

115' Ballroom - Bella Vista



This three level 115ft glass ballroom boasts optimum harbour views with its 3 metre high glass windows, spacious wrap around decks, large fore and aft entertainment decks and open top horizon deck— perfect for pre-dinner drinks and canapés and great location for a wedding ceremony.

To ensure the comfort of every bride and her bridal party, there is also a bridal powder room complete with bathrooms, lounges and a private bar.

Equipped with 2 feature walls complete with Plasma Screens, a state of the art sound system, spacious breakout areas, and fine dining Bella Vista is the perfect venue for corporate events

Specifications

Dining:	Standing Cocktails	800 guests
	Seated Buffet	350 guests
	Formal Dining	350 guests



Food and Beverage Tariffs

MENUS

Canapé 1	\$46/ guest
Canapé 2	\$56/ guest
Canapé 3	\$71/ guest
Selection Buffet	\$75/ guest
Bella Vista Buffet	\$85/ guest
Formal Seated menu	\$90/ guest

BEVERAGE OPTIONS

Bar A - Full open bar of standard beers, house wines, sparkling and soft drinks
\$8.50 per person per hour (min 4 hours)

Bar B - As for Bar A but including house spirits - \$11 per person per hour (min 4 hrs)

Bar C - Full open bar of premium beers, house wines, sparkling and soft drinks
\$12 per person per hour

Bar D - Consumption bar
Waitstaff charges apply

Charter Tariffs

<u>Mid Season</u> Jan – October	<u>Peak Season</u> November- December
\$1500/ hr	\$2000/hr
Minimum 4 hrs hire Min 180 guests	Minimum 4 hrs hire Min 200 guests

Holidays: A surcharge of 15% will apply to public holidays. Special harbour events dates such as New Years Eve, Australia Day, Boxing Day are priced on application.

Wharf fees: A \$100 wharf fee will apply to some public wharves

Deposit: A deposit of \$6,000 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

Vessel attire: Flat, shoes are recommended on-board.

115' Ballroom - *Bella Vista*

Selection Buffet

\$75 per person

Canapés on Arrival

Chef's selection of the day

Pastas and Vegetables

(Choice of 2)

Linguine with porcini and mixed mushroom sauce with a touch of fresh cream, parsley and Parmesan

Penne pasta tossed with fresh basil and roasted garlic and fresh tomato sauce

Penne with chorizo, capers, olives, bell pepper and fresh tomato and garlic sauce

Singapore noodles with Asian style vegetables tossed with sesame seeds

Stir-fry vegetables with honey and soy

Meat Selection

(Choice of 1)

Grilled chicken breast with honey mustard sauce

Honey baked leg on ham with orange and honey

Rare roast beef served with mushroom gravy

Seafood Inclusions

Platters of fresh tiger prawns accompanied with seafood aioli

Freshly breaded calamari rings

Warm Thai marinated mussels with sweet chilli and soy sauce topped with Parmesan cheese

Potatoes

(Choice of 1)

Skordelia (potato mash with olive oil, lemon and garlic)

Au-gratin (baked thin slices of potato with onion, garlic and cheese)

Oven roasted baby chats with chive and garlic buffet

Salads

(Choice of 3)

Potato salad with parsley, lemon and olive oil

Prawn, crab and avocado salad with honey and dill dressing

Roasted vegetable cous cous salad with crispy prosciutto

Thai noodle salad with beef, coriander, lemongrass and ginger dressing

Salad of mixed greens with cherry tomatoes, shaved parmesan and herbed vinaigrette

Dessert

Chocolate on chocolate indulgence cake served with freshly whipped cream

Espresso coffee, tea and after dinner mints

115' Ballroom - *Bella Vista*

Bella Vista Buffet

\$85 per person

Canapés on Arrival

Goat's cheese and caramelised onion tartlets
Chicken skewers with satay sauce

From the Buffet

Singapore noodles with Asian style vegetables tossed with sesame seeds
Au-gratin (baked thin slices of potato with onion, garlic and cheese)
Steamed bean parcels wrapped in leak
Honey baked leg of ham with orange and honey
Garlic prawns pan-fried and served on a bed of creamy rice
Grilled fish fillets with lemon & dill beurre blanc
Platters of fresh tiger prawns accompanied with seafood aioli
Pancetta, mesclun and pear salad
Tomato and bocconcini salad
Roasted vegetable cous cous salad with crispy prosciutto

Dessert

Chocolate on chocolate indulgence cake served with freshly whipped cream
Chilled fruits and selection of cheeses
Espresso Coffee, tea and after dinner mints

