



The
William
Inglis

MGALLERY SOUTH WEST SYDNEY

EXTERNAL CATERING 2025 EDITION

Create your story at The William Inglis Hotel, an iconic destination with rural soul

\$95.00 per person

Package Inclusions:

- 5 hour venue hire
- 5 hour non alcoholic beverage package
Soft drink, fruit juice, table water, herbal tea and pot brewed coffee
- Hotel round tables, banquet chairs, black or white linen, cutlery and glassware
- Table numbers
- Hotel waitstaff
(1:30 ratio serving beverages only)
- 4 Hour Kitchen Access

Based on a minimum number of 320 guests.

Terms and Conditions apply

Nestled within the Riverside Stables Precinct, the property is part of the MGallery hotel collection. Featuring over 23 unique event spaces and 144 boutique accommodation rooms, The William Inglis is the ideal location to spoil yourself and your guests on your special day.

Located in the heart of South West Sydney, this MGallery invites guests to immerse themselves in tales of adventure, romance, history, culture and nature.

The external catering package allows couples to weave their culture into their most memorable moments whilst our friendly team looks after your guest's experience.

CATERERS MUST BE GOLD LICENCED

Recommended external caterers:

Asian Cuisine - Blue Phoenix 0432 612 550

Indian Cuisine - Maya Da Dhaba 0435 254 516

Lebanese Cuisine - Al Aseel 02 9708 4529

*Please note: All other external caterers must be **Gold Licenced** and are required to be approved before securing the event.*

To book Call 02 9058 0365

Or email HB042-EV1@accor.com





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The William Inglis Hotel – External Catering Policy

To ensure the highest standards of food quality, safety, and service, The William Inglis permits external catering under the following strict conditions:

Eligibility

- External catering is permitted only for events with a minimum of 320 guests and exclusively in the Sales Arena.
- Only The William Inglis staff are permitted to serve beverages during events with external catering.
- A ratio of 1 staff member per 30 guests will be maintained, serving beverages only
- External catering package apply exclusively to The Sales Arena. Other on-site venue spaces including The Big Barn and The Garden Pavilion are not eligible for external catering.

Kitchen & Venue Access

- Kitchen access is limited to four (4) hours of hire time.
- Bump-in must occur via the designated loading dock.
- Limited fridge and freezer space is available; if additional space is required, the external caterer must supply their own refrigeration units.

Equipment & Staffing

- The William Inglis does not provide crockery, chafing dishes, serving bowls, or any other catering equipment. All service ware must be supplied by the external caterer.
- Two (2) kitchen hands will be provided by the venue to assist with washing and general kitchen support.
- If specific support or arrangements are required in advance, please advise accordingly.

Food & Licensing Requirements

- All external caterers must hold a current and valid Gold License.
 - Proof of Gold License must be submitted prior to contract finalization.
 - No food may be served at The William Inglis without this license.
- The menu must be submitted to The William Inglis at least two (2) months prior to the event for approval.
- No external beverages are permitted.
- Only one Gold Licensed external caterer is permitted. Subcontracting or including additional caterers without Gold Licenses is strictly prohibited.



GALLERY
HOTEL
COLLECTION