



## Events package





## Events at deepbluebistro

### celebrations

deepbluebistro specializes in hosting creative and memorable celebrations with flair which leave a lasting impression. We pride ourselves on ensuring your celebration is handled with style and attention to detail. Every event incorporates several elements, so we have produced a range of options designed to suit your every need.

### corporate

Each event our spectacular dining room can be tailored to team building themed events that reflect your vision or corporate theme. We consistently deliver an exceptional dining experience, prompt service, and strive to exceed the expectations of our corporate clients. With a variety of options including team building themed events we are committed to providing you with the facilities you need, allowing you to focus entirely on the business at hand.

Our experience and reputation has led us to host for some of Australia's largest and most reputable corporate groups such as COCA COLA, AAPT, HEINZ, WATTLE AUST, UNSW, ORIX, INSTYLE, PFIZER PHARMACEUTICALS and HOLDEN, to name a few.

### venue

Begin with creative canapés on one of our three al fresco patio's while enjoying the breath taking views of Sydney's Eastern Beaches in an intimate and relaxed though refined atmosphere. With your desired theme incorporated, crisp white linen and glowing candles, the restaurant takes on a fine dining feel whilst still retaining the hint of relaxed beachside charm.

deepbluebistro specializes in hosting events between 15 and 120 guests. We suggest a meeting in our venue to assist you by advising and offering recommendations that will facilitate your requirements, ideas and budget.

### cuisine

Our innovative native inspired menus are uniquely presented, always delicious and each item is handmade using premium products which are hand picked by the owner. Our market fresh seafood and seasonal menu offerings have been created by our Executive Chef to delight and exceed your guests' expectations.

We believe there is a sophisticated balance between the matching of food and wine. Our team will tailor our meticulously selected cocktails and wine offerings to complement your menu selections and create a spectacular fusion of flavours.

We offer a variety of reception options from elegant standing cocktail parties, stylish buffets, boardroom style lunches, or formal three course dinners which delight even the most discerning palates. We are here to ensure the menu options are customized to suit your culinary desires and dietary requirements.

### delivery

Our experience in event planning ensures we provide an exceptional level of personal service and our priority is to embrace your vision without compromising a flawless delivery on the day. With a dedicated eye for detail your personal function manager will work closely with you from the moment you first enquire and anticipate your needs every step of the way.

You can relax on the day knowing our friendly and professional service staff will look after your family, friends or corporate guests, as they enjoy spectacular food and wine.



