

# Baybreeze Café Catering – available in our Sapphire room only

## Menus available from Wednesday to Saturday Only

Thank you for considering the award-winning Waterfront Function Centre Sans Souci for your event.

This document outlines our Baybreeze Cafe catering menus, beverage options, room capacity, decorations and optional extras which you can add onto any package.

## Function Beverage or Room Hire Options

### Minimum Bar Spend or a Selection of Beverage Packages

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

If no beverage option is taken a room hiring fee will be charged.

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.

### Room Hire Costs

Sapphire room - \$550

### Function Room Minimum numbers & Capacities

minimum 40 adults, maximum seated 90 maximum cocktail 120 guests

### Bar Tabs - Minimum spend

Sapphire room - \$850

### All Catering Prices includes:

Linen tablecloths, coloured paper napkins, personal wait staff, & your celebration cake cut & served on platters per table

All Enquiries Please Contact the Functions Team: Ph 8047 0475

Web: [www.waterfrontfunctions.net.au](http://www.waterfrontfunctions.net.au) email: [events@waterfrontfunctions.net.au](mailto:events@waterfrontfunctions.net.au)

Address: 2 Wellington st, Sans Souci 2219



The Waterfront Function Centre



Waterfrontfunct

# Canapé Packages

## Function Canapé Menu \$33.00

Choose: 1 Arrival item  
Choose: 5 Hot/ cold  
Choose: 1 Premium hot/cold

## Quality Canapé Menu \$43.00

Choose: 1 Arrival item  
Choose: 5 Hot/ cold items  
Choose: 2 Premium hot/ cold items  
Choose 1 Fork dish (1 each)

## Deluxe Canapé Menu \$49.00

Choose: 1 Arrival item  
Choose: 1 Premium arrival item  
Choose: 5 Hot/ cold items  
Choose: 2 Premium hot/ cold items  
Choose: 1 Fork dishes (1 each)

## Premium Canapé Menu \$59.00

Choose: 1 Arrivals  
Choose: 1 Premium arrival item  
Choose: 6 Hot/ cold items  
Choose: 2 Premium hot/ cold items  
Choose: 2 Fork dishes (1 each)  
Choose: 1 Cocktail desserts  
Freshly brewed coffee, tea & dinner chocolates

## Additional Items

Arrival: \$2.50p.p  
Premium arrivals: \$5.50p.p  
Hot / cold: \$3.00p.p  
Premium hot/ cold items: \$3.50p.p  
Fork dishes: \$6.00p.p  
Cocktail desserts: \$3.00p.p  
Coffee & tea: \$3.50p.p

# Children's Menu

## \$20 per child (3-12 Years)

### Mains

Chicken schnitzel & chips  
Chicken nuggets & chips  
Fish & chips  
Penne napoletana

### Dessert

Ice-cream & topping

# Canapé Menu

## Arrivals:

Tomato & basil bruschetta with balsamic reduction  
Garlic bread  
Cheese & crackers

## Premium Arrivals:

Premium cheese platter (1/10 guests)  
Antipasto platter with toasted Turkish bread 1/10 guests)

## Hot / Cold Canapé:

Grilled chicken tenderloins with peanut dipping sauce  
Cheese arancini  
Seasoned wedges with sour cream & sweet chilli sauce  
Chorizo & haloumi skewers (GF)  
Fried Buffalo wings with aioli dipping sauce  
Caprese salad skewers – Bocconcini, cherry tomatoes and Basil (GF)  
Local lobster, mango & avocado salad (GF)

## Premium Hot/ Cold

Tempura prawns with sweet chilli sauce  
Tender marinated lamb Backstrap skewers with tzatziki  
Wagyu beef patty sliders with onion jam  
Pulled pork sliders with coleslaw  
Pulled lamb sliders with tzatziki & roasted capsicum

## Fork dishes

Beer battered fish cocktails with tartare sauce & chips  
Salt & pepper squid with dill mayo & chips  
Chicken, Bacon & Mushroom Boscaiola  
Penne Matriciana with bacon and chilli

## Cocktail Desserts

Fruit platter  
Mini Cakes

# Banquet style Pizza, Pasta and Salad

Set menu 1: \$27.50pp - Minimum 40 adults

(Shared table platters, serves 10 guests per table)

