

SEAROCK GRILL

— STEAK AND SEAFOOD —

GROUP BOOKINGS & EVENTS PACKAGE

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www.searock.com.au

SEAROCK GRILL

STEAK AND SEAFOOD

Offering a convenient location, views of Sydney Harbour Bridge, outdoor seating for 12 guests, indoor seating for 65 with private dining, custom menus for dietary needs, and comprehensive beverage packages.

Searock Grill at Circular Quay serves fresh steak and seafood. The venue hosts events ranging from group bookings and corporate events to weddings, the team will cater to any bespoke events ensuring a memorable experience.



FUNCTION AREAS

Our reservations manager customizes packages to match your group size, budget, and preferences. You can choose between an open, naturally lit area with stunning views of the harbour, or a cozier space ideal for total privacy.



PRIVATE WINE ROOM

The Private Wine Room is a versatile space for hosting events such as engagement parties, weddings, birthdays, Christmas functions, corporate meetings, training, and product launches. It accommodates 10-45 seated guests and offers complete exclusivity and a 65" TV screen upon request.

MAIN DINING ROOM

The Main Dining Room, featuring glass front windows that offer a view of the harbour, is ideal for 10 to 65 guests and offers exclusive use options. For larger groups of 70 or more please speak to our reservations manager.



OUTSIDE TERRACE

The outdoor alfresco area can be reserved to provide a premium experience featuring harborfront views, with options for private to semi-private seating. For further details and to arrange seating for groups ranging from 10 to 15, please contact the reservations manager.





SET MENUS ON OFFER

THE “ESSENTIALS” TIER 1 COURSE SET MENU | \$55PP

Experience a quick yet satisfying meal with our express menu, offering a perfectly portioned main course with sides, ideal for a delicious lunch or dinner on the go.



MID TIER 2 COURSE SET MENU | \$89PP

Enjoy a delicious 2 course set menu featuring our finest seafood and steak dishes, perfect for a satisfying and memorable dining experience.



TOP TIER 3 COURSE SET MENU | 115PP

For a premium dining experience, this set menu features a selection of high-end steaks, succulent mains, tender ribs, and an array of enticing entrees. Alongside the finest cuts of meat, this menu offers an exquisite culinary journey with something for every palate.



ON ARRIVAL: Shared

Please note that a vegetarian main course can be arranged upon request

Garlic bread (V)

Oven baked, garlic butter, tangy garlic paste

MAIN COURSE**250gm Black Angus rump steak with Chips or Salad**

Grass fed - Pinnacle VIC - steak cooked medium served with mushroom sauce

250gm New York cut sirloin with Chips or Salad

Black Angus, grass fed - Pinnacle VIC - steak cooked medium served with mushroom sauce

Beef Burger & Chips

Flame grilled Black Angus beef patty, lettuce, cheddar cheese, aioli, fresh onions & tomato

Chicken Burger & Chips

Chicken tenderloins, spicy mayo, lettuce, tomato & pickles

Vegetarian Buger & Chips (V)

Homemade falafel patty, chickpea & basil pesto puree, lettuce, tomato, pickles

Seafood basket

Battered fish fillet, panko prawns, fried calamari served w chips & homemade tartar sauce

Grilled Barramundi (DF, GF)

Served with w baby radish, confit potato & fennel, mild cashew & chipotle salsa

ADD A WELCOME DRINK:

Limoncello spritz | \$15

Madame Dumont brut Blanc De Blancs | \$10

(DF) Dairy Free - (GF) Gluten Free - (V) Vegetarian



THE MID TIER

2 course set menu \$89 pp | Entree & Main or Main & Dessert

TO SHARE ON ARRIVAL:

Please note that a vegetarian main course can be arranged upon request

Olive & Feta Bites (V)

ENTREE:

Cheese pastels (3)

Fried dough pockets, three cheese mix, honey vinaigrette

Grilled Halloumi (V, GF)

Rocket leaves, cherry tomatoes, pine nuts, drizzled w honey

Salt & Pepper Calamari Fillets (DF)

Fried marinated fillets, herb mayo, rocket, chilli & lemon

Garlic prawns (GF, DF)

Grilled tiger prawns, garlic chilli, parsley, white wine

MAIN COURSE | served w chips & salad

250gm Black Angus rump steak (GF)

Grass fed - Pinnacle VIC - steak cooked medium served with mushroom sauce

250g Black Angus New York cut Sirloin (GF)

