



FUNCTIONS + GROUP BOOKINGS

First established in 1865, the Paragon has been part of Sydney's harbourside history for over 150 years. Now stunningly re-invented with an open-air rooftop bar & restaurant, the Paragon offers a new venue for your next memorable event in the heart of Circular Quay.

The Paragon offers a variety of function, event and group booking options. Please look through the following pages for details of hire spaces and the menus options available. For additional information about the Paragon Hotel please visit our website or e-mail us at jess@ryanshotels.com.au. So come and take a look at the new Paragon: arrange a gathering with friends, unwind after a long day and take in the sights of the city soaring above, make a reservation at the restaurant or just drop in and find a table in the open-air bar area.

Visit us at the corner Loftus & Alfred Streets, Circular Quay, with public transport options of trains, buses, ferry, and soon, the light rail at our door.

Call us on (02) 9241 3522 or visit www.hotelparagon.com.au



THE RESTAURANT / DINING AREA

A completely new dining space on the first floor of the Paragon's heritage building, the Paragon Restaurant is the perfect space to catch up for a long lunch with friends, corporate events or evening celebrations.

After your event, move across into the main bar area for a stunning open-air experience.

- Capacity: 60
- Located: 1st floor
- Menu: all menu options – dining menu & set menus
- Beverage: on consumption / bar tab / beverage pack
- Availability: Monday to Sunday 12pm to 3pm / 5pm to 8.30pm
- Bookings: lunch & dinner bookings available, as well as group bookings & exclusive-use functions with a minimum spend
- NOTE: for lunch bookings please contact the hotel on (02) 9241 3522



COCKTAIL STYLE FUNCTIONS

The Paragon Hotel's open-air rooftop bar is the perfect venue for your next cocktail-style birthday, group get-together, Christmas party or corporate function. With a retractable roof, you'll be able to take in the city views above with no need to worry about any weather changes on the day of your function.

Capacity: min 20 – max 80

Located: 1st floor

Menu: bar menu, canapés

Beverage: beverage pack / bar tab

Availability: Monday to Thursday + Saturday 12pm to 4pm / 5pm to 9pm

Bookings: minimum spend

NOTE: for exclusive full-level functions please call the hotel on (02) 9241 3522 or email Jess@ryanshotels.com.au

PARAGON CANAPÉ MENU

Canapés available per piece or in a range of packages:

6 pieces - \$30 per person

8 pieces - \$40 per person

10 pieces - \$50 per person

6 pieces + 2 substantials - \$45 per person

8 pieces + 2 substantials - \$55 per person

\$4.5 PER PIECE

Spinach & ricotta pasties

Crostini of roasted peppers, goat's curd, basil

Meat balls, tomato jam

Mini spring rolls, sweet chilli sauce

Mini samosa, sweet chilli sauce

In-house sausage rolls, tomato sauce

Caramelised onion tartlets, feta, thyme

Smoked chicken tartlets, mayo, rocket

\$5.5 PER PIECE

In-house smoked salmon blinis, labna, dill

Confit duck croquettes, hoisin & shallot dressing

Chicken & tarragon fillets,

Crumbed whiting, tartare sauce

Lamb & rosemary pie, mint yoghurt

Crispy pork belly, chilli caramel

SUBSTANTIAL ITEMS

Crumbed whiting & chips, lemon 9.5

Crispy chicken wings, tabasco dressing 8

Calamari & chips, parsley 9

PLATTERS

Mixed European & Australian cheeses, crackers, fruit 50

Cured meats, grilled breads, pickles 52

3 dips and charred bread 38

Crumbed whiting, tartare, lemon 45

PARAGON FOOD

SMALL PLATES & SALADS

IN-HOUSE SMOKED SALMON / 19.5 celeriac, za'atar, crème fraîche, crostinis
CHARGRILLED CHICKEN CHORIZO (gf) / 18 shaved fennel, romesco sauce
STEAMED DUMPLINGS (6) / 18 chicken & mushroom, sesame oil, chilli jam
ROAST JERUSALEM ARTICHOKE SALAD (v,gf) / 17.5 radicchio, persian feta, pistachios, cauliflower
NIÇOISE SALAD (gf) / 19.5 ocean trout, olives, white anchovies, kipflers, green beans, tomato
CAESAR SALAD / 19 chicken, soft egg, smoked bacon, baby cos, white anchovies
GNOCCHI / 22 speck, peas, parmesan, enoki mushrooms
IN-HOUSE TERRINE / 19.5 pork, pistachios, pickles, grilled sourdough
CHIPS (v) / 9 served with smoked aioli

