

CELEBRATE IN STYLE
WITH A CLASSIC END-OF-YEAR EVENT



HOTEL KURRAJONG
CANBERRA



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CELEBRATE IN STYLE

In this most historic of Canberra's hotels, the echo of the past is never far away. It's woven into the fabric of the walls, in the grooves of the hand-carved mantel, in the black and white photos that adorn the pavilion walls, and in the passion of the team as they share tales of bygone days.

Modern conveniences blend seamlessly with Art Deco glamour, and impeccable service adds to the style. After all, this is a hotel where you come to work, to sink into custom-made furniture and reflect, to spoil yourself, and to immerse yourself in the delights of the nation's capital.

With a touch of elegance, plenty of class and only the finest touches of detail, let the magic of Hotel Kurrajong Canberra inspire you this festive season.

Indulge in beautiful handcrafted menus, perfectly matching beverages and unforgettable service that will ensure your event is a resounding success.

Let our professional event specialists artistically create your perfect end of year event.



OUR GIFT TO YOU

SPEND \$5,000*

and receive 1 night in a classic room with breakfast for two at Hotel Kurrajong Canberra

SPEND \$10,000*

and receive 2 nights' accommodation in a heritage room at Hotel Kurrajong Canberra with dinner for two on one evening in Chifley's Bar & Grill and breakfast for two daily

SPEND \$15,000* OR MORE

and receive 2 nights' accommodation in a TFE Hotel of your choice in Australia with breakfast included for two daily

*Terms and conditions apply.

Subject to availability, minimum spend and numbers.



THE KURRAJONG COURTYARD

OUR SPACES

For decades after opening in 1926, Hotel Kurrajong was the jewel in the social and political history of Canberra. After extensive and careful renovation, “the light on the hill” once again shines as a venue for unforgettable experiences in the Nation’s Capital.

Our private dining rooms and stylish meeting and event spaces suit a range of occasions, from diplomatic events, business, and boardroom meetings, to weddings, birthdays, and other celebrations.

The hotel’s elegance and old-world charm combine effortlessly with sophisticated, first-class facilities that make hosting your event seamless. Our five spacious meeting and event spaces have modular furnishings, flexible layouts, and excellent audiovisual equipment.

Whether it is a cocktail event for 200 guests, a theatre-style meeting for 150 guests or a boardroom meeting for 8 delegates, our dedicated event team can cater for every need. Indulge in beautiful handcrafted menus, perfectly matched beverages and unforgettable service that will ensure your event is a resounding success. We pride ourselves on our professional and personalised service. Let our event specialists create an event or occasion to remember.

SELECT YOUR PERFECT LOCATION

*Terms and conditions apply.
Subject to availability, minimum
spend and numbers.

**We offer a complimentary
wet weather backup.

KURRAJONG COURTYARD**

A stunning outdoor precinct sanctioned off from the outside world with a hedge of florals and greenery. This stunning courtyard is perfect for sundowners and cocktail events in the summer and cosy wood fire events in the winter.

\$1,500*

Cocktail capacity 200 guests | Banquet capacity 200 guests

THE KURRAJONG ROOM*

The perfect location for weddings, gala dinners and larger conferences, the Kurrajong Room features 10ft high ceilings and is located directly off the lobby.

\$1,200*

Cocktail capacity 200 guests | Banquet capacity 100 guests

MURDOCH ROOM

Located in a converted administration wing, the Murdoch Room is named after the architect who originally designed the Hotel - John Smith Murdoch.

\$1,100*

Cocktail capacity 50 guests | Banquet capacity 30 guests



SELECT YOUR PERFECT LOCATION

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ISABELLA'S DINING ROOM

Isabella's Dining Room, named after one of the early managers of Hotel Kurrajong Canberra, has been furnished to the highest standards.

