



SOCIAL EVENTS

Green Moustache

LEAFY SPACES

The Sky room

Our private event space the Sky Room boasts a leafy outlook over the treetops with it's very own balcony overlooking North Sydney, a retractable roof and in built AV equipment.

For the cooler months there's a stunning, central fireplace. The private room is ideal for corporate luncheons and dinners, media events, product launches and conferences

Seated Lunch/Dinner 40 - Cocktail 60

The Main dining

For larger groups, exclusive use of the main dining area is perfect. Situated in the heart of the venue this space enjoys the bustling Green Moustache atmosphere making it an exceptional space for media events and larger corporate luncheons and dinners. Features include a floor to ceiling glass wall which looks out onto North Sydney's greenery, a stunning high ceiling and bespoke modern furnishings

Seated Lunch/Dinner 60 - Cocktail 90

The full venue

The entire venue includes the main dining area, the bar area, the sky room and the rooftop terrace. The interiors are modern and fresh with plants adorning every corner; designed to feel like a lush oasis escape. The high ceilings and glass walls which look out North Sydney's treetops create a gorgeous, inclusive space for your guests to party in

Seated 140 - Cocktail 250





GROUP DINING MENUS

Lunch and Dinner

BLOSSOM MENU

Two courses - 60pp

Three courses - 70pp

IN FULL BLOOM MENU

Two courses - 75pp

Three courses - 85pp

Indulge in our group dining experience with a choice between the Blossom Menu or the In Full Bloom Menu. We offer two or three courses where guests share entrees and select their own mains and desserts from the menu on the day - no pre-orders or alternate serves required!

Sample menu:

Blossom menu

TO START:

Garlic Schiacciata

ENTREES:

Szechuan Black Pepper Squid (GF,DF)

Handmade Burrata (V)

MAINS:

Market Fish, Japanese broth (GF,DF)

Twice Cooked Pork Belly (DF)

SIDES:

Beers Battered Chips (V,DF)

DESSERTS:

Rhubarb and Coconut Panna Cotta (DF,VG)

Death by Chocolate, raspberry crumb (V)

In Full Bloom menu

TO START:

Garlic Schiacciata

ENTREES:

Hiramasa Kingfish Sashimi (GF,DF)

XO Scallops (GF)

MAINS:

Junee Lamb Rump, chickpea butter (GF,DF)

250g Darling Downs Scotch Fillet (GF)

SIDES:

Beers battered Chips (V,DF)

Brussel Sprouts (GF,DF)

DESSERTS:

Rhubarb and Coconut Panna Cotta (DF,VG)

Death by Chocolate, raspberry crumb (V)

Cheese, lavosh, quince, muscatels (V)

CANAPE MENU

Seared Tuna Skewers (GF)
King Ora Salmon and Scallop Sashimi (GF, DF)
Crispy South East Asian Prawns (GF,DF)
Pork Dumplings (DF)
Polenta Crumbed Flathead (GF,DF)
Chargrilled Lamb (GF)
South East Asian Chicken Satay Skewers (GF, DF)

Malaysian Pork Belly Skewers (GF,DF)
Baby Bocconcini Skewers (GF,V)
Mix Vegetables Satay Skewers (GF, DF, VG)
Panko Crumbed Black Fungi and Truffle
Arancini (VG, DF)
Golden Beetroot and Sweet Potato Arancini (V)
Vegan Dumplings (DF, VG)
Coconut Laksa Bean Curd Puff (GF,DF,VG)

Five Varieties 45pp
Six varieties 50pp
Seven Varieties 55pp

Add Substantials \$10pp per variety

Whiskey Beef Sliders
Thai Veggie Sliders (V)
Pulled Pork Sliders (DF)
Chola and Kale Sliders (VG,DF)
Seafood Selection (DF)
Wagyu Beef Pad See Ew (DF)
Tofu Pad See Ew (GF, DF, VG)
Goat Curry (DF,GF)
Roast Tomato and Eggplant Curry (V,DF,GF)

Add Dessert \$7pp per variety

Wattle Seed Crème Brûlée (GF)
Caramel Affogato and Cinnamon Churros
Mango Sticky Rice (GF, DF, VG)





DRINKS PACKAGES

The Cocktail Package - 2 hours \$75pp
(For groups of up to 30 guests)

Includes beers hand selected by our sommelier, soft drinks, coffee and team and two cocktails of your choice from a list of housemade cocktails

The Standard - 3 hours \$60pp

Sparkling, white & red wines, with 2 beers, hand selected by our sommelier, includes light & mid strength beer, soft drinks & juice

The Oasis - 3 hours \$75pp

3 hours of Lager, Pale Ale, light beer, soft drinks, juice, coffee & tea
Your choice of four wines from a select list

The High Roller - 3 hours \$99pp

Glass of Champagne on arrival
3 hours of Prosecco, magnums of Rose and Shiraz,
Lager, Pacific & light beer hand selected by our sommelier, house spirits,
soft drinks, juice, coffee & tea

Keep the Drinks Flowing

INCLUDE A CHAMPAGNE TOWER FOR THE WOW FACTOR

30 glasses with prosecco 450

55 glasses with prosecco 750

91 glasses with prosecco 1200

Upgrade to French champagne 780

Upgrade to French champagne 1300

Upgrade to French champagne 2150

ADDITIONAL OPTIONS FOR YOUR BEVERAGE PACKAGE:

Include house spirits 15pp

Add a fourth or fifth hour of drinks for 15pp per hour

Welcome Cocktail 15pp

Bespoke Cocktail 20pp

Finale Options 10pp

Raise a toast to round off your evening, your choice between:

Homemade Limoncello, Suntory whisky from Japan, Australian Starward whisky,

Woodford Reserve bourbon from USA, Scottish Monkey Shoulder whisky





EXPERIENCE STATIONS

Include a stunning grazing station for guests to enjoy on arrival

Cheese Station

Small (10-12 people) 350, Large (20-25 people) 550

Charcuterie Station

Small (10-12 people) 350, Large (20-25 people) 550

Freshly Shucked Oyster Station

10 x dozen 900, Add 5 x dozen for 450

Seafood Station

Small (10-12 people) 550, Large (20-25 people) 900

Dessert station

Small (10-12 people) 300, Large (20-25 people) 500

Candy Station

20kg 975

THE FINAL TOUCH

Flowers

Choose from a modern spattering of single stem flowers delicately placed down the middle of the table or go for more traditional floral bouquets from our floral partner

Balloon garlands

Available in a variety of colours and sizes, add a pop of colour and fun to your reception. Garlands can be created around the entrance and around various poles around the venue

Candlesticks

Add a touch of elegance and hire our collection of vintage brass candlesticks
From 5 including candle

DJ

Booking us out exclusively? Add a DJ to bring the dancefloor to your event.

Photo booths

Create memories then taunt your colleagues with them forever
Hire an open booth or flower wall booth
From 649 for two hours





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