



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.

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.



## 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 KILDA ROOM

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 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

\$39 pp (Monday to Friday)    \$42 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

\$49 pp (Monday to Friday)    \$52 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

\$54 pp (Monday to Friday)   \$57 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 fraîche, 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

\$63 pp (Monday to Friday)    \$66 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 fraîche dressing

~ House made sausage rolls with tomato chutney

### Premium Hot & Cold Canapés

~ Tasmanian smoked salmon with dill crème fraîche

~ 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



## 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	\$24.00
Fleur de Lys sparkling	\$42.00
T'Gallant Sparkling Prosecco	\$50.00
Sterling Vineyards Sparkling	\$57.00
Sterling Vineyards Sparkling Rose	\$57.00

### 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	\$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

### MOSCATO

Hartog's Plate	\$28.00
----------------	---------

### 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

### 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	

*\*Prices subject to change*



## CONTACT DETAILS

[events@waterfrontfunctions.net.au](mailto: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.