



*Café del Mar*  
SYDNEY

# EVENTS & CELEBRATIONS

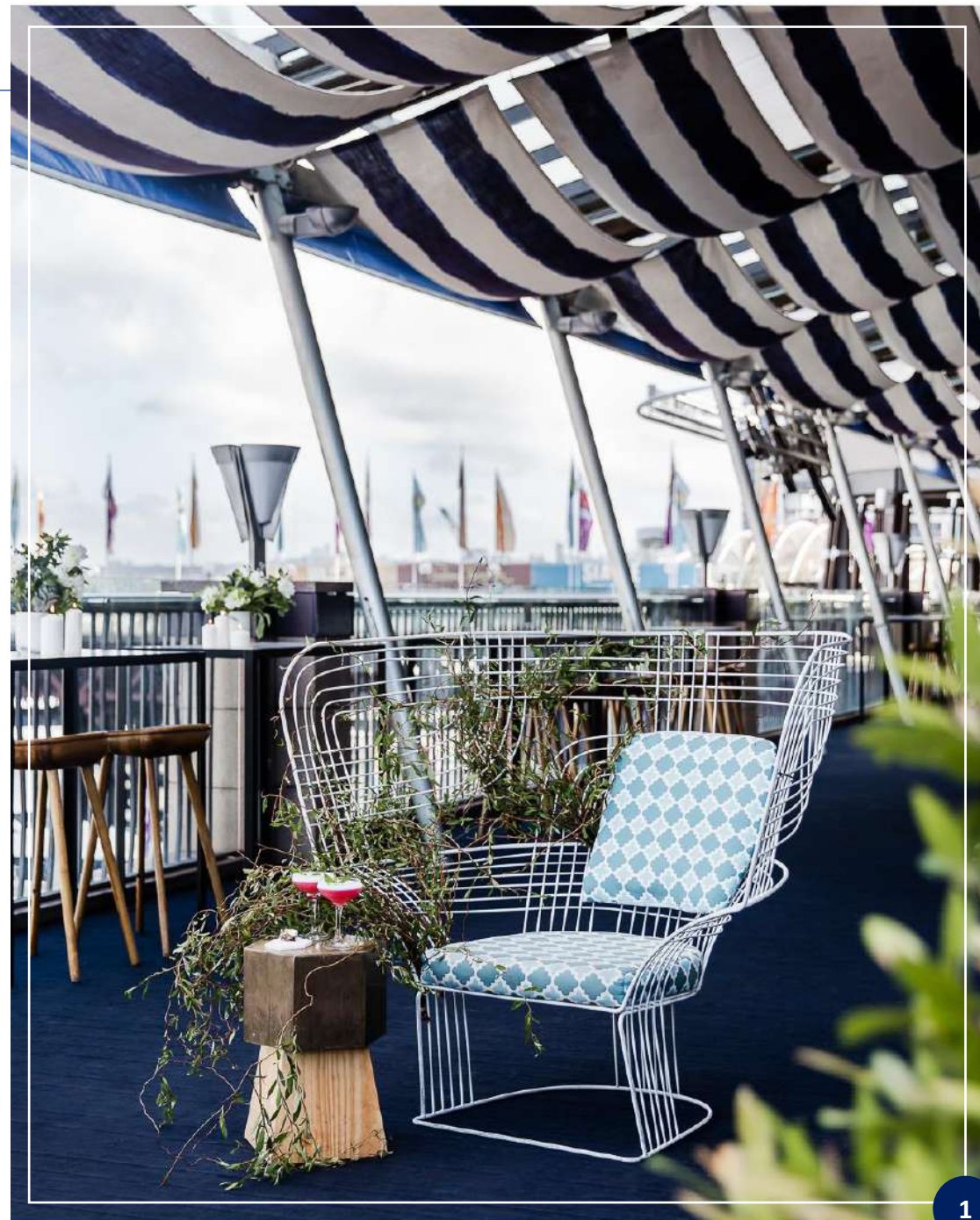
# WHO WE ARE

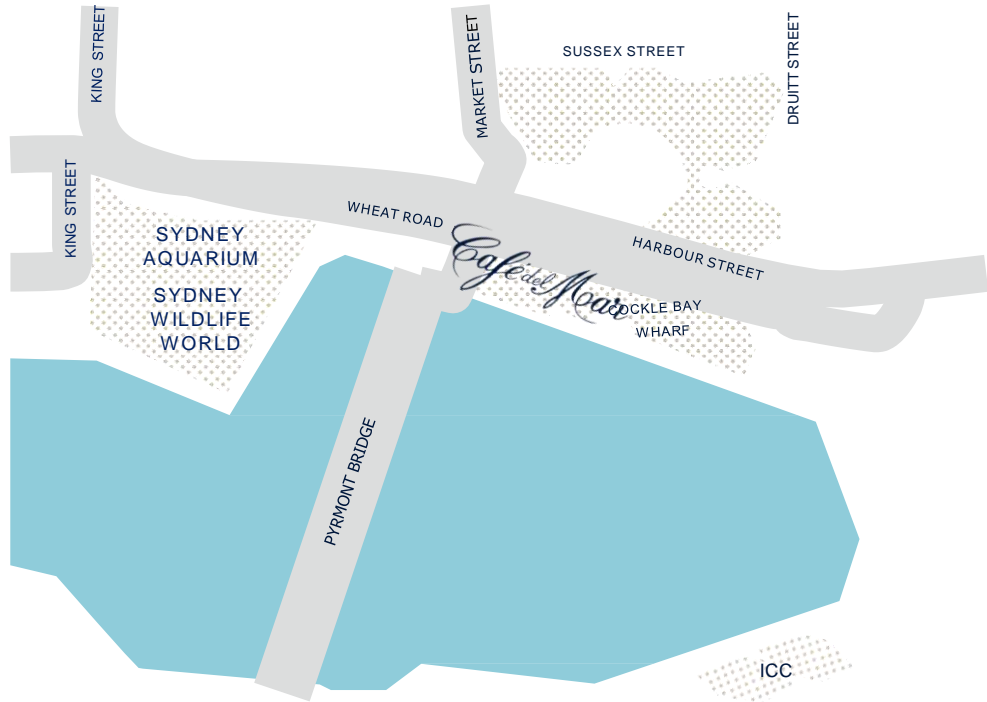
**Café del Mar Sydney** is part of a global brand with popular venues around the world. Famous for spectacular sunset views, premium dining, and the globally loved Café del Mar chill house music brand.

**Café del Mar** was founded on June 20th 1980 in San Antoni de Portmany on the Spanish island of Ibiza.

In Sydney it is one of the city's best kept secrets – a hidden gem offering a rooftop, waterfront Mediterranean style experience with a restaurant, open air bar and sparkling views of Darling Harbour.

The perfect setting for an amazing roll call of international DJ acts and an annual calendar of big ticket events.










# 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](mailto:functions@cafedelmar.com.au)

-  35 Wheat Rd, Sydney
-  Private boat & water taxi at Darling Harbour Marina
-  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 exclusive terraces, a spectacular outdoor 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 and board meetings to networking breakfasts, birthdays, engagements and other celebrated events. Consistently working diligently to create personal and unique experiences for clients and their guests.

**Café del Mar Sydney** retains a handful of carefully curated florists, event stylists, photographers and other niche suppliers in order to ensure that every single detail is proactively and thoughtfully taken care of.



# COVID – 19 SAFE

## What controls are currently in place?

Cleaning and disinfecting in accordance with guidance from Safe Work Australia and public health authority.

auto sanitizing units available throughout the venue.

Additional cleaning of high traffic surfaces including counters, handrails, doors, till, phones, keyboards and EFTPOS facilities. Customers will only touch items within their own personal space., menus will be laminated and sanitized between every use.

Considerations taken to shared cutlery and dishes, with each individual offered their own cutlery.

Physical distancing

Cashless payments preferred.

Posters on hand washing are prominent in the venue and hand washing facilities are available in the bathrooms.

