



CONGRATULATIONS!

Thank you for considering Aqua Dining for your upcoming wedding celebration! 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 wedding receptions, 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 pre-reception drinks & canapés on our outdoor terrace areas taking in the impressive views, before moving inside for your reception. Aqua Dining can cater for up to 108 guests for formal dining receptions or up to 150 guests for cocktail style receptions.

Located in Milsons Point, just 10 minutes drive from Sydney CBD, you have access to a large number of premium wedding vendors, accommodation and transportation as well as remarkable photo shoot locations. There is also 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 reception will run seamlessly.

For more information contact us on (02) 9460 0048 or weddings@aquadining.com.au



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 receptions are available for Lunch and Dinner 7 Days

Lunch 12.00pm - 4.30pm

Dinner 6.30pm - 11.30pm

Food & Beverage

Formal Dining Receptions

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.

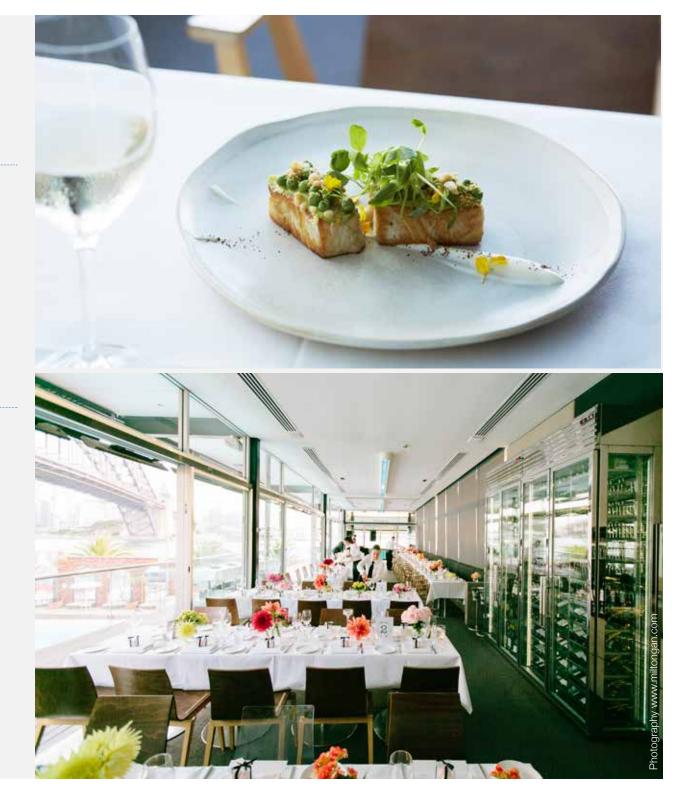
Cocktail Style Receptions

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

Beverage Packages

Our beverage packages showcase an extensive wine list, featuring awardwinning 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.



O2

PRICING

Formal Dining Reception

\$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 reception)
- Shared sides for the tables
- Dessert (set or alternate service) or 2 roving dessert canapés
- Premium Alcoholic & Non-Alcoholic Beverage Package for the reception duration
- Complimentary menu tasting for the Bride and Groom approximately 1 month prior to the reception*

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 Reception

\$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 & Non-Alcoholic Beverage
 Package for the reception 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.
- *Cocktail style menu tastings not available.

Additional Inclusions

Additional Inclusions within the per head package price

- All tables in the restaurant will be clothed with white linen
- For formal dining receptions we will provide linen napkins
- Your supplied wedding 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 wedding reception. Minimum spend requirements are available on request.



