



FUNCTIONS AT

SEAROCK GRILL

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FUNCTIONS YOUR WAY...



Located at Circular Quay's Eastern waterfront with the magnificent Harbour Bridge in the horizon, Searock is the place for your next function.

From corporate meetings and formal events to casual gatherings, birthdays, Christmas and cocktail parties; our menus & events are designed to provide maximum choice and enjoyment for any occasion.

“PRIVATE DINING EXPERIENCE”

The Wine room:

Capacity: 45 seated guests / 60+ canapés

Exclusive use: additional charges may apply for groups of 20 or less

This elegant space is perfect for cocktail events, private corporate meetings & functions, birthday celebrations, and end of year lunches / parties.

Main dining area:

Capacity: 55 seated guests

Exclusive use: required for large groups

Suitable for corporate functions, birthdays and large groups of up to 60 people; a blend of exclusivity & harbour views set out in a comfortable space.

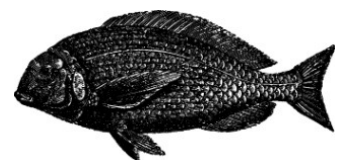
“HARBOUR DINING EXPERIENCE”

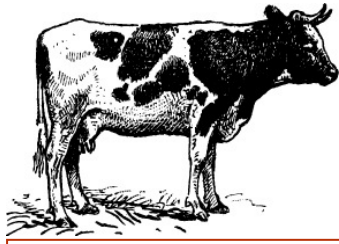
Outdoor dining:

Capacity: strictly groups of 15 guests & below

Exclusive use: Negotiable

Enjoy the outdoor and the beautiful harbour setting with the relaxing buzz & ambiance of east Circular Quay. The “Harbour dining Experience” is suitable for casual lunch gatherings, Christmas functions and small groups.





Set menu options

Option 1: \$50 per person / *Strictly Lunch bookings*

Option 2: \$60 per person / *2 course set menu*

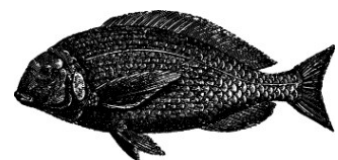
Option 3: \$70 per person / *3 course set menu*

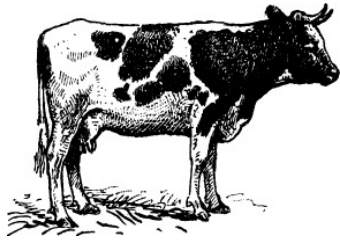
Group bookings guidelines

- Groups of 16 guests or more are required to choose a set menu
- Additional charges apply to group bookings on Sundays and public holidays
- All Group bookings are required to highlight their menu choices prior to the event.
- Groups of 16 guests or more are required to pre-select 2 entrees and 2 mains for alternate drop service
- Special Dietary / Allergy requirements must be highlighted and discussed prior to confirming a booking. We generally cater for most requirements and will advise our guests when unable to do so. Additional charges may apply.
- Menus and prices are subject to change, ample notice will be provided.

Menu Related:

- The 2 course menu can be either an *Entree & main* menu **or** *Main and dessert*
- Canapés can be used in Conjunction with any set menu
- Appetisers and entree options are designed for sharing while main courses and desserts are served individually
- Some Main courses are served w **sauce on the side only**; please consider if additional sides are required (an additional charge of \$5 p person applies)
- We can tailor the set menu options to suit your dietary and culinary requirements at an additional cost
- Upgrading option 1 to a 3 course set menu carries a \$10 additional charge





Option 1

\$ 50 pp

ON THE TABLE

House bread, Zoccoli bread / side of wild oregano dip

Garlic bread, baked Zoccoli bread w garlic butter

ENTREES

Garlic mushrooms / side of toasted Toscana (V)

Grilled Haloumi cheese / thyme / pine-nuts / tomato / evoo (V, GF)

Spicy Chicken wings / side of Roquefort sauce

Salt & pepper Calamari fillets / black beans / chilli / coriander

Grilled Tiger prawns / parsley / chilli / garlic / tomato sauce

MAIN COURSES

Wagyu Beef Burger / tomato / mayo / aged cheddar / beetroot / side of super crunchy chips

Beer battered Fish & chips / Hake fillets / crunchy chips / Tartar sauce

Seafood Curry / Prawns / fish / mussels / calamari / side of steamed Jasmine rice

Eggplant Parmigiana / smoked eggplant / Napolitana sauce / asparagus / grated parmesan (V)

Kangaroo fillet / cauliflower puree / broccolini / mixed berry jus

250gms Rump steak / pasture fed Herefords cattle / your choice of sauce

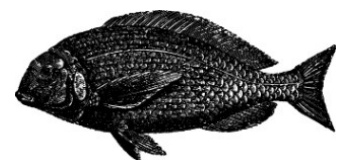
Iceberg lettuce w house dressing / Cabbage & buttermilk salad to share

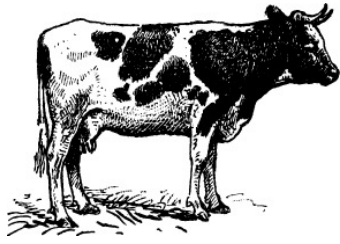
SAUCES:

