



# EVENTS & CELEBRATIONS

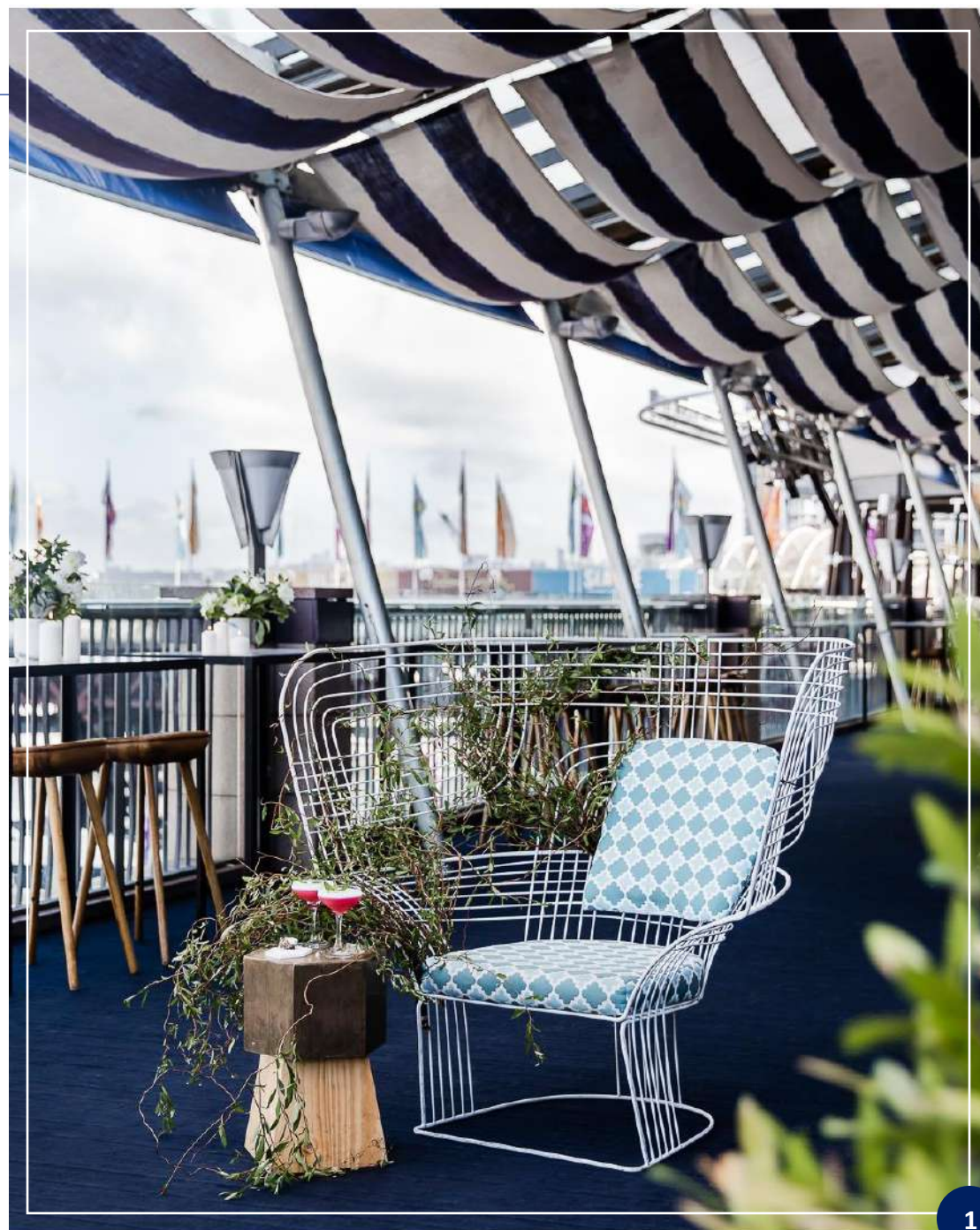
# WHO WE ARE

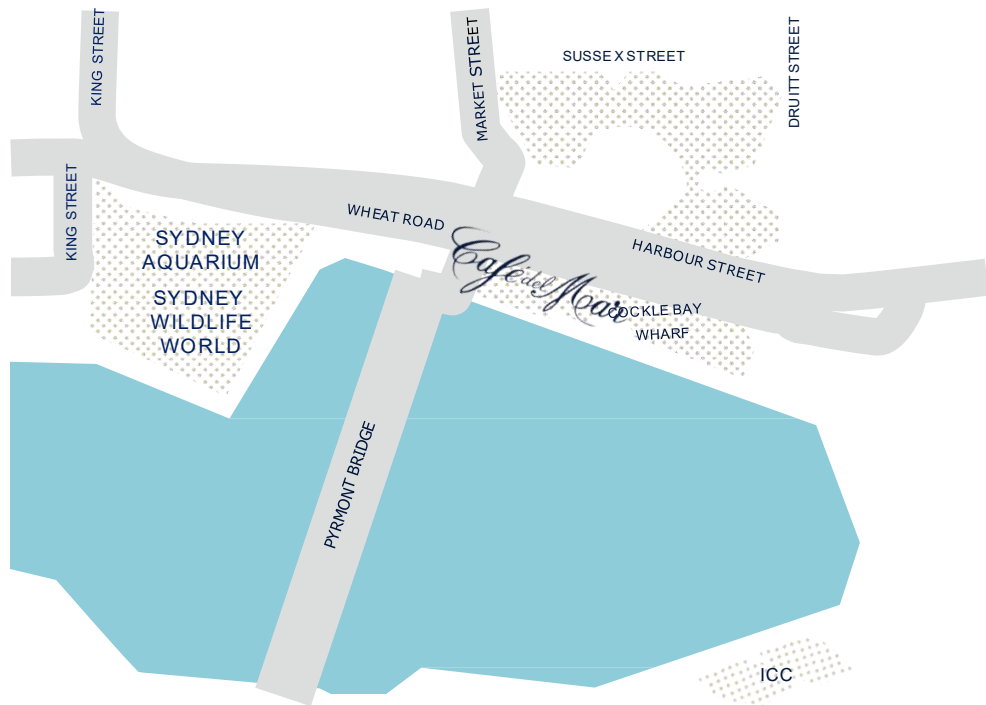
**Café del Mar Sydney** is part of a global brand with popular venues around the world. Famous for spectacular sunset views, premium dining, and the globally loved Café del Mar chill house music brand.

**Café del Mar** was founded on June 20th 1980 in San Antoni de Portmany on the Spanish island of Ibiza.

In Sydney it is one of the city's best kept secrets – a hidden gem offering a rooftop, waterfront Mediterranean style experience with a restaurant, open air bar and sparkling views of Darling Harbour.

The perfect setting for an amazing roll call of international DJ acts and an annual calendar of big ticket events.










# LOCATION

Located on the Rooftop Terrace of Cockle Bay Wharf (City side of Darling Harbour), moments from the International Convention Centre (ICC) and neighbouring hotels. **Café del Mar Sydney** is perfectly positioned for meetings, receptions, events & celebrations of all sizes and specifications.

T. 02 9267 6700  
E. [functions@cafedelmar.com.au](mailto:functions@cafedelmar.com.au)

-  35 Wheat Rd, Sydney
-  Private boat & water taxi at Darling Harbour Marina
-  Wilson Parking, 201 Sussex St
-  Pier 26, Darling Harbour
-  Pedestrian access via Pyrmont Bridge or the corner of Market St & Sussex St overpass

