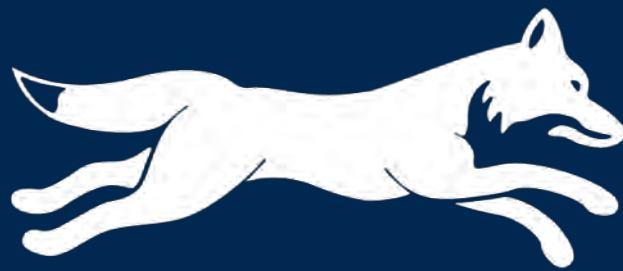


FUNCTIONS



THE FOX HOLE

Where great stories
start with a drink



FUNCTION PACKAGES

The Fox Hole is a small bar in the heart of the CBD combining rich heritage and modern hospitality to create the perfect setting for your next event.

The building was completed in 1890 and played host to many businesses and people that supported trade on Darling Harbour and surrounding areas for the past 120 years.

Many original Victorian Italianate features have been preserved including the façade, cornicework and timber flooring for you to explore and immerse yourself in the rich history of the space and the city.

Our menu offers a mixture of canapé classics, modern morsels and seasonal substantials which can be tailored to suit any occasion.

We have created a signature list of Australian, British and American gins, a handpicked range of wines from around the world and a range of other tipples to meet your tastes.

Come and let us help create your perfect event, whether you are looking for an intimate dinner for 12, cocktails for 20 or an private exclusive-use event for 80.

OUR SPACES

We have the flexibility to provide a roped off area, a private floor or the whole venue.

Cellar Bar

Capacity

Cocktail: 45-50

Sit-down: 28

Heavy timber beams and period brickwork set the scene for this cozy, subterranean space.

The space has a mixture of high and low tables, a dedicated bar and an unmarked side entrance if a touch of discretion is required.

Main Bar

Capacity

Cocktail: 35-45

Sit-down: 26

This bright, open space is located on the ground floor and features soaring ceilings and large windows to watch the city go by.

The space has low tables which can be configured to a variety of layouts.

Exclusive use

The world is your oyster!

Exclusive use of the venue allows you the ultimate flexibility to create a truly bespoke event.



BASEMENT



STREET LEVEL

OUR CANAPÉ MENU

Cold

Australian Camembert with pear compote on pumpernickel (v)

Carrot and caraway on cracker (v, df)

Pork pie bite with Branston pickle

Rare roast beef with horseradish cream on mini toast

Smoked salmon blini with crème fraîche and dill

Warm

Seared halloumi and watermelon skewer (gf)

White button and porcini mushroom arancini with garlic aioli (v)

Lamb kofta with minted yoghurt dipping sauce (gf)

Chicken tikka with raita on mini poppadum

Substantial

Gourmet cocktail pie station with potato and mushy peas

Beef brioche slider

Sweet

Citrus posset (v)

Triple chocolate brownie (v)

Grazing station

Selection of three cheeses

Selection of cured meats

Fruits and olives

House-toasted spiced nuts

Range of breads and crackers

Many of our menu items can be adapted to accommodate most dietary needs. Please discuss your requirements with us at menu selection.



Cold, warm and sweet

4 varieties (6 pieces) \$19pp

6 varieties (9 pieces) \$28pp

8 varieties (12 pieces) \$37pp

Substantial

1.5 pieces \$10pp

Grazing station

35-45 people \$450





DRINKS OPTIONS

Choose your own adventure!

Our function beverages menus are put together on a by-consumption basis, so that you get maximum enjoyment.

Your menu be as simple or as fanciful as your heart desires. Whether you want house wines, some spirits, or an open bar we will put together a menu that has something for everyone.

If you would like a cocktail on arrival we can do that too! Are you celebrating something special? Our expert cocktail shakers would be delighted to design a custom cocktail just for you.

Perhaps you would like the drinks to be the showcase? A guided wine tasting or tour of our favourite gins could be just the activity you've been looking for.



EXPLORE GIN

A TASTING EXPERIENCE



Descend into our Cellar Bar where your journey through the 500 year evolution of gin will begin.

Over 90 minutes your dedicated host will serve you a tasting flight of seven gins showcasing six distinct styles of spirit production. As you taste your way through the flight, you will learn about the history of each style and how it is produced.

Gin is a star on its own and is also the platform from which to begin bigger adventures.

Your exploration will feature a range of tonic waters, fruit and herbal garnishes for you to taste and see for yourself how different mixers and flourishes enhance the gin's botanical flavours.

A selection of cold and warm canapés will be served throughout the tasting.

At the conclusion of the tasting, you will be invited to get up close and personal with our complete gin range—see, touch and smell—so that you can begin designing your own drinks to carry on the adventure.

Explore Gin

Minimum 8 people \$85pp

Includes 4 canapés (6 pieces) pp

Additional flourish

Gin cocktail to finish \$15pp