

FUNCTIONS & EVENTS

*Ms. Parker*

2025 OFFER



**01. WINE BAR**

**02. RESTAURANT**

**03. EXCLUSIVE HIRE**

**04. CANAPE MENU & PRICING**

**05. BANQUET DINNER MENUS & PRICING**

**06. BEVERAGE PACKAGES & PRICING**

**07. THREADS BAR**

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# Wine Bar

**Ms Parker Wine Bar can be booked for private standing events only.**

## **Capacity:**

- 50pax Standing

## **Service Times:**

- Breakfast 7am - 11am
- Lunch 11am - 4pm
- Dinner 5pm - 10pm

## **Liquor License Hours:**

- 9am - 1am

## **Food Menu Options:**

- Canapé standing only

## **Drink Menu Options:**

- Bar tab
- Drinks package per person

## **Private Hire Minimum Spend:**

- Monday - Thursday \$2,000
- Friday - Sunday \$3,000



# Restaurant

**Ms Parker Restaurant is available for both seated dinners and canapé events.**

## **Capacity:**

- 100pax Standing
- 80pax Seated

## **Service Times:**

- Breakfast 7am - 11am
- Lunch 11am - 4pm
- Dinner 5pm - 10pm

## **Liquor License Hours:**

- 9am - 1am

## **Food Menu Options:**

- Canapés - Standing
- Banquet dinners - Seated

## **Drink Menu Options:**

- Bar tab
- Drinks package per person

## **Private Hire Minimum Spend:**

- Monday - Thursday \$3,500
- Friday - Sunday \$5,000







# *Exclusive hire*

**Ms Parker Restaurant & Wine Bar  
exclusive hire - entire level.**

## **Capacity:**

- 100pax Standing
- 80pax Seated

## **Service Times:**

- Breakfast 7am - 11am
- Lunch 11am - 4pm
- Dinner 5pm - 10pm

## **Liquor License Hours:**

- 9am - 1am

## **Food Menu Options:**

- Canapés - Standing
- Banquet dinners - Seated

## **Drink Menu Options:**

- Bar tab
- Drinks package per person

## **Private Hire Minimum Spend:**

- Monday - Thursday \$5,000
- Friday - Sunday \$6,500





# Canape Menu & Pricing:

## SMALL

Motley Signature Sausage Roll - Pork Chorizo  
Motley Signature Vegan Mushroom & Lentil 'Sausage' Roll (Vegan)  
Freshly Shucked Oysters, Shallot & Aged Wine Vinegar Dressing (GF)  
Homemade Falafel, Tahini & Confit Garlic Yoghurt (GF, Vego)  
Korean Chilli & Sesame Fried Chicken Skewers (GF)  
Bresaola, Goat's Cheese & Ricotta Cappelletti (GF)  
Roast Pumpkin, Feta & Pinenut Arancini, Cheesy Parmesan Custard (Vego, GF)  
Seared Beef, Crispy Potato & Béarnaise (GF)  
Beetroot-Cured Salmon, Horseradish & Buckwheat Cracker (GF)  
Wild Mushroom Croque Monsieur & Truffle Honey (Vego)  
Crispy Fried Polenta & Romesco Sauce (Vegan, GF)  
Goat's Cheese Crostini, Sweet & Sour Peppers, Crispy Capers (Vego)  
Truffled Chicken Sandwich with Crispy Chicken Skin  
Cheddar Beignets with Sesame Dressing (Vego)  
Sesame & Spring Onion Salmon Tartare with Bonito Mayo (GF)

## LARGE

Crispy Pork Belly or Crispy Tofu Bao Bun, Hoisin & Pickled Cucumber (Vegan)  
Wagyu Beef Sliders, Vintage Cheddar, Bacon & Onion Jam  
Plant-Based Sliders, Vegan Cheese, Jalapeño & Onion Jam (Vegan)  
Pulled Chicken & Corn Quesadilla, Lime & Coriander Sour Cream (GF)  
Charred Corn & Black Bean Quesadilla, Tomatillo Salsa (Vegan, GF)  
Pan-Fried Potato Gnocchi, Roasted Pumpkin, Taleggio & Crispy Sage (Vego)  
Motley Hokkien Mee Noodle Box (Can Be Vego)  
Lamb Kofta, Smoked Eggplant, Pickles & Pita Bread

