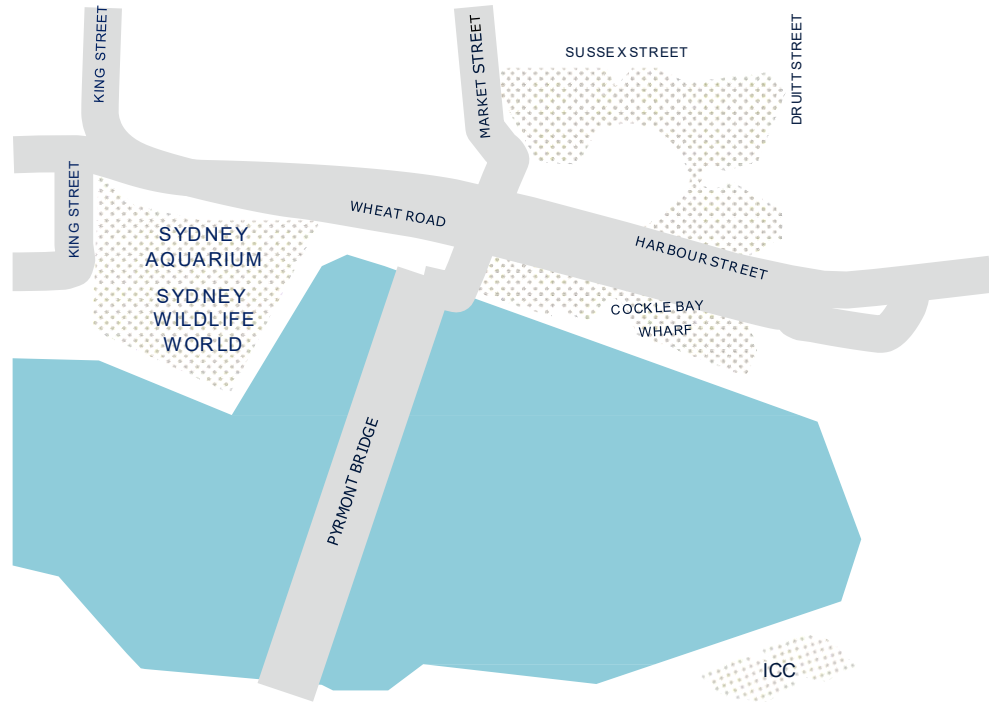




Café del Mar
SYDNEY

Functions & Events Pack



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



35 Wheat Rd, Sydney



Wilson Parking, 201 Sussex St



Pier 26, Darling Harbour



Pedestrian access via Pyrmont Bridge or the corner of Market St & Sussex St overpass