Grass fed, Pinnacle - VIC - steak cooked medium served with mushroom sauce

Grilled Barramundi (DF, GF)

Served w baby radish, confit potato & fennel, mild cashew & chipotle salsa

Chicken Curry (DF)

Grilled chicken, homemade Thai green curry sauce, steamed rice

Half Rack BBQ Pork Ribs (DF)

Slow cooked for 12 hours then finished on the chargrill

DESSERT

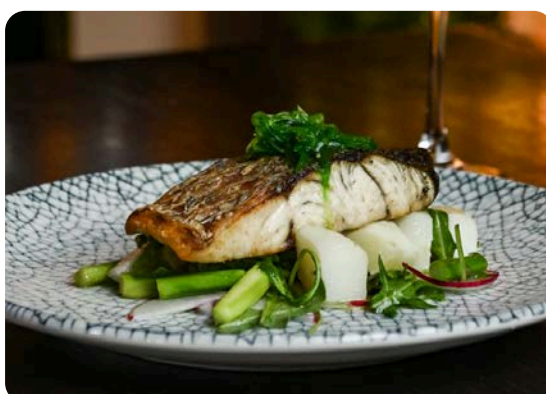
Chef's dark chocolate Tart | Jenny's Citrus Tart | Lyn's mango Panna Cotta

ADD A WELCOME DRINK:

Limoncello spritz | \$15

Madame Dumont brut Blanc De Blancs | \$10

(DF) Dairy Free - (GF) Gluten Free - (V) Vegetarian



TO SHARE ON ARRIVAL:

*Please note that a vegetarian main course can be arranged upon request***Olive & Feta Bites (V)**

ENTREES:

Cheese Pastels (3)*Filled w minced meat, olives, anchovies & tomato ragout on spicy mayo***Grilled Halloumi (V, GF)***Rocket leaves, cherry tomatoes, pine nuts, drizzled w honey***Salt & Pepper Calamari Fillets (DF)***Fried marinated fillets, herb mayo, rocket, chilli & lemon***Garlic prawns (DF, GF)***Grilled tiger prawns, garlic chilli, parsley, white wine***3 Natural Oysters (DF, GF)***Served w lemon wedge***MAIN COURSE | served w chips & salad****220g Black Angus Eye Fillet (GF)***Grass fed - Pinnacle VIC -steak cooked medium served with mushroom sauce***300g Black Angus Scotch Fillet (GF)***Grass fed MSA4+ - steak cooked medium served with mushroom sauce***Grilled Barramundi (GF, DF)***w baby radish, confit potato & fennel, mild cashew & chipotle salsa***Baked Salmon (DF, GF)***Fresh Tasmanian salmon fillet, marinated in coconut cream & chilli jam, baked in banana leaf served w broccolini***Seafood Curry (DF)***Prawns, mussels, calamari & fish in a traditional Thai red curry sauce w a side of jasmine rice***Half Rack BBQ Pork Ribs (DF)***Slow cooked for 12 hours then finished on the chargrill*

DESSERT

Chef's dark chocolate Tart | Jenny's Citrus Tart | Lyn's mango Panna Cotta

ADD A WELCOME DRINK:

Limoncello spritz | \$15**Madame Dumont Brut Blanc De Blancs | \$10***(DF) Dairy Free - (GF) Gluten Free - (V) Vegetarian*

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BEVERAGE PACKAGES

Essential Tier

Wine		Duration	Amount p.p
NV - Willowglen Semillon Brut, Riverina NSW		2hrs	\$39 p.p
2024 - Willowglen Semillon Sauvignon Blanc, Riverina NSW		3hrs	\$51 p.p
2024 - Quilty & Gransden Rosé, Orange NSW		+\$12 p.p for every additional hour	
2022 - Willowglen Cabernet Shiraz, Riverina NSW			
Beer	Other		
Cascade Premium Light 2.4%	All soft drinks and juices		
Peroni			

Silver Tier

Wine		Duration	Amount p.p
NV - Castelli Estate The Sum Prosecco, South East, Australia		2hrs	\$51 p.p
2023 - Yarrowood Sauvignon Blanc - Yarra Valley, VIC, Cool Climate, Vegan		3hrs	\$65 p.p
2023 - Artea Rose Alps de Haute, Provence France, Vegan		+\$14 p.p for every additional hour	
2022 - Longhop Old Vine Shiraz, Adelaide Plains SA			
Beer	Other		
Cascade Premium Light 2.4%	All soft drinks and juices		
Peroni			
Beer of the month - TAP			