SIDES

MACARONI & CHEESE / 8
WINTER GREENS & PARSLEY BUTTER / 8
ROCKET & PARMESAN SALAD / 8

SUBSTANTIAL

MIXED GRILL (gf) / 39 200g scotch fillet, chicken chorizo, bacon, fried egg, rosti, tomato
GRAIN-FED 300g RUMP / 36 chips, Dianne sauce
PAN-FRIED DORY (gf) / 33 kipflers, cavolo nero, chicken broth
CRISPY SKIN ATLANTIC SALMON (nf) / 33 broccolini, wild rice, green curry sauce
CONFIT CHICKEN MARYLAND (gf) / 28.5 brussel sprouts, prosciutto, parsnip purée
HERB & PARMESAN CRUMBED SCHNITZEL / 22 house slaw, gravy, chips
TEMPURA FLATHEAD / 26 chips, tartare, lemon
CHICKEN PARMIGIANA / 23.5 house slaw, napolitana sauce, mozzarella, chips
PARAGON CHEESE BURGER / 21.5 beetroot relish, cheddar, tomato, baby cos, pickles, chips
PUMPKIN & QUINOA BURGER (v) / 19.5 buffalo mozzarella, buttermilk dressing, house slaw, toasted seeds, chips

DESSERTS

ICE CREAM SANDWICH / 12 chocolate biscuit, mint ice cream
APPLE & RHUBARB CRUMBLE / 12 vanilla bean ice cream

v = vegetarian, gf = gluten free, df = dairy free

Our kitchen prepares foods that contain nuts, dairy, gluten & shellfish, customers concerned with allergies should be aware of this risk.
Please note: public holiday surcharges apply.

PLEASE PLACE YOUR ORDER AT THE BAR & WE WILL DELIVER IT TO YOUR TABLE

PARAGON

PIZZAS

MARGHERITA (v) San Marzano, mozzarella, basil	/ 21
DOUBLE SMOKED HAM smoked ham, mushrooms, olives, basil, slow cooked artichokes	/ 23
PROSCIUTTO San Marzano, prosciutto, rocket, parmesan	/ 23
CHARGRILLED CHICKEN San Marzano, mushrooms, rocket, truffle oil	/ 25
PEPPERONI San Marzano, pepperoni, mozzarella, chilli	/ 23
PESTO PRAWN garlic prawns, grilled zucchini, cherry tomatoes, basil, pine nuts	/ 25
PARAGON PORK SAUSAGE San Marzano, roast fennel, mozzarella, watercress, apple balsamic	/ 25
NUTELLA (v) with strawberries, candied hazelnuts	/ 19

v = vegetarian

Our kitchen prepares foods that contain nuts, dairy, gluten & shellfish,
customers concerned with allergies should be aware of this risk.
Please note: public holiday surcharges apply.

PARAGON BEVERAGE PACKS

STANDARD \$55 PP

TYRRELLS SAUVIGNON BLANC

TYRRELLS SPARKLING

TYRELLS SHIRAZ

MR MICK RIESLING

TAYLORS CHARDONNAY

CREDARO CABERNET SAUVIGNON

CARLTON

PURE BLONDE

BONAMY'S CIDER

PREMIUM \$70 PP

VILLA MARIA SAUVIGNON BLANC

TROUT VALLEY PINOT GRIS

DOMAINE CHARDON CHARDONNAY

MR MICK RIESLING

LE CHAT ROSÉ

DIVICI PROSECCO

NUGEN SANGIOVESE

CREDARO CABERNET SAUVIGNON

RUFUS STONE SHIRAZ

CARLTON

PURE BLONDE

COOPERS

BONAMY'S CIDER

STELLA

PERONI

CASUAL SET MENU

2 COURSES:

Main & Dessert - \$30pp

2 COURSES:

Entrée & Main - \$35pp

3 COURSES:

Entrée, Main & Dessert - \$45pp

ENTREE

CHARGRILLED CHICKEN CHORIZO (gf)

shaved fennel, romesco sauce

STEAMED DUMPLINGS (6)

chicken & mushroom, with sesame, chilli jam

ROAST JERUSALEM ARTICHOKE SALAD

(v,gf)

radicchio, persian feta, pistachios,
cauliflower

MAIN

CAESAR SALAD (vegetarian option available)

chicken, soft egg, smoked bacon, baby cos,
white anchovies

TERRINE

pork, pistachios, pickles, grilled sourdough

HERB & PARMESAN CRUMBED

SCHNITZEL

house slaw, gravy, chips

TEMPURA FLATHEAD

chips, tartare, lemon

CHICKEN PARMIGIANA

house slaw, napolitana sauce, mozzarella,
chips

PUMPKIN & QUINOA BURGER (v)

buffalo mozzarella, buttermilk dressing,
house slaw, toasted seeds, chips

DESSERT

ICE CREAM SANDWICH

chocolate biscuit, mint ice cream

APPLE & RHUBARB CRUMBLE

vanilla bean ice cream

PREMIUM SET MENU

3 COURSES:

Entrée, Main & Dessert - \$60pp

ENTREE

IN-HOUSE SMOKED SALMON

celeriac, za'atar, crème fraîche, crostinis

CHARGRILLED CHICKEN CHORIZO (gf)

