

CONSERVATION
HUT
WENTWORTH FALLS



Laughin' Boy
CAFE
RESTAURANT

FUNCTIONS + EVENTS



WELCOME

With three distinct and stunning venues to choose from, each offering its own unique charm, we invite you to embark on a journey of memorable events and celebrations

From intimate gatherings to grand affairs, our dedicated team is here to bring your vision to life. Whether it's a milestone birthday, a corporate function, or a special occasion, allow us to offer the perfect backdrop for your next event.

Enhance your event with our personalized **Event Styling Services**, curated by *The Ultimate Occasion*. Whether it's a wedding, birthday, or corporate affair, we can tailor the decor to reflect your individual taste and vision. Chat with our friendly team about our available packages and together we can turn your event into an unforgettable experience!

A hand holding a tropical drink in a pineapple-shaped glass with a straw and fruit garnishes, with a Coca-Cola sign in the background.

VENUES

2773 GLENBROOK

EXCLUSIVE VENUE HIRE

STAND-UP	MIN 60 – MAX 140
SIT DOWN	MIN 60 – MAX 90
VENUE HIRE FEE	\$1000

NON-EXCLUSIVE SECTION HIRE

FRONT UNDERCOVER AREA	APPROX 40
PETROL STATION	APPROX 30
INSIDE	APPROX 20

2773 Glenbrook is a beautiful Blue Mountains venue made for special celebrations.

Nestled in the heart of Glenbrook village, this inviting café transforms under a canopy of fairy lights into a magical space for celebrating love and connection. With its intimate atmosphere and rustic charm it offers the perfect backdrop for gatherings with those who matter most.

Venue available from 5pm - 11pm.

02 4739 2773

19 Ross Street
Glenbrook, NSW

2773glenbrook.com.au





EXCLUSIVE VENUE HIRE

STAND-UP

MIN 60 – MAX 140

SIT DOWN

MIN 60 – MAX 90

VENUE HIRE FEE

\$1000

LAUGHIN' BOY

Set high on the banks of the Nepean River with a breathtaking northerly outlook, Laughin' Boy offers a stunning backdrop for your special day.

With both indoor and outdoor spaces, this beautiful venue provides natural charm and elegance. Enjoy your first dance on the veranda overlooking the river, surrounded by trees. It's perfect for an evening under the stars.

Venue available from 5pm - 11pm.

02 4713 1333

Rowers View Road
Emu Plains, NSW

laughinboy.com.au





CONSERVATION HUT

EXCLUSIVE VENUE HIRE

STAND-UP	MIN 50 - MAX 110
SIT DOWN	MIN 50 - MAX 80
VENUE HIRE FEE	\$2000

CONSERVATION HUT

Nestled amidst the breathtaking beauty of the Blue Mountains, The Conservation Hut offers an extraordinary dining experience with uninterrupted views of the Jamison Valley and the majestic Mt. Solitary.

02 4711 0110

92 Fletcher St
Wentworth Falls, NSW

A unique location, The Conservation Hut is perfectly situated for you to enjoy exquisite views.

conservationhutcafe.com.au

Venue available from 4pm - 9pm.







PACKAGES
/ MENUS

SEATED PARTIES

FOR GROUPS OF 15+ GUESTS AT 2773 GLENBROOK ONLY

(non-exclusive venue use)

STANDARD PACKAGE \$65

PREMIUM PACKAGE \$80



STANDARD PACKAGE

\$65

Choice of 6 of the following menu items:

