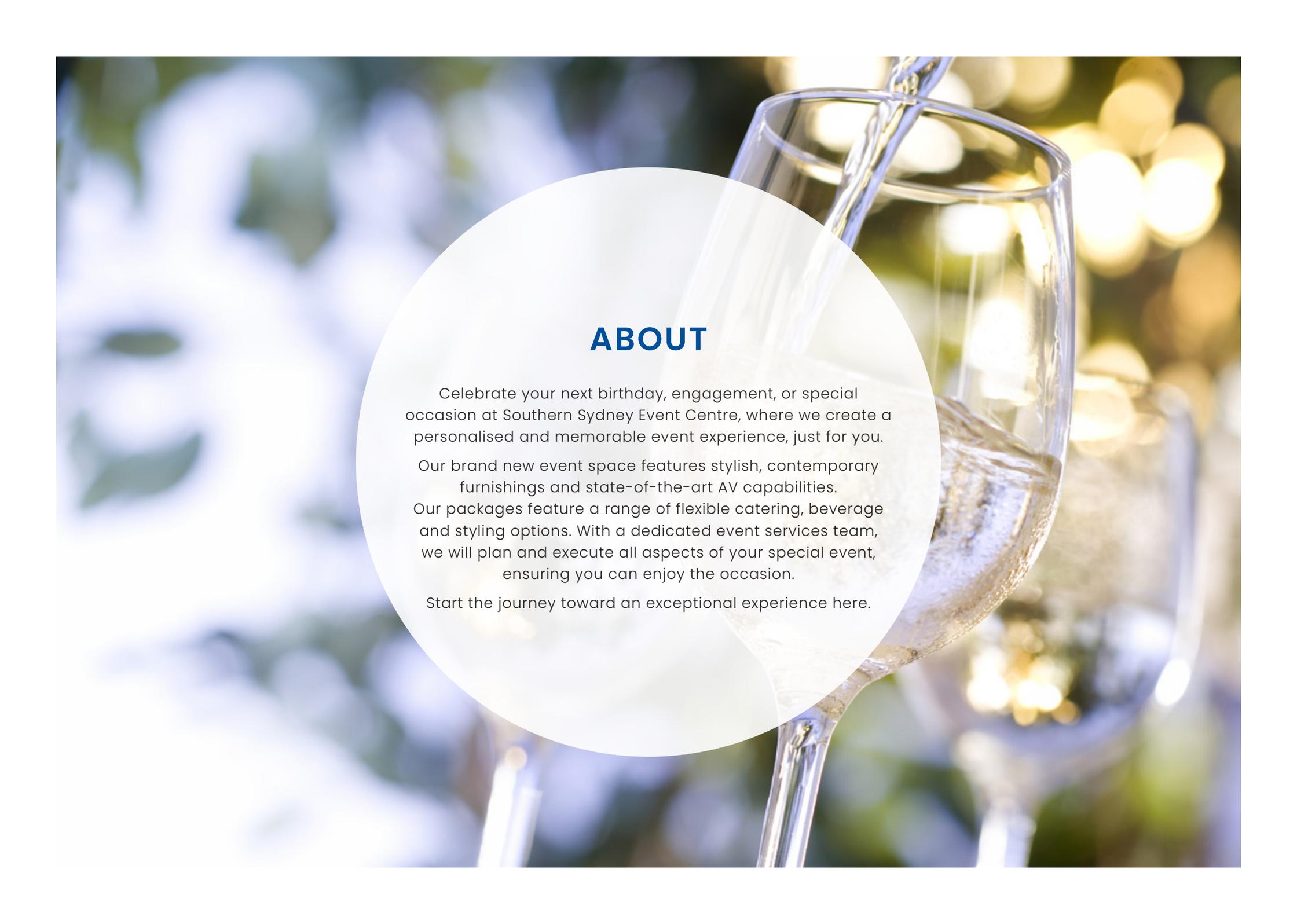




 Southern
SYDNEY
EVENT CENTRE

CELEBRATIONS



ABOUT

Celebrate your next birthday, engagement, or special occasion at Southern Sydney Event Centre, where we create a personalised and memorable event experience, just for you.

