@THEGOVERNORHOTEL

Momento
HOSPITALITY

THE
GOVERNOR HOTEL
Macquarie Park

EVENT GUIDE

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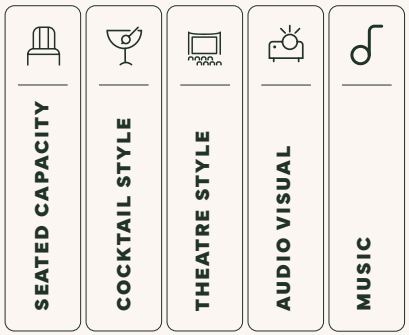
Our pricing and information provided is subject to change.
Please check your event details with The Governor Hotel team.

ABOUT US

The Governor Hotel located in Macquarie Park, is a multi-level venue built with event spaces & celebrations in mind. Popular for its great food, décor & beverage list, The Governor is a must add venue to the event space list to check out. With capacity to host a special occasion for two or an exclusive soirée, we love to create a celebration that will leave a memory for a lifetime.

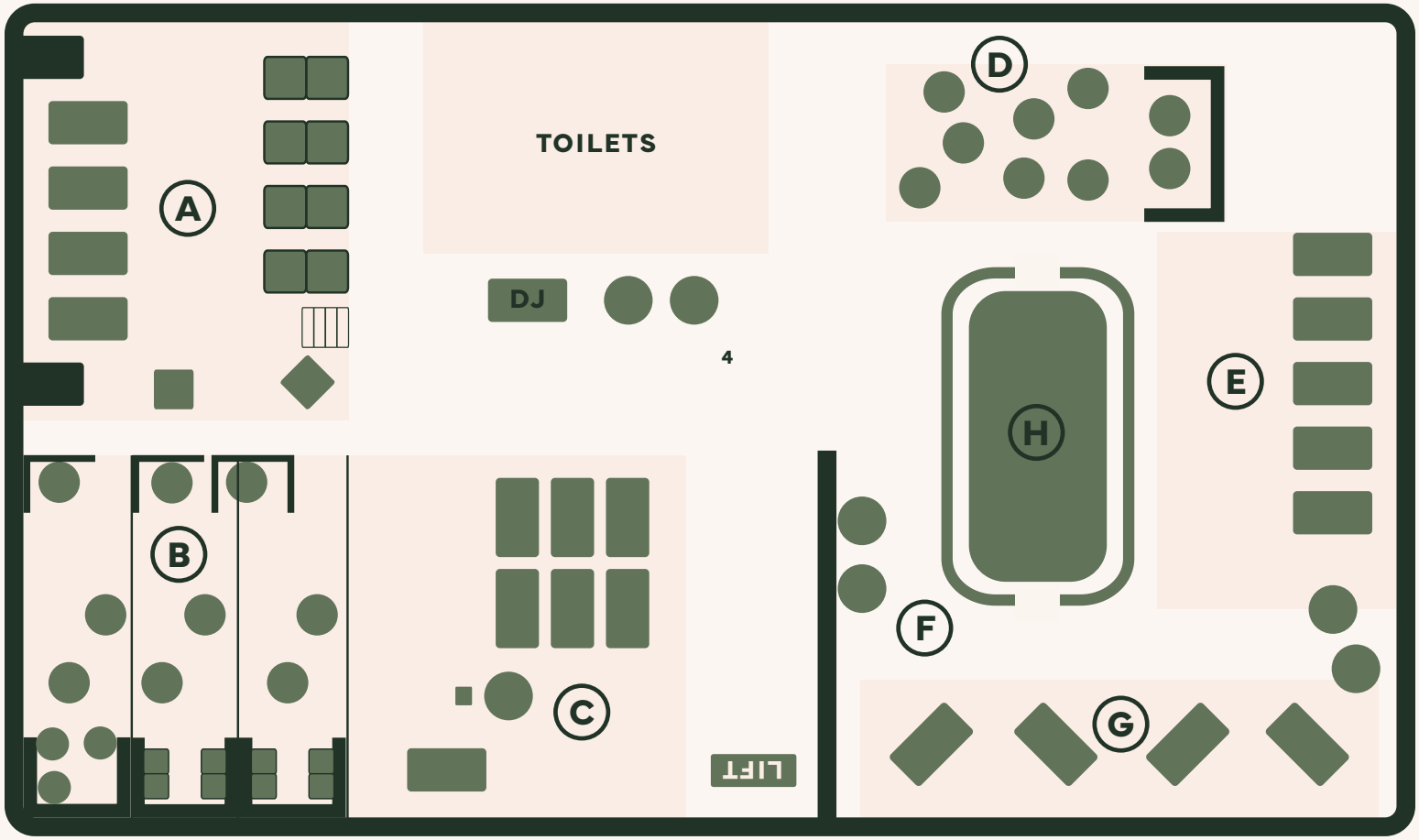
Planning your event at The Governor is stress free, let our dedicated event managers bring your vision to life and contact us today



