

PōHō

Porter House Events



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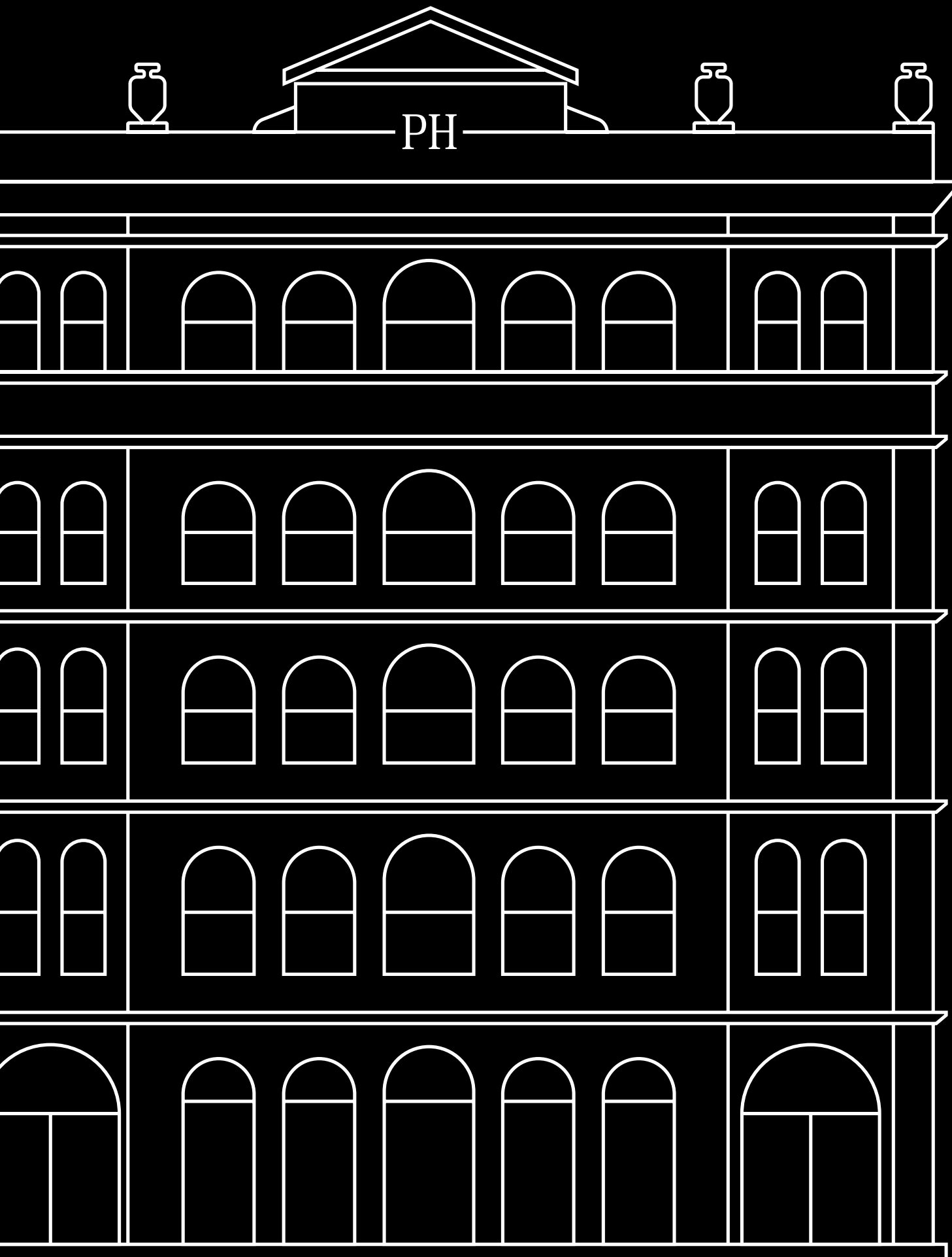
# Where heritage meets modern imagination.

Perfectly positioned in the heart of Sydney's CBD, Porter House Events offers a premium events destination that blends historic charm with contemporary flexibility. Set across two unique floors in a beautifully restored heritage-listed building, our spaces are ideal for everything from corporate breakouts and boardroom strategy sessions to celebrations, product launches, and private dining.

With exposed brickwork, arched windows, natural light, and custom furnishings throughout, each room provides a distinctive atmosphere—backed by a team that delivers impeccable service, world-class food and beverage, and tailored event solutions.

Moments from Town Hall Station, ICC Sydney, and iconic cultural venues, Porter House combines location, luxury, and legacy for events that truly stand apart.





