



 Southern  
SYDNEY  
EVENT CENTRE

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CELEBRATIONS



## ABOUT

Celebrate your next birthday, engagement, or special occasion at Southern Sydney Event Centre, where we create a personalised and memorable event experience, just for you.

Our brand new event space features stylish, contemporary furnishings and state-of-the-art AV capabilities. Our packages feature a range of flexible catering, beverage and styling options. With a dedicated event services team, we will plan and execute all aspects of your special event, ensuring you can enjoy the occasion.

Start the journey toward an exceptional experience here.

# CELEBRATIONS



## PACKAGE INCLUSIONS

**Your choice of our delicious catering menus**

Data projector and screen

Decorative centrepieces

White linen tablecloths and napkins

Table numbers

Personalised digital welcome sign

Playlist connectivity

Professional wait staff

Event Supervisor

Professional event specialists to personalise and plan your event

# CELEBRATIONS



## ROAMING CANAPE MENU

### Hot menu items

*Chorizo with polenta smoked paprika bites*

*Glazed BBQ prawn skewer ●*

*Zatar crusted lamb cutlet with hummus*

*Beef fillet glazed with béarnaise sauce on wilted spinach ●*

*Chicken arancini balls with herbs*

*Chicken satay with peanut sauce*

*Chilli pork bao buns*

*Peking duck pancake*

*Sesame crusted seared tuna with nori flakes and miso curd ●*

*Vietnamese vegetarian spring rolls ●●*

*Truffle cauliflower shot with chilli oil and chive ●●*

### Cold menu items

*Smoked salmon tartare on dark rye crostini*

*Spicy beef tartar with chia crisps*

*Natural oysters with eschalot vinaigrette ●*

*Prosciutto, parmesan and basil tortilla roll*

*Alaskan crab fingers with crème fraiche and lemon*

*Assorted Nigiri sushi with soy, ginger and wasabi ●*

*Goats cheese profiterole, truffle honey with pistachio ●*

*California rolls*

*Vegetarian rice paper rolls*

**3 selections \$22 per person**

**5 selections \$30 per person**

**7 selections \$38 per person**

● Vegetarian ● Gluten Free

\*Images are for illustration purposes only

Terms and conditions apply. Room hire additional. Minimum 30 guests.

# CELEBRATIONS



## CANAPE MENU EXTRAS

### Substantial canapes

*Beef slider, Roma tomato, oak leaf and aged cheddar*

*Chicken Katsu slider with pickled cabbage*

*Prawn roll with shredded lettuce and siracha aioli*

*Fish and chips with lemon wedge and tartare sauce*

*Wild mushroom risotto* ●

*Prawns with Asian Slaw* ●

*Smoked Yamba prawn with gazpacho and coriander* ●

*Chicago mini hotdog with relish and American mustard*

**\$8 per selection**

### Sweet canapes

*Chocolate dipped donut holes* ●

*Yuzu curd tart* ●

*Cherry, white chocolate and coconut truffles* ●●

*Walnut, chocolate brownie with Valrhona chocolate ganache* ●

*Assorted macaroons* ●

*Compressed watermelon gin skewers* ●

**\$6 per selection**

### Children's cocktail menu

*Pepperoni pizza scrolls*

*Mac and cheese croquettes* ●

*Mini cheesburgers*

*Sloppy joe sliders*

*Nutella scrolls* ●

*Caramel apple bites* ●

**\$18 per child**

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## STYLISH STATIONS

Add some visual flair to your event with a gourmet station

### Oysters and Prawns

*Selection of fresh oysters and King prawns served on ice with a selection of sauces and fresh lemon ●*

**Market Price**

### Grazing Station

*Selection of Italian cured meats, assorted Australian and international cheeses, marinated and pickled vegetables with condiments, crackers, nuts and brasserie artisan bread*

**\$25 per person**

### Paella Station

*Seafood paella with prawns, mussels, clams, chorizo, peas, saffron and sofrito ●*

