

TREASURY GROUPS & EVENTS PACKAGES



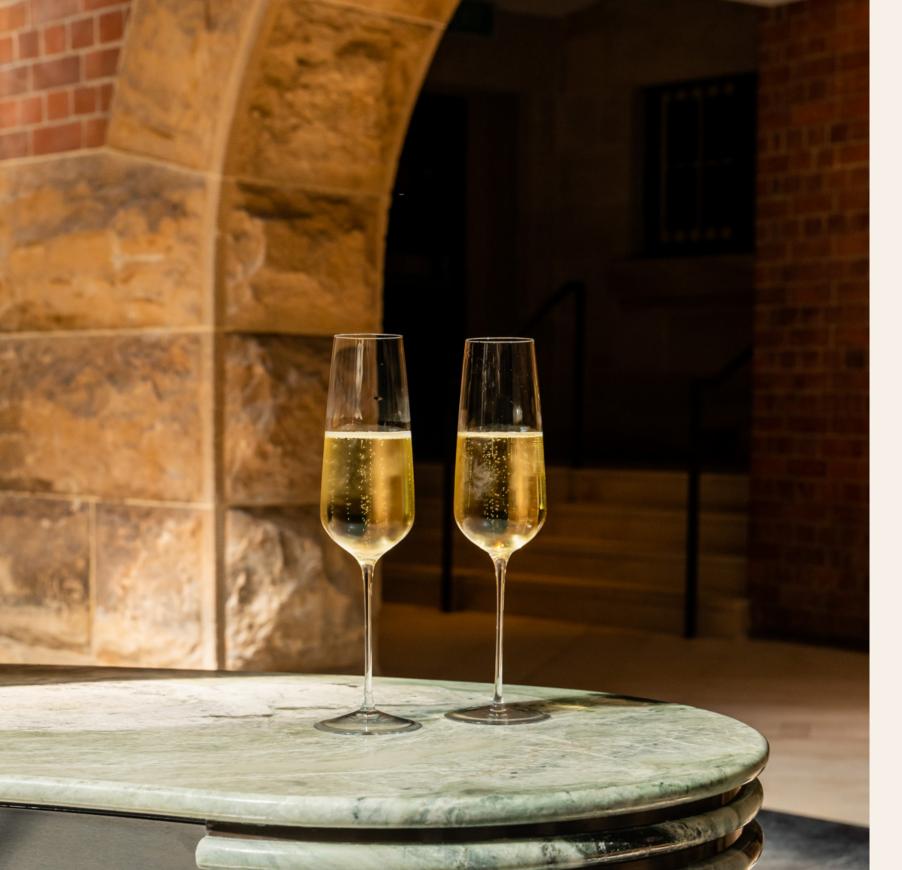
WELCOME

Here you'll find a treasure trove of natural curiosities.
Unlock a vault of carefully curated links to the past and present; botanical-infused classic cocktails with a modern twist and a catalogue of Australian and select wines which tell lesser-known tales.

Plant yourself at the curved central feature bar or in a cosy banquette surrounded by lush greenery. Be hugged by the history of 170-year-old heritage sandstone alcoves and earthy brick archways. Soaring towards our antique domed atrium, witness colours changing as natural light pours by day and stars shine through by night.

We proudly treasure our fascinating roots and we invite you to sit, sip, savour and share in these wonderful revelations.







TREASURY TIER 1 BEVERAGE PACKAGE

\$85 PER PERSON (2 HOURS)

SPARKLING

NV Bimbadgen Cuvee, Hunter Valley AU

WHITE

2023 The Other Wine Co, Pinot Gris, Adelaide Hills, SA

RED

2019 Powell & Son, Shiraz, Barossa Valley AU

BEER

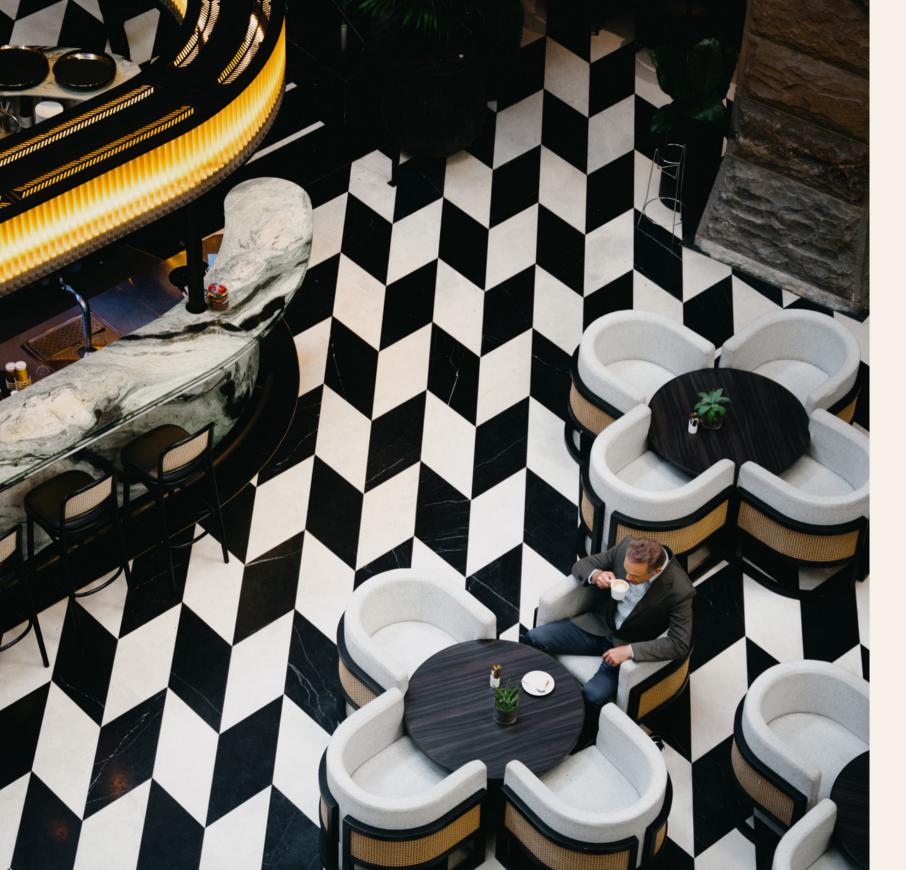
Asahi Super Dry, Alc. 5.0% Mountain Goat Pale Ale, Alc. 5.2% Asahi Super Dry Zero – Alc. 0.0%

