

ST SIANDRA

EVENTS 2026

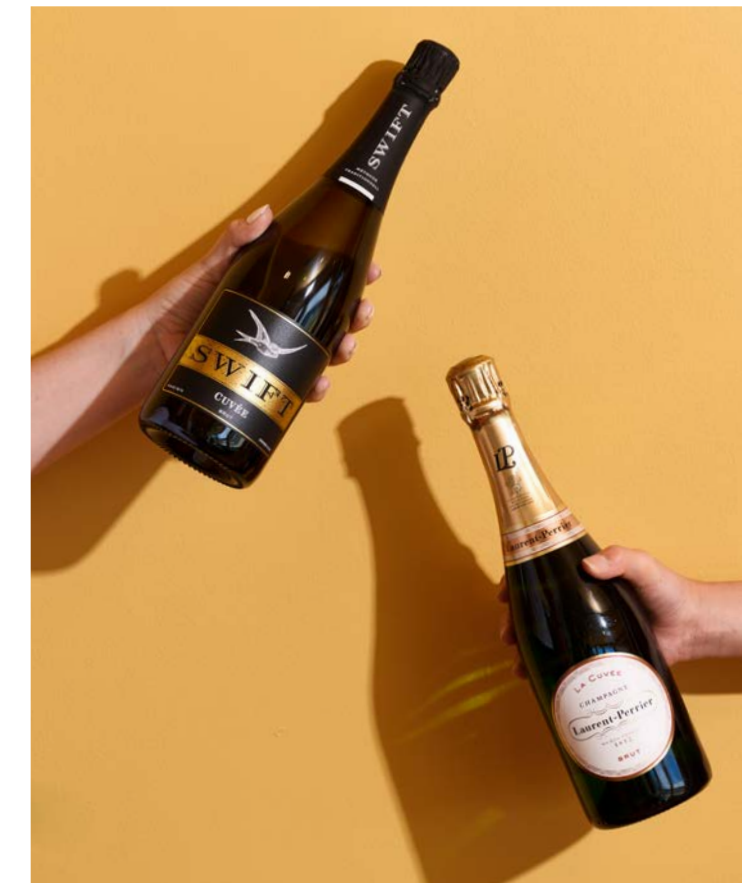
Days to play, nights to remember

Host your next gathering at Sydney's newest waterfront dining, drinking and events destination, St Siandra.

Set on a private beach at Mosman's The Spit overlooking crystal-clear turquoise waters and luxury yachts, St Siandra takes guests on a sensory escape to the sunny Amalfi Coast, with incredible Mediterranean-inspired dining and endless summer-style beverages.

Choose between two distinctly different event spaces or scoop up the entire multi-level venue to call your own exclusively for up to 170 guests for maximum cheer.

Allow our passionate, dedicated hospitality team to curate and execute a bespoke event your guests will remember long after the last sip of champagne has been savoured.



Private dining
Product launches
Birthday parties
Cocktail parties
Engagement parties
Small weddings
Boardroom meetings
Conferences
Corporate workshops



Spaces to celebrate: Exclusive Use

Experience and premium, private space or next-level celebration

St Siandra is ready to impress, all your event needs will be met within one stylish space.

With its soft yellow palette, timber floors and natural textures, the space evokes the charm of the Amalfi Coast blended with relaxed Sydney coastal elegance. Designed by leading architects and interior designers, the restaurant features floor-to-ceiling windows capturing breathtaking sunset views, a marble-topped bar and a light-filled atmosphere perfect for celebrating in style.

Whether you're envisioning a room filled with florals, timeless minimalism or something uniquely your own



Space overview

CAPACITY

Up to 100 seated | Up to 150 cocktail

FEATURES

Private entrance, natural light, heating facilities, private bar, ground floor access

Spaces to celebrate: Bluebird Room & Deck

Located above St Siandra, Bluebird is a light-filled waterfront venue perfect for private gatherings, from intimate weddings, private dining, engagement parties and milestone anniversaries to corporate cocktail events, team building and conferences.

