



EVENTS & CELEBRATIONS

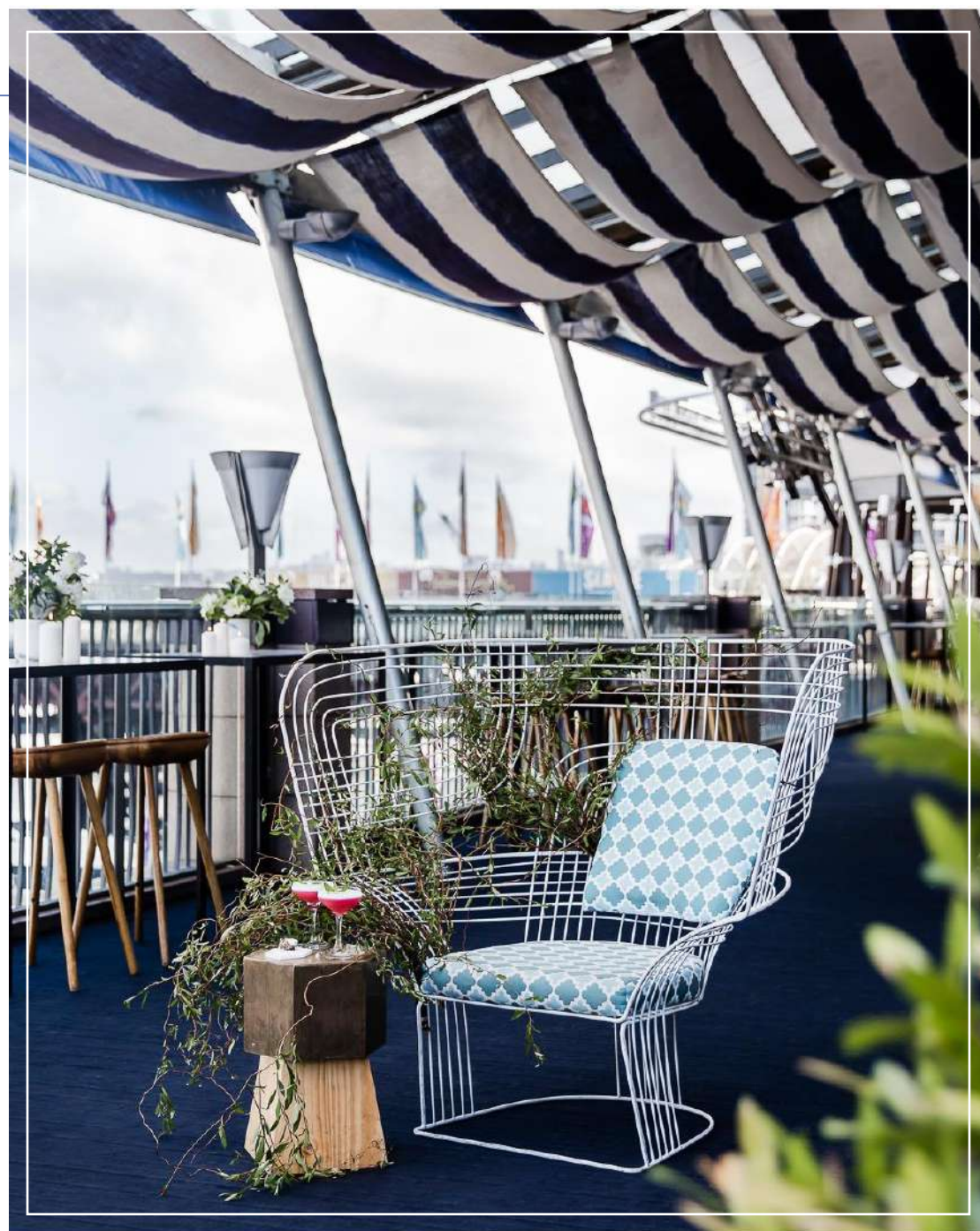
WHO WE ARE

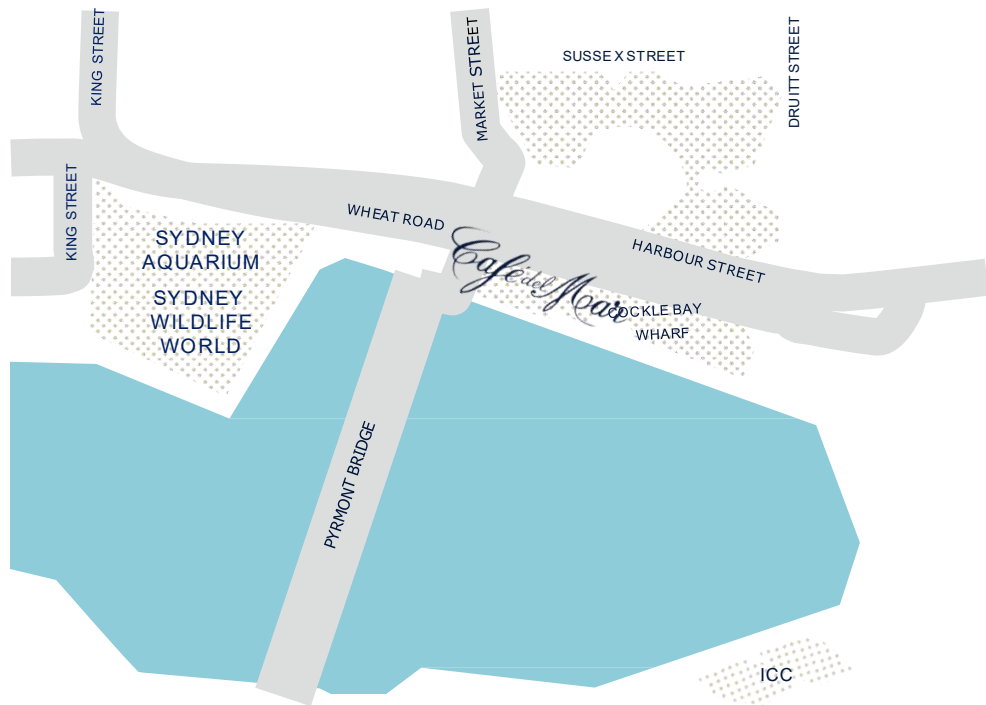
Café del Mar Sydney is part of a global brand with popular venues around the world. Famous for spectacular sunset views, premium dining, and the globally loved Café del Mar chill house music brand.

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.

