

**WHITE HORSE**

**Events Package**

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# The Restaurant

Executive Chef Jed Gerrard has created a Set menu and a Vegetarian set menu for groups of 7 and above.

At one table, the maximum size of a booking in the Restaurant is 12 persons. The largest group booking is 20 persons split over four tables.

Please enquire with our team if you'd like to hire the restaurant exclusively. Custom menus and drink packages are available.

## Set menu

88pp

- Whole-wheat sourdough, fermented honey butter
- Honeydew melon, goats curd, lime, shiso
- Cured swordfish belly, calamari crisps, fermented chilli, betel leaves
- Raw tuna, avocado, trout roe, cucumber, brown rice toshu
- Free range Chicken leg, eggplant, nduja, currants, radicchio
- Royal blue potato, black garlic, white onion, mustard seeds
- Red velvet lettuce, champagne chive vinaigrette
- Adelaide hills brie ice cream, strawberry, macadamia

## Vegetarian set menu

85pp

- Whole-wheat sourdough, fermented honey butter
- Honeydew melon, goats curd, lime, shiso
- Vegetable larb, fermented chilli, betel leaves
- Oxheart tomato, pine nuts, stracciatella, yellow chilli
- Ricotta dumplings, butternut pumpkin, shallot
- Royal blue potato, black garlic, white onion, mustard seeds
- Red velvet lettuce, champagne chive vinaigrette
- Adelaide hills brie ice cream, strawberry, macadamia





#### Premium set menu

120pp

- Whole-wheat sourdough, fermented honey butter
- Honeydew melon, goats curd, lime, shiso
- Roasted chicken skin, liver mousse, davidson plum
- Oxheart tomato, pine nuts, stracciatella, yellow chilli
- Raw tuna, avocado, trout roe, cucumber, brown rice tozazu
- Skull island king prawns, sweetcorn, carnaroli rice, ice plant
- Pardoo wagyu scotch fillet (mbs7+), black pepper, bequinho peppers, white onion
- Summer greens, buttermilk curd, guanciale
- Royal blue potato, black garlic, white onion, mustard seeds
- Adelaide hills brie ice cream, strawberry, macadamia
- Whipped Mango cream, passionfruit, pineapple, coconut

#### Premium vegetarian set menu

110pp

- Whole-wheat sourdough, fermented honey butter
- Honeydew melon, goats curd, lime, shiso
- Vegetable larb, fermented chilli, betel leaves
- Oxheart tomato, pine nuts, stracciatella, yellow chilli
- Avocado, cucumber, sesame seeds
- Sweetcorn, carnaroli rice, ice plant
- Ricotta dumplings, butternut pumpkin, shallot
- Royal blue potato, black garlic, white onion, mustard seeds
- Red velvet lettuce, champagne, chive vinaigrette.
- Adelaide hills brie ice cream, strawberry, macadamia
- Whipped mango cream, passionfruit, pineapple, coconut

Essential for all bookings 7 and above.

Menus are subject to seasonal changes.

A service charge of 10% will apply for groups 7+

Unfortunately, speeches are not possible in the restaurant.



# The Blue Room

**Our beautiful PDR overlooking Crown Street, the Blue Room is perfect for groups of up to 50 people cocktail mode and up to 28 guests dining.**

## **Exclusive & Private booking**

Exclusive usage entails the exclusive use of the space with your own dedicated bar and bar tender.

The Blue Room has its own private section of the courtyard for pre dinner drinks or exclusive group of 40+ people. The courtyard section is weather dependant and open till 10pm.

Exclusive use requires a pre-selected drink package including beers, wines, sparkling and cocktails.

We have a range of dining, canapés & beverage packages available and are happy to tailor events upon request.

Flexibility with booking times and minimum spend may be possible based on demand and individual circumstances.

For entire Bar floor or whole venue events please email [events@thewhitehorse.com.au](mailto:events@thewhitehorse.com.au) to discuss availability & packages.

Exclusive events require a 50% deposit 14 days prior. Final payment is due 3 days prior. Deposits are transferable with 7 days notice. Within 7 days deposits are non refundable.

Prices are valid for 14 days from quotation. Menus subject to change to similar alternatives.

A 10% service charge applies for group bookings.

All decorations & printed menus to be approved by events manager.



# The Bar



A peach light glow emanating from the ground floor stairwell directs you upstairs to the Bar, where guests will find a light and airy space flowing into the terrace garden, decorated in eye-catching block colours. Low tables are topped with navy blue and the striking bar top is made from dramatic dark green Bizanto brushed quartz marble. Guests can sink into light blue leather tub chairs or perch on saffron yellow wool or khaki velvet ottomans. The space opens onto a leafy terrace planted with large- and small-scale plants, set off with camels and off-white tones for a breezy spot to drink and dine.



# Canapé packages

## Platter package

Mixed platters of cold meats, cheeses, vegetable crudités and condiments served with sourdough bread and crispbreads.

