



CORPORATE FUNCTIONS & GROUP BOOKINGS

First established in 1865, the Paragon has been part of Sydney's harbourside history for over 150 years. Now with an open-air rooftop bar & restaurant, the Paragon offers a 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 bookings@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 drop in and let us find you 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 the light rail at our door.

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



THE RESTAURANT

A relaxed 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.

Capacity: 60 seated or 90 cocktail

Located: 1st floor

Menu: bar menu / set menu / canapés

Beverage: on consumption / bar tab / beverage pack

Availability: Monday - Sunday 12pm - 4pm / Monday - Friday 5pm - 8pm

Bookings: lunch and dinner bookings, functions with a minimum spend

NOTE: for lunch and dinner bookings please contact the hotel on (02) 9241 3522



THE GARDEN BAR

The Paragon Hotel's open-air rooftop bar is the perfect venue for your next 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 100

Located: 1st floor

Menu: bar menu / set menu / canapés

Beverage: on consumption / bar tab / beverage pack

Availability: Monday to Sunday / 12pm to 4pm

Monday to Friday / 5pm to 8pm

Bookings: lunch, dinner, and drinks bookings, functions with a minimum spend

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

PARAGON SET MENUS

SAMPLE MENU ONLY

Set menus are only available for bookings of 20 or more.

Bookings for events with a set menu are essential and must be confirmed one week prior.

CASUAL SET MENU

CASUAL SET MENU 1

\$30pp 2 Courses: shared entrée & a main

CASUAL SET MENU 2

\$35pp 2 Courses: main & dessert

CASUAL SET MENU 3

\$40pp 3 Courses: shared entrée, main & dessert

SHARED ENTRÉE

Sourdough Garlic Bread

CHOICE OF MAIN

Wagyu Cheeseburger

beef, cheese, cos, Spanish onion, pickles, Paragon sauce, milk bun, fries (nf)

Chicken Schnitzel

fries, house slaw, gravy (nf)

Paragon Poke Bowl

brown rice, wakame, edamame, red cabbage, avocado, cherry tomato, pickled ginger, sesame seeds, ponzu dressing (gf, nf, vg)

Caesar Salad

cos lettuce, crispy bacon, white anchovy, crouton, pecorino, soft egg, garlic dressing (nf)

Spaghetti Puttanesca

tomato, garlic, olives, capers, anchovy, red pepper flakes, herbs, parmesan (gf available, nf)

DESSERT

Churro

warm chocolate sauce, cinnamon sugar

PREMIUM SET MENU

PREMIUM SET MENU 1

\$40pp 2 Courses: main & dessert

PREMIUM SET MENU 2

\$50pp 2 Courses: entree & main

PREMIUM SET MENU 3

\$55pp 3 Courses: entree, main & dessert

CHOICE OF ENTRÉE

Felafel

fresh herb & chickpea bites, coconut yoghurt labne, za'atar (gf, vg, nf)

Salt & Pepper Squid

flash fried squid, crispy tentacles, roasted garlic aioli, lemon (nf)

PFC: Paragon Fried Chicken

boneless marinated chicken coated with our spice mix, w/ chilli & honey sauce, sesame, shallots (nf)

CHOICE OF MAIN

Atlantic Salmon Fillet

soba noodle, Asian greens, house teriyaki, sesame (nf,df)

Casarecce Lamb Ragu

braised lamb, red wine, tomato, onion, carrot, celery, herbs, parmesan (nf, gf available)

Rump Steak 200g

served medium w/ chips, house salad, gravy

CHOICE OF DESSERT

Churro

warm chocolate sauce, cinnamon sugar

Cheese Board

PARAGON BAR MENU

SNACKS + SHARE

PFC: PARAGON FRIED CHICKEN	19
<i>boneless marinated chicken coated with our spice mix, w/ chilli & honey sauce, sesame, shallots (nf)</i>	
SALT & PEPPER SQUID	18
<i>flash fried squid, crispy tentacles, roasted garlic aioli, lemon (nf)</i>	
FELAFEL (4)	16
<i>fresh herb & chickpea bites, coconut yoghurt labne, za'atar (gf,vg,nf)</i>	
PORK BELLY TACO (2)	18
<i>grilled pork belly, soft flour tortilla, adobo beetroot purée, coriander, pickled onion, chimichurri (nf,df)</i>	
SWEET POTATO FRIES	13
<i>rosemary sea salt, truffle mayo (nf,vg)</i>	
SOURDOUGH GARLIC BREAD (4pc) (nf,v)	10
LARGE FRIES & AIOLI (nf,v)	10

