THE NELSON HOTEL

a good place for a good time

FUNCTIONS

WELCOME

Whatever your celebration – family, friends or corporate – The Nelson Hotel, a local pub with plenty of heart, is the perfect venue your occasion.

From birthday parties and engagement celebrations to Christmas parties and corporate events, our versatile spaces and function packages can be adapted to suit your needs.

Level One – The Nelson Hotel's airy upstairs hidden gem – is ideal for exclusive private functions through to smaller groups looking for a dedicated space.

All up, The Nelson Hotel is a darn good place to come together for a good time.

Not familiar with The Nelson Hotel? You can find out plenty more here.

THE NELSON HOTEL

FUNCTION SPACE • EXCLUSIVE

LEVEL ONE

Exclusive use of Level One for private functions
50–80 people cocktail setting

Level One at The Nelson Hotel is our exclusive use function area, designed for large private celebrations.

With features reflecting the inter-war period history of the pub, Level One offers contemporary nostalgia with a relaxed, welcoming vibe. Full of texture, cosy corners and plenty of light, it's a space that you and your guests can settle into and enjoy.

With a private street entrance, Level One offers its own bar and balcony as well as an in-house PA system and projector.

Canapé, light bites and beverage packages available; minimum of 50 guests; $5500 minimum spend. Over 18 only.

More than 80 guests? Reach out to our function manager at events@thenelsonhotel.com.au to walk through your options.

THE NELSON HOTEL

FUNCTION SPACE • SEMI-PRIVATE

SPORTS LOUNGE

Semi-private space on Level One for smaller gatherings
20–40 people cocktail setting

The Sports Lounge on Level One at The Nelson Hotel is perfect for smaller gatherings looking to enjoy a relaxed space of their own.

This semi-private area works beautifully for sports groups, work teams and committees looking for a place to toast their achievements as well as smaller celebrations and gatherings with friends.

The Sports Lounge features five TV screens and a projector, making it the perfect spot to cheer on your favourite team.

Light bites and beverage packages available;
minimum of 20 guests; $1360 minimum spend. Over 18 only.

THE NELSON HOTEL

FUNCTION SPACE • PRIVATE

DINING ROOM

Private space on Level One for intimate gatherings
Up to 16 people seated

The Nelson Hotel's sun-drenched Dining Room on Level One is ideal for smaller private functions. Think long lunches, decadent dinners or focused work meetings along a beautifully hand-crafted table in a space of your own.

Features include an in-house PA system, internet connected TV screen and the ability to connect personal computers to power and internet.

Private dining and beverage packages available; minimum of 14 guests; $1360 room hire with food inclusions. Over 18 only.

THE NELSON HOTEL

FOR EXCLUSIVE FUNCTIONS

CANAPÉS

$45pp • 6 canapé choices
$55pp • 8 canapé choices
$65pp • 10 canapé choices

hot canapés

Smoked brisket slider w/ confit tomato
Vegetarian slider w/ eggplant, pumpkin and zucchini • V
Seared scallops w/ pea puree and crispy parma ham • GF
Chicken skewer w/ free range Indonesian sate • GF
Tempura broccolini w/ beetroot powder
Goat cheese puffs w/ fresh parma ham
Panko crumbed cauliflower w/ curry salt and aioli

cold canapés

Poached spanner crab w/ chervil and tarragon mayo and lavosh • GF
Caramelised onion tart w/ gorgonzola and confit mandarin
Cured Atlantic salmon w/ crème fraîche • GF
Fresh Yamba prawns w/ smoked paprika • GF
French triple cream brie on water cracker
Oysters with salmon caviar • $4 each • GF

