



the
Waterfront
FUNCTION CENTRE

Baybreeze
CAFE | PIZZA
Catering

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 room includes

- Private outdoor terrace
- Private bar
- Dance floor with stage area
- 12 arm chandelier
- 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

Mediterranean Grazing in The Sapphire Room

\$75 per adult (min 40 adults), \$45 per child (12 years and under)

(Shared table platters)

Starters

Trio of Dips with assorted breads
Marinated mixed olives
Haloumi- Grilled with Olive Oil and Lemon
Salt and Pepper Calamari served with aioli and lemon

Cold Seafood plate

Natural oysters
Smoked Salmon with capers and lemon
Fresh Prawns with Seafood Sauce and fresh lemon

Salad

Greek salad
Garden Salad

Pasta

Spaghetti Carbonara
Penne Matriciana

Pizza

Meat Lovers Pizza
Margherita Pizza
BBQ Chicken Pizza

Main

Mixed Souvlaki served with lemon oregano fries

Dessert

Your celebration cake cut and served on platters
Fresh Seasonal Fruit Platters

Canapé Packages

Function Canapé Menu \$46pp

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

Deluxe Canapé Menu \$54pp

- 1 Arrival item
- 5 Hot or cold canapes
- 3 Premium hot or cold canapes
- 1 Fork Dish

Premium Canapé Menu \$64pp

- 1 Premium arrival platter (1 per 10 guests)
- 5 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 \$4.50

Premium arrival platter \$6.00

Hot or cold canape \$7.50

Premium hot or cold canape \$7.50

Fork Dish \$7.50

Cocktail Desserts \$6.50

Freshly brewed coffee & tea \$4.00

Canapé Menu

Arrival Item (Serves 10 people)

- Tomato & basil bruschetta
- Garlic & cheese bread

Premium Arrival Platter (Serves 10 people)

- Antipasto platter- Cured Meats, Olives, Artichoke, Stuffed bell peppers, Dips, Cheese, served with grissini
- Cheese board- Selection of mixed cheeses, lavosh, fruits and quince paste

Hot & Cold Canapés

- Caprese skewers- Bocconcini, cherry tomato and basil
- Vegetarian Spring rolls with sweet chilli sauce
- Semi dried tomato and pesto Arancini with aioli
- Curry puffs with sweet chilli
- Prawn spoons- Seaweed salad, pickled ginger, sesame and Mayo
- Natural Sydney rock oysters served with lemon
- Tempura prawns served with Smokey Chipotle mayo
- Crumbed calamari rings with tartare
- Mini Meat pies served with Tomato relish
- Fried buffalo wings with aioli
- Grilled Chicken skewers with satay sauce
- Popcorn chicken with smokey chipotle mayo

Premium Hot & Cold Canapés

- Chicken teriyaki skewers
- Beef sliders with Onion Jam and bbq sauce
- Seared scallop spoons with Pea puree and bacon
- Beef skewers with horseradish cream
- Pizzettas- Ham and pineapple or pepperoni or margarita
- Haloumi slider- basil Pesto and tomato

Fork Dishes

- Beer batter fish cocktails, tartare sauce and chips
- Salt and pepper squid, chips and aioli
- Butter chicken and rice
- •Penne Matriciana- bacon and chilli

Dessert

- Fruit platter
- Assorted Mini cakes

Banquet - Pizza & Salad

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

(Shared table platters, serves 10 guests per table)

Arrival

Garlic & cheese bread

Salad

Garden salad **or** Greek 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, ham, pepperoni, Spanish onion

Ham & Pineapple: Tomato, mozzarella, ham, pineapple

Vegetarian: Pumpkin cream base, mozzarella, capsicum, onion, spinach, eggplant, mushrooms

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

Banquet - Pizza & Salad

Set Menu 2 - \$30pp (min 40 adults)

(Shared table platters, serves 10 guests per table)

Arrival

Garlic & cheese 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, ham, pepperoni, Spanish onion

