



# *Private Functions*

AT AQUA DINING

DINING  
**aqua**

**LOCATION** Cnr Paul & Northcliff Sts Milsons Point NSW 2061 **CONTACT** 02 9460 0048 or [events@aquadining.com.au](mailto:events@aquadining.com.au) | [www.aquadining.com.au](http://www.aquadining.com.au)



# WELCOME!

Thank you for considering Aqua Dining for your upcoming event! We would be delighted to assist you with your enquiry, and look forward to hearing from you.

Situated above North Sydney Olympic Pool, Aqua Dining is a refined award-winning restaurant, both modern and minimalistic in design that boasts one of the most exciting international cityscapes.

The restaurant caters for exclusive events, reflecting quintessential Sydney dining with unrivalled harbour views that sweep from Luna Park to the world famous Sydney Harbour Bridge and the Sydney Opera House.

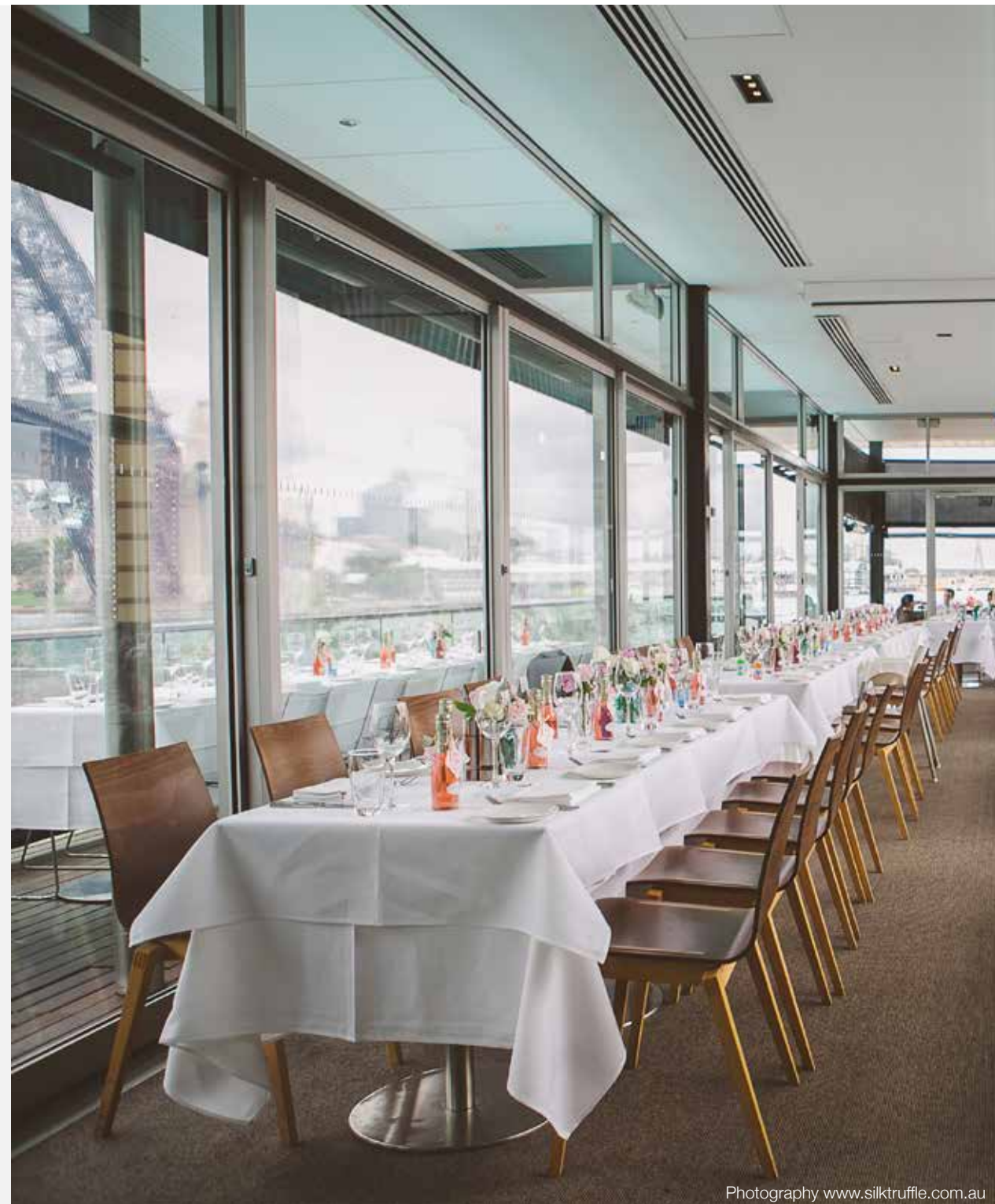
Enjoy the impressive views on our outdoor terrace, before moving into our dining room. Aqua Dining can cater for up to 108 guests seated, or up to 150 guests for a cocktail style event.