dessert canapés

House-made caramel tart w/ almonds and white chocolate

FOR EXCLUSIVE OR SEMI-PRIVATE FUNCTIONS

LIGHT BITES

Served on platters for sharing • servings / costs per platter

Bruschetta w/ Roma tomato, feta, basil and olive oil • V • 15 • $35
Spinach and ricotta stuffed pastizzi w/ confit tomato • V • 20 • $45
House-made baby arancini balls • 32 • $72
Crab claws w/ lemon mayonnaise • 20 • $50
Salt and pepper squid w/ chilli aioli and lemon • GF • 40 • $76
Tempura prawns w/ tartare sauce • 15 • $45
Barramundi bites w/ tartare sauce • 30 • $45
Prawn twisties w/ chilli mayonnaise • 15 • $38
Panko prawns w/ tartare sauce • 15 • $38
House-smoked beef brisket sliders w/ confit tomato and mayonnaise • 15 • $105
Spring rolls w/ sweet and sour sauce • 20 • pork $90 • duck $130
Chicken wings w/ aioli • chilli glaze / curry salt • GF • 30 • $60
Panko crumbed cauliflower w/ curry salt and aioli • 30 • $60
Beef and red wine party pies • 20 • $60
Pork and veal mini sausage rolls • 20 • $50
Potato wedges w/ sweet chilli sauce and sour cream • 5 portions • $60
Beer battered hot chips w/ aioli • 5 portions • $60 • GF option $70

LIGHT BITES T&CS • SALT AND PEPPER SQUID serving number approximate based on weight
WEDGES / HOT CHIPS portions are standard bistro serving sizes

THE NELSON HOTEL

FOR DINING ROOM FUNCTIONS

PRIVATE DINING

Included with room hire • selection of 3 share plates + 3 sides

share plates

House-smoked lamb shoulder w/ braised red onion • GF
Black Tyde roast scotch fillet w/ mustard, rosemary and thyme • GF
Braised brisket w/ roast tomato and wild mushroom • GF
Lamb shank braised w/ lemon, tomato and olive couscous • GF
Roast pork belly w/ braised apple and pears • GF
Slow poached side of Atlantic salmon w/ pickled eschalot and lemon • GF
Blue eye cod fillet w/ artichokes and lemon oil • GF
South Coast snapper fillet w/ ginger, shallot and pea leaf • GF

sides

Slow roasted carrots w/ manuka honey and fresh chives • V / GF
Roast potatoes w/ chicken fat, sea salt and thyme • GF
Roast pumpkin w/ rosemary and sumac • V / GF
Steamed broccolini w/ roast tomato butter and almonds • GF
Poached cauliflower w/ house-smoked bacon and pine nuts • GF
Baked potato w/ cream, vegetable stock, thyme and crispy parmesan ham • GF
Fresh seaweed salad w/ avocado and crispy enoki mushrooms • V / GF
Roast pumpkin salad w/ Persian fetta, quinoa and lemon dressing • V / GF
Silver beet salad w/ chickpeas, smoked bacon and roasted almonds • GF
White bean salad w/ confit garlic and onion, lemon and rosemary • V / GF
Farmhouse cheddar salad w/ mixed leaf salad and red wine vinegar • V / GF
Brie and avocado salad w/ iceberg and butter lettuce and cream dressing • V / GF

FOR ALL FUNCTIONS

BEVERAGES

package

Tap beer
House wines • white, red, rosé and sparkling
Soft drinks / juices

Standard 2 hours • $59pp
Extra 1 hour • $25pp
Extra 2 hours • $48pp

on consumption

A monetary or time limit may be set with the ability to choose from the following options – tap beer, house wines, house spirits, soft drinks, bottled beer, premium spirits, list wines and/or cocktails.

A cash bar may be provided for guests to purchase their own drinks after a set time or dollar spend, which contributes to your total spend.

Beverages are served over the bar for consumption tabs with wristbands issued for semi-private event guests.

additions

Seasonal cocktail on arrival • $15 per glass
Dedicated beverage floor staff • $50 per hour (3 hour minimum)

BEVERAGE PACKAGES T&CS • ON CONSUMPTION drink options must be selected alongside total numbers required 2 weeks prior to event • Total number of ARRIVAL COCKTAILS required 2 weeks prior to event • Entire group must commit to package

LOCAL PARTNERS

We love our neighbours and by partnering with them, The Nelson Hotel can help add the extra touches for your events.

cook & baker

Cakes to Celebrate

For Cook & Baker the joy of baking is in the sharing. And with their flagship store just across the road from The Nelson Hotel, your celebrations are sure to be topped off with a beautifully crafted, organic cake.

If you're looking for a cake for your celebration, head to Cook & Baker, order your cake and let them know you're having your function at The Nelson. We'll then make sure your cake is waiting for you on the day.

