

VENUE HIRE SYDNEY SEAFOOD SCHOOL



SYDNEY
FISH
MARKET

VENUE HIRE

01

Sydney Seafood School offers four distinct spaces that can be used for multiple purposes in an exclusive use arrangement.

Designed by Sydney interior designers 3xi these spaces are fresh, light-filled and feature superb finishes, state of the art equipment and custom furniture.

Venue hire includes one Sydney Seafood School staff member on site throughout the hire. Additional staff can be engaged as required.



OUR SPACES

- Demonstration kitchen and auditorium, seating 66
- Hands-on kitchen with 10 cooking stations that can accommodate up to 6 people per bench
- Dining area, seating 60
- Bar, seating 21
- Ngara Events Space, seating up to 72 restaurant style, 80 theatre style, or 130 for stand-up cocktails
- Back of house, fully commercial preparation kitchen and cool room

USES

- Cooking showcases
- Product launches
- Lectures and seminars
- Content creation
- Food shoots
- Advertising shoots
- Vocational training
- Restaurant pop up



02



AUDITORIUM

96m²

Reflecting the colours of the earth, our auditorium is decorated in tones of ochre and burnt umber with a feature wall mural by Gadigal artist Konstantina.

The marble demonstration bench is clad in unique hand-cast seawall tiles. These tiles echo those beneath the water at the front of the new Sydney Fish Market which have created an innovative marine ecosystem.

Cooking equipment includes state-of-the-art Neff steam ovens, vacuum drawers and induction cooktops.

Superbly comfortable chairs feature fold-away trays. The front row of seats is removable for accessibility or to allow more depth for filming or photography.

The auditorium seats 66.



HANDS-ON COOKING SCHOOL

341m²

Highlights in this space include a stunning mosaic wall mural echoing the colours of the ocean, sleek stainless steel benches (fixed), and state-of-the-art cooking equipment including Neff induction cooktops and steam ovens.

The 10 cooking benches accommodate up to 6 guests each for a total of 60.



BAR AREA

105m²

Furniture in this area is removable, and includes hand-crafted oak tables and chairs with fabrics in ocean tones and high bar stools around the oak-clad bar.

The bar features an inbuilt oyster bar, espresso coffee machine, multiple commercial fridges, cocktail station and ice maker.

There are bar stools with seating for 21 guests.



NGARA EVENT SPACE

145m²

Our harbourfront events space has panoramas over Blackwattle Bay, stunning ceiling mosaics and cascading feature lights resembling jellyfish.

The show kitchen with marble benchtop features Gaggenau appliances (induction cooktops, Teppanyaki grill, chargrill and wok burner) and Neff ovens.

It can be completely clear or set up to seat up to 72 restaurant style, 130 cocktail style (including the bar area) and 80 theatre style.

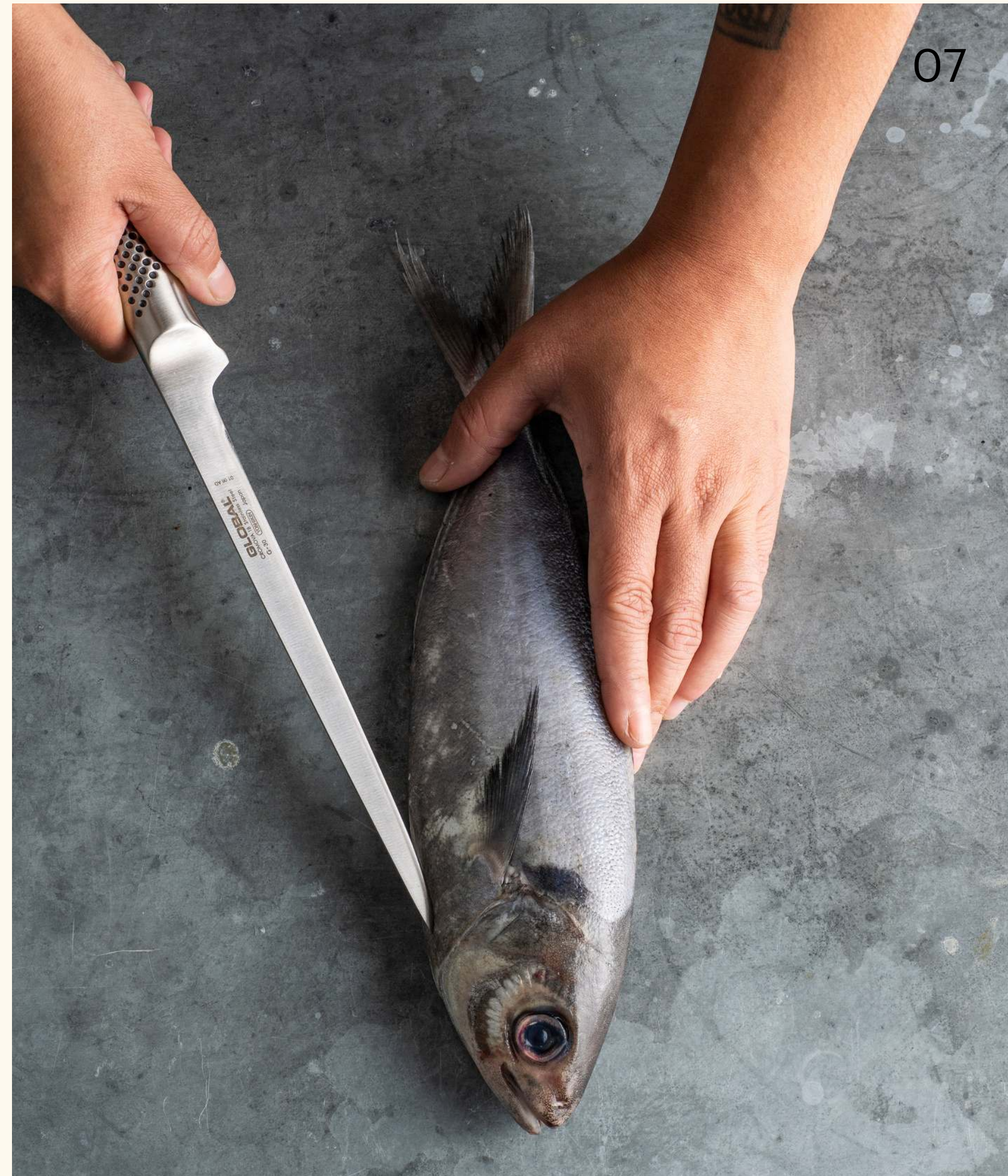
It is separated from the bar by a retractable acoustic glass wall and beautiful linen curtain in ocean tones.