Located in Milsons Point, just 10 minutes drive from Sydney CBD, guests can also access the venue by bus, train, ferry or water taxi. There is parking within close proximity at Luna Park.

Head Chef Davide Rebeccato, leads our team of chefs to prepare contemporary Italian dishes using only the finest seasonal ingredients. Our menus are designed to deliver a restaurant quality experience for you and your guests. Attention to detail is key, and our set menus are designed to create memorable dining experiences. Our chefs can also cater to special dietary requirements. Menus are subject to change.

Our dedicated event coordinators liaise with you during the entire planning process to ensure that from the time of booking your event will run seamlessly.

For more information please contact us on 02 9460 0048 or [events@aquadining.com.au](mailto:events@aquadining.com.au)





# DETAILS

## Capacity

### Exclusive Hire

**108 guests in a sit down style** with pre-drinks and dancing (*maximum of 120 guests can be seated, conditions apply*)

**150 guests in a cocktail style**

## Availability

**Exclusive functions are available for Breakfast, Lunch and Dinner 7 Days**

**Breakfast 7.00am - 10.30am**  
(Information available on request)

**Lunch 12.00pm - 4.30pm**

**Dinner 6.30pm - 11.30pm**



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## Food & Beverage

### Formal Dining Events

Our chefs have created a 3 course menu that allows your guests to have the luxury of selecting their main meal on the day from a reduced a la carte menu of your choice.

### Cocktail Style Events

For cocktail style events we offer a premium menu of canapés and substantial.

### Beverage Packages

Our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu.

We are more than happy to cater for special dietary requirements. Our menus are current, but subject to change dependent on the availability of seasonal produce.



# PRICING

## Formal Dining

**\$180 per person (Summer: September - March)**  
**\$150 per person (Winter: April - August)**

- Inclusive of:
- 2 chef's choice canapés on arrival
  - Ormeggio Bakery organic sourdough bread with olive oil
  - Entrée (set or alternate service)
  - Main (guests place an order at the event)
  - Shared sides for the tables
  - Dessert (set or alternate service) or 2 roving dessert canapés
  - Premium Alcoholic and Non-Alcoholic beverage package for the event duration

Please note you have the opportunity to offer a premium 3 course choice menu where guests place an order from 3 entrees, 3 mains and 3 desserts. For each course with choice (in addition to main course included above) an upgrade price of \$10 per head, per course would apply.

## Cocktail Style

**\$145 per person (Summer: September - March)**  
**\$120 per person (Winter: April - August)**

- Inclusive of:
- A selection of 8 canapés (1.5 servings per selection per person)
  - 2 substantials (1 serving per selection per person)
  - Premium Alcoholic and Non-Alcoholic beverage package for the event duration

*Please note:*

- A 5% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive.
- A 10% increase will apply to package pricing for all dates on or after January 1st, 2017.

