


EST 1860


RAG &
FAMISH
HOTEL


Functions Pack

Proudly hosting the people of North Sydney since 1860, The Rag & Famish caters to all events from large cocktail affairs to intimate dinners in our private dining room.

Whether you are looking for a space to host your next birthday soiree or the best place for your next corporate board meeting, 'The Rag' offers a versatile array of areas suitable for any occasion.








 www.ragandfamish.com.au/functions

 events@ragandfamish.com.au

 199 Miller St, North Sydney NSW 2060

Let us help you Celebrate



Cocktail	Seated Dining	Private Bar	Bathroom Access	AV: Mic + TV	Private Music	Table Service
						

MAIN ROOM



Our restaurant is for diners looking for something with a touch of sophistication. Our Dining room offers food & beverages of the highest quality, combined with attentive & friendly service we provide the perfect dining experience for all occasions, be it a corporate lunch, special occasion or any excuse to dine out!

Perfect for semi-exclusive events of up to 25 guests on one of our carefully curated set menus or casual dining events of up to 12 guests A la Carte.

X	20	X	✓	X	X	✓



PRIVATE DINING ROOM

Our private dining room is an intimate space ideal for smaller events that still require an upscale feel. Quietly tucked away in our restaurant located on level 1 of the Rag & Famish, this space is the perfect place to host your next board meeting or private dinner with friends.

Offering full table service from our expert restaurant staff, the private dining room caters to seated events of up to 25 guests.

X	25	X	✓	X	X	✓




***FOR SEATED EVENTS OF 12+ A SET MENU IS REQUIRED**

RESTAURANT CAN BE HIRED EXCLUSIVELY FOR UP TO 50*

THE LOUNGE & LANDING

Located upstairs in Anchor Bar on level 1 of the Rag & Famish, these spaces both offering unique heritage style character to create the perfect setting to host both social & corporate style events. Available for semi-exclusive reservations during the week or exclusively on Sat & Sun

Both spaces can be reserved separately for more intimate cocktail style gatherings of up to 30 guests.

LOUNGE	30	20	X	✓	X	X	X
LANDING	30	20	X	✓	✓	X	X
LOUNGE & LANDING	60	40	X	✓	X	X	✓
							



ANCHOR BAR

Boasting balcony area, private bar and AV capabilities including private music, TV + Mic - Level 1 of The Rag & Famish is the perfect place for your next private event.

Seeping with heritage style character and charm this space is perfect for social & corporate events.

150	80	✓	✓	✓	✓	✓
						



CANAPÉ PACKAGES

MINIMUM ORDER 20 GUESTS

PACK 1: 5 CLASSIC, 1 SUBSTANTIAL

PACK 2: 4 CLASSIC, 1 PREMIUM/1 SUBSTANTIAL

PACK 3: 4 CLASSIC, 2 PREMIUM/1 SUBSTANTIAL

CLASSIC

Slot

MUSHROOM ARANCINI: Aioli (V)

CAULIFLOWER: Tahini, Almond (VGN/GF/DF)

MAC & CHEESE CROQUETTES: Garlic Aioli (V)

HALLOUMI SKEWERS: Honey, Mint (V)

CRUMBED CHICKEN GOUJONS: Aioli

PRESSED LAMB: Parsley, Pickled Radish(GF/DF)

Bold

PUMPKIN TART: Blue Cheese, Walnut (V)

BRUSCHETTA: Tomato, Shallot, Basil, Oregano, Lemon (V)

RICE PAPER ROLL: Duck, Cucumber, Carrot, Shallot, Sweet Chilli, Coriander

COMPRESS WATERMELON SKEWER: Fetta, Mint (V)

CROSTINI: Crème Fraiche, Smoked Salmon, Capers

PREMIUM

Slot

CHICKEN SKEWERS: Oregano, Tzatziki (GF/DF)

SCALLOP: Ginger, Chilli, Soy (GF)

SELECTION OF TACO: Choice of Fish/Chicken/Veg, Coleslaw, Chimichurri

MINI BEEF PIE: Onion Marmalade, Mustard

SPICED LAMB BALLS: Tzatziki (CBDF)

Bold

OYSTER: Shallot Mignonette, Avruga

CEVICHE: Cucumber, Radish, Chive, Lime, Avruga

CRAB POMME SOUFFLE: Aioli, Mustard, Chive, Lime, Avruga

ASSORTED SUSHI BALL: Nori (CBV/GF/DF)

FRITTATA: Spinach, Capsicum, Pea, Fetta (GF)

SUBSTANTIAL

Slot

BEER BATTERED FISH & CHIPS: Tartare Sauce

BRAISED BEEF SLIDER: Swiss Cheese, Smoked BBQ

KALE CHICKPEA SLIDER: Relish (V)

HOKKIEN NOODLE STIR FRY: Chicken/Beef/Veg

SALT & PEPPER SQUID: Chips, Lemon

Bold

THAI SALAD: Noodle, Cucumber, Tomato, Chilli, Onion, Carrot, Peanut Dressing, Chicken or Beef

POKE BOWL: Salmon, Rice, Avocado, Radish, Pickled Ginger, Wakame, Soy Dressing (CBV)

DESSERT

CHOCOLATE BROWNIE

MINI GELATO CONES

BANQUET PACKAGES

PACK 1: 2 COURSES

PACK 2: 3 COURSES

ALL THE MAINS COMES WITH TWO SIDES
BREAD AND BUTTER ON THE TABLE ON ARRIVAL

MINIMUM ORDER 12 GUESTS

ENTRÉES

SCALLOP: Apple, Black Pudding

HUMMUS: Chickpeas, Zaatar, Pita Bread (V)