**PLEASE NOTE CAFÉ DEL MAR ONLY ACCEPTS FULLY VACCINATED ATTENDEES UNLESS A MEDICAL EXCEPTION IS SUPPLIED ON ENTRY**

Restaurant - 322 Square metres

Terrace - 260 Square metres



# EVENT SPACES

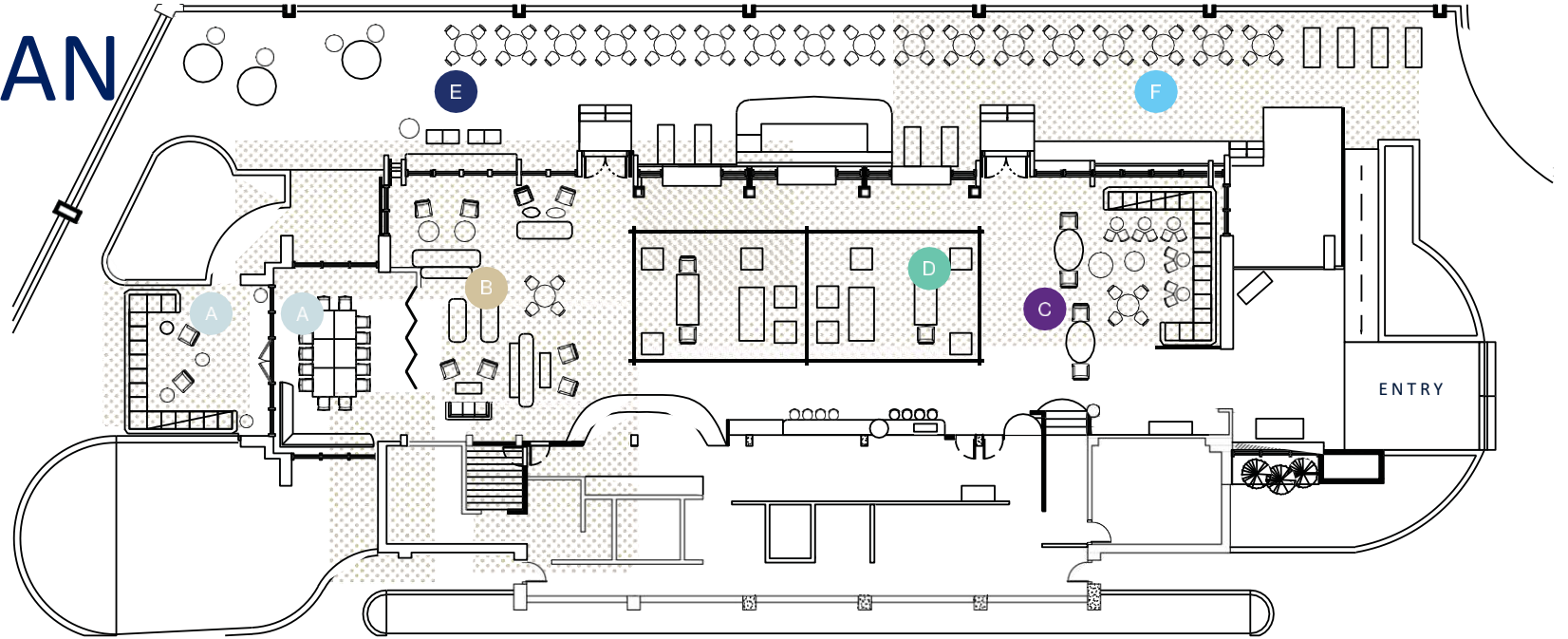
- 1 Main Dining Room
- 2 Rooftop Terrace
- 3 Lounge
- 4 Private Dining Room



