

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 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
\$850

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 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 room includes

- Private outdoor entrance
- Private bar
- Dance floor with stage area
- 12 arm chandelier
- Audio Visual Equipment available

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	Three-Course Menu	Canapé Menu
<ul style="list-style-type: none">• White linen tablecloths• White linen napkins• Personal wait staff• Personalised menus (1 per table)• Filtered coffee & tea• Your celebration cake cut & served on platters	<ul style="list-style-type: none">• White linen tablecloths• White linen napkins• Personal wait staff• Personalised menus (1 per table)• Filtered coffee & tea• Your celebration cake cut & served on platters	<ul style="list-style-type: none">• White linen tablecloths• White linen napkins• Personal wait staff• Personalised menus• Your celebration cake cut & served on platters

*All menu items subject to change according to season availability

Menu

Two-Course Classic Menu

Select two items for the Entrée & Main (served alternate)

Entrée	Main	Dessert
<ul style="list-style-type: none">• 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• Roasted beetroot salad with baby panache, fetta, radish, cherry tomatoes, candied walnuts & pomegranate dressing	<ul style="list-style-type: none">• 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 pumpkin puree, mashed potato, corn and red wine jus• Penne boscaiola with bacon, mushroom & parmesan cheese• Truffle mushroom risotto with green peas and parmesan <p><i>*Mains served with plated seasonal vegetables</i></p>	<ul style="list-style-type: none">• Your celebration cake individually plated & served with chantilly cream

Monday - Friday \$44pp | Saturday - Sunday \$49pp

Three-Course Classic Menu

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

Entrée	Main	Dessert
<ul style="list-style-type: none">• 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• Roasted beetroot salad with baby panache, fetta, radish, cherry tomatoes, candied walnuts & pomegranate dressing	<ul style="list-style-type: none">• 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 pumpkin puree, mashed potato, corn and red wine jus• Penne boscaiola with bacon, mushroom & parmesan cheese• Truffle mushroom risotto with green peas and parmesan <p><i>*Mains served with plated seasonal vegetables</i></p>	<ul style="list-style-type: none">• Vanilla panna cotta with chantilly cream, berry compote, & almond biscotti• Sticky date pudding, almond praline, butterscotch sauce, vanilla icecream• Apple crumble tart with vanilla ice cream• White chocolates & raspberries crème brule with almond biscotti <p><i>*your celebration cake served plattered to each table</i></p>
<hr/> <p>Monday - Friday \$54pp Saturday - Sunday \$59pp</p> <hr/>		

Three-Course Quality Menu

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

Entrée	Main	Dessert
<ul style="list-style-type: none">• 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• Grilled haloumi cheese with spiced eggplant, tomato cucumber salsa, watercress and balsamic glaze• Tasmanian smoked salmon salad served with crème fraiche, baby capers & gremolata	<ul style="list-style-type: none">• Roasted barramundi fillet with mushy peas, salmon roe oil, lemon butter sauce• Free ranged chicken supreme stuffed with feta cheese, semi dried tomatoes and wrapped in prosciutto served with fennel, crushed potatoes and mushroom sauce• Chargrilled sirloin steak with lemon potato, broccolini and pepper sauce• Roasted vegetable tian served with a creamed leek sauce & herb salad• Pork striploin served with parish mash potato, roasted green apple, corn and red wine jus <p><i>*Mains served with plated seasonal vegetables</i></p>	<ul style="list-style-type: none">• Chocolate tart, chocolate ganache, honeycomb, meringue, salted caramel, and vanilla ice cream• Sticky date pudding, almond praline, butterscotch, and vanilla ice cream• Tiramisu mascarpone cream, lady finger moistened with coffee extract & dusted with cocoa & vanilla ice cream• Brookies, a brownie cookie drizzle with chocolate fudge sauce & vanilla ice cream• Eton mess, vanilla meringue, summer berry, vanilla cream drizzle with raspberry coulis & fairy floss

