



the  
waterfront  
FUNCTION CENTRE





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*

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## WATERFRONT ROOM

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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
- 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*

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## ST KILDA ROOM

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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
- Access to bridal room

Minimum number of 70 adults is required

Maximum numbers will depend on setup requirements and seating arrangements

# *Reception Rooms*

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## BAYVIEW ROOM

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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
- Access to bridal room

Minimum number of 70 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

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**PRICING:** Monday - Friday \$89pp | Saturday - Sunday \$96.50pp

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# 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 bespoke in house stylist  
\*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
- Wedding cake voucher valued at \$450 from our in-house pastry chef
- Upgrade wines to Gold package

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**PRICING:** Monday - Friday \$119pp | Saturday - Sunday \$130pp

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# 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 bespoke in house stylist  
\*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 - a Mercedes or Mustang (anywhere in the Sydney metro area)
- Platters on arrival: choice of Mezze or Antipasto
- Fireworks package
- Wedding cake voucher valued at \$450 with one of our preferred suppliers
- Full upgrade to Gold beverage package

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**PRICING:** Monday - Friday \$139pp | Saturday - Sunday \$145pp

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# Ultimate Package

**The Ultimate Package offers an all-inclusive Wedding Package that takes care of everything you need for your special day, all in one place!**

- Minimum 120 adults
- 5-hour Wedding Reception
- Canapés and Sparkling wine on arrival
- Mezze Platters on each table
- 3-Course Deluxe Menu
- Silver Beverage package inclusive of house spirits
- Elevated Bridal Table for 10 people
- White Dancefloor
- Maria Theresa Chandelier over the bridal table
- Tiffany or Chanel chairs (choice of colours available)
- \$2000 Styling voucher with our bespoke inhouse stylist
- \$450 Cake Voucher with our inhouse Pastry Chef
- Fireworks on arrival, first dance and cake cutting with dry ice for the first dance
- Professional DJ & MC
- Open style photobooth with props
- Saxophone player on arrival for 30 mins OR Bouzouki Player for 30 mins
- Departure Car from reception for Bride and Groom a Mercedes or Mustang (anywhere in the Sydney metro area)

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**PRICING:** Saturday - Sunday \$189pp

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# 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
- Canapé 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 bespoke in house stylist  
\*conditions apply
- Lounging voucher \* conditions apply

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**PRICING:** Monday - Friday \$115pp | Saturday - Sunday \$122pp

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# Voucher Options

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## **Styling Voucher**

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Quality & elegant packages

Minimum 80 adult guests | \$500 voucher

Minimum 150 adult guests | \$750 voucher

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## **Cocktail Styling**

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Minimum 80 adult guests | \$300 voucher

Minimum 150 adult guests | \$600 voucher

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## **Lounging furniture voucher**

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(Applicable to cocktail package only)

Minimum 60 adult guests | \$350 voucher

Minimum 80 adult guests | \$900 voucher

Minimum 150 adult guests | \$1200 voucher



# Menu

## Two-Course Classic Menu

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

Entrée	Main	Dessert
<ul style="list-style-type: none"><li>• Caprese salad ~ tomatoes, buffalo mozzarella, basil, extra virgin olive oil &amp; aged balsamic vinegar</li><li>• Grilled chicken souvlaki served with pita bread, tzatziki &amp; tomato salsa</li><li>• Tortellini with pesto &amp; roasted vegetables served with grana padano</li><li>• Bread crumbed calamari ring, served with baby lettuce &amp; lime aioli</li><li>• Roasted beetroot salad with baby panache, fetta, radish, cherry tomatoes, candied walnuts and pomegranate dressing</li></ul>	<ul style="list-style-type: none"><li>• Oven-baked citrus herb crusted fish of the day served with broccolini &amp; lemon cream sauce</li><li>• Free-range chicken supreme with broccolini, crushed potatoes, served with mushroom sauce</li><li>• Chargrilled top cut sirloin, pumpkin puree, mashed potato, corn, with red wine jus</li><li>• Penne boscaiola with bacon, mushroom, and parmesan cheese</li><li>• Truffle mushroom risotto with green peas and parmesan</li></ul> <p><i>*Mains served with plated seasonal vegetables</i></p>	<ul style="list-style-type: none"><li>• Your wedding cake individually plated served with chantilly cream</li></ul>

# Three-Course Quality Menu

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

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

# Three-Course Deluxe Menu

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

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



# Canapé Menu

## Choose 2 Arrival Platters

- Mezze mixed bread & dips, olives, feta, roast vegetables
- Antipasto cured meats, smoked salmon, 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 skewers tomato, bocconcini, basil oil & balsamic
- Melon & prosciutto skewers
- 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

## Choose 3 Premium Canapés

- Tasmanian smoked salmon with dill crème fraîche
- Sydney rock oyster natural
- 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

- Beef bresaola with truffle mayonnaise, crostini parmesan
- Prawn dumpling with snow peas, honey & soy dressing

## 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

# Children's Menu

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

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\$55 per child

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- 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

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## Mezze Platter

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\$59.00 per table (serves 10)

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

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## Calamari Platter

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\$59.00 per table (serves 10)

- Crisp fried calamari with lemon wedges

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## Cheese Platter

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\$60.00 per table (serves 10)

- Soft & hard cheeses served with fruit & crackers

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## Antipasto Platter

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\$68.00 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 guest only.

The bar closes 15mins prior to the conclusion of your reception

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## Silver Package

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(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*

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## Gold Package

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ADDITIONAL \$16pp FULL UPGRADE

OR

\$5.00pp 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 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*

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## Platinum Package

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ADDITIONAL \$25pp FULL UPGRADE

OR

\$10.00pp TO UPGRADE WINE ONLY

### **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

A bride and groom are cutting a wedding cake at a waterfront venue. The bride is wearing a white lace dress and holding a bouquet of white and blue flowers. The groom is wearing a black tuxedo with a bow tie. They are standing behind a table covered with a white tablecloth, which is adorned with large, lush floral arrangements of white and yellow flowers. In the background, a large window offers a view of a harbor filled with many boats. The text "Contact Details" is written in a gold, cursive font across the top of the image.

## Contact Details

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

Photography by: Instill Photography

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