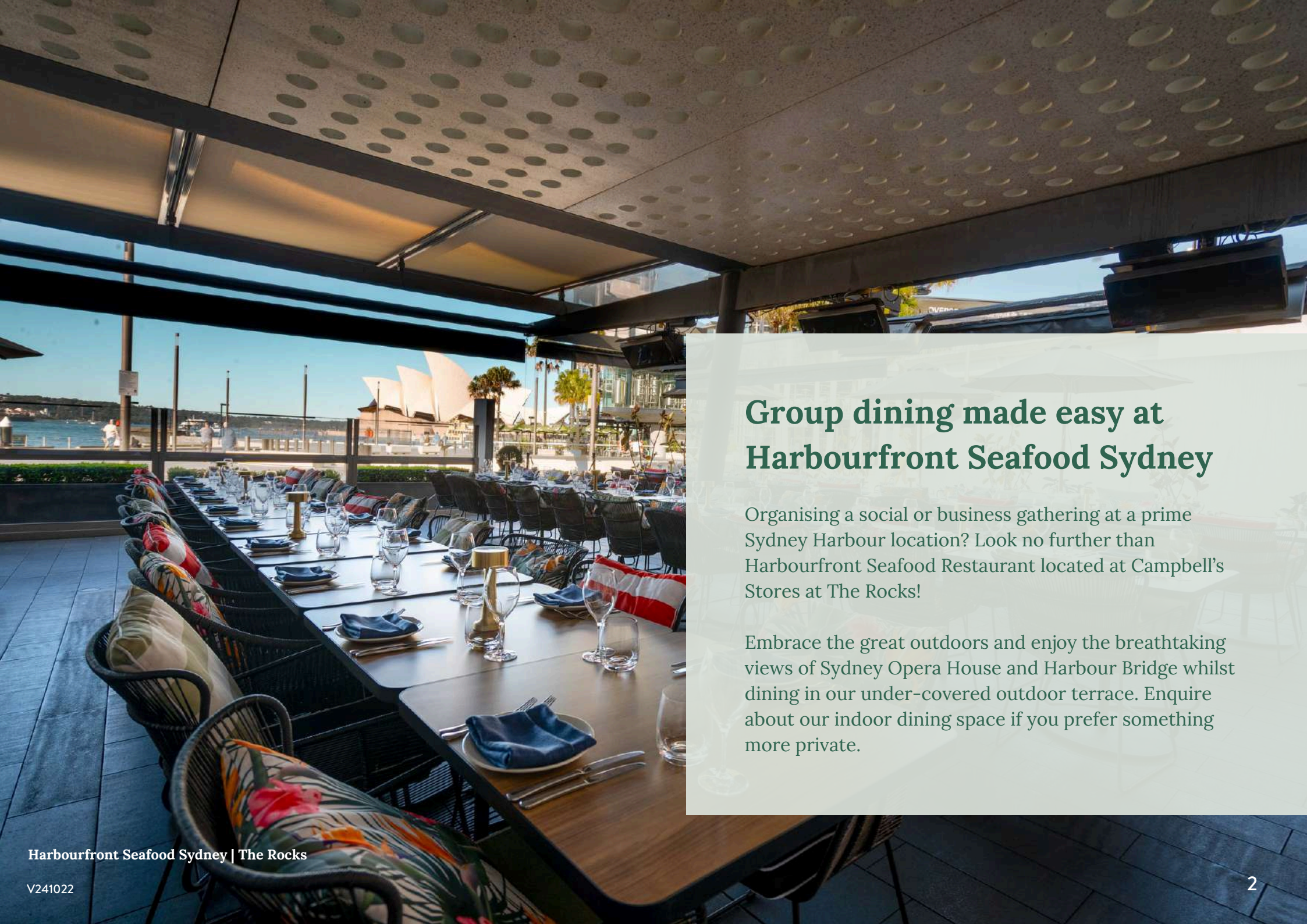


The image shows an outdoor dining area of a restaurant. The tables are set with blue plates, white glassware, and silverware. There are black wicker chairs with cushions. The ceiling is a dark, perforated metal structure. In the background, there are other buildings and a sign that says "SYDNEY".

Harbourfront *Seafood Restaurant*

SYDNEY

Group Dining Package 2024 - 2025



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

Capacity: 180 guests



Private Dining Area

Capacity: 50 guests





What's on offer

Suitable for **up to 50 guests**

Beverages can be provided based on consumption or guests have the option to choose the Premium Pour Beverage Package for two hours. An extension of 30 minutes per person is available upon request.