## Arrival / Starter

Garlic bread

**Starters:** Choose **ONE** from the following:

Salt & pepper squid

Haloumi & chorizo skewers

## Salad

Garden salad

**Pizza:** Choose any **THREE** from the following:

**Margherita:** Tomato, mozzarella, basil, olive oil

**Capricciosa:** Tomato, mozzarella, smoked ham, mushrooms, olives, artichokes, oregano, olive oil

**Diavola:** Tomato, mozzarella, hot salami, olives, chilli, olive oil

**Pepperoni:** Pepperoni, tomato, mozzarella

**Supreme:** Tomato, mozzarella, ham, onion, cabanossi, pepperoni, capsicum, pineapple, mushroom, olives

**Meat Lovers:** BBQ sauce, mozzarella, cabanossi, crispy bacon, pepperoni, Spanish onion

**Ham & Pineapple:** Tomato, mozzarella, ham, pineapple

**Vegetarian:** Tomato, mozzarella, roasted pumpkin, capsicum, onion, baby spinach, eggplant

**BBQ Chicken:** Chicken breast, mozzarella, onion, mushrooms, BBQ sauce

# Banquet style Pizza, Pasta and Salad

Set menu 2: \$35pp - Minimum 40 adults

(Shared table platters, serves 10 guests per table)

## Arrival

Garlic bread

## Salad

Garden salad

**Pasta:** Choose any **TWO** from the following: choice of spaghetti, penne or linguini

**Carbonara:** Bacon, onion & egg in a rich creamy sauce

**Matriciana:** Bacon, chilli, garlic & onion with white wine in a napoletana sauce

**Chicken Boscaiola:** Chicken, bacon & mushroom with creamy white wine sauce

**Napoletana:** Traditional tomato and basil-based sauce

**Chicken & mushroom penne:** Chicken & mushroom in a pesto creamy sauce

**Pizza:** Choose any **THREE** from the following:

**Margherita:** Tomato, mozzarella, basil, olive oil

**Capricciosa:** Tomato, mozzarella, smoked ham, mushrooms, olives, artichokes, oregano, olive oil

**Diavola:** Tomato, mozzarella, hot salami, olives, chilli, olive oil

**Pepperoni:** Pepperoni, tomato, mozzarella

**Supreme:** Tomato, mozzarella, ham, onion, cabanossi, pepperoni, capsicum, pineapple, mushroom, olives

**Meat Lovers:** BBQ sauce, mozzarella, cabanossi, crispy bacon, pepperoni, Spanish onion

**Ham & Pineapple:** Tomato, mozzarella, ham, pineapple

**Vegetarian:** Tomato, mozzarella, roasted pumpkin, capsicum, onion, baby spinach, eggplant

**BBQ Chicken:** Chicken breast, mozzarella, onion, mushrooms, BBQ sauce

# Banquet style Pizza, Pasta and Salad

Set menu 3: \$39pp - Minimum 40 adults

(Shared down the middle of the table, serves 10 guests per table)

**Arrivals** - Choose **ONE** from the following:

Garlic bread  
Garlic & cheese pizza  
Tempura prawns

## **Salad**

Garden salad

**Pasta**: Choose any **TWO** from the following: choice of spaghetti, penne or linguini

**Carbonara**: Bacon, onion & egg in a rich creamy sauce

**Matriciana**: Bacon, chilli, garlic & onion with white wine in a napoletana sauce

**Chicken Boscaiola**: Chicken, bacon & mushroom with creamy white wine sauce

**Napoletana**: Traditional tomato and basil-based sauce

**Chicken & mushroom penne**: Chicken & mushroom in a pesto creamy sauce

**Pizza**: Choose any **THREE** from the following:

**Margherita**: Tomato, mozzarella, basil, olive oil

**Capricciosa**: Tomato, mozzarella, smoked ham, mushrooms, olives, artichokes, oregano, olive oil

**Diavola**: Tomato, mozzarella, hot salami, olives, chilli, olive oil

**Pepperoni**: Pepperoni, tomato, mozzarella

**Supreme**: Tomato, mozzarella, ham, onion, cabanossi, pepperoni, capsicum, pineapple, mushroom, olives

**Meat Lovers**: BBQ sauce, mozzarella, cabanossi, crispy bacon, pepperoni, Spanish onion

**Ham & Pineapple**: Tomato, mozzarella, ham, pineapple

**Vegetarian**: Tomato, mozzarella, roasted pumpkin, capsicum, onion, baby spinach, eggplant

**BBQ Chicken**: Chicken breast, mozzarella, onion, mushrooms, BBQ sauce

# Banquet style Pizza, Pasta and Salad

Set menu 4: \$46pp - Minimum 40 adults

(Shared down the middle of the table, serves 10 guests per table)

## Arrivals / Starters:

**Arrivals:** Choose **ONE** from the following:

Garlic bread  
Garlic & cheese pizza  
Bruschetta pizza

**Starters:** Choose **ONE** from the following:

Salt & pepper squid  
Haloumi & chorizo skewers  
Tempura prawns with sweet chilli sauce