Please note:  
\*No minors permitted on the rooftop terrace at all times

\*All evening events 18+ only for Private dining room

# FLOOR PLAN

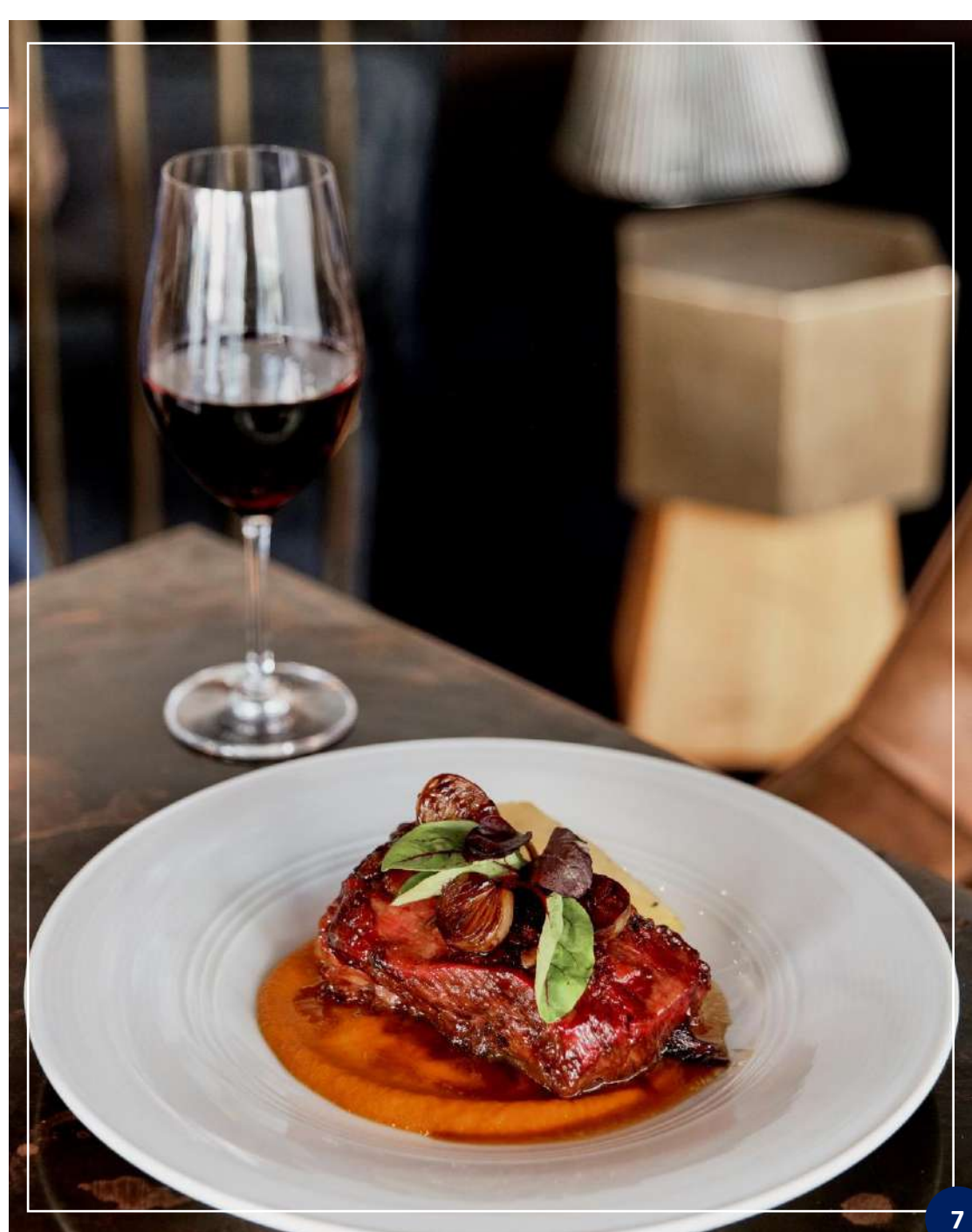


<span style="color: #4682B4;">●</span> A	PRIVATE DINING ROOM + SUNSET DECK	26 Seated / 60 Standing	
<span style="color: #FFD700;">●</span> B	INSIDE LOUNGE	30 Standing	
<span style="color: #800080;">●</span> C	CASUAL DINING	30 Seated / 30 Standing	
<span style="color: #3CB371;">●</span> D	MAIN DINING TENT	60 Seated	
<span style="color: #000080;">●</span> E	SOUTH TERRACE	200 Standing	
<span style="color: #00BFFF;">●</span> F	NORTH TERRACE	150 Standing	
<span style="color: #000080;">●</span> E	<span style="color: #00BFFF;">●</span> F	TERRACE EXCLUSIVE	350 Standing
	FULL VENUE	100 Seated / 650 Standing	
		180 Seated with external furniture hire	

# DINING AT CAFÉ DEL MAR

The Mediterranean palette is perfect for private events and complemented by a choice of delicious canapés, creative set menus and impressive experience stations.

Each item is proudly made fresh in house, with premium locally grown ingredients, by Chef and his hand picked team.





# CANAPÉ PACKAGE

## 1 HOUR PACKAGE

### Pre Meal Canapés- \$25pp

- 2 cold standard canapés
- 2 hot standard canapés

## 2 HOURS PACKAGE

### Light Bite - \$35pp

- 4 cold standard canapés
- 3 hot standard canapés

## 3 HOURS PACKAGE

### Moderate Meal - \$50pp

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

## 4 HOURS PACKAGE

### Substantial - \$70pp

- 6 cold standard canapés
- 5 hot standard canapés
- 2 substantial canapés

## 5 HOURS PACKAGE (Available for venue book out events only)

### Substantial - \$90pp

- 6 cold standard canapés
- 6 hot standard canapés
- 2 substantial canapés
- 1 paella station



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

Additional: standard canapés \$5 per item, substantial canapés \$9 per item

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

# CANAPÉ MENU

## STANDARD HOT

- Fried zucchini blossom, ricotta cheese, lemon, thyme, roast capsicum sauce (V, GF)
- Truffle and goat cheese croquettes, oven roasted tomato (V)
- Arancini taleggio, mixed herbs, oven roasted tomato (V)
- Pan fried chorizo, red wine, honey, confit garlic (GF,DF)
- Mini blue swimmer crab cakes, coriander, sweetcorn (GF,DF)
- Croquetas de jamón, parmesan, smoked paprika aioli
- Sweet potato, chickpea, garlic, coriander falafel, tzatziki (V, GF)

## STANDARD COLD

- Salt-roasted beetroot, orange segments, chive oil, avocado (V,GF, VE)
- Rockmelon, Jamón, buffalo mozzarella, basil, balsamic (GF)
- Heirloom tomato bruschetta (V)
- Sydney Rock oysters, red wine mignonette (GF)
- Prawn tartar, chilli, garlic, citrus salsa (GF,DF)
- King fish ceviche, spanish onion, red chilli, tomato, avocado, coriander, lime, olive oil (GF, DF)
- Chicken rilette, croute, pimento fresca, olive crumb

