



Thank you for considering the award-winning Waterfront Function Centre at Sans Souci for your Baby Shower.

Located on the picturesque Kogarah Bay with majestic views overlooking the beautiful Georges River, Sylvania Waters and our State-of-the-art Marina.

All of our rooms boast water views through floor to ceiling windows with the luxury of breathtaking sunsets throughout your room and terrace area; it is the finest event venue South of Sydney.

The Waterfront Function Centre's unique atmosphere, quality service and impeccable attention to detail ensures that your special event is a truly memorable occasion.

This brochure outlines our menu and beverage options, room descriptions and capacities for your perusal.

To arrange your private viewing of our beautiful rooms please phone or email our dedicated team of event specialists.

A decorative border at the bottom of the page featuring baby-related items: a pair of white baby shoes on the left and right, a colorful ring rattle in the center-left, and a colorful caterpillar-shaped rattle in the center-right.

2 Wellington Street Sans Souci NSW 2219 – events@waterfrontfunctions.net.au – 02 8047 0475

BEVERAGE OR ROOM HIRE OPTIONS

To host a private function in one of our function rooms you are required to meet a minimum beverage spend either by selecting a beverage package or meeting the bar tab minimum.

If you do not wish to include a beverage option you will be required to pay a room hire fee.

It would be highly unusual for the Minimum Bar Tab not to be exhausted within the set function times; however it is important to note that the Minimum Bar Tab is non-refundable even if not reached at the conclusion of the set function period.

This is due to the Minimum Bar Spend being incorporated with the room hiring fee. All additional beverages consumed above the minimum bar tab will be an additional cost.

Either option can be taken, a bar tab or beverage package.

If you choose to pay the room hiring fee a bar tab minimum or a beverage package is not required.



FUNCTION ROOMS

WATERFRONT ROOM

This is the ultimate Waterfront room surrounded by magnificent 270-degree breathtaking water views through floor to ceiling windows

The Waterfront Room room includes

- private outdoor terrace
 - private bar
 - large dance floor
 - dimmable lighting
- rigging points for chandeliers & ceiling draping
 - state of the art AV equipment

Minimum number of **130** adults is required

Maximum numbers will depend on setup requirements and seating arrangements

(This room is a combination of our St Kilda and Bayview Rooms)

Minimum Bar Tab

\$3000

OR

Room Hire Fee

\$1250

FUNCTION ROOMS

ST KILDAROOM

This fabulous room overlooks the Georges River & Kogarah Bay with magnificent 180-degree water views through floor to ceiling windows

The St Kilda Room includes

- private bar
- dance floor
- dimmable lighting
- rigging points for chandeliers & ceiling draping
- state of the art AV equipment

Minimum number of **80** adults is required

Maximum numbers will depend on setup requirements and seating arrangements

Minimum Bar Tab

\$1800

OR

Room Hire Fee

\$800

FUNCTION ROOMS

BAYVIEW ROOM

This beautiful room offers fantastic views through floor to ceiling windows looking south over the beautiful Georges River, Captain Cook Bridge and Sylvania Waters

The Bayview Room includes

- private outdoor terrace
 - private bar
 - dance floor
 - dimmable lighting
- rigging points for chandeliers & ceiling draping
 - state of the art AV equipment

Minimum number of **80** adults is required

Maximum numbers will depend on setup requirements and seating arrangements

Minimum Bar Tab

\$1800

OR

Room Hire Fee

\$800

FUNCTION ROOMS

SAPPHIRE ROOM

Located on our lower level at the Marina, our Sapphire room is perfect for smaller events

It offers the privacy of a separate entrance and parking facilities

The Sapphire Room includes

- private outdoor terrace
 - private bar
- dance floor with stage area
- 12 arm chandelier with ceiling draping
 - portable AV equipment