# Two Floors. Two Unique Experiences.

## PŌHO Alia

LEVEL 2

“AMONG OTHER THINGS”  
– A FLOOR MADE FOR CONNECTION  
AND VERSATILITY.

ALIA offers flexible, beautifully appointed spaces ideal for breakout sessions, creative workshops, and elevated social gatherings. From soft lounge seating to formal boardroom setups, ALIA adapts to every moment.

## PŌHO Porter

LEVEL 3

INSPIRED BY LEGACY.  
CURATED FOR LEADERS

Once a guild hall for tradesmen, PORTER now reimagines its roots through refined executive rooms and heritage detail. With a subtle Pan-Asian influence in style and menu curation, this floor is designed for elevated private dining, executive retreats, and curated business experiences







# Alia

All of our meeting rooms have sound systems, individual control of lighting and air-conditioning.



## CASTLEREAGH ROOM





Named after the historic street, this is ALIA's largest space—designed for product launches, cocktail events, or elegant presentations.

			
60 Theatre	16 Banquet	16 Classroom	10 Boardroom



## BATHURST ROOM





Inspired by the meeting of trade and tradition, this sunlit space is perfect for focused meetings or casual gatherings.

			
25 Theatre	16 Banquet	16 Classroom	10 Boardroom



## THE DEN ROOM

Inspired by traditional tea houses and the intimacy of Asian hospitality, this light-filled room is perfect for smaller gatherings with curated AV and chef-crafted menus.

			
25 Theatre	16 Banquet	16 Classroom	10 Boardroom

# Porter

All of our meeting rooms have sound systems, individual control of lighting and air-conditioning.



## ROOM 1841

Honouring the Porter Guild's early roots, this heritage space features bold textures and timeless sophistication for formal boardroom settings.


8 Boardroom



## ROOM 1976

A nod to reinvention, this room offers a modern backdrop for private dining or creative brainstorming.


8 Boardroom



## THE LIBRARY

A serene, book-lined space ideal for small think tanks, tea ceremonies, or intimate strategy sessions.


10 Boardroom



## THE ALMANAC

Our place for thoughtful gatherings, with a working fireplace and relaxed seating, this room blends colonial warmth with hospitality charm.


16 Boardroom





# Crafted to Elevate Every Moment

At Porter House, food and beverage is more than a service—it's a sensory experience. Drawing on the venue's rich heritage and contemporary flair, our culinary team delivers bespoke menus that celebrate the finest local and seasonal ingredients, with optional Pan-Asian and modern European influences.

Whether you're hosting an executive boardroom lunch, a cocktail celebration, or a multi-course private dinner, we tailor our offering to suit the style, season, and spirit of your event. Pair it with an expertly curated wine list, signature cocktails, or a specialty tea service for a truly elevated experience.

From elegant canapé selections to immersive dining journeys, our team is here to make your event as memorable as it is delicious.

## Menus & Packages





# Conference Packages

## FULL DAY CONFERENCE

8 hours – \$110 Per Person

### Package inclusions

Dedicated event supervisor for the duration of your event

Still water per table

Mints, notepads and pens

Tea and filtered coffee station

Mixed pastry platter on arrival

Chef Selection Arrival, Morning and Afternoon Tea

Chef Selection Lunch, served with a selection of juices, soft drinks and water

## HALF DAY CONFERENCE

4 hours – \$75 Per Person

### Package inclusions

Dedicated event supervisor for the duration of your event

Still water per table

Mints, notepads and pens

Tea and filtered coffee station

Arrival and Morning or Afternoon Tea

Chef Selection Working Lunch served with a selection of juices, soft drinks and water

## Additional

### Post conference canapé option

45min – 1 hr

### Chef's selection of 3 canapés

\$18 per guest



# Breakfast

## BREAKFAST ON ARRIVAL

\$22 Per Person

\$250 per Barsita. Minimum ratio of 1 barista for 40 guests.  
Barista made coffee \$5 per coffee – charged on consumption’

Add additional selections to your package \$8

Select 2 items below

### Cold items

Mini almond croissant, Davidson plum glaze (v)

Banana and macadamia loaf with espresso mascarpone (v)

Mini French toast bites, cinnamon sugar and rhubarb compote (v)

Vanilla and wattle seed yoghurt panna cotta, wildflower honey and native granola (v, gfo)

### Warm items

Baked beans pot, slow-cooked tomato, white beans, and herbs (v, gfo)

Miso mushroom tartlets, shallot and crème fraîche (v)

