



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

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 wedding venue South of Sydney.

All couples that book with us gain full access to our Marina for beautiful photo opportunities. We offer a unique and beautiful way for you and your bridal party to arrive to our venue via boat or helicopter!

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

This brochure outlines our wedding packages, room descriptions & menus for your perusal.

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

## RECEPTION 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

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

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)

## RECEPTION 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 outdoor terrace
  - private bar
  - dance floor
  - dimmable lighting
- rigging points for chandeliers & ceiling draping
  - state of the art AV equipment
  - access to bridal room

Minimum number of 80 adults is required

Maximum numbers will depend on setup requirements and seating arrangements

## RECEPTION 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
  - access to bridal room

Minimum number of 80 adults is required

Maximum numbers will depend on setup requirements and seating arrangements

## RECEPTION ROOMS

### SAPPHIRE ROOM

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

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
  - private bridal room

Minimum number of 40 adults is required

Maximum numbers will depend on setup requirements and seating arrangements

## STYLE IT YOUR WAY PACKAGE

### **This package offers the flexibility & freedom to customise your dream wedding**

- ~ Exclusive use of your selected reception room with private outdoor terrace
  - ~ Pre-dinner drinks and canapés on arrival
- ~ Classic two course menu with your wedding cake individually plated for dessert
  - ~ Special dietary requirements catered
    - ~ Silver beverage package
    - ~ Coffee & tea service
- ~ Full table settings, including white linen table cloths & white linen napkins
  - ~ Fully dressed cake table with cake knife and toasting glasses
  - ~ Fitted chair covers with your choice of coloured sash
  - ~ Personalised wedding menus (1 per table)
  - ~ Disc Jockey & Master of Ceremonies
- ~ Professional wedding co-ordinator & personal beverage and wait staff
- ~ Room Hire – 4.5 hours for lunchtime receptions or 5 hours for evening receptions

### PRICING

Monday – Friday \$89p.p.

Saturday – Sunday \$94.50p.p.

## QUALITY PACKAGE

**This package caters for all the inclusions you need for a beautiful wedding – plus a few extra touches**

- ~ Exclusive use of your selected reception room with private outdoor terrace
  - ~ Pre-dinner drinks and canapés on arrival
- ~ Quality three course menu with dietary requirements catered for
  - ~ Silver beverage package
- ~ Your wedding cake cut & served on platters with coffee & tea service
- ~ Full table settings, including white linen table cloths & white linen napkins
  - ~ Fully dressed cake table with cake knife and toasting glasses
  - ~ Fitted chair covers with your choice of coloured sash
  - ~ Disc Jockey & Master of Ceremonies
  - ~ Personalised wedding menus (1 per table)
- ~ Professional wedding co-ordinator & personal beverage and wait staff
- ~ Room Hire – 4.5 hours for lunchtime receptions or 5 hours for evening receptions
  - ~ Styling voucher with our preferred supplier \*conditions apply
- ~ Bonus inclusions \*Min 60 adults = choose 1, Min 80 adults = choose 2, Min 150 adults = choose 3

### ***Bonus Inclusions***

- ~ *White Tiffany Chairs with white chair pad ~ Departure car ~ Platters on arrival: choice of Mezze or Antipasto*
- ~ *Two Tier wedding cake valued at \$450 with one of our preferred suppliers ~ Upgrade wines to Gold package*

## PRICING

Monday – Friday \$114p.p.

Saturday – Sunday \$124p.p.