Minimum number of **40** adults is required

Maximum numbers will depend on setup requirements and seating arrangements

Minimum Bar Tab

\$850

OR

Room Hire Fee

\$550

CATERING OPTIONS

All Catering Prices include

Two Course Menu

- White linen tablecloths
- White linen napkins
- Personal wait staff
- Personalised menus (1 per table)
- Filtered coffee & tea

Three Course Menu

- White linen tablecloths
- White linen napkins
- Personal wait staff
- Filtered coffee & tea
- Personalised menus (1 per table)
- Your celebration cake cut & served on platters

Canapé or High Tea Menu

- White linen tablecloths
- Paper napkins
- Personal wait staff
- Personalised menus
- Your celebration cake cut & served on platters

*All menu items subject to change according to season availability



MENUS

Two Course Classic Menu

\$44 pp (Monday to Friday) \$47 pp (Saturday to Sunday)

Select two items for Entrée & Main (served alternate)

Entrée

Caprese salad ~ Tomatoes, buffalo mozzarella, basil, extra virgin olive oil & aged balsamic vinegar

Grilled chicken souvlaki served with pita bread, tzatziki & tomato salsa

Tortellini with pesto & roasted vegetables served with Grana Padano

Bread crumbed calamari ring, served with baby lettuce & lime aioli

Grilled Haloumi cheese, with spiced eggplant, watercress & balsamic glaze

Main

Oven baked citrus herb crusted fish of the day served with broccolini & lemon cream sauce

Free range chicken supreme with broccolini, crushed potatoes, served with mushroom sauce

Chargrilled top cut sirloin with red wine jus

Penne Boscaiola with bacon, mushroom & parmesan cheese

Truffle mushroom risotto with wilted spinach & white truffle oil

**Mains served with plated seasonal vegetables*

Dessert

Your celebration cake individually plated & served with Chantilly cream

Three Course Classic Menu

\$54 pp (Monday to Friday) \$57 pp (Saturday to Sunday)

Select two items for Entrée, Main & Dessert (served alternate)

Entrée

Caprese salad ~ Tomatoes, buffalo mozzarella, basil, extra virgin olive oil & aged balsamic vinegar

Grilled chicken souvlaki served with pita bread, tzatziki & tomato salsa

Tortellini with pesto & roasted vegetables served with Grana Padano

Bread crumbed calamari ring, served with baby lettuce & lime aioli

Grilled Haloumi cheese, with spiced eggplant, watercress & balsamic glaze

Main

Oven baked citrus herb crusted fish of the day served with broccolini & lemon cream sauce

Free range chicken supreme with broccolini, crushed potatoes, served with mushroom sauce

Chargrilled top cut sirloin with red wine jus

Penne Boscaiola with bacon, mushroom & parmesan cheese

Truffle mushroom risotto with wilted spinach & white truffle oil

**Mains served with plated seasonal vegetables*

Dessert

White chocolate panna cotta with hazelnut crumble & berry compote

Seasonal fruit salad with mascarpone cream & passionfruit coulis

Warm apple crumble with butter scotch & vanilla ice cream

Crème Brulee with almond biscotti

Three Course Quality Menu

\$59pp (Monday to Friday) \$62 pp (Saturday to Sunday)

Select two items for Entrée, Main & Dessert (served alternate)

Entrée

Tiger prawn & avocado tian, salmon caviar & micro croutons
Bread crumbed calamari ring, served with baby lettuce & lime aioli
Grilled chicken souvlaki served with pita bread, tzatziki & tomato salsa
Roasted beetroot salad with watercress, mascarpone, walnuts & balsamic dressing
Tasmanian smoked salmon salad served with crème fraiche, baby capers & gremolata

Main

Grilled Tasmanian salmon fillet with mushy peas & salmon roe
Free range chicken supreme stuffed with feta, semi dried tomatoes, wrapped in prosciutto with fennel & crushed potatoes
Chargrilled sirloin steak served with lemon potato & red wine jus
Roasted vegetable tian served with a creamed leek sauce & herb salad
Pork scaloppini served with Paris mash potato, roasted green apple & balsamic red wine jus