Smoked bacon and egg slider, smoky BBQ relish

Herb and cheese savoury muffins, whipped black garlic butter (v)

## CANAPE BREAKFAST

\$45 Per Person

Assorted breakfast pastries, bircher muesli pots, coffee, tea and orange juice

Select 3 items below included in the price of \$45pp

Add additional selections to your package \$8

### Sweet

Mini French toast bites, cinnamon sugar and rhubarb compote (v)

Vanilla and wattle seed yoghurt panna cotta, wildflower honey and native granola

Mini almond croissant, Davidson plum glaze (v)

Banana and macadamia loaf, espresso mascarpone (v)

Coconut chia pots, mango, lime and toasted coconut (v, gfo)

Mini baked apple crumble tarts, cinnamon custard (v)

### Savoury

Egg and chive English muffin, smoked cheddar and tomato relish (v)

Zucchini & feta fritters, herbed yoghurt and pickled shallots (v)

Mini croque monsieur, smoked leg ham and Gruyère

Smashed avocado, Persian feta and mint on seeded shortcrust (v)

Potato and rosemary rosti, cured beetroot trout and salsa verde (v, gfo)

Mini spinach and mushroom frittata, truffle oil (v, gfo)





# Breakfast

## SEATED BREAKFAST

\$60 per person

On arrival – platter served to the table  
Breakfast panna cotta and granola clusters  
Mini Pastries crafted daily by infinity Bakery  
Seasonal smoothie shot  
Fruit bowl – seasonal Australian fruit

### Plated – select 1

Chilli scrambled eggs, stracciatella cheese, nduja, finger lime and focaccia  
Avo on toast, whipped Vannella ricotta, salt bush, espelette pepper and seed clusters  
Sweet corn fritters, eggplant brinjal, pickled cauliflower, smoked lime  
and tahini coconut yoghurt, crushed chickpeas *(vg)*  
Sour dough crumpet, blue swimmer crab, Singapore chilli crab sauce, lime  
Gin cured salmon, poached egg, potato tarragon rosti, horseradish hollandaise  
and baby spinach *(gfo)*  
Breakfast poke bowl, shaved broccoli, kale, apple, avocado, grains, hazelnuts and lemon *(vg, gfo)*

# Morning & Afternoon Tea

## MORNING TEA & AFTERNOON TEA

\$13 per person  
Served for up to 45 minutes

Includes 1 daily food item per break (Chef's select) - 1 piece per person  
House made cookie  
Whole fruit  
Self-serve 'bean to cup' Nespresso style machines  
Selection of traditional, herbal and infused teas  
Hot chocolate  
Filtered ice water

### Add additional food selections - \$8 per item

#### Sweet items

Tonka bean & strawberry lamingtons *(v)*  
Baked ricotta & blueberry tartlets *(v)*  
Spiced carrot cake, vanilla cream cheese *(v)*  
Banana & macadamia loaf, espresso mascarpone *(v)*  
Chocolate & wattle seed brownie *(v)*

#### Savoury items

Pork and pancetta sausage roll, apple and mustard, pickled tomato sauce  
Filled croissant, smoked ham, dijon & gruyère  
Grilled vegetable frittata, basil aioli, garden herbs *(v, gfo)*  
Smoked salmon blini, dill crème fraîche and chives  
Mini Reuben toasties, sauerkraut, special sauce, Swiss cheese

*(gfo)* gluten free, *(df)* dairy free, *(v)* vegetarian, *(vg)* vegan, *(o)* option available



# Lunch

## WORKING LUNCHES

\$45 per person

### Stand-up style lunch menu

- House made sandwiches, wraps, panini
- Warm savory pastry items (chef's selection)
- Seasonal house produced salads x 1
- Seasonal fruit plate
- Pods ea, coffee, hot chocolate and native flavoured water

### Sandwich fillings - Select 3

- Chicken, chives, cheese and mayo
- Roast chicken, stuffing, cranberry and cos lettuce (df)
- Wagyu pastrami, mustard pickles and Swiss cheese
- Smoked ham, cheddar, tomato chutney and baby spinach
- Tuna, capers, dill mayo & butter lettuce (df)
- Mortadella, pickled eggplant, rocket and basil aioli (df)
- Grilled eggplant, hummus, roasted capsicum and spinach (vg)
- Curried egg, watercress and chive (v)
- Mozzarella, heirloom tomato, balsamic and pesto aioli (v)
- Avocado, lemon, za'atar, cucumber and alfalfa (vg)

