THE OLD CLARE

BY

ODE HOTELS

CONFERENCE & EVENTS KIT

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ODE HOTELS

Penning heritage a luxurious new chapter, and setting the scene in Australia's most charming neighbourhoods, Ode is an anthology of boutique hotels; a library of experiences.

This may not come as a big surprise to you, but at The Old Clare we love hosting. From corporate meetings to birthday parties, weddings to launches, we've got a variety of spaces in the building to nail your brief. Just let us know what you're after and we'll help you create and throw an event that gets you all the brownie points.

1 Kensington St, Chippendale, NSW 2008

The C.U.B. Suite

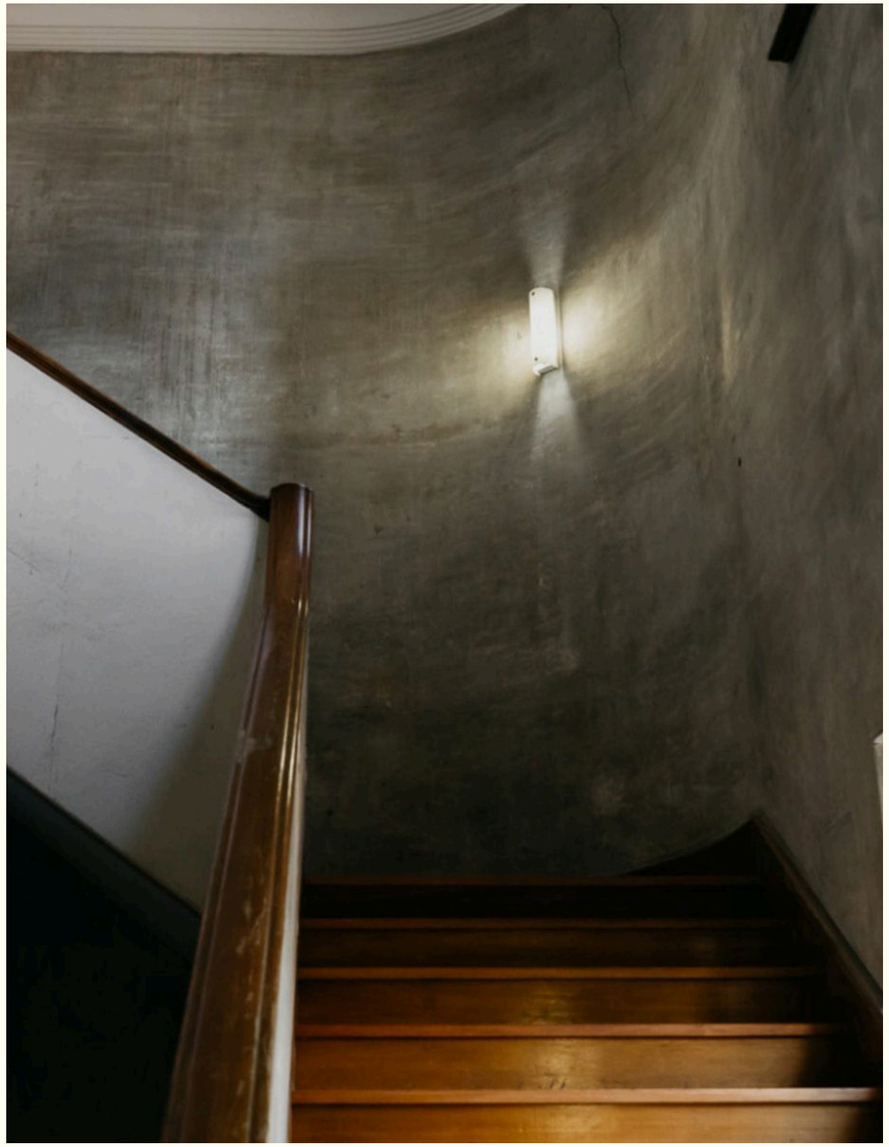
Located in the former Carlton & United Breweries' boardroom, it doesn't get much grander than our C.U.B. Suite. Boasting over 100 square metres of rich history, with its original timber panelling, parquetry floors, cornices, and even the restored executive men's washroom, the C.U.B Suite is the perfect backdrop for boardroom meetings, private dining experiences and creative workshops.

