

*Meet. Build. Connect at
St George Sailing Club*



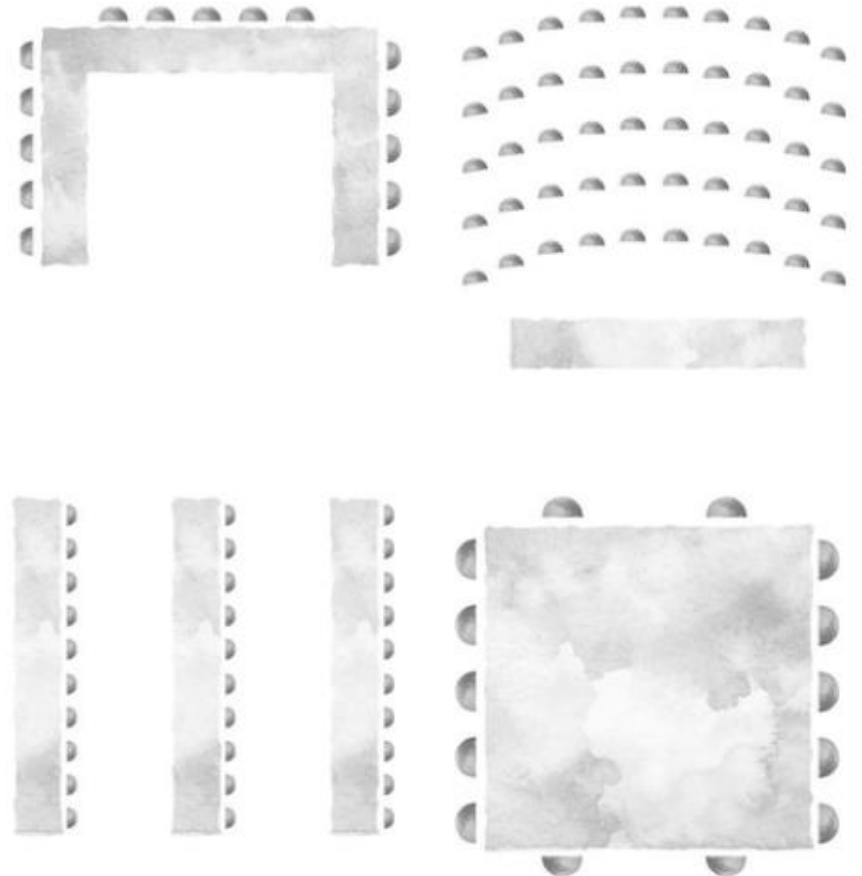
Meet, build, connect

Stunningly located over water at Sans Souci, St George Sailing Club offers an inspiring space for your next meeting, conference, team building day, product launch or trade showcase.

St George Sailing Club's combined event space, accommodates seated meetings up to 100 delegates. With deck breakout space, all day and post event catering options, St George Sailing Club connects you with all your meeting needs.

Capacity

STYLE	PARTIAL HIRE	EXCLUSIVE HIRE
Theatre	50 People	100 People
Cabaret	30 People	76 People
Classroom	27 People	60 People
Boardroom	22 People	-
U-Shape	25 People	-



Room Hire

INCLUDES

Set up of conference space, Unlimited Wi-Fi

Data screen and projector, Whiteboard & Flip Chart,

Handheld wireless microphone,

Water and mints

PARTIAL HIRE

\$650 Full Day Hire - 9am - 5pm

\$450 Half Day Hire - 9am - 1pm

EXCLUSIVE HIRE

\$1,250 Full Day Hire - 9am - 5pm

\$ 950 Half Day Hire - 9am - 1pm



Delegate Packages

PRICE PER PERSON

FULL DAY \$80 - Morning Tea, Lunch + Afternoon Tea

HALF DAY \$65 - Morning Tea & Lunch

+ ALL DAY UNLIMITED BARISTA PACKAGE \$12PP

For groups greater than 30 people, lunch is a set banquet menu.



