





## Wharfside Room

SHOWCASING 180 DEGREES WATER VIEWS  
WITH ITS OWN PRIVATE TERRACE AREA OVERLOOKING  
ABBOTSFORD WHARF

CAPACITY

Up to 75 guests seated or 100 guests canape style



## South Room

FLOOR TO CEILING WINDOWS WITH OPENING GLASS BI-FOLDS  
OVERLOOKING THE CLUBS HISTORIC BOAT HOUSE  
ON THE WATERS EDGE

CAPACITY

Up to 200 guests seated or 300 guests canape style

## Seated Menu

2 COURSE – \$60PP

3 COURSE – \$70PP

\*Room hire, staffing & beverages additional



– SAMPLE MENU ONLY –

## Seated Menu

Please select two options from each course, served alternately  
Freshly baked sourdough bread roll for each guest

### ENTRÉE

- Baby beetroot, goats curd, pickled pearl onion, quinoa, pistachio (V)(GF)
- Heirloom tomato, ricotta, prosciutto, herb pangrattato, basil oil
- Seafood medley of prawns, Sydney rock oysters and smoked salmon (GF)(DF)
- Spiced chicken breast, tahini yoghurt, almond, green herb salad, smoked fetta (GF)
- Salmon ceviche, seaweed, salmon roe, wasabi mayo, pomegranate (GF)(DF)
- Seared scallops, carrot puree, heirloom carrot, crispy pancetta (GF)
- Sweet soy glazed pork belly, asian salad, lettuce, fried onion (DF)
- Grilled king prawns, asparagus, romesco, chorizo, saffron aioli (GF)(DF)

### MAIN

- Spinach & ricotta tortellini, herb ricotta, baby green peas, truffle cream sauce (V)
- Barramundi fillet, herb potatoes, spicy mayo, charred broccoli, tomato caper salsa (DF)(GF)
- Salmon fillet, mediterranean bean salad, sweet corn, red peppers, grilled kale, tahini yoghurt (GF)
- Corn fed chicken breast, colcannon, smoky corn salsa, wild mushroom sauce, crispy potato
- Eye fillet, onion puree, roasted potato, mushroom ragu, fried onion, red wine jus (DF)
- Lamb shoulder, roasted baby carrots, brown rice salad, spiced yoghurt, red wine jus (GF)
- Duck breast, cauliflower, radicchio, honey butter carrot, pistachio, quince jus (GF)

### DESSERTS

- Flourless chocolate mousse cake, hazelnut, meringue, raspberry
- Apple & blueberry shortcake, calvados anglaise
- Butterscotch panna cotta, poached baby pear, candied walnuts
- Sticky date crumble, maple ice cream
- Baked pavlova, seasonal fruit salad, passionfruit compote
- Cherry ripe parfait, white chocolate ganache, pistachio brittle

COFFEE, TEA AND PETITS FOURS

## Cocktail Canape Menu

3 HR / 5 PIECE CANAPE SELECTION – \$40PP  
(2 cold, 2 hot & 1 dessert canape)

4 HR / 7 PIECE CANAPE SELECTION – \$55PP  
(2 cold, 3 hot & 2 dessert canape)

5 HR / 9 PIECE CANAPE SELECTION – \$65PP  
(3 cold, 3 hot & 3 dessert canapés)

\*Room hire, staffing & beverages additional

TALK TO OUR EVENTS SALES TEAM  
TO CREATE YOUR OWN SELECTION



– SAMPLE MENU ONLY –

## Cocktail Canape Menu

### COLD

Bruschetta, tomato salsa, fetta, balsamic (V) (DF)  
Ham hock terrine, cauliflower, apricot, pistachio (GF)  
Beef tataki, pickle onion, shallot, lettuce, soy yuzu dressing (GF)  
Sesame crusted miso tuna, papaya, tobiko, yuzu aioli (GF)  
Smoked salmon, crouton, horseradish cream, salmon caviar, dill  
Seasonal vegetable frittata, tomato relish, fetta (V)

