	CITY VIEWS	DANCE FLOOR	TV	WHEELCHAIR ACCESS
✓	✓	✓	✓	✓	✗	✓

ARTURO'S
ROOFTOP SEMI EXCLUSIVE

Enjoy unrivalled views of the CBD skyline from our Arturo's Rooftop spaces. With a relaxed atmosphere and a mix of lounge seating and standing areas, it's perfect for mingling with friends and family while soaking in the breathtaking backdrop. The Mediterranean-inspired design adds a touch of elegance, making it an ideal setting for unforgettable gatherings.

STANDING 100

CENTRE 30 PAX INSIDE WEST 30 PAX

TERRACE WEST 40PAX

PRIVATE BAR	PRIVATE MUSIC	MICRO-PHONE	CITY VIEWS	DANCE FLOOR	TV	WHEELCHAIR ACCESS
✗	✗	✗	✓	✗	✗	✓

ARTURO'S
ROOFTOP LOUNGE

With its plush gold booths and semi-private curtains, Arturo's Lounge exudes elegance and charm. Perfect for private events, this alfresco space is ideal for intimate gatherings, allowing you to bask in the sunshine and enjoy a delightful atmosphere.

SEATED 15

PRIVATE BAR	PRIVATE MUSIC	MICRO-PHONE	CITY VIEWS	DANCE FLOOR	TV	WHEELCHAIR ACCESS
✗	✗	✗	✓	✗	✗	✓

ARTURO'S
PRIVATE DINING ROOM

Located on Arturo's Rooftop, our Private Dining Room offers an elegant, secluded setting with modern décor and warm lighting. Perfect for intimate seated dinners and special occasions, this refined space ensures a relaxed and memorable gathering.

SEATED 20

PRIVATE BAR	PRIVATE MUSIC	MICRO-PHONE	WATER VIEWS	DANCE FLOOR	TV	WHEELCHAIR ACCESS
✗	✓	✗	✗	✗	✓	✓

CATERING PACKAGES

Food that brings people together

PREMIUM FEAST

$90PP

TO START

Sonoma Focaccia (vg)
Stracciatella vine tomatoes, basil oil, toasted almonds, aged balsamic (v, df)
Artisan Salumi Selection local cured meats, pickles, olives (gf, df)
Char-grilled Split King Prawns garlic butter, parsley, fresh lemon (gf)

MAIN

Roasted Mulloway broccolini, pea puree, crisp capers, lemon oil, mint (gf, df)
Riverina Angus Sirloin MB3+ café de Paris butter, red wine jus (gf)
Truffle Mushroom Gnocchi roasted mushrooms, parmesan, fresh herbs, truffle oil (v)

SIDES

Shoestring Fries garlic aioli
House Salad radish, eschalot, house vinaigrette (vg, gf)
Roasted Dutch Carrots honey & thyme (vg, gf)

CANAPE ADD ON

$20PP | 3 CANAPÉS

Seared Tuna avocado, chilli & coriander, corn chip (gf, df)
Zucchini Mint & Pea Arancini herb mayo (gf, vg)
Chargrilled Chicken Yakitori sesame & shallot (gf, df)

TERMS & CONDITIONS

Minimum spends apply per event space. Long weekend and public holiday surcharges apply. Prices are valid through events taking place up until June 2027
Package pricing unavailable in conjuction 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

CANAPÉ SELECTION

8 PIECE
$60PP

SELECT
3 SMALL
3 MEDIUM
2 SUBSTANTIAL

10 PIECE
$74PP

SELECT
4 SMALL
4 MEDIUM
2 SUBSTANTIAL

12 PIECE
$87PP

SELECT
5 SMALL
5 MEDIUM
2 SUBSTANTIAL

SMALL
ADDITIONAL ITEM $6.5

Sydney Rock Oyster raspberry mignonette, lemon (gf, df)
Watermelon & Greek Feta (gf, v)
Halloumi honey & pistachio (gf, v)
Roasted Cauliflower & Carrot Pakora chutney (gf, vg)
Zucchini Mint & Pea Arancini, herb mayo (gf, vg)
Southern Fried Chicken Poppers peri mayo
Barramundi Spring Roll yuzu mayo

MEDIUM
ADDITIONAL ITEM $7.5

Seared Tuna avocado, chilli & coriander, corn chip (gf, df)
Chargrilled Chicken Yakitori sesame & shallot (gf, df)
House-Made Pork & Fennel Sausage Roll
Mini Beef Pie tomato chutney
Mushroom Tartlet truffle crème fraîche & parmesan (v)
Shredded Lamb pickled cabbage, corn chip (gf, df)

SUBSTANTIAL
ADDITIONAL ITEM $12

Cheeseburger Slider pickles
Southern Fried Chicken Slider
Fish & Chips Box
Crumbed Market Fish Sandwich tartare
Rigatoni Alla Vodka Box parmesan & basil (v)

DESSERT
+$6PP PER PIECE

Italian Bambino Gelato Cone (v)
Mixed French Macarons (v)
Chocolate & Hazelnut Brownie (vg)
Lemon Curd Tart (v)

