



**EVENT & FUNCTION PACKAGES  
2023**



## INTRODUCTION

We understand the importance of delivering an event to exceed our guests' expectations. Sealevel is the perfect setting for all modes of events, wedding receptions and cocktail parties.

We approach our functions with a flexibility and individuality that is refreshing to our customers. We strive to ensure seamless organization of your function so that you can relax and enjoy your occasion.

Celebrating an event with Sealevel will always be a memorable experience.





## EVENT PACKAGES

Sealevel host two types of event packages, a Seated Event or a Cocktail Event.

The seated event package is perfect for a more formal style occasion. Much of the event is spent at your table enjoying a three course meal and unlimited drinks package whilst enjoying stunning ocean views. There's also time for guests to mingle, try a canapé, enjoy a drink and have a dance before and after the meal. There will be guaranteed seating for all guests.

The cocktail event package is perfect for a more relaxed and casual approach to celebrate the occasion. There is no allocated seating and guests will be free to move about and mingle throughout the event. All food is served as a canapé style while guests roam about the room. Drinks will also be offered as you mingle or are available from the walkup bar. Seating for all guests cannot be guaranteed.

## WHAT'S INCLUDED IN EACH PACKAGE?

### A) SEATED EVENT

- Canapés on arrival
- 3 Course meal
- Tea & coffee
- Venue hire
- Staffing

**\$130pp**

(capacity 120 ppl)

### B) COCKTAIL EVENT

- Canapés:  
selection of 8
- Tea & coffee
- Venue hire
- Staffing

**\$100pp**

(capacity 170 ppl)

There is a minimum spend requirement for hiring the entire venue for exclusive use. We may be flexible with these minimum spends during our quieter periods.

The minimum spend requirements are as follows:  
Friday Evenings - \$25K, Saturday Lunch - \$25K,  
Saturday Evenings - \$25K, and Sunday  
Evenings - \$20K.

For mid week events please contact our event coordinator. Please be aware that Sealevel is not available for exclusive hire in the months of January and December, or any Sunday Lunches throughout the year.

## A) SEATED EVENT - PACKAGE OPTIONS

The following meals are served in an alternate drop style, so every second guest will receive a different meal.

Please choose two entrees, two mains & two desserts.

### ENTREES

1. Seafood chowder
2. Caprese salad - heirloom tomatoes, buffalo mozzarella, basil, mint, capers, balsamic dressing
3. Huon smoked salmon, celeriac remoulade, fennel, avocado, chive oil
4. Vitello tonnato - thinly sliced veal, green beans, capers, lemon, tuna mayonnaise
5. Fresh king prawns, daikon radish, carrot, avocado, pickled ginger, soy bonito dressing
6. Fried zucchini flowers, meredith ash goats curd, shaved beetroot salad, beetroot gel
7. Semolina crusted squid, roast garlic aioli
8. Angel hair pasta, crab, chilli, garlic, lemon, pangrattato
9. Pappardelle pasta, seasonal mushrooms, marjoram, pinot grigio, grana padana parmesan
10. Homemade gnocchi, gorgonzola cream, cauliflower, dehydrated cherry tomatoes, black olive powder
11. Crispy pork belly, celeriac puree, poached pear, apple cider & vanilla reduction
12. Roasted Spiced Heirloom carrots, sunflower hummus, chilli labne
13. Seared Atlantic Scallops, LP black pudding, granny smith apple
14. Charred baby octopus, romesco, guindilla chilli, olives, chorizo dressing

### MAINS

1. Barbecued snapper filets, sweet corn puree, tempura zucchini flower, cabernet sauvignon gel
2. Roast chicken breast, prosciutto, mushroom duxelle, porcini & almond soil, asparagus, albufera sauce
3. Basil mousse stuffed chicken breast, prosciutto, peach, buffalo mozzarella, balsamic gel
4. Roast chicken breast, carrot & potato fondant, fennel & celery puree, parmesan crumbs, herb butter
5. Beef fillet, tarragon potatoes, broccolini, dehydrated mushrooms, red wine jus
6. Beef fillet, sautéed mushrooms, roast truss tomatoes, herb crème fraîche
7. Snapper filets, citrus, lemon croquettes, buttermilk gel, fennel
8. Chermoula roasted humpty doo barramundi filets, pine nut, zucchini pearl couscous, tomato dressing
9. Huon atlantic salmon fillet, crab ravioli, cauliflower veloute, curry oil
10. Green herb chicken brasi, walnut & roasted cauliflower fregola sarda, baby carrots, herb creme fraiche
11. Roasted pork cutlet, cured pear, shallot potato puree, pork jus
12. Sous vide lamb rump comfit fennel, roasted spiced baby carrots, chimichurri, lamb jus