NON-ALCOHOLIC

Unlimited soft drinks
Unlimited Still and Sparkling water

Please note that these sample packages are subject to change.

Contact our team on <u>Treasury.bar@ihg.com</u> or +61 2 9253 9000 to make a reservation.





TREASURY TIER 2 BEVERAGE PACKAGE

\$95 PER PERSON (2 HOURS)

WELCOME

Drink on arrival Classic Cocktail Aperol Spritz

SPARKLING

NV Bimbadgen Cuvee, Hunter Valley AU

WHITE

2022 Hesket Sauvignon Blanc, Adelaide Hills AU

RED

2019 Powell & Son, Shiraz, Barossa Valley AU 2021 Vasse Felix Cabernet Sauvignon, Margaret River AU

BEER

Asahi Super Dry – Alc. 5% Asahi Super Dry Zero – Alc. 0.0%

NON-ALCOHOLIC

Unlimited soft drinks
Unlimited Still and Sparkling water

Please note that these sample packages are subject to change.

Contact our team on Treasury.bar@ihg.com or +61 2 9253 9000 to make a reservation.



TREASURY FUNCTION BEVERAGE PACKAGE \$190 PER PERSON (2 HOURS)

WELCOME

Drink on arrival
Signature Cocktail
Earth Reserve
Heritage Elixir
Regal Highball
Treasury Leaf
Gold Petal
Harvest Punch

CHAMPAGNE

NV Bimbadgen Cuvee, Hunter Valley AU

WHITE

2022 Hesket Sauvignon Blanc, Adelaide Hills AU

RED

2019 Powell & Son, Shiraz, Barossa Valley AU

BEER

Asahi Super Dry – Alc. 5% Asahi Super Dry Zero – Alc. 0.0%

NON-ALCOHOLIC

Unlimited soft drinks
Unlimited Still and Sparkling water

Please note that these sample packages are subject to change.

Contact our team on <u>Treasury.bar@ihg.com</u> or +61 2 9253 9000 to make a reservation.



TREASURY NON ALCHOLIC BEVERAGE PACKAGE

\$49 PER PERSON (2 HOURS)

WELCOME

Drink on arrival
Signature Mocktail
Crodino
Treasury Free Leaf

NON-ALCOHOLIC

Unlimited soft drinks
Unlimited Still and Sparkling water

Please note that these sample packages are subject to change. Contact our team on <u>Treasury.bar@ihg.com</u> or +61 2 9253 9000 to make a reservation.





CANAPÉS

ONE HOUR \$45 PER PERSON (3 COLD, 3 HOT)
TWO HOURS - \$65 PER PERSON (3 COLD, 3 HOT, 2 SUBSTANTIALS, 2 DESSERT)
THREE HOURS - \$85 PER PERSON (4 COLD AND 4 HOT, 3 SUBSTANTIALS, 2 DESSERT)

COLD

Baby cucumbers, macadamia cream, mint, hemp seeds (VE, GF, DF, S)

Truffle and shiitake crème fraîche mousse, charcoal cone (V)

Oyster, tangerine vinegar and chive (GF, DF)

Betel leaf, tuna tartare, wasabi, soy, sesame (GF, DF, S)

Salted snapper, potato terrine, crème fraîche (GF)

Torched wagyu beef, micro basil, caramelised aioli, crisp rice cakes (GF, DF)

Parmesan cheese puffs (V)

Beetroot crisp bread with goat's cheese and herbs (V, N, S)

HOT

Thit kho pork belly, pickled vegetables, sesame (DF, GF, S)

Kosho and garden pea arancini (VE, DF)

Prawn kataifi, black aioli (DF)

Calamari on sugar cane (GF, DF, N, S)

Salt and Aleppo pepper crispy tofu (VE, DF, S)

Korean fried chicken with sesame

Charcoal and feta arancini (V, GF)

Fried polenta, wild mushroom, truffle essence, parmesan (V)

Lamb kofta with labneh and herbs (GF, N, S)

SUBSTANTIALS

Pumpkin katsu curry, sticky rice and pickles (VE, GF, DF, N, S)

Noodle box with chili prawns, toasted sesame and coriander (DF, N, S)

Lamb tagine, giant cous cous, prune, almond, coriander (DF, N)

Barramundi, banana leaf, coconut rice, chilli jam (GF, DF)

Mushroom slider with beetroot relish, herbs (V, DF)

Fried chicken slider, milk bun, cucumber, daikon, gochujang mayonnaise

DESSERT

Coconut meringue with pina colada cream (V)

Mont Blanc, sweet chestnut and Swiss meringue (V, N)

Bora Bora, coconut dacquoise, coconut mousse and raspberry (V)

Caramel pecan pie (V, N)

Strawberry and yuzu tartlet (V)

Lemon meringue tartlet (V)