**Mains served with plated seasonal vegetables*

Dessert

Tahitian lime panna cotta with raspberry compote & coconut chips
Seasonal fruit salad with mascarpone cream & passionfruit coulis
Warm apple crumble with butter scotch & vanilla ice cream
Tiramisu
Crème Brule with almond biscotti

Three Course Deluxe Menu

\$68 pp (Monday to Friday) \$71 pp (Saturday to Sunday)

Chef's selection of 2 canapes on arrival

Select two items for Entrée, Main & Dessert (served alternate)

Entrée

Lamb salad with rocket leaf, Persian feta, roasted capsicum, walnuts & pomegranate glaze

Roasted beetroot & asparagus salad, feta cheese with a honey mustard vinaigrette

Cold seafood plate ~ Sydney rock oyster, cooked prawn, Tasmanian smoked salmon, pickled octopus with cocktail sauce

Antipasto plate ~ cured meats, chorizo sausage, feta cheese, roast vegetables with sourdough bread

Grilled Haloumi cheese with spiced eggplant, watercress & balsamic glaze

Main

Grilled barramundi fillet, saffron risotto, green peas & zucchini ribbon

Free range chicken supreme stuffed with feta, semi dried tomatoes, wrapped in prosciutto with fennel & crushed potatoes

Roasted pork belly with colcannon potato, apple & prune compote

Chargrilled scotch fillet served with pumpkin puree crushed potatoes & red wine jus

Truffled wild mushroom risotto

Dessert

Coffee panna cotta with Chantilly cream & almond praline

Triple chocolate indulgence - chocolate mousse, chocolate brownie & chocolate ice-cream

Mixed berry tiramisu trifle

Seasonal fruit salad with mascarpone cream & passionfruit coulis

Childrens Menu

Select one item for all children from the list below- ages 3-12yrs \$20 per child

~Crumbed chicken tenderloins with chips or salad ~Grilled or fried fish with chips or salad ~Spaghetti bolognaise

Followed by:

Vanilla ice-cream & topping **or** fresh fruit salad & ice-cream

Additional Platters

Mezze Platter

\$44.00 per table (serves 10)

Hummus, tzatziki, baba ganoush, grilled marinated vegetables, olives, feta & mixed bread basket

Calamari platter

\$49.00 per table (serves 10)

Crisp fried calamari with lemon wedges

Cheese platter

\$54.00 per table (serves 10)

Soft & hard cheeses served with fruit & crackers

Antipasto Platter

\$54.00 per table (serves 10)

Cured meats, smoked salmon, grilled vegetables, cheese frittata, olives & mixed bread basket

CANAPE PACKAGES

Classic Canapé Menu

\$39pp (Monday to Friday) \$42 pp (Saturday to Sunday)

- 1 Arrival platter (1 per 10 guests)
- 5 Hot or cold canapes
- 1 Premium hot or cold canape

Deluxe Canapé Menu

\$47pp (Monday to Friday) \$50pp (Saturday to Sunday)

- 1 Arrival platter (1 per 10 guests)
- 5 Hot or cold canapes
- 3 Premium hot or cold canapes
- 1 Fork Dish

Premium Canapé Menu

\$55pp (Monday to Friday) \$58pp (Saturday to Sunday)

- 2 Premium arrival platters (1 per 10 guests)
- 6 Hot or cold canapes
- 3 Premium hot or cold canapes
- 2 Fork Dish
- 1 Cocktail Dessert
- Freshly brewed coffee & tea

Should you wish to add additional items to your package please see the per person pricing below

Arrival platter \$4.00

Premium arrival platter \$5.50

Hot or cold canape \$4.00

Premium hot or cold canape \$5.50

Fork Dish \$7

Cocktail Desserts \$5.50

Freshly brewed coffee & tea \$4.00

Canape Menu

Arrival Platter

- ~ Mixed bread & dips

Premium Arrival Platter

- ~ **Mezze** mixed bread & dips, olives, feta, roast vegetables
- ~ **Antipasto** cured meats, smoked salmon, pickled octopus, feta, cheese frittata & bread
- ~ **Cheese** selection with crackers, fruit & mixed nuts