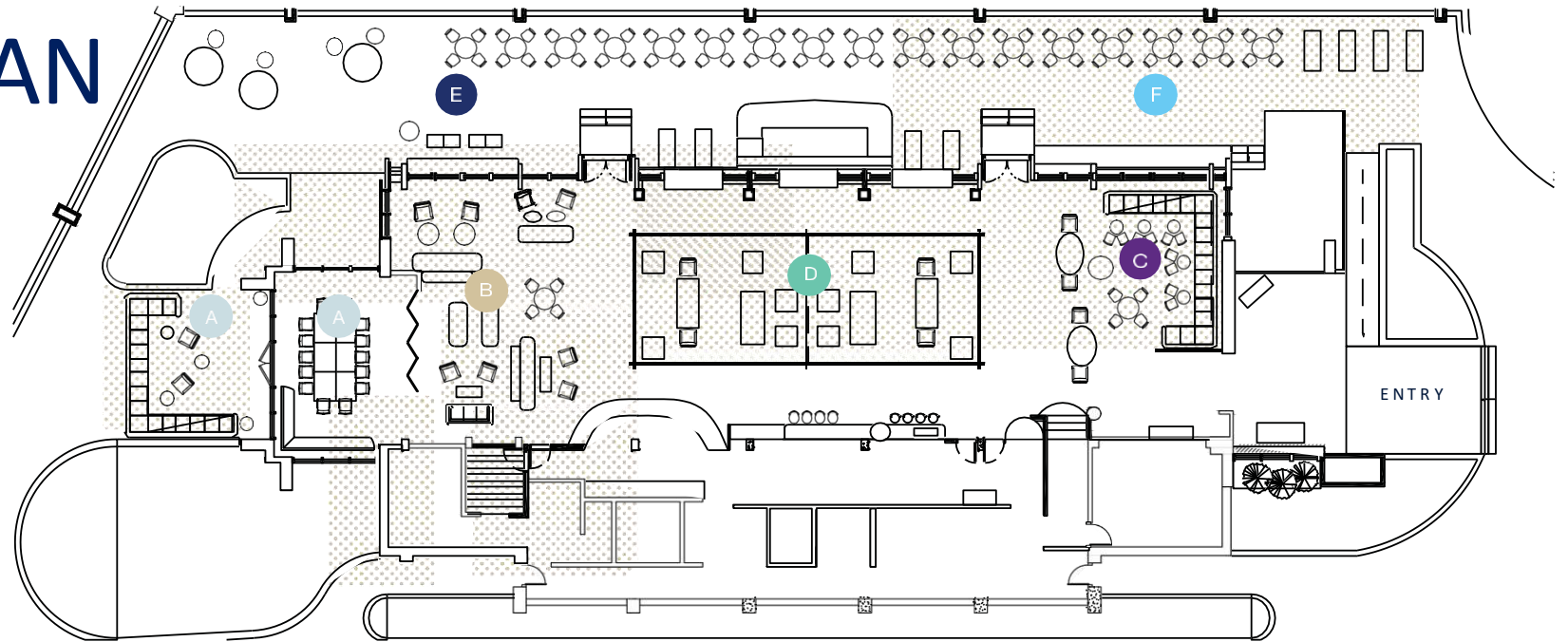
THE VENUE









Café del Mar Sydney has flexible spaces, an intimate Private Dining Room with two cozy terraces, a spectacular outdoor rooftop 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 events and board meetings to networking events, birthdays, engagements and other celebrated events.



FLOOR PLAN



	PRIVATE DINING ROOM + SUNSET DECK	26 Seated / 50-60 Standing
	INSIDE LOUNGE	30 Standing
	CASUAL DINING	30 Seated
	MAIN DINING TENT	60 Seated
	SOUTH TERRACE	150 Standing
	NORTH TERRACE	150 Standing
 	TERRACE EXCLUSIVE	300 Standing
	FULL VENUE	100 Seated / 600 Standing

CANAPÉ PACKAGE

LIGHT BITE PACKAGE

Pre-Meal Canapés - \$36pp

- 2 cold standard canapés
- 2 hot standard canapés

PREMIUM PACKAGE

Moderate Meal - \$65pp

- 3 cold standard canapés
- 4 hot standard canapés
- 1 substantial canapé

STANDARD PACKAGE

Light Bite - \$52pp

- 3 cold standard canapés
- 3 hot standard canapés

DELUXE PACKAGE

Substantial - \$80pp

- 4 cold standard canapés
- 4 hot standard canapés
- 2 substantial canapés



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

Additional: standard canapés \$8 per item, substantial canapés \$12 per item

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

CANAPÉ MENU

STANDARD COLD

- Sydney rock oyster with Champagne mignonette (df,gf)
- Smoked salmon – artichoke cream, cucumber ribbon, lemon zest, cracked black pepper
- Beef tartare – capers, onion, chef’s chilli on a GF beetroot cracker (df,gf)
- Beetroot & whipped goat’s cheese tart with balsamic and pine nuts (v,n)
- Herb falafel with fresh cucumber & vegan lemon-mint aioli on crisp GF cracker (ve,gf)
- Seared tuna with chef’s chilli, sesame & lemon aioli on cucumber (gf,df)
- Prosciutto & rockmelon skewer with basil and aged balsamic (gf,df)
- Pulled Pork, fresh fennel lemon aioli on crostini (df)

STANDARD HOT

- Pumpkin & porcini arancini with mojo rojo (ve,gf,df)
- Baked pecorino custard with confit swiss brown mushroom tart (v)
- Croquanchi mushroom, truffle & taleggio (v,gf)
- Honey & mustard chicken thigh skewer with thyme dressing (gf,df)
- Crumbed lalapeño, cheese & corn bite with smoky sweet corn purée (v)
- Smoked chorizo & prawn skewer with salsa verde (gf,df)
- Baked italian sausage & chicken wrapped in pancetta (gf,df)
- Mediterranean lamb meatballs with fresh yoghurt sauce (gf)

SUBSTANTIAL

- Slow-cooked lamb shoulder slider – salsa verde, rocket, lemon
- Moroccan-spiced chickpea, pumpkin & eggplant quinoa bowl, rocket, spinach, rosemary vinaigrette (ve,gf)
- Italian meatball sub with house-made tomato sugo & mozzarella
- Pizza frita with house-made napolitana sauce & mozzarella tempura(v)
- Calamari rings with lemon aioli (df)

DESSERT CANAPES \$6 EACH

- Mini chocolate mousse, passionfruit sherbert
- Mini pannacotta, seasonal berry compote
- Mini lemon meringue tart
- Mini fudge brownie, brown sugar cream, fairy floss

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

Additional: standard canapés \$8 per item, substantial canapés \$12 per item

SET MENU'S

SET MENU #1 Alternate Drop Menu

Entrée & Main: \$89 pp
Entrée, Main & Dessert: \$99 pp

ENTRÉE

(Alternate drop)

Creamy burrata, nut-free basil pesto, pickled green tomato, aged balsamic glaze (v/gf)

Grilled wagyu beef skewers served with charred capsicum & fresh salsa Verde (gf,df)

Slow tenderised Western Australian Octopus, charred over open flame, served with

potato mayo, blistered cherry tomatoes & soft herb salad

(gf)