Capacities

MAX CAPACITY	50	BANQUET CAPACITY	40
COCKTAIL CAPACITY	50	BOARDROOM CAPACITY	40
U-SHAPE CAPACITY	20	THEATRE CAPACITY	40

Heritage Stairs

Originally built in 1938, our Heritage Stairs formerly served as the Clare Hotel's main stairwell. With its tall curved walls, and oversized Topaz pendant light from Melbourne's Copper Design, this unconventional space is perfect for small wedding ceremonies and photoshoots.



The Mary O’Suite

The Mary O’ Suite is one of a kind. Its one-bedroom apartment layout is quite the gem, with separate sleeping, recreation and bathroom areas. Featuring an eight-seater dining table, lounge area and wet bar, you’ll be in good taste amongst details like artwork from Gene Sherman’s private collection.

Capacities

MAX CAPACITY	15	COCKTAIL CAPACITY	15
BOARDROOM CAPACITY	8		

The Meeting Room

Set in the former Clare Hotel Pub's first floor, the Meeting Room provides a sense of grandeur with the former Carlton & United Breweries' boardroom table as the centrepiece. The perfect backdrop for professional meetings, corporate team building and creative brainstorming sessions, the Meeting Room is a space to inspire with hints of heritage infused within the space.

Capacities

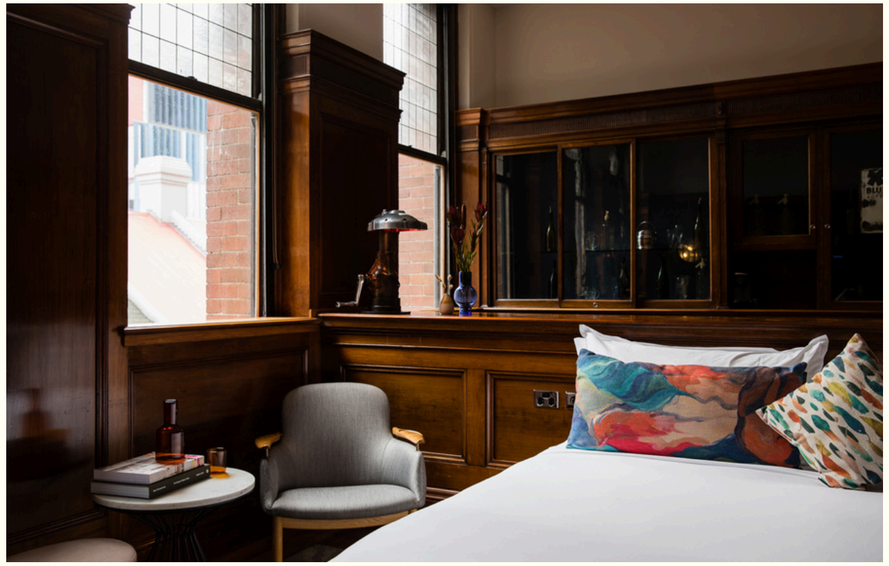
MAX CAPACITY	16	CABARET CAPACITY	16

The Showroom Suite

Our Showroom Suite is quite the show-stopper. Infused with heritage, it features an original timber bar that has been salvaged and restored from the former brewery building. Perfect for product showings, activations and photoshoots, the room can be used with or without the bed in place and includes a spacious modern bathroom.

Capacities

MAX CAPACITY	25	COCKTAIL CAPACITY	25
BOARDROOM CAPACITY	10		



The Clare Bar

The Clare bar is a refreshing take on your traditional watering hole, embracing the same ethos that made its prior incarnation so beloved. Striking the balance between a chilled Aussie pub and a hotel bar, it’s a place to relax, have a drink and have a chat.

