

events

OVERWATER  
OVERWATER



# EVENTS RE-IMAGINED

Offering premium overwater facilities and first-class dining, the revived and rebuilt St George Sailing Club is the idyllic overwater location for your next celebration.

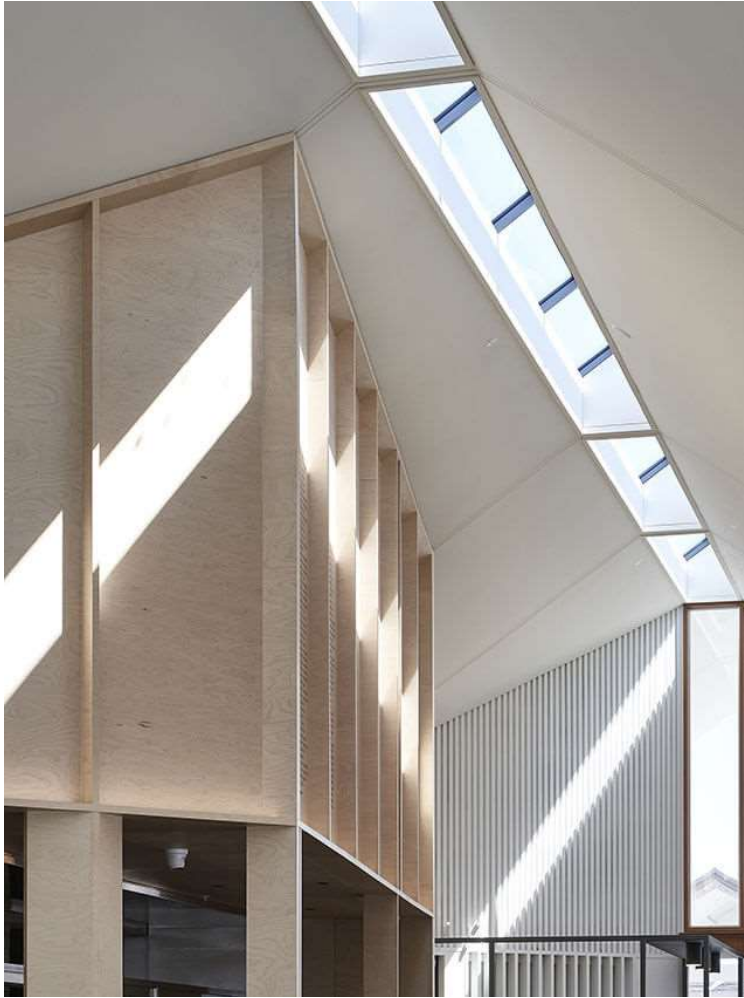
From large scale events to corporate meetings, weddings, functions, birthdays, media events, product launches and all of life's celebrations.

A unique and iconic venue, St George Sailing Club is the idyllic year-round setting. Spectacular water views, exceptional cuisine and a warmth of hospitality...

*Just for you.*







# Shared Dining One

\$109 pp choice of 3 entrées, 2 mains, 2 sides, 1 dessert

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

## TO START

Salt & Pepper Calamari, chipotle mayo  
Tuna Tataki, avocado, nori & wasabi dressing  
Stracciatella, salt baked beetroot, citrus  
Chicken Karaage, yuzu mayo  
Garlic Butter Prawns, feta, Turkish bread

## ACCOMPANIED BY

Warmed Sourdough

## FOLLOWED BY

Lamb Shoulder, mint yoghurt, gravy  
Roast Riverina Striploin, chimichurri  
Chermoula Baked Chicken, mint yoghurt  
Oven Baked Market Fish Fillet, salsa verde  
Baked Cauliflower, romesco, spiced yoghurt

## SERVED WITH

Charred Broccolini, wasabi ponzu  
Rosemary & feta potatoes  
Rocket, parmesan, truffle vinaigrette  
Creamy Potato Purée

## TO FINISH

Eton Mess, passionfruit, berry  
compote (gf)  
Belgium Chocolate Mousse,  
Chantilly Cream, raspberry (gf)  
Lemon lime curd, meringue,  
pistachio & shortbread crumb

Desserts are individually plated

## KIDS MEALS

ages 2-14  
\$30 / child

### Main Meal with a choice of:

- Chicken Schnitzel & Chips
- Fish & Chips
- Cheeseburger & Chips
- Spaghetti Bolognese

### Ice-Cream

Soft-Drink for the duration of the event

All menus are subject to change due to availability and seasonality of produce. All efforts will be made to substitute for comparable product. All dietary requirements need to be advised 7 days prior to event.

