

FUNCTION PACK

**THE
GOLDEN
SHEAF**



WELCOME TO THE GOLDEN SHEAF

An enduring entertainment icon in Sydney's East, The Golden Sheaf is a heritage-listed, community institution that has welcomed generations of locals and visitors through its doors. From city slickers to party-goers and ladies who lunch, The Golden Sheaf's leafy oasis in Double Bay provides the perfect escape from city life.

LET US INTRODUCE OURSELVES.

Relax in our beer garden with delicious food under our 80-year-old fig tree, enjoy canapes and cocktails on the rooftop or step it up and dance all night long to DJs and live music in the band room. Day or night, Monday to Sunday, come and create golden memories with us and let our experienced events team take care of the rest.



FROM CITY SLICKERS TO PARTY-GOERS AND LADIES WHO LUNCH, THE GOLDEN SHEAF'S LEAFY OASIS IN DOUBLE BAY PROVIDES THE PERFECT ESCAPE FROM CITY LIFE.

From corporate events to long lunches; milestone celebrations and cocktail parties, we love to bring your events to life. Whether your goal is to get your colleagues, friends or family together to celebrate, drink or eat - we're here to make every experience unique and memorable.

We are here to guide, advise and shape everything to suit your occasion and ensure your vision comes to life. Our experienced functions team will work with you on a food and beverage offering, whilst being suited to your budget and desired event brief.

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THE CANOPY

With its lush botanical setting nestled among the branches of our iconic fig tree, The Canopy's urban treehouse bar atmosphere is truly one-of-a-kind.

The room is perfect for corporate events or engagement celebrations with its own bathrooms, bar, AV system, screen and balcony - it's the ultimate space for an enchantingly intimate experience.

The Canopy is well-shielded from the hustle and bustle of The Golden Sheaf's additional spaces and is perfect for cocktail events, celebratory sit-down dinners or lunches.

SPACE TYPE						
PRIVATE	60	150	N	Y	Y	Y



SUNSET

Sunset is a versatile semi-private space designed for intimate events and special occasions. With warm interiors, comfortable lounge seating and plenty of natural light, this space strikes the perfect balance between atmosphere and privacy.

With a capacity for 26 seated guests or 60 cocktail-style, it's well-suited to birthdays, engagement celebrations, corporate gatherings and everything in between.

SPACE TYPE						
SEMI-PRIVATE	26	60	N	N	N	Y



SUNRISE

Sunrise is a stylish semi-private space designed for relaxed cocktail-style events. Featuring plush booth seating and a warm, intimate atmosphere, it's perfect for birthdays, engagement parties, corporate socials and casual celebrations.

Suitable for up to 30 guests, it's a great choice for milestone celebrations, work functions and casual get-togethers. For larger occasions, pair the space with the Rooftop to accommodate up to 130 guests.

SPACE TYPE						
LOUNGE	N/A	30	N	Y	N	N
SUNRISE & ROOFTOP	N/A	130	N	Y	Y	Y



GOLDEN BAR EXCLUSIVE

Step into our Golden Bar, the stunning main centrepiece of Level 1. This versatile space features luxurious touches, accommodates up to 100 guests cocktail-style, and delivers a premium, exclusive experience.

With seamless connections to adjoining spaces, the Golden Bar is your ideal space for a memorable celebration.

SPACE TYPE						
PRIVATE	N/A	100	N	N	Y	Y



GARDEN BAR

Whether you're planning an intimate celebration or a larger celebration, the Garden Bar offers a flexible event space to suit. Host up to 120 guests in a semi-private setting, or enjoy exclusive use for up to 250 guests cocktail-style.

Perfect for corporate events, milestone birthdays, engagement parties and social occasions of all sizes.

SPACE TYPE						
HALF ROOM	N/A	60	N	N	N	N
SEMI-PRIVATE	N/A	120	N	N	N	N
EXCLUSIVE	N/A	250	BYO	N	Y	Y



SIDE GARDEN

Perfect for casual celebrations and easygoing catch-ups, the Side Garden is a relaxed outdoor space with capacity for up to 60 guests cocktail-style

Surrounded by greenery, it provides a comfortable, open-air setting where guests can gather, mingle, and enjoy the evening as it unfolds.

SPACE TYPE						
OUTDOOR	N/A	60	N	N	N	N



GROUND FLOOR EXCLUSIVE

Take over the Ground Floor at Golden Sheaf exclusively and make it yours. Designed for up to 600 guests cocktail-style, this expansive space is ideal for large events, brand activations, and celebrations that call for impact.

With a lively atmosphere and seamless indoor-outdoor flow, it's built for events that bring people together, keep the energy high, and carry the celebration from start to finish.

