

2019/20

WEDDINGS

HOST co

2019/20

**Your venue and food set
the mood, which is why our
weddings always wow.**

Let's work together to design your special day by honing in on the personal details that make you more than a cookie-cutter couple.

Choose from our character-filled venues steeped in heritage, and start the next part of your story in style, without the stress.





Plated Menu

Also known as a sit down or seated dinner, a plated menu event is typically more formal, where guests at allocated tables or seats are served an individual plated meal. The option of alternatively served courses, means that two dishes are served for each course and placed in front of the guest in an alternate order. We offer complimentary alternative courses at our weddings.

Sharing Menu

Also known as communal or family style, a sharing menu is perfect for a more relaxed event where you want to avoid the disruption of a buffet station with guests having to get up and down from their seats. Sharing style is where the menu is placed in the centre of the table to allow the guests to share dishes and help themselves while seated.

Cocktail Menu

This option provides a relaxed and very social style of reception where guests can freely mingle and move about while both bite-size and substantial canapes are offered directly to guests. You can also add grazing and/or live cooking stations where guests can be served small dishes.



Package One

\$90 pp

YOUR FOOD STORY

Three Chef's Selection Canapés per person

Entrée: Select two entrées from our seasonal menu for an alternative course

Main: Select two mains from our seasonal menu for an alternative course

Signature chocolates with a selection of tea and coffee

WE TAKE CARE OF

- Cutting and serving your wedding cake
- Placing your name cards and bonbonniere for each guest
- Personalised menus on each table
- A dedicated Wedding Specialist
- Exclusive use of the Bridal Suite within the Holme Building only
- Chair covers in white or black with your choice of coloured sash





Package Two

\$100 pp

YOUR FOOD STORY

Signature Cocktail on Arrival

Eight Canapés per person from our Hot and Cold Canapé Menu

Two Canapés per person from our Substantial Canapé Menu

Two Dessert Canapés

or

Replace the Dessert Canapés for one additional Substantial Canapé per person

WE TAKE CARE OF

- Cutting and serving your wedding cake
- A dedicated Wedding Specialist
- Exclusive use of the Bridal Suite within the Holme Building only
- Cocktail furniture including ottomans, lounges and cocktail tables

Package Three

\$107 pp

YOUR FOOD STORY

Three Chef's Selection Canapés per person

Sharing Starter

Sharing Mains: Select three main courses and two side dishes from our seasonal menu

Sharing Dessert: Served with a selection of tea and coffee

WE TAKE CARE OF

- Cutting and serving your wedding cake
- Placing your name cards and bonbonniere for each guest
- Personalised menus on each table
- A dedicated Wedding Specialist
- Exclusive use of the Bridal Suite within the Holme Building only
- Chair covers in white or black with your choice of coloured sash





Package Four

\$110 pp

YOUR FOOD STORY

Three Chef's Selection Canapés per person

Entrée: Select two entrées from our seasonal menu for an alternative course

Main: Select two mains from our seasonal menu for an alternative course

Dessert: Select two desserts from our seasonal menu for an alternative course

Signature chocolates with a selection of tea and coffee

WE TAKE CARE OF

- Cutting and serving your wedding cake
- Placing your name cards and bonbonniere for each guest
- Personalised menus on each table
- A dedicated Wedding Specialist
- Exclusive use of the Bridal Suite within the Holme Building only
- Chair covers in white or black with your choice of coloured sash

Package One

Select one white, one red and one beer

WHITE

Star Bay Sauvignon Blanc (Marlborough, NZ)
Wayville Estate Chardonnay (South Eastern Australia)

RED

Collectors Block Shiraz (Multi Region, SA)
Collectors Block Cabernet Sauvignon (Multi Region, SA)

SPARKLING

Mad Hatter Blanc de Blanc (Orange, NSW)

BEER

Boag's Premium
Hahn Super Dry

INCLUDED

Boag's Premium Light,
5 Seeds Cloudy Cider
and Soft drinks

ON THE CLOCK

4 Hours: \$41.00pp
5 Hours: \$45.00pp
6 Hours: \$50.00pp
7 Hours: \$55.00pp

Package Two

Select one white, one red, one sparkling and one beer

WHITE

Goose Island Sauvignon Blanc Semillon (McLaren Vale, SA)
Mad Hatter Pinot Gris (Adelaide Hills, SA)

RED

Goose Island Cabernet Sauvignon (McLaren Vale, SA)
Castelli Estate The Sum Shiraz (Great Southern, WA)

SPARKLING

Mad Hatter Prosecco (King Valley)
Goose Island Sparkling (McLaren Vale, SA)