### Additional sandwich selections - \$5 per person

### Salads - Select 1

- Quinoa & Roasted Carrot - harissa, goat's cheese, mint, pistachio (v)
- Brown Rice & Miso Eggplant - edamame, pickled daikon, sesame-soy dressing (vg,gfo)
- Charred Broccoli Caesar - baby kale, parmesan, poached egg, seeded croutons, light Caesar dressing (v)
- Rocket, Pear & Blue Cheese - candied walnuts, sherry vinaigrette
- Zucchini Ribbon Salad - lemon, parmesan, capers, herbs (v, gfo)
- Roast Pumpkin & Chickpea - spinach, spiced pepitas, feta, date & cider dressing (v, gf)

### Additional salad selection - \$5 per guest

(gfo) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan, (o) option available

## PLATTERS

Add on to your package.  
Based on 10 - 15 guests  
\*Half platters available

### Local artisan cheese

\$190 per platter  
A selection of artisan cheeses, quince paste, honeycomb, lavosh, and seasonal fruits

### Antipasto produce platters

\$190 per platter  
Vegetables, artisan cured meats, olives, pickles, bocconcini, and house-baked focaccia

### Sushi and Nigiri platter

\$210 per platter (40 pieces)  
Assorted fresh rolls and nigiri with soy, pickled ginger, and wasabi (vegetarian options available)

### Seasonal fruit platter

\$120 per platter  
Sliced seasonal fruits - optional yoghurt dip

### Mini Sandwich Platter

\$160 per platter (30 pieces)  
Assorted finger sandwiches with classic and modern fillings

### Garden Crudités Platter

\$110 per platter  
Raw vegetables, beetroot dip, hummus, and edamame smash







# Dinner Packages

## 2 COURSE

\$115 per person

Entrée and main or main and dessert  
served with Artisan bread, lightly salted

Churned butter, Australian sea salt flakes and shared seasonal leaf salad per table.

## 3 COURSE

\$135 per person

Entrée, main and dessert served with

Artisan bread, lightly salted churned butter,

Australian sea salt flakes and shared seasonal leaf salad per table.

Alternating charge \$6 per guest per course

## Additions

### Pre-dinner canapés

45min – 1 hr

### Chef's selection of 3 canapés

\$21 per person



# Plated Dinner

**Entrée**

- Heirloom beetroot carpaccio, goat’s cheese, pickled radish, hazelnut crumb, beet glaze (v, gfo)
- Spanner crab & sweet corn raviolo, shellfish bisque, fennel pollen, tarragon oil
- Roasted heirloom carrots, carrot hummus, cumin dukkah, coriander, pomegranate molasses (vg, gfo)
- Seared yellowfin tuna, avocado, ponzu gel, cucumber, sesame, crisp tapioca (gfo, df)
- Crispy skin pork belly, braised lentils, cider glaze, crackling, pickled pear (gfo, df)
- Smoked burrata, roasted eggplant, rocket, lemon balm, rye crumb (v)

**Main**

- Chargrilled fillet steak, roasted garlic potato purée, asparagus, bone marrow jus (gfo)
- Pan-seared barramundi, native greens, lemon myrtle beurre blanc, finger lime pearls (gfo)
- Slow-cooked lamb shoulder, pea purée, baby carrots, black garlic jus, mint oil (gfo, df)
- Free-range chicken breast, smoked celeriac, pancetta crumb, green beans, preserved lemon jus (gfo, df)
- Roast cauliflower steak, cashew cream, golden raisins, burnt butter crumbs, curry leaves caper salsa (v, vgo)
- Crispy skin duck breast, spiced beetroot, juniper glaze, blood plum, baby turnip, kipfler potato (gfo, df)

**Dessert**

- Citrus vanilla panna cotta, vanilla shortbread, fresh berries, candied citrus (v)
- Smoky crème caramel, smoked vanilla custard, chantilly cream, fresh berries, tuille (v)
- Mango & lime cheesecake, coconut sugar crust, vanilla mango cream, passionfruit (v)
- Praline milk chocolate mousse bar, mirror glaze, chocolate cream, candied hazelnuts (v, gfo)
- Silken ganache, cocoa mousse, crunchy chocolate, gold (v)

(gfo) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan, (o) option available







# Shared Menu

Serve to the centre of the table – designed for conversation and flavour  
Select 2 small plates, 2 protein's, 2 sides and 1 dessert. (Minimum 10 guests)