BURRATA HEIRLOOM TOMATO SALAD: Tomato, Croutons, Basil, Vinaigrette

SASHIMI: Fennel, Orange, Avruga, Soy Dressing

CRISPY PORK BELLY: Pumpkin, Apple

SHEFTALIA: Lemon Tahini, Chilli Oil



MAINS

SLOW COOKED BEEF RUMP: Truffle Mash, Red Wine Jus

HERB CRUST LAMB RUMP: Parsnip Puree, Spinach

BBQ SHORT RIB: Turnip, Horse Radish Cream

CORN FED CHICKEN BREAST: Savoy Cabbage, Coriander Wild Rice, Romesco,

DUCK BREAST: Sweet Potato, Pickled Fig

PAN SEARED MARKET FISH: Sauce Vierge, Jerusalem Artichoke

SPICE ROAST CAULIFLOWER: Chimichurri, Raisin, Almond (V)

PAN FRIED GNOCHHI: Garlic, Chilli, Cherry Tomato, Beurre Noisette (V)

BLACKRICE: Wilted Spinach, Fetta, 63 Degree Egg (V)

SIDES

CRUSHED POTATO: Thyme, Garlic

SHOESTRING FRIES: Aioli

STEAMED VEGETABLES: Lemon Vinaigrette

MIXED GREEN: House Dressing

DESSERT

RAG CHOCOLATE CAKE/Chantilly Cremè (GF)

CREAM MILLE FEUILLE/Berries

OTHER OPTIONS AVAILABLE*

(v) vegetarian • (vgn) vegan • (gf) gluten free • (df) dairy free

PLATTERS

CATERS FOR 20 GUESTS

MARGHERITA PIZZA: Cherry Tomatoes, Buffalo Mozzarella, Basil Oil (V)

FULLY LOADED PEPPERONI PIZZA: Pepperoni, Napolitana, Mozzarella

DIAVOLO PIZZA Spicy Salami, Jalapeños, Red Onion, Chilli Flakes

GRAZING STATION

BRUSCHETTA: Tomato, Shallot, Basil, Oregano, Lemon (V)

CHICKEN SKEWERS: Oregano, Tzatziki (GF/DF)

SELECTION OF TACO: Choice of Fish/Chicken/Veg, Coleslaw, Chimichurri

BRAISED BEEF SLIDER: Swiss Cheese, Smoked BBQ

KALE CHICKPEA SLIDER: Relish (V)

MUSHROOM ARANCINI: Aioli (V)

WHOLE HONEY GLAZED LEG OF HAM CARVERY PLATTER

Á LA CARTE MENU AVAILABLE*



(v) vegetarian • (vgn) vegan • (gf) gluten free • (df) dairy free

BEVERAGE PACKAGES

AVAILABLE FOR EVENTS OF 30+

Classic Package

2 Hour Pack

3 Hour Pack

4 Hour Pack

BTW Sparkling

BTW Pinot Grigio

BTW Shiraz

BTW Rose

Carlton Draught

Pure Blonde

VB

Cascade Light

Assortment of Teas, Coffee, Soft Drinks & Juices

***PRE-PAID ON CONSUMPTION BAR TABS ARE AVAILABLE; THIS OPTION CAN INCLUDE ALL BEER, WINE, SPARKLING, CHAMPAGNE & SPIRITS, OR A BESPOKE BEVERAGE TAB CAN BE CURATED ACCORDING TO TASTE.**

4 Hour Beverage Packages Are Available With Approval Only*

Feelin' Fancy Package

2 Hour Pack

3 Hour Pack

4 Hour Pack

Classic Range Included*

Pizzini Prosecco

Vasse Felix Classic Dry White

Catalina Sounds Sauvignon Blanc

Elderton Chardonnay

Vasse Felix Classic Dry Red

La Celia Malbec

See Saw Pinot Noir

Peroni

Coopers Pale Ale

4 Pines Pacific

Cascade Light

TERMS & CONDITIONS

Please note that we do not have disability access, we have one male & one female bathroom on level one.

We do not accept BYO

MINIMUM SPEND

If the minimum spend agreed upon is not met, the difference will be charged as venue hire.

MUSIC

The venue uses an in-house music system which plays a mixture of playlists. To access our in house system, or for live entertainment, it requires a level exclusive event. External contractors will need to provide a copy of insurance policies.

MINORS

Under 18's are permitted in the venue under supervision at all times by a parent or legal guardian. The premises allows minors to attend the venue, however all minors must be out of the venue by 10pm.

DAMAGE & LOSS

Any damage costs incurred by the venue during the event will be charged to the client. We take no responsibility for any damages or loss of property of any items left in the venue.

SMOKING

Designated Smoking and Vaping areas in venue.

FINAL NUMBERS & PAYMENT

A 25% deposit is required to reserve your space. Final payment is required 3 days prior to your event. Final numbers and catering must be finalised 14 days prior to your event date. Numbers can increase but not decrease after this date.

DECORATIONS

Decorations are welcome, please inform your functions coordinator, we allow for items to be dropped and stored at the premises prior to your event, and access to the space 1 hour before commencement of the event. The venue requests no sticky tape on the walls, or confetti.

SECURITY HIRE

Should management deem appropriate, your function may be requested to book additional security.

The events manager will advise at the time of enquiry.

All 21st Birthdays over 20pax require security*