

# ST SIANDRA

EVENTS 2024

# 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.



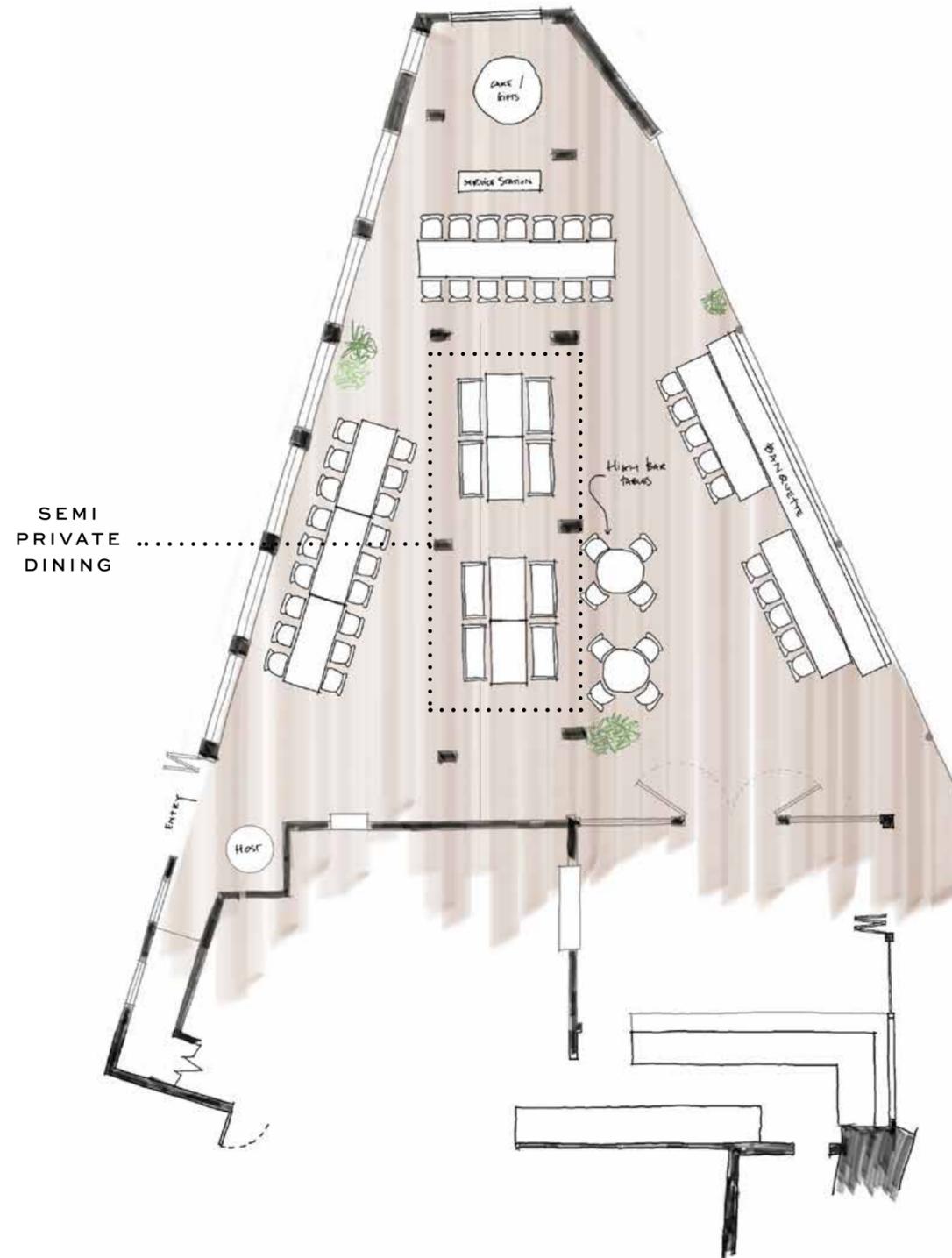
- Private dining
- Product launches
- Birthday parties
- Cocktail parties
- Engagement parties
- Small weddings
- Boardroom meetings
- Conferences
- Corporate workshops



# Spaces to celebrate: St Siandra

Bright and airy St Siandra restaurant and bar is a yellow-hued, sun-soaked waterfront venue set atop a private beach, next-door to Middle Harbour Yacht Club at Mosman's The Spit.

Reserve a section of the dining room where every seat has a water view, secure the coveted private dining table at the tip of the wharf, enjoy a soiree at the golden veined white marble-topped bar, or host your event across the entire space exclusively, with St Siandra catering for up to 100 guests seated or up to 150 guests standing cocktail-style.



