



BEACHSIDE  
D道J場

EVENTS 2019

*Let your imagination run wild...*



## BEACHSIDE DOJO

Uniquely located at a spectacular vantage point on Manly's beach front, the Beachside Dojo offers water views in a private and tranquil setting. Opened in October 2014, this architecturally designed space reflects a white, crisp, relaxed Hampton's style feel - the ultimate Manly lifestyle.

'Dojo' meaning 'meeting place' in Japanese is the quintessential beach side location for a special occasion. The dominant east facing space has views through the famous pine trees and sweeping views of Sydney's iconic Manly Beach from the outdoor rooftop terraces.

Capturing stunning sunrises, the warm summer sun throughout the day and stunning sunsets, the Beachside Dojo can play host to an exceptional and memorable event that is sure to impress all your guests.

The space can hold intimate events of 50 or lavish affairs for 200.



Panoramic pacific  
ocean views all day...



## SUNRISE DOJO

Why would you want to be anywhere else? The highest vantage point of the beach front where you're amongst the pines with sweeping views looking down to Sydney's iconic Manly Beach.

Complete with an architecturally designed, crisp white interior and strokes of Japanese influences, this event space is set high above the rest. Taste the salty ocean air as you step through the bi-fold doors onto your own split level open rooftop balcony to experience the most exquisite views of Manly Beach.

The Sunrise Dojo can hold up to 120 people for a standing event or up to 90 people seated.



...magical beach front views





## NORTHERN DOJO

Located on the northern side of the rooftop, this space is perfect for those who are looking for a more intimate setting, all whilst looking over the breathtaking Manly Beach. Perfectly designed for smaller and intimate events this space also boasts a stunning outdoor balcony perched amongst the pines.

The Northern Dojo can hold up to 80 people for a standing event or up to 50 people seated.

*...a beautiful blank canvas, on which you create your dream wedding*





## PRIVATE DINING ROOM

Tucked away and located on the first floor landing, our Private Dining Room boasts a sun-drenched space, for more intimate culinary experiences. With 180 degree views of Manly's breathtaking coastline, the Private Dining Room is sure to impress and takes your beach side culinary dining experience to a whole new level.

The Private Dining Room can hold up to 20 people for a seated event, and 25 people for a standing event.

# CANAPÉS

Chicken Yakitori & Sesame Skewer

Wasabi Glazed Pork Skewer

Smoky Wagyu Beef Skewer & Crisp Shallots

Pork Gyozas & Spicy Ponzu Spoon

Popcorn Prawn Taco, Napa Cabbage & Spicy Mayo

Tofu Maki Roll (gf)

Oysters, Yuzu Dressing & Chives (gf)

King Salmon Crispy Taco, Sesame & Avocado Purée

Scallop Sashimi Spoon, Yuzu & Truffle

Shiitake & Shallot Tart, Soy & Truffle (v)

Pulled Pork Bun, Soy & Cashew Sauce

Spicy Tofu Bun, Avocado Guacamole (v)

Crostini of Korean Wagyu Tartare, Nashi & Kim Chi

Mushroom & Truffle Fried Onigiri (v)

Green Tea Noodles with Crab

Spicy Fried Tofu, Avocado & Baby Herbs (gf, v)

Middle Eastern Lamb Kofta Skewer, Pomegranate Yoghurt Dip

Crispy Prawn with Bonito Flakes, Lemon & Wasabi Mayonnaise

Wagyu Beef Slider, Cheese & Pickles

Double Crunch Chicken Slider, White Bbq Sauce

Soft Shell Crab Slider, Lime Aioli & Jalapeño

Prawn Double Crunch Sushi, Spicy Mayo

Hiramasa Kingfish Nigiri, Kizami Wasabi

\*Canapé items are subject to change

## DESSERT CANAPÉS

Yuzu Meringue Tart

Fried Ice Cream Sandwich & Salted Caramel

Dulce De Leche & Hazelnut Tart

Vanilla & Raspberry Cheesecake

Chocolate Fudge & Popcorn Brownie

*Canapé  
Soirée**6 Canapés*

\$55pp

6 Piece Canapé Package  
Your choice of 6 Canapés  
from the Canapé Menu

*Silver**8 Canapés*

\$65pp

8 Piece Canapé Package  
Your choice of 8 Canapés  
from the Canapé Menu

*Gold**10 Canapés*

\$75pp

10 Piece Canapé Package  
Your choice of 10 Canapés  
from the Canapé Menu

## ENTRÉE

- King Salmon Aburi Carpaccio, Asparagus, Kabaki & Truffle Dressing (gf, df)
- Poached King Prawn Cocktail, Iceberg, Radish, Tobiko & Avocado
- Sashimi Salad of Salmon & Kingfish, Grapefruit, Ponzu Dressing (gf)
- Prawn & Scallop Ravioli, Sauce Vierge, Micro Coriander
- Artisan Burrata, Baby Tomatoes, Wafu Dressing & Shiso (gf, v)
- Korean Wagyu Beef Tartare, Kim Chi, Spicy Mayo & Cucumber Pickle (gf, df)
- Green Papaya & Coconut Ceviche, Tomato, Crema & Aguachile (gf, v)