ORDER ONLINE HERE

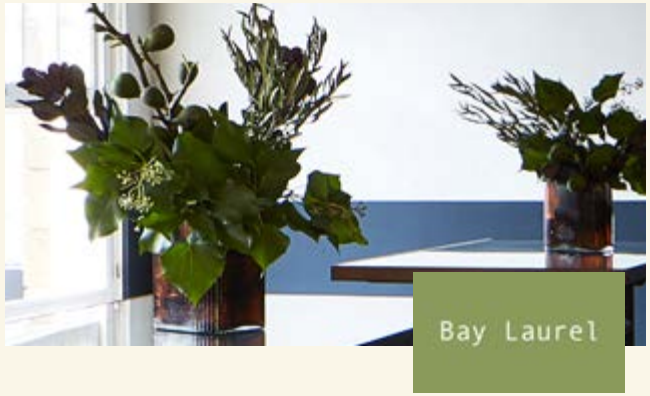
hudson's bakery

Glorious Gluten Free Cakes

Hudson's Bakery sets out to carefully hand-craft cakes that taste like your Grandma used to bake – that made you feel loved – and you won't believe it is coeliac safe gluten free.

So, if you've got allergies you need to cater for and still want to be able to have a glorious cake, head to Hudson's Bakery, order your cake and let them know you're having your function at The Nelson. We'll then make sure your cake is waiting for you on the day.

ORDER ONLINE HERE



bay laurel

Flowers to Fill the Room

Flowers bring beauty and heart into any room. Bay Laurel is able to curate the perfect blooms for whatever the celebration, adding your own personal style and making the space really feel like it has a touch of you on the day.

If you're looking for flowers for your event, reach out to Laura and let her know you're having a function at The Nelson. We'll then make sure your flowers are in place, ready for your arrival.

ORDER VIA PHONE 0438 650 454
DISCOVER THE BAY LAUREL BEAUTY HERE

THE NELSON HOTEL

LET'S START PLANNING

Fill out the interactive form below and email it to events@thenelsonhotel.com.au to ensure your function goes off without a hitch. Our website version is available here.

event details

First Name	
Last Name	
Email	
Mobile	
Function Date	
Start Time	
End Time	
No. of Guests	
Celebration Type	
Space Desired	○ Level One ○ Sports Lounge ○ Dining Room
Packages Required	○ Canapés ○ Light Bites ○ Private Dining ○ Beverages
Allergies	
Signature to Authorise	
Date	

BOOKINGS held based on this information; food selection payment operates as function deposit. • Our Bistro takes steps to minimise **ALLERGEN CROSS-CONTAMINATION**, but we cannot guarantee our kitchen or food is safe for people with severe allergies. Please speak to your function manager about any allergies.

THE NELSON HOTEL

CATERING PLANNING ...

canapés

- $45pp • 6 choices
- $55pp • 8 choices
- $65pp • 10 choices

HOT CANAPÉS

- Smoked brisket slider w/ confit tomato
- Vegetarian slider w/ eggplant, pumpkin and zucchini • V
- Seared scallops w/ pea puree and crispy parma ham • GF
- Chicken skewer w/ free range Indonesian sate • GF
- Tempura broccolini w/ beetroot powder
- Goat cheese puffs w/ fresh parma ham
- Panko crumbed cauliflower w/ curry salt and aioli

COLD CANAPÉS

- Poached spanner crab w/ chervil and tarragon mayo and lavosh • GF
- Caramelised onion tart w/ gorgonzola and confit mandarin
- Cured Atlantic salmon w/ crème fraîche • GF
- Fresh Yamba prawns w/ smoked paprika • GF
- French triple cream brie on water cracker
- Oysters with salmon caviar . $4 each • GF

DESSERT CANAPÉ

- House-made caramel tart w/ almonds and white chocolate

light bites

Served on platters for sharing.
For servings / costs see earlier menu.

