



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

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

Our Sapphire Room boasts 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 Baybreeze Café catering menus,
beverage options and room details.

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

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.

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



BAYBREEZE CATERING OPTIONS
AVAILABLE IN OUR SAPPHIRE ROOM
WEDNESDAY TO SATURDAY ONLY

All Catering Prices include

- White linen tablecloths
- Coloured paper napkins
- Personal wait staff
- Your celebration cake cut & served on platters

*All menu items subject to change according to seasonal availability

CANAPE PACKAGES

Function Canapé Menu \$33pp

- 1 Arrival item
- 5 Hot or cold canapes
- 1 Premium hot or cold canape

Quality Canapé Menu \$43pp

- 1 Arrival item
- 5 Hot or cold canapes
- 2 Premium hot or cold canape
- 1 Fork dish

Deluxe Canapé Menu \$49pp

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

Premium Canapé Menu \$55pp

- 1 Arrival item
- 1 Premium arrival platter (1 per 10 guests)
- 6 Hot or cold canapes
- 2 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 item** \$2.50
- Premium arrival platter** \$5.50
- Hot or cold canape** \$3.00
- Premium hot or cold canape** \$3.50
- Fork Dish** \$6
- Cocktail Desserts** \$3.00
- Freshly brewed coffee & tea** \$4.00

CANAPE MENU

Arrival Item

- ~ Tomato & basil bruschetta
 - ~ Garlic bread
- ~ Cheese & crackers

Premium Arrival Platter

- ~ Antipasto with Turkish bread
- ~ Premium Cheese selection

Hot & Cold Canapés

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

Premium Hot & Cold Canapés

- ~ Tempura prawns with sweet chilli sauce
 - ~ Marinated lamb backstrap skewers with tzatziki
- ~ Wagyu beef patty sliders, onion jam
 - ~ Pulled pork sliders, coleslaw
 - ~ Pulled lamb sliders, tzatziki & roasted capsicum

Fork Dishes

- ~ Beer battered fish cocktails, tartare sauce & chips
- ~ Salt & pepper squid, dill mayonnaise & chips
- ~ Chicken, bacon & mushroom Boscaiola
- ~ Penne Matriciana, bacon & chilli

Dessert

- ~ Fruit platter
- ~ Mini Cakes

BANQUET - PIZZA, PASTA & SALAD

Set Menu 1 - \$27.50pp (min 40 adults)

(Shared table platters, serves 10 guests per table)

Arrival

Garlic bread

Choose One Starter

Salt & pepper squid **or** Haloumi & chorizo skewers

Salad

Garden salad

Choose Any Three Pizzas

Margherita: Tomato, mozzarella, basil, olive oil

Capricciosa: Tomato, mozzarella, ham, mushroom, olive, artichoke, oregano, olive oil

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

Pepperoni: Pepperoni, tomato, mozzarella

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

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

Ham & Pineapple: Tomato, mozzarella, ham, pineapple

Vegetarian: Tomato, mozzarella, pumpkin, capsicum, onion, spinach, eggplant

BBQ Chicken: Chicken breast, mozzarella, onion, mushroom, BBQ sauce

BANQUET - PIZZA, PASTA & SALAD

Set Menu 2 - \$35pp (min 40 adults)

(Shared table platters, serves 10 guests per table)

Arrival

Garlic bread

Salad

Garden salad

Choose Two Pasta Sauces Served with Spaghetti, Penne or Linguini

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

Matriciana: Bacon, chilli, garlic, onion, white wine in Napoletana sauce

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

Napoletana: Traditional tomato & basil-based sauce

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

Choose Three Pizzas

Margherita: Tomato, mozzarella, basil, olive oil

Capricciosa: Tomato, mozzarella, ham, mushroom, olive, artichoke, oregano, olive oil

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

Pepperoni: Pepperoni, tomato, mozzarella

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

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

Ham & Pineapple: Tomato, mozzarella, ham, pineapple

Vegetarian: Tomato, mozzarella, pumpkin, capsicum, onion, spinach, eggplant

BBQ Chicken: Chicken breast, mozzarella, onion, mushroom, BBQ sauce

BANQUET - PIZZA, PASTA & SALAD

Set Menu 3 - \$39pp (min 40 adults)

(Shared table platters, serves 10 guests per table)

Choose One Arrival

Garlic bread **or** Garlic & cheese pizza **or** Tempura prawns

Salad

Garden salad

Choose Two Pasta Sauces Served with Spaghetti, Penne or Linguini

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

Matriciana: Bacon, chilli, garlic, onion, white wine in Napoletana sauce

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

Napoletana: Traditional tomato & basil-based sauce

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

Choose Three Pizzas

Margherita: Tomato, mozzarella, basil, olive oil

Capricciosa: Tomato, mozzarella, ham, mushroom, olive, artichoke, oregano, olive oil

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

Pepperoni: Pepperoni, tomato, mozzarella

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

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

Ham & Pineapple: Tomato, mozzarella, ham, pineapple

Vegetarian: Tomato, mozzarella, pumpkin, capsicum, onion, spinach, eggplant

BBQ Chicken: Chicken breast, mozzarella, onion, mushroom, BBQ sauce

BANQUET - PIZZA, PASTA & SALAD

Set Menu 4 - \$46pp (min 40 adults)

(Shared table platters, serves 10 guests per table)