Monday - Friday \$59pp | Saturday - Sunday \$64pp

Three-Course Deluxe Menu

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

Entrée	Main	Dessert
<ul style="list-style-type: none">• Lamb salad with rocket leaf, persian feta, roasted capsicum, walnuts, & pomegranate glaze• Tasmanian smoked salmon and prawn salad, horseradish creme fraiche, baby capers, spanish onion and gremolata• Cold seafood plate - sydney rock oyster, cooked prawn, tasmanian smoked salmon with cocktail sauce• Antipasto plate - cured meats, chorizo sausage, feta cheese, roast vegetables with sourdough bread• Grilled haloumi cheese with spiced eggplant, tomato cucumber salsa, watercress and balsamic glaze	<ul style="list-style-type: none">• Roasted barramundi fillet saffron risotto, green peas, zucchini, parmesan crisp• Free ranged chicken supreme stuffed with feta cheese, semi dried tomatoes and wrapped in prosciutto served with fennel, crushed potatoes and mushroom sauce• Roasted pork striploin served with mashed potato, corn onion puree, roasted green apple and red wine jus• Chargrilled scotch fillet served with pumpkin puree, crushed potatoes, bbq corn and red win jus• Truffle wild mushroom risotto green peas parmesan crisp <p><i>*Mains served with plated seasonal vegetables</i></p>	<ul style="list-style-type: none">• Baked chocolate mousse, chocolate fudge sauce, chocolate crispy & vanilla ice cream• Deconstructed snickers caramel mousse, peanut caramel, chocolate ganache, chocolate crumble & vanilla ice cream• Mango haven terrine, passion cream, mango jelly, coconut caviar, mango sorbet• Sticky date pudding, almond praline, butterscotch, vanilla icecream• Baileys crème brulee with almond biscotti• Raspberry mousse, almond sponge cake, lemon curd, fresh fruit and lemon sorbet

Monday - Friday \$68pp | Saturday - Sunday \$73pp

Children's Menu

Select one item for all children from the list below - ages 3-12 yrs old

\$25 per child

- Crumbed-chicken tenderloin with chips or salad
- Grilled or fried fish with chips or salad
- Spaghetti bolognese

Followed by:

- Vanilla ice-cream & topping or
- Fresh fruit salad & ice-cream

Additional Platters

Mezze Platter

\$46.00 per table (serves 10)

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

Calamari Platter

\$51.00 per table (serves 10)

- Crisp fried calamari with lemon wedges

Cheese Platter

\$60.00 per table (serves 10)

- Soft & hard cheeses served with fruit & crackers

Antipasto Platter

\$56.00 per table (serves 10)

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

Canapé Packages

Classic Canapé Menu

\$42pp (Monday-Friday) \$47pp (Saturday-Sunday)

- 1 Arrival platter (1 per 10 guest)
- 5 Hot or cold canapés
- 1 Premium hot or cold canapé

Deluxe Canapé Menu

\$52pp (Monday-Friday) \$55pp (Saturday-Sunday)

- 1 Arrival platters (1 per 10 guest)
- 5 Hot or cold canapés
- 3 Premium hot or cold canapés
- 1 Fork dish

Premium Canapé Menu

\$62pp (Monday-Friday) \$65pp (Saturday-Sunday)

- 1 Premium arrival platters (1 per 10 guest)
- 5 Hot or cold canapés
- 3 Premium hot or cold canapés
- 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:	\$4.50	Fork dish:	\$7.50
Premium arrival platter:	\$5.50	Cocktail desserts:	\$5.50
Hot or cold canapé:	\$4.00	Freshly brewed coffee & tea:	\$4.00
Premium hot or cold canapé:	\$5.50		

Canapé 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 chili 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 & cheese
- Haloumi slider with eggplant & tomato chutney

Fork Dishes

- Caesar salad
- Beef salad with rice noodle & chili 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 guest 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

\$40.00pp 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 Marlborough 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

\$45.00pp to upgrade wine only from Silver Package

Draught Beer

VB, Carlton Draught, Great Northern, & Cascade Light

Bottled Beers

Peroni, Crown Lager, Tooheys Extra Dry, Hahn Super Dry, Corona, Pure Blonde, Heineken, & 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	
• 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

Cider

• Strongbow	\$6.70
(Dry, Original, Pear)	

House Spirits

• 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, 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 to 6pm

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