\$500*

Banquet capacity 8 guests

CHIFLEY'S BAR & GRILL + KURRAJONG ROOM*

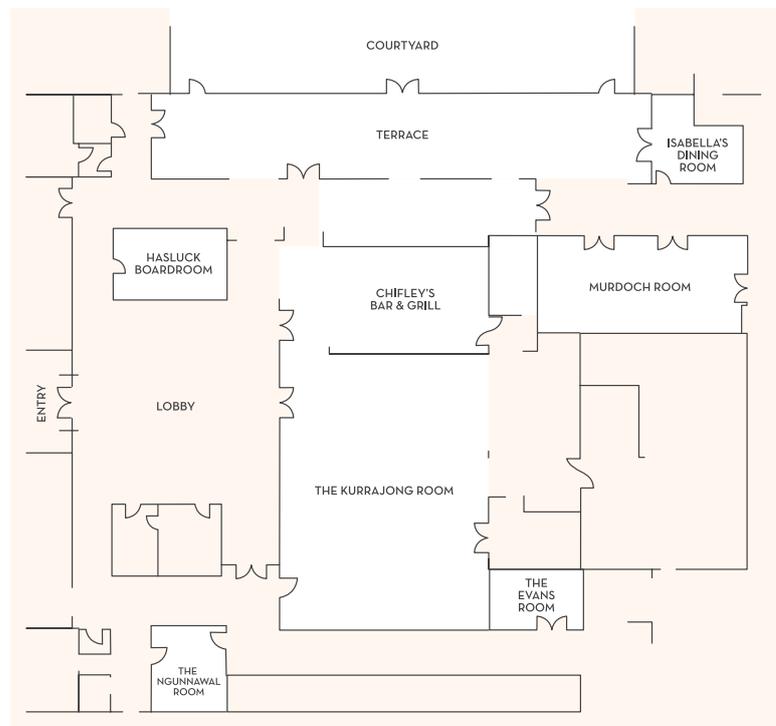
\$20,000* minimum spend

Cocktail capacity 300 guests | Banquet capacity 180 guests

CHIFLEY'S BAR & GRILL, KURRAJONG ROOM, TERRACE + COURTYARD**

\$24,000* minimum spend

Cocktail capacity 500 guests | Banquet capacity 180 guests





PRIME MINISTER'S BANQUET

\$72 per person for 2 courses

\$83 per person for 3 courses

\$7 side dish per person

*Minimum spend may apply.

Please note that the menus are indicative only and are subject to change based on our seasonally available produce.

Minimum 20 guests | Set course for under 20 guests

PLATED 3 COURSE ALTERNATE DROP

Keep even the harshest critics and highest dignitaries happy with a sumptuous alternate drop, created from freshly sourced regional produce.

ENTRÉE

Poached chicken, apple witlof salad, Champagne dressing or Seafood and fennel salad, honey mustard dressing

MAIN

Roast turkey breast, sage chestnut stuffing, and cranberry jus or Slow-roasted fillet of beef, celeriac purée, mushroom cream sauce

DESSERT

Traditional pavlova served with lemon curd, fresh berries and coulis or Traditional Christmas pudding, brandy vanilla anglaise

ADD A SIDE DISH

Roasted garlic and rosemary potatoes or Mixed leaves with Champagne dressing





“LIGHT ON THE HILL” PACKAGE

\$140 per person

Minimum 25 guests

Just like the famous speech delivered near the end of Chifley’s term as Prime Minister paid tribute to Australia’s labour movement, the “Light on the Hill” package will leave a lasting memory.

CANAPÉS

Blue swimmer crab tartlet
Prosciutto wrapped asparagus
Roasted red capsicum, Persian feta bruschetta
Minted olive chicken

SALAD

Witlof, orange salad
Roasted capsicum, green beans, feta salad
Tasting plate (cured meats, pickles)
Mixed leaf salad, pomegranate dressing

ENTRÉE

Cold green gazpacho soup, fresh oyster, lemon oil
Vermouth poached prawns, Thousand Island dressing
Harvey Bay scallop ceviche, wakame salad

MAIN

Backed maple glazed ocean trout
Roast turkey breast, sage-pistachio stuffing, cranberry jus
Honey-bourbon glazed ham, pineapple chutney

Served on share plates

Buttered seasonal greens
Herb roasted sweet potato
Honey roasted butternut pumpkin

DESSERT

Raspberry tart	Brûlée spoons	Mince pie
Chocolate mousse	Mini pavlova	Fine chocolates
Macarons	Christmas pudding	

ACCOMPANIED BY

2-hour Silver Beverage Package
Tea and coffee

*Minimum spend may apply.

