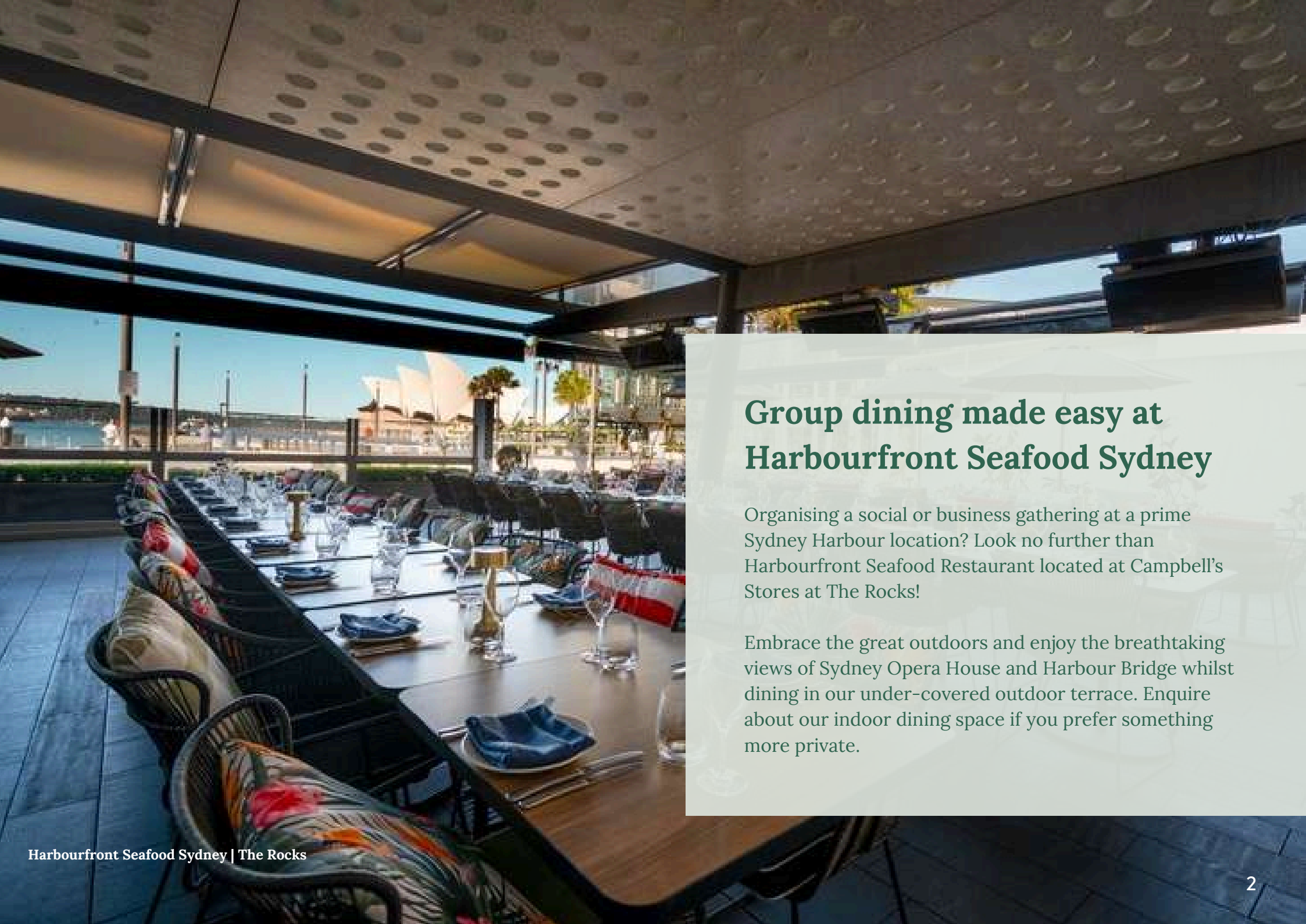


A photograph of the Harbourfront Seafood Restaurant in Sydney, Australia. The restaurant is an outdoor dining space with a modern, industrial aesthetic. The ceiling is a dark, perforated metal grid. The floor is a light-colored, polished stone. The tables are rectangular and made of a light-colored wood. The chairs are black, high-backed, and made of a woven material. The tables are set with blue plates, white napkins, and glassware. The background shows a view of the Sydney Harbour Bridge and the city skyline. The text "Harbourfront Seafood Restaurant" is overlaid in the center of the image, with "Harbourfront" in orange and "Seafood Restaurant" in white. Below it, "SYDNEY" is written in white capital letters.