Hot & Cold Canapés

- ~ Pumpkin & feta bruschetta
- ~ Parmesan & tomato bruschetta with balsamic dressing
- ~ Buffalo mozzarella crostini with capsicum pesto
- ~ Caprese salad tomato, Bocconcini, basil oil & balsamic
- ~ Melon & prosciutto salad
- ~ Goats curd on brioche with beetroot jam
- ~ Chicken drumettes with honey soy sauce
- ~ Crumbed calamari rings with lemon aioli
- ~ Mac & cheese arancini with truffle mayonnaise
- ~ Spinach & ricotta pastizzi
- ~ Chicken devil wings with ranch dressing
- ~ Deep fried Camembert cheese with onion jam
- ~ Pizza (Ham & pineapple or pepperoni or salami & olive)
- ~ Lemon & oregano chicken with tzatziki
- ~ Chicken cordon bleu bites with aioli
- ~ Vegetable samosa & spring rolls with sweet chilli sauce
- ~ Cajun chicken skewer with crème fraiche dressing
- ~ House made sausage rolls with tomato chutney

Premium Hot & Cold Canapés

- ~ Tasmanian smoked salmon with dill crème fraiche
- ~ Sydney rock oyster natural
- ~ Beef bresaola truffle mayonnaise, crostini parmesan
- ~ Cooked prawn with lemon aioli
- ~ Peking duck pancake
- ~ Prawn Dumpling, snow peas, honey & soy dressing
- ~ Tempura king prawn with wasabi mayonnaise
- ~ Lamb souvlaki with tzatziki
- ~ Beef slider with cheddar cheese & tomato
- ~ Mini beef pie with tomato chutney
- ~ Mini hotdogs with mustard, caramelised onion and cheese
- ~ Haloumi slider with eggplant & tomato chutney

Fork Dishes

- ~ Caesar Salad
- ~ Beef salad with rice noodle & chilli lime dressing
- ~ Truffle mushroom risotto
- ~ Cheese tortellini pasta & bacon mushroom sauce
- ~ Beer battered fish & chips with tartare sauce
- ~ Meatballs, roasted sugo & jasmine rice

Dessert

- ~ Raspberry & cream panna cotta
- ~ Mini pavlova
- ~ Chocolate brownie
- ~ Chocolate mousse Pot
- ~ Seasonal fruit on bamboo skewer

High Tea Menu

\$49pp (Monday to Friday) \$52 pp (Saturday to Sunday)

Glass of Sparkling Wine on arrival

Savoury

Minature quiche

Cocktail pies

Assorted Sandwiches

Sweet

Macaroons

Cupcakes

Scones with jam & Chantilly cream

Seasonal fresh fruit

Minature chocolate mousse cups

Coffee and tea station



BEVERAGE PACKAGES

All beverages will be supplied within the pre-arranged timeframe in the area reserved for your guests only
The bar closes 15mins prior to the conclusion of your reception

Silver Package \$35pp

Draught Beer: VB, Carlton Draught, Great Northern, & Cascade Light

Bottled Beers: Corona, Pure Blonde, Heineken & XXXX Gold

Ciders: Strongbow (Dry, Original, Pear)

Sparkling Wine

Morgan's Bay Sparkling Wine

White Wine – *Select One*

Morgan's Bay Sauvignon Blanc **or** Morgan's Bay Chardonnay

Red Wine – *Select One*

Morgan's Bay Shiraz Cabernet **or** Morgan's Bay Cabernet Merlot

Non –alcoholic: Soft drink & juice selection



UPGRADE BEVERAGE PACKAGES

Gold Package \$50pp

OR

\$40.00 pp to upgrade **wine** only from Silver Package

Draught Beer: VB, Carlton Draught, Great Northern & Cascade Light

Bottled Beers: Corona, Pure Blonde, Heineken & XXXX Gold

Ciders: Strongbow (Dry, Original, Pear)