(gf) Denotes Gluten Free | (v) Denotes Vegetarian



**\*All menus subject to change**

**\*Two & Three Course menus  
are alternative serve**

### 2 COURSE MENU

- \$89PP -

3 Canapes, Entrée & Main  
or Main & Dessert

### 3 COURSE MENU

- \$125PP -

Entrée, Main, Sides  
and Dessert



## MAINS

- Crabless Cali Crab Cake, Cauliflower Tabbouleh, Tahini, Coriander & Lime Dressing (v)
- Roasted Barramundi, Wok Charred Broccolini, Ginger & Soy (gf)
- Free Range Chicken Breast, Japanese Pumpkin & Garlic Flowers, Red Wine Sauce (gf)
- Pork Belly, Apple Salad, Kabosu, Crackling (gf)
- Roasted Free Range Lamb Loin, Pistachio Bulgur, Garlic Wasabi Yogurt
- Petite Beef Fillet, Carrot & Ginger Sauternes Purée, Brussels Chips & Pepper Corn Jus (gf)

## SIDES

- Garden Leaf Salad, Vinaigrette (gf, v)
- Roast Potatoes, Garlic & Parmesan (gf, v)

## DESSERT

- Smashed Eaton Mess, Yuzu Curd, Freeze Dried Raspberries, Pistachios & Cream Chantilly (gf, v)
- Vanilla Panna Cotta, Berries (gf)
- Dark Chocolate Fondant, Salted Caramel & Popcorn (v)
- Selection of Cheeses, Quince Paste, Grapes, Crackers (gf available)

(gf) Denotes Gluten Free | (v) Denotes Vegetarian



\*All menus subject to change



## DOJO FEAST \$95 PP

### TO START

#### Warmed Bread Roll & Butter

#### Dojo Seafood & Sushi Plate

*Deluxe Selection Of Sashimi, Chefs Selection Sushi & Nigiri, Pacific Oysters, Condiments & Sauces (gf, df)*

#### Mushroom & Truffle Arancini

*Parmesan & Aioli (v)*

### FOLLOWED BY

#### Slow Cooked Robata Chicken

*Kale, Quinoa & Almond Salad, Pomegranate, Smashed Herb Dressing (gf, df)*

#### Braised Milk-Fed Lamb Shoulder

*Crushed Turnips & Potato, Raspberry Vinegar & Red Currant Sauce*

#### Whole Roasted & Charred Pumpkin

*Salsa Verde, Almonds & Feta (gf, v)*

### SERVED WITH

**Roast Potatoes, Garlic & Parmesan** (gf, v)

**Garden Leaf Salad, Vinaigrette** (gf, df, v)

### TO FINISH

#### Smashed Eaton Mess Yuzu Curd

*Freeze Dried Raspberries, Pistachios & Cream Chantilly (gf, v)*

(gf) Denotes Gluten Free | (v) Denotes Vegetarian



**\*All menus subject to change**

**\*Feast menu served to share**

# GRAND FEAST \$125 PP

## TO START

**Warmed Bread Roll & Butter**

### **Chilled Seafood & Sashimi Platter**

*Deluxe Selection of Sashimi, Chefs Selection Sushi, Crystal Bay Prawns, Oysters, Balmain Bugs, Seafood Sauces & Condiments (gf, df)*