*Or*

*Chicken and chorizo paella, saffron, peas and sofrito*

**\$25 per person**

### Dessert Station

*Assorted individual desserts, chocolate fountain with seasonal fruit skewers, marshmallows, fudge, strawberries and donut holes ●*

**\$18 per person**

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# CELEBRATIONS



## BANQUET MENU

Select two options from each course to be served alternately

### Entrée

Served with a selection of artisan bread and Pepe Saya butter

### Cold Selections

#### **Seafood tasting plate**

King prawns, Sydney rock oyster, sashimi tuna, smoked salmon tartare •

#### **Seared sashimi tuna**

Fried beans salad, wild olives, cherry tomatoes, white anchovies •

#### **Smoked Atlantic salmon**

Lemon scented crème fraiche, melba toast

#### **Whiskey-cured beef Sirloin**

Pickled vegetable salad •

### Hot Selections

#### **Slow cooked pork belly**

Celeriac salad, diced apple •

#### **Blue swimmer crab and prawn risotto**

Saffron, Pernod •

#### **Twice-cooked goats cheese soufflé**

Blistered truss cherry tomato

#### **Roasted Portobello Mushroom**

Walnut, coffee sauce • •

• Vegetarian • Gluten Free

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# CELEBRATIONS



## BANQUET MENU

### Main Course

Served with roasted kipfler potatoes and seasonal garden salad to the table

#### From the paddock

##### **Slow-roasted Amelia Park lamb rump**

Roasted garlic and potato mash, tomato, Spanish onion confit ●

##### **Grain-fed roasted beef tenderloin**

Truffle butter, niçoise vegetables ●

##### **Roasted Angus beef sirloin**

Pomme fondant, mushroom ragout, cavolo nero, jus ●

##### **Wagyu beef cheek**

Potato puree, asparagus, wild mushroom jus ●

#### From the ocean

##### **Pan-fried snapper fillet**

Tomato salsa, hollandaise, broccolini

##### **Soy caramelised fillet of blue eye cod**

Hazelnut, creamy mash, green beans

##### **Crispy skin Atlantic salmon**

Asparagus, yuzu cream, finger lime

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# CELEBRATIONS



## BANQUET MENU

### From the farm

***Chargrilled corn-fed chicken wrapped in prosciutto***

*Ricotta, baked chat potatoes, fennel, jus*

***Pan-roasted chicken breast***

*Kipfler potato, baby beans, lemon thyme jus ●*

***Oven-roasted cornfed chicken supreme***

*Eggplant, chorizo, green asparagus, thyme jus ●*

***Duo of duck***

*Fresh thyme, baby leek, potato gratin, jus*

### From the garden

***Pumpkin truffle gnocchi***

*Sauce vierge, baby chard ●*

***Wild mushroom fricassee***

*Poached quail egg, polenta ●*

***Spinach and ricotta ravioli***

*Semi dried tomatoes ●*

***Stuffed field mushroom***

*Mediterranean style ●*

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# CELEBRATIONS



## BANQUET MENU

### Dessert

Served with freshly brewed coffee and tea to the table

#### **Deconstructed black forest cake**

Flourless chocolate cake, dark cherry sorbet, vanilla crème ●●

#### **Seasonal fruits and berries**

Yoghurt sorbet, elderflower jelly, raspberry jus ●●

#### **Tuscan dark chocolate and orange tart**

Crème fraîche ●

#### **Pineapple and coconut mousse**

Caramelised pineapple, rum ●●

#### **Apple and cherry crumble tart**

Cream cheese ice cream ●

#### **Vanilla panna cotta**

Strawberry jelly, seasonal berries, champagne granita ●●

\$58 per person for two courses

\$72 per person for three courses

● Vegetarian ● Gluten Free

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# CELEBRATIONS



## CHILDREN'S BANQUET MENU

For children 12 years and under

Select one option from each course

### Entree

Mixed sushi plate with soy sauce ●●

Vegetarian frittata with corn salsa ●

Potato skin beef nachos topped with mozzarella

Pepperoni, tomato and basil puffs