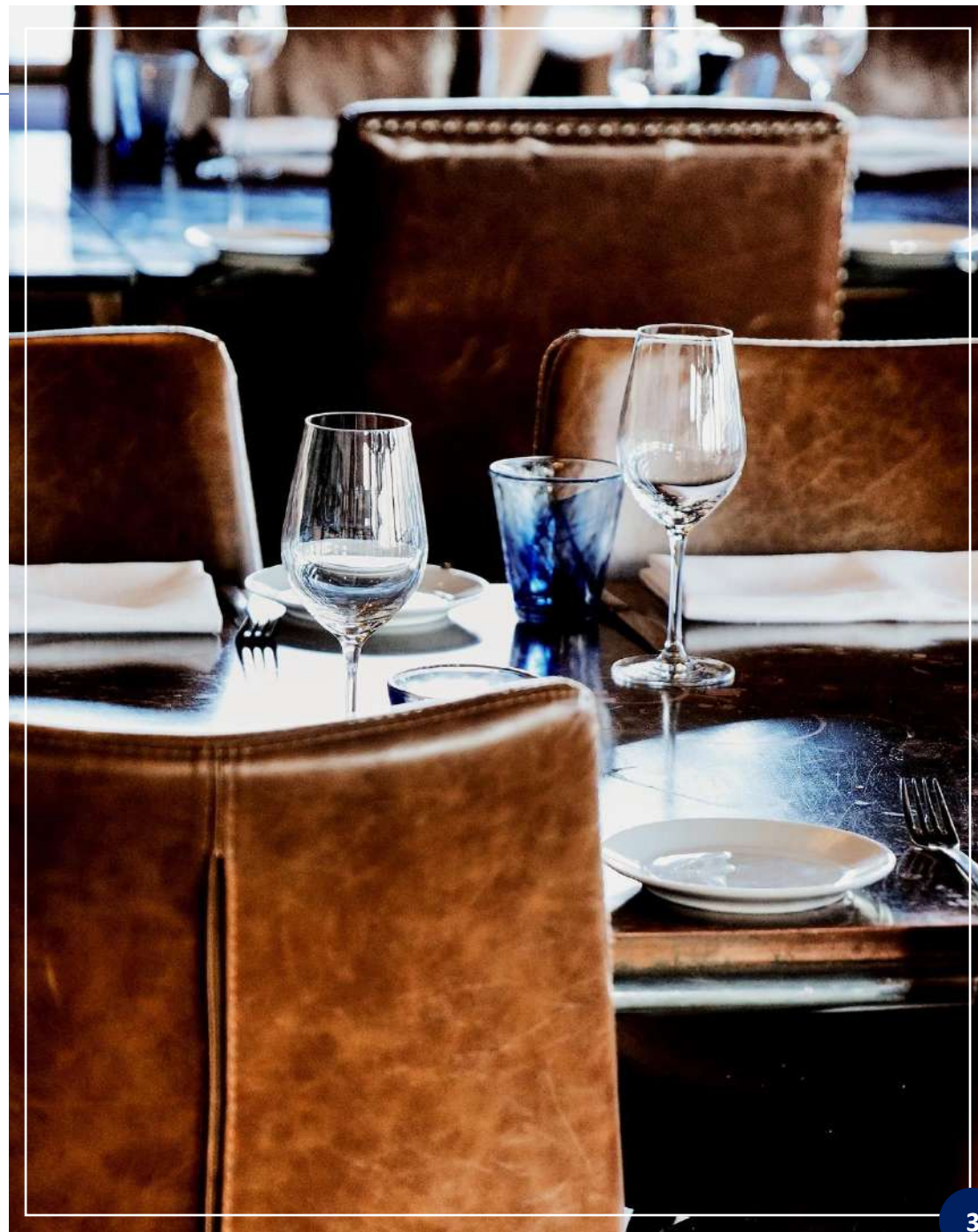


# THE VENUE

**Café del Mar Sydney** has flexible spaces, an intimate Private Dining Room with two exclusive terraces, a spectacular outdoor terrace that overlooks Darling Harbour, and a sophisticated, versatile Main Dining Room.

The Events Team are experts in tailoring packages to suit individual requirements and catering to a range of styles and packages from corporate and board meetings to networking breakfasts, birthdays, engagements and other celebrated events. Consistently working diligently to create personal and unique experiences for clients and their guests.

**Café del Mar Sydney** retains a handful of carefully curated florists, event stylists, photographers and other niche suppliers in order to ensure that every single detail is proactively and thoughtfully taken care of.





# EVENT SPACES

## Main Dining Room

Dining room Max capacity  
120 guests



**Please note:**  
\* Minors are not permitted in dining room  
after 8pm



# EVENT SPACES

## Private Dining Room



Max capacity 26 guests – sit down meal  
Max capacity 50-60 guests – Cocktail  
Style set up

**Please note:**  
\* Minors are not permitted in Private Dining Room  
after 8pm



# EVENT SPACES

## Rooftop Terrace

Max capacity 300 guests  
Cocktail Style set up



**Please note:**  
**\*No minors are permitted on the rooftop Terrace at all times**  
**\*Strictly Cocktail space set up, no sit down meals are available in this space**



