



CELEBRATIONS

bells[★]at killcare

BOUTIQUE HOTEL RESTAURANT & SPA



WELCOME

THANK YOU FOR CONSIDERING
BELLS AT KILLCARE FOR YOUR CELEBRATION

Ideally situated just 90 minutes north of Sydney, on the NSW Bouddi Peninsula, Bells at Killcare Boutique Hotel, Restaurant & Spa is a beautiful coastal venue, perfect for celebrating special occasions.

Decorated in the colours of Killcare Beach & the local National park our restaurant *The wild flower bar & dining*, is the perfect backdrop to celebrate a small gathering.

The **LAWN** is a perfect location to hold pre-lunch or pre-dinner drinks with canapes.

THE LIBRARY opens up onto two separate verandas, and is ideal for a small group lunch or dinner of up to 25 seated guests.

THE CONSERVATORY is a purpose built event space capable of holding up to 220 people for a cocktail event, or 120 seated.

Weather permitting, our **ORCHARD** can also be booked to host sit down and cocktail group lunches or dinners for up to 40 people.

Our team will work with you to plan and execute every fine detail, making for a very special celebration.

MENU OPTIONS

Cocktail menu *from \$150 pp*

2-course menu *from \$110 pp*

3-course menu *from \$120 pp*

5-course chef's tasting menu

\$140 pp – food only

With matched wines \$210 pp

With matched premium wines \$250 pp

OPTIONAL EXTRAS

Cheese sideboard *\$15pp (Minimum 40 people)*

Dessert sideboard *\$POA to replace menu dessert option*

Beverages charged on consumption

MOCKTAIL STATION

4 flavours \$170 flat fee



SPACES

ORCHARD

DAY SPA

BAKERY

CONSERVATORY

BAR

RESTAURANT

ENTRANCE

THE LIBRARY





GARDEN PARTIES IN THE ORCHARD

AVAILABLE FOR UP TO 40 GUESTS, THE ORCHARD OFFERS A UNIQUE, AL FRESCO LOCATION LIKENED TO A DELIGHTFUL TUSCAN DINING EXPERIENCE COMPLETE WITH OLIVE TREES AND A KITCHEN GARDEN ABUNDANT WITH HERBS AND CITRUS.

Hire Fee applies and Furniture Hire Required





AWARDS



2024

Refurbished Property
of the Year, NSW
Accommodation
Awards for Excellence

2024 - 2019

Awarded 3 Glasses
Australia's Wine List of the
Year Awards,
Gourmet Traveller WINE

2018

*Australian Gourmet Traveller
Restaurant Guide*
Three Wine Glasses

Luxury Travel Magazine
Gold List Finalist in 'Best
Australian Small Hotel' category

Delicious Magazine
100 Most Delicious Restaurants

2017

Luxury Travel Magazine
Number 2 Gold List Awards Best
Australian Luxury Boutique
Property, Villa or Lodge
(as voted by the public)

*Australian Gourmet Traveller
Hotel Guide*
Restaurant with rooms

2016

Luxury Travel Magazine
Finalist – Gold List
Awards

Visit NSW
Number 1 for Bells at
Killcare Restaurant &
Bar
in the Top 10 Regional
NSW Restaurants

Financial Review
Top 500 Australian
Restaurants



FOOD & WINE

MENU FOR 11-35 GUESTS

Sample Signature Choice Menu \$120 pp

STARTERS

Buffalo Stracciatella, rocket, grilled sourdough
or
Scallop crudo, chilli, coriander, extra virgin olive oil
or
Prosciutto di San Daniele, pickles, olives, pane carasau

MAINS

Crispy skin Snapper fillet, asparagus, lemon Burre Blanc
or
Byron Bay pork chop, smoked hock, white bean cassoulet
or
Eye fillet, charred broccolini, peppercorn jus

Served with
Bells Garden salad leaves, Dijon dressing
and
New season potatoes, fine herbs, sage Beurre Noisette

DESSERT

Vanilla panna cotta, mixed berry compote
or
Chocolate mousse, salted caramel gelato, chocolate soil

Our menus are seasonal and are subject to change





MENU FOR 35+ GUESTS

Sample Alternate Drop Menu \$120 pp

STARTERS

Scallop crudo, chilli, coriander, extra virgin olive oil
or
Prosciutto di San Daniele, pickles, olives, pane carasau

MAINS

Crispy skin Snapper fillet, asparagus, lemon Burre Blanc
or
Eye fillet, charred broccolini, peppercorn jus

Served with
Bells Garden salad leaves, Dijon dressing
and
New season potatoes, fine herbs, sage Beurre Noisette

DESSERT

Vanilla panna cotta, mixed berry compote
or
Chocolate mousse, salted caramel gelato, chocolate soil