- Fries, aioli (V)
- Wedges, sour cream, sweet chilli (V)
- Crispy Crunchy Brussel Sprouts (VG, GF, CFO)
- Pumpkin Haloumi Salad, pomegranate, goats cheese, sesame (V, GF, CFO)
- Fried Squid, burnt green chilli & lime aioli
- Lobster Roll (2), Sydney lobster, Tiger Prawns, avocado, lettuce, celery, dill, kewpie mayonnaise (CFO)
- Haloumi Steak, tequila hot honey, jalapeño, lime, passionfruit, pomegranate, pistachio (V, GF, CFO)
- Street Tacos (3), Scotch fillet, Tiger Prawns, capsicum corn salsa, chimichurri
- Korean Chicken, sticky sauce, ranch, dill pickles
- Sweet & Sour Pork Belly, twice cooked crispy scored pork belly, Chinese sauce, five spice, caramelised pineapple, peanuts, chilli (CFO)
- Chocolate Brownie, Oreo crumb, meringue, vanilla ice cream (GF)
- Sticky Toffee Pudding, butterscotch, Gaytime popcorn, vanilla ice cream
- Churros (6), dulce de leche

*A La Carte ordering option available for any group size
Groups of 20+ require a minimum spend of \$50 (including beverages)*

PREMIUM PACKAGE

\$80

Choice of 7 of the following menu items (**limit of 4*)

\$10 additional items

- Hometown Wood Fired Bread, burrata, heirloom tomatoes, basil, olive oil (V)
- Bruschetta, brioche, rocket, balsamic, toasted garlic (CFO)
- Fries, aioli (V)
- Wedges, sour cream, sweet chilli (V)
- Insalata Di Ruccola, rocket, pear, walnuts, parmesan, apple cider vinaigrette (V, CFO)
- Crispy Crunchy Brussel Sprouts, honey, coconut, curry dressing (VG, GF, CFO)
- Japanese Corn Ribs, yuzu kosho kewpie, salted togarashi ricotta (V, GF, CFO)
- Pumpkin Haloumi Salad, pomegranate, goats cheese, sesame (V, GF, CFO)
- Fried Squid, burnt green chilli & lime aioli
- Prawn Toast (4), sesame crumb, kewpie mayo, sweet soy, bonito flakes
- Salmon Sashimi, green Nam Jim, finger lime, pickled radish, jalapeño (GF, CFO)
- Lobster Roll (2), Sydney lobster, Tiger Prawns, avocado, lettuce, celery, dill, kewpie mayonnaise (CFO)
- Deep Fried Eggplant, spicy Chinese garlic sauce (VG, GF)
- Haloumi Steak, tequila hot honey, jalapeño, lime, passionfruit, pomegranate, pistachio (V, GF, CFO)
- *Peking Duck Pancakes (4), fresh cucumber, spring onion, peanuts, fresh chilli, Hoi Sin sauce
- *Street Tacos (3), Scotch fillet, Tiger Prawns, capsicum corn salsa, chimichurri
- *Lamb Ragu Parpadelle, pangrattato, shaved parmesan
- *Pan Fried Snapper, fresh herbs, lemon & caper beurre noisette (GF, CFO)
- *Korean Chicken, sticky sauce, ranch, dill pickles
- *Sweet & Sour Pork Belly, twice cooked crispy scored pork belly, Chinese sauce, five spice, caramelised pineapple, peanuts, chilli (CFO)
- *Scotch Fillet (350g), our signature marinade, cooked medium rare, Cafe de Paris Butter (GF, CFO)
- *Tamarind Glazed Lamb Shoulder, labneh, pickled carrot, pistachio, pomegranate, flat bread (CFO)
- Chocolate Brownie, Oreo crumb, meringue, vanilla ice cream (GF)
- Sticky Toffee Pudding, butterscotch, Gaytime popcorn, vanilla ice cream
- Eton Mess, meringue, berry compote, passionfruit, strawberry, cream, Pashmak (GF)
- Churros (6), dulce de leche
- Deep Fried Ice Cream, maple caramel, pretzel milk crumb



4 SMALL, 2 SUBSTANTIAL, 1 SWEET \$95
5 SMALL, 3 SUBSTANTIAL, 2 SWEET \$105

FUNCTIONS

(exclusive venue use)

CANAPÉ MENU

Smalls (cold)