Our brand new event space features stylish, contemporary furnishings and state-of-the-art AV capabilities. Our packages feature a range of flexible catering, beverage and styling options. With a dedicated event services team, we will plan and execute all aspects of your special event, ensuring you can enjoy the occasion.

Start the journey toward an exceptional experience here.

CELEBRATIONS



PACKAGE INCLUSIONS

Your choice of our delicious catering menus

Data projector and screen

Decorative centrepieces

White linen tablecloths and napkins

Table numbers

Personalised digital welcome sign

Playlist connectivity

Professional wait staff

Event Supervisor

Professional event specialists to personalise and plan your event

CELEBRATIONS



ROAMING CANAPE MENU

Hot menu items

Chorizo with polenta smoked paprika bites

Glazed BBQ prawn skewer ●

Zatar crusted lamb cutlet with hummus

Beef fillet glazed with béarnaise sauce on wilted spinach ●

Chicken arancini balls with herbs

Chicken satay with peanut sauce

Chilli pork bao buns

Peking duck pancake

Sesame crusted seared tuna with nori flakes and miso curd ●

Vietnamese vegetarian spring rolls ●●

Truffle cauliflower shot with chilli oil and chive ●●

Cold menu items

Smoked salmon tartare on dark rye crostini

Spicy beef tartar with chia crisps

Natural oysters with eschalot vinaigrette ●

Prosciutto, parmesan and basil tortilla roll

Alaskan crab fingers with crème fraiche and lemon

Assorted Nigiri sushi with soy, ginger and wasabi ●

Goats cheese profiterole, truffle honey with pistachio ●

California rolls

Vegetarian rice paper rolls

3 selections \$22 per person

5 selections \$30 per person

7 selections \$38 per person

● Vegetarian ● Gluten Free

*Images are for illustration purposes only

Terms and conditions apply. Room hire additional. Minimum 30 guests.

CELEBRATIONS



CANAPE MENU EXTRAS

Substantial canapes

Beef slider, Roma tomato, oak leaf and aged cheddar

Chicken Katsu slider with pickled cabbage

Prawn roll with shredded lettuce and siracha aioli

Fish and chips with lemon wedge and tartare sauce

Wild mushroom risotto ●

Prawns with Asian Slaw ●

Smoked Yamba prawn with gazpacho and coriander ●

Chicago mini hotdog with relish and American mustard

\$8 per selection

Sweet canapes

Chocolate dipped donut holes ●

Yuzu curd tart ●

Cherry, white chocolate and coconut truffles ●●

Walnut, chocolate brownie with Valrhona chocolate ganache ●

Assorted macaroons ●

Compressed watermelon gin skewers ●

\$6 per selection

Children's cocktail menu

Pepperoni pizza scrolls

Mac and cheese croquettes ●

Mini cheesburgers

Sloppy joe sliders

Nutella scrolls ●

Caramel apple bites ●

\$18 per child

● Vegetarian ● Gluten Free

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CELEBRATIONS



STYLISH STATIONS

Add some visual flair to your event with a gourmet station

Oysters and Prawns

Selection of fresh oysters and King prawns served on ice with a selection of sauces and fresh lemon ●

Market Price

Grazing Station

Selection of Italian cured meats, assorted Australian and international cheeses, marinated and pickled vegetables with condiments, crackers, nuts and brasserie artisan bread

\$25 per person

Paella Station

Seafood paella with prawns, mussels, clams, chorizo, peas, saffron and sofrito ●

Or

Chicken and chorizo paella, saffron, peas and sofrito

\$25 per person

Dessert Station

Assorted individual desserts, chocolate fountain with seasonal fruit skewers, marshmallows, fudge, strawberries and donut holes ●