*We offer Choice menu for bookings with up to 20 guests and an alternate serve menu for bookings with 21 to 50 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 to 60 guests.

\$125pp - 3 Course Menu (food only)

On Arrival to Share

Sourdough Cob with tomato and olive tapenade, EVOO and balsamic (v, df, hf)

Entrées

Choice of:

La Stella burrata, compressed cucumber, watermelon, tomato and seasonal fruit salad with honey and chilli dressing, toasted sourdough (hf)

Fish ceviche, aji Amarillo, Leche de Tigre, sudachi and shiso (df, gf, hf)

Gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seed, smoky eggplant cream (v, hf)

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

Mains

Choice of:

Grilled white fish, blistered tomato, sherry vinegar, EVOO, olives, capers, oregano and basil (gf, df, hf)

Chargrilled swordfish, olive, capsicum, fregola and gremolata (hf)

Harissa-glazed Pukara Estate lamb back strap, spiced caponata, asparagus, peas and sumac yoghurt (gf, hf)

Braised celeriac steak, parsnip purée, cannellini bean salsa and dashi, miso dressing (vegan, gf, hf)

Pinnacle striploin (hf) MBS2+ 200gm

Sides

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

Truffle fries with parmesan and aioli (hf)

Dessert

Choice of:

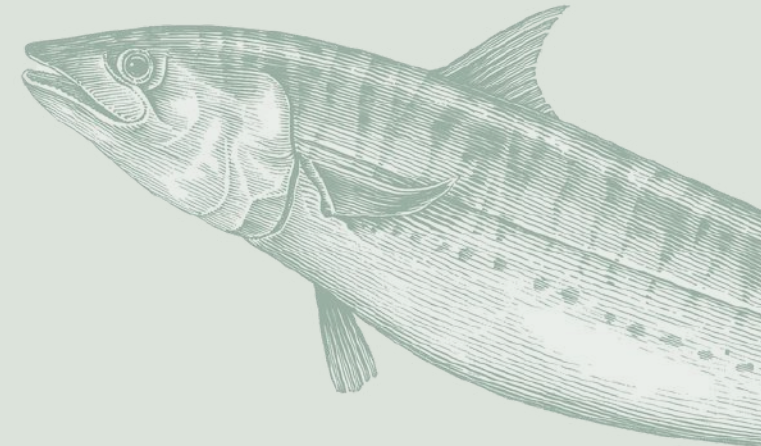
Dark chocolate and avocado mousse, popping candy, fresh and freeze-dried raspberries (vegan, hf)

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

Selection of two Australian and International cheeses, lavosh, fig and almond Pan de Higo (gf crackers available on request) :

Le Campagnier double crème washed rind (France), Berry's Creek Mossvale blue (Gippsland Victoria), Cabot Cheddar from the Cellars at Jasper Hill (USA)

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



The Upgraded 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 to 60 guests.

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

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

On Arrival to Share

Tostada with refried beans, smashed avocado, pickled red onion, sour cream and black bean and tomato salsa (v, gf, hf)

Entrées

Choice of:

Shucked Sydney Rock oysters, chilled on ice with mignonette and lemon (gf, df, hf)

Grilled Eastern King prawns with lemon butter and chilli mango (gf, hf)

La Stella burrata, compressed cucumber, watermelon, tomato and seasonal fruit salad with honey and chilli dressing, toasted sourdough (hf)

Queensland spanner crab, green papaya, apple and som tam dressing (df, gf, hf)

Smoked chicken, gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seed, smoky eggplant cream (hf)

Mains

Choice of:

Pan-fried Humpty Doo barramundi, lentil dhal, saag aloo, pakora and raita (gf, hf)

Market fish with roasted cabbage, beetroot and lemon butter purée, gremolata and puffed wild rice (hf)

Harissa-glazed Pukara Estate lamb back strap, spiced caponata, asparagus, peas and sumac yoghurt (gf, hf)

Pinnacle tenderloin MBS2+ 250gm (hf)

Braised celeriac steak, parsnip purée, cannellini bean salsa and dashi, miso dressing (vegan, gf, hf)

Sides

Charred broccolini with preserved lemon, capers and parmesan (chilled) (gf, hf)

Truffle fries with parmesan and aioli (hf)

Dessert

Choice of:

Deconstructed matcha cheesecake, chocolate, almond, feuilletine crumb, Italian meringue and citrus (hf)

House-made tiramisu

Dark chocolate and avocado mousse, popping candy, fresh and freeze-dried raspberries (vegan, hf)

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

Selection of two Australian and International cheeses, lavosh, fig and almond Pan de Higo (gf crackers available on request) :

Le Campagnier double crème washed rind (France), Berry's Creek Mossvale blue (Gippsland Victoria), Cabot Cheddar from the Cellars at Jasper Hill (USA)

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



The Share Menu

We offer this menu for bookings with 12 to 48 guests.