All exclusive hire event spaces come with complimentary audio visual and music capabilities.

Please note that venue hire and minimum spends apply.

ROOFTOP FLOOR PLAN



Ⓐ ROOFTOP TERRACE
Ⓑ ROOFTOP BOOTHS & COURTYARD
Ⓒ THE ATRIUM
Ⓓ BOTANICAL TABLES
Ⓔ ISLAND TABLES
Ⓕ ISLAND IN THE SKY
Ⓖ SKY TABLES
Ⓗ BAR

ROOFTOP EXCLUSIVE

Take your party to the next level and host your special event under the stars, listening to the DJ beats whilst sipping on our famous Hills cocktail. Direct lift access to the rooftop, with it's own bar, kitchen, festoon lighting, various seating styles and a raised deck area, make for an unforgettable event. The Rooftop features a big screen TV as well as a dedicated sound system for DJs or live entertainment, perfect for engagement parties, end of year celebrations and so much more.

The world of opportunity opens to creative styling, activations and takeovers. The Governor Rooftop has a retractable roof with inbuilt misters and heating, making it the perfect space to host an event all year round.

250	500	

THE ATRIUM

The Atrium is great for that day party under the shade of our greenery, or enjoyable under the fairy lights for a special night with friends. Set with bar tables perfect for mingling and 3 booths and plenty of cocktail tables, The Atrium is ready for you and your guests to sit or stand whilst enjoying the sound of beats by the DJ.

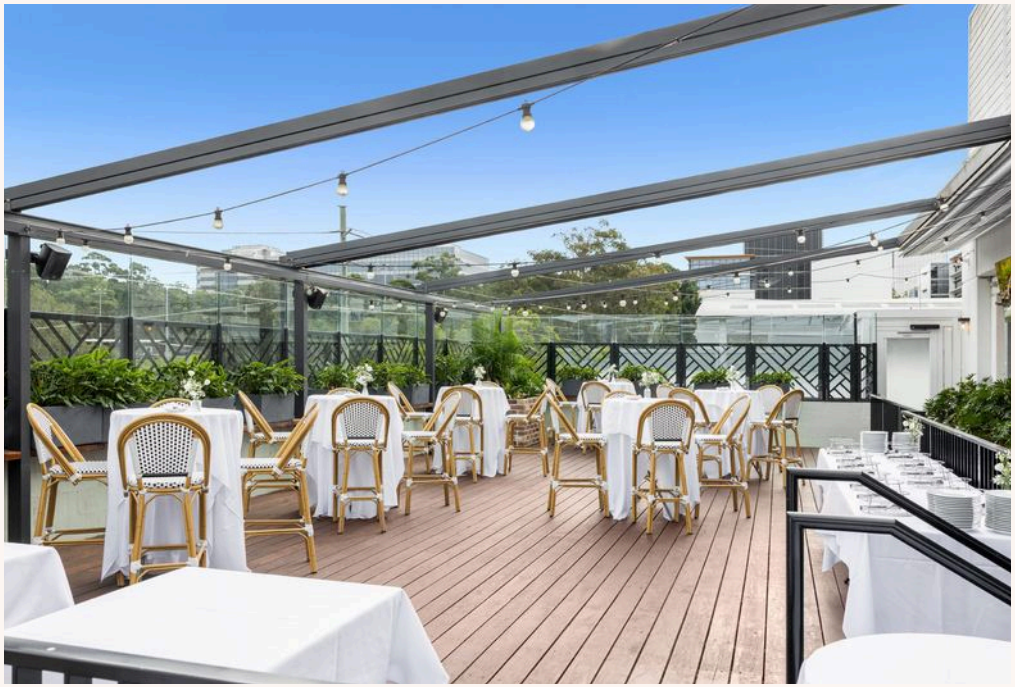
110	200

ROOFTOP TERRACE

Offering an exclusive wooden deck complete with festoon lighting and a retractable roof area high above Macquarie Park. The Rooftop Terrace is the perfect space for a special celebration or corporate get-together with plenty of space for you to bring in theming, backdrops and media walls.