## Additional Inclusions

- Additional Inclusions within the per head package price**
- All tables in the restaurant will be clothed with white linen
  - For formal dining functions we will provide linen napkins
  - Your supplied celebratory cake can be cut into canapé style slices and served on platters with tea and coffee (there is no cakeage fee)
  - Staffing (Ratio 1:10)
  - Personalised menus printed with individual guest names (to act as place cards)

### Minimum Spend Requirements

Aqua Dining does not charge venue hire fees, however minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least the quoted minimum spend requirement on food and beverages in order to reserve Aqua Dining exclusively for your function. Minimum spend requirements are available on request.





# FORMAL DINING SAMPLE MENU

## Canapés (served roving on arrival)

Carpaccio of salmon, baby capers, lemon & olive oil *gf*

Saffron arancini filled with smoked mozzarella, basil pesto *v*

## At the table

Ormeeggio Bakery organic sourdough bread served with olive oil

## Entrée (served alternately)

Scallops, tamarillo, lumpfish roe *gf/df*

*and*

Risotto, red capsicum, buffalo mozzarella, anchovy crumbs

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## Mains (to order, selected from)

Kingfish, green peas, brown butter, buttermilk

Beef short rib, cassava, porcini puree, white balsamic *gf*

Orecchiette, Sicilian pesto, salted ricotta *v*

## Sides

Mixed leaf salad, radish, verjuice

Cocktail potatoes, garlic, rosemary

## Dessert (served alternately)

Coconut & lemon rice pudding, berry jam, caramelised pistachio

*and*

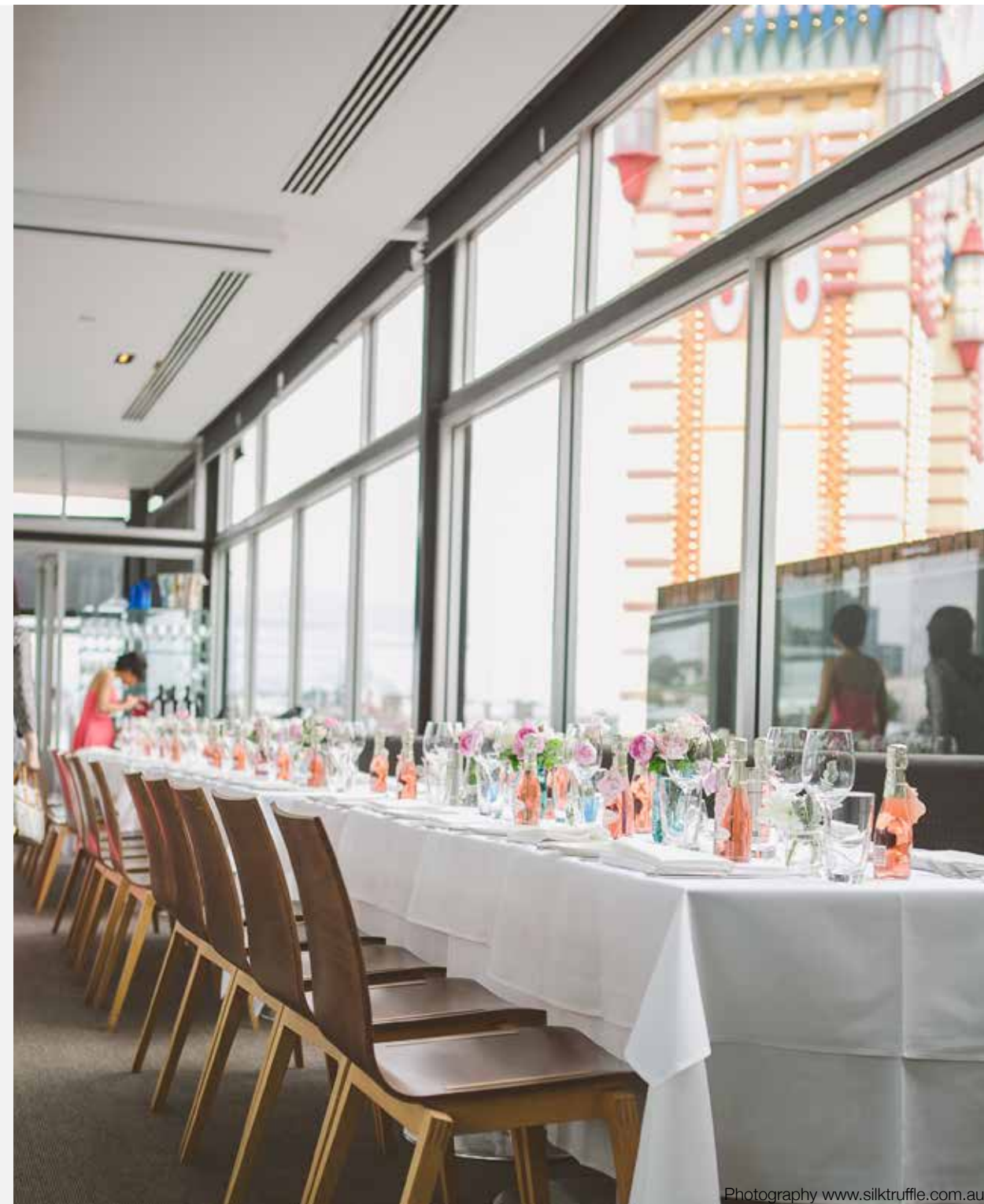
Banana mousse, salted caramel, caffè latte gel *gf*