SALAD

PARAGON POKE	22
<i>brown rice, wakame, edamame, red cabbage, avocado, cherry tomato, pickled ginger, sesame seeds, ponzu dressing (gf,nf,vg)</i>	
CAESAR	23
<i>cos lettuce, crispy bacon, white anchovy, crouton, pecorino, soft egg, garlic dressing (nf)</i>	
BROCCOLINI & QUINOA	23
<i>organic quinoa, charred broccolini, butter lettuce, walnuts, cranberry, cherry tomato, herbed yoghurt dressing (v,gf)</i>	

SALAD EXTRAS

add Chicken Breast	6
add House Cured Smoked Salmon	8
add 1/2 an Avo	3

BURGERS

WAGYU CHEESEBURGER	23
<i>beef, cheese, cos, Spanish onion, pickles, Paragon sauce, milk bun, fries (nf), add extra pattie \$6 / add bacon \$3</i>	
BEEF BRISKET	25
<i>12hr slow roasted brisket, spice rubbed, house smoky BBQ sauce, slaw, pickles, milk bun, fries (nf)</i>	
SPICED PUMPKIN	24
<i>butternut pumpkin & chickpea pattie, cos, cucumber, chipotle mayo, milk bun, fries (nf,v)</i>	

Gluten-free Dairy-free Vegan bun available \$2.5
(note: gf burgers served with salad instead of chips)

MAINS

BANGERS & MASH	28
<i>pork & fennel sausage, creamy mash, caramelized onion, peas, gravy (nf)</i>	
TEMPURA FLATHEAD	32
<i>fresh flathead, fries, tartare, lemon (nf)</i>	
ATLANTIC SALMON FILLET	37
<i>soba noodle, Asian greens, house teriyaki, sesame (nf,df)</i>	
RUMP STEAK, RIVERINE PREMIUM 250g	35
<i>with chips & house salad. Choose: gravy (df), mushroom sauce (gf) or chimichurri (df,gf)</i>	
SIRLOIN, JACK'S CREEK MBS3 250g	40
<i>with chips & house salad. Choose: gravy (df), mushroom sauce (gf) or chimichurri (df,gf)</i>	
SPAGHETTI PUTTANESCA	25
<i>tomato, garlic, olives, capers, anchovy, red pepper flakes, herbs, parmesan (gf available, nf)</i>	
<i>Add lpc garlic bread \$2.5</i>	
CASARECCE LAMB RAGU	30
<i>braised lamb, red wine, tomato, onion, carrot, celery, herbs, parmesan (nf, gf available)</i>	
<i>Add lpc garlic bread \$2.5</i>	
SCHNITTY	25
<i>fries, house slaw, gravy (nf)</i>	
PLANT-BASED 'V2 FOODS' SCHNITTY	25
<i>fries, house slaw, lemon (vg,df)</i>	
PARMY	27
<i>Napolitana, fior di latte, house slaw, fries (nf)</i>	
<i>Add Byron Bay double smoked ham \$2</i>	

PIZZAS

MARGHERITA	22
<i>san marzano, fior di latte, cherry tomato, buffalo mozzarella, basil (v, nf)</i>	
HAM	25
<i>san marzano, fior di latte, ham, artichoke, olives, mushroom, basil (nf)</i>	
BBQ CHICKEN	25
<i>san marzano, fior di latte, chicken thigh, red onion, mushroom, smoky BBQ sauce (nf)</i>	
SPICY PEPPERONI	26
<i>San Marzano, fior di latte, hot pepperoni, chilli, rocket, truffled honey (nf)</i>	
PORK SAUSAGE	26
<i>San Marzano, provolone, Italian pork & fennel sausage mince, roasted capsicum, zucchini (nf)</i>	
PRAWN	27
<i>San Marzano, fior di latte, prawns, zucchini, chilli, cherry tomato, basil (nf)</i>	
VEGO	23
<i>san marzano, fior di latte, mushrooms, red onion, olives, roasted capsicum (v, nf)</i>	
<i>Add Gluten-free Base \$4 / Add Vegan Cheese \$3</i>	

ASK ABOUT OUR DELICIOUS DESSERTS & SIDES

Customers concerned with allergies note our kitchen prepares foods containing nuts, dairy, gluten & shellfish.
v = vegetarian, vg = vegan, gf = gluten free, df = dairy free, nf = nut free