GALLERY Alice and Tim













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

Ormeggio 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

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

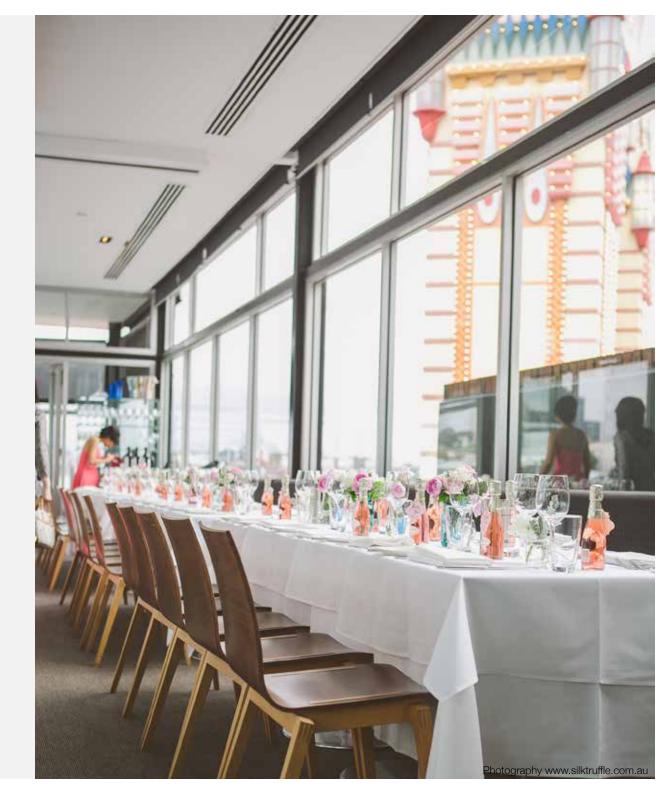
Dessert (served alternately)

Coconut & lemon rice pudding, berry jam, caramelised pistachio and

Banana mousse, salted caramel, caffe 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.



06

COCKTAIL STYLE SAMPLE MENU

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

Cold Canapés

Freshly shucked oysters: natural or freezed dried raspberries gf/df

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 fraiche 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 & rosmary, 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

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 Gnangara Sauvignon Blanc, Margaret River 2014 Evans & Tate Gnangara Chardonnay, Margaret River

Red Wine (select one)

2013 Evans & Tate Gnangara Cabernet Merlot, Margaret River 2012 Evans & Tate Gnangara Cabernet Sauvignon, Margaret River 2012 Evans & Tate Gnangara Shiraz, Margaret River

Beer (select two)

James Boag's

Peroni

Bilpin Cider

Cascade Light (included as third option)

Fruit juices, soft drinks, still & 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 in your standard package and is served for the duration of the function.

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 fourth option)

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

07

BEVERAGE PACKAGES

Superior Beverage Package

Sparkling Wine (select one)

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

Rosé (included)

2013 Mazzei Belgvardo - Toscana IGT Sangiovese-Syrah, Tuscany, Italy

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

Beer (select three)

Menabrea (Italy)

Peroni

Bilpin Cider

4 Pines Pale Ale

4 Pines Kolsch

Cascade Light (included as fourth option)