*Please note dessert can be replaced by 2 roving dessert canapés (available on request)*

## Espresso coffee & tea with petit fours

*v: vegetarian      gf: gluten free      df: dairy free*

*Please note: This is a sample menu only. Menus are subject to change.*



# COCKTAIL STYLE SAMPLE MENU

Please select 8 canapés (from cold / hot / dessert) + 2 substantials

## Cold Canapés

Freshly shucked oysters: natural or freeze-dried raspberries *df/gf*  
Carpaccio of salmon, baby capers, lemon & olive oil *gf*  
Crudo di manzo: small dice of raw beef, lemon, parmesan & parsley *gf*  
Truss cherry tomatoes, filled with buffalo mozzarella & basil pesto *v/gf*  
Eggplant rotolo, spinach, artichoke & ricotta *v/gf*  
Terrine of smoked salmon & dill crème fraîche *gf*  
Prosciutto and melon *gf*  
Caponata crostini *v*  
Black olive, white anchovy & smoked mozzarella crostini  
Mini panini, roast red capsicum, artichoke & provolone cheese *v*  
Mini panini, coppa, grilled eggplant & semi-dried tomatoes

## Hot Canapés

Whitebait fritters, citrus mayonnaise  
Fried calamari, garlic, parsley mayonnaise  
Seared scallops, salmoriglio dressing *gf*  
Char-grilled prawns, gremolata salsa *gf*  
Char-grilled quail breast, balsamic reduction *gf*  
Chicken, lemon and oregano skewers, lemon oil *gf*  
Pork fillet and sage skewers *gf*  
Saffron arancini filled with smoked mozzarella, basil pesto *v*  
Beef, red wine, parsley & garlic skewers *gf*  
Tartlet of potato & gorgonzola cheese, mascarpone *v*  
Tartlet of portobello mushrooms & rosemary, white truffle salsa *v*  
Char-grilled Italian sausages, either hot or mild *gf*

## Dessert Canapés

Cannoli, sweet vanilla & chocolate ricotta filling  
Tiramisu  
Limoncello mousse *gf*  
Chocolate tartlets  
Zuppa inglese (trifle)  
Strawberry mascarpone tartlets

## Substantials

Potato gnocchi, buffalo mozzarella, basil & tomato sugo *v*  
Saffron egg penne, bangalow pork & fennel sausage sauce  
Roasted pumpkin, ricotta, lemon & sage tortellini  
Risotto of mushrooms, herbs and fontina cheese *v/gf*  
Risotto of prawns, peas & parsley *gf*  
Risotto of chicken, cherry tomatoes, olive and capers *gf*  
Crumbed fish & chips  
Chicken cacciatore, white bean puree *gf*  
Braised veal shoulder, soft creamy polenta *gf*

*v: vegetarian*

*gf: gluten free*

Please note: This is a sample menu only. Menus are subject to change.