Mushroom sauce /

Béarnaise sauce /

Chimmichurri





Option 2: \$60 pp

Option 3: \$70 pp

ON THE TABLE

Olive & feta tostadas

ENTREES

Garlic mushrooms / side of toasted Toscana (V)

Grilled Haloumi cheese / thyme / pine-nuts / tomato / evoo (V, GF)

Spicy Chicken wings / side of Roquefort sauce

Salt & pepper Calamari fillets / black beans / chilli / coriander

Beef Skewers / onion / capsicum / wholemeal pita bread / chickpea puree

Grilled Tiger prawns / parsley / chilli / garlic / tomato sauce

Seared Scallops / avocado & coriander mousse (GF)

MAIN COURSES

Eggplant Parmigiana / smoked eggplant / Napolitana sauce / asparagus / grated parmesan (V)

Seafood Curry / Prawns / fish / mussels / calamari / steamed Jasmine rice

Barramundi fillet / side of salsa Verde

Oven baked chicken / peas, carrot & kipfler potato stew / red wine jus / garlic paste

200gms Eye Fillet steak / Pasture fed pinnacle Herefords cattle / sauce

250gms Scotch fillet / 150 days grain fed pasture fed CAAB / sauce

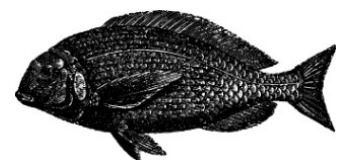
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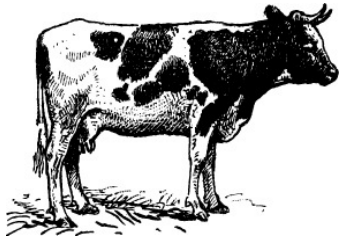
DESSERTS

Papa's baked Ricotta cheese cake/ served w mango coulis

Home-made lemon tart / lemon meringue gelato

Home- made Strawberry tart / strawberry balsamic gelato





CANAPÉ MENU

STANDARD SELECTION: \$6 PER PIECE

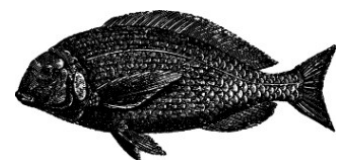
Spicy chicken wings / *sauce Roquefort*
Smoked salmon crespelle / *crème fraiche / chives*
Mixed vegetarian pastizzi / *tomato chutney*
Gourmet beef and black pepper pies / *tomato sauce*
Tandoori chicken skewers / *minted yogurt dip*
Kalamata olive & Danish fetta mini tostadas (V)

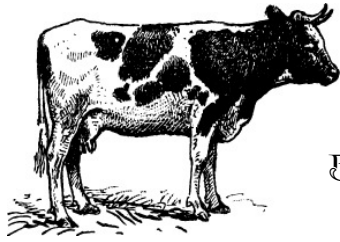
PREMIUM SELECTION: \$8 PER PIECE

Mini fish and chip cones / *sauce Tartar*
Beef skewers / *hummus dip*
Prawn Crab meat mini tostadas / *avocado paste / mayo*
Tuna Tataki / *avocado / salmon roe*
Panko prawns / *pickled garlic aioli*
Beef sliders / *beetroot relish / brioche bun*
Prawn dumpling / *soy sauce*

GUIDELINES:

- Canapé order must be finalized 1 week prior to the event
- Canapés cannot be changed on the day
- Please inform us of any dietary requirements or severe allergies





BEVERAGE PACKAGE

This package can be used separately or in conjunction with Set menus or Canapés package.

Minimum group number of 20 people and above; prices are quoted per person, Juices & soft drinks inclusive.

Pricing Structure	2 HOURS	3 HOURS	4 HOURS	5 HOURS	ADDITIONAL CHARGES/HR
STANDARD	\$ 40	\$ 47	\$ 54	\$ 62	\$7
PREMIUM	\$ 47	\$ 56	\$ 65	\$ 74	\$9
INDULGENCE	\$ 59	\$ 73	\$ 85	\$ 99	\$14

Standard Package:

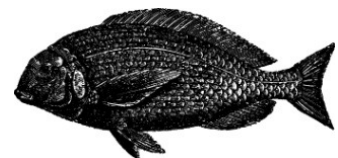
- NV - Duchess sparkling cuvee, Southern highlands NSW
- 2013 - Willowglen Semillon Sauvignon blanc, Riverina NSW
- 2012 - Willowglen Cabernet Merlot, Riverina NSW
- Cascade Premium Light (TAS), Stella Artois (Belgium)

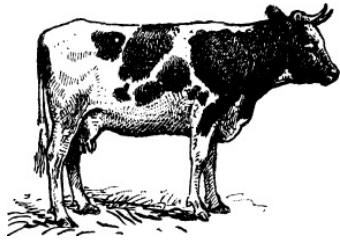
Premium Package:

- NV - De Perrière Sparkling rose, Provance France
- 2013 - Vavasour Sauvignon blanc, Marlborough NZ
- 2011 - Bimbadgen estate Shiraz, Hunter valley NSW
- Cascade Premium Light (TAS), Crown Lager (VIC)