Enjoy elevated 180-degree water views in this unique venue with blue and white-hued interiors, pendant, lighting, private bar, Wi-Fi, AV and screens, and a private deck extending out over the white-sand beach perfect for arrival drinks. Bluebird caters for up to 50 guests for a la carte dining, or up to 85 people cocktail-style.

Space overview

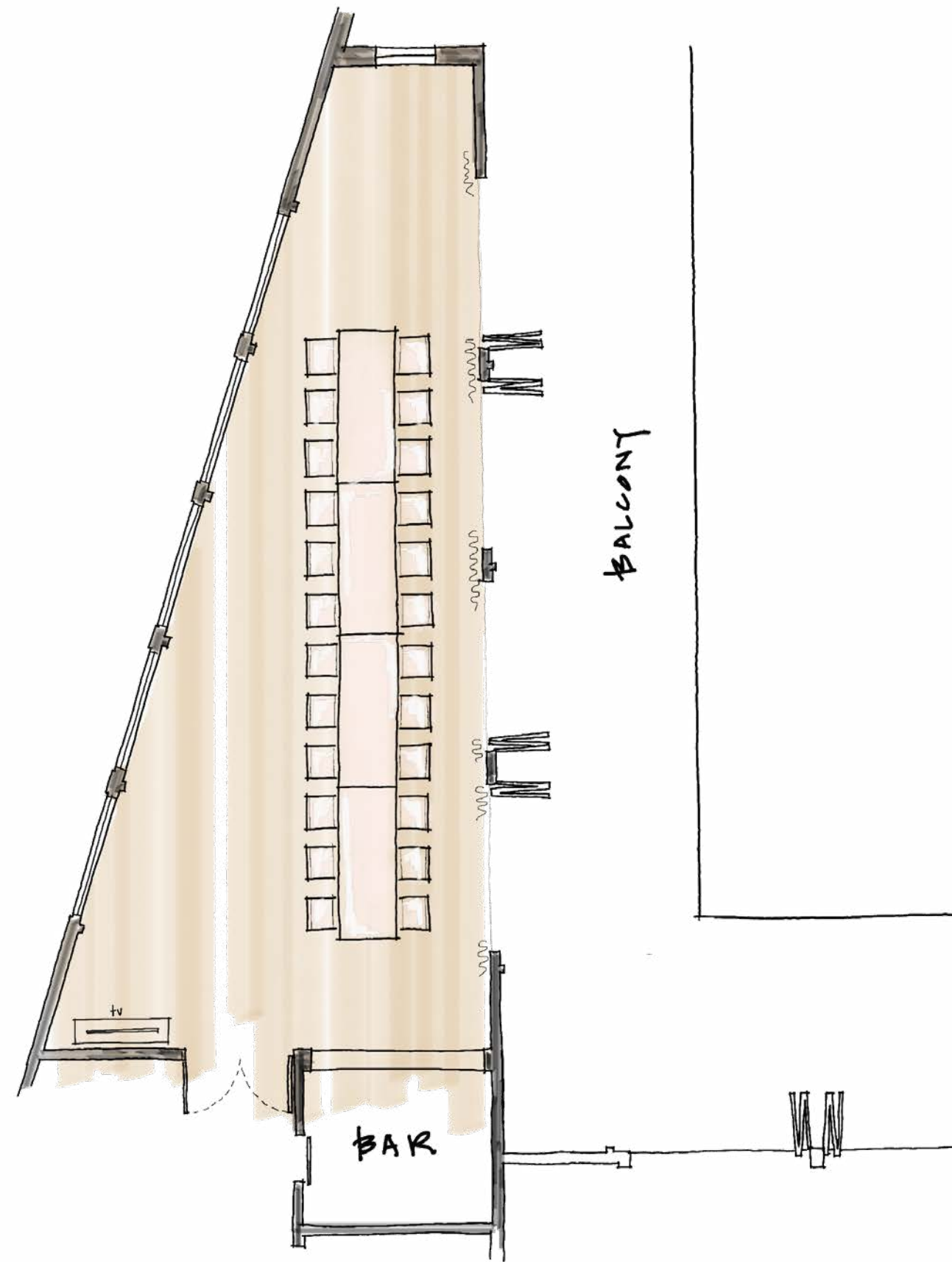
CAPACITY

Up to 50 seated

Up to 85 cocktail

FEATURES

Private function space, Private bar,
Natural light, Separate entrance,
Alfresco deck, AV Capability, WIFI



Sensational food & drink



“Big, bright flavours, freshly-caught seafood and colourful seasonal produce: food your guests will love and talk about well after your event is over.”