# EVENT SPACES

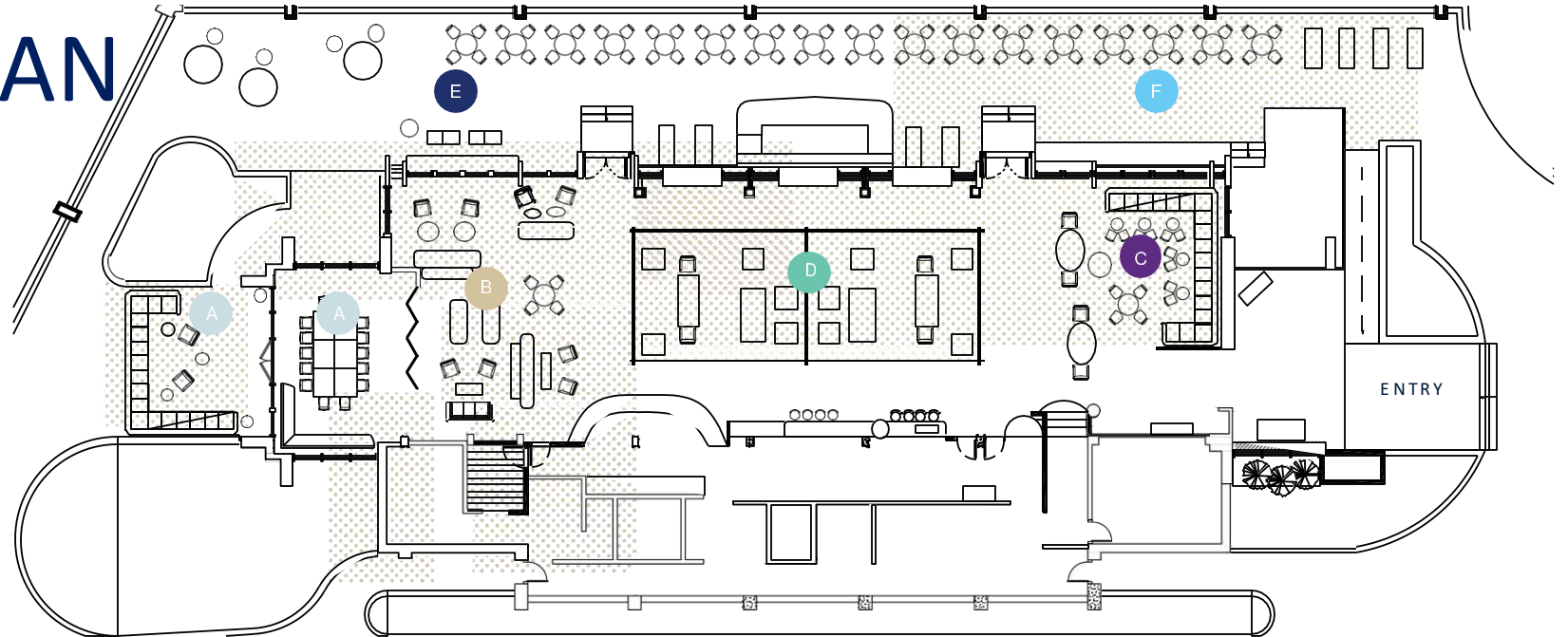
## Inside Lounge



Please note:  
\* No minors are permitted after 8pm



# FLOOR PLAN



<span style="background-color: #ADD8E6; border-radius: 50%; padding: 2px;">A</span>	PRIVATE DINING ROOM + SUNSET DECK	26 Seated / 50-60 Standing
<span style="background-color: #D2B48C; border-radius: 50%; padding: 2px;">B</span>	INSIDE LOUNGE	30 Standing
<span style="background-color: #800080; border-radius: 50%; padding: 2px;">C</span>	CASUAL DINING	30 Seated
<span style="background-color: #3CB371; border-radius: 50%; padding: 2px;">D</span>	MAIN DINING TENT	60 Seated
<span style="background-color: #000080; border-radius: 50%; padding: 2px;">E</span>	SOUTH TERRACE	150 Standing
<span style="background-color: #00BFFF; border-radius: 50%; padding: 2px;">F</span>	NORTH TERRACE	150 Standing
<span style="background-color: #000080; border-radius: 50%; padding: 2px;">E</span> <span style="background-color: #00BFFF; border-radius: 50%; padding: 2px;">F</span>	TERRACE EXCLUSIVE	300 Standing
	FULL VENUE	100 Seated / 600 Standing

# CANAPÉ PACKAGE

## LIGHT BITE PACKAGE

### Pre-Meal Canapés- \$25pp

2 cold standard canapés  
2 hot standard canapés

## STANDARD PACKAGE

### Light Bite - \$40pp

4 cold standard canapés  
3 hot standard canapés

## PREMIUM PACKAGE

### Moderate Meal - \$55pp

5 cold standard canapés  
4 hot standard canapés  
1 substantial canapé

## DELUXE PACKAGE

### Substantial - \$75pp

6 cold standard canapés  
5 hot standard canapés  
2 substantial canapés

## DIAMOND PACKAGE (Available for full venue events only)

### Substantial - \$95pp

6 cold standard canapés  
6 hot standard canapés  
2 substantial canapés  
1 paella station