## SUBSTANTIAL

- Carnaroli risotto, roast beetroot, goats cheese, wild mushroom, pine nuts, radish (V, GF)
- Crispy calamari, harissa spiced, lime, coriander, saffron aioli (GF)
- Beef sliders, aged cheddar, chipotle mayonnaise
- Haloumi sliders, aged cheddar, chipotle mayonnaise (V)
- Penne carbonara, pancetta, egg yolk, Parmigiano
- Housemade fish & chips, lemon tartare
- Albondigas beef meatballs, chilli, coriander, salsa de tomate (GF,DF)

# SET MENU

## SET MENU #1 \$65 (Feast Menu)

Bread & Oil

Selection of 6 shared items for the table

Chefs selection of seasonal vegetables

## SET MENU #2 \$70

Bread & Oil

Choice between 2 entrees and 2 mains (each guest will receive 1 dish per course)

Chefs selection of seasonal vegetables & potatoes

**\*Add choice of 2 desserts - \$12 pp**

## SET MENU #3 \$80

Bread & Oil

Marinated olives

Choice of 3 entrees and 3 mains (each guest will receive 1 dish per course)

Chefs selection of seasonal vegetables & potatoes

**\*Add choice of 3 desserts - \$15 pp**



# SET MENU

## SET MENU #1- \$65pp (Feast Menu)

Focaccia bread with olive oil and balsamic vinegar

### ENTRÉE to share

- Smoked chicken salad, crisp cos lettuce, cherry tomato, eggs, pancetta, white anchovy, parmesan dressing, crostini.
- Jamon and tomato crostini, apple balsamic
- Fried zucchini blossom, ricotta cheese, lemon, thyme, roast capsicum (V, GF)
- Calamari, Harissa spiced, flashed fried, lime, coriander, saffron aioli (GF)

### MAIN COURSE to share

- Char-grilled chicken breast, harissa chilli, red cabbage slaw, chicken jus (GF)

### SIDES

- Medley of baby carrots, orange glaze (V, GF)
- Roast pumpkin, za'atar yoghurt, chilli (GF, V)

### DESSERT

- Mini sunset – milk chocolate mousse, salted caramel, roasted almond power

## SET MENU #2 - \$70pp

Focaccia bread with olive oil and balsamic vinegar

### ENTREE (each guest will receive 1 dish)

- Calamari, Harissa spiced, flashed fried, lime, coriander, saffron aioli (GF)
- Caprese "Moderna", buffalo mozzarella, house vine heirloom tomato's, basil, balsamic glaze (GF, V)

### MAIN COURSE (each guest will receive 1 dish)

- Slow cooked beef cheek, sauteed asparagus, roasted baby beetroot, soubise sauce (DF)
- Pan seared salmon, potato and herb rosti, seafood velouté, crispy capers, basil oil (GF,DF)
- Chefs selection of seasonal vegetables & potatoes (GF, V)

### DESSERT - Additional \$12 pp (each guest will receive 1 dish)

- Vanilla panna cotta, pineapple carpaccio, seasonal berry coulis
- Double chocolate mousse, chocolate sponge, coconut tuille, seasonal berries, passionfruit gel

## SET MENU #3 - \$80pp

Marinated olives and house made focaccia to share

### ENTREE (each guest will receive 1 dish)

- Seared marinated octopus, fava, chilli, tomato, onion (GF, DF)
- Croquetas de jamón, parmesan, smoked paprika aioli
- Sweet potato, chickpea, garlic & coriander falafel, tzatziki (GF,V)

### MAIN COURSE (each guest will receive 1 dish)

- Riverina Sirloin steak, sautéed asparagus, café de paris butter, red wine jus (GF)
- Char-grilled chicken breast, harissa chilli, crushed baby potato, red cabbage slaw, chicken jus (GF)
- Pan seared Kingfish, roast kipfler potatoes, seafood velouté, crispy capers, basil oil (GF)
- Chefs selection of seasonal vegetables & Potatoes (GF, V)

### DESSERT - Additional \$15 pp (each guest will receive 1 dish)

- Chocolate sunset, milk chocolate mousse, salted caramel, almond powder
- Orange crème brulee, coconut sable
- Chefs selection of Australian & International cheeses, condiments, lavosh

# LONG LUNCH MENU

Only available lunch time in the dining room

## LONG LUNCH MENU - \$60pp

*Cocktail on arrival*

Focaccia bread, olive oil, olives

### SHARED ENTRÉES

Fried zucchini blossoms, ricotta cheese, lemon, thyme, roast capsicum sauce

Jamon and tomato crostini, apple balsamic

### MAINS (one per guest)

Pan seared salmon, potato and herb rosti, seafood velouté, crispy capers, basil oil (GF,DF)