- Oysters w/ classic mignonette (GF, DF)
- Salmon sashimi, green Nam Jim, finger lime, lime peels (GF, DF)
- Brioche w/ lemon ricotta, fresh peach and basil (V)
- Goats cheese, beetroot and walnut tarts (V)
- Lobster & crab tropical salsa bites
- Parmesan crisp served, crème fresh and pomegranate (V)
- Lobster roll – Sydney lobster, tiger prawns, avocado, lettuce, celery, dill, kewpie mayonnaise (GFO)

Smalls (hot)

- Half shell scallops, lemon butter (GF, DFO)
- Peking Duck pancakes, hoisin sauce
- Prawn skewers, confit garlic, chilli oil (GF, DFO)
- Mini beef pies
- Pineapple cut calamari, lemon aioli
- Black rice arancini, exotic mushrooms, black garlic mayonnaise, parmesan lattice (V)

Bowls

- Yellow Fish Curry
- Tamarind glazed lamb shoulder
- Sweet and sour pork belly (DF, GFO)
- Roast Spiced Pumpkin, honey glaze, almond cream, apple (V, VGO, DFO, GFO)

Substantial

- Korean fried chicken w/ kewpie mayo
- Chicken & Chorizo skewers (GF, DFO)
- Cheese burger sliders (GFO)
- Zucchini croquettes (V)
- Prawn toast, sriracha, kewpie mayo, bonito flakes
- Wagyu flank steak skewer, chimichurri (GF, DFO)
- Truffle and three cheese toastie (V, GFO)
- Pork belly bao buns
- Popcorn prawn taco
- Feta stuffed zucchini flowers (V)

Sweet

- Lemon Meringue Tartlet (V)
- Dark Chocolate tartlet, Dulce de Leche (V)
- Banoffee Tart, caramel, banana, cream
- Churros w/ Dulce de Leche



3 MAINS, 3 SIDES, 1 SWEET	\$95
4 MAINS, 4 SIDES, 2 SWEET	\$110
+ 3 CANAPES TO START	\$30
+ BREAD AND PEPE SEYA BUTTER / EXTRA VIRGIN OLIVE OIL TO START	\$5

SIT DOWN BANQUET

Mains

- Sweet and sour Pork Belly (DF, GFO)
- Scotch fillet, chimichurri and salsa, Onion rings, rocket (DFO, GFO)
- Yellow Fish Curry
- Tamarind glazed lamb shoulder
- Korean Fried Chicken with Kewpie Mayo
- Roast Spice Pumpkin, honey glaze, almond cream, apple (V, VGO, DFO, GFO)
- Pork Belly Bao Buns
- Salmon Sashimi, green Nam Jim, finger lime, lime peels (GF, DF)

Sides

- Haloumi steak, mescal warmed honey, jalapeno (V, GF)
- Sticky Asian Maple ribs
- Lobster rolls- Sydney lobster, tiger prawns, avocado, lettuce, celery, dill, kewpie mayonnaise (GFO)
- Fries, cheeseburger sauce (VG, VGO)
- Wedges, sweet chilli sauce, sour cream (VG, VGO)
- Crispy crunchy brussel sprouts (VG)
- Polenta chips, chipotle aioli
- Insalata salad, Rocket, pear, walnuts, parmesan, apple cider vinaigrette (V, VGO, GF, DF)
- Sauteed Asian greens, garlic, soy, sesame
- Pumpkin Haloumi Salad with Pomegranate, feta, balsamic glaze and sesame (VGO)
- Greek Salad (V, VGO, GF)
- Watermelon Salad, feta, olive, lime, mint (V, VGO, GF)

Dessert*

- Lemon Meringue Tartlet
- Dark Chocolate tartlet, Dulce de Leche
- Banoffee Tart
- Churros w/ Dulce de Leche
- Chocolate brownie (GFO)
- Sticky toffee pudding
- Eton mess, Meringue, banana, passionfruit, strawberry, cream, Pashmak (GFO)