With portable heaters in the space in the winter, and misters in the summer, The Rooftop Terrace is perfect for canape events and grazing tables all year round, with scenic views sure to impress.

60	90



ISLAND TABLES

With the Big Louvre Windows, The Island space has wooden tables with striped bamboo chairs to give you the perfect holiday feel. Undercover and close to the bar great for a corporate Cocktail Masterclass or birthday celebration. Seated banquets and grazing tables are sure to delight in this space.

30 | 50

SKY TABLES

Overlooking the Skyline of the leafy vistas of Macquarie Park, book in the Sky Tables for that picturesque Instagram shot. Dotted with potted palms and The Gov's hand-painted mural this space is perfect as it is for a fun social gathering or that corporate after-work event. Undercover and close to the shared bar for your drinks at your fingertips. This space includes 4 tables, with plenty of standing space around to allow your guests the freedom to mingle.

32 | 60

ISLAND IN THE SKY

Join these spaces together to enhance your event experience, including optional excusive bar acces with your own dedicated bartenders throughout your special occasion

62 | 110

ROOFTOP BOOTHS

Looking to long lunch or celebrate with a group of friends & family over cocktails, book our Rooftop Booths & feel like a VIP. If numbers are to increase, we can add on The Courtyard to expand your space to comfortably fit.

14	20

ROOFTOP BOOTHS & COURTYARD

Set with assorted cocktail tables and 3 booths ready for you and your friends to sit or stand while you enjoy the surrounding greenery, this section will be roped off for just you and your guests, and has plenty of room for you to decorate to bring your vision to life. Complete with a retractable roof and heaters in the winter, comfort all year round can be provided.

60	80

GOVERNOR'S GALLERY EXCLUSIVE HIRE

Newly renovated and beautifully appointed, Governor's Gallery offers a light-filled, exclusive private level designed to host large-scale celebrations and high-impact events. With a versatile layout and plenty of room to bring your vision to life, the space is the perfect setting for weddings, milestone birthdays, corporate functions, award dinners and everything in between. From the initial planning stages through to the final farewell, The Governor's dedicated events team will take care of the food, beverage and service, allowing you to relax and enjoy every moment of your event.

Perfect for:

Networking Events
Weddings
Engagement parties
End of Year Events
Product launches
Charity galas
Milestone birthdays
Awards nights
Band Nights
Cabaret Events
AND SO MUCH MORE

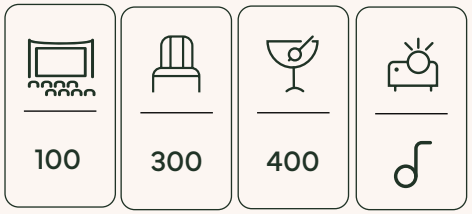
Key Features:

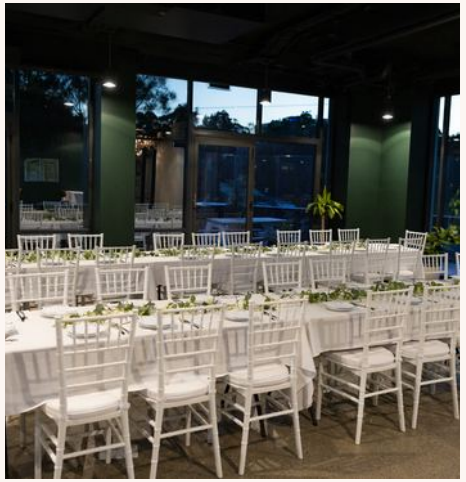
Exclusive private level: Enjoy complete privacy with your own dedicated bar, spacious wrap-around balcony, private bathrooms and dedicated event staff throughout your booking. Everything you and your guests need is within the one space.