Ham & Pineapple: Tomato, mozzarella, ham, pineapple

Vegetarian: Pumpkin cream base, mozzarella, capsicum, onion, spinach, eggplant, mushrooms

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

Banquet - Pizza, Pasta & Salad

Set Menu 3 - \$38pp (min 40 adults)

(Shared table platters, serves 10 guests per table)

Arrival

Garlic & cheese bread

Salad

Garden salad

Choose Two Pasta Sauces Served with Linguine or Penne

Carbonara: Bacon, onion 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 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, ham, pepperoni, Spanish onion

Ham & Pineapple: Tomato, mozzarella, ham, pineapple

Vegetarian: Pumpkin cream base, mozzarella, capsicum, onion, spinach, eggplant, mushrooms

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

Banquet - Pizza, Pasta & Salad

Set Menu 4 - \$45pp (min 40 adults)

(Shared table platters, serves 10 guests per table)

Choose One Arrival

Garlic & cheese bread **or** Bruschetta

Choose One Starter

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

Salad

Garden salad & Greek salad

Choose Three Pasta Sauces Served with Linguine or Penne

Carbonara: Bacon, onion 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 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, ham, pepperoni, Spanish onion

Ham & Pineapple: Tomato, mozzarella, ham, pineapple

Vegetarian: Pumpkin cream base, mozzarella, capsicum, onion, spinach, eggplant, mushrooms

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

Banquet - Pizza, Pasta & Salad

Set Menu 5 - \$58pp (min 40 adults)

(Shared table platters, serves 10 guests per table)

Choose One Arrival

Garlic & cheese bread **or** Tempura prawns

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 Two Pasta Sauces Served with Linguine or Penne

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

Carbonara: Bacon, onion 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 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, ham, pepperoni, Spanish onion

Ham & Pineapple: Tomato, mozzarella, ham, pineapple

Vegetarian: Pumpkin cream base, mozzarella, capsicum, onion, spinach, eggplant, mushrooms

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

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

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

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

Choose One Dessert

Fruit platter **or** Mini cakes

Children's Menu

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

\$25 per child

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

Additional Items

Can be added to any set menu (priced per platter)

Arrivals & Starters

(Serves 10 guests)
Garlic & cheese bread \$23
Haloumi & chorizo skewers \$60

Salads

(Serves 10 guests)
Garden salad \$30
Caesar salad \$45
Greek salad \$45

Pizza

(8 slices per pizza)
All flavours - \$25 per pizza

Pasta Optional Spaghetti or Penne

(Serves 10 guests)
Napoletana \$40
Carbonara \$50
Matriciana \$50
Boscaiola \$60
Chicken & Mushroom Pesto \$60
Prawn & Zucchini \$65
Marinara \$70

Cheese Platter

\$90 per table (Serves 10)
Soft & hard cheeses with fruit & crackers

Mezze Platter

\$190 per table (serves 10)
Assorted bread, marinated olives, feta, tempura
prawns, tzatziki, buffalo wings, smoked salmon

Salt & Pepper Squid Platter

\$60 per table (Serves 10)
With aioli & lemon wedges

Antipasto Platter

\$70 per table (Serves 10)
Cured meats, olives, artichokes, haloumi,
stuffed bell peppers with toasted mix bread

Fresh Fruit Platter

\$50 per table (Serves 10)

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 \$140pp

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 \$55pp

\$45.00pp 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 Piont 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 \$65PP

\$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

House Spirits

• House Spirits	\$8.30
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Port

• Galway Pipe Port	\$7.20	• Penfold's Port	\$5.40
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Soft Drink

• Glass	\$4.40	• Jug	\$11.50
• 300ml cascade bottles	\$4.30		
(Mineral, Soda, Tonic Water)			

Juice

• Glass	\$4.90	• Jug	\$12.50
• 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.**

2 Wellington Street Sans Souci NSW 2219 - events@waterfrontfunctions.net.au - 02 8047 0475