# BEVERAGE PACKAGES

## Premium Beverage Package

**Sparkling Wine (included)**

NV Evans & Tate “The Go Between” Pinot Noir Chardonnay, Margaret River

**White Wine (select one)**

2014 Evans & Tate Gngangara Sauvignon Blanc, Margaret River

2014 Evans & Tate Gngangara Chardonnay, Margaret River

**Red Wine (select one)**

2013 Evans & Tate Gngangara Cabernet Merlot, Margaret River

2012 Evans & Tate Gngangara Cabernet Sauvignon, Margaret River

2012 Evans & Tate Gngangara Shiraz, Margaret River

**Beer (select two)**

James Boag’s

Peroni

Bilpin Cider

Cascade Light (included as third option)

Fruit Juices, soft drinks, still and sparkling water will be available.

In addition, with coffee/tea, Port and Frangelico will be offered to all guests.

Unlimited\* house spirits may be included at a premium of \$25.00 per person.

\*RSA applies

**Pricing:** The premium beverage package is included within your standard package and is served for the duration of the function.

Please note: This is a sample beverage package only. Beverages are subject to change.

## Deluxe Beverage Package

**Sparkling Wine (included)**

NV Paul Louis Chardonnay, Loire, France

**White Wine (select one)**

2013 Aramis Vineyards, Sauvignon Blanc, Adelaide Hills

2012 Aramis Vineyards, Chardonnay, Adelaide Hills

**Red Wine (select one)**

2011 Aramis Vineyards, Shiraz, McLaren Vale

2012 Aramis Vineyards, Cabernet Sauvignon, McLaren Vale

**Beer (select three)**

Menabrea (Italy)

James Boag’s

Peroni

Bilpin Cider

4 Pines Pale Ale

4 Pines Kolsch

Cascade Light (included as forth option)

**Pricing:** The deluxe beverage package is \$10 per head in addition to the package price and is served for the duration of the function.

Please note: This is a sample beverage package only. Beverages are subject to change.

# BEVERAGE PACKAGES

## Superior Beverage Package

### Sparkling Wine (select one)

NV Carpene Malvolti - Prosecco Valdobbiandene Superiore Docg Veneto, Italy  
NV Arras 'Brut Elite' Pinot Noir - Chardonnay, Multi-region, Tas

### White Wine (select one)

2013 Bollini, Trentino Doc, Pinot Grigio, Trentino, Italy  
2013 Tiefenbrunner, Alto Adge Doc, Sauvignon Blanc, Alto Adige, Italy  
2014 Brokenwood, Semillon, Hunter Valley, NSW

### Red Wine (select one)

2012 RockBare, Shiraz, McLaren Vale, SA  
2010 Monte Antico, Toscana Igt Sangiovese-Merlot-Cabernet Sauvignon, Tuscany, Italy  
2013 Cielo 'Kasaura', Montepulciano D'Abruzzo Doc, Montepulciano, Abruzzo, Italy

### Rosé (included)

2013 Mazzei Belgardo – Toscana IGT Sangiovese-Syrah, Tuscany, Italy

### Beer (select three)

Menabrea (Italy)	James Boag's
Peroni	Bilpin Cider
4 Pines Pale Ale	4 Pines Kolsch
Cascade Light (included as fourth option)	

**Pricing:** The superior beverage package is \$20 per head in addition to the standard package price and is served for the duration of the function.