Our menus are seasonal and are subject to change

COCKTAIL

Sample Signature Cocktail Menu \$150pp

4 x Canapés

Shucked oysters, mignonette (GF)
Polenta parmesan fingers, tomato fondue (GF)
Mushroom cigars, roast garlic aioli
Cauliflower fritti, whipped goats curd
Zucchini, ricotta fritters (GF)
Pea & Pecorino arancini
Snapper crudo, lemon, capers, crostini
King prawn, blush mayo, lettuce boat
Prawn saltimbocca, lemon mayo
Lamb, pine nut, ricotta polpetine
Beef carpaccio, asparagus, horse radish

5 x Substantial Canapes

Porcini mushroom risotto
Casserece pasta arrabiata, torn buffalo mozzarella
Charred baby calamari, lemon fregola
Fusili, yamba prawn, tomato, lemon, chili, capers
Rigatoni 'milk braised' Berkshire pork ragu
Crispy pork belly, grain mustard mash, balsamic onions
Bells lamb polpete, ricotta, soft white polenta

Sweets

Signature raspberry & vanilla gelati cups

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KIDS SAMPLE MENU

M A I N S

Minestrone zuppa di primavera with bells garden salsa verde and
parmigiano 15

Pasta with parmigiano 15

Pasta with tomato base sauce 15

Acquerello risotto with peas – 30 minutes 15

Steak with french fries and mix leaf garden salad 25

Grilled fish fillet with french fries and mix leaf garden salad 25

S W E E T S

10

Two scoops of house churned gelato/sorbetti

Chocolate brownie

Peach and raspberry melba sundae

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CAKES

COOKIES & CREAM

Layers of chocolate cake filled and covered with crushed cookies, buttercream, topped with chocolate ganache drizzle and choc cookies

BANOFFEE

Layers of banana cake filled with buttercream, salted caramel and chocolate crumbs, covered with buttercream, caramel drizzle and chocolate shavings

CHOCOLATE

Layers of chocolate sponge cake filled with chocolate cremeux, covered with dark chocolate ganache

VANILLA

Vanilla sponge cake filled with white chocolate ganache and berry jam. Naked style with buttercream on top, fresh berries and white chocolate shavings

LEMON MERINGUE (GF)

Layers of lemon cake filled with lemon butter covered with torched Italian meringue (rustic style)

ORANGE & POPPYSEED

Layers of orange & poppyseed cake, filled and covered with buttercream, fresh figs and dehydrated oranges

KIDS CAKE

Vanilla sponge cake filled and cover with vanilla buttercream, topped with sprinkles

\$10 per person

Our cakes are hand made by our talented chefs from the freshest ingredients. To prepare your cake we need advance notice of 7 days.

Minimum size is for 11 guests.



COTTAGES & LODGES

25 COTTAGES & 4 LUXURIOUS LODGES SPRAWL ACROSS ACRES OF GLORIOUS MANICURED GARDENS

Cottage & Lodges are spacious and open plan with freestanding baths and designer furnishings including Ralph Lauren cushions.

All rooms have king beds (*most can be split*) and come complete with hand woven blankets, luxurious comforters and fluffy doonas.

All have a fireplace, smart tv and complimentary on-demand movies, unlimited Wi-Fi and are beautifully decorated throughout.

Bathrooms are appointed with luxury fittings and our own handmade toiletries for delegates to enjoy when on-site.

Lodges and Two Bedroom Cottages are perfect for groups.



TERMS & CONDITIONS

FOR SPECIAL EVENTS

DEPOSIT

Group bookings of 11 guests or more - A deposit is required and full pre-payment is due 14 days prior to date. Final numbers are confirmed at this time, along with any specific dietaries.

CANCELLATIONS

If a restaurant reservation is cancelled in its entirety 72 hours or more prior to the confirmed date, funds will be refunded in full. If the booking is cancelled within 72 hours of booked date, a cancellation fee will be withheld.

For cancellations in The Conservatory, we require 14 days notice or a fee will apply.

POOL AREA

We ask that all group event guests respect the privacy of other in-house guests, therefore the space around the swimming pool (inc pool bar) is not available for group mingling. Event guests must be advised to stay clear of this restricted area.

TIMINGS

For evening events, our bar and all alcohol service ends at 11pm with the venue to be vacated by 11.30pm.

MUSIC

Music and bands are permitted in the garden up until 6pm. From then music and bands must be indoors.

HIRE COSTS

The Library exclusive use, \$10pp or minimum \$150
The Conservatory \$1,000 includes audio visual.

Orchard \$1,950 includes wet weather back up of The Conservatory.
(Furniture hire additional)

EXCLUSIVITY

Exclusivity of the venue cannot be guaranteed. The restaurant and day spa are open to the public 7 days a week. An additional fee would apply to close these areas for exclusive use of the property.

MINIMUM SPEND

Minimum spend for any event using the full Conservatory is \$7,000 (includes food & beverage sales).

STYLING

Bells at Killcare offers table linen, cutlery, napkins, glassware, crockery & menus for all special events. Particular styling and use of a Special Event Stylist/Organiser is permitted and access to set-up/bump-in must be arranged with our team prior to the day.

Flowers, candles, special lighting and additional room styling is not included in our fees. Please ask for our local recommendations if you are considering any of these.

FURTHER INFORMATION

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Proudly operating on Darkinjung Country

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