# Shared Dining Two

\$129 pp choice of 3 entrées, 3 mains, 3 sides, 1 dessert

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

## TO START

Salt & Pepper Calamari, chipotle mayo  
Tuna Tataki, avocado, nori & wasabi dressing  
Stracciatella, salt baked beetroot, citrus  
Chicken Karaage, yuzu mayo  
Garlic Butter Prawns, feta, Turkish bread

## ACCOMPANIED BY

Warmed Sourdough

## FOLLOWED BY

Lamb Shoulder, mint yoghurt, gravy  
Roast Riverina Striploin, chimichurri  
Chermoula Baked Chicken, mint yoghurt  
Oven Baked Market Fish Fillet, salsa verde  
Baked Cauliflower, romesco, spiced yoghurt

## SERVED WITH

Charred Broccolini, wasabi ponzu  
Rosemary & feta potatoes  
Rocket, parmesan, truffle vinaigrette  
Creamy Potato Purée

## TO FINISH

Eton Mess, passionfruit, berry  
compote (gf)  
Belgium Chocolate Mousse,  
Chantilly Cream, raspberry (gf)  
Lemon lime curd, meringue,  
pistachio & shortbread crumb

Desserts are individually plated

## KIDS MEALS

ages 2-14  
\$30 / child

### Main Meal with a choice of:

- Chicken Schnitzel & Chips
- Fish & Chips
- Cheeseburger & Chips
- Spaghetti Bolognese

### Ice-Cream

Soft-Drink for the duration of the event

All menus are subject to change due to availability and seasonality of produce. All efforts will be made to substitute for comparable product. All dietary requirements need to be advised 7 days prior to event.



# Alternate Serve

3 Course Alternate Serve Menu \$139 pp  
2 Course Entrée & Main \$119 pp  
Choice of 2 dishes per course, served alternately

## ENTRÉES

Kingfish Ceviche, spiced avocado, pickled fennel, yuzu dressing, crisp gow gees

Scallop, Crab & Quail Scotch Egg, remoulade, tomato concasse

Wagyu Beef Tartare, cured egg yolk, Jerusalem artichoke crisps

Medley Beetroot Carpaccio, goats curd, dill & citrus dressing (V)

## MAINS

Torched Miso Cod, soy & shitake mushroom broth, daikon, bok choy

Cauliflower Steak, romesco, quinoa, spiced yoghurt (V)

Classic Duck Confit, orange & carrot puree, potato fondant & Jus

Beef Eye Fillet, truffle mash, rainbow chard, port wine jus

## DESSERT

Mulled Wine Poached Pear, vanilla mascarpone, oat crumble

Vanilla & Yoghurt Pannacotta, mango coulis, native dukkah

Chocolate Tart, salted caramel, citrus double cream

Trio of Cheese, fresh honeycomb, green apple

## KIDS MEALS

ages 2-14  
\$30 / child

### Main Meal with a choice of:

- Chicken Schnitzel & Chips
- Fish & Chips
- Cheeseburger & Chips
- Spaghetti Bolognese

### Ice-Cream

Soft-Drink for the duration of the event

3 and 2 course alternate serve menu, accompanied by Bread and Truffle Butter

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# canapés

\$69pp choice of 5 canapés, and 1 substantial canapé

## VEGETARIAN

Wild mushroom & truffle arancini (v)

Polenta crumbed cauliflower, fish sauce chilli caramel (v)

Sesame falafel, tahini dressing (VG, GF)

Crisp polenta, aioli (GF)

Baked Cheese buns (v)

## SEAFOOD

Tuna tataki, avocado, nori & wasabi dressing (DF)

Smoked salmon croquettes, yuzu mayo

Sate lilit - Seafood satay (GF)

Crumbed Barramundi, tartare

Crab Mini Toasts

## MEATS

Beef Tataki, ginger soy marinade, yuzu pepper

Chicken Karaage, Yuzu Mayo (GF)

Lamb Koftas, mint yoghurt (GF)

Duck Rilette, ginger & beetroot jam, brioche toast

Asian Inspired sausage rolls

## SUBSTANTIAL CANAPÉS

Truffle goat's cheese, burger sliders

New England style, brioche prawn rolls, pickles

Burnt teriyaki salmon & vinegar rice

Shio Koji mushrooms & buckwheat (GF)

Salt 'n' Pepper Calamari, chipotle mayo (gf/df)



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\* Denotes canapé item that may be made gluten free. Please request GF version if required.