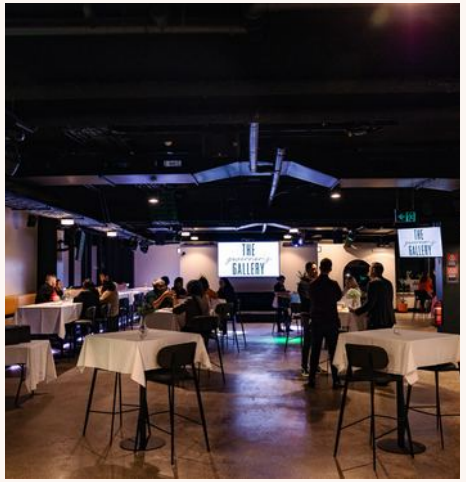
Full AV capabilities: Microphone, overhead audio, TV connectivity and the flexibility to incorporate live bands or DJs.

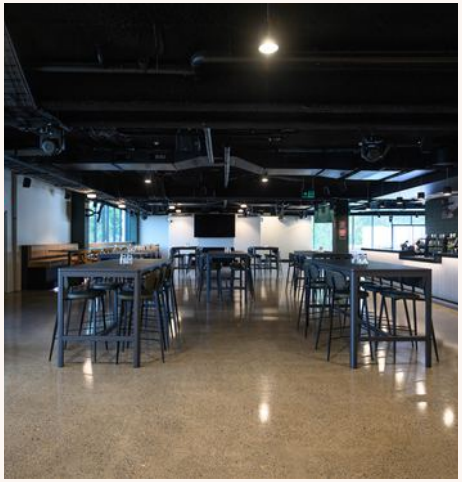
Flexible catering options: Choose from canapés, grazing tables, shared banquets and buffet-style dining.

Flexible beverage packages: Tailor your beverage offering with a drinks package, bar tab or cash bar for guests.









GOVERNORS GALLERY | HALF HIRE

Whether you're after the luxurious booth-lined East Side or the light-filled Balcony Side of Governor's Gallery, these versatile spaces offers the perfect balance of intimate gathering areas and open event space. Enjoy the flexibility of multiple seating arrangement options, dedicated bar access, AV facilities and your own music, all within one exclusive setting.

GOV GALLERY BALCONY

120 | 200

A newly renovated, light-filled event space featuring a spacious wrap-around balcony and flexible furniture arrangements, Governor's Gallery Balcony Side is ideal for larger celebrations, corporate gatherings, and social occasions looking for a versatile space with room to make it their own. Whether you're after a conference in the day, or a 21st Birthday with your own DJ in the night, The Governor's Gallery Balcony is ready to host it all

BOOTH LINED EAST SIDE

80 | 100

Featuring six luxurious private booths and plenty of greenery, the East Side of Governor's Gallery offers a stylish and secluded setting for milestone birthdays, networking events and intimate celebrations. With AV capabilities, an 85-inch TV and flexible seating arrangements, the space can be tailored to suit cocktail, theatre, cabaret or banquet-style events. Enjoy dedicated bar access with the flexibility of beverage packages, a bar tab or guests purchasing their own drinks.

THE BOARDROOM

Large curved custom entry doors lead to private dining room suitable for an intimate corporate dinner, special celebration, or cocktail-style event. With a Projector Screen complete with HDMI input, you can easily connect a laptop for simple presentation viewing.

There is the ability to play your own music via aux in this space, as well as a microphone if required. Banquet, theatre and boardroom set ups work perfectly in this space, with the option for a breakout space outside the room if required.

26	40	50	

Perfect for: Workshops, presentations, meetings, long lunches, family dinners + more

THE VAULTS

This beautifully appointed room can accommodate up to 8 guests. This space is perfectly suited for corporate meetings or intimate dining, fitted with Smart TV and audio.

8

MACQUARIE DINING ROOMS

Discreetly hidden behind our wine cellar, these well-appointed opulent rooms accommodate up to 14 guests. Perfectly suited for corporate meetings or intimate dining, this experience comes with your own exclusive dedicated server. Fitted with Smart TV and audio, the space is perfect for corporate presentations.