## FOLLOWED BY *(Choice of any 3)*

### **Whole Steamed Barramundi Fillet**

*Broth, Chilli & Crispy Shallot, Shiitake & Coriander*

### **12hr Master Stock Braised Wagyu Brisket**

*Steamed Greens & Chutney (gf, df)*

### **BBQ Split Yamba Prawns**

*Oven Roasted Whole King Prawn, Garlic & Shallot Butter*

### **Slow Roasted & Crispy Pork**

*Soy & Black Vinegar Sauce & Charred Snake Beans*

### **Slow Cooked Robata Chicken**

*Kale, Quinoa & Almond Salad With Pomegranate & Smashed Herb Dressing (gf)*

### **Whole Roasted & Charred Pumpkin**

*Salsa Verde, Almonds & Feta (v, gf)*

### **Whole Braised Milk Fed Lamb Shoulder**

*Crushed Turnip & Potato, Raspberry Vinegar & Red Current Sauce (gf)*

## SERVED WITH

**Rosemary & Garlic Smashed Potatoes (gf,v)**

**Garden Leaf Salad, Vinaigrette (gf, v)**

## TO FINISH

### **Smashed Eaton Mess**

*Yuzu Curd, Freeze Dried Raspberries, Pistachios & Cream Chantilly (gf,v)*

(gf) Denotes Gluten Free | (v) Denotes Vegetarian



**\*All menus subject to change**

**\*Feast menu served to share**

# HAMPTONS FEAST \$145 PP

## TO START

### Warmed Bread Roll & Butter

### Chilled Seafood & Sashimi Platter

*Deluxe Selection of Sashimi, Chefs Selection Sushi, Crystal Bay Prawns, Oysters, Balmain Bugs, Seafood Sauces & Condiments (gf, df)*

## FOLLOWED BY *(Choice of any 4)*

### Whole Steamed Barramundi Fillet

*Broth, Chilli & Crispy Shallot, Shiitake & Coriander*

### 12hr Master Stock Braised Wagyu Brisket

*Steamed Greens & Chutney (gf, df)*

### BBQ Split Yamba Prawns

*Oven Roasted Whole King Prawn, Garlic & Shallot Butter*

### Slow Roasted & Crispy Pork

*Soy & Black Vinegar Sauce & Charred Snake Beans*

### Slow Cooked Robata Chicken

*Kale, Quinoa & Almond Salad With Pomegranate & Smashed Herb Dressing (gf)*

### Whole Roasted & Charred Pumpkin

*Salsa Verde, Almonds & Feta (v, gf)*

### Whole Braised Milk Fed Lamb Shoulder

*Crushed Turnip & Potato, Raspberry Vinegar & Red Current Sauce (gf)*

## SERVED WITH

**Rosemary & Garlic Smashed Potatoes** (gf,v)

**Garden Leaf Salad, Vinaigrette** (gf, v)

## TO FINISH

### Smashed Eaton Mess

*Yuzu Curd, Freeze Dried Raspberries, Pistachios & Cream Chantilly (gf,v)*

### Selection of Cheeses

*Quince Paste, Grapes, Crackers (gf available)*

(gf) Denotes Gluten Free | (v) Denotes Vegetarian



**\*All menus subject to change**

**\*Feast menu served to share**

# BEACHSIDE EXPERIENCE STATION

An experience station is a great way to enhance your day, and give it that extra something special.

Making for a memorable event, an experience station offers an opportunity for guests to engage and mingle while sampling an array of seasonal fresh produce.

A bespoke interactive stand-alone station can be created to suit your personal tastes and event style. Why not add your own personal chef to delight guests with their in-depth food knowledge.

## SUSHI & SASHIMI

Traditional mixed styles of house made sushi with organic soy & wasabi. The freshest sliced seafood sashimi to showcase the best of the Australian products including yellow fin tuna, kingfish, salmon & scallops with a selection of condiments & sauces.

**\$25pp** (min. 40 - max 150. serves)

## TOKYO N.1 PAELLA

Pork belly, squid & Japanese sausage with seasonal vegetables & slow cooked egg with your own personal chef.

**\$22pp** (min. 40 serves)

## LATE NIGHT BITES

Glazed ham bread rolls served with an array of condiments including mustard, cranberry sauce & slaw.  
Or roast beef bread rolls served with horseradish.

Available after 9:00pm **\$9pp**

## CHEESE & ANTIPASTO

A selection of grilled seasonal marinated vegetables, local artisan salami, Australian & international cheeses with condiments & an assortment of Italian breads with single estate olive oil & aged balsamic

**\$25pp**

## SEAFOOD

Feast on the freshest ocean fare. Complimented with a selection of condiments including saffron aioli, chimichurri, salsa verde, almond aioli

**\$35pp** (min. 40 serves)

## OYSTERS

Freshly shucked Pacific & Sydney rock oysters from the pristine coastal waters of NSW  
(minimum of 40 guests)

**\$20pp**

## JAM JARS & TARTS

A selection of jam jar desserts and mini tarts, the perfect way to indulge your sweet tooth.

(Choice of tiramisu & mascarpone cream, salted caramel mousse & toffee almond praline, baked apple & raspberry crumble, lemon meringue pie or single origin chocolate truffle tarts.)

**\$15pp** (select three options)

## ROBATA

8 Signature skewers cooked on a robata BBQ in front of you (weather dependent)

**\$22pp** (min. 40 serves)



\*All menus subject to change

\* Minimum of 30 portions required for any of the stations unless shown otherwise. You are not required to cater for all guests.