### DESSERTS

1. Profiteroles, belgian chocolate sauce
2. Vanilla bean panna cotta, mango, kaffir lime meringue
3. Elderflower panna cotta, lychee sorbet, rose jelly
4. Salted caramel parfait, macadamia praline, caramelised banana
5. Raspberry cremeux tart, strawberry jelly, pistachio soil, dark chocolate gelato
6. Blueberry & frangipan tart, vanilla bean anglaise, leatherwood honey, gelato
7. Macadamia praline parfait, gelato, figs, honey rosemary syrup
8. Lemon myrtle cremeux, yoghurt sorbet, macerated blueberries
9. Licorice parfait, orange cake, freeze-dried mandarin, lemon curd
10. Dark chocolate pave, almond orange crunch, amaretto cream

### CHILDREN MENU

1. Chicken schnitzel, chips, salad
2. Fish, chips, salad
3. Steak, chips, salad

All children will receive ice cream with the topping of their choice for dessert.

## B) COCKTAIL EVENT - PACKAGE OPTIONS

### COLD CANAPES

1. Seared herb tuna, salsa rossa, crouton
2. Sydney rock oysters w rice wine & chive vinaigrette (gf)
3. Fresh king prawn, avocado, yuzu kosho dressing, melba toast
4. Hiramasa kingfish sashimi, ginger & eschalot dressing (gf)
5. Rare roast beef fillet, horseradish & chive crème fraiche, beetroot crouton
6. Salt baked salmon, basil buttermilk gel, cucumber

### HOT CANAPES

7. Tempura prawn skewers, wasabi mayonnaise
8. Semolina crusted squid, roast garlic aioli
9. Spicy marinated chicken skewers, chipotle chilli aioli (gf)
10. Pulled pork sliders, apple & fennel slaw
11. Seared scallop, cauliflower puree, curry oil
12. Crispy pork belly, mandarin puree
13. Charred fremantle octopus, romesco, olive



### VEGETARIAN CANAPES

14. Mushroom, thyme & feta tartlet
15. Pumpkin arancini, olive dressing
16. Fennel seed pastry, goats cheese, beetroot jam
17. Crispy polenta, gorgonzola custard (gf)
18. Tempura zucchini flowers, honey, truffle regorino
19. Zaatar roasted pumpkin, goats curd, basil oil, pepita

### DESSERT CANAPES

20. Sweet shortcrust pastry, raspberry cremeux, strawberry jelly
21. Petite profiteroles, chocolate sauce
22. Whipped pannacotta, leatherwood honey, berries
23. Banoffee, caramel tart, banana, almond praline





## BEVERAGE PACKAGES

The Beverage Packages are unlimited for the duration of the event. It's available to accompany both our Seated Event and Cocktail Event food packages.

### A) STANDARD PACKAGE

#### SPARKLING

- Sparkling

#### WHITE – Choose Two

- Sauvignon Blanc
- Chardonnay
- Pinot Grigio
- Rosé

#### RED – Choose One

- Shiraz
- Pinot Noir
- Cabernet Sauvignon

#### BEER

- 1 Premium beer
- 1 Standard beer
- 1 Light beer

#### NON-ALCOHOLIC

- All soft drinks, tea & coffee included

**\$70pp**

### B) PREMIUM PACKAGE

#### SPARKLING

- Paul Louis Blanc De Blanc, Loire Valley FRA

#### WHITE – Choose Two

- Shaw + Smith Sauvignon Blanc, Adelaide Hills SA
- Domain Road Pinot Gris, Otago NZ
- Sidewood Chardonnay, Adelaide Hills SA
- Le Grand Cros Rose, Cotes De Provence FRA

#### RED – Choose One

- Oliver's Taranga Shiraz, McLaren Vale SA
- Gala Estate Pinot Noir, East Coast TAS
- Two Hands Cabernet Sauvignon, McLaren Vale SA

#### BEER

- 2 Premium beers
- 1 Light beer

#### NON-ALCOHOLIC

- All soft drinks, tea & coffee included

**\$85pp**

## TERMS

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.

Please read the Terms and Conditions below, then fill out the form at the bottom and bring it in when you pay the deposit.

### 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 two months of the date of the event will incur a cancellation fee of 10% 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 20% of the estimated total cost of the function. Any cancellations made within 48 hours of the event will incur a cancellation fee of 50% of the estimated total cost of the function.

### 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 1.5% for Visa, Mastercard and Amex.

### 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 behavior 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.

### DEPOSITS

Sealevel Restaurant requires a \$1,000 deposit.

### 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.

### I HAVE READ AND I ACCEPT THE ABOVE TERMS AND CONDITIONS:

Client Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Date of Function: \_\_\_\_\_ Venue: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_ Expiry Date: \_\_\_\_\_