**MINIMUM OF 20 PEOPLE** - 10% service charge is applied to the final bill on group bookings

Additional: standard canapés \$6 per item, substantial canapés \$10 per item

Café del Mar can design a bespoke canapé package to suit your requirements



# CANAPÉ MENU

## STANDARD HOT

- Truffle arancini ball (V,GF)
- Cauliflower bites W sweet & sour dressing (V,VE)
- Crab claws W citrus aioli
- Battered prawns W tartare dressing
- Lamb kofta & gremolata (GF/DF)
- Croquetas de Jamon W brava dressing
- Ricotta & spinach Spanakopita triangles (V)
- Crumbed zucchini wedges (V,VE,GF)
- Beef Satay (GF,DF)
- Chicken skewers W Salsa Verde (GF,DF)

## STANDARD COLD

- Beef Tartare on sourdough crostini
- Classic Colombian ceviche (DF, GF)
- Sydney oysters W house dressing (GF,DF)
- Prawn rilette, salmon pearls in tartlets
- Poached chicken, sweet corn, salsa, served on corn crisps (GF)
- Crostini, baba ghanoush, salsa Verde, crispy onion (V, VE, DF)
- Smoked capsicum tartlets, chives (V,VE)
- Guacamole tartlets, crispy onion (V, VE)
- Avocado & mushroom bruschetta (VE)
- Jamon & white bean crostini

## SUBSTANTIAL

- Braised Lamb shoulder ragu, pearl cous cous, sumac yoghurt
- Crispy salt & pepper calamari
- Beef sliders, aged cheddar, caramelised onion, BBQ aioli
- Mushroom ragu W penne rigate (V,VE)
- Rigatoni all norma (V)
- House made fish & chips
- Charcoal Bao Buns & coconut prawns (DF)
- Halloumi sliders, caramelised onion, Sriracha sauce, green cabbage (V)
- Pesto pasta, Kalamata olives, diced Roma tomatoes & burratina (V)
- Burratina, medley tomatoes finished with Salsa Verde (V,GF)

## DESSERT CANAPES \$5 EACH

- Mini chocolate mousse (V)
- Mini pannacotta W berries (V)
- Mini lemon meringue (V)
- Mini chocolate brownie (V)
- Mini churros (V)

MINIMUM OF 20 PER CANAPE - 10% service charge is applied to the final bill on group bookings  
Additional: standard canapés \$6 per item, substantial canapés \$10 per item

# SET MENU

## SET MENU #1 \$75

Marinated olives, focaccia & whipped garlic

Selection of 5 shared items for the table

1 main per pp

1 dessert pp

## SET MENU #2 \$75

Marinated olives, focaccia & whipped garlic

Choice between 2 entrees and 2 mains (each guest will receive 1 dish per course)

Chefs selection of seasonal vegetables & potatoes

**\*Add choice of 2 desserts - \$12 pp**

## SET MENU #3 \$100

Marinated olives, focaccia & whipped garlic

Marinated olives

3 Course Set Menu entrée, main & dessert (each guest will receive 1 dish per course)

Chefs selection of seasonal vegetables & potatoes





# SET MENU

## SET MENU #1- \$75pp (Feast Menu)

Focaccia with whipped garlic & marinated olives to share

### SHARED

**Burratina** – 50g burratina, beetroot vincotto, pistachio, salt bush (v/gf/n)

**Croquetas** – Jamon serrano, Parmigiano cheese, salsa, criolla

### MAIN COURSE (choice of)

**Corn Fed Chicken Supreme** – Carrot puree, crispy kale, jus (gf)

**Striploin** – Riverine Black Angus MBS2, duck fat potatoes, porcini jus (gf)

### SHARED SIDES

**Fritas** – Potato chips, roasted garlic aioli (v/gf)

**Cabbage Salad** – Golden sultanas, parsley, mint, walnuts, parmesan cheese (gf/v/n)

### DESSERT

**Churros** - Chocolate and caramel churros

## SET MENU #2 - \$75pp

Focaccia with whipped garlic & marinated olives to share

### ENTRÉE

(each guest will receive 1 dish)

**Burratina** – 50g burratina, beetroot vincotto, pistachio, salt bush (v/gf/n)

**Croquetas** – Jamon serrano, Parmigiano cheese, salsa, criolla

### MAIN COURSE

(each guest will receive 1 dish)

(choice of)