MAIN

(Alternate drop)

Prosciutto wrapped chicken supreme (250g) with ricotta & spinach stuffing, served

with rocket, sun dried tomatoes, & balsamic glaze (gf)

Slow cooked lamb shoulder (300g) served with rocket, heirloom tomatoes, sugar snaps & red wine jus (df)

Crispy skin salmon (200g) served with lemon caper butter, grilled gem cos & sugar

snaps (gf)

DESSERT

(Alternate drop)

Chocolate mousse served with dulce de leche, hazelnuts & passionfruit puree (v/n)

Classic espresso crème brulee, finished with mascarpone cream, cocoa dust & biscotti

(v/gf)

Burnt honey panna cotta served with toasted macadamia & bittersweet berry

consommé (v/n)

SET MENU #2 – (Shared Style)

\$109 pp

Focaccia, smoked onion butter (v/ve)

Creamy burrata, nut-free basil pesto, pickled green tomato, aged balsamic glaze (v/gf)

Grilled wagyu beef skewers served with charred capsicum &

fresh salsa Verde (gf,df)

Mains

(shared style)

Sous vide lamb rump cap (300g) grilled and rested, finished with house made smoky chimichurri & pickles (gf/df)

Seasonal market fish (200g) paired with seasonal vegetables

& finished with lemon caper butter (gf)

Sides

(shared style)

Char-grilled broccolini, lemon-balsamic dressing, almonds (v/ve/gf/df/n)

Parmesan truffle fries (v)

Dessert

(shared style)

Sticky date pudding, whisky butterscotch, vanilla ice cream (v)



Menu 1 is served as an alternate drop. To maintain quality, service efficiency, and reduce food waste, individual dish selection is not available for this menu.

Dietary requirements can be accommodated with prior notice; our chef will design suitable alternatives on the day.

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 - \$85pp

Tapas

Marinated olives (v/ve/gf/df)

Sonoma focaccia, smoked onion butter (v/ve)

Crispy squid, soft herb salad, smoked paprika chilli aioli (gf/df)

-Atlantic salmon crudo, salsa verde, capers, eschalots, pickled
fennel (gf/df)

Mains

Grilled spatchcock, blistered heirloom tomatoes, garlic toum,
charred lemon (gf)

King prawn & chorizo skewers, grilled pineapple, moghrabieh
couscous, Spanish olives, feta cheese (gf)

Sides

Char-grilled broccolini, lemon-balsamic dressing, almonds
(v/ve/gf/df/n)

Patatas Mozárabes, duck fat pimiento mayo (gf/df)

Dessert

Chocolate mousse, dulce de leche, hazelnuts, passionfruit
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: \$45 pp

Choice of chicken or lamb (+\$5 pp) , chef's selection of condiments, salads and sides.

(Available on the terrace only)

PAELLA STATIONS

CHICKEN & CHORIZO : \$40 pp

Traditional saffron paella with chicken drumettes, Spanish chorizo and mixed vegetables, cooked with aromatic rice and Mediterranean spices.

SEAFOOD : \$45 pp

Saffron paella with prawns, mussels, calamari and fish, cooked with aromatic rice, seafood stock and Mediterranean flavours.

DELUXE SEAFOOD: \$65

Saffron paella with lobster, Moreton Bay bugs, salmon, prawns and shellfish, cooked with aromatic rice and rich seafood stock.

VEGETABLE: \$35

Saffron paella with seasonal vegetables, cooked with aromatic rice and Mediterranean herbs and spices.

(Available on the terrace only)

MEDITERANIAN GRAZING STATION: \$45pp

An abundant Mediterranean grazing display featuring cured meats, cheeses, grilled and marinated vegetables, olives and dips, fresh watermelon and grapes, dried fruits, roasted nuts, fresh breads.

(Available inside only)

CELEBRATIONS EXPERIENCE TABLE \$45

A refined selection of finger sandwiches, delicate pastries and sweet treats, accompanied by petit desserts, custards and fresh seasonal fruit, designed for relaxed sharing and social celebrations. Tailored in consultation with the chef to accommodate dietary requirements and a range of occasions including baby showers, bridal showers and christenings.

Experience Stations only available for groups of 50 +



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, James Boag's Premium 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

Zilzie Prosecco

ROSE

Miraval Studio Rose

WHITE

Seresin Sauvignon Blanc
Tim Adams Pinot Gris

RED

Peregrine Saddleback Pinot Noir
Torzi Schist Rock Shiraz

BEER

Corona, James Boag's Premium 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

Miraval Provence Rose

WHITE

Stonehaven 'limited release' Padthaway Chardonnay
Pierro LTC Semillon Sauvignon Blanc
Tim Gramp Reisling

RED

Foxeys Hangout "The Red Fox" Pinot Noir
Sons of Eden 'Marschall' Shiraz
Reschke Cabernet Sauvignon

BEER

Corona, James Boag's Premium Lager, Estrella Damm, 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