\$125pp - 3 Course Menu (food only)

On Arrival to Share

Tostada with refried beans, smashed avocado, pickled red onion, sour cream and black bean and tomato salsa (v, gf, hf)

Entrées

La Stella burrata, compressed cucumber, watermelon, tomato and seasonal fruit salad with honey and chilli dressing, toasted sourdough (v, hf)

Pickled local octopus, cauliflower emulsion, Kipfler potato, radish and spices (gf, hf)

Grilled Eastern King Prawns with lemon butter and chilli mango (gf, hf)

Mains

Pan-fried Humpty Doo Barramundi, lentil dhal, saag aloo, pakora and raita (gf, hf)

Slow-cooked Pukara Estate lamb shoulder, roasted potatoes, minted peas and chimichurri

Braised celeriac steak, parsnip purée, cannellini bean salsa, dashi and miso dressing (vegan, gf, hf)

Accompaniments

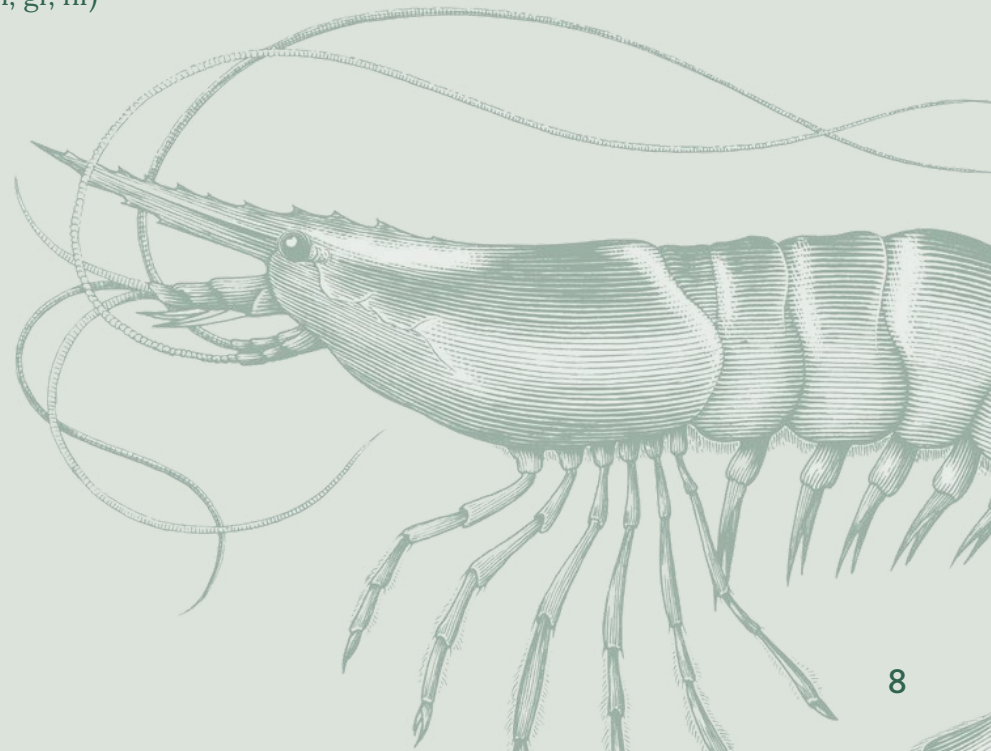
Charred broccolini with preserved lemon, capers and parmesan (chilled) (gf, hf)

Truffle fries with parmesan and aioli (hf)

Dessert

House-made tiramisu

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





Terms

Seating duration:

Less than 10 guests – 2 hours

11 to 20 guests – 2.5 hours

21 to 60 guests – 3 hours

Booking guarantee policy:

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.

Payment processing fee:

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

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

Surcharges:

A 10% surcharge applies on Sundays.

A 15% surcharge applies on all Public Holidays.

Florals Upgrade:

Elevate your corporate or private gathering with our customisable table floral arrangements. Whether it's for brand cohesion or personal preferences, we tailor packages to suit your needs.

Inquire now for details.

Other charges:

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

Cakage – \$6 per person



Harbourfront
Seafood Restaurant
SYDNEY

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