SAM MCCALLUM, HEAD CHEF



Seated menus

Three Course or Four Course Menu

PREMIUM • 100PP (*ADD SECOND COURSE 20PP)
(CHOOSE TWO PER COURSE)

FIRST COURSE

- Tahina, fermented green chili, potato flatbread
- Whipped cod roe, soft boiled egg, potato flatbread
- Charred zucchini, goats feta, golden raisin
- Burrata, heirloom tomato, kalamata olive, shallot vinaigrette
- Stracciatella, zucchini, golden raisin, mint
- Wagyu bresaola, rocket, zuni pickle
- Jamon, rocket, gruyere, balsamic vinegar

SECOND COURSE*

- Tuna ceviche, red peppers, cucumber, bagna cauda
- Kingfish crudo, lemon, capers, tomato vinaigrette
- Mussel escabesche, agro dolce, espelette pepper
- Beef tartare, guindilla, soft boiled egg, potato crisp
- Calamari fritti, harissa tartare, *7 spice
- Sesame crab toast, pickled pepper mayo
- Falafel, green chilli, tahina
- Pumpkin and pepita arancini, goats feta crema

THIRD COURSE

- Scotch fillet MB5+, black garlic, lemon
- Lamb shoulder, pomegranate glaze, labneh
- Murray cod pastilla, walnut tarator, watercress
- Barramundi, capers, tomato, saffron beurre blanc
- Brick chicken, green olive salsa, cavolo nero
- Roast chicken, harissa, baby gem
- Smoked eggplant, preserved tomato, tahini, puffed grain
- Baharat pumpkin pastilla, walnut tarator, golden raisin
- Potato gnocchi, watercress pesto, ricotta salata
- Cassarecce, chili, garlic, king prawns

FOURTH COURSE

- Seasonal pavlova
- Salted creme caramel
- Tiramisu a la st siandra
- Bread and butter tart, earl grey buttercream
- Chocolate fondant, pistachio gelato
- Opera cake, Caramelized white chocolate

Potato flatbread, brushed garlic served with entrees

Sides included with mains:

Sebago potato whipped red peppers, labneh + Bitter leaves, pecorino, macadamia, sour cherry vinaigrette

ADD ON'S



*Not available for alternate drop. All menus are sample and subject to change.

Events canapés

MAXIMUM 150

5 canapés

6 OPP
(three cold, two hot)

OR

7 canapés

75 PP
(three cold, three hot, one sweet)

COLD CANAPÉ

- Sydney rock oysters, burnt onion oil, Yarra Valley trout caviar
- Spring Bay mussels, green pepper salsa verde
- Gilda Siandra, green olive, guindilla, pickled onions, bresaola
- Bocconcini, bresaola, zuni pickle
- Roasted beetroot, wild rice, labneh, crostini
- Marinated peppers, tomato, cabernet sauvignon, crostini
- Smoked trout rillettes, dill, crème fraiche, crostini
- Tuna ceviche, cucumber, anchovy, cassava crisp
- Kingfish cured, cucumber, yoghurt, egg cracker
- Beef tartare, hot sauce, egg cracker
- Trout caviar, cucumber, almond
- Prawn cocktail lettuce cup
- Green chilli falafel, tahina

HOT CANAPÉ

- Haloumi skewers, honey, roasted grape
- Arancini, green pea, mushroom
- Corn fritters, green pepper salsa Verde, labneh
- Calamari fritti, black garlic, lime
- Lamb kofta skewer, labneh
- Harissa chicken skewer, lime aioli, coriander
- Pork and fennel sausage rolls
- Hotdog minis, tomato dipped
- Chermoula fish pie, labneh
- Spiced pumpkin tart
- Tempura fish, fennel remoulade, lemon
- Tempura prawn, marie rose, lemon
- Lobster, cabbage spring roll
- Beef & burgundy pie
- Sesame crab toast, harissa tartare
- Baharat beef slider, zuni pickle, feta

SWEET CANAPÉ

- Opera cake, caramelised white chocolate
- Eton mess
- Rocky road
- Messina chocolate tart
- Ricotta & orange cannoli
- Double choc brownie
- Lemon meringue tarts
- Gelato selection, waffle bowl
- Cheese selection, quince, crackers



Minimum 20 and maximum 100 canapés. All menus are sample and subject to change.