12

THE LOUNGE

Welcome to The Lounge, a stunning event space on level 1 that combines luxury and elegance. Immerse yourself in the richness of luxurious red lounging areas, enhanced by ambient mood lighting that sets a sophisticated tone.

A sectioned space on the main floor, The Lounge is perfect for mixing and mingling with a cocktail or seated styled event.

50	70

Classic 5 piece $39pp
Choose 2 cold and 3 hot

Premium 6 piece $49pp
Choose 3 cold and 3 hot

Deluxe 7 piece $59pp
Choose 3 cold and 4 hot

V - Vegetarian / VG - Vegan / GF - Gluten Free / DF - Dairy Free / N - Contains Nuts

A - Australian Seafood / I - Imported Seafood / M - Mixed Seafood

Our menus are subject to change based on availability and seasonality.

Canapés

COLD

Sydney rock oyster with champagne dressing (A)
Chilled prawn, cocktail sauce, tabasco, lemon GF (I)
Kingfish ceviche tostada GF (A)
Smoked salmon, cucumber, cream fraiche, dill GF (A)
Duck Crepes with hoisin sauce
Pulled chicken & gribiche, lettuce cup GF
Vietnamese rice paper roll, sweet chilli & sesame GF VG
Tomato & bocconcini skewer with basil V
Mini Bruschetta and balsamic glaze V
Olive & feta tapenade, fresh herbs, toasted baguette V

HOT

Seasame prawn toast, house made chilli sauce (I)
Tempura prawns, wasabi aioli (I)
Yakitori chicken skewer, chilli soy sauce
Chicken & corn croquette, spicy aioli
Beef pie, tomato relish
Lamb kofta, tzatziki GF
Truffle mushroom arancini V
Pumpkin & ricotta arancini GF V
Ricotta & spinach filo V
Pumpkin & lentil sausage roll V
Popcorn cauliflower, chimmi churri mayo GF V
Vegetable pie GF VG
Vegetarian spring roll, sweet chilli & sesame VG

ADD ON SUBSTANTIAL ITEMS | $8 PER PIECE

Fish & chips boxes, tartar & lemon (A)
Popcorn shrimp taco, slaw & aioli (I)
Choice of chicken, chilli beef or tofu styled san choi bow *V
Mini Gov burger
Mini Nashville chicken burger
Mini zucchini fritter burger V
Mapo tofu with shallot and brown rice V VG

Platters

BREADS & DIPS

$130 | Serves 8-10

Tzatziki, hummus, roasted eggplant, whipped feta, with sourdough & flatbread

CHARCUTERIE BOARD

$250 | Serves 8-10

Ham, Salami, Prosciutto, Brie, Cheddar, Blue, Tzatziki, hummus, grilled & marinated vegetables, olives, pickles, sourdough, lavosh, grissini

SEAFOOD PLATTER

$250 | Serves 8-10

Poached prawns, flash fried calamari, Kingfish ceviche, tempura prawns, corn chips, cocktail sauce, aioli & fresh lemon

MEDITERRANEN PLATTER

$200 | 40 pieces

Lemon & garlic chicken skewers, lamb kofta, falafels, hummus, garlic dip, tabbouleh & flat bread

SLIDERS PLATTER

$320 | 40 pieces

Choice of: Mini Gov burgers, Nashville chicken burger or zucchini fritter burger

SKEWERS PLATTER

$180 | 40 pieces

Choice of: Chicken yakitori with sesame chilli sauce or lamb kofta with tzatziki

SAVOURY PLATTER

$180 | 40 pieces

Mushroom arancini, spinach & ricotta filo, chicken & leek pie, pumpkin & ricotta arancini

VEGETARIAN PLATTER

$250 | Serves 8-10

Pumpkin & ricotta arancini, mac & cheese croquettes, mini pakora, spinach & feta quiche

PIES & SAUSAGE ROLLS

$150 | 40 pieces

Beef pies, pork & fennel sausage rolls, chicken & leek pies, pumpkin & lentil rolls

FRESH FRUIT PLATTER

$90 | Serves 8-10

Chefs selection of seasonal fresh fruit

Grazing Buffet Tables

Grazing tables have a minimum requirement of 20 guests and are self serve-style.