# Experience Stations

Elevate your event and allow your guests to sample an array of mouth-watering, fresh and seasonal produce whilst mingling with friends and family. Add to your canapé event, or as a pre-lude to your seated dining celebration. Or enjoy at the table!

## grazing table

Selection of premium cold cut meats, assortment of soft and hard local cheeses, antipasto, dried fruit and nuts

\$35 pp

## grazing platters

Selection of premium cold cut meats, assortment of soft and hard local cheeses, antipasto, dried fruit and nuts

Platters served to table, shared style - Available in addition to seated dining menus only.

\$25 pp

## oysters & prawns

Fresh shucked Sydney rock oysters, local cooked prawns & selection of condiments

Platters served to table, shared style - Available in addition to seated dining menus only.

\$30 pp

**Minimum catering amounts of 40 people required.**

All experience stations are in addition to food and beverage packages.  
Oysters & prawns platters are not available for Canapé style events





# beverage packages

Pop a cork and celebrate with a free flow 4.5 hour beverage package for yourself and your guests.

## The Foreshore

BEVERAGE PACKAGE

\$75 pp

Craigmoor Cuvée Brut, South East Australia

Luna Rosa Rosé, Central Ranges, NSW

Calm before the storm Chardonnay, Clare Valley, SA

Pikorua Sauvignon Blanc, Marlborough NZ

Go down in flames Shiraz, Clare Valley, SA

House Beer on Tap

Soft Drinks and Juices

Add Cider and Ginger Beer for \$2 pp

## The Cove

BEVERAGE PACKAGE

\$89 pp

Oyster Bay Sparkling Rose, NZ

La Gioiosa Prosecco, Veneto Italy

Pikorua Sauvignon Blanc, Marlborough NZ

Ara Single Estate Pinot Gris, Marlborough NZ

Devil's Staircase Pinot Noir, Central Otago NZ

Corryton Burge Shiraz, Barossa Valley

All Beers, Cider and Ginger Beer on Tap

Soft Drinks and Juices

ADD A LITTLE **Wow!**

## champagne welcome

Welcome your guests in style with a glass of Champagne upon arrival for each guest

Piper Heidsieck Cuvée Brut \$22pp

Veuve Clicquot \$29pp

## arrival cocktail from \$19 pp

Bloody Shiraz Gin Spritz

Espresso Martini

Beverage Package wine inclusions are subject to change

# Just for you

St George Sailing Club, offers an all inclusive  
overwater Event destination.

Allow our dedicated Events Team, to turn your next  
celebration into an effortless reality.

Seated capacity 150 guests\*

Cocktail capacity 250 guests\*

Event styling available

5 hour event duration

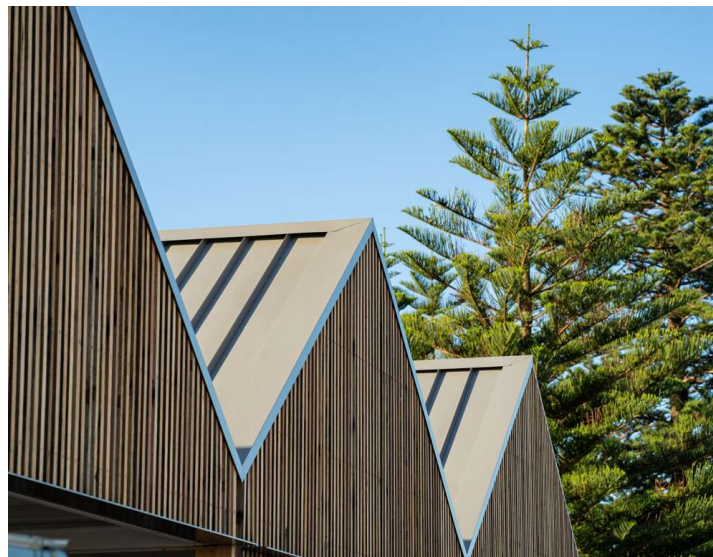
Event Manager and professional waitstaff

Catering of pre-advised special dietary requirements

Cutting and serving of your celebration cake

Overwater location

Guest capacity and available dining styles, subject to NSW Government  
Guidelines and Club Regulations





# events

## OVERWATER O A E K M A L E K

Contact St George Sailing Club Events Team  
[events@stgeorgesailingclub.com.au](mailto:events@stgeorgesailingclub.com.au)

2 Riverside Drive, Sans Souci NSW 2219