Harbourfront
Seafood Restaurant
SYDNEY

Group Dining Package



Group dining made easy at Harbourfront Seafood Sydney

Organising a social or business gathering at a prime Sydney Harbour location? Look no further than Harbourfront Seafood Restaurant located at Campbell's Stores at The Rocks!

Embrace the great outdoors and enjoy the breathtaking views of Sydney Opera House and Harbour Bridge whilst dining in our under-covered outdoor terrace. Enquire about our indoor dining space if you prefer something more private.

Outdoor Terrace

Group dining for groups up to 100pax.
Exclusive hire available.



TRAWLER ROOM Private Dining Area

Capacity: 50 guests on long tables





What's on offer

Beverages can be provided based on consumption or guests have the option to choose one of our beverage packages for two hours. An extension of 30 minutes per person is available upon request.

*We offer choice menu for groups with up to 20 guests and an alternate serve menu for groups with 21 to 60 guests.



The Opera Menu

This menu offers each diner with one entrée, one main and one dessert. We offer choice menu for bookings up to 20 guests and an alternate serve for bookings with 21 guests or more..

\$120pp - 3 Course Menu (food only)

\$200pp - 3 Course Menu + 3 hours standard beverage package

Bread

Char grilled pita bread, taramasalata and salmon roe (df, hf, nf)

Entrées

Choice of:

La stella Burrata, with gazpacho, croutons, and chilli infused honey (v, hf, nf)

Beef tataki, cucumber, pickle, jalapeno, yuzu and mustard vinaigrette (gf, df, hf, nf)

Chilled tiger prawns, egg crème sauce and lemon (df, gf, hf, nf, a)

Charcuterie – mortadella, prosciutto, salumi, pickles and grissini (df, nf)

Mains

Choice of:

Pan roasted Humpty Doo Barramundi fillet, sauté leek, roasted prosciutto and beurre blanc, charred leek oil (gf, nf, a)

Chargrilled swordfish with capsicum, olive & capers, salsa, tomato butter (gf, nf, a)

Grilled Pinnacle Striploin MBS2+ 200gm served with three kinds of mustard & pickled guindilla (gf, df, hf, nf)

Potato puree, wood ear mushroom, king browns, pickled shimeji and fried enoki mushrooms with sweet mirin onions (vg, df, gf, nf)

Sides

Rocket, pear and parmesan (v, gf, hf, nf)

Truffle fries with parmesan and aioli (hf, gf, nf)

Dessert

Choice of:

Coconut & mango mousse, mandarin, fairy floss & plant-based cream (vegan, gf, df, hf, nf)

Vanilla panna cotta, seasonal fruit, almond crumble and tuille (hf)

Le Conquerant Camembert by Will Studd served with maple syrup and pink peppercorn lavosh (hf, nf)



(v) vegetarian (vg) vegan (nf) nut-free (gf) gluten-free (df) dairy-free (hf) halal friendly

The Premium Opera Menu

This menu offers each diner with one entrée, one main and one dessert. We offer choice menu for bookings up to 20 guests and an alternate serve for bookings with 21 guests or more..

\$145pp - 3 Course Menu (food only)

Breads and Starters

Char grilled pita bread, taramasalata and salmon roe (df, hf, nf)
Roasted mixed olives, chilli, garlic, lemon and oregano marinade (v, df, gf, hf, nf)

Entrées

Choice of:

Baked half shell scallop, Nduja butter and chilli herb crumb (a, nf)
La stella Burrata, with gazpacho, croutons, and chilli infused honey (v, hf, nf)
Spanner crab rillette, apple and pickled daikon and crab emulsion (gf, hf, nf, a)
Chilled pickled octopus, cucumber, soy, chilli, mirin & dressing (df, gf, nf a)
Shucked Sydney Rock Oysters, chilled on ice with mignonette and lemon (gf, df, hf, a)