STANDARD PIZZA GRAZING

Min 20 guests | $34pp

Unlimited pizza for 90 minutes!

Margherita *V*
Tomato base, fior di latte & basil

Vegetarian *V*
Tomato base, fior di latte, capsicum, artichoke, black olive & eggplant

Pepperoni
Tomato base, fior di latte & spicy pepperoni

Peri Peri Chicken
Tomato base, fior di latte, chicken, cherry tomato, onion & peri peri sauce

Meat lovers
Tomato base, fior di latte, pepperoni, ground beef, ham, bacon & BBQ sauce

PREMIUM PIZZA GRAZING

Min 20 guests | $39pp

Unlimited pizza for 90 minutes!

Margherita *V df+*
Tomato base, fior di latte, boccocini & basil

Diavola *df+*
Tomato base, fior di latte, capsicum, artichoke, black olive & eggplant

Mortadella & Pistachio *df+ n+*
Confit garlic, fior di latte, mortadella, stracciatella & crushed pistachios

Prawn *df+ (I)*
Tomato base, fior di latte, prawns, chilli, sun-dried tomato, onion & lemon

Vodka & Nduja *df+*
Vodka sauce, fior di latte, nduja, parmesan & honey

MEZZE & KEBAB GRAZING

Min 20 guests | $45pp

Selection of lamb, chicken and spicy chorizo skewers, flatbreads, sumac onion, pickles, tzatziki, hummus, tabouleh, sliced tomato, shredded cheese, garlic sauce & condiments

V - Vegetarian / VE - Vegan / GF - Gluten Free / DF - Dairy Free / N - Contains Nuts
A - Australian Seafood / I - Imported Seafood /M - Mixed Seafood

Our menus are subject to change based on availability and seasonality.

Italian Feast Banquet

$58 PER PERSON
Minimum 20 guests
Share on table

Antipasto & Burrata
Selection of cured meats (salami, mortadella and prosciutto), grilled and marinated vegetables including olives and pickles, burrata & olive oil served with grissini, lavosh crackers and sourdough

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Vodka Penne
Napolitana sauce, cream, vodka, parmesan and basil

Braised Wagyu Ragu Rigatoni
12 hour wagyu beef shin, parmesan and parsley

Selection of Pizzas
(Gluten free & dairy free options available)

Margherita *V*
Tomato base, fior di latte & basil

Prosciutto
Tomato base, fior di latte, prosciutto, rocket & parmesan

Vegetarian *V*
Tomato base, fior di latte, capsicum, artichoke, eggplant & black olives

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Garden Salad *GF DF V VE*
Mixed lettuce, cherry tomato, cucumber, onion, classic lemon dressing

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Choose yout dessert | $15PP

Assorted macarons, profiteroles, cakes & donuts | $15pp

House-made tiramisu

Churros with cinnamon sugar, dulche de leche & dark chocolate sauce

Sticky-date pudding with bouron caramel & cream

The Governor Banquet

$65 PER PERSON
Minimum 20 guests
Share on table

Entree

Charcuterie Platter
Selection of cured meats (salami, mortadella and prosciutto), grilled and marinated vegetables including olives and pickles, burrata & olive oil served with grissini, lavosh crackers and sourdough

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Mains

Roast Chicken Breast
Served with mushroom sauce

Salmon *(A)*
Served with herb, garlic and caper butter

Sides

Garden Salad
Mixed lettuce, cherry tomato, cucumber, onion, classic lemon dressing

Roasted Potatoes
With rosemary and garlic butter

Choose your dessert | $15PP

Assorted macarons, profiteroles, cakes & donuts | $15pp

House-made tiramisu

Churros with cinnamon sugar, dulche de leche & dark chocolate sauce

Sticky-date pudding with bouron caramel & cream

Premium Banquet

Our Premium Banquet is designed for groups who want to indulge in all of the Gov's favourite dishes. With flexibility to add on additional courses to your liking, you won't want to miss this culinary journey

$89 PER PERSON
Minimum 20 guests
Share on table

$15 PER PERSON
Add dessert

Entree

Charcuterie Platter
Selection of cured meats (salami, mortadella and prosciutto), grilled and marinated vegetables including olives & pickles