# BEVERAGE PACKAGE

## STANDARD BEVERAGE PACKAGE

4 hours - \$58 | 5 hours - \$68 | 6 hours - \$78 \*Please select one White and one Red

- Sparkling Wine** Tyrrell's 'Moore's Creek' Brut (Hunter Valley, NSW)
- White Wine** Tyrrell's 'Moore's Creek' Chardonnay (Yarra Valley, VIC)  
Banter Sauvignon Blanc (Marlborough, New Zealand)
- Red Wine** Beyond Broke Road Cabernet Sauvignon (Limestone Coast, SA)  
Tyrrell's 'Moore's Creek' Shiraz (Hunter Valley, NSW)
- Beer** Tooheys New (Tap)  
James Boag's Light (Bottle)
- Non Alcoholic Beverages (not including Red Bull)

## PREMIUM BEVERAGE PACKAGE

4 hours - \$68 | 5 hours - \$78 | 6 hours - \$88 \*Please select two Whites, two Reds and one Rosé

- Sparkling Wine** Millesimato 'Extra Dry' Prosecco (Veneto, ITA)
- White Wine** Banter Sauvignon Blanc (Marlborough NZ)  
Oakridge 'OTS' Chardonnay (Yarra Valley, VIC)  
Palazzo Grimani Pinot Grigio (Delle Venezie, ITA)
- Rosé** Gilbert Saignée Rosé (Mudgee, NSW)  
Bertoulet Rose (Provence, France)
- Red Wine** Hewitson 'Joey blend' Shiraz (Barossa Valley, SA )  
Rockburn Devils Staircase Pinot Noir (Central Otago, NZ)  
Tyrrell's 'Moore's Creek' Shiraz (Hunter Valley, NSW)
- Beer** Hahn Superdry & Kirin (Tap)  
James Boag's Light (Bottle)
- Non Alcoholic Beverages (not including Red Bull)

\*please note events in Northern Dojo may have a limited beverage selection due to satellite bar capabilities.



\*Packages are subject to change

### COCKTAIL ON ARRIVAL - \$18PP -

Your choice of one of our classic or signature cocktails served on arrival

### PIPER-HEIDSIECK EXPERIENCE STATION - \$17PP -

Styled champagne inclusive of one flute of Piper-Heidsieck for each guest

### WHISKEY OR GIN EXPERIENCE STATION

Styled whiskey or gin experience station with bar tender. This station is tailored for each event, please ask your Event Coordinator for more information

### FROSÉ EXPERIENCE STATION - \$10PP -

Styled rosé bar tailored to your event

## WINE LIST

## SPARKLING / CHAMPAGNE

Tyrrell's 'Moore's Creek' Brut (Hunter Valley, NSW)	8/38
Millesimato 'Extra Dry' Prosecco (Veneto, ITA)	11/49
Taltarni Brut (Multi Regional, SA)	12/65
Piper-Heidsieck Brut (Reims, FRA)	19/110
Moët & Chandon Brut Imperial (Reims, FRA)	125

## WHITE

Tyrrell's 'Moore's Creek' Chardonnay (Hunter Valley, NSW)	8/38
Banter Sauvignon Blanc (Marlborough, NZ)	9/43
Tyrrell's Semillon (Hunter Valley, NSW)	9.5/47
Palazzo Grimani Pinot Grigio (Delle Venezie, ITA )	10/49
Oakridge 'OTS' Chardonnay (Yarra Valley, VIC)	10.5/55
Hentley Farm Riesling (Eden Valley, SA)	11/52
Echo Beach Sauvignon Blanc Semillon (Margaret Rive WA)	45
McW 480 Tumbarumba Sauvignon Blanc (Tumbarumba, NSW)	46

## ROSÉ

Bertoulet Rose (Provence, FRA)	9/45
Gilbert Saignée Rosé (Mudgee, NSW)	11/56

## RED

Tyrrell's 'Moore's Creek' Shiraz (Hunter Valley, NSW)	8/38
Beyond Broke Road Cabernet Sauvignon (Limestone Coast, SA)	9/42
Rymill 'Mc2' Cabernet Merlot (Coonawara, SA)	10.5/49
Artuke 'Carbonica' Tempranillo (Rioja, ESP)	10.5/53
Hewitson 'Joey Blend' Shiraz (Barossa Valley, SA)	11/55
Rockburn Devils Staircase Pinot Noir (Central Otago, NZ)	12/59
McW 480 Hilltops Shiraz (Hilltops, NSW)	44
Trout Valley Pinot Noir (Nelson, NZ)	59