Experience stations

SASHIMI & NIGIRI • 35PP

with a selection of condiments

OYSTER BAR STATION • 20PP

freshly shucked oysters

**SEAFOOD OR MEAT
PAELLA LIVE COOKING
STATION • 25PP**

a classic spanish dish prepared right before
your eyes (minimum 20 guests)

**ANTIPASTI & GRAZING
STATION • 30PP**

a selection of preserved vegetables, dips,
bread, cheese and a selection of cured meats

LATE NIGHT BITE • 15PP

see our hot canape list to make your selection



Beverages

Standard Beverage Package

- 3 HOURS 65PP
- 4 HOURS 75PP
- 5 HOURS 85PP (WEDDINGS ONLY)

SPARKLING
NV Round 2 Sparkling Cuvée, Barossa Valley, SA

WHITE WINE - CHOOSE 1
'22 Serena Pinot Grigio, Conegliano, Italy
'23 Nambucca Sauvignon Blanc, Marlborough, NZ

RED WINE - CHOOSE 1
'23 Smokin Barrels Shiraz, Barossa Valley, SA
'24 The Lure Pinot Noir, Adelaide Hills, SA

ROSÉ
'23 Nova Vita Rosé, Adelaide Hills, SA

BEER
Peroni Nastro Azzurro
Balter XPA
Young Henrys Natural Lager
Heaps Normal Quiet XPA (0%ABV)

SOFT DRINK & JUICE

Premium Beverage Package

- 3 HOURS 80PP
- 4 HOURS 95PP
- 5 HOURS 110PP (WEDDINGS ONLY)

SPARKLING
NV Helens Hill Romans Grace, Orange, NSW

WHITE WINE - CHOOSE 1
'21 Port Phillip Chardonnay, Mornington Peninsula, VIC
'22 Printhie Topography Pinot Gris, Orange, NSW

RED WINE - CHOOSE 1
'22 William Downie Cathedral Pinot Noir, Mornington Peninsula, VIC
'21 Poggiotondo Chianti DOCG, Tuscany, Italy

ROSÉ
'22 Carpe Horam, Rieux – Méditerranée, France

BEER
Peroni Nastro Azzurro
Balter XPA
Young Henrys Natural Lager
Heaps Normal Quiet XPA (0%ABV)

SOFT DRINK & JUICE

Champagne Beverage Package

- 3 HOURS 130PP
- 4 HOUR 160PP
- 5 HOURS 185PP (WEDDINGS ONLY)

CHAMPAGNE
NV Laurent Perrier Cuvée, France

WHITE WINE
'22 Greystone Chardonnay, Waipara, New Zealand
'23 Bryer Ridge Semillon, Hunter Valley, NSW

RED WINE
'21 Vin De Soif Rouge Syrah, McLaren Vale SA
'21 Teusner Big Jim Shiraz, Barossa Valley, SA

ROSÉ
'21 Collette Rosé, Cotes De Provence, France

BEER
Peroni Nastro Azzurro
Balter XPA
Young Henrys Natural Lager
Heaps Normal Quiet XPA (0%ABV)

SOFT DRINK & JUICE



CHOOSE FROM ONE OF OUR BEVERAGE PACKAGES ABOVE OR OPT FOR A BAR TAB FOR YOUR EVENT!

Wine list subject to change

Private Boat Arrival

Arrive in style via private boat or water taxi directly to our beachfront. A memorable way to start (or end) your experience.

Customise your space with handpicked floral arrangements and elevated styling options that reflect your brand or theme.