\$18 per person

● Vegetarian ● Gluten Free

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CELEBRATIONS



BANQUET MENU

Select two options from each course to be served alternately

Entrée

Served with a selection of artisan bread and Pepe Saya butter

Cold Selections

Seafood tasting plate

King prawns, Sydney rock oyster, sashimi tuna, smoked salmon tartare ●

Seared sashimi tuna

Fried beans salad, wild olives, cherry tomatoes, white anchovies ●

Smoked Atlantic salmon

Lemon scented crème fraiche, melba toast

Whiskey-cured beef Sirloin

Pickled vegetable salad ●

Hot Selections

Slow cooked pork belly

Celeriac salad, diced apple ●

Blue swimmer crab and prawn risotto

Saffron, Pernod ●

Twice-cooked goats cheese soufflé

Blistered truss cherry tomato

Roasted Portobello Mushroom

Walnut, coffee sauce ●●

● Vegetarian ● Gluten Free

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CELEBRATIONS



BANQUET MENU

Main Course

Served with roasted kipfler potatoes and seasonal garden salad to the table

From the paddock

Slow-roasted Amelia Park lamb rump

Roasted garlic and potato mash, tomato, Spanish onion confit ●

Grain-fed roasted beef tenderloin

Truffle butter, niçoise vegetables ●

Roasted Angus beef sirloin

Pomme fondant, mushroom ragout, cavolo nero, jus ●

Wagyu beef cheek

Potato puree, asparagus, wild mushroom jus ●

From the ocean

Pan-fried snapper fillet

Tomato salsa, hollandaise, broccolini

Soy caramelised fillet of blue eye cod

Hazelnut, creamy mash, green beans

Crispy skin Atlantic salmon

Asparagus, yuzu cream, finger lime

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CELEBRATIONS



BANQUET MENU

From the farm

Chargrilled corn-fed chicken wrapped in prosciutto
Ricotta, baked chat potatoes, fennel, jus

Pan-roasted chicken breast
Kipfler potato, baby beans, lemon thyme jus ●

Oven-roasted cornfed chicken supreme
Eggplant, chorizo, green asparagus, thyme jus ●

Duo of duck
Fresh thyme, baby leek, potato gratin, jus

From the garden

Pumpkin truffle gnocchi
Sauce vierge, baby chard ●

Wild mushroom fricassee
Poached quail egg, polenta ●

Spinach and ricotta ravioli
Semi dried tomatoes ●

Stuffed field mushroom
Mediterranean style ●

● Vegetarian ● Gluten Free

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CELEBRATIONS



BANQUET MENU

Dessert

Served with freshly brewed coffee and tea to the table

Deconstructed black forest cake

Flourless chocolate cake, dark cherry sorbet, vanilla crème ●●

Seasonal fruits and berries

Yoghurt sorbet, elderflower jelly, raspberry jus ●●

Tuscan dark chocolate and orange tart

Crème fraîche ●

Pineapple and coconut mousse

Caramelised pineapple, rum ●●

Apple and cherry crumble tart

Cream cheese ice cream ●

Vanilla panna cotta

Strawberry jelly, seasonal berries, champagne granita ●●

\$58 per person for two courses

\$72 per person for three courses

● Vegetarian ● Gluten Free

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CELEBRATIONS



CHILDREN'S BANQUET MENU

For children 12 years and under

Select one option from each course

Entree

Mixed sushi plate with soy sauce ●●

Vegetarian frittata with corn salsa ●

Potato skin beef nachos topped with mozzarella

Pepperoni, tomato and basil puffs

Mains

Battered fish and chips with tomato sauce

Chicken schnitzel with chips and gravy

Vegetarian fried rice

Baby back pork ribs with corn on the cob

Spaghetti bolognese with grated parmesan cheese

Dessert

S'mores with chocolate topping ●

New York baked cheese cake ●

Fruit skewers with berry coulis ●●

Oreo ice cream sandwich ●

\$35 per child for two courses

\$41 per child for three courses

● Vegetarian ● Gluten Free

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CELEBRATIONS



CLASSIC BUFFET MENU

Served by our event staff

Accompanied by a selection of artisan bread and Pepe Saya butter. Vittoria coffee and a selection of teas from La maison du thé served on a station.