MORNING TEA (Elect Two)

Assorted Danishes & Pastries

Banana Bread

Fresh Fruit Platter

Selection of Mini Muffins

Mini Quiche

MAINS (1 Per Person - Lunch orders taken on day)

Superfood Poke Bowl | Brown Rice, edamame, soba, tofu & ponzu (plain, with Tuna or Salmon)

Searred Tuna Salad | Sesame Dressing, edamame, wakame & Avocado

Falafel Salad | Homemade Falafel, leafy greens, avocado, Quinoa & Green goddess dressing

Cauliflower Steak | Baked Cauliflower, romesco, pomegranate, crispy Kale & spiced yoghurt

Battered Fish & Chips | Beer Battered, Chips & homemade tartare

Chicken Parmigiana | Served with Chips & Salad

Osso Buco Rigatoni | Slow braised Osso Buco in rich tomato sauce, Stracciatella & pangrattato

Prawn Linguini | Tiger prawns, garlic, chilli, white wine & rocket

Beef Burger | Angus beef patty, cheese, tomato, lettuce & skiff sauce, served with chips

Yuzu Chicken Burger | Grilled marinated chicken thigh, cabbage herb slaw, Yuzu may & sweet chilli dressing, served with chips

AFTERNOON TEA (Elect Two)

Scones with Jam and whipped cream

Cheese platter with dried fruit & Lavosh

Trio of Dips plate with grilled pita

Chocolate Brownies

Gourmet Mini Meat Pies

Canape Menu

PRICE PER PERSON \$65

INCLUDES CHOICE OF 5 SAVOURY OR SWEET CANAPES

1 SUBSTANTIAL CANAPE

CANAPES

Wild mushroom & truffle arancini (v)

Caramelised onion & blue cheese tart (v)

Sesame Falafel, green goddess dressing (v, gf/df)

Polenta Crumbed Cauliflower, fish sauce chilli caramel (v)

Sydney Rock Oysters, ponzu, wasabi fish roe (df)

Tuna Tartare, pickled fennel, coriander & spiced avocado*

Fish Goujons, caper mayonnaise

Crab Toasts, chives & bottarga*

Salmon Croquettes, yuzu pepper mayo (df)

Beef Tataki, yuzu pepper, ponzu (df)

Duck Rilette, beetroot jam, mini toasts (df)*

Chicken Karaage, wasabi mayo (df)*

Asian inspired pork sausage rolls (df)

Lamb Koftas, mint yoghurt*

Sticky Date Pudding, butterscotch

Salted Chocolate Mousse Tarts, Chantilly, raspberry

Citrus Curd Tarts, meringue, pistachio powder

Traditional Tiramisu

SUBSTANTIAL CANAPES

Pork Belly Bao, sesame mayo, hoisin ketchup

Cheeseburger Sliders, tomato, pickled mustard sauce

Salt & Pepper Calamari, chipotle mayo (gf/df)

Prawn Cocktail Brioche Sliders (df)

Shio Koji & Buckwheat Mushrooms (gf/df/v)



Alternate Serve Menu

PRICE PER PERSON.
THREE COURSES \$139

ENTRÉES (For alternate serve)

Seared Hokkaido Scallops, textures of cauliflower, truffle paste (gf)

Tuna Tartare, pickled fennel, avocado, crispy gow gee (df)

Crab & Salmon Croquette, fennel remoulade, dill & baby herb salad (df)

Beef Carpaccio, rocket, capers, grated egg & gorgonzola dressing (gf)

Goats Cheese Zucchini flowers, romesco sauce (v)

Miso Glazed Pork Belly, Daikon radish salad & umeboshi plum (gf/df)

MAINS (For Alternate Serve)

Miso Patagonian Toothfish, braised Daikon, bok choy, shitake dashi (df)

Tasmanian Salmon, zucchini noodles, kaffir lime, lemongrass & coconut broth (gf/df)

Beef Eye Fillet, Swiss chard, truffle potato purée, crispy enoki (gf)

Spiced Rubbed Chicken Maryland, smoked labneh, roast dutch carrots, dukkah (gf)

Cauliflower Steak, romesco, spiced yoghurt, pepitas & crispy kale (v)

DESSERT (For Alternate Serve)

Vanilla & Yoghurt Panna Cotta, mango coulis, native dukkah

Traditional Tiramisu, savoiardi biscuits, coffee mascarpone & marsala

Mulled Wine Poached Pear, spiced granola crumble, vanilla bean ice cream

Belgium Chocolate Tart, Chantilly cream, textures of berries

Bay Leaf Crème Brûlée, housemade biscotti

Banquet Menu

PRICE PER PERSON \$109

CHOICE OF 3 ENTRÉES, 2 MAINS & 2 SIDES

+ 1 DESSERT \$119

All elected menu items are served to the table
for a shared dining experience.