Capacities

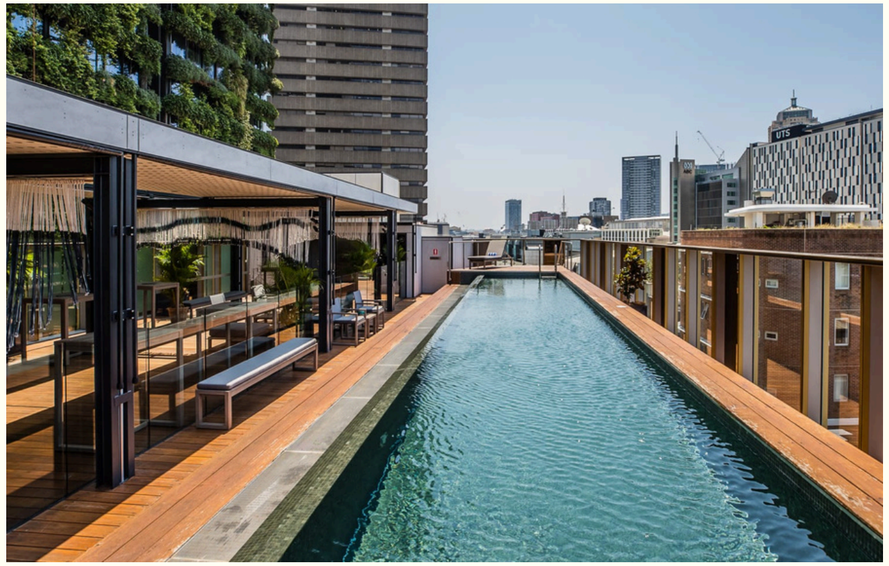
MAX CAPACITY	100	BANQUET CAPACITY	30
COCKTAIL CAPACITY	100		

The Rooftop

Being on a rooftop in the middle of the city is a great way to escape the clamour of a city by settling in above the skyline. Once you've soaked up the view and got all the feels, you can grab a drink and relax. Set under a glass canopy, our rooftop is perfectly sheltered so your event can carry on regardless of the weather.

Capacities

MAX CAPACITY	85	BANQUET CAPACITY	30
COCKTAIL CAPACITY	85	THEATRE CAPACITY	50



TOCH Bar

A contemporary light filled space located on our ground floor. Featuring polished concrete floors, exposed brick walls and floor to ceiling glass overlooking Kensington Street, this inner-city space is for those looking for something effortlessly chic.

Capacities

MAX CAPACITY	85	COCKTAIL CAPACITY	85
BOARDROOM CAPACITY	50		

Day Delegate Packages

FULL DAY DELEGATE | **Entry $90**

- Morning Tea
- One Inchcolm Sandwich
- One Substantial Item
- Two Sides
- Afternoon Tea
- Tea & Coffee Station

FULL DAY DELEGATE | **Premium $110**

- Morning Tea + One Premium Option
- Two Substantial Items
- Two Sides
- Afternoon Tea + One Premium Option
- Tea & Coffee Station
- Juice Station | Two Flavours

HALF DAY DELEGATE | **Entry $80**

- Morning Tea or Afternoon Tea
- One Inchcolm Sandwich
- One Substantial Item
- Two Sides
- Tea & Coffee Station

HALF DAY DELEGATE | **Premium $90**

- Morning Tea or Afternoon Tea + One Premium Option
- Two Substantial Items
- Two Sides
- Tea & Coffee Station
- Juice Station | Two Flavours

Day Delegate Package Inclusions

Note Pads, Pens, Flip Chart/Whiteboards, AV (The Meeting Room & C.U.B. Suite), Waters & Soft Drink/Juice, Wi-Fi

ADD UNLIMITED TEA & NESPRESSO COFFEE $10PP

Day Delegate Packages

STANDARD FULL DAY DELEGATE | $95

MORNING TEA
Seasonal Whole Fruit Basket
Freshly Baked Chocolate & Fruit Muffins

LUNCH
Clare Caesar - cos, parmesan, bacon, pangrattato
Roasted Beetroot - rocket, pine nuts, honey lemon vinaigrette

Herb Roasted Chicken - wing gravy sauce
OR
Miso Glazed Salmon Fillet - toasted sesame

AFTERNOON TEA
Seasonal Whole Fruit Basket
Freshly House Baked Quiches

PREMIUM FULL DAY DELEGATE | $115

MORNING TEA
Seasonal Whole Fruit Basket
Freshly Baked Chocolate & Fruit Muffins
House Baked Lemon Myrtle Scone - chantilly, davidson plum jam

LUNCH
Clare Caesar - cos, parmesan, bacon, pangrattato
Roasted Beetroot - rocket, pine nuts, honey lemon vinaigrette

Herb Roasted Chicken - wing gravy sauce
OR
Miso Glazed Salmon Fillet - toasted sesame

Grilled Wagyu Steak - cafe de paris butter, lemon
(included in premium or additional $10pp on standard)
Parmesan & Truffle Fries

AFTERNOON TEA
Seasonal Whole Fruit Basket
Freshly Baked Quiches
Braised Mini Angus Beef Pies
Flaky Pork & Fennel Sausage Rolls