### OPTION 1:

SELECTION OF 6:  
5 Small + 1 Large  
\$37pp

### OPTION 2:

SELECTION OF 8:  
6 Small + 2 Large  
\$52pp

### OPTION 3:

SELECTION OF 10:  
8 Small + 2 Large  
\$65pp

Small extra per person - \$6 - Large extra per person - \$8





# Large Group Banquet Dinners

## \$70 PER PERSON

House made focaccia, Coppertree farm cultured butter

House marinated Sicilian green olives

Burrata, curried carrots, burnt orange, fried curry leaves

Raw fish, guindilla and lime smoked yoghurt, pickled celery and spring onion

12hr braised lamb shoulder, burnt honey & tahini

Stuffed bullhorn peppers, carmargue rice, corn emulsion & corn ribs

Fried polenta chips, rosemary salt, Aleppo pepper aioli

Braised green beans, spiced sugo & almond pesto

## + \$10 PER PERSON WITH DESSERT

Valrhona chocolate mousse, lavender honeycomb, extra virgin olive oil

**Menu items are subject to change based on seasonal produce availability. Dietary requirements can be catered for upon request.**

## \$110 PER PERSON

House made focaccia, Coppertree farm cultured butter

House marinated Sicilian green olives

Freshly shucked oysters, sunrise lime mignonette

Burrata, curried carrots, burnt orange, fried curry leaves

Chargrilled butterflied quail, fermented chilli, ajo blanco

BBQ whole prawns, nduja and roast capsicum butter, gremolata

12hr braised lamb shoulder, burnt honey & tahini

Stuffed bullhorn peppers, carmargue rice, corn emulsion & corn ribs

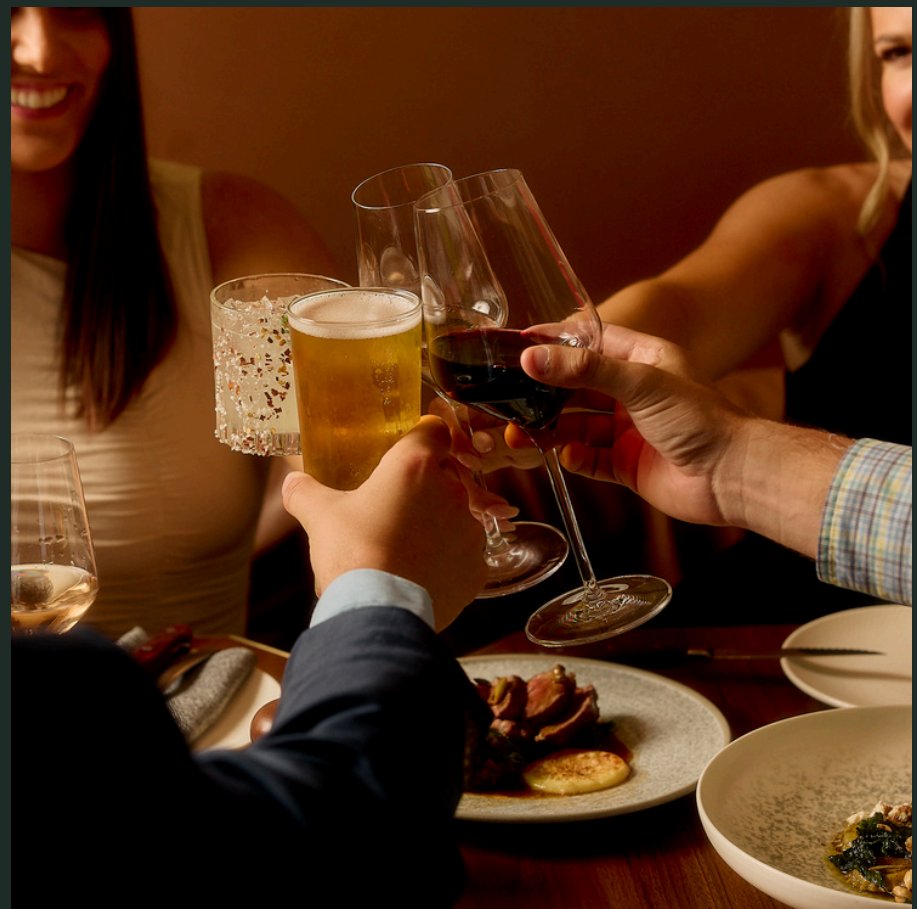
Market fish, crispy crab filled zucchini flower, sea greens

Fried polenta chips, rosemary salt, Aleppo pepper aioli

Cosburg salad, Motley ranch, pickles & focaccia crisps

Valrhona chocolate mousse, lavender honeycomb, extra virgin olive oil







# Beverage Packages & Pricing

Drinks for functions can be arranged as a price-per-person package (see below) or a bar tab, where you control inclusions and exclusions. Wine selections for packages are subject to in-house availability at the time of your event.