- Bruschetta w/ Roma tomato, feta, basil and olive oil • V
- Spinach and ricotta stuffed pastizzi w/ confit tomato • V
- House-made baby arancini balls
- Crab claws w/ lemon mayonnaise
- Salt and pepper squid w/ chilli aioli and lemon • GF
- Tempura prawns w/ tartare sauce
- Barramundi bites w/ tartare sauce
- Prawn twisties w/ chilli mayonnaise
- Panko prawns w/ tartare sauce
- House-smoked beef brisket sliders w/ confit tomato and mayonnaise
- Pork spring rolls w/ sweet and sour sauce
- Duck spring rolls w/ sweet and sour sauce
- Chicken wings w/ aioli • chilli glaze • curry salt • GF
- Panko crumbed cauliflower w/ curry salt and aioli
- Beef and red wine party pies
- Pork and veal mini sausage rolls
- Potato wedges w/ sweet chilli sauce and sour cream
- Beer battered hot chips w/ aioli • regular • GF

FOOD SELECTIONS required no later than 2 WEEKS PRIOR to function. **PAYMENT** becomes your function deposit once made.

THE NELSON HOTEL

CATERING PLANNING ...

private dining

3 share plates + 3 sides included with room hire

SHARE PLATES

- House-smoked lamb shoulder w/ braised red onion • GF
- Black Tyde roast scotch fillet w/ mustard, rosemary and thyme • GF
- Braised brisket w/ roast tomato and wild mushroom • GF
- Lamb shank braised w/ lemon, tomato and olive couscous • GF
- Roast pork belly w/ braised apple and pears • GF
- Slow poached side of Atlantic salmon w/ pickled eschalot and lemon • GF
- Blue eye cod fillet w/ artichokes and lemon oil • GF
- South Coast snapper fillet w/ ginger, shallot and pea leaf • GF

SIDES

- Slow roasted carrots w/ manuka honey and fresh chives • V / GF
- Roast potatoes w/ chicken fat, sea salt and thyme • GF
- Roast pumpkin w/ rosemary and sumac • V / GF
- Steamed broccolini w/ roast tomato butter and almonds • GF
- Poached cauliflower w/ house-smoked bacon and pine nuts • GF
- Baked potato w/ cream, vegetable stock, thyme and crispy parmesan ham • GF
- Fresh seaweed salad w/ avocado and crispy enoki mushrooms • V / GF
- Roast pumpkin salad w/ Persian fetta, quinoa and lemon dressing • V / GF
- Silver beet salad w/ chickpeas, smoked bacon and roasted almonds
- White bean salad w/ confit garlic and onion, lemon and rosemary • V / GF
- Farmhouse cheddar salad w/ mixed leaf salad and red wine vinegar • V / GF
- Brie and avocado salad w/ iceberg and butter lettuce and cream dressing • V / GF

FOOD SELECTIONS required no later than 2 WEEKS PRIOR to function.
PAYMENT becomes your function deposit once made.

DRINKS PLANNING ...

beverages

For semi-private bookings, wristbands are provided to ensure accuracy of drinks allocation to your tab.

PACKAGE

- ○ Standard 2 hours
- ○ Extra 1 hour
- ○ Extra 2 hours

ON CONSUMPTION

Spend Limit	
Tap Beers	
Sparkling	
House Wines	
Premium Wines	
House Spirits	
Premium Spirits	
Cocktails	
Restrictions (if any)	
Dedicated Waitstaff	○ Yes ○ No

submissions

send ALL completed pages to **events@thenelsonhotel.com.au**

BEVERAGE PAYMENT must be settled on functions conclusion.

next steps ...

SUBMIT YOUR FUNCTION ENQUIRY with this completed form via **events@thenelsonhotel.com.au** or online at **thenelsonhotel.com.au/functions**.

When reviewed and initially entered in our booking system, The Nelson Hotel's function manager will be in touch to confirm your date, time and numbers.

FOOD SELECTIONS are required no less than 2 weeks prior to your event. An invoice for food costs will then be issued. Payment of this invoice is applied as your function deposit. CANCELLATIONS within 7 days of your function will incur retention of food costs.

DRINK SELECTIONS and the finer details for your function will be confirmed with our function manager once your food invoice payment is received.

Then, it's time to sit back and get ready to enjoy your event.

level one timings

Level One at The Nelson Hotel is OPEN 7 DAYS A WEEK (with the exception of exclusive use functions) with event bookings available from 10AM ONWARDS.

The BALCONY CLOSES at 11pm. LAST BAR ORDERS are at 11.20pm with all guests to be cleared by midnight, due to licensing requirements.