Choose One Arrival

Garlic bread **or** Garlic & cheese pizza **or** Bruschetta pizza

Choose One Starter

Salt & pepper squid **or** Haloumi & chorizo skewers **or** Tempura prawns

Salad

Garden salad & Greek salad

Choose Three Pasta Sauces Served with Spaghetti, Penne or Linguini

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

Matriciana: Bacon, chilli, garlic, onion, white wine in Napoletana sauce

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

Napoletana: Traditional tomato & basil-based sauce

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

Choose Three Pizzas

Margherita: Tomato, mozzarella, basil, olive oil

Capricciosa: Tomato, mozzarella, ham, mushroom, olive, artichoke, oregano, olive oil

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

Pepperoni: Pepperoni, tomato, mozzarella

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

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

Ham & Pineapple: Tomato, mozzarella, ham, pineapple

Vegetarian: Tomato, mozzarella, pumpkin, capsicum, onion, spinach, eggplant

BBQ Chicken: Chicken breast, mozzarella, onion, mushroom, BBQ sauce

BANQUET - PIZZA, PASTA & SALAD

Set Menu 5 - \$49.50pp (min 40 adults)

(Shared table platters, serves 10 guests per table)

Choose One Arrival

Garlic bread **or** Garlic & cheese pizza **or** Bruschetta pizza

Choose One Starter

Salt & pepper squid **or** Haloumi & chorizo skewers **or** Tempura prawns **or** Antipasto

Choose Two Salads

Garden salad **or** Greek salad **or** Caesar salad

Choose Three Pasta Sauces Served with 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, white wine in Napoletana sauce

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

Napoletana: Traditional tomato & basil-based sauce

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

Choose Three Pizzas

Margherita: Tomato, mozzarella, basil, olive oil

Capricciosa: Tomato, mozzarella, ham, mushroom, olive, artichoke, oregano, olive oil

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

Pepperoni: Pepperoni, tomato, mozzarella

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

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

Ham & Pineapple: Tomato, mozzarella, ham, pineapple

Vegetarian: Tomato, mozzarella, pumpkin, capsicum, onion, spinach, eggplant

BBQ Chicken: Chicken breast, mozzarella, onion, mushroom, BBQ sauce

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

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

Pescatore: Tomato, prawn, mussel, octopus, garlic, chilli, parsley, olive oil

Choose One Dessert

Fruit platter **or** Mini Cakes

CHILDRENS MENU

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

Chicken schnitzel & chips **or** Chicken nuggets & chips **or** Fish & chips **or** Penne Napoletana

Followed by Vanilla ice-cream & topping

*Additional Items –
Can be added to any set menu (priced per platter)*

Arrivals & Starters

(Serves 10 guests)

Garlic bread \$11

Garlic & cheese pizza \$15

Bruschetta pizza \$15

Haloumi & chorizo skewers \$25

Salads

(Serves 10 guests)

Garden salad \$30

Caesar salad \$35

Greek salad \$35

Pasta

(Serves 10 guests)

Napoletana \$40

Carbonara \$50

Matriciana \$50

Boscaiola \$60

Chicken & Mushroom Pesto \$60

Prawn & Zucchini \$65

Marinara \$70

Pizza

(8 slices per pizza)

All flavours - \$25 per pizza

Cheese platter

\$55.00 per table (serves 10)

Soft & hard cheeses with fruit & crackers

Salt & pepper squid platter

\$49.00 per table (serves 10)

With aioli & lemon wedges

Antipasto Platter

\$55.00 per table (serves 10)

Cured meats, olives, semidried tomatoes,
haloumi, stuffed bell peppers with toasted
sumac Turkish bread

Fresh fruit platter

\$30 per table (serves 10)

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

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, Tooheys New & Cascade Light

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

Sparkling Wine

Fleur de Lys Sparkling & T'Gallant Sparkling Prosecco

White Wine

Hartog's Plate Sauvignon Blanc Semillon & 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, Tooheys New & Cascade Light

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

Sparkling Wine

Sterling Vineyards Sparkling & Sterling Vineyards Sparkling Rose

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 |
| Fleur de Lys sparkling | \$42 |
| T'Gallant Sparkling Prosecco | \$50 |
| Sterling Vineyards Sparkling | \$57 |
| Sterling Vineyards Sparkling Rose | \$57 |

WHITE WINE

| | |
|-------------------------------------|------|
| Morgan's Bay Sauvignon Blanc | \$24 |
| Morgan's Bay Chardonnay | \$24 |
| Hartog's Plate Sauvignon Blanc | \$32 |
| 821 South Sauvignon Blanc | \$40 |
| T'Gallant Cape Schanck Pinot Grigio | \$42 |
| Devil's Lair Hidden Cave Chardonnay | \$55 |

RED WINE

| | |
|-----------------------------------|------|
| Morgan's Bay Shiraz Cabernet | \$24 |
| Morgan's Bay Cabernet Merlot | \$24 |
| Hartog's Plate Cabernet Merlot | \$32 |
| Rosemount Little Berry Shiraz | \$45 |
| T'Gallant Cape Schanck Pinot Noir | \$48 |
| Wynn's Cabernet Sauvignon | \$52 |

MOSCATO

| | |
|----------------|------|
| Hartog's Plate | \$28 |
|----------------|------|

PORT

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

**Prices subject to change*

TAP BEER Carlton Draught, VB,

Great Northern, Cascade Light

Schooners

Light \$5.60

Full Strength \$6.30

Middy

Light \$4.80

Full Strength \$5.30

Jugs

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

HOUSE SPIRITS \$8.30

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.