Indulgence Package:

- NV - Moet & Chandon champagne, Epernay France
- 2013 - Cloudy bay Sauvignon blanc, Marlborough NZ
- 2010 - Voyager estate Shiraz, Margaret river WA
- Cascade Premium light (TAS), Hangman Pale Ale (NSW)





BOOKING CONFIRMATION

BOOKING DETAILS

Booking / Company Name: _____

Number of Guests: _____ Contact Person: _____

Date: _____ Arrival Time: _____

Contact number: _____ (Mobile) _____

Email: _____

SEATING AREA (please circle)

Harbour dining Experience

Private Dining (Wine room / Main dining area)

MENU CHOICE (please circle)

Option 1

Option 2

Option 3

Canapes

BEVERAGE PACKAGE (please circle)

Standard

Premium

PAYMENT DETAILS

Card Details:

Visa

Master card

Amex

Cardholder's Name: _____

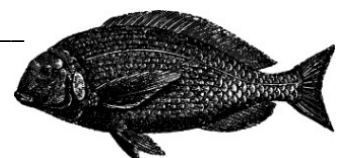
Card Number: _____

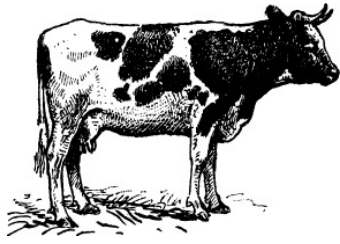
Expiry Date: _____

Card Authorisation Code: _____

I authorise Searock Grill to deduct the above amount from my credit Card
I understand that a 5% service charge is applicable for groups of 8 guests and over

Signature: _____ Date: _____





TERMS AND CONDITIONS

BOOKING POLICY

All tentative bookings will be held for a period of five (5) working days, after which time the booking will be released.

To confirm a booking a completed and signed event agreement is required within this period, credit card details are required to secure the booking.

No money will be charged to the credit card unless cancellations or alterations are made within 48 hours. Final numbers are required 24 hours prior the booking date.

This will be the minimum number of guests charged on the day. Any special dietary requirements can be facilitated given prior notice.

CANCELLATION POLICY

If you need to cancel a confirmed booking, Searock Grill requires a minimum of two (2) working days notice To ensure a refund of any deposit paid. This agreement and/or event may be cancelled by Searock Grill “*at any time*” if an emergency or threat of danger to any person exists.

The restaurant reserves the right to *cancel* the event should the restaurant be closed due to circumstances beyond our control, the client becomes *insolvent, bankrupt* or is in the hands of a receiver or if the event is deemed to threaten the reputation of the restaurant.

PAYMENT PROCEDURE

All prices quoted include GST. All event accounts are to be settled in full at the close of the event unless prior Arrangements have been made. Any prior deposit amounts received will be deducted from the account at this Time. Beverages on consumption will be charged according to Searock Grill records. A 6% service charge is applicable for groups of 10 and over.

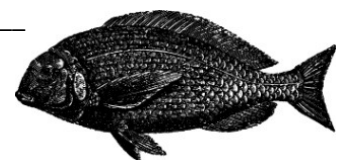
INDEMNITY AND DAMAGE

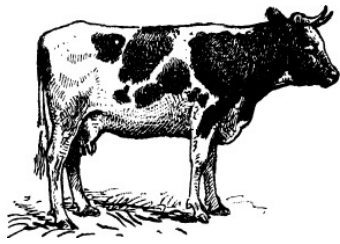
Our organisation will take all necessary care however accepts no responsibility or liability for any loss or damage to any property belonging to the client, client’s guests or invitees; or for any injury sustained to the clients during their time at Searock. The client is liable for the actions of their invitees and any damages or losses incurred during the event. Any costs will be billed directly to the client.

RESPONSIBLE SERVICE OF ALCOHOL

Clients will be responsible to ensure the orderly behaviour of their guests. The management of Searock Grill reserves the right in their absolute discretion to intervene and exclude or remove any undesirable person/s from the premises without liability where they see fit. All food and beverage must be consumed on the premises. Searock Grill practices the responsible service of alcohol. Management supports the actions of staff in refusing service to intoxicated, disorderly or underage patrons in accordance with this Act.

Signature: _____ Date: _____





MENU OPTIONS

ENTREES

Garlic mushrooms (V)
Grilled Haloumi cheese (V, GF)
Salt & pepper Calamari
Spicy chicken wings
Beef Skewers
Grilled pawn cutlets (GF)
Seared Scallops (GF)

MAIN COURSES

Wagyu beef burger
Beer battered Hake fillets & chips
Kangaroo fillet (GF)
Eggplant Parmigiana (GF, V)
Seafood Curry (GF)
Oven baked chicken (GF)
200gms Eye Fillet (GF)
250gms Scotch fillet (GF)
250gms Rump steak (GF)

SIDE DISHES

Creamy mash potato
Super Crunchy Chips
Broccolini & almonds (GF)
Iceberg lettuce w house dressing (GF)
Savoy Cabbage & buttermilk salad (GF)