## Small plates

- Heirloom tomato Alsace tart – whipped ricotta, basil oil *(v)*
- Charred zucchini & labneh – mint, pistachio dukkah *(v,gf)*
- Katsu sandos – milk bread, mushroom katsu, pickled onion *(v)*
- Kingfish crudo – desert lime kosho, white soy, nori oil *(gf,df)*
- Wattle seed & sesame hummus – fermented chilli, warm flatbread *(vg)*
- Spanner crab & avocado tostada – jalapeño, coriander, corn

**Additional selections \$12 per guest**

## Protein

- Char-smoked lamb rump, black garlic yoghurt, saltbush crumb
- Grilled king prawns, fermented chilli butter, charred lemon *(gfo)*
- Crispy skin chicken, fermented honey glaze, native thyme *(gfo,df)*
- Miso-glazed eggplant steak, sesame crunch, shiso *(vg)*
- Smoked brisket, pepperberry rub, pickled onion & BBQ jus *(gfo,df)*
- Market fish fillet, seaweed beurre blanc, coastal greens *(gfo)*
- Charcoal pork belly, burnt apple, fennel & crackling *(gfo,df)*

**Additional selections \$22 per guest**

## Sides

- Crispy potatoes, botanical salt, malt vinegar mayo *(v,gfo)*
- Charred broccolini, macadamia dukkah, lemon dressing *(v,gfo,df)*
- Cabbage and green mango slaw, coconut dressing, toasted seeds *(gfo,df, vgo)*
- Grilled corn ribs, smoked butter, pecorino, lime *(v,gfo)*
- Tomato, watermelon and mint salad, pomegranate molasses *(vg,gfo)*
- Ancient grains & roast carrot salad, harissa, citrus labneh *(v,gfo)*
- Fried rice-style cauliflower, soy, herbs, crispy shallots *(v,gfo,df)*

**Additional selections \$6 per guest**

## Dessert

- Mini pavlova, lemon myrtle cream, passionfruit & finger lime *(v,gfo)*
- Chocolate ganache tart, wattleseed crust, Davidson plum gel *(v)*
- Roasted peach & almond crumble, vanilla bean crème *(v)*
- Choux eclairs, macadamia praline & espresso glaze *(v)*
- Banoffee bites, dulce de leche, banana, crisp pastry *(v)*
- Coconut panna cotta, native berry coulis *(gf, df)*

**Additional selections \$10 per guest**

*(gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan, (o) option available*



# Canapés

- 3 x cold canapés, 3 x hot canapés, 1 x substantial item  
2 Hours - \$55 per person
- 3 x cold canapés, 4 x hot canapés, 2 x substantial item  
3 Hours - \$72 per person
- 3 x cold canapés, 4 x hot canapés, 2 x substantial item, 1 x station  
4 Hours - \$98 per person

Add additional canapés or sweet canapés \$8  
Add additional substantial item \$12

**Cold items**  
Sydney Rock oyster, desert lime vinaigrette, finger lime pearls  
Heirloom tartlet, whipped goat's curd, candied walnut (v)  
Seared tuna tostada, avocado, yuzu kosho, watermelon, sesame  
Compressed watermelon, smoked feta, mint & davidson plum glaze  
Spanner crab rice crisp, avocado, shiso & green chilli  
Smoked duck breast, pickled cherries, rye crisp, crème fraîche

**Hot items**  
Miso mushroom arancini, black garlic aioli (v)  
Kangaroo kofta, bush tomato yoghurt, native dukkah  
Beef burger, beef pattie, american cheese, pickles, sauce - brioche  
Chargrilled haloumi skewer, preserved lemon & parsley salsa (v, gf)  
Mini pork belly bao, pickled apple, hoisin glaze  
Prawn toast bites, fermented chilli caramel, sesame

**Substantial items**  
Soft shell crab roll, brioche, green papaya slaw, coconut sambal  
Mini wagyu beef bowl, soy glaze, rice, charred spring onion  
Bbq mushroom slider, native herbs, whipped tofu & chilli jam (vg)  
Fried chicken sandwich, smoky aioli, iceberg & pickle shards  
Plant-based noodle salad, ginger, sesame, herbs, crispy shallots (vg)

**Sweets**  
Mini yuzu meringue tart, yuzu curd, italian meringue  
Pavlova bites, chantilly cream, fresh berries  
Praline pate a choux, salted caramel, praline cream  
Citrus cake madeleine, chocolate cake, tempered bittersweet chocolate  
Crème brulee tart, vanilla custard, fresh berries  
Chocolate cheesecake, chocolate crunch, cocoa chantilly cream