**Corn Fed Chicken Supreme** – Carrot puree, crispy kale, jus (gf)

**Striploin** – Riverine Black Angus MBS2, duck fat potatoes, porcini jus (gf)

### Sides

(Shared)

**Fritas** – Potato chips, roasted garlic aioli (v/gf)

**Cabbage Salad** – Golden sultanas, parsley, mint, walnuts, parmesan cheese (gf/v/n)

### DESSERT - Additional \$12 pp

(each guest will receive 1 dish)

**Moroccan Mojito Churros** - White rum custard, lime gel, lime powder, rose petals

**Catalana** - Caramelized vanilla custard, Fior di Latte Gelato, raspberry cell (gf)

## SET MENU #3 - \$100pp

Focaccia with whipped garlic & marinated olives to share

### ENTRÉE

(each guest will receive 1 dish)

**Beef Tartare** – Tajima grass fed steak MB4+, parsley, cornichons, Suehiro, Dijon Mustard, chives, crispy Kimm Bugak

**Charcoal Polenta** – Crispy charcoal polenta, red capsicum, smoked almond, Stracciatella cheese (v/gf/n)

**Octopus** – Octopus tentacles, pan fried potatoes, salsa verde, crispy basil (gf)

### MAIN COURSE

(each guest will receive 1 dish)

(choice of)

**Corn fed chicken supreme** – Carrot puree, crispy kale, jus (gf)

**Striploin** – Riverine Black Angus MBS2, duck fat potatoes, porcini jus (gf)

**Trout** – Ocean trout, shaved fennel, green beans, preserved lemon soubise (gf)

### Sides

(Shared)

**Kipfler Potatoes** – Kipfler potatoes, Pecorino Romano cheese, rosemary (v/gf)

**Broccolini** – Pan fried with garlic, chilli, parsley, mint, pangrattato (gf/v/ve)

### DESSERT

(each guest will receive 1 dish)

**Moroccan Mojito Churros** - White rum custard, lime gel, lime powder, rose petals

**Catalana** - Caramelized vanilla custard, Fior di Latte Gelato, raspberry cell (gf)

**Chef Selection of Cheese** – Chef's selection of cheeses with muscatels and crackers

Groups under 30 people - Choice menu / Groups of 30 people + - Alternate drop menu

Dietary Requirements such as vegetarian / vegan will be catered for outside of the selected menus

10% service charge is applied to the final bill on group bookings

# LONG LUNCH MENU

Only available lunch time in the dining room

## LONG LUNCH MENU - \$70pp

### *House cocktail on arrival*

Marinated olives (n)

Focaccia with whipped garlic

### SHARED

**Croquetas** - Jamon serrano, Parmigiano cheese, salsa criolla

**Burratina** – 50g burratina, beetroot vincotto, pistachio, salt bush (v/gf/df)

### MAIN COURSE (choice of)

**Spatchcock** – Chargrilled spatchcock, crispy shallots, Calabrian chilli, buttery carrot (gf)

**Cordero** – Roasted lamb rump (250g), biquinho pepper, pearl couscous, smoked jus (gf)

### SHARED SIDES

**Fritas** – Potato chips, roasted garlic aioli (v/gf)

**Leaves Salad** – Petite bouche mix, endives, balsamic vinegar, aged ricotta (gf/v)

### DESSERT

Chocolate and caramel churros

## MAKE IT BOTTOMLESS + \$39pp

**2 hours drinks package:**

**Includes:** Sangria, Rose, Aperol Spritz by the glass plus Beers and soft drinks.

*\*Bottomless Beverage package must be booked for the entire group*

Groups under 30 people - Choice menu / Groups of 30 people +- Alternate drop menu  
Dietary Requirements such as vegetarian / vegan will be catered for outside of the selected menus  
10% service charge is applied to the final bill on group bookings