You and your guests are welcome to move downstairs to The Nelson Hotel's Public Bar, which remains open to 1am Thursday to Saturday.

All function bar tabs MUST BE CLEARED before leaving Level One. Bar tabs are NOT transferable to the Public Bar.

RESTRICTIONS & CONSIDERATIONS

Please read and acknowledge the following booking restrictions and considerations to confirm and finalise your booking with The Nelson Hotel.

MINIMUM SPEND: Exclusive use functions on Level One at The Nelson Hotel has a minimum spend of $5500 and $1360 for semi-private functions in the Sports Lounge. There is no minimum spend for our Dining Room above the room hire costs.

18TH / 21ST BIRTHDAYS + HENS / BUCKS: The Nelson Hotel has a strict no 18th or 21st birthday, hens and/or bucks parties policy. If at any time during your function we discover that it is in fact any of these occasions, the function will be immediately ended and all guests will be asked to leave the venue. The full deposit amount will be forfeited.

UNDER-AGED GUESTS: As per our liquor license, no under-age guests are allowed within Level One (our upstairs space) at The Nelson Hotel at any time. If under-aged guests (inclusive of babies) are present, your function will be moved or cancelled at the discretion of the duty manager.

CAKEAGE: No cakeage fees apply at The Nelson Hotel.

SECURITY: No security is required for groups under 50 guests. For groups over 50, 1 guard is required per 50 people which will be charged at $50 per hour per guard (3 hour minimum).

ALLOCATED AREAS: The Nelson Hotel reserves the right to decrease your booked area if final guest numbers are significantly smaller than area capacity.

DECORATIONS: Decorations must be pre-approved by your function manager and must not be obstructive to surrounding guests. No items can be attached to any surfaces and all must be removed upon departure. No confetti under any circumstances. Cleaning fees may apply. Decorations may be installed at a mutually convenient time prior to the event at the discretion of the function manager.

EXTERNAL F&B: No external food or beverage (excluding celebration cakes) is permitted unless prior permission has been obtained.

MUSIC AND AUDIO-VISUAL: The Nelson Hotel may play your music though our in-house system (standard 3.5mm headphone jack only – no Blue-tooth or Apple connection). Bands / DJ's are at the discretion of the venue. A microphone is available for speeches etc. Music levels are at the discretion of the duty manager.

INSURANCE / DAMAGES: The Nelson Hotel will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You, the function booking person or entity, are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf. The Nelson Hotel takes no responsibility for any injury encountered due to cutting of celebration cakes on-site.

RESPONSIBLE SERVICE OF ALCOHOL: In accordance with the NSW State Government's RSA laws, The Nelson Hotel reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The Nelson Hotel's premises without liability. Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- The Nelson Hotel or any part of it is closed due to circumstances outside the hotel's control.
- The function client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The function might prejudice the reputation of The Nelson Hotel.
- Food selection payment has not been paid by the due date.

DRUG USE: The Nelson Hotel enforces a strict no drugs policy. Any patron warranting suspicion of having taken or being in possession of illicit substances will be ejected immediately from the premises and reported to police.

DISABILITY ACCESS: Unfortunately, we are unable to provide lift access to Level One, nor ambulant bathrooms. Disability access and an ambulant bathroom are available for all ground floor areas.

DRESS: Minimum dress standards apply. Minimum requirements are smart casual wear – work wear is not permitted. Fancy dress is at the discretion of hotel management.

FINAL NUMBERS AND DETAILS: Guaranteed minimum numbers of guests attending and all final details must be provided to your function manager no less than 7 days prior to the event. Once given, numbers can increase up to 3 days prior to the event, however may not decrease.

CANCELLATIONS: If cancellation occurs within 7 days prior to the event date, you, the function booking person or entity, will be charged 100% of the food costs.

THE NELSON HOTEL

232 Oxford Street, Bondi Junction NSW 2022 • 02 9389 6032 • **thenelsonhotel.com.au**

GOT QUESTIONS? Reach out to The Nelson Hotel's function team via events@thenelsonhotel.com.au.

discover LEVEL ONE for yourself

open 7 days a week • **12pm onwards** • bar / balcony / darts room / sports lounge / dining room

a good place for a good time