Char-grilled chicken breast, harissa chilli, red cabbage slaw, chicken jus (GF)

### SHARED SIDES

Roast pumpkin, za'atar yoghurt, chilli (V, GF, DF)

Medley of baby carrots, orange glaze (V, GF, DF)

### SHARED DESSERT

Raspberry choux, white chocolate and raspberry ganache, berry crunch, thyme, seasonal berry coulis (N)

## MAKE IT BOTTOMLESS + \$30pp

**Select a Bottomless 2 hours drinks package: (1 selection per group)**

**Includes:** Sangria, Rose, Aperol Spritz by the glass plus Beers and soft drinks.

*\*Bottomless Beverage package must be booked for the entire group*



# EXPERIENCE STATIONS

Experience Stations only available for venue exclusive events

## BBQ SPIT

\$30pp

## PAELLA STATION

\$25pp

## PASTA STATION

\$20pp

## RISOTTO STATION

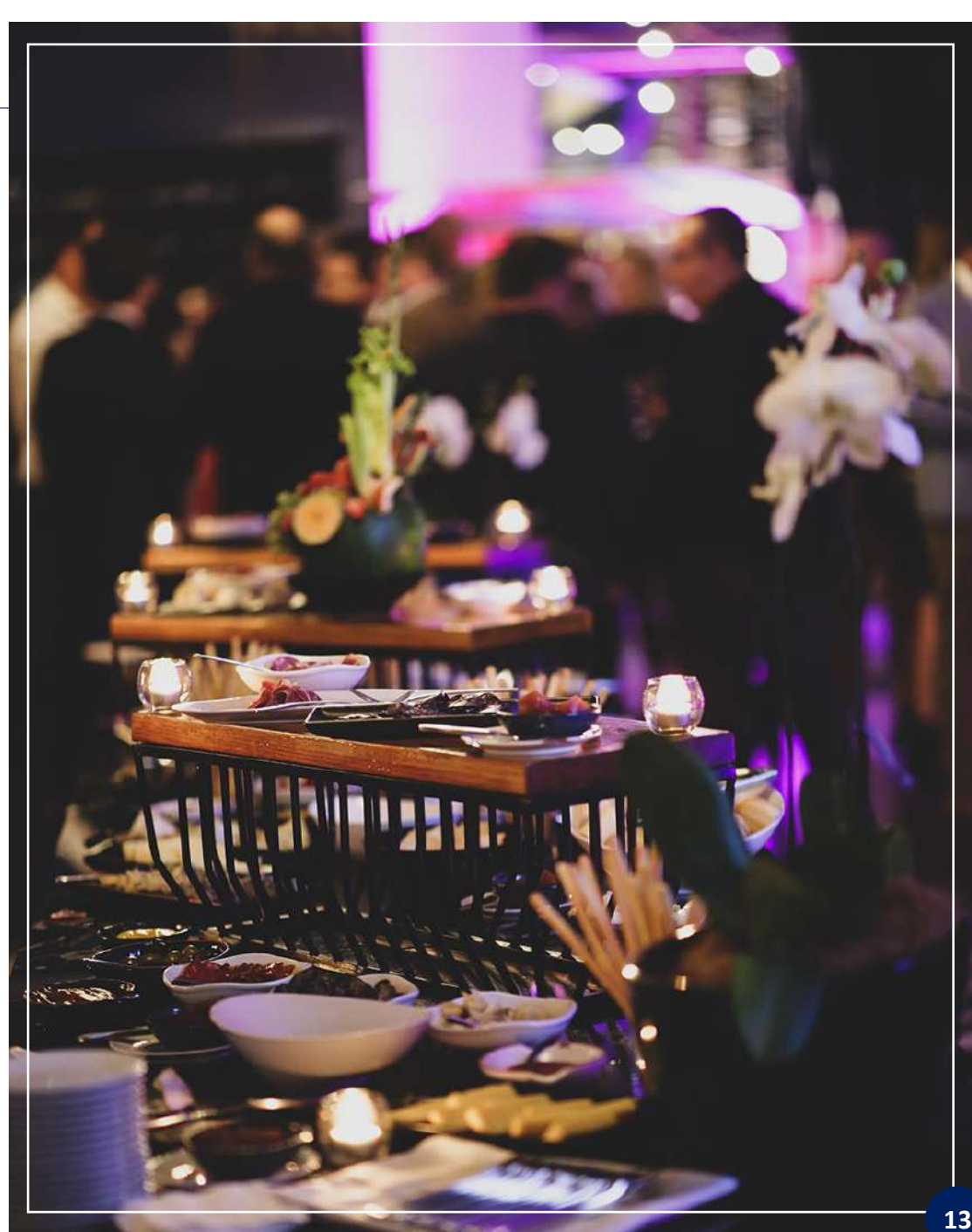
\$25pp

## ANTIPASTO

\$25pp

**Experience Stations only available for venue exclusive events**

A 10% service charge is applied to the final bill on group bookings



# EXPERIENCE STATIONS

## BBQ SPIT

This experience station is served outside on the Terrace only.

