

ArmsLength

EVENTS PACKAGE



EVENTS AT ARMS LENGTH

Host your next event with us, Arms Length is the perfect spot for unforgettable celebrations.

Arms Length has multiple spaces to suit different events.

Arms Length events work on a minimum spend policy

Maximum capacities are listed below.

Cocktail events are a mix of standing and seating, with canape food.

To book your event and chat more, contact us at reservations@armslength.au

Whole Venue

Cocktail 80 pax

Outdoor Patio

Seated 16pax

Cocktail 25pax

Outdoor Patio & Fireplace

Front Room

Cocktail 40pax

Fireplace Front Room

Seated 20 pax

Cocktail 30 Pax

Cocktail Bar Room

Seated 18pax

Cocktail 20pax





COCKTAIL EVENTS



All cocktail events have a mixture of seated and standing space

FOOD

Canapé Menu 4 Choices \$29pp
Additional Choices \$6pp

Late Night Menu after 10pm \$15pp

- Platters of Jaffles
- Shoestring Fries
- Sausage Rolls

Cold Options

- Sydney Rock Oysters
- Lettuce cup tuna ceviche
- Olasagasti Anchovies on toast with
italian xo and whipped ricotta
- Corn tart with scallop and finger
lime

Hot Options

- Braised pork belly slider
- Beef skewer with peppercorn glaze
and caper salsa
- Petite prawn oast
- Stuffed Piquillo pepper

Add on a resident Arms Length DJ for that extra wow factor to your event!



SEATED EVENT MENUS



\$65pp Set Menu
Mini Martini to Start

TO SHARE

iggy's sourdough roll with pistachio butter

House marinated olives

Anchovy toast, whipped ricotta, XO

stracciatella, cucumber, green grapes, macadamia

Chefs selection of cured meats

Skull island prawn, nduja, tomberry, spinach casarecce

Shoestring fries

Tiramisu

\$85pp Set Menu
Mini Martini To start

TO SHARE

iggy's sourdough roll with pistachio butter

House marinated olives

Stracciatella, cucumber, green grapes, macadamia

Tuna ceviche, leche de tigre, pomelo, thai basil

Chefs selection of cured meats

Skull island prawn, nduja, tomberry, spinach casarecce

Coonamble Black Angus Sirloin, peppercorn brandy jus

Shoestring fries

Tiramisu



\$49 2 Course Choice Set menu
Available LUNCH EVENTS ONLY
Mon-Friday

Choice of House Wine to Start

Entree

Spicy beef ragu arancini, parmesan foam
Chicken liver parfait, onion jam, iggy's toast
Yellowfin tuna ceviche, leche de tigre, pomelo, thai basil

Stracciatella, Cucumber, green grapes, macadamia

Stuffed flatbread, spinach, cabbage, triple cream brie

Main

Skull island prawn, casarecce, nduja, tomberry, spinach

Baked conchiglie, cauliflower mornay, spicy tomato sauce

Butter stuffed roast chicken, date jus, pencil leeks, charred shallot salsa

Steak Frites, coonamble black angus Sirloin, brandy and peppercorn sauce +\$6

Dessert

Tiramisu

Flan cheesecake, White Chocolate Matcha Cream

Dietaries can be catered for, must be notified 72hrs prior to the event

BEVERAGE PACKAGES

Packages are for 2 hours and can be added to your food package, whole table must be on the same beverage package.
Not required for a non-alcoholic guest



Tier 1 Package \$35pp

Wines included:

House Sparkling, White and Red

Tier 2 Package \$55pp

Wines included:

See Saw Prosecco, Orange, NSW

2023 Save Our Souls Pinot Grigio, King Valley, VIC

2023 See Saw Invergo Pinot Noir, Orange, NSW

2024 Tainted Love, Syrah Rose, Margaret River, WA

OR

2023 Somos Naranjito Verdehlo/Viognier, McLaren Vale, SA

Tier 3 Package \$75pp

Wines included:

NV Holm Oak Sparkling Pinot Chardonnay, Tamar Valley TAS

2023 Somos Naranjito Verdehlo/Viognier, McLaren Vale, SA

2024 Tainted Love, Syrah Rose, Margaret River, WA

CHOOSE TWO WHITE WINES

2023 Save Our Souls Pinot Grigio, King Valley, VIC

2023 Secret Garden Sauvignon Blanc, Murray Darling, NSW

2020 Land of Tomorrow Chardonnay, Wrattonbully, SA

2022 Alcatraz Watervale Riesling, Clare Valley, SA

CHOOSE TWO RED WINES

2023 See Saw Invergo Pinot Noir, Orange, NSW

2022 Lenton Brae, Cab Sav, Margaret River, WA

2022 The Hedonist Ecology Shiraz, McLaren Vale, SA



Add on a Cocktail on arrival for \$12pp

Choose from:

Aperol, Limoncello or Hugo Spritz

Passionfruit Margarita

Espresso Martini

Yuzu Lychee Martini

4 Pillars Rare Dry G&T



TABLESCAPE PACKAGE

Take your seated event to the next level with a curated tablescape.

For \$30 per guest we will provide, table cloths, linen napkins, candlelight and seasonal flower displays by our resident florist
[@alanajanestudios](https://www.instagram.com/alanajanestudios)

To arrange additional floral arrangements for Cocktail events, including Weddings, Corporate Events and Product launches, bespoke options can also be designed and quoted by our resident florist [@alanajanestudios](https://www.instagram.com/alanajanestudios)