- FOOD STATIONS**  
Minimum 10 people
- Taco stand**  
\$18 per guest  
smoked brisket, chipotle slaw / roasted cauliflower, cashew cream
- Sydney seafood bar**  
\$28 per guest  
king prawns, rock oysters, ceviche, seaweed butter, finger lime
- Bao & buns**  
\$18 Per Person  
steamed bao with pork, tofu, chicken, kimchi, pickled veg, sauces
- Sashimi station** (interactive station)  
\$24 Per Person  
Kingfish, ocean trout, ponzu, pickled ginger, wasabi





# Beverages

## Non-Alcoholic

THREE HOURS	\$55 PER PERSON
FOUR HOURS	\$65 PER PERSON
FIVE HOURS	\$75 PER PERSON

### Sparkling

Lyres ‘Classico’ Sparkling, AUS

### White

Ara Sauvignon Blanc, Marlborough, NZ

### Red

Altina ‘Pepperberry’ Shiraz, AUS

### Beer

Heaps Normal Quiet XPA, NSW

### Non-Alcoholic

Coke, Coke No Sugar, Sprite,  
Orange Juice, Sparkling Water

## Classic

THREE HOURS	\$55 PER PERSON
FOUR HOURS	\$65 PER PERSON
FIVE HOURS	\$75 PER PERSON

### Sparkling

Lyres ‘Classico’ Sparkling, AUS

### White

Ara Sauvignon Blanc, Marlborough, NZ

### Red

Altina ‘Pepperberry’ Shiraz, AUS

### Beer

Heaps Normal Quiet XPA, NSW

### Non-Alcoholic

Coke, Coke No Sugar, Sprite,  
Orange Juice, Sparkling Water

## Premium

THREE HOURS	\$70 PER PERSON
FOUR HOURS	\$80 PER PERSON
FIVE HOURS	\$90 PER PERSON

### Sparkling

Handpicked Prosecco, Veneto, ITA

### White – choose two options

Handpicked ‘RS’ Sauvignon Blanc,  
Marlborough, NZ

Handpicked ‘RS’ Pinot Gris, Yarra Valley, VIC

Handpicked ‘RS’ Chardonnay, Yarra Valley, VIC

### Rosé

Handpicked, Pyrenees, VIC

### Red – choose two options

Handpicked ‘RS’ Pinot Noir, Yarra Valley, VIC

Handpicked ‘RS’ Shiraz, Hilltops, NSW

Handpicked ‘RS’ Cabernet Sauvignon,  
Coonawarra, SA

### Beer – choose two options

Yulli’s lager

Young Henry’s pale ale

Batlow apple cider

Light beer

### Non-Alcoholic

Lyre’s Classico Sparkling

Heaps Normal XPA Non Alc Beer

## Deluxe

THREE HOURS	\$95PER PERSON
FOUR HOURS	\$110 PER PERSON
FIVE HOURS	\$125 PER PERSON

### Sparkling

A by Arras ‘Premium Cuvée’ Sparkling, TAS

### White – choose two options

Gustavshof Dittelsheim ‘Trocken’ Riesling,  
Rheinhessen, DEU

Loveblock Sauvignon Blanc, Marlborough, NZ

Thomas ‘Village’ Pinot Gris, Alsace, FRA

Michael Opitz ‘Reserve’ Chardonnay,  
Burgenland, AUT

### Rosé

Mas de Cadenet ‘L’Echappée Belle’,  
Côtes de Provence, FRA

### Red – choose two options

Gustavshof ‘Puristica’ Pinot Noir, Rheinhessen, DEU

Domènech Montsant ‘Vi D’Amfora’ Grenache,  
Priorat, ESP

Terra Argillosa Syrah, Marche, ITA

Cantine Losito Cabernet Sauvignon, Puglia, ITA

### Beer – choose three options

Yulli’s lager

Young Henry’s Newtowner

Philter XPA

Mountain Culture pale ale

Batlow apple cider

### Non-Alcoholic

Lyre’s Classico Sparkling

Heaps Normal XPA Non Alc Beer

### House Spirits – choose two options

Archie Rose ‘Straight Dry’ gin

Archie Rose ‘True Cut’ vodka

Corazon blanco Tequila

Bacardi carta blanca rum

Bacardi 8 y.o. dark rum

Archie Rose ‘Double Malt’ whisky

Buffalo Trace Bourbon whiskey

All packages include soft drinks, still & sparkling water



# Bespoke Additions

## Champagne

Wow your guest with Champagne popped & served on arrival.  
Price on application.

## Cocktails

Start your event with a seasonal cocktail, a classic favourite, or collaborate with our bartender to craft a signature drink that tells your unique story.

Serve up to two cocktail varieties for your guests throughout the evening, selected from our venue's cocktail menu or classic options upon request.