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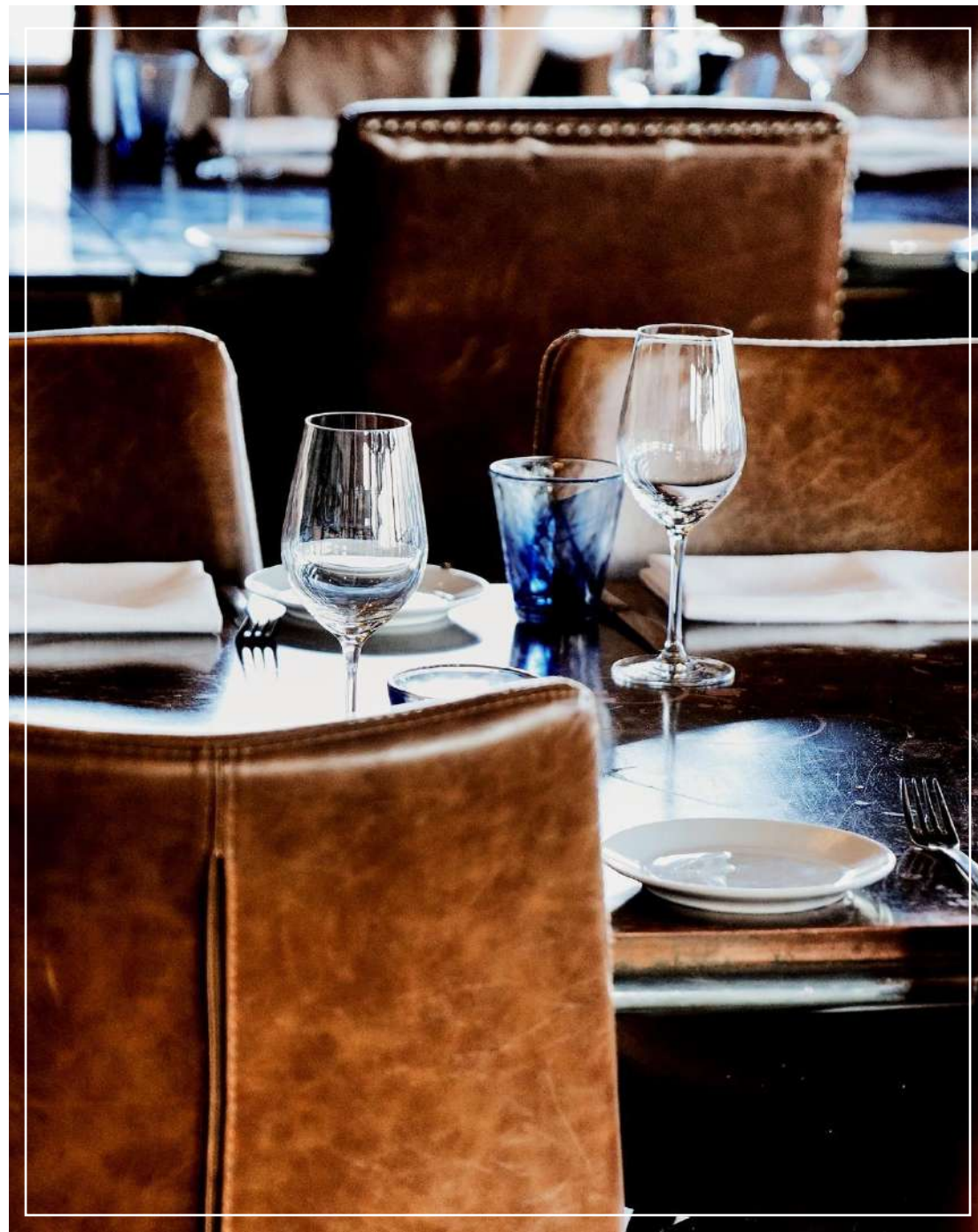
-  35 Wheat Rd, Sydney
-  Private boat & water taxi at Darling Harbour Marina
-  Wilson Parking, 201 Sussex St
-  Pier 26, Darling Harbour
-  Pedestrian access via Pyrmont Bridge or the corner of Market St & Sussex St overpass