Choice of one:

- Pork
- Chicken
- Lamb

Served with two salads\*, condiments and bread rolls

*\*Chef's choice seasonal salads*

## PAELLA STATION

This experience station is served outside on the Terrace only.

Choice of one:

- Traditional seafood
- Chicken & chorizo

Served with green salad and bread rolls

## ANTISPASTO

This experience station is served inside only.

Generous selection of cheeses, cured meats, chargrilled marinated vegetables, olives & grissini, bread, crackers

## PASTA STATION

This experience station is served outside on the Terrace only.

Choice of one:

- Spaghetti carbonara  
Pangrattato, guanciale, yolk
- Gnocchi piemontese, wild mushroom, Romesco, pecorino
- Prawn linguine, Pangrattato, chilli, garlic, lemon

Served with garlic bread and green salad

## RISOTTO STATION

This experience station is served outside on the Terrace only.

Choice of one:

- Lemon and aubergine risotto, baby arugula, extra virgin olive oil
- Brussel sprout risotto, gorgonzola, tarragon, pomegranate
- Smoked chicken and pumpkin risotto, aged parmesan.

Served with green salad

# CAKES & DESSERTS

## CHEESECAKE

Vanilla cheesecake, raspberry jelly, mixed berries, chocolate

**\$115 – 16 serves**

## MOUSSE CAKE

3 layer chocolate mousse cake, Dark, milk and white chocolate layered mousse, chocolate sponge, praline feuilltine, mixed berries

**\$145 – 20 serves**

## MILLE FEUILLE

Mille feuille, layered with puff pastry, vanilla custard and chocolate custard, topped with strawberries, chocolate

**\$125 – 20 serves**

## DESSERT CANAPES

Mini chocolate sunset

Mini lemon meringue

Mini tiramisu

Mini chocolate brownie

Mini pannacotta with berry compote

**\$7.50 each**



**Cakes: order required minimum 10 business days prior to booking, full payment required at time of order.**

No cancellations or refunds.

BYO cake charge - Standard BYO cake charge is \$50.



# BEVERAGE PACKAGES

## STANDARD PACKAGE

2 hours - \$40 p/ person  
3 hours - \$60 p/ person  
4 hours - \$70 p/ person

**Includes:**

- Australian sparkling, red and white wine
- Selection of beers and non-alcoholic drinks

## PREMIUM PACKAGE

2 Hours \$50 p/person  
3 Hours \$70 p/person  
4 Hours \$85 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 \$60 p/person  
3 Hours \$85 p/person  
4 Hours \$100 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 PACKAGES

## STANDARD PACKAGE

### SPARKLING

Australian Sparkling

### WHITE

Australian Sauvignon Blanc

### RED

Australian Shiraz

### BEER

James Boag Premium, Sydney Beer Co. Lager, Peroni, 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

Les Jemelles Rose

### WHITE

Walnut Block Collectables Sauvignon Blanc  
Scarborough Offshoot Chardonnay

### RED

Zilize Selection 23 Pinot Noir  
Lenton Brae Cabernet Merlot

### BEER

Sydney Beer Co. Lager, Peroni, 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 Petit Cordon

### ROSE

Butterfly Kiss Rose

### WHITE

Scarborough Green Label Semillon  
Skipjack Sauvignon Blanc  
Zilzie BTW Pinot Grigio

### RED

Le Bon Pinot Noir  
Sons of Eden 'Marschall' Shiraz  
Mitolo Jester Cabernet Sauvignon

### BEER

James Boag Premium, Sydney Beer Co. Lager, Corona, Coopers Pale Ale, Estrella, 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
- Watermelon and Mint Spritz
- Melon and Lime spritz
- Lychee Spritz

## NEGRONI STATION

Choice of two (\$18 each)

- Classic Negroni
- Negroni 'Sbagliato'
- Negroni 'Americano'
- Boulevardier

## CAIPIROSKA STATION

Choice of two (\$18 each)

- Honey Vodka & Raspberry
- Passion Fruit Caipiroska
- Lychee Caipiroska
- Strawberry Caipiroska

## MOJITO STATION

Choice of two (\$18 each)

- Classic (Lime)
- Passion Fruit
- Lychee
- Strawberry

## BUBBLES BAR

Incl. the following (\$15 each)