Additional Selections

These items may be added/replaced from the Bella Vista Buffet with additional charges

Vegetables

Char grilled asparagus with shaved parmesan cheese
Steamed bean parcels wrapped in leak
Braised zucchini with onion and tomato
Steamed broccolini with roasted macadamia nuts

Seafood

Salt and pepper squid
Tempura King prawns
Grilled fish fillets with lemon & dill beurre blanc
Oyster bar of Sydney rock and pacific oysters with lemon and lime wedges

Meats

Steakettes with mushroom sauce
Beef fillet medallions with port wine demi glace and caramelised onion
Osso -Bucco
Sage marinated lamb cutlets with green peppercorn jus

Desserts

Chocolate mousse
Tiramisu cake
Chilled fruits and selection of cheeses

115' Ballroom - *Bella Vista*

Formal Plated Menu

\$90 per person

Canapés on Arrival

Chef's homemade fresh selection

Entrees

(Choice of 2, alternative serves)

- Antipasto Plate - Pancetta, salami, marinated mushrooms, roasted capsicum, marinated eggplant, Danish fetta, olives, zucchini frittata, caper berries and Spanish onions
- Grilled Haloumi Cheese served on a bed of rocket with kalamata olives, cherry tomatoes, Spanish onions topped with extra virgin olive oil.
- Linguine with chorizo, capers, olives, bell pepper and fresh tomato sauce topped with fresh Parmesan
- Roast pumpkin, pea and ricotta risotto served in a white wine sauce

Mains

(Choice of 2, alternative serves)

- Crispy skin Atlantic salmon with herbed baby chat potatoes, green beans and baby corn topped with salsa verde.
- Veal rib eye char-grilled served with garlic mash, steamed green bean, field mushrooms, porcini butter and truffle infused jus.
- Grilled chicken Kiev with creamy mash potato, oven roast jap pumpkin, steamed vegetables topped with semi dried tomatoes, brie cheese and a seeded mustard sauce
- Garlic and rosemary lamb rump char-grilled served with oven roast baby chat potatoes, braised zucchini and a mushroom ragout.
- Rolled veal filled with pancetta and fresh mozzarella cheese served with garlic potato puree
- Beef fillet tenderloin with kumara and potato gratin served with garlic and red wine jus
- Crispy skin barramundi fillet with fried baby capers and lemon & dill beurre blanc.

Dessert

(Choice of 2, alternate serves)

- Chocolate on chocolate indulgence cake
- Chefs homemade Tiramisu
- Warm apple strudel with Chantilly cream
- Warm profiteroles filled with vanilla custard topped with a warm dark chocolate sauce
- Individual dark chocolate tart with white chocolate mousse

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Canapé Menu 1

\$46 per person

Please Choose 5 Items

Mini brushetta with tomato & basil
Caramelized onion and goats cheese tarts
Mini Spring rolls with sweet & sour sauce
Vegetarian samosa
Assorted mini quiche
Steam pork dim sim with soy sauce
Pork wonton with sweet chilli sauce
Breaded calamari rings with tangy tartare sauce
B.B.Q spicy chipolatas
Assorted petite pies
Breaded chicken strips with honey mustard sauce
Assorted mini pizza
Assorted gourmet sandwiches and wraps
Spinach & ricotta triangles

To Finish

Fruit platter and tea and coffee

Canapé Menu 2

\$56 per person

Please Choose 6 Items

Fish goujons with lime aioli
Chicken tenderloin skewers with satay sauce
Tartlets of smoke salmon, cream cheese and capers
Salt & pepper squid, with sweet chili sauce
Sweet chili prawn skewers
Thai fish cakes
Brie cheese and semi dried tomato encroute
Cucumber cups with Thai chicken filling
Cajun chicken tenderloin with spicy tomato salsa
Beef kebabs with tzaziki
Mini bagels with smoke salmon & cream cheese, onion & capers

To Finish

Chocolate Indulgence Cake Served with Fresh Cream
Fruit platter and tea and coffee

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Canapé Menu 3

\$71 per person

Please Choose 6 Items

Sydney rock or pacific oysters with lemon & cocktail sauce

Oysters with mornay sauce

Bloody mary oyster shots

Tempura king prawns with sweet chili plum sauce

Stream scallop with ginger and shallot on oriental spoon

Assorted sushi with pickle ginger wasabi & soy sauce

Peking duck pancake

Fresh peeled king prawns with seafood aioli

Seared scallop with fine noodle served on oriental spoon

To Finish

Chocolate Indulgence Cake Served with Fresh Cream

Fruit platter and tea and coffee