

A romantic dinner table setting with lit candles, roses, and wine glasses. The table is covered with a red and gold checkered tablecloth. Several white candles are lit in ornate holders. There are several roses, including a large pink one and several white ones. Wine glasses and water glasses are set out. A menu card is visible on the table. The background is dark, making the lit candles and flowers stand out.

# 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](mailto: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*

## *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

## *FOOD*

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

Late Night Menu after 10pm \$15pp

- Platters of Jaffles
- Shoestring Fries
- Sausage Rolls

**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, iggys 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/Viogner, McLaren Vale, SA

## Tier 3 Package \$75pp

Wines included:

NV Holm Oak Sparkling Pinot Chardonnay, Tamar Valley TAS

2023 Somos Naranjito Verdehlo/Viogner, 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, Wrattenbully, 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

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