# EXPERIENCE STATIONS

**BBQ SPIT (Available on the terrace only)**

\$30pp

**PAELLA STATION (Available on the terrace only)**

\$25 pp

**PASTA STATION (Available on the terrace only)**

\$20 pp

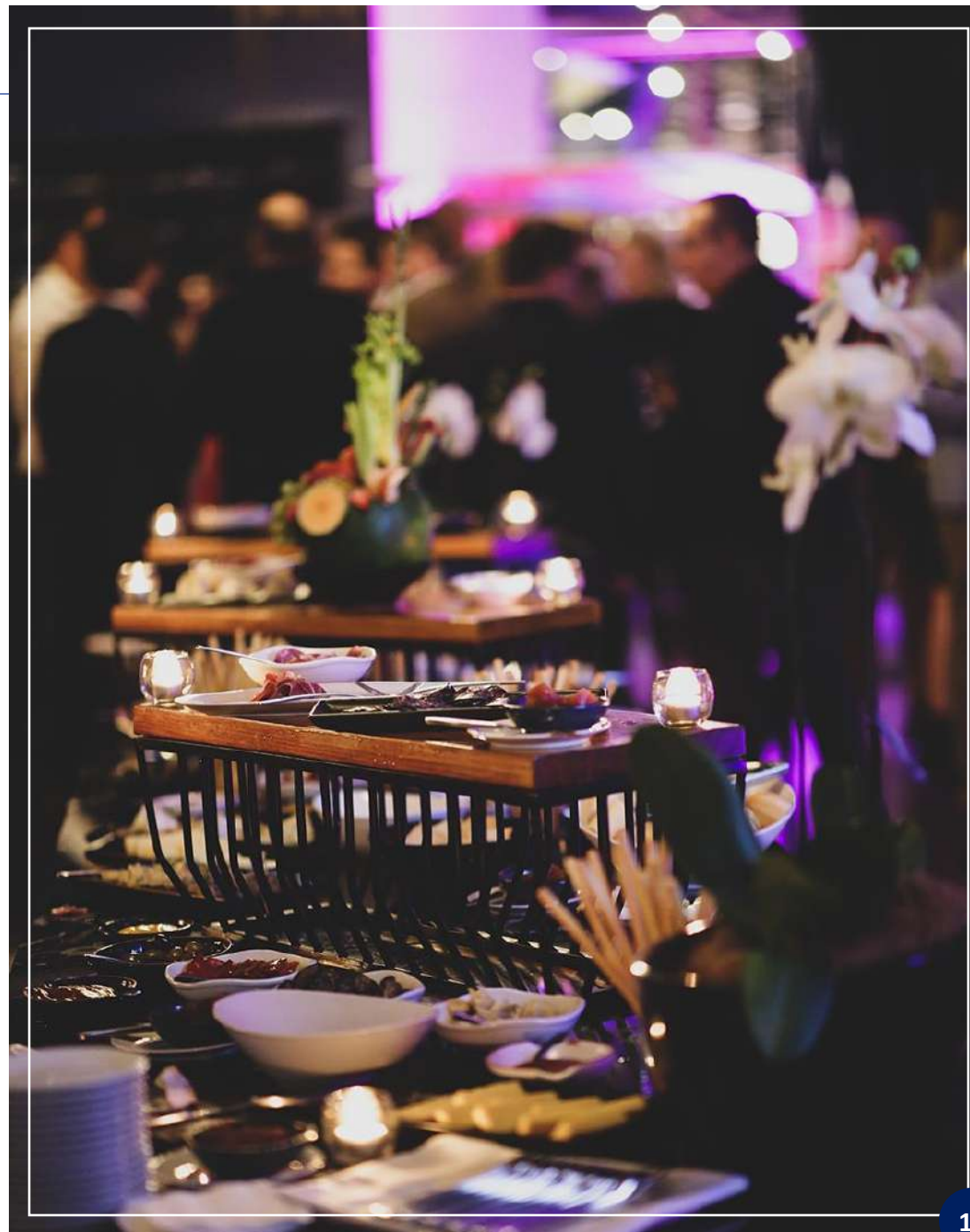
**RISOTTO STATION (Available on the terrace only)**

\$25 pp

**ANTIPASTO (Available inside only)**

\$25 pp

**Experience Stations only available for groups of 50 +**



# EXPERIENCE STATIONS

## BBQ SPIT

This experience station is served outside on the Terrace only.

Choice of one option:

- Pork
- Chicken
- Lamb

Served with two salads\*, condiments and bread rolls

*\*Chef's choice seasonal salads*

## PAELLA STATION

This experience station is served outside on the Terrace only.

Choice of one option:

- Traditional seafood
- Chicken & chorizo

Served with green salad and bread rolls

## ANTISPASTO

This experience station is served inside only.

Generous selection of cheeses, cured meats, chargrilled marinated vegetables, olives & grissini, bread, crackers

## PASTA STATION

This experience station is served outside on the Terrace only.

Choice of one:

- Gnocchi alla Norma (Eggplant, tomato sauce, fresh basil & aged ricotta cheese) (V)
- Seafood Rigatoni (Prawns, baby squid, mussels, arrabiata sauce) (DF)
- Casarecce al Pesto Genovese (arugula, basil, Pecorino Romano, Parmigiano Reggiano cheese, smoked almond, lemon juice, ricotta cheese)
- Cavatelli Bolognese (Bolognese sauce) (DF)

Served with bread and salad

## RISOTTO STATION

This experience station is served outside on the Terrace only.