shaved fennel, romesco sauce

STEAMED DUMPLINGS (6)

chicken & mushroom, with sesame, chilli jam

ROAST JERUSALEM ARTICHOKE SALAD

(v,gf)

radicchio, persian feta, pistachios,
cauliflower

MAIN

GNOCCHI (vegetarian option available)

speck, peas, parmesan, enoki mushrooms

GRASS FED 300g RUMP

chips, Dianne sauce

PAN-FRIED DORY (gf)

kipflers, cavolo nero, chicken broth

CRISPY SKIN ATLANTIC SALMON (nf)

broccolini, wild rice, green curry sauce

CONFIT CHICKEN MARYLAND (gf)

brussel sprouts, prosciutto, on a parsnip
purée

DESSERT

ICE CREAM SANDWICH

chocolate biscuit, mint ice cream

APPLE & RHUBARB CRUMBLE

vanilla bean ice cream

TERMS & CONDITIONS

Booking Confirmation

To confirm a function booking the following is required:

- \$500 deposit is required as a deposit along with credit card authorisation
- Completed & signed Client Information Booking Form agreeing to all terms & conditions

Should the above mentioned deposit and forms not be received by the due date, the Paragon Hotel reserves the right to cancel reservations held on the client's behalf.

Final Numbers & Menu Selection

- Menu selection is required 2 weeks prior to your event
- Final number of guests must be confirmed 7 days prior to the function date. This will be the minimum number of guests charged on the day
- Numbers cannot decrease after this time

Payment

- All accounts are to be settled in full at the close of the event
- Full payments can be made prior to event but must be cleared into our account 2 days before your event
- If payment is not supplied in full at the close of the event, the credit card authorisation that has been supplied will be charged

Cancellation

- If cancellation occurs less than 2 weeks before the function date, 50% of the deposit will be refunded
- If cancellation occurs less than 1 week before the function date, the client will not receive any refund on their deposit

Expected Conduct

- The client shall conduct the function in an orderly manner and in full compliance with the rules of the Paragon Hotel and in accordance with all applicable laws
- The management of the Paragon Hotel reserves the right to remove patrons attending functions from the premises for unruly behaviour and/or showing signs of intoxication as determined by the management's discretion or by RSA regulations

Insurance/Damages

- The client shall remain responsible at all times for any loss or damage to the property of the Hotel cause by the client, guests and invitees
- We are extremely careful when looking after guests and their property, but unfortunately cannot take responsibility for the damage or loss of items belonging to guests before, during or after a function

Entertainment & Additional Services

- Additional security may be required for your event at an additional charge
- Delivery of hired equipment supplied by the client to the hotel must be advised to the Function Coordinator prior to the delivery and must be delivered to a designated area. The hotel will not be responsible for the cost, security, set-up or transportation of this equipment and will not be responsible for any damage or loss sustained. All goods must be collected at the conclusion of the event unless special arrangements have been made with the Function Coordinator

Responsible Service of Alcohol

The Paragon Hotel practices the Responsible Service of Alcohol.

Management supports the actions of staff in refusing to serve intoxicated, disorderly or underage patrons in accordance with this act.

- All food & beverages must be consumed on the premise
- It is illegal to serve alcoholic beverages to any person under 18 years of age and the Paragon Hotel reserves the right to request suitable identification
- Management reserves the right to close the bar when it deems necessary

Unforeseen Circumstances

- In the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food items, other unforeseen contingency or accident, the Hotel reserves the right to cancel any bookings or refund any deposit without notice
- Due to unforeseen circumstances, should the room/s reserved be unavailable, we reserve the right to substitute similar venues. Every effort will be made to advise you in advance

Client Information Booking Form

Please contact the Paragon Hotel on 9241 3522 if you wish to discuss your enquiry.

Client Information

Contact Full Name:

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Company Name:

.....

Direct Phone: Mobile Number:

E-mail:

Event Information

Event Name:

Date of Event:

Number of Attendees:

Time of Event:

Food Options: (please circle) Canapés Set Menu Bar Menu

Please advise us of any other requests you may have or any additional information you may need incorporated into planning your event.

Agreement

I hereby agree to the terms and conditions outlined above and I am aware the information supplied may be used in follow up communications.

Signed:

Name (please print):

Company:

Function Date:

To secure your booking at the Paragon, please provide a deposit of \$500 by completing the credit card slip below.

Card Number: ____ * ____ * ____ *

Card Type: Visa / MasterCard / Amex / Diners / Other (please specify):

Expiry Date: ____ / ____

CCV: _____ (3 digits on back of card; 4 digits on front of Amex)