Sparkling Wine

T'Gallant Chardonnay Pinot Noir

White Wine

821 South Sauvignon Blanc Malborough NZ & T'Gallant Cape Schanck Pinot Grigio

Red Wine

Hartog's Plate Cabernet Merlot & Rosemount Little Berry Shiraz

Spirits: House spirits - Scotch, Bourbon, White Rum, Vodka, Bundaberg U.P Rum, Gin

Non –alcoholic: Soft drink & juice selection

UPGRADE BEVERAGE PACKAGES

Platinum Package \$60pp

OR

\$45.00 pp to upgrade **wine** only from Silver Package

Draught Beer: VB, Carlton Draught, Great Northern & Cascade Light

Bottled Beer: Peroni, Crown Lager, Tooheys Extra Dry, Hahn Super Dry, Corona, Heineken, Pure Blonde & XXXX Gold

Ciders: Strongbow (Dry, Original, Pear)

Sparkling Wine

Squealing Pig Sparkling Rose & Squealing Pig Prosecco

White Wine

821 South Marlborough Sauvignon Blanc & Devil's Lair Hidden Cave Chardonnay

Red Wine

T'Gallant Cape Schanck Pinot Noir & Wynn's 'The Gables' Cabernet Sauvignon

Spirits: House spirits - Scotch, Bourbon, White Rum, Vodka, Bundaberg U.P Rum, Gin

Non -alcoholic: Soft drink & juice selection

Function Beverage Price List

SPARKLING WINE

Morgan's Bay sparkling	\$24.00
T'Gallant Chardonnay Pinot Noir	\$52.00
Squealing Pig Sparkling Rose	\$55.00
Squealing Pig Prosecco	\$55.00

WHITE WINE

Morgan's Bay Sauvignon Blanc	\$24.00
Morgan's Bay Chardonnay	\$24.00
821 South Sauvignon Blanc Marlborough NZ	\$40.00
T'Gallant Cape Schanck Pinot Grigio	\$42.00
Devil's Lair Hidden Cave Chardonnay	\$55.00

RED WINE

Morgan's Bay Shiraz Cabernet	\$24.00
Morgan's Bay Cabernet Merlot	\$24.00
Hartog's Plate Cabernet Merlot	\$32.00
Rosemount Little Berry Shiraz	\$45.00
T'Gallant Cape Schanck Pinot Noir	\$48.00
Wynn's 'The Gables' Cabernet Sauvignon	\$52.00

TAP BEER Carlton Draught, VB, Great Northern, Cascade Light

<u>Schooners</u>	Light \$5.60	Full Strength \$6.30
<u>Middy</u>	Light \$4.80	Full Strength \$5.30
<u>Jugs</u>	Light \$10.60	Full Strength \$12.80

BOTTLED BEER

Crown Lager \$7.20	Corona \$7.00
Hahn Super Dry \$6.80	Extra Dry \$6.90
Hahn Light \$5.80	Heineken \$8.30
Pure Blonde \$6.40	XXXX Gold \$6.10

CIDER

Strongbow (Dry, Original, Pear) \$6.70

HOUSE SPIRITS \$8.30

PORT

Galway Pipe Port \$7.20 Penfold's Port \$5.40

SOFT DRINK

Glass \$4.40 Jug \$9.70
300ml cascade Bottles \$4.30 (Mineral, Soda or Tonic Water)

Juice

Glass \$4.90 Jug \$9.90
Bottled Juice \$4.10

CONTACT DETAILS

events@waterfrontfunctions.net.au or 02 8047 0475

Our Office is open 7 days a week

9am through to 6pm



Thank you for considering The Waterfront Function Centre, we look forward to working with you to create a memorable event.