



Seal Level
RESTAURANT + BAR

Seal Level

functions package

Sealevel Restaurant is an award winning, modern, open and fresh restaurant, situated just a few metres from the waves of North Cronulla beach. The uninterrupted and unsurpassed views stretch to Wanda through to Boat Harbour.

As well as enjoying this unique position, the exquisite food compliments the view and the ambience, to give your function at Sealevel restaurant the success it deserves.

We realise that every event is different, so please contact us so that we can individually tailor a package that is suitable to your requirements.



Function Prices

Sealevel offers a base package rate of \$120.00 per person for seated functions and \$90.00 per person for cocktail functions. Minimum charges apply.

	JAN	FEB	MAR	APR	MAY	JUNE	JUL	AUG	SEP	OCT	NOV	DEC
Friday Evening	•	\$15,000	\$14,000	\$14,000	\$13,000	\$10,000	\$10,000	\$10,000	\$13,000	\$14,000	•	•
Saturday Lunch	\$13,000	\$13,000	\$13,000	\$13,000	\$12,000	\$9,000	\$10,000	\$11,000	\$12,000	\$13,000	\$13,000	•
Saturday Evening	•	\$17,000	\$17,000	\$17,000	\$16,000	\$16,000	\$15,000	\$16,000	\$17,000	\$17,000	•	•
Sunday Lunch	•	•	•	•	•	•	•	•	•	•	•	•
Sunday Evening	•	\$11,000	\$10,000	\$10,000	\$10,000	\$9,000	\$9,000	\$9,000	\$9,000	\$10,000	\$11,000	•

Function Inclusions

Seated functions include the following;

- 4 ½ hours hire of Sealevel
- Canapés on arrival
- 3 course meal
- Unlimited supply from drinks package one
- Dinner rolls
- Coffee/Tea and chocolates

Capacity 120 people

Cocktail functions include the following;

- 4 ½ hours hire of Sealevel
- 10 different canapés
- Unlimited supply from drinks package one
- Coffee/Tea and chocolates

Capacity 200 people

Times

Daytime functions can start from 12:00pm and evening functions can start from 6:30pm. If it is possible for you to extend the length of your function (dependant on other bookings we may have) the rate of \$20.00 per person per hour will be charged. Sealevel Restaurant is licensed until 12:00 midnight. No function can exceed this time.

Children's menu

\$35.00 per child

Children under 12 are given the choice of crumbed chicken, fish or salt & pepper squid & chips, also including vanilla ice cream with chocolate, strawberry or caramel flavouring. Children's meals need to be specified when selecting your menu with the function coordinator.

Special Meals

Any dietary requirements or other requests we are more than happy to cater to. These needs will need to be outlined with the function coordinator when selecting your menu for the event.



Seated Menu

Please select two entrees, two mains & two desserts from the following menu to be served alternately to each guest



Entrees

Butternut pumpkin soup
Mushroom & tarragon soup
Sweet corn & basil soup
Seafood chowder
Barbequed octopus with salsa crudo & balsamic reduction
Smoked salmon with celeriac remoulade, shaved fennel & avocado & chipotle chilli oil
Angel hair pasta with crab, chilli, garlic, lemon & herbs
Homemade gnocchi with roasted pumpkin, asparagus, pinenuts & sage butter
Fresh king prawns with daikon radish, carrot, avocado & pickled ginger salad & soy bonito dressing
Scallops in their shell with herb & shallot salad & green chilli galangal dressing
Crispy pork belly with fennel & orange confit, radicchio & baby cos salad & vincotto
Leek, gruyere & tarragon tart with witlof, rocket & hazelnut salad
Pappardelle pasta with seasonal mushrooms, marjoram, pinot grigio & grand padana parmesan
Semolina crusted squid with lime aioli
Seared whiting fillets with asparagus & preserved lemon, tomato & pinenut dressing
Pumpkin arancini with olive dressing & bulgarian fetta