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

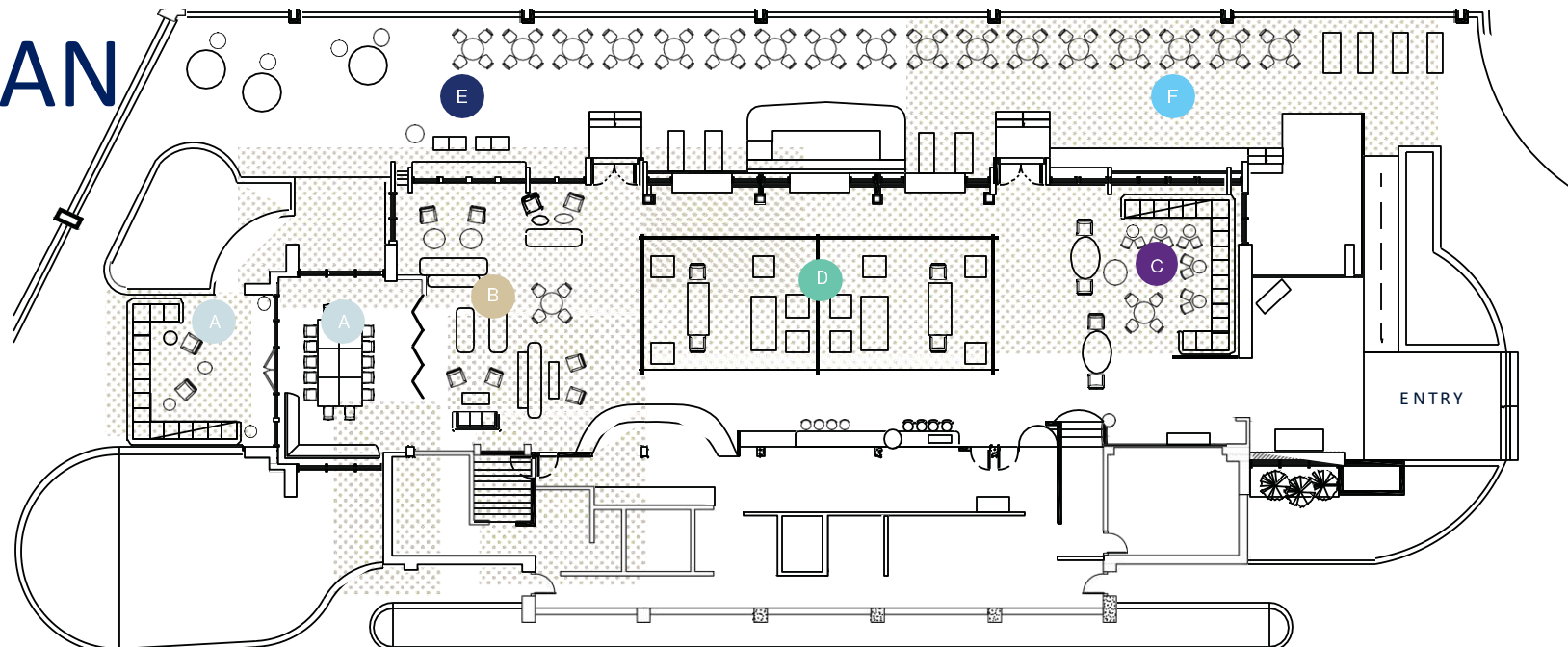
Inside Lounge



Please note:

