

CASTLEROSE

SUPPER CLUB

Our sub terranean venue can be booked for private functions.

The space is for those chasing an intimate experience. The decadent, plush and somewhat lavish space offers intimacy and an unmatched vibe.

Bespoke & luxury dining awaits your guests with the flexibility to customize and personalize your dining and drinking options as you see fit.

Perfect for small format weddings, milestone birthdays and exclusive corporate events. Audio visual options also available.



Capacity:

Seated Functions – 40 guests (lunch or dinner)

Cocktail Functions – 70 guests (from 12pm daily)

Large Groups – from 7 – 40 guests (seated)
(see set menu's \$95pp or \$145pp)



Cocktail Functions

GRAZING \$30PP

CHARCUTERIE

Jamon Iberico
Salami
Wagyu Bresaola
Mortadella

CHEESE

Kris Lloyd Buffalo Brie
Heidi Farm Gruyère (hard)
Tarago River 'Shadows of Blue'
Fromagerie Poitou Goat Cherve
Berthaut Epoisses (wash rind)

(Curate your own plates or have our chef create them)



All grazing plates include:

Vermouth-soaked Sicilian Olives
House Pickles
Breads & Lavosh
Seasonal Fresh Fruits
Selection of Dried Fruits
Toasted Nuts