Mains

Slow roasted fillet of beef with kipfler potatoes, roasted fennel, asparagus & sweet onion jam
Barbecued flathead fillets with fig pilaf, carrot, watercress & pistachio salad & sumac dressing
Roasted pork fillet with vanilla poached pear, orange salad & pomegranate molasses dressing
Prosciutto wrapped chicken breast with asparagus, sarladaise potato & pea puree
Oven roasted chicken breast with sautéed mushrooms, parsnip polenta, baby leeks & smoked paprika butter
Slow roasted veal loin with caramelized escalots, olive oil potato puree & spiced beetroot relish
Roasted beef fillet with crushed tarragon potatoes, broccolini, olive & herb dressing
Garlic & rosemary marinated lamb loin with pea & mint fregola sarda & warm zucchini, olive & fetta salad
Red wine braised lamb shank with roasted pumpkin, green beans & lentil jus
Roasted fillet of beef with sautéed mushrooms, roasted truss tomatoes & soft herb crème fraiche
Seared snapper fillets with redlof, shaved fennel & orange salad, cabernet sauvignon aioli & citrus salt
Crispy skinned atlantic salmon fillet with potato primavera, confit tomatoes, soy beans & herb & balsamic dressing



Desserts

- Profiteroles with crème patissiere & warm belgium chocolate sauce
- Vanilla bean panna cotta with macerated rockmelon & strawberry salad
- White chocolate & passionfruit brulee with almond tuille
- Blueberry & frangipan tart with vanilla bean anglaise
- Baked orange curd tart with lime sorbet
- White chocolate parfait with mango, berries & white rum syrup
- Warm caramelised pear tart with rum & raisin gelato
- Dark chocolate panna cotta with strawberry & orange compote
- Dark chocolate pave with almond brittle & vanilla bean anglaise
- Poached pear with cherry & hazelnut financier



'Sealevel was a perfect venue to celebrate our wedding, food, drink and service were outstanding! We couldn't have asked for anything better!'

Clinton and Harriet Simmons

Immerse yourself in the sights,
sounds and flavours of the sea.

Drinks Package

Package One (included in base package)

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|----------------|---|
| Sparkling wine | Willowglen brut, Hunter valley, NSW |
| White wine | Willowglen chardonnay, Hunter valley, NSW |
| | Willowglen semillon sauvignon blanc, Hunter valley, NSW |
| Red wine | Willowglen shiraz cabernet, Hunter valley, NSW |
| Beers | Victoria bitter |
| | Tooheys new |
| | Cascade light |

Package Two (\$17 per person added to minimum spend)

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|----------------|---|
| Sparkling wine | Willowglen brut, Hunter valley, NSW |
| White wine | Peppertree chardonnay, Hunter Valley, NSW |
| | Matua valley sauvignon blanc, Hawkes bay, NZ |
| Red wine | Angus "the bull" cabernet sauvignon, Select Regions, SA & VIC |
| | Evans & Tate shiraz, Margret river, WA |
| Beers | Tooheys extra dry |
| | Pure blonde |
| | Hahn light |

Package Three (\$30 per person added to minimum spend)

- | | |
|----------------|--|
| Sparkling wine | Wolfblass pinot noir chardonnay, Adelaide Hills, SA |
| White wine | Petersons chardonnay, Hunter valley, NSW |
| | Vavasour sauvignon blanc, Malbrough, NZ |
| Red wine | Tim knappstein cabernet merlot, Clare Valley, SA |
| | Pirathon shiraz, Barossa valley, SA |
| Beers | Any two full strength beers and one light beer from our list |

Cocktail Menu

Please choose nine items from the following menu



Seared scallops with coriander, shallot & peanut nahm jim
Zucchini & haloumi fritters with tomato, onion & basil salsa (v)
Tempura prawn skewers with wasabi mayonnaise
Sweetcorn & basil soup with vanilla gelato (v)
Savoury pastry cup filled with mushroom & thyme ragout & feta (v)
Spicy chorizo sausage on potato, rosemary & garlic pizza bread
Semolina crusted squid with roasted garlic aioli
Fragrant duck crepes with coriander & shallots
Chicken skewers with kaffir lime & coconut sauce
Crispy prawn wontons with dipping sauce
Whitebait fritters with tomato ragout
Pumpkin arancini with olive dressing (v)