For a truly bespoke experience, custom cocktails can be created with a starting price of \$25 per drink and a one month lead time.

A dedicated bartender for cocktail service is available for \$300.  
1x bartender to 50 guests (min. 4-hour call) to ensure seamless service and expertly crafted drinks for your event.

## Spirits

Would you like house spirits for your event?  
Include a separate bar tab for spirits or provide your guest with a cash bar where they can purchase their own spirits from our bar throughout the evening.

## Beverage on Consumption

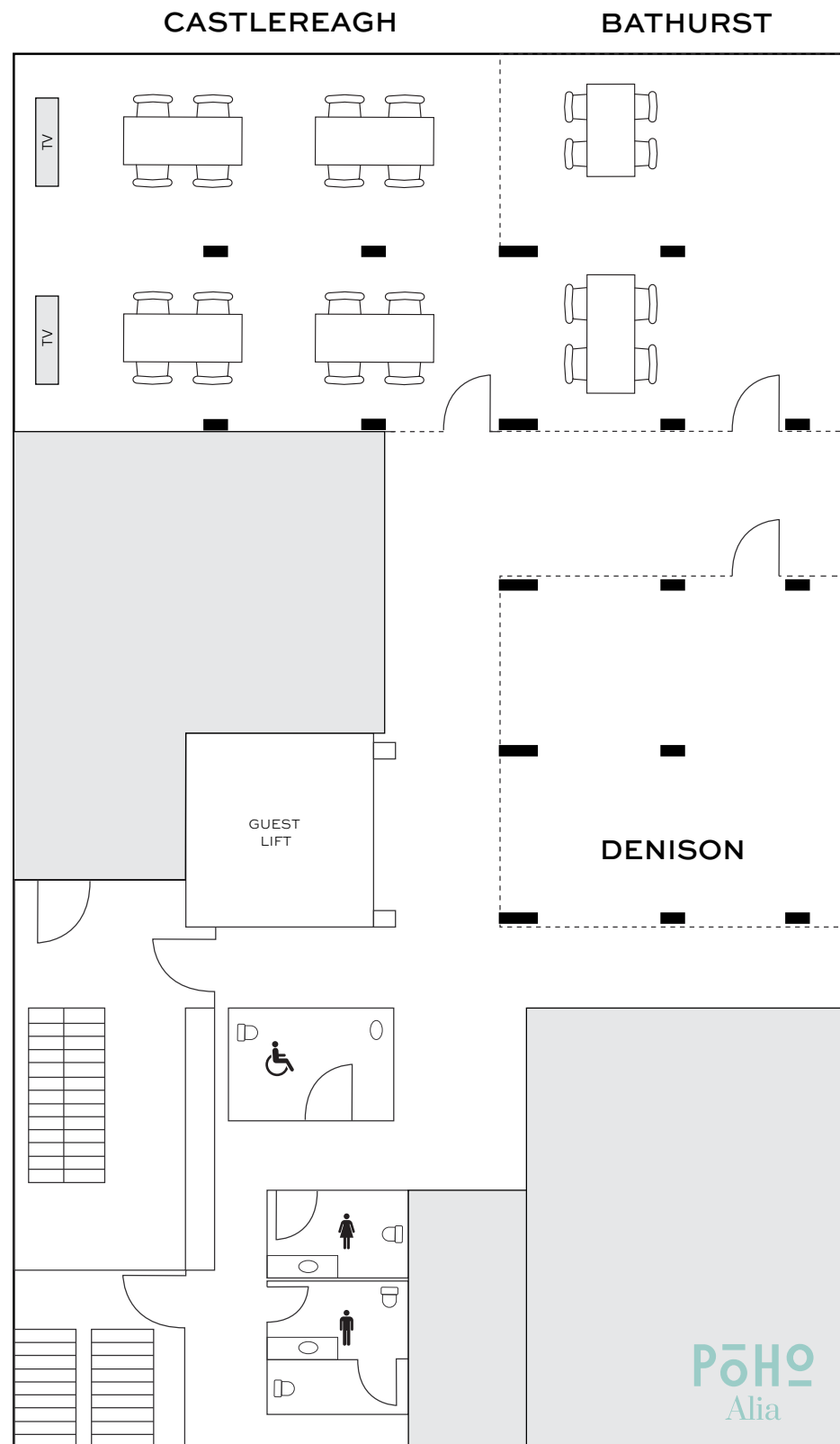
Please consult the venue's menu and discuss with your event coordinator to make your selection.

