

EVENTS AT Connie's ROOFTOP

As the signature destination of the reimagined Corrimal Hotel, Connie's Rooftop offers sophisticated spaces designed for memorable moments. With curated menus, seamless service, and a relaxed yet refined atmosphere, it's the perfect canvas for celebrations that deserve something special. Whether you're hosting a milestone, a corporate event or an intimate gathering, Connie's blends coastal ease with elevated style—creating an experience that feels both exclusive and effortlessly inviting.



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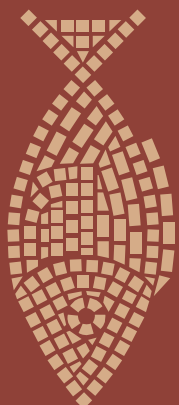
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CORRIMAL HOTEL

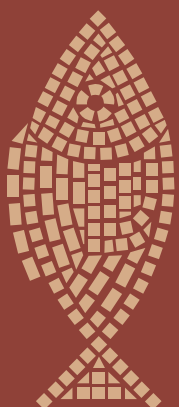


corrimalhotel.com.au | 02 4284 4086
264–268 Princes Highway, Corrimal 2518

CONNIE'S ROOFTOP EVENTS MENU



Designed for sharing, our event platters are thoughtfully curated with 20 indulgent pieces on each.



Platters

DIPS & PIZZA BREAD PLATTER | 40

House-made pizza bread fingers, served with a duo of seasonal dip 🌿

MINI SAUSAGE ROLLS | 45

Flaky pastry, premium sausage filling, served with classic tomato sauce

MINI BEEF PARTY PIES | 45

Slow-cooked beef in buttery pastry, served with classic tomato sauce

KIDS' CRISPY NUGGETS & FRIES | 50

Golden chicken bites, served with seasoned fries

CHICKEN DIM SIMS | 50

Deep-fried dim sims, served with sesame plum dipping sauce

CAPRESE SALAD SKEWERS | 50

Cherry tomato, baby bocconcini, fresh basil, finished with sea salt 🌿 🌿

PANI PURI BITES | 50

Crispy shells filled with spiced chickpeas, served with mint & coriander water 🌿 🌿

CRISPY PRAWN CUTLETS | 60

Golden-fried breaded prawns, served with lemon wedges & house seafood sauce

MAC & CHEESE CROQUETTES | 60

Golden mac & cheese bites, served with smoky bacon jam (🌿 available on request)

PUMPKIN & GOAT'S CHEESE ARANCINI | 70

Creamy pumpkin risotto balls, finished with rosemary salt & aioli drizzle 🌿

BEER-BATTERED FISH COCKTAILS | 70

Crispy fish bites, served with lemon & tartare sauce

PEKING DUCK SPRING ROLLS | 80

Duck-filled rolls, served with sesame plum dipping sauce

LASAGNA BITES | 80

Crunchy-coated lasagna squares, served with warm napolitana sauce

LAMB KOFTA SKEWERS | 80

Greek-style spiced lamb, served with hummus & fresh mint 🌿

PORTUGUESE CHICKEN SKEWERS | 90

Chargrilled chicken, served with smoky peri peri salsa 🌿

TANDOORI CHICKEN SKEWERS | 90

Spiced chicken, served with coriander & creamy butter chicken sauce 🌿

CHICKEN RICE PAPER ROLLS | 90

Poached chicken, vermicelli noodles, fresh Asian herb salad, served with hoisin dipping sauce (🌿 or 🌿 available on request)

PRAWN RICE PAPER ROLLS | 90

Tiger prawns, vermicelli noodles, fresh Asian herb salad, served with hoisin dipping sauce (🌿 or 🌿 available on request)

MINI CHICKEN SCHNITZEL SLIDERS | 100

Golden crumbed chicken, crisp lettuce, house aioli, served on soft milk slider buns

CLASSIC CHEESEBURGER SLIDERS | 100

Mini beef pattie, melted American cheddar, white onion, mustard & tomato sauce, served on soft milk slider buns

EVENTS MENU cont.

