



Winter Events in Nielsen Park June - September 2013

Nielsen Park, located on the foreshore of the world's most beautiful harbour offers a spectacular setting for your next event.

Reflecting our unique harbourside location within the natural beauty of a National Park, our menu focuses on fresh produce with a hint of the sea.

Our professional staff will assist you with coordinating your event and ensuring that those individual finishing touches are tailored specifically to your needs.

Venue hire fees have been waived until 30 September 2013 if you utilise one of the following event packages with a minimum of 50 guests. Speak with our Event Managers

If you have any additional queries or wish to arrange a guided site inspection to view our beautiful venues, please contact our Event Coordinators on 02 9337 7333.

Standard Inclusions for all Food & Beverage Packages

Professional Food & Beverage staff

Customized floor plan to suit your number of guests

White linen tablecloths & napkins

All glassware, crockery & cutlery

All menus are subject to change and to seasonal availability





Dining & Beverage Packages

SILVER events package – maximum 4 hours duration

Cocktail Event (including Deluxe Beverage Package)

\$130 per person

- Cocktail Canapés – Choice of 5
- Substantial canapés – Choice of 3
- Dessert – not included, cakeage is complimentary

Seated Event (including Deluxe Beverage Package)

\$140 per person

- Cocktail Canapés – Choice of 3
- Entree – Choice of 1
- Main – Choice of 1
- Dessert – not included, cakeage is complimentary

GOLD events package – maximum 5 hours duration

Cocktail Event (including Deluxe Beverage Package)

\$160 per person

- Cocktail Canapés – Choice of 6
- Substantial canapés – Choice of 4
- Dessert – Choice of 2, cakeage is complimentary

Seated Event (including Deluxe Beverage Package)

\$175 per person

- Cocktail Canapés – Choice of 4
- Entree – Choice of 1
- Main – Choice of 1
- Dessert – Choice of 1, cakeage is complimentary

PLATINUM events package – maximum 5 hours duration

Cocktail Event (including Deluxe Beverage Package)

\$175 per person

- Cocktail Canapés – Choice of 7
- Substantial canapés – Choice of 5
- Dessert – Choice of 1, cakeage is complimentary

Seated Event (including Deluxe Beverage Package)

\$190 per person

- Cocktail Canapés – Choice of 5
- Entree – Choice of 2 (alternate drop)
- Main – Choice of 2 (alternate drop)
- Dessert – Choice of 1, cakeage is complimentary

MENUS

COCKTAIL CANAPES

Chilli caramelised macadamia tart
w balsamic tomato & goat cheese

Dukkah crusted haloumi (gf)
w balsamic reduction

Duck & preserved ginger pancake
w a spicy plum sauce

Thai marinated lamb, encrusted with mixed sesame seeds (gf)
served on a lemongrass stick

Herb encrusted beef
with palm sugar & green apple chilli relish on a wattle seed wafer

Balsamic seared tuna & fried wonton stack (gf)
w wasabi mayonnaise & snow pea sprouts

Chilli prawn & five spice tart
w a coconut, paw paw & sprout salad

Warm trout
with mint & blood orange served on a potato pikelet

Sashimi salmon
avocado, lime, tomato served in a chilli jam tart

Seared Tasmanian scallops (gf)
w a truffle pea puree

SUBSTANTIAL CANAPES

Dukkar encrusted chargrilled chicken
with a passionfruit relish
with fennel, tomato & capers with herbs & olive oil

Sliced duck breast
with orange caramel & an asian plum sugar glaze
steamed jasmine rice & broccoli

Moroccan spiced and citrus infused lamb
with cous cous spiced with saffron

Baby octopus
with chilli & lemon, a mixed herb dressing on rice noodles

Lemon myrtle king fish
topped with thai basil & pear relish
on a bed of Chinese white cabbage, asian herbs, carrot & red pepper

Fresh ravioli
three mushroom - porcini, field & brown

DESSERT CANAPES

Traditional crème brulee (gf)

Watermelon vodka granita (gf)

Chocolate, honey & frangelico mousse

ENTRÉES

Grilled vegetable terrine w Kalamata tapenade & spiced yoghurt quenelle (gf)

Smoked ocean trout on avocado salsa w tomato caper & dill salad (gf)

Salt and pepper calamari w watermelon & chive dice

Seared Queensland scallops on a shaved fennel & tarragon salad (gf)

Tuna & kingfish sashimi w ginger syrup and wasabi cream (gf)

Goats cheese, macadamia & candied garlic tart w salsa verde

Sticky pork belly on a sprout salad w hoisin glaze & toasted sesame

Rare peppered beef fillet on a witlof & cress salad w candied walnuts & balsamic (gf)

MAINS

Atlantic salmon fillet on grilled radicchio w glazed snow peas and a champagne sabayon (gf)