If you would like to BYO a special bottle, provided you are already on a beverage package, this can be organised at \$50 per bottle.

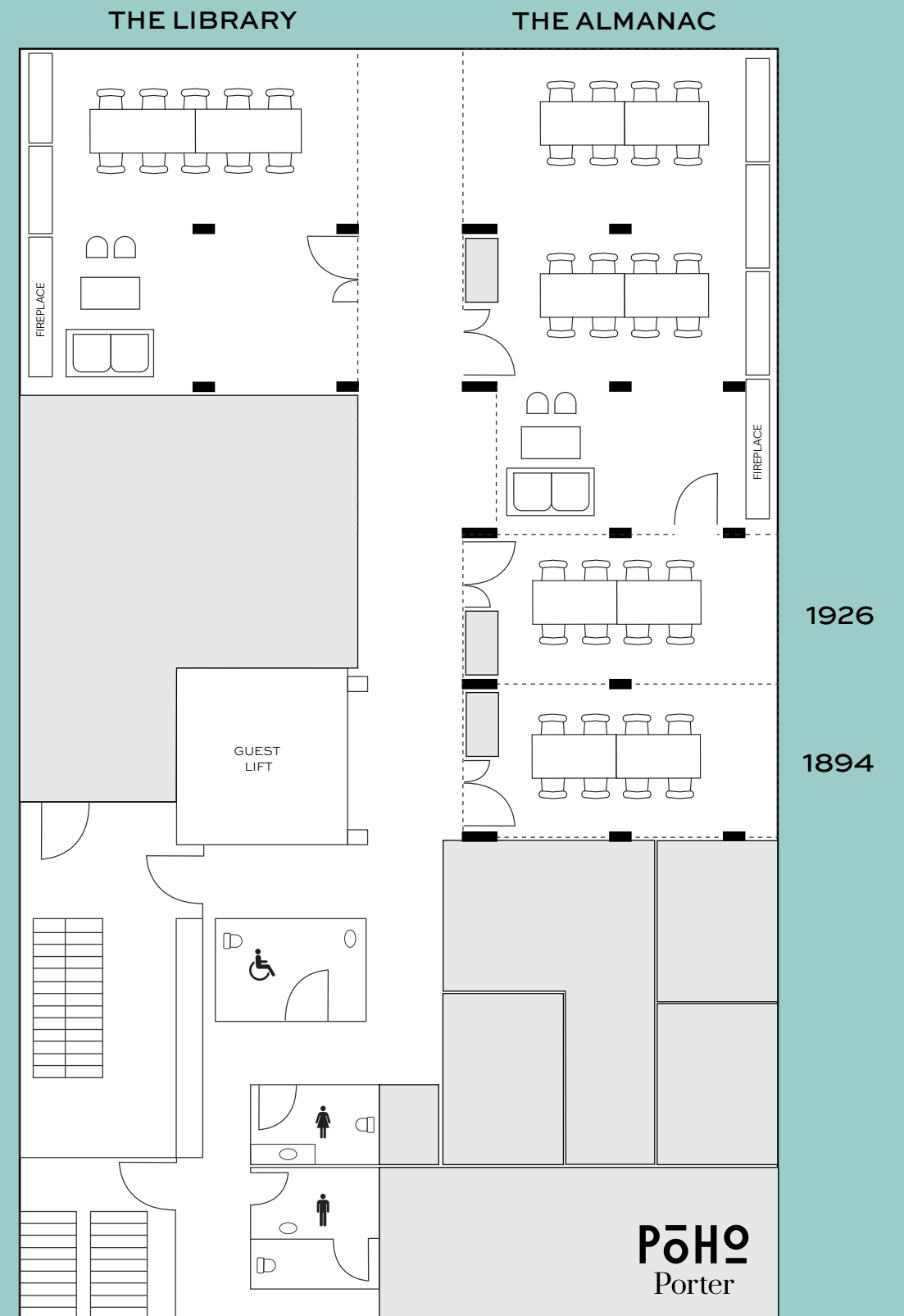




# Alia Floorplan



# Porter Floorplan





# Ready to Host Something Remarkable?

Whether you're planning a multi-day retreat, company off-site, product launch, or milestone celebration, Porter House Events provides the perfect canvas for memorable moments.

- Prime CBD location
- Heritage architecture with modern comfort
- Flexible rooms across two themed floors
- Expert culinary, AV, and service teams
- Perfect for 10-100+ guests

ENQUIRE NOW

[poho.events@trippaswhitegroup.com.au](mailto:poho.events@trippaswhitegroup.com.au)

PōHO