Welcome Drinks on the Beach

Begin with a glass in hand and your feet in the sand. A serene setting for casual connection before the event begins.



Terms & conditions

We would be delighted to welcome you to St Siandra to host your next event.

As the coordinator of your event, we ask that you please acquaint yourself with the below terms and conditions of hire which will apply to your function. Should you have any questions please do not hesitate to contact us.

CONFIRMATION

A tentative booking will (on request) be held for a maximum period of seven (7) days after which time a deposit is required. Additionally, a completed booking confirmation form is required as part of our confirmation process. Once we have received both the deposit and confirmation form, your booking will be confirmed.

CANCELLATION

We appreciate that circumstances may occur which could make it necessary for a function to be cancelled. In all instances written notice is required and the following deposit conditions would apply:

Notification up to one (1) month prior to the scheduled event – deposit is transferable only upon rebooking of the original date.

Notification within two (2) weeks of the scheduled event – deposit is non-refundable. Your deposit will be deducted from your final account on the day of your event.

These must be received within fourteen (14) days of the tentative booking being made. St Siandra reserves the right to cancel the tentative booking should the required deposit and form not be received within the required period.

FINAL PAYMENT

For exclusive functions, all accounts are to be pre-paid five (5) business days prior to event date start unless otherwise agreed. Final payment of all catering expenses is required no later than 72 hours prior to the function date. Your beverage account is required to be paid at the completion of the function. Please note, where a minimum food and beverage spend applies to your event any amounts outstanding will be required to be paid at the conclusion of your function as room hire. Payment can be made by credit card or in cash.

FINAL GUEST NUMBERS AND EVENT DETAILS

In order to effectively plan for your event, our functions team will require the following:

Final details including guest numbers, menu selection, beverage arrangements, entertainment, audio visual requirements, room set up and running schedule ten (10) days prior to the event.

After this time, only increases or decreases in guest numbers will be permitted up to 72 hours prior to the event date. Please note that any increases within 72 hours of the event date may pose catering concerns and cannot be guaranteed. Should this be necessary, please contact us to further discuss.

A final seating plan (if applicable) should be provided 72 hours prior to the commencement of your function.

EVENT STYLING

All styling items must be approved by the St Siandra team. Items such as confetti, stick on decorations and glitter are not permitted due to environmental and venue compliance. St Siandra will take no responsibility for event styling items and only items previously agreed with our team will be stored overnight by the venue. All other items are to be bumped-out on the night of the event unless otherwise organised. Items remaining after your event conclusion must be picked up within 24 hours otherwise they will be disposed of.

GUARANTEE OF PAYMENT

The contact person for the event is personally liable to pay all monies in full to St Siandra. Where there have been tabs opened by another person, company or entity, personal liability remains the responsibility of the contact person.

ALCOHOL PROVISION, CONSUMPTION AND BEHAVIOUR

St Siandra supports the Responsible Service of Alcohol. You will be held responsible for ensuring that your guests behave in a responsible manner and that guests under the age of 18 years old do not consume alcohol. St Siandra reserves the right to refuse the supply of alcohol to patrons who appear to be intoxicated. St Siandra reserves the right to ask intoxication and/or disorderly patrons to vacate the premises at any time. St Siandra reserves the right to request proof of identity before serving alcoholic beverages to guests. All alcohol service ceases at 11:00pm and an exit time of 11:30pm applies to evening functions.

FOOD AND BEVERAGE POLICY AND LICENSING

Due to the nature of St Siandra license and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises.

SERVICE POLICY

A 10% service charge fee will be applied for all events. Service ceases at 10.45pm with event finishing at 11pm.

BEACH SAFETY

Patrons who choose to swim at the beach adjacent to St Siandra do so at their own risk, and St Siandra is not responsible for any injuries, drowning or other harm that may occur. It is understood that there is no lifeguard on duty at the beach, and patrons are solely responsible for their own safety.

ST SIANDRA

For further information or to make a reservation, please contact our dedicated events team:

02 8251 2444
events@stsiandra.com
www.stsiandra.com

75 Lower Parriwi Road, The Spit Mosman, NSW 2088