Mains

Choice of:

Miso glazed Black Cod, Swiss chard, cauliflower puree, honey & soy dressing (nf, i)
Chargrilled swordfish with capsicum, olive & capers, salsa, tomato butter (gf, nf, a)
Roasted chicken breast, sauce soubise, capsicum salsa, herb oil & charred shishito pepper (hf, nf)
Potato puree, wood ear mushroom, king browns, pickled shimeji and fried enoki mushrooms with sweet mirin onions (vg, gf, df, nf)
Grainge MBS2+Beef tenderloin served with three kinds of mustard and pickled guindilla (hf, gf, df, nf)

Sides

Deep fried corn ribs, tajin, parmesan honey and yoghurt dip (nf, gf, hf)
Truffle fries with parmesan and aioli (hf, gf, nf)

Dessert

Choice of:

House traditional tiramisu
Coconut & mango mousse, mandarin, fairy floss & plant based cream (vg, df, gf, hf, nf)
Baked cheesecake, fresh figs, vanilla gelato and fig syrup (hf, nf)
Le Conquerant Camembert by Will Studd served with maple syrup and pink peppercorn lavosh (hf, nf)

(v) vegetarian (vg) vegan (nf) nut-free (gf) gluten-free (df) dairy-free (hf) halal friendly



Standard Beverage Package

2 hours for \$65 per person.

\$20 per person for each additional 30 minutes, \$28 for each additional 1 hour each

Sparkling Wine (choice of one)

Santa Margherita Prosecco NV Di Valdobbiadene, *Italy*
Frankie Sparkling Brut Nv, *South Eastern Australia*

White Wine (choice of one)

Santa Margherita Pinot Grigio DOC Alto Adige, *IT*
Woodbrook Farm Sauvignon Blanc, *Mudgee NSW*
Small Forest Verdello, *Upper Hunter, NSW*

Red Wine (choice of one)

Cirillo Single Vineyard Shiraz, *Barossa Valley SA*
Mountadam Eden Valley Cabernet Sauvignon, *Eden Valley SA*
Swinging Bridge 'M.A.W.' Pinot Noir, *Orange, NSW*

Beer (choice of one)

Heineken, 150 Lashes Pale Ale, Peroni, Kirin Ichiban
Light & Zero % Beer

Service of alcohol will be in accordance with NSW RSA legislation. All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only.





Premium Pour Beverage Package

2 hours for \$85 per person or 3 hours for \$100 per person.

\$22 per person for each additional 30 minutes, \$28 for each additional 1 hour each

Sparkling Wine

Frogmore Creek Cuvée, Coal River, Tas

White Wine (choice of two)

Small Forrest Verdelho Upper Hunter, NSW

Shaw + Smith Sauvignon Blanc, Adelaide Hills SA

Coeur des Sages Mâcon Villages Chardonnay, Burgundy France

Pikes Traditionale Riesling, Clare Valley SA

Rosé

Luna Rosa Rosado, Central Regions NSW

Red Wine (choice of two)

Yering Station Village Pinot Noir, Yarra Valley VIC

Cirillo The Vincent Grenache,, Barossa Valley SA

Silver Palm Cabernet Sauvignon, California USA

Cirillo Single Vineyard Shiraz, Barossa Valley SA

Beer (choice of two)

Heineken, 150 Lashes Pale Ale, Peroni, Kirin Ichiban, Corona, Kosciuszko Pale Ale, James Squire Apple Cider

Light & Zero % Beer

Service of alcohol will be in accordance with NSW RSA legislation. All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only.



BEVERAGE ON CONSUMPTION OPTION 1

All beverages charged on consumption from the options below

Sparkling Wine

Bandini Prosecco NV, Veneto Italy \$90

White Wine

Shaw and smith sauvignon blanc, Adelaide hills, SA \$98

Giant steps 'Yarra Valley' Chardonnay, Yarra Valley VIC \$112

Rosé

Luna Rosa Rosado, Central Regions NSW \$69

Red Wine

Swinging bridge 'M.A.W' Pinot Noir, Orange, NSW \$82

Bowen Estate Cabernet Sauvignon, Coonawarra, SA \$100

Beer

Heineken \$14, 150 Lashes Pale Ale \$14, Corona \$14

Light & Zero % Beer

Spirits & Cocktails

House Spirits and cocktails can be included or excluded. Please let us know if you wish for your guests to be able to order these.