Crispy skin barramundi w desiree gratin, asparagus & prosciutto dressing (gf)

Beef Fillet on a kipfler tart tatin w tomato jam & basil oil (gf)

Roasted rack of lamb w mushroom risotto, grilled eggplant & shiraz reduction (gf)

Slow cooked chicken breast w truss tomato, crispy polenta, wilted spinach and green oil (gf)

Balmain Bug linguini w summer herbs and a Chablis cream topped w a poached egg



Dining Menu Seated Events

DESSERT

Frangelico chocolate mouse w brandy snaps & berry coulis

Pear, chocolate, hazelnut & wattle seed tart w a wattle seed custard

Apple frangipane flan w King Island cream & a raspberry coulis

Belgium chocolate tart w berries & King Island cream

Passionfruit brulee tart w vanilla bean ice cream

Classic french lemon tart w crème fraîche

Sticky date pudding



Beverages - Deluxe

Sparkling (choice of 1)

NV Thorne Clarke, Pinot Noir Chardonnay, Barossa Valley
NV Four Sisters Pinot Chardonnay, SA

White (choice of 1)

Hazard Hill Sauvignon Blanc Semillon, Margaret River
Babydoll Sauvignon Blanc, Marlborough
Sticks Pinot Grigio, Yarra Valle
Grant Burge "Benchmark" Chardonnay, Barossa Valley
Deakin Estate Chardonnay

Red (choice of 1)

Katherine Hills Cabernet Merlot, Langhorn Creek
Grant Burge "Benchmark" Shiraz,
Taylors Estate Cabernet Sauvignon, Clare Valley
Yealands Way Pinot Noir, Marlborough

Beers

Selection of premium bottled beers

Non-alcoholic

Selection of soft-drinks
Sparkling Mineral Water
Orange Juice

Please note that your beverage selections are subject to availability.

Please note that as part of our responsible service of alcohol, we can not serve alcohol to guests clearly under the influence and will cease service 15 minutes prior to the conclusion of your event package



Additional Information

As our venues are located inside a National Park within a residential area, we are required to follow some guidelines for the consideration of the park and our neighbours.

These guidelines are in place to ensure that you and your guests have an enjoyable time, whilst minimising the impact to the park and disruption to our neighbours.

Venue Options

The Pavilion

Seated 60 - 110 guests, Cocktail 130 guests

Available until 10.30pm

The Pavilion is an open plan room with floor to ceiling French doors along the eastern face, opening to a broad timber deck. High, beamed ceilings and windows all around supply plenty of natural light and incredible views.

The Kiosk

Seated 50 -74 guests, Cocktail 110 guests

Available 5pm until 10.30pm

Built in 1914, this magnificent, heritage building is home to our Café and Restaurant. It's unique atmosphere of beachside dining with the natural beauty of the park surrounds makes it a favourite for private dinners and cocktail events.

The Surf Club

Seated 20 guests, Cocktail 40 guests (availability subject to consent)

Available until 10.30pm

Nestled on the easternmost end of beautiful Shark Beach with views from the balcony that sweep from the city skyline right around to Manly . The gentle lapping of waves onto the beach is a superb backdrop for an event. The Surf Club's wonderful views and unique style make it a beautiful venue for a more intimate occasion.

Getting here & away

Parking – We have limited off-street parking available. Whilst there is some un-metered parking available in Greycliffe Avenue and surrounding streets, it can be limited during the daytime, particularly during the warmer months. We ask that you remind your guests to consider our neighbours by not parking across driveways, and parking legally at all times.

Buses – Sydney Buses #325 from Circular Quay stops at Nielsen Park on Vaucluse Rd. It is a short walk through the park or via Greycliffe Ave to our venues. Due to our location we recommend the use of coaches to assist guests with their departure.

Taxis – Can be arranged for your departure. Please advise us in advance. Subject to availability.

Security

Event security staff will be provided at an additional cost of \$250.00 to man the Nielsen Park entrance gate for all events finishing after 9.00pm Please see over the page for more information. For any events finishing after 9.00pm we also require that a bus or coach is booked to transport guests out of the venue. We would be delighted to assist with this booking, starting from \$495.

Departure

At the conclusion of your function, it is imperative that you and your guests consider and respect our neighbours by leaving quickly, quietly and in an orderly fashion.

Consent

National Parks consent may be required for some components of your event that fall outside of these guidelines or our venues.

Nielsen Park Noise Minimisation Policy

Events in Nielsen Park Venues are operated under a strict neighbourhood noise minimisation policy which will form part of the event agreement. Event security staff will be provided at the Client's cost to man the Nielsen Park entrance gate from 9 pm. The Client is to nominate a person as the single point of contact in their event for communicating requirements under this Noise Policy.

Please note that all information is correct at the time of printing however is subject to change.