BACK OF HOUSE KITCHEN

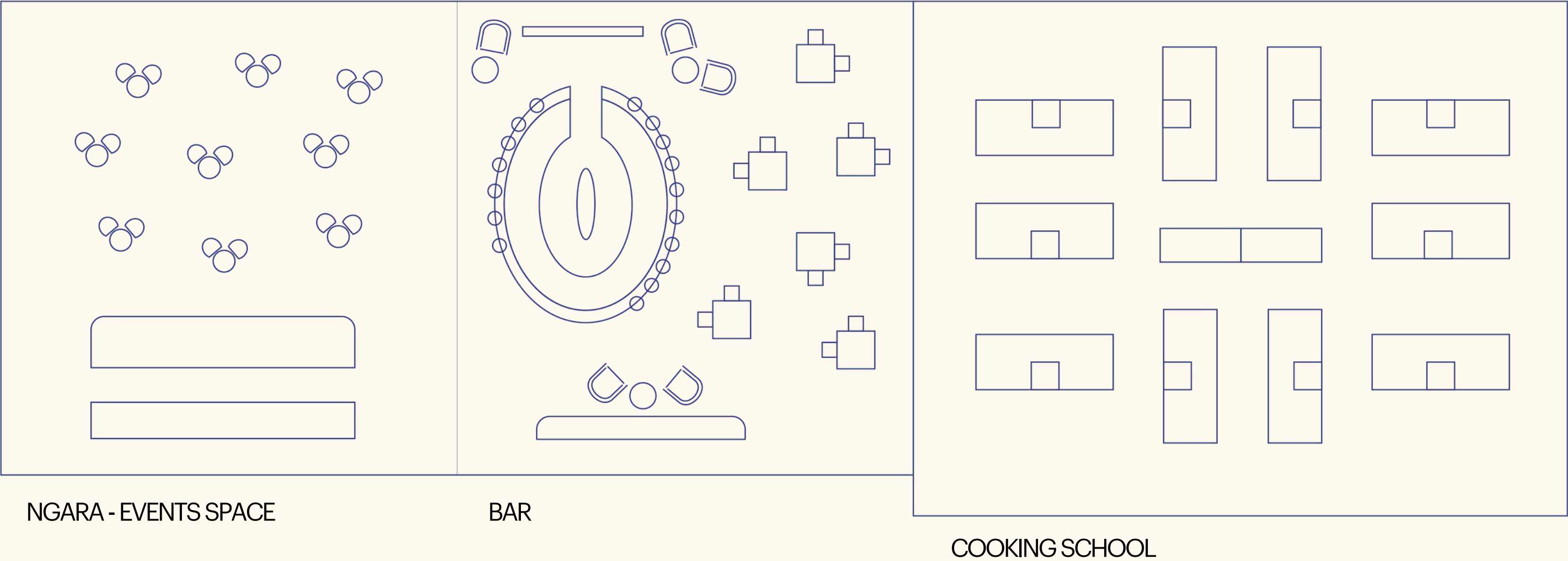
130m²

Our commercial kitchen includes stainless steel benches, a gas cooking range, salamander, blast chiller, deep fryer, combi oven, cool room and freezer, pass-through dishwasher and glasswasher.



FLOOR PLAN

FULL VENUE HIRE



PRICES (FULL DAY USE)

AUDITORIUM AND DEMONSTRATION KITCHEN

\$5,000 PER DAY

COOKING SCHOOL (INCLUDING AUDITORIUM)

\$10,000 PER DAY

NGARA EVENTS SPACE & BAR

\$10,000 PER DAY

WHOLE SPACE TAKEOVER

\$20,000 per day

(Auditorium, Cooking school, Ngara Events Space & Bar)

Prices exclude GST and are for an 8 hour period.
Additional hours are charged at an hourly rate.



INCLUSIONS

Shared use of prep kitchen throughout venue hire.

State-of-the-art Neff equipment (including induction cooktops and steam ovens) in Demonstration Kitchen, Cooking School respectively.

Prestige Gaggenau equipment in Bar and Ngara Events Space (induction cooktops, Teppanyaki grill, electric grill, wok burner) plus Neff steam-assisted ovens.

Custom-designed furniture (tables, chairs, high cocktail tables, bar stools) as required.

Cookware, plateware, glassware and serving ware.

Sydney Seafood School staff member in attendance for the duration of the venue hire.

EXCLUSIONS

All food and other consumables must be provided by the company taking over Sydney Seafood School.



CATERED EVENTS

We also offer in-house catered events, with a seafood-forward menu created in collaboration with Kate White from Katering. Ask us for a custom quote and our delicious menu and beverage options.

GET IN TOUCH

CONTACT US

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