SPACE TYPE						
PRIVATE	N/A	600	N	Y	Y	Y



LEVEL 1 EXCLUSIVE

Level 1 Exclusive delivers a generous indoor-outdoor setting made for events of scale. With capacity for up to 500 guests cocktail-style, it's perfect for everything from milestone celebrations to corporate gatherings.

The space can be styled and configured in a variety of ways, making it perfect for dynamic events that need room to move and evolve.

SPACE TYPE						
PRIVATE	N/A	500	N	Y	Y	Y

CANAPES

15 Pax minimum

COLD

Sydney Rock Oysters, mignonette

Heirloom cherry tomato tart, olive, goats curd
v. lg

Steak tartare, capers, cornichons, parsley,
toast lg

Raw tuna, cucumber, lime, toast ld lgo

Melon, jamon, balsamic

Cucumber, ricotta, olive ld, v lg

Prawn toast, creme fraiche, herbs ld, lg

HOT

Mushroom arancini ld, v

Crispy fried chicken, hot sauce, pickles ld

Spiced lamb kofta, white bean hummus ld

Truffled bechamel croquettes, pesto, pecorino ld, lg

Fried chicken dumpling, soy vinegar, chilli oil

Chicken or lamb skewers, romesco

SUBSTANTIAL

Mushroom casarecce, parsley v

Prawn curry, rice, fried shallots

Cheeseburger slider, pickles, special sauce lg, ld

Fried chicken slider, slaw, pickles, spicy mayo lg, ld

Pulled pork tacos, chipotle mayo, slaw, pickles lg

EXTRA PCS 6 EA

BRONZE | 50PP

2 cold 2 hot 1 substantial

SILVER | 60PP

3 cold 3 hot 2 substantial

GOLD | 75PP

4 cold 4 hot 2 substantial 1 Cheese & charcuterie station

ADD-ONS

Dessert + 5pp Churros with caramel sauce

Mixed macarons



We take your allergy and dietary requirements very seriously. Most dietaries can be accommodated with prior knowledge. Please advise your needs with your event planner.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

SHARE BOARDS & PLATTERS

SHARE BOARDS | 20PCS

Mushroom arancini, aioli ^{ld v} | 70

Crispy fried chicken, hot sauce, pickles ^{ld lg} | 80

Spiced lamb kofta, white bean hummus ^{lg} | 110

Truffled bechamel croquettes, pesto, pecorino ^{lg ld} | 100

Cheeseburger slider, tomato, pickle, special sauce ^{lg ld} | 140

Fried chicken slider, slaw, pickles, spicy mayo ^{lg ld} | 140

Pulled pork tacos, chipotle mayo, slaw, pickles ^{lg} | 140

Sliced Schnitzel platter, tahini yoghurt mayo ^{ld lg} | 150

Sliced Rump steak platter, chimichurri | 170

Churros, salted caramel sauce ^{lg ld} | 60

PLATTERS

Suggested serving for 15 guests

Charcuterie selection ^{lg} | 125

Cheese selection, ^{lg ld} | 125

Cheese & charcuterie selection ^{lg ld} | 175

Dips & mezze selection ^{lg} | 125



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GOLDEN PACKAGE

**55PP SHARED
SET MENU**

MINIMUM 2 PEOPLE

TO START

Warm focaccia, alto olive oil ^{vg lg}

White Bean Hummus, smokey paprika, focaccia ^{v lg ld}

Grilled Halloumi, poached pear, honey, thyme ^{v ld}

SHARED MAINS

Seared Salmon, roasted kipfler potatoes, tuscan cabbage, red pepper sauce ^{ld}

1/2 Bannockburn Chicken, roasted green tomato salsa

Rocket & Parmesan Salad ^{v ld}

Chips ^v

SOMETHING SWEET

Churros caramel, cinnamon sugar ^{v ld lg}



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DAY CONFERENCE PACKAGE

MORNING TEA | 16PP

Select 2 food items

AFTERNOON TEA | 9PP

Select 1 food item

Fresh fruit bowl, coconut yoghurt ^v

Maple granola, greek yoghurt, seasonal poached fruit ^{ld}

Selection of mini danish ^{v, ld, lg}

Bacon sliders, tomato relish ^{ld, lg}

Tomato & Swiss cheese mini croissant ^{v, ld, lg}

Lemonade scones, peach jam, whipped cream ^{v ld lg}



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BEVERAGE PACKAGES

STANDARD

2 hours - 53 per person

3 hours - 68 per person

4 hours - 81 per person

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

PREMIUM

2 hours - 65 per person

3 hours - 78 per person

4 hours - 93 per person

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet



BEVERAGE ADD-ONS

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



GET

IN

TOUCH

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