- Mimosa (Sparkling Wine, Orange Juice)
- Bellini (Sparkling Wine, Peach Puree)

## GIN TONIC STATION

\$15 each

- Selection of five Premium Gin



# BREAKFAST MENU

Groups 15 - 30 people  
\$60 per person

Baskets of toast, preserves,  
marmalades and butter

Choice of 2 alternate drop plated  
meals

Sharing Station:

A selection of items for your  
guests to graze on

Beverage Package:

Squeezed juices, barista coffee &  
teas

Groups 30+ people  
\$60 per person

Baskets of toast, preserves,  
marmalades and butter

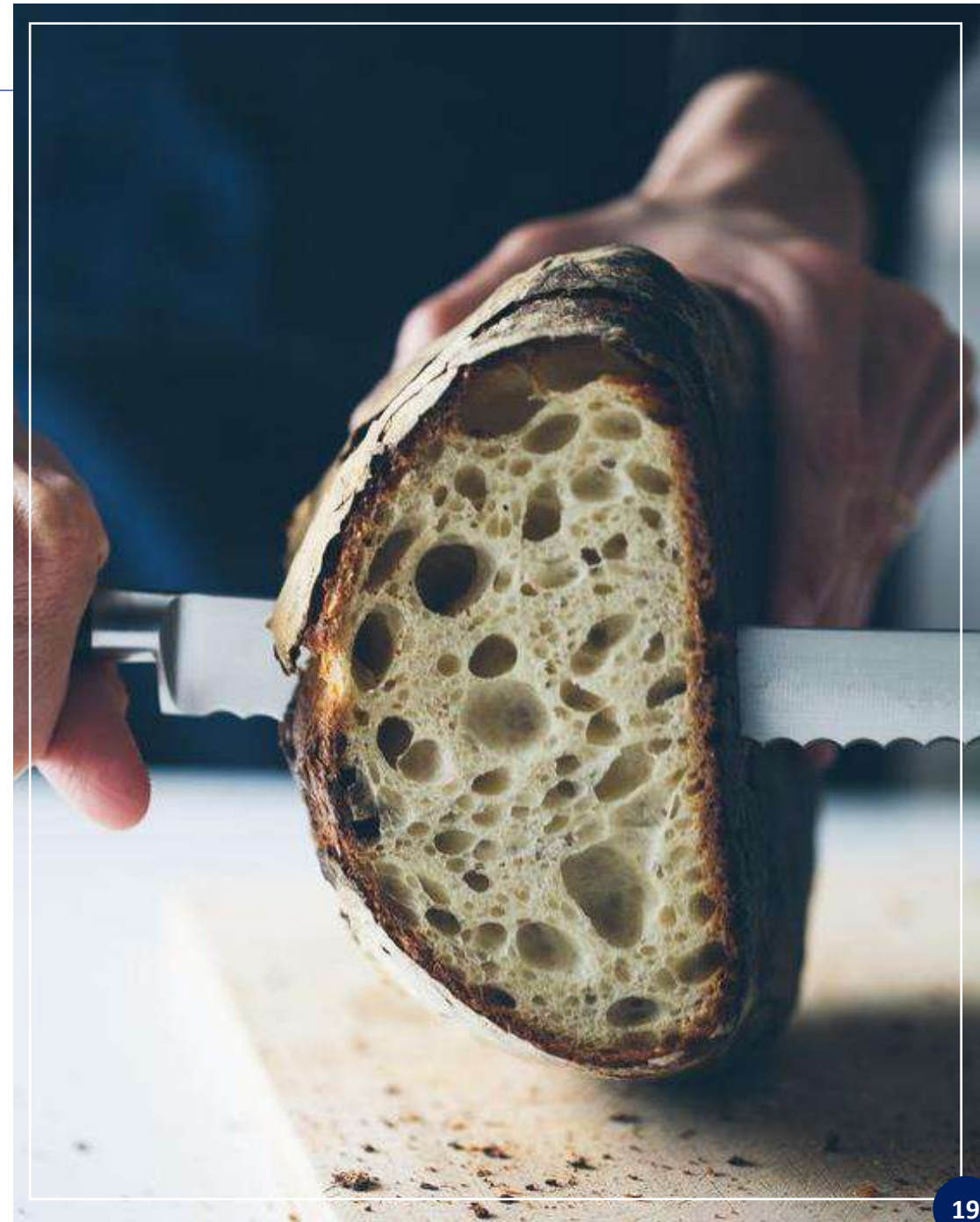
Choice of 2 alternate drop  
plated meals

Sharing Station:

A selection of items for your  
guests to graze on

Beverage Package:

Squeezed juices, French press  
coffee & teas





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