** Desert to be individual serve, alternate drop if 2 sweet options chosen*



2 COURSE	\$95
3 COURSE	\$110
+ 3 CANAPES TO START	\$30
BREAD AND PEPE SEYA BUTTER / EXTRA VIRGIN OLIVE OIL TO START	\$5

ALTERNATE DROP

Entree

- Kingfish sashimi (GF)
- Goats Cheese, beetroot and walnut tart (V)
- King Prawn Linguine
- Parmesan chicken breast w/ green beans & potatoes (GFO)

Mains

- Herb crusted baked salmon (GFO)
- Beef w/ sweet potato mash, mushroom & beans (GFO)
- Tamarind Lamb Shoulder (GFO)
- Stacked (VGO, VO, GF, DFO)

Dessert

- Chocolate brownie, Oreo crumb, meringue, vanilla ice-cream (GFO)
- Sticky toffee pudding, butterscotch, Gaytime popcorn, vanilla ice-cream
- Eton Mess, meringue, banana, passionfruit, strawberry, cream, Pashmak (GFO)

Two options from each section to be chosen to be delivered in alternate drop





BEVERAGE PACKAGES

Beer & Wine

4 hours \$70 per person

Beer, Wine and House Spirits

4 hours \$80 per person

OR

Bar Tab (on consumption)

4 hours \$2000 min spend



TERMS + CONDITIONS

DEPOSIT & FINAL PAYMENT In order to confirm your booking, we require an estimated guest number, package option and deposit, to be paid via credit card/EFT. This amount will be deducted from your final payment to be settled no later than 7 days prior to your booked event. The deposit amount is dependant on event type and estimated guest numbers.

CANCELLATIONS

Non exclusive venue use: Any cancellation made within 60 days of the booked event will result in the full forfeiture of your deposit.

Exclusive venue use: Cancellations are to be made no less than 60 days in advance. Any cancellations within this timeframe will result in loss of all monies paid.

FINAL NUMBERS, MENU CHOICES & DIETARY REQUIREMENTS Your final numbers, menu choices and dietary requirements are required no later than 14 days prior to your event. This will allow us to start preparations. Any reduction in final numbers past this time will still need to be paid for on the night.

DECORATING YOUR SPACE Add that special individual touch to your event by bringing your own decorations – such as flowers, posters, photos, photo booths or balloons. We also have a function stylist that we would love to connect you with to create your own unique environment and wow your guests.

LIVE MUSIC Live musicians can be booked for your event at \$250 per hour.

CAKEAGE Should you wish to bring a cake, a \$4 per person cakeage fee will apply if you require us to cut and serve your cake to your guests.

RESPONSIBILITY The client is responsible for any loss or damage to the café or property thereof caused by guests attending the event.

SMOKING/E-CIGARETTES By law, smoking and e-cigarettes are not permitted within the grounds or within 4 metres of the property entrance. If Patrons are smoking/ vaping, they will be politely asked to stop, if this continues, 2773 Pty Ltd retains the right to ask the patron to leave with no reimbursement of payment.

LAST DRINKS In adherence to our liquor license conditions, last drinks will be called 15 minutes before close of venue or at the time organised upon booking your event

CLEANING General cleaning is included in the cost of your event, however if additional cleaning is required, supplementary charges will be incurred by the client.

RESPONSIBLE SERVICE OF ALCOHOL 2773 Pty Ltd enforces the responsible service of alcohol. All beverages must be consumed inside our licensed premises. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons be removed from the licensed premises. No liquor will be served to minors (under 18 years of age). If any person under 18 attending your event is attempting to consume alcohol, the event will be terminated immediately and you will be subject to full payment of your event. Under no circumstances is external alcohol permitted in the venue for consumption during the event. If any person attending your event is found consuming or in possession of any external alcohol the event will be terminated immediately and you will be responsible for the immediate payment of all costs incurred by the venue for your event less any deposit paid by you. Alcohol is also required to remain inside the premises at all times and cannot be taken onto the street in any case. If this occurs, they will be politely asked to stop removing the alcohol from the premises, if this continues, 2773 Pty Ltd retains the right to ask the patron to leave with no reimbursement of payment.



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