## Space overview

### CAPACITY

Up to 100 seated  
Up to 150 cocktail  
20 for Semi Private Dining

### AVAILABLE

Monday–Sunday

### EXCLUSIVE HIRE

Yes

### FEATURES

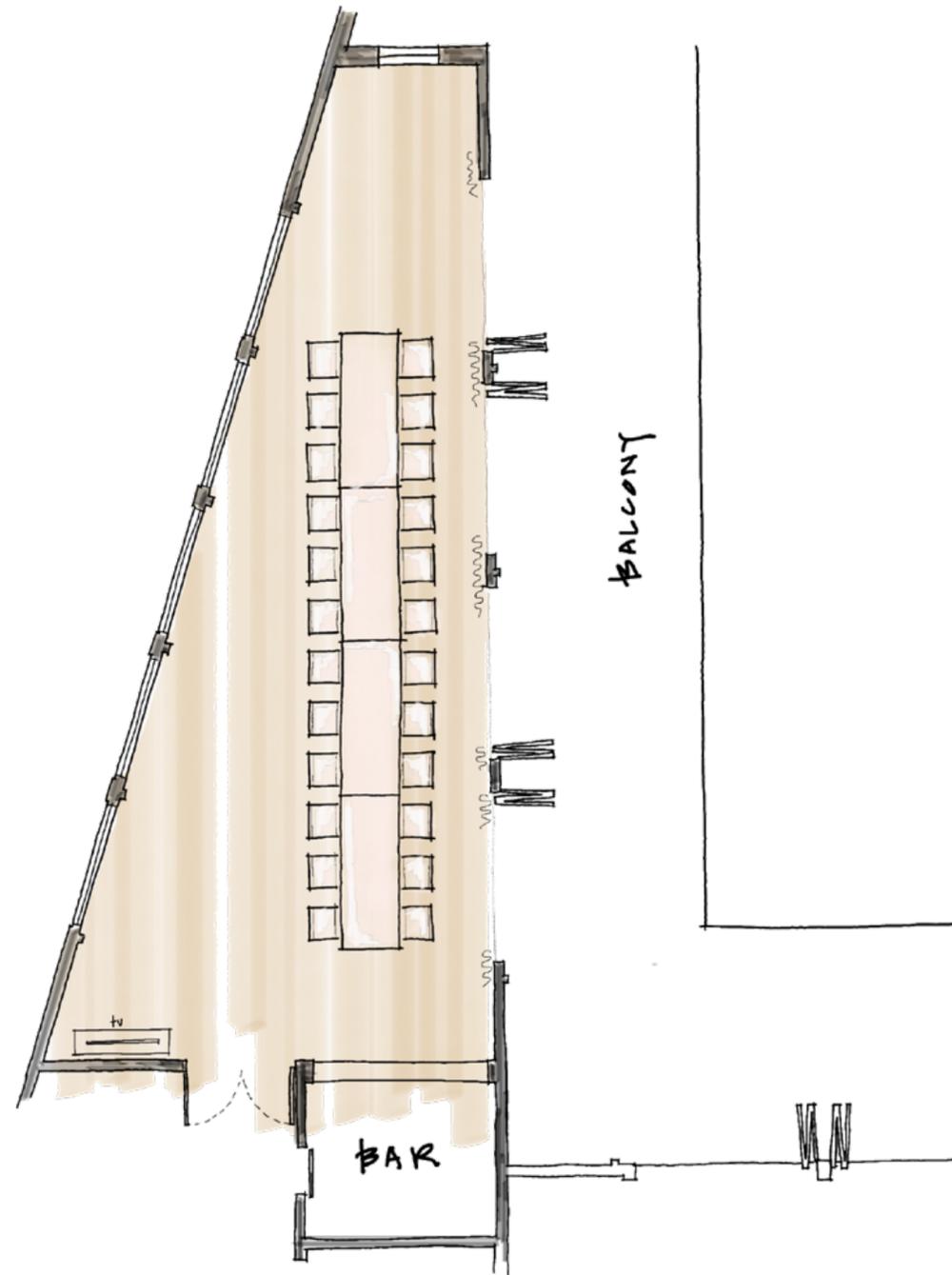
- Ground floor access
- Private bar
- Natural light
- Private entrance



# 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 functions, 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

20–85 guests

### AVAILABLE

Monday–Sunday

### EXCLUSIVE HIRE

Yes

### FEATURES

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

# Sensational food & drink

Treat your guests to an unforgettable culinary experience across our two venues. Choose from a sensational selection of gourmet canapés or a standout a la carte menu bursting with Mediterranean flavours courtesy of our Head Chef Sam McCallum, formerly of two-hatted Nomad restaurant. We work with you to ensure your guests' dietary needs are catered for, providing vegan, vegetarian, gluten-free and kids menu options.