Choose four cold selections

Selection of Italian cold meats

Beef salad with red onions and capsicum

Salad of cucumber, shrimp with dill and sour cream

Thai chicken salad

Baby spinach and snow pea sprouts with blue cheese dressing ●●

Vegetarian frittata ●

Roasted pumpkin, baby spinach and pine nut salad ●●

Greek salad ●●

Choose four hot selections

Butter chicken

Singapore noodles ●

Sweet and sour pork

Sliced roast beef with sauce béarnaise

Lamb korma curry

Stir fried beef with eschalots, bean sprouts and oyster sauce

Minute steaks with field mushroom sauce

Roasted vegetable lasagne, béchamel and mozzarella ●

Served with an assortment of seasonal vegetables, potatoes and jasmine rice

Selection of accompanying sauces and garnishes

Choose four sweet selections

Fruit salad with seasonal berries ●●

Ricotta fruit tartlets ●

Baked New York cheese cake with caramel macadamia ●

Choux buns filled with banana and chocolate mousse ●

Chocolate mousse with poached William pear ●●

Mini Pavlovas ●●

Apple and raspberry coconut crumble ●

Passionfruit tart with soft meringue ●

\$65 per adult

\$35 per child

● Vegetarian ● Gluten Free

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CELEBRATIONS



PREMIUM BUFFET MENU

Served by our event staff

Accompanied by a selection of artisan bread and Pepe Saya butter. Vittoria coffee and a selection of teas from La maison du thé served on a station.

Choose four cold selections

Tasmanian smoked salmon platter ●

Fresh oysters with lemon and Marie Rose sauce ●

Rare roast beef platter with mixed pickles and horseradish cream ●

Mussel salad with pimentos, garlic and fresh herbs ●

Roasted potatoes & Artichoke, flaked tuna, lemon caper dressing ●

Tomato scented calamari with olive and basil ●

Beetroot and goat's cheese salad with garlic and herb croutons ●

Soya beans and tofu salad, sesame dressing ●●

Couscous with Spanish onions, coriander and preserved capsicum ●

Choose three hot selections

Poached Tasmanian salmon fillet with choron sauce ●

Veal medallions with a green peppercorn sauce ●

Chicken tikka curry with coriander

Baby spinach with feta cheese curry (Palak Paneer) ●

Ravioli stuffed with smoked salmon ricotta and fresh dill

CARVERY STATION

Roasted leg of ham, baked in crusty sour dough

Herb-crusted roast beef with marsala jus

Served with an assortment of seasonal vegetables, potatoes and jasmine rice.

Selection of accompanying sauces and garnishes

Choose four sweet selections

Fresh berries and cream ●●

Flourless chocolate cake ●●

Mini Passionfruit mousse shots ●●●

Selection of assorted eclairs ●

White chocolate mousse with marinated strawberries ●●

Assorted macaroons ●●

Baked New York cheese cake with coulis ●●

Mini choux rings filled with cream & caramelised bananas ●

\$89 per adult

\$40 per child

● Vegetarian ● Gluten Free

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CELEBRATIONS

DELUXE SEAFOOD BUFFET MENU

Served by our event staff

Accompanied by a selection of artisan bread and Pepe Saya butter.
Vittoria coffee and a selection of teas from La Maison du Thé served on a station.

