



ESTD



1860

NAG'S HEAD

HOTEL

GASTROPUB 162

BISTRO

BOTTLE SHOP





**OUR VENUE IS PERFECT FOR
But not limited to...**

- Birthdays
- Long lunches
- Cocktail parties
- Conference lunch & dinners
- Club events
- Cocktail classes
- Remembrance gatherings
- Christmas parties
- Farewells
- Product launches
- Corporate events
- Private dining
- Boardroom meetings
- After parties
- Sporting events
- Bridal showers
- Gender reveals
- High school reunions
- Fundraisers





KEY

-  ACCESS TO BAR
-  TV
-  MICROPHONE
-  AV
-  TOILETS
-  ACCESS



FULL VENUE EXCLUSIVE

Seated 200
Cocktail 400



Experience the ultimate venue takeover at Nags Head Hotel, with the capacity to seat up to 200 guests or host a cocktail style event for up to 400, our venue is your blank canvas for a variety of events. We have a private room, two fully stocked bars - one on the top level and another on the ground level - ensuring your guests never go thirsty.

We have multiple TVs throughout the venue, AV equipment available and microphones ready for your presentations or speeches, plus you have the freedom to curate your own music playlists. Our dedicated staff are here to cater to your every need, ensuring your event runs smoothly.





LIZZIE'S LEVEL 1 EXCLUSIVE

Seated 70
Cocktail 150



Lizzie's offers a one-of-a-kind experience for those seeking the perfect venue to host large-scale events. Boasting an exclusive bar serving a wide range of beverages, guests can enjoy their favourite drinks in a relaxed and comfortable atmosphere.

Lizzie's event space is fitted with multiple TVs and audio, allowing you to create your own playlist or dance the night away with a DJ or live musician. Lizzie's has an outdoor terrace for those who love a fresh breeze.

Located on level 1, stair access only.





CHARLIE'S THE TERRACE BAR LEVEL 1

Seated 25
Cocktail 50



Charlie's offers the ideal setting for your next event. With direct access to the bar, guests can indulge in a wide selection of beverages with ease. Whether you're looking to host a pre-dinner gathering or a cocktail style event, our TV accessibility ensures everyone stays entertained.

The chic and inviting atmosphere makes it the perfect spot for sipping cocktails and enjoying pre-dinner drinks with friends and colleagues. Elevate your event experience at Charlie's, where good times and great company come together seamlessly.

Located on level 1 with stair access only.



WINSTON'S THE MEZZANINE

Seated 30 - 40



The Winston's Mezzanine is the ultimate space for those seeking an intimate event experience. Set apart by its unique design, this space offers both sophistication and versatility.

With a dedicated TV for presentations or entertainment, it's perfect for all types of events. You can have control over your own music, allowing you to set the perfect atmosphere for your event.

Whether you're hosting a corporate meeting, private dinner or special celebrating, Winston's provides the ideal space for your vision. Take a flight of stairs from the ground level to the space.



MAGGIE'S THE BOARDROOM

Seated 16



Maggie's offers an exclusive event space perfect for intimate gatherings. Our private dining room, nestled on the top level, provides an enchanting setting for up to 16 guests.

With its own dedicated TV, you have the flexibility to enhance your event with presentations or entertainment of your choice.

Whether it's an intimate family celebrating, a corporate luncheon, or a special dinner with friends, Maggie's private dining room ensures a personalised experience in a cozy, secluded atmosphere.





WINE GARDEN

Seated 20
Cocktail 40



The Wine Garden is a captivating event space designed to elevate your gatherings. Bathed in natural light, its open high ceilings create an airy and inviting ambiance that's perfect for any occasion.

Whether you're planning a sit-down event or a cocktail soiree, The Wine Garden provides the ideal backdrop.





CANAPÉS

6 pieces \$36pp | 8 Pieces \$44pp | 10 Pieces \$52pp

Yorkshire Pudding (V)
roasted beetroot relish & crème fraîche

Spiced Haloumi (V)
raita

Scrocchia Cauliflower Rarebit (V)
roasted cauliflower & hot cheese sauce

Sticky Pork Bites (GF)
hot honey BBQ sauce

Mini Pissaladières Rolled Puff
balsamic glaze, anchovy & black olive

Chicken Liver Pate (GF+)
red onion jam & crostini

Prawn Cocktail (GF)
baby cos lettuce cups & rose sauce

Salt & Pepper Calamari (GF | DF)
togashi salt & aioli

Cumberland Pork Sausage Roll
tomato relish

Buffalo Chicken Wings (DF+)
blue cheese sauce

Pork & Fennel Scotch Egg
mustard pickle

High Top Pie
chunky beef

Fish Goujon
baby caper & dill tartare

Cannoli (V)
filled with whipped ricotta

Lemon Brulee Tart (V)
mixed berry compote

Bombolone (N | V)
traditional Italian donut filled with Nutella

SUBSTANTIAL CANAPÉ

+\$12 per person

Crab Salad Brioche
blue swimmer crab meat, dill & celery mix
with aioli on a toasted brioche bun

Cacio E Pepe (V | GF+)
grated pecorino & black pepper

Traditional Fish & Chips
mushy peas

Butter Chicken
served with pilaf rice, raita & pappadum

Bangers & Mash
Cumberland pork sausage
& caramelised onion gravy



GRAZING STATIONS

All Antipasto Boards are self serve

Antipasto

\$18 pp

Ploughman's cured meats, selection of local and imported cheeses, grilled vegetables & bread

Antipasto & Hot Bites

\$36pp

Ploughman's cured meats, selection of local and imported cheeses, grilled vegetables, breads, buffalo wings, Cumberland pork sausage roll, wild mushroom arancini with truffle aioli, fish goujon with baby caper and dill tartare