Dessert is individually plated

+ Bread & Olives \$5



SHARED ENTRÉES (Choose 3)

Chilled Australian Tiger Prawns, cocktail sauce

Stracciatella, cherry tomatoes, kombu salt (v)

Salt & Pepper Calamari, chipotle mayo (gf/df)

Chicken Karaage, yuzu mayo (df)

Salmon Sashimi, black bean ponzu, green chilli (df)

SHARED MAINS (choose 2)

Slow Braised Lamb Shoulder, mint yoghurt & gravy (gf)

Oven Roasted Barramundi, salsa verde, (gf/df)

Roast Bangalow Pork Rack, garlic & rosemary marinade, chimichurri (gf/df)

Oven Baked Chicken with fish sauce, chilli, garlic & lime marinade (gf/df)

Roast Cauliflower, romesco, spiced yoghurt, crispy kale (gf)

SHARED SIDES (choose 2)

Slow Braised Lamb Shoulder, mint yoghurt & gravy (gf)

Oven Roasted Barramundi, salsa verde, (gf/df)

Roast Bangalow Pork Rack, garlic & rosemary marinade, chimichurri (gf/df)

Oven Baked Chicken with fish sauce, chilli, garlic & lime marinade (gf/df)

Roast Cauliflower, romesco, spiced yoghurt, crispy kale (gf)

DESSERT (choose 1)

Eton Mess, passionfruit, berry compote (gf)

Belgium Chocolate Mousse, Chantilly Cream, raspberry (gf)

Lemon lime curd, meringue, pistachio & shortbread crumb

Experience Stations

PRICES PER PERSON

Minimum 50 person catering requirement

GRAZING STATION

\$25PP

Cured meats (Prosciutto, Mortadella, Bresaola)

Marinated Sicilian Green mammoth olives and Ligurian Black olives

Cheeses (Vintage cheddar, Gorgonzola, Taleggio)

Breads/Crackers (Lavosh, Water crackers)

Dried Fruits (Figs, Apricots, Sultanas)

Fresh fruits (mix of berries usually strawberries blueberries and raspberries)

Marinated artichokes and Caperberries

ELEVATE YOUR GRAZING STATION

\$5PP additional

Take your grazing station to the next level with Wagyu Bresaola, fennel salami, Reggiano Parmesan, Barolo, Focaccia, Muscatels and Green grapes

SEAFOOD STATION

\$55PP

Oysters

Prawns

Sashimi

Mussels

Moreton Bay Bugs

FRESHLY SHUCKED OYSTER BAR

\$18PP

Freshly shucked & served with an assortment of house made condiments

Add a little wow

PRICES PER PERSON

ARRIVAL CANAPÉS

\$18 PER PERSON (CHOOSE THREE)

Select 3 canapés from the canapé menu (Dessert and substantial canapés excluded)

DESSERT CANAPÉS

\$15 PER PERSON (CHOOSE TWO)

Sticky Date Pudding, butterscotch

Salted Chocolate Mousse Tarts, Chantilly, raspberry

Citrus Curd Tarts, meringue, pistachio powder

Traditional Tiramisu

CHEESE BOARD

\$12 PER PERSON

Artisanal cheese board served with lavosh

Available in addition to any seated dining menu - served with dessert course

CHAMPAGNE WELCOME

\$18PP

Welcome your guests in style with a glass of Piper Heidsieck Brut upon arrival for each guest

ELEVATE YOUR CHAMPAGNE WELCOME

\$5PP additional

A glass of Veuve Clicquot Yellow Label per person

COCKTAIL ON ARRIVAL OR AFTER DINNER DELIGHT

\$21PP

'The St George' Shiraz Gin Spritz

Espresso Martini

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