PARAGON CANAPE MENU

AVAILABLE FOR GROUPS OF 20+

4 piece package - \$25 per person: choose 2 Standard & 2 Premium

5 piece package - \$35 per person: choose 2 Standard, 2 Premium & 1 Substantial

6 piece package - \$45 per person: choose 2 Standard, 2 Premium & 2 Substantial

STANDARD CANAPÉS

Truffle and mushroom arancini, napolitana sauce, parmesan (nf, v)

Crispy pork belly bites, sticky sweet and sour sauce (df, nf)

Chili Prawn twister, sweet chili sauce (df, nf)

Mini bruschetta, Spanish onion, basil, balsamic (nf, df, gfo)

Italian beef meatball, napolitana sauce, parmesan (gf, nf)

Mac and cheese croquette, mustard mayo (nf, v)

PREMIUM CANAPÉS

Beef bourguignon pie, tomato ketchup (nf)

Lamb kafta skewer, tzatziki (nf, gf)

Falafel, herb and chickpea bites, tahini mayo (gf, vg, nf)

Lamb & harissa sausage roll, smoky bbq sauce (nf)

Chicken, jalapeño & coriander empanada (nf)

V2 foods, vegan party pie, tomato ketchup (vg, nf)

SUBSTANTIAL CANAPÉS

Wagyu beef slider, milk bun, burger sauce, cheese, pickle (gfo, nf)

Southern fried chicken slider, milk bun, slaw, sriracha aioli, pickle (gfo, nf)

Fish and chips box, lemon, tartare (nf)

Teriyaki tofu stir fry, capsicum, carrot, broccoli (vg, gf, nf)

LARGE PLATTERS

Trio of dips, grilled bread and crackers (all dietary options available on request) 40

Seasonal fresh fruit platter (gf, vg, nf) 45

Selection of local cheeses, fruit paste, nuts, assorted crackers (gfo) 65

Charcuterie board, grilled bread, olives, vegetables, rocket (gfo, nf) 70

OTHER OPTIONS AVAILABLE ON REQUEST: SPEAK TO OUR FUNCTIONS TEAM

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free, nf = nut free, O = other options: as us for more information

PARAGON WINE LIST

WHITE WINES

	150ml	250ml	Bottle
Trout Valley Pinot Gris <i>Nelson NZ</i>	10	15	45
Mandoleto Pinot Grigio <i>Verona Italy</i>	10.5	15.5	47
Cookathama Chardonnay <i>Riverina NSW</i>	9.5	14	39
Les Peyrautins Chardonnay <i>Languedoc-Roussillon France</i>	10.5	15.5	47
Phillip Shaw 'Architect' Chardonnay <i>Orange NSW</i>			55
Hill Smith Estate Chardonnay <i>Adelaide Hills SA</i>	14	22	60
Moore's Creek Sauvignon Blanc <i>Hunter Valley NSW</i>	9.5	14	39
Babich Black Label Sauvignon Blanc <i>Marlborough NZ</i>	11	16	48
Cloudy Bay Sauvignon Blanc <i>Marlborough NZ</i>	16	21	60
Leo Buring Riesling <i>Clare Valley SA</i>	10	15	45
Fiore Moscato <i>South East Australia</i>	9	14	40

ROSÉ

	150ml	250ml	Bottle
Mad Hatter Rosé <i>Orange NSW</i>	9.5	14.5	41
Luna Rosé <i>Orange NSW</i>			47
Brise Maritime Rosé <i>Provence France</i>	11	16	45

BUBBLES

	Glass	Bottle
Tyrrell's 'Moore's Creek' Brut <i>Hunter Valley NSW</i>	9.5	39
Canal Grand DOC Prosecco <i>Treviso ITALY</i>	10	45
Chandon NV <i>Yarra Valley VIC</i>	15	65
Moët & Chandon Imperial NV <i>Epernay FRANCE</i>		125
Dom Pérignon Vintage <i>Epernay FRANCE</i>		450
Veuve Clicquot Yellow Label Brut NV <i>Reims FRANCE</i>		140
Veuve Clicquot Brut Nv Magnum (1.5l) <i>Reims FRANCE</i>		285