## ELEGANT PACKAGE

**Exquisite, Premium and all inclusive - this package offers exactly that for a perfect wedding day**

- ~ Exclusive use of your selected reception room with private outdoor terrace
  - ~ Pre-dinner drinks and canapés on arrival
    - ~ Deluxe three course menu with dietary requirements catered for
    - ~ Silver beverage package with FREE upgrade to Gold package wines
    - ~ Your wedding cake cut & served on platters with coffee & tea service
  - ~ Full table settings, including white linen table cloths & white linen napkins
    - ~ Fully dressed cake table with cake knife and toasting glasses
- ~ White Tiffany chairs **or** fitted chair covers with your choice of coloured sash
  - ~ Disc Jockey & Master of Ceremonies
  - ~ Personalised wedding menus (1 per table)
  - ~ Professional wedding co-ordinator & personal beverage and wait staff
- ~ Room Hire – 4.5 hours for lunchtime receptions or 5 hours for evening receptions
  - ~ Styling voucher with our preferred supplier \*conditions apply
- ~ Bonus inclusions \*Min 60 adults = choose 1, Min 80 adults = choose 2, Min 150 adults = choose 3

### ***Bonus Inclusions***

- ~ 5 hour Photo booth hire ~ Departure car ~ Platters on arrival: choice of Mezze or Antipasto ~ Fireworks package
- ~ Two Tier wedding cake valued at \$450 with one of our preferred suppliers ~ Full upgrade to Gold beverage package

## PRICING

Monday – Friday \$135p.p.

Saturday – Sunday \$140p.p.



## COCKTAIL PACKAGE

### **This package offers you an elegant & stylish but relaxed wedding reception**

- ~ Exclusive use of your selected reception room with private outdoor terrace
  - ~ Pre-dinner drinks and canapés on arrival
  - ~ Canape menu with dietary requirements catered for
    - ~ Silver beverage package
  - ~ Your wedding cake cut & served on platters with coffee & tea service
- ~ Full table settings, including white linen table cloths & white cocktail napkins
  - ~ Fully dressed cake table with cake knife and toasting glasses
- ~ White Tiffany chairs **or** fitted chair covers with your choice of coloured sash
  - ~ Disc Jockey & Master of Ceremonies
  - ~ Personalised wedding menus
- ~ Professional wedding co-ordinator & personal beverage and wait staff
- ~ Room Hire – 4.5 hours for lunchtime receptions or 5 hours for evening receptions
  - ~ Styling voucher with our preferred supplier \*conditions apply
  - ~ Lounging voucher \* conditions apply

### PRICING

Monday – Friday \$110p.p.

Saturday – Sunday \$120p.p.

## VOUCHER OPTIONS

### STYLING VOUCHER

#### **Quality & Elegant Packages**

Minimum 40 adult guests \$300 voucher

Minimum 80 adult guests \$500 voucher

Minimum 150 adult guests \$750 voucher

#### **Cocktail Package**

Minimum 40 adult guests \$150 voucher

Minimum 80 adult guests \$300 voucher

Minimum 150 adult guests \$600 voucher

### LOUNGING FURNITURE VOUCHER (Applicable to Cocktail Package only)

Minimum 60 adult guests \$350 voucher

Minimum 80 adult guests \$900 voucher

Minimum 150 adult guests \$1200 voucher

# MENUS

## Two Course Classic Menu

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 wedding cake individually plated & served with Chantilly cream

## Three Course Quality Menu

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

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

### Entree

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

Crème Brulee with almond biscotti

## Canape Menu

### Choose 2 Arrival Platters

- ~ **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

### Choose 6 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

### Choose 3 Premium Canapés

- ~ Tasmanian smoked salmon with dill crème fraiche
  - ~ Sydney rock oyster natural
- ~ Tasmanian salmon tartare with wasabi, apple & soy
  - ~ Cooked prawn with lemon aioli
  - ~ Peking duck pancake
- ~ 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

### Choose 2 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

### Choose 1 Dessert

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

## Childrens Menu

**Select one item for all children from the list below- ages 3-12yrs \$50 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

### **Mezza Platter**

\$44.00 per table (serves 10)

Hommus, 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

## 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

*(Included in all wedding packages)*

**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

additional \$16 p.p Full Upgrade

OR

\$5.00 p.p to upgrade **wine** only

**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

additional \$25 p.p Full Upgrade

OR

\$10.00 p.p to upgrade **wine** only

**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

## 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 beautiful Wedding Celebration.