Seared herb tuna on crouton with salsa rossa
Witlof with tea smoked salmon, roasted baby beets & crème fraiche
Tomato consommé shot with basil oil (v)
Sydney rock oysters with rice wine & chive vinaigrette
Vietnamese rice paper rolls with chicken, green mango & hot & sour sauce
Rare roast beef rolled with celery hearts, grana padana parmesan & rocket
Selection of mixed sushi rolls with soy, pickled ginger & wasabi
Fresh king prawn with avocado, dill, aioli & thin melba toast
Fennel seed pastry with goats cheese & onion jam (v)
Tartlet of marinated capsicum, sicilian olives & caperberry (v)
Mushroom & herb frittata with salsa rossa (v)
Honey cured ocean trout with pickled cucumber & baby coriander



'Thank you for making our wedding day one to remember by your wonderful food and exceptional service. Could not have asked for more. All our friends and family have not stopped talking about your beautiful food and service'.

Larry and Hannah Magann

Terms and Conditions

The following Terms and Conditions are to ensure customers of Sealevel Restaurant are aware of the conditions of hire put in place to help their function run smoothly and without any problems.

Bookings and Cancellation

- Tentative bookings can be held for up to three weeks until either confirmation is made by signing of this document and a deposit is paid, or cancellation. You will be given first option to confirm a date if during this time another party seeks your date. In this instance a deposit will be required or the booking may be cancelled.
- Once this document has been signed and a deposit is made your booking is secure. Deposits are non refundable and non transferable as they secure the booking and preclude other bookings on this date. Any cancellations made within three months of the date of the event will incur a cancellation fee of 20% of the estimated total cost of the function. Any cancellations made within one month of the date of the event will incur a cancellation fee of 50% of the estimated total cost of the function.

Deposits

Sealevel Restaurant requires the following amounts as a deposit.

Entire venue	\$1000.00	Terrace	\$500.00
Mezzanine	\$500.00		

Charges and Payments

- A confirmation of the number of guests is required two weeks prior to the function. You will be charged for this amount as a minimum, if numbers increase you will be charged accordingly.
- Full payment on an estimate of the final bill is required two weeks prior to the function. Any outstanding amounts or amounts contracted on the evening must be paid by the end of the function.
- Credit card payments will incur a surcharge of 1.8% for Visa, Mastercard, Amex and Diners.

Liquor License Policy

- Sealevel Restaurant is obliged to abide by State Government regulation in regard to the responsible service of alcohol. Intoxicated persons, minors and those whose behaviour is considered by management as disorderly will be refused beverage service and may be removed from the function.

- It is your responsibility to ensure orderly conduct of your guests, especially when leaving the premises at night. Management reserves the right to call police and/or terminate the function, without refund of any monies, should such behaviour present a problem to guests or staff.

Damage, Breakage or Loss of Property

- You are responsible for the safekeeping of personal belongings, merchandise and gifts. Sealevel will not accept any responsibility for the loss of or damage to any such property, before, during or after the function.
- You are responsible for any damage to the building, facilities and furnishings on the property; and for loss however arising, as a result of any action by your guests or contractors (decorators, musicians, etc.). Please make sure decorators and suppliers are made aware of this

Delivery and Collection of Goods

- Sealevel will only accept delivery of goods no more than one day prior to the event, and all goods must be collected the day following the event. Sealevel accepts no responsibility for any items delivered or left for collection.

Food Tasting

- Please be aware that Sealevel does not offer menu tasting as the function menus do not coincide with our ala-carte menu, and ingredients are not always readily available.

I have read and accept the above Terms and Conditions:

Client: Signature:

Date:

Date of Function:

Venue:

Sealevel

RESTAURANT + BAR

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www.sealevel.com.au