BEER

Little Creatures Pale Ale
James Squire 150 Lashes

INCLUDED

Boag's Premium Light,
5 Seeds Cloudy Cider
and Soft drinks

ON THE CLOCK

4 Hours: \$45.00pp
5 Hours: \$50.00pp
6 Hours: \$55.00pp
7 Hours: \$60.00pp

Package Three

Select one white, one red, one sparkling and one beer

WHITE

Amelia Park Trellis Sauvignon Blanc Semillon (Margaret River, WA)
Lawson's Dry Hills Pinot Gris (Marlborough, NZ)

RED

Smidge Houdini Series Cabernet Sauvignon (McLaren Vale, SA)
Mount Trio Single Vineyard Shiraz (Porongurup, WA)

SPARKLING

Goose Island Sparkling (McLaren Vale, SA)
Santa Margherita Prosecco (Eastern Veneto, IT)

BEER

Asahi
Heineken

INCLUDED

Boag's Premium Light,
5 Seeds Cloudy Cider
and Soft drinks

ON THE CLOCK

4 Hours: \$50.00pp
5 Hours: \$55.00pp
6 Hours: \$60.00pp
7 Hours: \$65.00pp

Package Four

Includes a range of soft drinks, orange juice and mineral water

ON THE CLOCK

4 Hours: \$20.00pp
5 Hours: \$24.00pp
6 Hours: \$27.00pp
7 Hours: \$30.00pp

Add a little extra fizz

Moët & Chandon
Chandon Brut

KIDS' MEALS

We provide a selection of tasty menus for 5-12 year-olds.

ALCOHOL-FREE

Guests over 12 years will enjoy the grown-up catering package paired with the non-alcoholic beverage package.

SIMPLE SURCHARGES

Held on a Sunday: A 10% surcharge applies for all weddings and events.

Held on a Public Holiday: A 20% surcharge applies for all weddings and events.

After Midnight: A 10% surcharge applies to every hour your event is held past midnight.

MINIMUM NUMBERS

Minimum numbers apply to our venues, however we have different size spaces and will work with you to create the perfect solution. If your guest list is smaller than the minimum number for the space, a venue hire charge may apply.

CORKAGE

We can cater for BYO, but a corkage rate will apply, depending on your event's duration.

DIETARY SPECIFICS

If you or your guests have food allergies or intolerances, let your Wedding Specialist know so we can detail what's in our dishes. Our chefs are also able to create tailored dishes.

MENU TASTINGS

We run monthly menu tastings for events and recommend that you book into one 4-6 months out from your wedding date. We charge per person for the menu tastings and it will depend on the style of menu that you select.

GIFT AND CAKE TABLES

We'll dress your gift and cake tables at no additional cost.

WIRED FOR SOUND

Use our wireless microphone and lectern at no additional cost.

SELECT SUPPLIERS

Our range of preferred suppliers can help shape your day. Ask your dedicated Event Specialist for more information.

STYLE IT

To help you style your space, your Event Specialist can offer advice or connect you with our preferred stylists so you can create your vision.

PHOTOGRAPHY PERMITS

To access some areas within the university grounds, you'll need a permit that may include an additional fee. Your Wedding Specialist will arrange a permit if needed.





If you're trying to time the sunset for your photos, you'll need to plan your wedding to begin at least 30 minutes before the timed sunset. This way your guests can enjoy the setting sun during the cocktail hour while you capture the beautiful sunset hues in your wedding photos. If you want your ceremony to occur during sunset, time the start of your wedding 15 minutes before the scheduled sunset time.

JANUARY	8:00 - 8:15pm
FEBRUARY	7:30 - 8:00pm
MARCH	6:50 - 7:30pm
APRIL	5:15 - 6:50pm
MAY	4:50 - 5:15pm
JUNE	4:50 - 5:00pm
JULY	5:00 - 5:15pm
AUGUST	5:15 - 5:30pm
SEPTEMBER	5:30 - 6:00pm
OCTOBER	6:00 - 7:20pm
NOVEMBER	7:20 - 7:50pm
DECEMBER	7:50 - 8:10pm

ARRIVING AT HOSTCO

Driving away from the city on Parramatta Road, turn left into the grounds at the Ross Street entrance, then take the first left onto Science Road. Continue along Science Road and you will arrive at the Holme Building.

PARKING

'Pay & Display' parking is available on Science Road and around the University of Sydney at a flat rate. Hourly parking is available after 3pm, except at the Western Avenue and Shepherd Street Car parks.

While we don't have accommodation available on site, we've partnered with local options and offer a special rate for bookings.

VERIU CAMPERDOWN
5-minute drive, 10-minute walk

VERIU BROADWAY
5-minute drive, 14-minute walk

ST PAUL'S
5-minute drive, 14-minute walk



For booking information
and site visits contact our
Event Specialists.

info@hostcosydney.com
02 9563 6245
www.hostcosydney.com