Day Delegate Package Upgrades

ALL DAY BARISTA COFFEE **$15PP**
HALF DAY BARISTA COFFEE **$10PP (MAX 20 PAX)**
ASSORTED SOFT DRINKS **$5PP**

Day Delegate Add-ons

Individual Add-ons

10 PERSON MINIMUM

Jar of protein balls $65
Jar of assorted cookies $60
Assorted arrival pastries & danishes $80

Naughty Package Add-ons $12pp

10 PERSON MINIMUM

Arrival virgin Bloody Mary
Morning tea popcorn
Afternoon chilled Red Bull pick me up

Nice Package Add-ons $12pp

10 PERSON MINIMUM

Ginger shot on arrival
Afternoon jar of protein balls
Daily special juice

Banquet Me

MINIMUM 20 PAX FOR ALT DROP OR $15PP

2 course plated | $95
3 course plated | $115

ENTREE

Aged Black Angus Beef Tartare - salt & vinegar chips, classic condiments
Tasmanian Ocean Trout Crudo - citrus vinaigrette, cassava crackers
Grilled Clarence River Octopus - ink aioli, confit potato, native greens
Sebago Potato Hash Brown - braised southern highlands mushrooms

MAINS

Charcoal Riverine Sirloin - cavolo nero, smoked beef fat jus
Grilled Margra Lamb Rump - onion, charred brassica greens, jus
Roasted Barramundi - butter beans, bonito butter
Roasted Cauliflower - pearl barley, black garlic, cured egg yolk

DESSERT

Young Coconut Sorbet - pomelo, finger lime, sobacha
Vanilla Bean Ice-Cream Sandwich - salted caramel, roasted macadamia
Dark Chocolate Creameux - toasted white chocolate, wild honey comb

Longshore

Inspired by the dynamic Australian coastline, Longshore's menu is always on the move—fresh, seasonal, and never predictable. With Executive Chef Jarrod Walsh at the helm, Longshore serves ingredients from sea and land, creating plates that blend skill, creativity, and a steady stream of spontaneity.

This isn't your usual hatted restaurant. Longshore is committed to keeping things real and sustainable, because the coast is more than just a destination—it's a way of life. It's where different flavours, ideas, and experiences find a place to belong. If you're drawn to the unexpected, you belong at Longshore too.

A little about Jarrod Walsh

Jarrod started his apprenticeship when he was 15 in a brasserie, before progressing to Sous Chef at Intercontinental and then on to Automata Restaurant. This is where he feels he really learnt about how to respect produce, opening him up to a whole new level of cooking. Moving from Automata to QT Hotel in Sydney as Senior Sous Chef was where he learnt how to manage a multimillion-dollar venue. From QT, he found himself in buzzy Newtown at Hartsyard as Head Chef and later on proceeded to purchase as his own restaurant.

Longshore Menu

SAMPLE MENU

Longshore Rye Bread - coastal butter
Pickled Jervis Bay Mussel - watermelon dashi, scallion oil
Abrolhos Island Scallop - persimmon, yuzu, perilla
Jerusalem Artichoke Tart - truffle, hazelnut
Pickled Tasmanian Octopus Gilda - bequinho pepper, guandilla, gordal olive

Grilled Coral Coast Barramundi - smoked celeriac, chicken jus, blistered grapes
Charcoal Margra Lamb Rump - onion, rapini, smoked lamb fat, green salad

Rock Melon & Honeydew Sorbet - sake, sobacha

Canapé Menus

STANDARD CANAPES - $8 per piece

Salmon Tartare | Citrus Vinaigrette | Casava Crackers
Mini Pumpkin Pie | Pine Nuts
Macaroni | Cheese Croquette
Pumpkin | Spinach Calzone
Sundried Tomato | Basil Arancini
Raw Tuna Nigiri | Condiments
Raw Salmon Nigiri | Condiments
Prawn Nigiri | Condiments
Lobster Spring Roll | Ponzu Sauce
Cheeseburger Spring Roll| Hot Sauce
Vegetarian Vietnamese Rice Paper Roll
Chicken | Jalapeno | Coriander Empanada
Mexican Beef Empanada
Fried Smoked Mozzarella | Lemon | Aioli