Choose five cold selections

Fresh Sydney rock oysters ●

Mixed sushi platter ●

Cooked whole prawns with lemon and Marie rose sauce ●

Oven roasted sardines with lemon olive oil, crispy baby capers ●

Seafood Caesar salad

Smoked salmon platter with horseradish cream, melba toast

Tomato and Spanish onion salad ●●

Roasted butternut pumpkin salad with baby spinach ●

Farmhouse potato salad with pancetta and grain mustard dressing

Saffron infused glass noodle salad with local seafood ●

Included hot selections

Seafood paella ●

Singapore style chilli crab ●

Asian spiced fish of the day ●

Flat rice noodle with shredded vegetables, soy and garlic chives ●

CARVERY STATION

Herb crusted roast beef with marsala jus

Tasmanian salmon with lemon beurre Blanc ●

Roasted leg of Gippsland lamb

Served with an assortment of seasonal vegetables, potatoes and jasmine rice ●

Selection of accompanying sauces and garnishes

Choose four sweet selections

Bombe Alaska with fresh Berries marinated in Grand Marnier ●

Baked New York cheese cake with coulis ●

Assorted dessert shot glasses ●

Flourless chocolate cake ●

Passionfruit pavlova ●

Individual crème catalans ●

Mixed sorbet and ice creams ●●

Ricotta berry tartlets ●

Assorted macaroons ●●

\$135 per adult

\$45 per child

● Vegetarian ● Gluten Free

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CELEBRATIONS

STANDARD BEVERAGE PACKAGE

Wine

Stonegate Sparkling Chardonnay Pinot Noir, South Australia

Stonegate Sauvignon Blanc, South Australia

Stonegate Cabernet Sauvignon, South Australia

Draught Beer

Great Northern

Pure blonde

Carlton Draught

Pirate Life Pale Ale

Balter

Balter mid-strength

Non-alcoholic

Orange, pineapple, and cranberry juice

Selection of soft drinks

Sparkling and still mineral water

\$34 per person



CELEBRATIONS



PREMIUM BEVERAGE PACKAGE

Sparkling Wine

*Edmond Thery Blanc de Blancs NV
France*

Choose two white wines

*Kingston Estate Pinot Gris 2020
Lime Coast SA*

*d'Arenberg Stump Jump Riesling 2017
McLaren Vale SA*

*Tuckerbox Semillon Sauvignon Blanc NV
Regional NSW*

*Geoff Merrill Pimpala Rd Chardonnay 2018
McLaren Vale SA*

Choose two red wines

*Kingston Estate Cabernet Sauvignon 2019
Limestone Coast SA*

*d'Arenberg Stump Jump GSM 2017
McLaren Vale SA*

*Twelve Signs Pinot Noir NV
Hilltops NSW*

*Geoff Merrill Pimpala Rd Shiraz 2018
McLaren Vale SA*

Choose two bottled beers

Heineken

Crown Lager

Stone & Wood

Coopers Pale Ale

Corona Extra

Young Henry's Newtowner

Draught Beer

Great Northern

Pure blonde

Carlton Draught

Pirate Life Pale Ale

Balter

Balter mid-strength

Non-alcoholic

Orange, pineapple, and cranberry juice

Selection of soft drinks

Sparkling and still mineral water

\$39 per person

CELEBRATIONS



DELUXE BEVERAGE PACKAGE

Sparkling Wine

*Cantina di Trevigiana Prosecco NV
Italy*

Choose two white wines

*Madfish Gold Turtle Riesling 2019
Great Southern WA*

*Lock & Key by Moppity Pinot Grigio 2021
Hilltops NSW*

*Kingston Estate Pinot Gris 2020
Limestone Coast SA*

*Scorpius Sauvignon Blanc 2020
Marlborough NZ*

*Howard Park Miamup Chardonnay 2020
Margaret River WA*

Rosé

*Excuse My French Rosé 2019
France*

Choose two red wines

*Scotchman's Hill Jack n Jill' Pinot Noir 2019
Geelong VIC*

*Peter Lehmann Hill & Valley Tempranillo 2018
Barossa Valley SA*

*Round Two by Kym Teusner Single Vineyard Shiraz 2019
Barossa Valley SA*

*Smoking Barrels Cabernet Sauvignon 2019
Barossa Valley SA*

*Printhie Mountain Merlot 2019
Orange NSW*

Choose four bottled beers

Heineken

Crown Lager

Stone & Wood

Coopers Pale Ale

Corona Extra

Young Henry's Newtowner

Draught Beer

Great Northern

Pure blonde

Carlton Draught

Pirate Life Pale Ale

Balter

Balter mid-strength

Non-alcoholic

Orange, pineapple, and cranberry juice

Selection of soft drinks

Sparkling and still mineral water

\$48 per person

CELEBRATIONS

ADD SPIRITS TO ANY BEVERAGE PACKAGE

Bombay Sapphire Gin

42 Below Vodka

Bacardi Oro Rum

Buffalo Trace Bourbon

Dewar's White Label Scotch

\$12 per person



CELEBRATIONS



ROOM CAPACITIES

	1 Room	2 Adjoining Rooms	3 Adjoining Rooms	4 Adjoining Rooms	The Auditorium
Seated	120	240	320	450	600
Cocktail	140	320	500	650	1000

MAKE YOUR EVENT EXTRA SPECIAL

Ask our Event Specialists for more information.

Photo booth

Theming and balloon decor

DJ

Entertainment

Floral or light up letters and numbers

Photographer

Megalon birthday numbers

Dance floor

Anything you request!



Contact our dedicated event specialists for more information.

2 Crofts Avenue, Hurstville 2220

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