## Canapé menu

### \$3 per piece

vietnamese rice paper rolls with asian vegetables & noc nom dipping sauce

feta, roma tomato and basil bruschetta

stuffed field mushrooms with cream cheese, mushroom ragout and truffle oil

grilled mediterranean vegetable skewers with haloumi

crispy fried vegetarian spring rolls

homemade porkmince wrapped in sesame puff pastry with tomato relish

fish croquettes with basil oil

### \$3.5 per piece

freshly shucked pacific oysters with champagne vinaigrette

coconut marinated chicken skewers with pine nut dip

kingfish sashimi with pickled ginger & soy vinaigrette

roast lamb skewers with minted yoghurt

kangaroo on truffled crouton with pepperberry crème fraiche

tempura tiger prawns with lime & oregano



**Menu 1** two courses \$50 per person alternate drop of two items / \$55 per person choice option

Tea & Coffee is available at function price of \$2

**Menu 2** three courses \$65 per person alternate drop / \$70 per person choice from two items

Petit fours, tea and Toby's Estate coffee are inclusive

Warm crusty bread with Pukara olive oil, and balsamic reduction served to start

## Entree

Chicken ballontine: baby cress salad, celeriac remoulade

Kingfish sashimi: pickled ginger, soy ginger dressing

Roast tomato, edam and bocconcini tart: puff pastry base, rocket, fresh pesto

Pea veloute: crème fraiche

Salt & pepper squid: crispy fried calamari, bean shoot & coriander salad

## Main

Pan fried fish fillet: pea & mint fricassée, congo potatoes, thyme cream

Chicken nicoise: French beans, egg, potatoes, olives & shallot vinaigrette

Char grilled sirloin: creamy mash, parma ham & French beans

Kangaroo loin: buttered spinach, yam ribbons & pepperberry jus

Vegetarian tortellini: with split tomato sauce, basil foam

## Dessert

Vanilla crème brulee: candied rosella flower & biscotti

Riberry panna cotta: candied fennel & confit ribberries

Mango & vanilla bean icecream roll: strawberries & basil

Chocolate parfait: hazelnut praline

deepblue cheese plate



## Premium Menu

**Menu 3** \$90 per person alternate drop of two items / \$95 per person choice from two items

**Mixed canapé selection, petit fours, tea and Toby's Estate coffee are inclusive**

Warm crusty bread with Pukara olive oil, and balsamic reduction served to start

## Entree

Half dozen natural oysters: champagne vinaigrette

Citrus cured Ocean trout: fennel salad & salmon roe

Chicken ballotine: baby cress salad, celeriac remoulade

Pea veloute: crème fraîche

Goats cheese terrine: apple & celery salad

Salt & pepper squid: crispy fried calamari, bean shoot & coriander salad

Kingfish sashimi: micro cress salad, soy ginger dressing

## Main

Confit duck leg: saladise potatoes & bittered greens salad

Pan fried fish fillet: pea & mint fricassée, new potatoes, thyme cream

Baked whole fish: seafood marinere

Chicken nicoise: French beans, egg, potatoes, olives & shallot vinaigrette

Char grilled beef fillet: wild mushrooms, dauphinoise potatoes & red wine jus

Kangaroo loin: buttered spinach, yam ribbons & pepperberry jus

Vegetarian tortellini: with split tomato sauce, basil foam

## Dessert

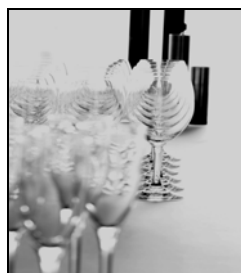
Vanilla crème brulee: candied rosella flower & biscotti

Riberry panna cotta: candied fennel & confit ribberries

Mango & vanilla bean icecream roll: strawberries & basil

Chocolate parfait: hazelnut praline

deepblue cheese plate



## Beverage menu

deepbluebistro offers reasonable beverage packages for guests to choose from with a range of great local wines to match menu selections.

### STANDARD PACKAGE

3 Hours \$40.00 per person

4 Hours \$50.00 per person

5 Hours \$60.00 per person

### PREMIUM PACKAGE

3 Hours \$50.00 per person

4 Hours \$60.00 per person

5 hours \$70.00 per person

#### Standard package includes:

Victoria Bitter, Cascade Premium Light  
Emily Redbank NV Pinot Chardonnay Cuvee  
Willowglen Chardonnay  
Willowglen Shiraz Cabernet  
Mineral Water, Juice & Soft drinks.

#### Premium Package includes:

Crown Lager, James Boags, Cascade Premium  
Light  
Jansz NV Cuvee Brut  
Giesen Sauvignon Blanc  
Smith & Hooper Cabernet Sauvignon Merlot  
Mineral Water, Juice & Soft drinks

Please talk to us about Wines from our menu that we can pair to compliment your menu selections.

Cocktails for group bookings with drinks packages are \$12.00



**Booking Form/ Terms & Conditions**

deepbluebistro offers group bookings a range of fabulous options to choose from & in order for us to ensure a memorable event. We ask you to read the following terms & conditions and confirm your understanding by completing your acceptance at the bottom of this page with your credit card details to submit your deposit & return to us by fax on 02 9315 8822.

deepbluebistro happily accommodates group bookings from 12 to 110 with cocktail menus, set choice menus & very reasonable beverage packages.

Group bookings require a \$300.00 deposit to hold the space & 25% payment made 4 weeks prior to function, to confirm. The balance (plus any incidentals) will be required on the day of the function with payment to reflect confirmed numbers. (Payments are non-refundable)

We reserve the right to process final payment with credit cards used for deposits where balances have not been finalised on or prior to the event.

Final numbers are to be confirmed 24 hours prior to the event & will be the minimum number charged for on the night. (Additions in numbers can be accommodated, however, confirmed number will be the minimum number charged for)

Drinks packages are priced based on "reasonable consumption" & we reserve the right to deny any intoxicated guests from further alcoholic beverages in accordance with RSA laws.

deepbluebistro can make available the sole use of the restaurant with a minimum charge of \$5000 from Sunday to Thursday & \$7500 from Friday & Saturday.

A service fee of 10% will be added to your final bill in acknowledgement of your service for the event.

Any variations to your menu selections must be finalised one week prior to your event.

All menus, prices & terms are current at the time of print & are subject to change without notice.

Name:				Number of guests:			
Contact details:				Selected Menu:			
Date & time of function:				Drinks package:			
Special requirements:				Where did you hear about us?			
Name on card		Type of card		Expires		Signature	

We accept Bankcard, MasterCard, Visa and Amex for Credit Card deposits – Amex incurs a 2% surcharge