RED WINES

	150ml	250ml	Bottle
Taku Pinot Noir NZ <i>South Island NZ</i>	10	15	45
Oakridge Pinot Noir <i>Henk Vineyard Gladysdale VIC</i>			65
Tyrrell's 'Moore's Creek' Shiraz <i>Hunter Valley NSW</i>	9.5	14	39
Basileus Shiraz <i>Barossa Valley SA</i>	0.5	15.5	47
Rufus Stone Shiraz <i>Heathcote VIC</i>	11	16	48
Sensi 1890 Collezione Sangiovese <i>Tuscany ITALY</i>	10	15	45
La Boca Malbec <i>Mendoza ARGENTINA</i>	9.5	14.5	39
Les Peyrautins Merlot <i>Languedoc-Roussillon FRANCE</i>	10	15	45
Reschke 'Bull Trader' Cab Sauv <i>Yarra Valley VIC</i>	10.5	15.5	47

PARAGON SIGNATURE COCKTAILS

Grapefruit Spritz

Tanqueray Gin, ruby red grapefruit juice, sugar, soda / 18

Dream Catcher

Gordon's Pink Gin, lychee liqueur, lemon, lychee, raspberry, chilli & ginger syrup / 19

Patron Tommy's Margarita

Patron Silver Tequila, lime, agave / 22

Rose in the Garden

Ketel One Vodka, dry ermouth, cranberry, rose syrup, lime, rhubarb, bitters, egg whites / 21

Fairy Floss Martini

Hayman's Sloe Gin, lychee liqueur, cranberry, lemon, egg whites, watermelon syrup / 19

Lychee Martini

Ketel One Vodka, lychee liqueur, lychee syrup, lemon / 19

Pasito Dream

Pampero Blanco Rum, mango, passionfruit, soda / 20

Tropic Like It's Hot

Ketel One Vodka, lychee liqueur, Redbull Tropical, muddled lychees / 18

GARDEN BAR CLASSICS

Espresso Martini

Ketel One Vodka, coffee liqueur, sugar, espresso / 18

Mojito

Pampero Blanco Rum, sugar, lime, mint, soda / 18

Aperol Spritz

Aperol, prosecco, splash of soda, slice of orange / 16

Old Fashioned

Maker's Mark Whisky, sugar, bitters, orange peel / 19

Long Island Iced Tea

Ketel One Vodka, Tanqueray Gin, Don Julio Blanco Tequila, Pampero Blanco Rum, orange liqueur, lemon, cola / 21

Margarita

Don Julio Blanco Tequila, orange liqueur, lime, sugar / 19

Cosmo

Ketel One Vodka, orange liqueur, cranberry juice, lime, orange peel / 18

Pina Colada

Pampero Blanco Rum, pineapple juice, coconut cream / 20

PARAGON BEVERAGE PACKS

AVAILABLE FOR GROUPS OF 20+

STANDARD \$65 PER PERSON / 3 HOURS

TYRELL'S SAUVIGNON BLANC

COOKOOTHAMA CHARDONNAY

MANDOLETO PINOT GRIGIO

TYRELL'S SPARKLING

MAD HATTER ROSE

TYRELL'S SHIRAZ

TAKU PINOT NOIR

CARLTON DRAUGHT

VB

GREAT NORTHER SUPER CRISP

BULMERS CIDER

PREMIUM \$85 PER PERSON / 3 HOURS

BABICH SAUVIGNON BLANC

LES PEYRAUTINS CHARDONNAY

MANDOLETO PINOT GRIGIO

LEO BURING RIESLING

BRISE MARITIME ROSE

CANAL GRANDO PROSECCO

LA BOCA MALBEC

BASILEUS SHIRAZ

TAKU PINOT NOIR

RESCHKE CABERNET SAUVIGNON

CARLTON DRAUGHT

PERONI

GREAT NORTHERN SUPER CRISP

BALTER XPA

4 PINES ALES

BULMERS CIDER

PARAGON HOTEL TERMS AND CONDITIONS

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/ Insurance/Damages

- 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
- The management of the Paragon Hotel reserves the right to remove patrons attending functions from the premises for failure to comply with COVIDSafe regulations or for endangering public health
- 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/staff 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 or 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/area reserved be unavailable, we reserve the right to substitute similar venues. Every effort will be made to advise you in advance

CLIENT INFORMATION FORM

Please return this form to bookings@ryanshotels.com.au or contact the Paragon Hotel on 9241 3522 if you wish to discuss your enquiry.

Client Information

Contact Full Name:

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) Bar Menu Set Menu Canapés

Beverage Options: (please circle) Bar Tab Beverage Pack On Consumption

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, 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)