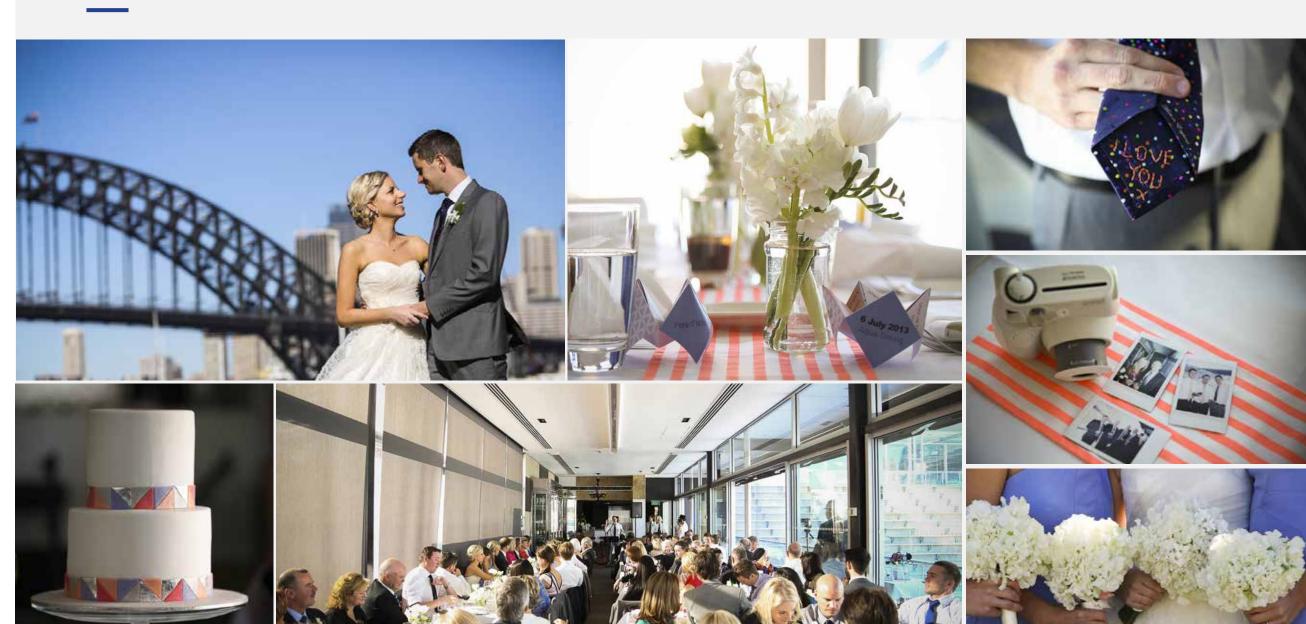
Pricing: The superior beverage package is \$20 per head in addition to the standard package price and is served for the duration of the function.

All non-alcoholic beverages are included in all packages, as per the Premium Beverage Package inclusions.

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



GALLERY Fiona and Nathan



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		
12:35 pm	Entrance of bridal party		
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	Speeches		
2:00 pm	Main course with sides		
2:40 pm	Cutting of the wedding cake & first dance		
3:00 pm	Serving of plated dessert, or 2 roving dessert canapés		
3:30 pm	Coffee & tea / Port & Frangelico		
4:00 pm	Bouquet toss		
4:15 pm	Bride & Groom send-off (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		
7:15 pm	Entrance of bridal party		
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	Speeches		
8:30 pm	Main course with sides		
9:15 pm	Cutting of the wedding cake & first dance		
10:00 pm	Serving of plated dessert or 2 roving dessert canapés		
10:30 pm	Coffee & tea / Port & Frangelico		
10:45 pm	Bouquet toss		
11:15 pm	Bride & Groom send-off (bar to close)		
11:30 pm	Conclusion		



<u>10</u>

COCKTAIL STYLE SAMPLE ITINERARY

Lunch (12.00pm - 4.30pm)

12:00 pm	Arrival of guests	6:30 pm	Arrival of guests
	Beverages are served		Beverages are served
12:20 pm	Entrance of bridal party & welcome speech	6:50 pm	Entrance of the bridal party & welcome speech
12:30 pm	Canapé service to commence	7:00 pm	Canapé service to commence
2:00 pm	Speeches, cutting of the cake & first dance	8:30 pm	Speeches, cutting of the cake & first dance
	Food service to be paused during speeches,		Food service to be paused during speeches,
	beverages service will continue		beverages service will continue
3:00 pm	Serving of dessert canapés & wedding cake canapé slices	9:30 pm	Serving of dessert canapés & wedding cake canapé slices
3:30 pm	Coffee & tea / Port & Frangelico	10:00 pm	Coffee & tea / Port & Frangelico
4:00 pm	Bouquet toss	10:30 pm	Bouquet toss
4:15 pm	Bride & Groom send-off (bar to close)	11:15 pm	Bride & Groom send-off (bar to close)
4:30 pm	Conclusion	11:30 pm	Conclusion

Dinner (6.30pm - 11.30pm)



GALLERY Carmen and Mark















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 weddings@aquadining.com.au for more information or to arrange a viewing.

Tailored Packages

Our dedicated wedding 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 wedding 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!