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ISABELLA'S CHRISTMAS HIGH TEA

\$75 per person

*Minimum spend may apply.

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Minimum 10 guests

Isabella Southwell was the first manageress of Hotel Kurrajong from its opening in 1926 till her death in 1946 and the first licensee for the short period from 1931 - 1933. A true hostess, our Christmas High Tea named in her honour will delight your guests this festive season.

WELCOME COCKTAIL

SWEET & SAVOURY DELIGHTS

Served on high tea stands and share plates

Smoked turkey, cranberry finger sandwich
Shaved honey ham, brie cheese finger sandwich
BBQ pork slider
Mini shepherd's pie
Quiche Lorraine
Homemade scones
Raspberry tart
Chocolate mousse
Macaroons
Brûlée spoons
Mini pavlova
Christmas cookies
Christmas mince pie
Fine chocolates

ACCOMPANIED BY

Christmas cocktail on arrival
Free-flowing sparkling wine
Barista made coffee and fine tea infusions throughout



English tourists, 1840s, with a group of people in front of the site of the Kurrajong, early 19th century.

ROARING 20'S COCKTAIL PARTY

\$85 per person

Minimum 25 guests

Take your guests back to a time of Art Deco and 1920s glamour and be immersed in a flood of flavour with cold and hot canapés and our signature Chef Live Station experience and style your cocktail event 1920s glamour.

WELCOME COCKTAIL

Christmas cocktail on arrival

COLD (CHOOSE 3)

Oyster gazpacho shots
Bocconcini, cherry tomato, basil skewers
Roasted pepper, goat cheese tartlet
Thai chicken salad spoon
Smoked salmon mousse tartlet
Swiss brown mushroom ragout tartlet
Thai beef salad spoon
Poached chicken nam jim
Blue swimmer crab salad
Roasted vegetable, halloumi cheese tartlet

HOT (CHOOSE 3)

Vegetable spring rolls, sweet chilli sauce
Vegetable samosas, mint yoghurt
Chicken satay, peanut sauce
Tandoori chicken, cumin yoghurt
Cauliflower pakora, mint yoghurt
Thai fish cakes, sweet chilli dip
Beetroot feta arancini, pesto dip
King prawn, chorizo skewers
Seared scallops cauliflower purée, salmon caviar
Crispy coconut crumbed prawns

*Minimum spend may apply.
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indicative only and are subject to
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available produce.

CHEF LIVE STATION (CHOOSE 1)

Organic penne pasta

Pesto or arrabiata sauce, parmesan cheese wheel, pecorino, roasted vegetables, pine nuts, olive oil

Roasted pumpkin risotto

Sage butter, parmesan cheese wheel, pecorino, roasted vegetables, pine nuts, olive oil

Australian cheese selection

Double brie, Tarago River Gippsland blue, Maffra cheddar, dried fruits, quince paste, crackers, grissini, lavosh

Antipasto

Prosciutto, duck liver pâté, salami, terrine, smoked lamb, smoked chicken, marinated artichokes, grilled asparagus, grilled capsicum, pickles, olives

All Chef Live Stations accompanied by condiments and bread selection

ACCOMPANIED BY

Christmas cocktail on arrival
4-hour Silver Beverage Package



KURRAJONG GARDEN BBQ PARTY

\$52 per person

*Minimum spend may apply.

Please note that the menus are indicative only and are subject to change based on our seasonally available produce.

Minimum 25 guests

Sanctioned from the outside world with a hedge of florals and greenery, the Kurrajong Courtyard is a stunning space, perfect for your BBQ experience.

BBQ

Grilled sausages, caramelised onions
Thyme, garlic marinated chicken
Chef's selection of two seasonal salads
Selection of breads
Selection of condiments

UPGRADE YOUR PACKAGE?

Rosemary marinated lamb cutlets \$8 per person
Grilled lemon ginger tiger prawns \$8 per person
Thyme marinated beef steaks \$7 per person

DESSERT

Fruit pavlova
Mini lemon meringue tart

CHIFLEY'S END-OF-YEAR CELEBRATION LUNCH

\$45 per person

*Minimum spend may apply.