SUBSTANTIAL CANAPES - $12 per piece

Teriyaki Chicken Skewer | Roasted Sesame
Lamb Kofta Skewer | Tzatziki
Soy Glazed Grilled Mushroom Skewer, Sobacha
Barramundi Fish Slider | Tartare Sauce | Pickles
Wagyu Beef Slider | Mustard | Pickles *
Salt & Pepper Squid | Garlic | Spring Onion | Chilli Mayo
Chicken Katsu | Bulldog Sauce
Gnoccheti Sardo | Pecorino | Baby Peas | Chilli Oil
Prawn Roll | Marie Rose Sauce | Iceberg Lettuce |
Soft Potato Roll

Minimum order of 10 pieces per items ordered
*(Can be made vegetarian with “Impossible Burger Patty”)

SWEET CANAPES - $7 per piece

Assorted Macaron Flavours
Cinnamon Churros | Dulce | Nutella
Mini-filled Doughnuts
Mini house made lamingtons

1 HOUR | $35pp
4 standard canapés

2 HOUR | $50pp
3 standard/2 substantial canapés

3 HOUR | $68pp
3 standard/3 substantial/1 sweet canapés

4 HOUR | $80pp
4 standard/4 substantial/2 sweet canapés

MINIMUM 10 GUESTS

Canapé Stations

Sushi Station

$40PP | MINIMUM 20 PAX

Selection of raw & cooked nigiri
Selection of raw & cooked Sushi rolls
Seaweed salad & edamame
Wasabi, soy sauce & pickled ginger

Grazing Station

$25PP | MINIMUM 20 PAX

Selection of local cured meats & cheese
Vegetable dips & pickles
Sourdough bread, crackers & lavosh

Dessert Station

$38PP

Selection of macarons
Churro bites with Dulce de leche
Caneles
Mini doughnuts
Fresh tropical fruit

Beverage Packages

CLASSIC PACKAGE

3 HOURS - $59 PP
4 HOURS - $69 PP
5 HOURS - $79 PP

Zilzie Sparkling
Zilzie Sauvignon Blanc
Zilzie Chardonnay
Zilzie Pinot Noir
Zilzie Shiraz

CRAFT BEERS

PREMIUM PACKAGE

3 HOURS - $79 PP
4 HOURS - $89 PP
5 HOURS - $99 PP

NV Dal Zotto ‘Pucino’ Prosecco, King Valley, VIC
Yealands ‘Single Block S1’ Sauvignon Blanc, Malborough, NZ
Ross Hill ‘Maya’ Chardonnay, Orange, NSW
Luna Estate Pinot Noir, Martinborough, NZ
Woodstock ‘Deep Sands’ Shiraz, McLaren Vale, SA

CRAFT BEERS

BOUGIE PACKAGE

3 HOURS - $109 PP
4 HOURS - $129 PP
5 HOURS - $149 PP

NV Perrier Jouet ‘Grand Brut’ Champagne
2023 Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA
2022 Vasse Felix ‘Filius’ Chardonnay, Margaret River, WA
2022 Oakridge ‘Yarra Valley’ Pinot Noir, Yarra Valley, VIC
2022 Torbreck ‘Woodcutters’ Shiraz, Barossa, SA

CRAFT BEERS

Beverage Packages

COCKTAIL ADD-ONS

3 hours - $65 pp
4 hours - $85pp
5 hours - $105pp

Classic cocktails available pre, post or during event - must be organised prior and in addition to the Classic, Premium or Bougie beverage package

Espresso Martini
Negroni
Old Fashioned
Margarita
Aperol Spritz
Amaretto Sour

FOUR PILLARS MARTINI + WINE PACKAGE

3 hours - $100pp
4 hours - $130pp
5 hours - $160pp

Choice of Four Pillars Dry Gin or Four Pillars Olive Leaf Gin with different condiments to build your way, paired with our Classic Beverage Package

CHAMPAGNE TOWER

Tower 1 - $650
Tower 2 - $1400
Tower 3 - $1900

The Ultimate Showstopper
(Includes the tower + the bubbles)

Tower 1 - 30 glasses | 4 tiers
Tower 2 - 55 glasses | 5 tiers
Tower 3 - 91 glasses | 6 tiers

MOCKTAIL SUPPLEMENT

$16 each mocktail

Lyre's non-alcoholic curated mocktails available pre, post or during event - must be organised prior

Italian Spritz
Espresso Martini
Amaretto Sour
Margarita

ARRIVAL ADD-ONS

Mimosa $15 (from 10am)
Margarita $22
Martini $22

** SPIRITS & EXTENDED WINE LIST AVAILABLE ON REQUEST

THE OLD CLARE

For more information, please contact The Old Clare team directly.

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