Cheese & Charcuterie

Elevate your event with our custom-crafted Artisan Cheese Platters and Antipasto Grazing Platters, curated for effortless elegance and tailored to your taste.

Connect with our Events Team and Head Chef to explore bespoke options and craft a grazing experience that perfectly complements your celebration.

Pizze “Pizza”

Select from Connie’s Rooftop pizza menu at regular pricing, or elevate your event with our curated pizza package, perfect for sharing and ideal for larger gatherings with a mix of timeless favourites and gourmet signature selections.

GROUP PIZZA PACKAGE | 220

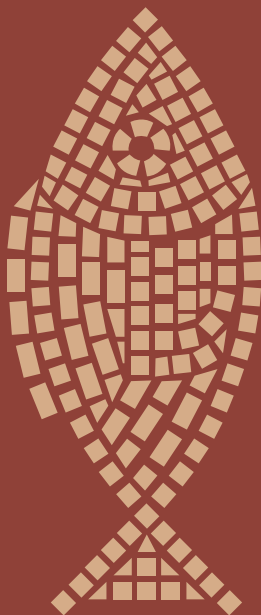
Receive ten handcrafted pizzas.

Your selection includes:

**6 x Timeless Favourites Pizzas &
4 x Signature Selections Pizzas**

 Vegetarian  Vegan  Gluten Free  Gluten Free Option Available

Please advise our team of any dietary requirements at the time of ordering. Please note all care is taken when preparing food, however we do not guarantee our gluten free options. Chips and sauces are not gluten free.



Ready to plan your event?

Whether you’re planning a cocktail-style celebration or a full-service affair, our dedicated events team is here to bring your vision to life with effortless elegance.

Let Connie’s Rooftop be the backdrop to your next unforgettable occasion.

Head to www.corrimahotel.com.au and request a booking via our dedicated events contact form, alternatively email us at corrimalfunctions@lesday.com or speak to our team in venue.

CORRIMAL HOTEL PRIVATE EVENTS

Terms & Conditions

To ensure a seamless and memorable event experience,
please take a moment to review our event terms and conditions:

1. SECURING YOUR BOOKING

To confirm your event, we require a completed credit card authorisation form and signed terms and conditions, along with valid credit card details. Without these, Corrimal Hotel reserves the right to release any tentative bookings.

2. BOOKING DEPOSIT

A deposit of \$250 is required to secure your event space.

3. REFUNDABLE DEPOSIT

Your deposit will be refunded on the first business day following your event, provided there is no damage to the venue or property, and all guests have conducted themselves respectfully.

4. CANCELLATION POLICY

- Cancellations made 14 days or more prior to the event will receive a full refund.
- Cancellations made within 7 days of the event will incur a 50% charge of the total food cost and deposit.
- Cancellations made within 24 hours or no-shows will incur a 100% charge of the total food cost and deposit.

5. SECURITY REQUIREMENT

All private events require security personnel for the duration of the function. A \$300 security fee applies.

6. FINAL GUEST NUMBERS

Final guest numbers must be confirmed no later than two days prior to your event.

7. PAYMENT TERMS

Full payment for catering is required 7 days prior to your event. Bar tabs must be settled at the conclusion of the function. Please note, invoicing is only available by prior arrangement.

8. RESPONSIBILITY FOR DAMAGES

The event organiser is responsible for any damage or loss caused by guests or invitees to the venue or its property.

9. GUEST CONDUCT

Corrimal Hotel reserves the right to remove any guest displaying inappropriate behaviour, not adhering to dress standards, or showing signs of intoxication, in accordance with Responsible Service of Alcohol (RSA) regulations.

10. DEPARTURE ETIQUETTE

At the conclusion of your event, we kindly ask all guests to depart the venue in a respectful and orderly manner. Please note, guests are not permitted to remain on the premises after the event concludes.

11. GROUP MENU REQUIREMENTS

Our function menus are designed for groups of 20 guests or more, unless otherwise arranged with our Events Team.

NAME: _____

SIGN: _____ DATE: _____