\$20pp

## Canapé options

Based on a minimum of 20 guests & a minimum of 6 canapés per person

6 pieces: \$36 - 3 cold, 3 hot

8 pieces: \$48 - 4 cold, 4 hot

11 pieces: \$70pp - 4 cold, 4 hot, 2 substantial & 1 desert

Custom packages – Prices are based on 1 piece per person

## Cold (6 options)

- Cured market fish, sesame cracker, avocado, cucumber, brown rice vinegar (GF, VGO)
- Beef tartare, crispy potato, dijon mustard, egg yolk (GF)
- Toasted sourdough, tapenade, fermented chilli (VG)
- Roasted chicken skin, liver mousse, grape, davidson plum (GF)
- Stracciatella tartlet, tomato, yellow chilli, basil (GFO, VG)
- Rock oyster, frozen mignonette, horseradish (GF)

## Hot (6 options)

- Aged cheddar croquette, salsa rossa (VG)
- Black truffle falafel, truffle yogurt (VG)
- Kimchi arancini, chilli mayo (VG)
- Crispy prawn, nahm jim sauce, coriander, (GF)
- Fried chicken, sweet chilli sauce, spring onion
- In house pork sausage roll, smoky tomato relish.

## Substantial (4 options)

- Ricotta dumpling, butternut pumpkin, parmesan (VG)
- Pardoo wagyu beef, smokey capsicum sauce, shishito pepper (GF)
- Cheeseburger slider (VGO)
- French fries, saltbush and vinegar (GF, VGO)

## Desserts (1 option)

Assorted chocolate truffles (GF)

## Dietaries

GF = gluten free

GFO = gluten free option

VG = vegetarian

VGO = vegetarian option

Canapés subject to seasonal changes.





# Beverage packages

## \$30 pp / hr beverage pack

- Bizarro Spritz
- NV Petes Pure Prosecco
- 2023 Greystone Pinot Gris
- 2023 Le Juice, Gamay
- Hawkes Lager
- Softs

## \$35 pp / hr beverage pack

- Bizarro Spritz
- Margarita
- NV Petes Pure Prosecco
- 2023 Greystone Pinot Gris
- 2023 Le Juice, Gamay
- Hawkes Lager
- Philter XPA
- House Spirits
- Softs

## \$45 pp / hr beverage pack

- Bizarro Spritz
- Margarita
- Negroni
- Louis Roderer Champagne
- 2023 Greystone Pinot Gris
- 2023 Le Juice, Gamay
- Hawkes Lager
- Philter XPA
- House Spirits
- Softs

## \$85pp 2.5hr wine pack

- NV Matho Prosecco, Veneto, Italy
- 2024 Wickhams Road, Chardonnay, Yarra Valley
- 2022 Domaine Pinchinat, Rose, Provence FRA
- 2023 William Downie Cathedral, Pinot Noir Victoria, AUS
- 2022 Yangarra Shiraz, McLaren Vale

\*Lists subject to change to similar alternatives.



# The Whole Horse

**The White Horse is proud to offer the whole venue for exclusive hire. This includes both levels from the ground floor Restaurant to the Bar on level 1, the Blue Room and Open Air Terrace.**

Capacity up to 150 guests with a mix of casual seated and standing.

- 2 levels
- 2 dedicated serviced bars
- 2 kitchens
- 1 open air courtyard
- 1 balcony space

Entertainment, DJs and music can be provided. AV capabilities and floral arrangements can be organised via a recommended supplier. Please let us know of any further requirements upon enquiry.



# Contact

381 Crown St Surry Hills NSW 2010

## Opening hours:

### Restaurant

Dinner: Tuesday - Sunday

Lunch: Thursday - Sunday

### The Bar

Tuesday & Wednesday - Exclusively

Thursday - 530pm till late

Friday - 3pm till late

Saturday - 2pm till late

Sunday 2pm till 9pm

Bookings: [www.thewhitehorse.com.au](http://www.thewhitehorse.com.au)

General inquiries: [info@thewhitehorse.com.au](mailto:info@thewhitehorse.com.au)

Event inquiries: [events@thewhitehorse.com.au](mailto:events@thewhitehorse.com.au)

Instagram: [@whitehorse.sydney](https://www.instagram.com/whitehorse.sydney)

Facebook: [@whitehorse.sydney](https://www.facebook.com/whitehorse.sydney)

Located on Crown St in the heart of Surry Hills, a reinvented White Horse has reopened after undergoing a complete overhaul by a team of hospitality veterans led by Director Craig Hemmings to bring locals an inviting multi-storey venue that features a buzzy ground floor restaurant and an upstairs Bar, open-air terrace and intimate private function room.

"We've approached the White Horse with a contemporary lens, elevating the offering without the price tag." – Craig Hemmings



# An icon reborn





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