GRAZING BOARDS & PLATTERS

CATERING FOR 15 - 20 PEOPLE

GRAZING TABLE

$500

Assorted cured meats, marinated olives, local cheeses, assorted fruits, fetta, flat bread & grissini sticks

VEGAN PLATTER

$360

Traditional falafel, crispy eggplant, roasted capsicum, marinated olives, hummus, cashew & beetroot dip w flatbread

DESSERT PLATTER

$180

Assorted petit desserts

CHARCUTERIE PLATTER

$360

Assorted cured meats, marinated olives, fetta,
flat bread & grissini sticks

CHEESE PLATTER

$360

Blue cheese, double cream brie, aged cheddar, goats cheese, muscatels, quince paste, crackers & lavosh

FRUIT PLATTER

$180

Assorted fresh fruits (vg, gf)

LATE NIGHT BITES

Pork & Fennel Sausage Roll $7.50 per item
Gourmet Beef Pie Tomato Relish $7.5 per item
Sicilian Pizza Slabs (serves 15 - 20 guests)
Pepperoni - $150 per slab
Margherita (v) - $120 per slab

ELEVATE YOUR DAY

FOOD STATIONS AND EXPERIENCES

We have a range of food stations and experinces available in Level 1 Exclussive, Rooftop and Level 1 that can be set up on your day for your guests to help themselves to some amazing additional food items.

FRESH OYSTERS STATION

3PCS $25PP MIN 40PAX - AVAILABLE ONLY: ROOFTOP, LEVEL 1

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

SUSHI & SASHIMI

$50PP MIN 40PAX - AVAILABLE ONLY: ROOFTOP, LEVEL 1

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

AUSTRALIAN SEAFOOD BAR

$45PP MIN 50PAX - AVAILABLE ONLY: LEVEL 1 EXCLUSIVE

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

TACO EXPERIENCE

$25PP MIN 60PAX - AVAILABLE ONLY: LEVEL 1 EXCLUSIVE

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, and chilli sauces for all spice levels. (gf, vgo)

Three choices of tacos:

Brisket chilli Pico de gallo, jalapeno and pickled cabbage
Cajun spiced roasted cauliflower Slaw, lime mayo and coriander
Achiote chicken Pico de gallo, chipotle & jalapeno

PASTA WHEEL EXPERIENCE

$40PP MIN 60PAX - AVAILABLE ONLY: LEVEL 1 EXCLUSIVE

Indulge in a unique and 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 peppe, Spaguetti pancetta and pea.

BEVERAGE PACKAGES

Sip, celebrate, enjoy

STANDARD
BEVERAGE PACKAGE

3HR $80PP 4HR $95PP

SPARKLING WINE

La Gioiosa Prosecco, Italy

WHITE WINE

Arturo's House Bianco, Italy

ROSÉ

Arturo's House Rosato, Italy

RED WINE

Arturo's House Rosso, Italy

TAP BEERS

House Tap Beer

LIGHT BEER BOTTLED

James Boag's Premium Light

ALSO INCLUDED

Soft drink

Juices

Mineral water

OTHER BEVERAGE OPTIONS

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 option for the event when you require attendees to pay their own way.

PREMIUM
BEVERAGE PACKAGE

3HR $95PP 4HR $110PP

SPARKLING

Ovata Sparkling NV

ROSÉ

Rameau d'Or 'Petit Amour' Rose

WHITE WINE

Cantina di Gambellara 'Monopolio' Pinot Grigio, Italy

Soumah Chardonnay, VIC

RED WINE

J de. Villebois Pinot Noir, France

Alain Jaume 'Grand Veneur' Cotes De Rhone

TAP BEERS

All Tap Beer

BEER BOTTLED

James Boags Premium Light

Peroni Red

Asahi

Heaps Normal XPA

ALSO INCLUDED

Soft drink

Juices

Mineral water

BEVERAGE EXPERIENCES

Starting, or ending your special day with an experience that is extraordinary and uniquely you is what will make your day truly memorable. Let us bring to life an experience to be remembered.

CHAMPAGNE TOAST

$28 PER GLASS

Glass of Veuve Clicquot upon arrival or for toasting

COCKTAILS

$18 PER COCKTAIL

Espresso Martini, Margarita, Cosmopolitan, Aperol Spritz
Signature Cocktails available upon request

MAGNUM BOTTLES

Veuve Clicquot 1.5L $320 per magnum
AIX 1.5L $180 per magnum

A SPRITZ EXPERIENCE

Aperol Spritz Aperol, prosecco, soda
Limoncello Spritz Limoncello, prosecco, soda
Hugo Spritz Elderflower, prosecco, soda
Sante Spritz Lillet rose, amaro, bitters, prosecco, soda, orange, mint

$600 styling, station set up & staff member for 4hr duration
$15 per beverage charged on consumption
Exclusive to Arturo's Restaurant Level 1

WOOLLY BAY HOTEL

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Spaces in these images were professionally styled
by our wonderful friends at Little Lane Events.