Enhance your experience with a range of endless summer soirée-style wines, spirits and local craft beers, and cocktails curated by local cocktail czar Kurtis Bosley, mixed and served by our sunny expert team.



“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**



# Three-course shared menu

## Three-course menu

Premium • 100pp

(Choose two per course)



### SAMPLE MENU

#### FIRST COURSE

Tahina, fermented green chili, potato flatbread

Pickled pimento peppers, stracciatella, chili burnt butter

Charred zucchini, goats feta, golden raisin

Burrata, chardonnay poached pear, kalamata olive crumb

Wagyu bresaola, rocket, zuni pickle

Tuna ceviche, red peppers, cucumber, bagna cauda

#### SECOND COURSE

Rib eye, black garlic, lemon\*

Lamb shoulder, pomegranate, labneh

Murray cod pastilla, walnut, sultana

Smoked chicken, apricot, chickpea tagine

Parsnip croquette, walnut tarator, preserved lemon

#### THIRD COURSE

Spice persimmon pavlova, creme fraiche, molasses

Pineapple granita, lemon sorbet

Salted creme caramel

### Additional courses

#### CHEESE • 10PP

#### SYDNEY ROCK OR PACIFIC OYSTERS • 5PP

Natural, lemon

Mignonette dressing

#### CONDIMENTS

Hot sauce

Worcestershire

Horseradish cream

Ajo blanco

Chive oil

### Champagne Upgrade

#### +30PP

One glass of champagne per  
guest on arrival

# Four-course shared menu

## Four-course menu

Premium • 120pp

(Choose two per course)



### SAMPLE MENU

#### FIRST COURSE

Tahina, fermented green chili, potato flatbread

Pickled pimento peppers, stracciatella, chili burnt butter

Charred zucchini, goats feta, golden raisin

Burrata, chardonnay poached pear, kalamata olive crumb

Wagyu bresaola, rocket, zuni pickle

#### SECOND COURSE

Tuna ceviche, red peppers, cucumber, bagna cauda

Kingfish ceviche, sumac yoghurt, fried eschallot

Port lincoln calamari, harissa tartare, \*7 spice

Falafel, green chilli, tahina

#### THIRD COURSE

Rib eye, black garlic, lemon\*

Lamb shoulder, pomegranate, labneh

Murray cod pastilla, walnut

Smoked chicken, apricot, chickpea tagine

Parsnip croquette, walnut tarator, preserved lemon

#### FOURTH COURSE

Spiced strawberry pavlova, basil gel, chantilly cream

Pineapple granita, lemon sorbet

Salted creme caramel

## Additional courses

**CHEESE • 10PP**

**SYDNEY ROCK OR  
PACIFIC OYSTERS • 5PP**

Natural, lemon

Mignonette dressing

**CONDIMENTS**

Hot sauce

Worcestershire

Horseradish cream

Ajo blanco

Chive oil

## Champagne Upgrade

**+30PP**

One glass of champagne per  
guest on arrival

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

# Cocktail functions & canapés

Five canapés • 60pp  
(three cold, two hot)

Seven canapés • 75pp  
(three cold, three hot, one sweet)



## COLD CANAPÉS

Sydney Rock oysters, Ajo blanco, chive  
Spring Bay mussels, green pepper salsa verde  
Gilda Siandra, green olive, guindilla, jamon  
Bocconcini, bresaola, zuni pickle  
Roasted beetroot, wild rice, labneh  
Pickled beetroot, goats curd, walnut blinis  
White anchovy, fennel, sourdough  
Marinated peppers, tomato, cabernet sauvignon, sourdough  
Smoked trout rilletes, sourdough  
Tuna ceviche, anchovy, rice crisp  
Kingfish cured, cucumber, yoghurt, egg cracker  
Beef tartare, hot sauce, egg cracker  
Roast beef & mustard club sambo  
Trout caviar, cucumber, almond  
Prawn cocktail lettuce cup

## HOT CANAPÉS

Green chilli falafel, Tahina  
Haloumi, honeycomb, roasted grape  
Arancini, green pea, mozzarella  
Arancini, three cheese, lemon  
Zucchini fritters, black garlic  
Salt cod croquettes  
Port Lincoln calamari  
Lamb kofta skewer, labneh  
Harissa chicken skewer, kaffir lime, curry leaf  
Pork and fennel Sausage rolls  
Chermoula fish pie, labneh  
Wild mushroom pastry tart  
Spiced pumpkin tart  
Lobster, cabbage spring rolls  
Baharat beef slider, zuni pickle, feta