## Salad

Garden salad  
Greek salad

**Pasta:** Choose any **THREE** from the following: choice of spaghetti, penne or linguini

**Carbonara:** Bacon, onion & egg in a rich creamy sauce

**Matriciana:** Bacon, chilli, garlic & onion with white wine in a napoletana sauce

**Chicken Boscaiola:** Chicken, bacon & mushroom with creamy white wine sauce

**Napoletana:** Traditional tomato and basil-based sauce

**Chicken & mushroom penne:** Chicken & mushroom in a pesto creamy sauce

**Pizza:** Choose any **THREE** from the following:

**Margherita:** Tomato, mozzarella, basil, olive oil

**Capricciosa:** Tomato, mozzarella, smoked ham, mushrooms, olives, artichokes, oregano, olive oil

**Diavola:** Tomato, mozzarella, hot salami, olives, chilli, olive oil

**Pepperoni:** Pepperoni, tomato, mozzarella

**Supreme:** Tomato, mozzarella, ham, onion, cabanossi, pepperoni, capsicum, pineapple, mushroom, olives

**Meat Lovers:** BBQ sauce, mozzarella, cabanossi, crispy bacon, pepperoni, Spanish onion

**Ham & Pineapple:** Tomato, mozzarella, ham, pineapple

**Vegetarian:** Tomato, mozzarella, roasted pumpkin, capsicum, onion, baby spinach, eggplant

**BBQ Chicken:** Chicken breast, mozzarella, onion, mushrooms, BBQ sauce

**Classica:** Tomato, mozzarella, rocket, prosciutto, shaved parmesan, olive oil

**Tartufo:** Mozzarella, mix mushroom, prosciutto, shaved parmesan, basil, truffle oil

**Pescatore:** Tomato, prawns, mussels, octopus, garlic, chilli, parsley, olive oil

# Banquet style Pizza, Pasta and Salad

Set menus 5: \$49.50pp - Minimum 40 adults

(Shared down the middle of the table, serves 10 guests per table)

## Arrivals / Starters:

**Arrivals:** Choose **ONE** from the following:

Garlic bread  
Garlic & cheese pizza  
Bruschetta pizza

**Starters:** Choose **ONE** from the following:

Salt & pepper squid  
Haloumi & chorizo skewers  
Antipasto platter  
Tempura prawns with sweet chilli sauce

**Salad:** Choose **TWO** from the following:

Garden salad  
Greek salad  
Caesar salad

**Pasta:** Choose any **THREE** from the following: choice of spaghetti, penne or linguini

**Prawn & Zucchini:** Prawn, zucchini, chilli, garlic, olive oil, parsley & shallots

**Carbonara:** Bacon, onion & egg in a rich creamy sauce

**Matriciana:** Bacon, chilli, garlic & onion with white wine in a napoletana sauce

**Napoletana:** Traditional tomato and basil-based sauce

**Chicken Boscaiola:** Chicken, Bacon & mushroom with creamy white wine sauce

**Chicken & mushroom penne:** Chicken & mushroom in a pesto creamy sauce

**Pizza:** Choose any **THREE** from the following:

**Margherita:** Tomato, mozzarella, basil, olive oil

**Capricciosa:** Tomato, mozzarella, smoked ham, mushrooms, olives, artichokes, oregano, olive oil

**Diavola:** Tomato, mozzarella, hot salami, olives, chilli, olive oil

**Pepperoni:** Pepperoni, tomato, mozzarella

**Supreme:** Tomato, mozzarella, ham, onion, cabanossi, pepperoni, capsicum, pineapple, mushroom, olives

**Meat Lovers:** BBQ sauce, mozzarella, cabanossi, crispy bacon, pepperoni, Spanish onion

**Ham & Pineapple:** Tomato, mozzarella, ham, pineapple

**Vegetarian:** Tomato, mozzarella, roasted pumpkin, capsicum, onion, baby spinach, eggplant

**BBQ Chicken:** Chicken breast, mozzarella, onion, mushrooms, BBQ sauce

**Classica:** Tomato, mozzarella, rocket, prosciutto, shaved parmesan, olive oil

**Tartufo:** Mozzarella, mix mushroom, prosciutto, shaved parmesan, basil, truffle oil

**Pescatore:** Tomato, prawns, mussels, octopus, garlic, chilli, parsley, olive oil

**Dessert:** Choose **ONE** from the following:

Fruit platter  
Mini Cakes

Additional items ~ can be added to any set menu

## Platters per table

### Arrivals / Starters

(Serves 10 guests)

Garlic bread \$11  
Garlic & cheese pizza \$15  
Bruschetta pizza \$15  
Haloumi & chorizo skewers \$25

### Pasta

(Serves 10 guests)

Napoletana \$40  
Carbonara \$50.00  
Matriciana \$50.00  
Boscaiola \$60.00  
Chicken & Mushroom Pesto \$60.00  
Prawn & Zucchini \$65.00  
Marinara \$70.00