Service of alcohol will be in accordance with NSW RSA legislation. All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only.



BEVERAGE ON CONSUMPTION OPTION 2

All beverages charged on consumption from the options below

Champagne

Moët & Chandon Imperial, Reims, FR \$170

White Wine

Shaw and Smith M3 chardonnay, Adelaide Hills, SA \$ 218

Grosset 'Polish Hill' Riesling, Clare Valley, SA \$195

Rosé

Rameau d'OR Rose , Cote de Provence, FR \$105

Red Wine

Brokenwood Hunter Shiraz, Hunter Valley, NSW \$ 115

Yalumba The Menzies Cab Sauv, Coonawarra , SA \$ 200

Beer

Peroni \$15, Kosciuszko Pale Ale \$14, Kirin Ichiban \$15

Light & Zero % Beer

Spirits & Cocktails

Top shelf spirits and cocktails can be included or excluded. Please let us know if you wish for your guests to be able to order these.

Service of alcohol will be in accordance with NSW RSA legislation. All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only.



Terms

Seating duration: Non-exclusive

Less than 10 guests - 2hrs

11 to 20 guests - 2.5hrs

21 to 60 guests - 3hrs

A 4hr duration applies when booking a private space exclusively.

Booking confirmation:

All group bookings having one of our set menus or with a required minimum spend will be required to pay a \$50 per person deposit to secure the booking via credit card link.

Booking Cancellation:

Groups with up to 30 guests, should you cancel within 21 days of your booking, arrive with fewer guests or fail to show for your reservation a cancellation/no show charge of \$50 per person will be incurred.

Groups with 31 guests or more, should you cancel your event within 60 days of your booking arrive with fewer guests or fail to show for your reservation a cancellation/no show charge of \$50 per person will be incurred.

Set Menus & Beverage Packages

Please note that all menu items and prices are subject to change to ensure alignment with seasonal availability. Beverage packages will commence at the scheduled start time of your reservation. For groups with 21+ guests, menus are offered as alternate serve. Alternate serve refers to you the organiser, choosing two dishes from each course. On the day your guests are served these alternately. We do not accept preorders for group dining or offer substitutions to menus.

Requested Seating & Capacity

We will make every effort to accommodate your seating preferences, however, we cannot guarantee specific seating arrangements. Kindly understand that for groups exceeding 20 guests, it may be necessary to allocate seating across multiple tables.

Service charge (applicable from Mondays – Saturdays only, excluding Sundays and Public Holidays):

Less than 8 guests – no service fees

From 9 guests – 10% service fees to the maximum amount of \$500 per booking



Terms

Final Guest Numbers:

Should you arrive with fewer guests on the night and you have not provided 72hrs or more notice to reduce the number of guests attending, the final guest confirmation will be charged.

Surcharges:

A 10% surcharge applies on Sundays.

A 15% surcharge applies on all Public Holidays.

Payment processing fee:

A payment processing fee of 1.6% will apply to all card transactions made in the restaurant.

Split Bills:

We can not accommodate split bills

Other charges:

Children's meal - \$30 per child under 12 years old (a main course plus ice cream)

Cake fee - \$6 per person

BYO:

We are a fully licensed venue and do not accept BYO alcohol or food.

Dietaries:

Dietaries are served as chef selected meals only to ensure we can accommodate.

We are not a nut free kitchen.

We suggest guests carry and Epi-pen at all times.

Audio Visual Needs:

For any additional audio visual needs, we recommend Audio Visual Events

Phone: 9438 5656

Email: thevenuesco@audiovisualevents.com.au

Website: <https://www.audiovisualevents.com.au>



Images are for illustrative purposes only

Harbourfront
Seafood Restaurant
SYDNEY

for more information, enquire with
natalie.wilson@thevenuesco.au