Choice of one:

- Lemon and aubergine risotto, baby arugula, extra virgin olive oil
- Brussel sprout risotto, gorgonzola, tarragon, pomegranate
- Smoked chicken and pumpkin risotto, aged parmesan.

Served with green salad



# BEVERAGE PACKAGES

## STANDARD PACKAGE

2 hours - \$55 p/ person  
3 hours - \$75 p/ person  
4 hours - \$85 p/ person

**Includes:**

- Australian sparkling, red and white wine
- Selection of beers and non-alcoholic drinks

## PREMIUM PACKAGE

2 Hours \$65 p/person  
3 Hours \$85 p/person  
4 Hours \$100 p/person

**Includes:**

- Sangria or Aperol Spritz on arrival
- Selection of wines including sparkling, red, rose and white
- Selection of bottled beers and non-alcoholic drinks

## DELUXE PACKAGE

2 Hours \$75 p/person  
3 Hours \$100 p/person  
4 Hours \$115 p/person

**Includes:**

- Sangria or Aperol Spritz for the duration of the package
- Premium selections of wines including sparkling, red, rose and white
- Selection of premium bottled beers and non-alcoholic drinks

## Beverage Package Conditions

**All beverage packages require the minimum purchase of a standard canape package**



# BEVERAGE PACKAGES

## STANDARD PACKAGE

### SPARKLING

Australian Sparkling

### WHITE

Australian Sauvignon Blanc

### RED

Australian Shiraz

### BEER

Corona, Sydney Beer co. Lager, Estrella, Coopers light.

### SOFT DRINKS

Juice, Coca-Cola, Sprite, Diet Coke, Ginger Ale, Sparkling Water

## PREMIUM PACKAGE

### COCKTAIL ON ARRIVAL

1 Choice of: Aperol Spritz or Sangria

### SPARKLING

Zilie Prosecco

### ROSE

Le Grand Cros St Julian Rose

### WHITE

3 Tales Marlborough Sauvignon Blanc  
Tim Adams Pinot Gris

### RED

Peregrine Saddleback Pinot Noir  
Parker Estate Cabernet Sauvignon

### BEER

Sydney Beer Co. Lager, Estrella Damm, Coopers Pale Ale, Coopers Light

### SOFT DRINKS

Juice, Coca-Cola, Sprite, Diet Coke, Ginger Ale, Sparkling Water

## DELUXE PACKAGE

### COCKTAIL FOR DURATION OF THE PACKAGE

1 Choice of: Aperol Spritz or Sangria

### SPARKLING

Mumm Marlborough Brut Prestige

### ROSE

JC Barose

### WHITE

Orlando 'Hilary' Chardonnay  
Sidewood Sauvignon Blanc  
St. Hugo Riesling

### RED

Foxeys Hangout "The Red Fox" Pinot Noir  
Sons of Eden 'Marshall' Shiraz  
Moss Wood 'Amy's' Cabernet Blend

### BEER

Corona, Sydney Beer. Co, Estrella Damm, Corona, 4 Pines Pale Ale, Coopers Light

### SOFT DRINKS

Juice, Coca-Cola, Sprite, Diet Coke, Ginger Ale, Sparkling Water



# BEVERAGE EXPERIENCE STATIONS

## SPRITZ STATION

**Choice of two (\$15 each)**

Aperol Spritz  
Hugo Spritz  
Limoncello spritz  
Lychee Spritz

## MOJITO STATION

**Choice of two (\$18 each)**

Classic (Lime)  
Passion Fruit  
Lychee  
Strawberry

## NEGRONI STATION

**Choice of two (\$18 each)**

Classic Negroni  
Negroni 'Sbagliato'  
Negroni 'Americano'  
Boulevardier

## CAIPIROSKA STATION

**Choice of two (\$18 each)**

Honey Vodka & Raspberry  
Passion Fruit Caipiroska  
Lychee Caipiroska  
Strawberry Caipiroska

## BUBBLES BAR

**Incl. the following (\$15 each)**

Mimosa (Sparkling Wine, Orange Juice)  
Bellini (Sparkling Wine, Peach Puree)

## GIN TONIC STATION

**\$15 each**

Selection of five Premium Gin



Staffing fee of \$150 per station  
Minimum charge of 50 serves per station