### Salads

(Serves 10 guests)

Garden salad \$30  
Caesar salad \$35  
Greek salad \$35

### Pizza

(8 slices per pizza)

All flavours - \$25 per pizza

### Dessert

(Serves 10 guests)

Tiramisu \$35  
Ricotta & Nutella Pizza \$40

## Platters per table (platters serve 10 guests)

### **Fruit platter \$30 per table**

Seasonal fresh fruit

### **Salt & pepper squid \$49 per table**

~ Served with lemon and aioli dipping sauce

### **Premium cheese platter \$55 per table**

~ Premium cheese, fruit and crackers

### **Antipasto platter \$55 per table**

~ Selection of cured meats, olives, semidried tomatoes, haloumi, stuffed bell peppers with toasted sumac Turkish bread



# 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 function.

**Silver Beverage Package \$35.00 per person.** This package consists of the following beverages:

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

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

**White Wine – Select One**

~Morgan's Bay Sauvignon Blanc

~Morgan's Bay Chardonnay

**Sparkling Wine**

~Morgan's Bay Sparkling

**Red Wine – Select One**

~Morgan's Bay Shiraz Cabernet

~Morgan's Bay Cabernet Merlot

**Non –alcoholic:** Soft drink, Juice & Non-Alcoholic wines

## Upgrades

**Gold Package \$50.00 per person**

**OR \$5.00 per person to upgrade the wines ONLY.** This package consists of the following beverages:

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

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

**White Wine – Select One**

~Hartog's Plate Sauvignon Blanc Semillon

~T'Gallant Cape Schanck Pinot Grigio

Mornington Peninsula

**Red Wine – Select One**

~Hartog's Plate Cabernet Merlot

~Rosemount Little Berry McLaren Vale Shiraz

**Sparkling Wine**

~Fleur de Lys Sparkling

~T'Gallant Sparkling Prosecco

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

**Non –alcoholic:** Soft drink, Juice & Non-Alcoholic wines

**Platinum Upgrade \$60.00 per person**

**OR \$10.00 per person to upgrade the wines ONLY.** This package consists of the following beverages:

**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

**White Wine – Select One**

~821 South Sauvignon Blanc Marlborough NZ

~Devil's Lair Hidden Cave Margaret River

Chardonnay

**Red Wine – Select One**

~ T'Gallant Cape Schanck Pinot Noir

~Wynn's Coonawarra Estate the Gables

Coonawarra Cabernet Sauvignon

**Sparkling Wine**

~ Sterling Vineyards Sparkling Pinot Noir Chardonnay

~ Sterling Vineyards Sparkling Rose

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

**Non –alcoholic:** Soft drink, Juice & Non-Alcoholic wines

**Non-Alcoholic Beverage Package \$20.00 per person**

**Soft drink**~ Coke, Coke Zero, Liff, Sprite, Soda Water, Dry Ginger Ale & Mineral Water **Juice** ~OJ, Apple, Pineapple & Tomato & Non-Alcoholic wines

# Function Beverage Price List

## WHITE WINE

Morgan's Bay Sauvignon Blanc	\$24.00
Morgan's Bay Chardonnay	\$24.00
Hartog's Plate Sauvignon Blanc Semillon	\$32.00
821 South Sauvignon Blanc Marlborough NZ	\$40.00
T'Gallant Cape Schanck Pinot Grigio Mornington Peninsula	\$42.00
Devil's Lair Hidden Cave Margaret River 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 McLaren Vale Shiraz	\$45.00
T'Gallant Cape Schanck Pinot Noir	\$48.00
Wynn's Coonawarra Estate the Gables Coonawarra Cabernet Sauvignon	\$52.00

## SPARKLING WINE

Morgan's Bay sparkling	\$24.00
Fleur de Lys sparkling	\$42.00
T'Gallant Sparkling Prosecco	\$50.00
Sterling Vineyards Sparkling Pinot Noir Chardonnay	\$57.00
Sterling Vineyards Sparkling Rose	\$57.00

## Schooners

Carlton Draught, VB, Tooheys New, Cascade light

Light \$5.60

Full Strength \$6.30

## Middy

Light \$4.80

Full Strength \$5.30

## Jugs

Light \$10.60

Full Strength \$12.80

## Bottled

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

## Spirit Mixes

House spirits \$8.30

Premium range available on request

## Port

Galway Pipe Port \$7.20

Penfolds Club Port \$5.40

## Pre Mix Bottles

Jack Daniels & Cola \$10.10

Jim Beam & Cola \$9.90

Strongbow \$6.10

## 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

**\*PRICES SUBJECT TO CHANGE WITHOUT NOTICE\***