## SILK PACKAGE -

Choose Three House Wines

**2 HOURS** \$59pp

All tap beers

**3 HOURS** \$69pp

Soft drinks, Non Alcoholics, Tea & Coffee

**4 HOURS** \$79pp

## LINEN PACKAGE -

Choose Five House Wines

**2 HOURS** \$69pp

All Tap Beers

**3 HOURS** \$79pp

Soft Drinks, Non Alcoholics, Tea & Coffee

**4 HOURS** \$89pp

## VELVET PACKAGE -

Choose Seven House wines

**2 HOURS** \$99pp

House Spirits

**3 HOURS** \$109pp

All Tap Beers

Soft Drinks, Non Alcoholics, Tea & Coffee

**4 HOURS** \$119pp

Cocktail packages and tailored beverage menus are available on request. We're happy to offer price-per-person options for arrival cocktails and bespoke drink selections—just let us know what you have in mind!



## *Extend Your Event Across Two Levels*

Looking to elevate your event experience? Threads Rooftop Bar, located in the same building, offers the perfect space for pre- or post-event drinks. Whether you start with rooftop cocktails before moving downstairs for your main event or wrap up the night with a rooftop wind-down, Threads provides a stylish open-air setting to enhance your celebration.

Availability depends on the day and time of your event—let us know if you're interested in creating a seamless multi-level experience!



# Terms & Conditions – Events at Ms Parker

## **Deposits & Payments**

- Deposit Requirement: A 50% deposit of the minimum spend is required upon booking to secure your event date and time.
- Booking Confirmation: We do not accommodate tentative holds for bookings of any size. To confirm your booking, a credit card authorization form must be completed and returned to process the deposit.
- Final Payment: The remaining balance must be settled on the day of the event, unless prior arrangements have been made.

## **Surcharges: The following surcharges apply:**

- Credit Card Payments: 1.5%
- Sundays: 10%
- Public Holidays: 15%

## **Wet Weather Policy**

- Threads Rooftop Bar: As a partially open-air venue, Threads is subject to weather conditions. While we will do our best to relocate your group under cover in case of rain, alternative arrangements cannot be guaranteed and will depend on bookings at the time.

## **Final Selections, Guest Numbers & Dietary Requirements**

- Final Selections: Food and beverage selections, confirmed guest numbers, and dietary requirements must be finalized no later than 14 business days prior to your event.

## **Dietary Responsibility:**

- Notifying us of all dietary requirements and allergies is the responsibility of the event host. If we are not informed of dietary requirements by the time of final menu selection, we are not responsible for accommodating any missed requests.
- Guest Number Reductions: Any significant reduction in guest numbers within 5 days of the event may incur a \$50 per person fee.

## **Event Timing & Space Allocation**

- Non-Exclusive Bookings: Non-exclusive event bookings are allocated a 4-hour timeslot.
- Exclusive Bookings: Exclusive venue bookings are allocated a 5-hour timeslot.
- Strict Adherence to Timing: All events must adhere to their allocated timeslot, and extensions are subject to availability and additional costs.

## **Responsible Service of Alcohol (RSA)**

- RSA Enforcement: We adhere strictly to Responsible Service of Alcohol (RSA) laws. Management reserves the right to refuse service to any intoxicated guests.
- Drinks Packages & RSA: No refunds or discounts will be offered for guests who are refused service due to intoxication or RSA enforcement.

## **Cancellations & Refunds**

- Wet Weather Cancellations (Threads Rooftop Bar Only): If you choose to cancel due to weather, you must notify us at least 72 hours in advance for a full refund.
- General Cancellations: For all other cancellations, a full refund of the deposit is available if the event is cancelled at least 10 days prior. Cancellations within 10 days may result in forfeiture of the deposit.

## **Audio/Visual & Music Policies**

- Non-Exclusive Events: For shared space bookings, we are unable to adjust music for speeches, accommodate playlists, or provide dedicated AV facilities.
- Exclusive Events: Exclusive hire of Threads or Ms Parker may allow for custom music playlists, speeches, and AV equipment, subject to prior arrangement.

## **Minimum Spend:**

- If the agreed minimum spend is not met, the remaining balance will be charged to the final bill.

## **Damage & Liability:**

- The event host is responsible for any damages, excessive cleaning, or loss caused by guests. Any damages will be added to the final invoice.

## **External Food & Beverage:**

- No external food or beverages may be brought into the venue without prior approval. Cakes may be allowed but may incur a cakeage fee.

## **Behaviour & Conduct:**

- We reserve the right to refuse entry or remove guests who display disruptive, aggressive, or intoxicated behavior. No refund will be provided in such cases.



# FUNCTIONS & EVENTS

RESERVATIONS & ENQUIRYS:

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