Please note that the menus are indicative only and are subject to change based on our seasonally available produce.

Maximum 20 guests

Looking for a less formal affair? Enjoy your end-of-year celebration in a casual setting in Chifley's Bar & Grill.

ENTRÉE

Roasted pumpkin, green beans, Persian feta, cranberry, honey mustard dressing

or

Maple soy glazed Tasmanian salmon, green apple fennel salad, chilli lemon dressing

MAIN

Roasted turkey breast, sage pistachio stuffing, cranberry jus

or

Grilled sirloin of black Angus beef, brandy cream sauce

Mains served with roasted kipfler potatoes and buttered vegetables

DESSERT

Pavlova, fresh berries, lemon curd, fruit coulis

or

Christmas pudding, brandy custard, fresh berries

*Served alternative

ACCOMPANIED BY

A glass of house sparkling wine on arrival





BEVERAGE PACKAGE

1 hour | \$21 per person
2 hours | \$27 per person
3 hours | \$33 per person
4 hours | \$39 per person
5 hours | \$45 per person

1 hour | \$28 per person
2 hours | \$35 per person
3 hours | \$41 per person
4 hours | \$48 per person
5 hours | \$54 per person

1 hour | \$12 per person
2 hours | \$19 per person

SILVER

Chain of Fire Sparkling Wine
Chain of Fire Semillon Sauvignon Blanc
Chain of Fire Shiraz Cabernet
Cascade Light
Great Northern Crisp
Juice, soft drinks
Sparkling and still water

GOLD

Veuve Tailhan Blanc de Blanc
Block 50 Semillon Sauvignon Blanc
Block 50 Shiraz
Fat Yak
Great Northern Crisp
Cascade Light
Juice, soft drinks
Sparkling and still water

NON-ALCOHOLIC

Orange juice, apple juice, soft drinks
Sparkling and still water

You are also welcome to set up a bar tab or have an open bar where guests can purchase their own drinks.

ADD A LITTLE MORE?

CHEF LIVE STATION (CHOOSE ONE)

1 hour | from \$15 per person

BBQ grill | \$19 per person*

Rosemary marinated lamb
Thyme, garlic marinated chicken
Grilled lemon ginger tiger prawns
Marinated beef steak

Organic penne pasta | \$20 per person

Pesto or arrabiata sauce, Parmesan cheese wheel, pecorino, roasted vegetables, pine nuts, olive oil

Roasted pumpkin risotto | \$20 per person

Sage butter, parmesan cheese wheel, pecorino, roasted vegetables, pine nuts, olive oil

Australian cheese selection | \$15 per person

Double brie, Tarago River Gippsland blue, Maffra cheddar, dried fruits, quince paste, crackers, grissini, lavosh

Antipasto | \$20 per person

Prosciutto, duck liver pâté, salami, terrine, smoked lamb, smoked chicken, marinated artichokes, grilled asparagus, grilled capsicum, pickles, olives

Christmas dessert | \$20 per person

Pavlova, Christmas pudding, White Christmas, chocolate mousse, seasonal cut fruits, mini panna cotta, fruit mince pies, gingerbread cookies

Seafood | \$40 per person

Shucked oysters, poached prawns, steamed NZ green lip mussels, cured salmon

Roast carvery | \$19 per person**

Maple glazed ham
Slow roasted leg of lamb
Herb roasted turkey breast

All Chef Live Stations accompanied by condiments and bread selection

*Choose two meats

**Choose one meat

ADDITIONAL CANAPÉS

From \$7 per piece

SPARKLING WINE WALL OR TOWER

1 hour | \$12 per person

2 hours | \$18 per person

3 hours | \$24 per person

4 hours | \$30 per person

5 hours | \$36 per person

BESPOKE COCKTAIL BAR (CHOOSE 2 FROM CHIFLEY'S CLASSIC COCKTAIL MENU)

1 hour | \$24 per person

2 hours | \$37 per person

3 hours | \$49 per person

4 hours | \$61 per person

5 hours | \$74 per person

STYLING

Ask our team for suggestions

ACCOMMODATION

Ask our team for rates and availability



HOTEL KURRAJONG
CANBERRA

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