* No minors are permitted after 8pm

FLOOR PLAN



A	PRIVATE DINING ROOM + SUNSET DECK	26 Seated / 50-60 Standing
B	INSIDE LOUNGE	30 Standing
C	CASUAL DINING	30 Seated
D	MAIN DINING TENT	60 Seated
E	SOUTH TERRACE	150 Standing
F	NORTH TERRACE	150 Standing
E F	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'S

SET MENU #1

Entrée & Main: \$85 pp
Entrée, Main & Dessert: \$100 pp

ENTRÉE

(Choice of)

Char-grilled octopus, potato mayo, blistered truss tomatoes (gf/df)

Burrata, fermented blood plum jam, nduja infused scalded honey (gf)

Wagyu beef skewers, orange, chili Yuzu, char-grilled peach jam (gf/df)

MAIN'S

(Choice of)

Pan seared barramundi, miso macadamia crumble, Asian spiced greens (gf/n)

180g MB2+ Eye fillet, whipped potatoes, rainbow chard, jus (gf)

Roast duck breast, honey and dukkha roasted Dutch carrots, whipped potatoes, sour cherry compote (gf)

DESSERT

(Choice of)

Chocolate mousse, dulce de leche, hazelnuts, passion fruit puree (v/n)

Wattleseed Crème Brûlée, Davidson plum gelato (v)

Burnt honey pannacotta, toasted macadamia, bittersweet berry consommé (v/n)

SET MENU #2 – (Shared Style)

\$95 pp

TAPAS

Sonoma focaccia, smoked onion butter (v/ve)

Wagyu beef skewers, orange, chilli Yuzu, char-grilled peach jam (gf/df)

Butterflied Mooloolaba king prawns, chorizo butter, charred (gf)
Burrata, fermented blood plum jam, nduja infused scalded honey (gf)

MAIN'S

Grilled spatchcock, blistered grapes, thyme butter glaze, grilled witlof (gf)

Market fish – selected by our chef daily from the finest market offerings

Spice rubbed roasted cauliflower, toum, green goddess, salt bush (v/ve/gf/df)

SIDES

Char-grilled broccolini, orange zest, picked mint, hazelnuts (v/ve/gf/df/n)

Parmesan truffle fries (v)

Balsamic roasted baby beets, whipped goat's fetta, roast turnips, rye crisps (v)

DESSERT

Chocolate mousse, dulce de leche, hazelnuts, passion fruit sherbet (v/n)



LONG LUNCH MENU

Only available lunch time in the dining room

LONG LUNCH MENU - \$75pp

HOUSE COCKTAIL ON ARRIVAL

TAPAS

Sonoma focaccia, smoked onion butter (v/ve)

Wagyu beef skewers, orange, chilli Yuzu, char-grilled peach jam
(gf/df)

Butterflied Mooloolaba king prawns, chorizo butter, charred (gf)

Burrata, fermented blood plum jam, nduja infused scalded honey
(gf)

MAIN'S

Grilled spatchcock, blistered grapes, thyme butter glaze, grilled
witlof (gf)

Market fish – selected by our chef daily from the finest market
offerings

Spice rubbed roasted cauliflower, toum, green goddess, salt bush
(v/ve/gf/df)

SIDES

Char-grilled broccolini, orange zest, picked mint, hazelnuts
(v/ve/gf/df/n)

Parmesan truffle fries (v)

Balsamic roasted baby beets, whipped goat's fetta, roast
turnips, rye crisps (v)

DESSERT

Chocolate mousse, dulce de leche, hazelnuts, passion fruit
sherbet (v/n)



MAKE IT BOTTOMLESS + \$45pp

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 15 people - Choice menu / Groups of 15 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

BUBBLES BAR

Incl. the following (\$15 each)

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

CAIPIROSKA STATION

Choice of two (\$18 each)

Honey Vodka & Raspberry
Passion Fruit Caipiroska
Lychee Caipiroska
Strawberry Caipiroska

GIN TONIC STATION

\$15 each

Selection of five Premium Gin



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