Burrata
Served with olive oil, flat bread & sourdough

Spinach & Ricotta Filo

Made in House & finished with a lemon wedge

Mains

Your choice of two:

Roast Chicken Breast
Served with mushroom sauce

Slow roasted lamb shoulder
Served with gravy

Barramundi *(A)*
Served with roasted tomato & capsicum salsa

Grilled Eggplant Steak *DF GF N+ VG*
Served with hummus, pomegranate, crispy chickpeas, pickled onion, pine nuts, herbs & chilli oil

Swap or add Beef Rump and Peppercorn Sauce cooked Medium - $15pp

Sides

Grilled Broccolini
Topped with Almond and lemon

Roasted Chat Potatoes
With rosemary and garlic

Corn ribs
With paprika butter

End of Year Mediterranean Banquet

A vibrant Mediterranean feast designed to be shared.
Fresh seasonal produce, bright flavours and generous plates come together for a relaxed summer dining experience.

$85 PER PERSON
Minimum 10 guests
Share on table

$15 PER PERSON
Add dessert

Shared Entrees

Focaccia

Served with rosemary, sea salt & olive oil

House Olives

Marinated in lemon, garlic & chilli

Caramelised Balsamic Vinegar

Chargrilled Halloumi

Marinated in dark honey & served with heirloom tomatoes

Shared Mains

Slow Cooked BBQ Lamb Leg

Rubbed in paprika & oregano

Roasted Lilydale Free Range Chicken

Marinated in lemon & garlic

Roasted Potatoes

Seasoned in oregano & lemon

Traditional Greek Salad

Tomato, onion, capsicum, cucumber, olives & feta

Green Beans

Beverages

Ask your event manager about options for a pop-up private bar!

STANDARD

2HR - $49PP
3HR - $59PP
4HR - $69PP

House Tap Beers & Cider

Asahi 0%

Wine
Semillon Sauvignon Blanc, Pinot Grigio, Pinot Noir, Merlot

Soft drinks, juices and sparkling water

PREMIUM

2HR - $61PP
3HR - $74PP
4HR - $88PP

All Tap & Bottled Beer

Peroni 0%

Wine
Brut Cuvee, Prosecco, Semillon Sauvignon Blanc, Sauvignon Blanc, Pinot Grigio, Chardonnay, Moscato, Rose, Pinot Noir, Merlot, Shiraz Cabernet, Cabernet Sauvignon

Spirits
House vodka, gin, tequila & white rum

Soft drinks, juices and sparkling water

ADD-ONS

House Cocktail on arrival - $15pp

Mango Margarita
Tequila, mango, lime, agave & tajin

Watermelon Mojito
White rum, watermelon, lime & mint

The Hills
Vodka, coconut liqueur, lychee, pineapple

Pornstar Martini
Vanilla vodka, passionfruit, pineapple

Mocktail on Arrival - $10pp

Naked Paloma,
Salty Mediterranean

Bar Tab

Bar Tabs can be the easiest way to celebrate with friends and set your limits on what you want to spend on drinks for your event. We can build your beverage list with you to include wines, beers or spirits, or create a bespoke menu of some of your favourite drinks to be available on your tab.

Simply let us know your bar tab limit and what beverages you would like available for your event.

Cash Bar

Whether you have friends who are one drink wonderers, or those who love a bottle or two, organise a cash bar for your event and let them play it their way.

Our menus are subject to change based on availability.

Event Extras

Cakeage

External cakes have a $60 fee to be brought into the venue and include them to be cut and served on platters

For individual plating of your cake with cream and seasonal berries, a fee of $5pp applies

Pop-Up Bar

In event spaces without a private bar, a pop up bar with bottled beer and wines can be provided for $500.

Security

Security may be required for your event, please enquire with your event coordinator regarding pricing

Linen

A small additional fee applies if you would like all tables in your event space to be clothed

Event Host

In all spaces with a room hire fee, an event host is provided for the duration of your event

Karaoke Booth Hire

Our private karaoke rooms seat up to 20 people, are full sound proof & feature state of the art karaoke facilities with a fee of $300-$600.

You can also book our karaoke rooms as private spaces for parties, or viewing parties for youre favourite sports with access to the TV›s and sound system fully in your control.

#Love The Gov

CONTACT

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