*Please note: This is a sample beverage package only. Beverages are subject to change.*





# FORMAL DINING SAMPLE ITINERARY

## Lunch (12.00pm - 4.30pm)

12:00 pm	Arrival of guests Beverages and 2 chef's choice canapés are served
12:30 pm	Guests seated
12:40 pm	Orders are taken for main course
12:50 pm	Ormeggio Bakery organic sourdough served
1:00 pm	Entrée (set or alternate service)
1:30 pm	Possible celebratory speeches or welcome
2.00 pm	Main course with sides
2:40 pm	Supplied celebratory cake is cut (if applies)
3:00 pm	Serving of plated dessert, or 2 roving dessert canapés
3:10 pm	Celebratory cake slices served (if applies)
3:30 pm	Espresso coffee & tea / Port & Frangelico
4:15 pm	Bar to close
4:30 pm	Conclusion

## Dinner (6.30pm - 11.30pm)

6:30 pm	Arrival of guests Beverages and 2 chef's choice canapés are served
7:10 pm	Guests seated
7:20 pm	Orders are taken for main course
7:30 pm	Ormeggio Bakery organic sourdough served
7:40 pm	Entrée (set or alternate service)
8:10 pm	Possible celebratory speeches or welcome
8:30 pm	Main course with sides
9:10 pm	Supplied celebratory cake is cut (if applies)
9:40 pm	Serving of plated dessert, or 2 roving dessert canapés
10:00 pm	Celebratory cake slices served (if applies)
10:30 pm	Espresso coffee & tea / Port & Frangelico
11:15 pm	Bar to close
11:30 pm	Conclusion



# COCKTAIL STYLE SAMPLE ITINERARY

## Lunch (12.00pm - 4.30pm)

12:00 pm	Arrival of guests Beverages are served
12:15 pm	Canapé service to commence
2:00 pm	Possible celebratory speeches or welcome <i>Food service to be paused during speeches, beverages service will continue</i>
3:00 pm	Supplied celebratory cake cut and served to guests (if applies)
3:30 pm	Coffee & tea / Port & Frangelico
4:15 pm	Bar to close
4:30 pm	Conclusion

## Dinner (6.30pm - 11.30pm)

6:30 pm	Arrival of guests Beverages are served
6:45 pm	Canapé service to commence
8:30 pm	Possible celebratory speeches or welcome <i>Food service to be paused during speeches, beverages service will continue</i>
9:30 pm	Supplied celebratory cake cut and served to guests (if applies)
10:30 pm	Coffee & tea / Port & Frangelico
11:15 pm	Bar to close
11:30 pm	Conclusion





# ADDITIONAL INFORMATION

## Premium Upgrades

### Premium Upgrades available for your consideration

- Entrée to order \$10 per person
- Dessert to order \$10 per person
- Deluxe beverage package \$10 per person
- Superior beverage package \$20 per person
- Inclusion of second white wine \$5 per person
- Inclusion of second red wine \$5 per person
- House spirits package \$25 per person
- Cocktails on arrival \$16 per cocktail (pre-ordered)
- Additional chef's choice canapés \$6 per person, per selection
- Additional choice canapés \$9 per person, per selection
- Additional substantials \$11 per person, per selection
- Shared antipasto platters \$40 per platter
- Shared cheese platters \$40 per platter
- Children's meals \$40 per child (child's main, dessert and non-alcoholic beverage package)
- Service meals \$40 per person

Please contact us on (02) 9460 0048 or email [events@aquadining.com.au](mailto:events@aquadining.com.au) for more information or to arrange a viewing.

## Tailored Packages

Our dedicated events coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing Aqua Dining to meet specific and personalised requests.

## Preferred Suppliers

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport, music etc.

## Visit Us

One of our dedicated event coordinators would be delighted to meet with you to show you the space. Site visits are available Monday – Saturday by appointment. These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions you may have in person. We can also provide you with our fantastic preferred suppliers list.

**We look forward to hearing from you!**