### HOT

Mushroom & pea arancini, parmesan cheese, truffle mayo  
Fish goujons, chips, tartare (DF)  
Scallop, cauliflower, green pea, bacon (GF)  
Panko prawns, sriracha aioli  
Spinach & feta filo (V)  
Chicken skewer, satay sauce (DF)  
Aromatic meat balls, tomato sugo, parmesan (GF)  
Steamed bun, pulled pork, shallot, chipotle mayo (DF)

### DESSERT

Vanilla cannoli  
Lemon meringue tartlet  
Raspberry white chocolate sponge  
Mango coconut panna cotta (GF)  
Chocolate praline cake (GF)  
Selection of macarons

### OPTIONAL EXTRAS

Seasonal fruit platter – \$7.50PP  
Cheese platter, condiments, crackers – \$10PP  
Platter of fresh prawns, condiments, lemon – \$10PP  
Platter of fresh sydney rock oysters, condiments, lemon – \$10PP





## Menu Upgrades & Share Platters

EACH PLATTER CATERS FOR UP TO 10 PEOPLE - PRICE PER PLATTER

Mixed bread & dips	\$60
Fresh fruit platter	\$60
Selection of cheeses, crackers, fresh fruit, accompaniments	\$90
Antipasto: Prosciutto, salami, grilled vegetables, bocconcini, olives, feta, bread	\$130
Assorted mini quiches (30 pieces)	\$90
Smoked salmon on croutons, crème fraiche, dill (20 pieces)	\$90
Arancini of mushroom and peas, parmesan, truffle aioli (30 pieces)	\$90
Vegetarian spring rolls and samosas with sweet chilli dipping sauce (30 pieces)	\$90
Spiced chicken skewers (20 pieces)	\$100
Moroccan lamb souvlaki skewers (20 pieces)	\$100
Salt & pepper calamari, chips, lemon, tartare sauce (40 pieces)	\$100
Gourmet party pies, sausage rolls, tomato sauce (40 pieces)	\$120
Lamb Kofta, tzatziki (30 pieces)	\$140
Fresh king prawns and natural oysters with dipping sauces (40 pieces)	\$180

BEVERAGES AVAILABLE ON A  
CONSUMPTION BASIS OR PACKAGE

## Beverage Menu

SILVER PACKAGE	GOLD PACKAGE
3 HR – \$28PP	3 HR – \$35
4 HR – \$31PP	4 HR – \$38
5 HR – \$35PP	5 HR – \$42

\*Room hire & staffing additional

PREMIUM BEVERAGE PACKAGE  
UPGRADES AVAILABLE



– SAMPLE MENU ONLY –

### Silver Package

Choose one white and one red wine

#### SPARKLING WINE

Yellowtail Sparkling – Griffith NSW

#### WHITE WINE

Moore's Creek Sem Sauvignon Blanc – Hunter Valley NSW  
Willowglen Chardonnay – Riverina NSW

#### RED WINE

Moore's Creek Cab Sauvignon – Hunter Valley NSW  
Willowglen Shiraz Cabernet – Riverina NSW

#### BEER

Hahn Premium Light  
Tooheys New

#### SOFT DRINK AND JUICE

– SAMPLE MENU ONLY –

### Gold Package

Choose one white and one red wine

#### SPARKLING WINE

Redbank Emily Brut Chardonnay Pinot Noir – King Valley VIC

#### WHITE WINE

Old Winery Sauvignon Blanc – Hunter Valley NSW  
Oxford Landing Chardonnay – South Australia

#### RED WINE

Old Winery Cabernet Merlot – Hunter Valley NSW  
Oxford Landing Shiraz Cabernet – South Australia

#### BEER

Hahn Premium Light  
Hahn Super Dry

#### SOFT DRINK AND JUICE

Offering impeccable service and quality  
food with modern style and sophistication  
in a picturesque waterfront setting.

Let us make your event  
memorable.



## Styling Upgrades

SPEAK TO OUR EVENT SALES TEAM FOR INHOUSE  
STYLING GUIDE FOR YOUR EVENT  
INCLUDING DANCE FLOOR, FLOWER WALLS,  
CHAIRS & LIGHTING PACKAGES

Our convenient locale on the water at Abbotsford Point  
offers the various options of transport via bus, river cat or water taxi  
providing a memorable journey for your guests or enjoy  
ample parking spaces within the grounds.

[dedesgroup.com.au](http://dedesgroup.com.au)