Gold Tier

Wine		Duration	Amount p.p
NV - Madame Dumont Brut Blanc De Blond		2hrs	\$71 p.p
2023 - Mahi 'Malborough' Sauvignon Blanc, Marlborough NZ		3hrs	\$88 p.p
2022 - Trinity Hill 'Hawkes Bay' Chardonnay, Hawkes Bay NZ		+\$16 p.p for every additional hour	
2023 - Artea Rose Alps de Haute, Provence France, Vegan			
2021 - Te Kano Estate 'Kin' Pinot Noir, Central Otago, NZ, Vegan			
2021 - Majella Cabernet Sauvignon Coonawarra, SA			
Beer	Other		
Cascade Premium Light 2.4%	All soft drinks and juices		
Peroni Sol Asahi Bondi Beach Beer XPA (can)	Including sparkling and still mineral water		
Beer of the month - TAP			



Searock Grill reserves the right to refuse service of alcohol to intoxicated patrons. No beverage package refunds are given.

CELEBRATE WITH SEAROCK GRILL

*Searock Grill has proudly hosted corporate events and functions for renowned brands, offering exceptional service and a premier dining experience.**



Australian Government
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MACQUARIE
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REQUIREMENTS | T&Cs

BOOKING REQUIREMENTS

- **CONTACT PERSON & CONTACT NUMBER:**

The primary contact person's full name, along with their phone number, must be submitted with the booking. This individual will act as the point of contact for the event, handling any questions and updates leading up to the day.

- **EVENT CONFIRMATION**

To confirm your event, the contract must be signed and returned to Searock together with the deposit paid. Bookings act on a first in first served basis.

- **MENU SELECTION:**

Please provide your chosen menu from the available options at the time of booking. Any changes to the menu after confirmation may result in delays or additional charges.

- **ACCEPTED PAYMENT METHODS:**

We accept Visa, Mastercard, and American Express. A 2% booking fee will apply to all transactions.

- **FUNCTION REQUIREMENTS**

- *Alternate Drop Service: Required for seated functions of 18 covers & over.*
- *Booking Details: All dietary requirements must be discussed at the time of booking.*
- *Final Numbers: Required 4 days prior to your event, with final payment.*

- **EVENT TERMS & CONDITIONS**

- **Event Confirmation:**

To confirm your event, the signed contract must be completed and returned. Upon receipt, a deposit request will be issued.

- **Tentative Holds:**

Tentative bookings will only be held for two (2) business days. If no deposit or signed confirmation is received within this period, the booking will be automatically released.

- **Deposit Requirements:**

A 30% deposit of the total event cost is required to secure your booking. This deposit is non-refundable in the case of cancellation or a significant reduction in guest numbers after confirmation.

- **Service Charges:**

A 5% service charge will be applied to all group bookings and private events. Additionally, a 15% public holiday surcharge will apply to events held on public holidays to cover staffing and operational costs.

- **Final Numbers and Full Payment:**

Your event's final number of attendees and full payment are required no later than four (4) days before the event date. Any increases in guest numbers after this period will be subject to availability, and additional charges may apply.

- **CANCELLATIONS**

1. **By the venue**

- a. *This agreement and/or event may be cancelled by Searock at any time if an emergency or threat of danger to any person exists. The venue reserves the right to cancel the event should the restaurant be closed due to circumstances beyond its control, the client becomes insolvent or the event is deemed to threaten the reputation of the venue.*

2. **By the client**

Cancellations of an event must be confirmed in writing.

- a. (i) **NOTICE OF 30 DAYS OR MORE:** *In the event of cancellation of your event, all payments made to date, inclusive of deposit payments will be refunded.*
- b. (ii) **NOTICE OF LESS THAN 30 DAYS:** *In the event of cancellation of your event, 50% refund will be refunded in dining credits.*
- c. (iii) **NOTICE OF LESS THAN 72 HOURS** *In the event of cancellation of your event, all payments made to date are non-refundable. The total projected spend (minimum guest numbers by package per head price) is payable to Searock within seven (7) days of receiving written cancellation. In special circumstances please speak to the event manager.*

- **POSTPONEMENT**

- *Postponement of an event must be confirmed in writing.*
- **NOTICE OF MORE THEN 72 HOURS:** *A change of date (if available) will be given at no additional charge. Prior to 72 Hours payments are non-refundable.*

By proceeding with your booking, you agree to the terms and conditions outlined above. We look forward to hosting your event and delivering an exceptional dining experience tailored to your needs!