TWO COURSE SET MENU

\$65 per person

To start

Scrocchia (V) confit garlic & EVO

Entrée

Pork & Fennel Scotch Egg mustard Pickle

Wild Mushroom Arancini (V) truffle aioli

Main

Select 2 of the following

Cacio E Pepe (V / GF+) grated pepocrino & cracked pepper

Broomfield Wagyu Beef Pie mash, mushy pea

Porchetta (GF) green bean and olive salad & caramelised apple sauce

Crispy Skin Salmon (GF) chargrilled broccolini
& black sesame miso dressing

ADD DESSERT + \$10 PP

Select 2 of the following

Apple & Vanilla Crumble (V) whipped cream

Selection of Two Cheeses (V | GF+) quince paste and fig relish

Lemon Brulee Tart (V) mixed berry compote

Oreo Cheesecake (V) with chocolate sauce





SHARING MENU

\$65 per person

Served to share on table

Entrée

Select 1 of the following

Scrocchia (VE | GF+) confit garlic & EVO

Warm Marinated Olives (VE)

Salt & Pepper Calamari (GF) Togashi salt & aioli

Main

Select 2 of the following

Miso Eggplant (VE) with crispy kale

Cacio E Pepe (V | GF+) grated pecorino & black pepper

Crispy Skin Salmon (GF) black sesame miso dressing

Roasted Chicken (GF) thyme Jus

Porchetta (GF | DF) caramelised apple sauce

Balsamic Slow Cooked Lamb Shoulder (GF | DF) roasted garlic

Pork & Veal Ragu (GF+) pappardelle

Sides

Select 2 of the following

Mixed leaf salad (GF | VE) with cherry tomatoes & house dressing

Roast Broccolini (GF | VE) with lemon & garlic

Fries (V | GF) with Pink salt

Mash (V)

ADD DESSERT \$10 PP

Select 2 of the following

Apple & Vanilla Crumble (V) whipped cream

Selection of Two Cheeses (V | GF) quince paste & fig relish

Lemon Brulee Tart (V) mixed berry compote





SHARING MENU

\$85 per person

Served to share on table

Entrée

All 3 entrées included:

Scrocchia (VE | GF+) confit garlic & EVO

Warm Marinated Olives (VE)

Salt & Pepper Calamari (GF) Togashi salt & aioli

Main

Select 3 of the following

Miso Eggplant (VE) with crispy kale

Cacio E Pepe (V | GF+) grated pecorino & black pepper

Crispy Skin Salmon (GF) black sesame miso dressing

Roasted Chicken (GF) thyme Jus

Porchetta (GF | DF) caramelised apple sauce

Balsamic Slow Cooked Lamb Shoulder (GF | DF) roasted garlic

Pork & Veal Ragu (GF+) pappardelle

Sides

Select 3 of the following

Mixed leaf salad (GF | VE) with cherry tomatoes & house dressing

Roast Broccolini (GF | VE) with lemon & garlic

Fries (V | GF) with Pink salt

Mash (V)

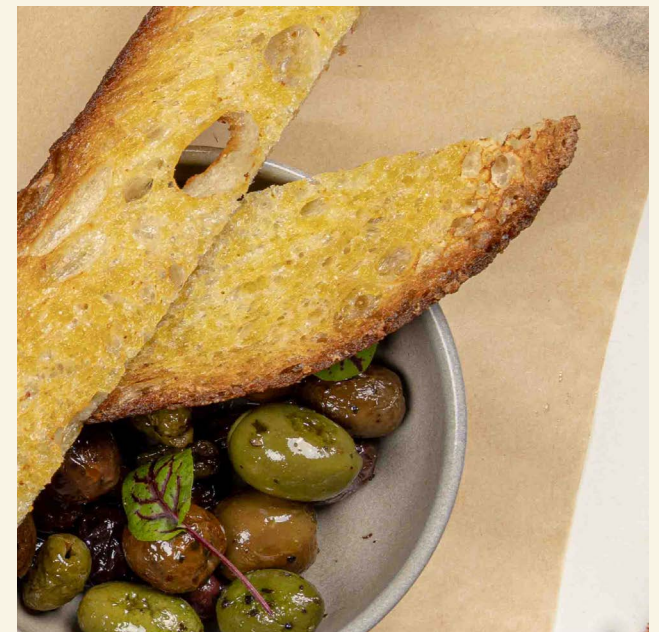
ADD DESSERT \$10 PP

Select 2 of the following

Apple & Vanilla Crumble (V) whipped cream

Selection of Two Cheeses (V | GF) quince paste & fig relish

Lemon Brulee Tart (V) mixed berry compote



BEVERAGE PACKAGES

Standard

2hrs \$40 | 3hrs \$50 | 4hr \$60

Beer

VB
Resches
Great Northern
Seasonal Tap #1
Seasonal Tap #2
Bulmer's

Red Wine

Pino Noir
Merlot
Shiraz

White Wine

Sav Blanc
Pinot Grigio
Chardonnay

Sparkling

Brut

Sweet

Rosé

Mornington Free XPA

Premium

2hrs \$55 | 3hr \$70 | 4hrs \$85

Beer

VB
Resches
Great Northern
Seasonal Tap #1, #2 & #3
Balter XPA
Bulmer's
Japanese Lager

Red Wine

Organic Shiraz
Cab Sav
GSM

White Wine

Sav Blanc
Organic Chardonnay
Reisling
Pino Gris

Sparkling

Brut
Prosecco

Sweet

Rosé

Mornington Free XPA

House Spirits

Vodka
Bourbon
Scotch
Gin
Rum





Let's start planning!


Our specialists live & breathe events & will be thrilled to talk you through our pub.

To enquire or book your event, please contact our events team:

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  Nags Head Hotel