## SWEET CANAPÉS

Apple brik pie, almond  
Strawberry pavlova  
Messina chocolate tart  
Muhallabieh, pistachio  
Cheese, quince, crackers

# Beverages

## Standard Beverage Package

3 HOURS 60PP  
4 HOURS 70PP  
5 HOURS 80PP (WEDDINGS ONLY)

### SPARKLING

NV Round 2 Sparkling Cuvée, Barossa Valley, SA

### WHITE WINE - CHOOSE 2

'22 Serena Pinot Grigio, Conegliano, Italy  
'23 Nambucca Sauvignon Blanc, Marlborough, NZ  
'20 Le Monde Pinot Bianco Friuli, Italy

### RED WINE - CHOOSE 2

'22 Paxton Cabernet Sauvignon, McLaren Vale, SA  
'21 Smoking Barrels Shiraz, Barossa Valley, SA  
'22 Coppabella Pinot Noir Tumberumba, NSW

### ROSÉ

'23 Seppetsfield Grenache Rosé, Barossa Valley SA

### BEER

Balter XPA  
Young Henrys Natural Lager  
Heaps Normal Quiet XPA (0%ABV)

### SOFT DRINK & JUICE

## Premium Beverage Package

3 HOURS 75PP  
4 HOURS 90PP  
5 HOURS 105PP (WEDDINGS ONLY)

### SPARKLING

NV Swift Cuvee Orange, NSW

### WHITE WINE - CHOOSE 2

'22 Flametree Chardonnay, Margaret River, WA  
'22 Quartier Pinot Gris, Mornington Peninsula, VIC  
'22 Atlas Riesling, Clare Valley, SA

### RED WINE - CHOOSE 2

'18 Majella Estate Shiraz, Coonawarra, SA  
'22 Nova Vita Pinot Noir Quartz Block, Adelaide Hills SA  
'20 Poggiotondo Chianti, Tuscany, Italy

### ROSÉ - CHOOSE 1

'23 Nova Vita Rosé, Adelaide Hills, SA  
'22 Le Grande Noir, Rieux – Minervois, France

### BEER

Balter XPA  
Young Henrys Natural Lager  
Heaps Normal Quiet XPA (0%ABV)

### SOFT DRINK & JUICE

## Champagne Beverage Package

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

### CHAMPAGNE

NV Laurent Perrier Cuvée, France

### WHITE WINE - CHOOSE 3

'23 Port Phillip Chardonnay, Mornington Peninsular, VIC  
'23 Printhe Topography Pinot Gris, Orange, NSW  
'22 Hutton Vale Riesling, Eden Valley, SA  
'22 Ben Ranken Fiano, Macedon Ranges, Vic

### RED WINE - CHOOSE 3

'21 Seppeltsfield Cabernet Sauvignon Shiraz, Barossa Valley SA  
'21 Vin De Soif Rouge Syrah, McLaren Vale SA  
'22 Clouston & Co Pinot Noir, Marlborough, NZ  
'22 Pico Maccario Barbera D'Asti, Piedmont, Italy

### ROSÉ - CHOOSE 1

'21 Collette Rosé, Cotes De Provence, France  
'21 Poggiotondo Rosato, Tuscany, Italy

### BEER

Balter XPA  
Young Henrys Natural Lager  
Heaps Normal Quiet XPA (0%ABV)

## Cocktail on arrival

ADD 20PP

Aperol Spritz  
Tommy's Margarita  
Espresso Martini  
Negroni

# Experiences

## Arrive by Water

With St Siandra named after the famous Middle Harbour-based yacht which won a Sydney to Hobart Yacht Race double in the 1950s and 1960s, it's fitting that the venue offers the unforgettable experience of arriving via water. Transport your guests to and/or from our venue via private boat or water taxi. Contact our team and we can put you in touch with our recommended suppliers.



## Welcome Drinks on the Beach

Wow your guests from the moment they arrive with welcome cocktails and wine on our private beach. Watch the waves lap calmly at the sand with a drink in hand before the rest of your event gets underway. Allow us to create a sensational Champagne soiree as the sun sets or a memorable morning of iced coffees and fresh juice before your conference kicks off.



# 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.au  
www.stsiandra.com.au

75 Lower Parriwi Road, The Spit Mosman, NSW 2088  
(adjacent Middle Harbour Yacht Club)