### Mains

Battered fish and chips with tomato sauce

Chicken schnitzel with chips and gravy

Vegetarian fried rice

Baby back pork ribs with corn on the cob

Spaghetti bolognese with grated parmesan cheese

### Dessert

S'mores with chocolate topping ●

New York baked cheese cake ●

Fruit skewers with berry coulis ●●

Oreo ice cream sandwich ●

**\$35 per child for two courses**

**\$41 per child for three courses**

● Vegetarian ● Gluten Free

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# CELEBRATIONS



## CLASSIC BUFFET MENU

Served by our event staff

Accompanied by a selection of artisan bread and Pepe Saya butter. Vittoria coffee and a selection of teas from La maison du thé served on a station.

### Choose four cold selections

*Selection of Italian cold meats*

*Beef salad with red onions and capsicum*

*Salad of cucumber, shrimp with dill and sour cream*

*Thai chicken salad*

*Baby spinach and snow pea sprouts with blue cheese dressing ●●*

*Vegetarian frittata ●*

*Roasted pumpkin, baby spinach and pine nut salad ●●*

*Greek salad ●●*

### Choose four hot selections

*Butter chicken*

*Singapore noodles ●*

*Sweet and sour pork*

*Sliced roast beef with sauce béarnaise*

*Lamb korma curry*

*Stir fried beef with eschalots, bean sprouts and oyster sauce*

*Minute steaks with field mushroom sauce*

*Roasted vegetable lasagne, béchamel and mozzarella ●*

Served with an assortment of seasonal vegetables, potatoes and jasmine rice

Selection of accompanying sauces and garnishes

### Choose four sweet selections

*Fruit salad with seasonal berries ●●*

*Ricotta fruit tartlets ●*

*Baked New York cheese cake with caramel macadamia ●*

*Choux buns filled with banana and chocolate mousse ●*

*Chocolate mousse with poached William pear ●●*

*Mini Pavlovas ●●*

*Apple and raspberry coconut crumble ●*

*Passionfruit tart with soft meringue ●*

**\$65 per adult**

**\$35 per child**

● Vegetarian ● Gluten Free

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# CELEBRATIONS



## PREMIUM BUFFET MENU

Served by our event staff

Accompanied by a selection of artisan bread and Pepe Saya butter. Vittoria coffee and a selection of teas from La maison du thé served on a station.

### Choose four cold selections

*Tasmanian smoked salmon platter* ●

*Fresh oysters with lemon and Marie Rose sauce* ●

*Rare roast beef platter with mixed pickles and horseradish cream* ●

*Mussel salad with pimentos, garlic and fresh herbs* ●

*Roasted potatoes & Artichoke, flaked tuna, lemon caper dressing* ●

*Tomato scented calamari with olive and basil* ●

*Beetroot and goat's cheese salad with garlic and herb croutons* ●

*Soya beans and tofu salad, sesame dressing* ●●

*Couscous with Spanish onions, coriander and preserved capsicum* ●

### Choose three hot selections

*Poached Tasmanian salmon fillet with choron sauce* ●

*Veal medallions with a green peppercorn sauce* ●

*Chicken tikka curry with coriander*

*Baby spinach with feta cheese curry (Palak Paneer)* ●

*Ravioli stuffed with smoked salmon ricotta and fresh dill*

### CARVERY STATION

*Roasted leg of ham, baked in crusty sour dough*

*Herb-crusted roast beef with marsala jus*

Served with an assortment of seasonal vegetables, potatoes and jasmine rice.

Selection of accompanying sauces and garnishes

### Choose four sweet selections

*Fresh berries and cream* ●●

*Flourless chocolate cake* ●●

*Mini Passionfruit mousse shots* ●●●

*Selection of assorted eclairs* ●

*White chocolate mousse with marinated strawberries* ●●

*Assorted macaroons* ●●

*Baked New York cheese cake with coulis* ●●

*Mini choux rings filled with cream & caramelised bananas* ●

**\$89 per adult**

**\$40 per child**

● Vegetarian ● Gluten Free

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# CELEBRATIONS

## DELUXE SEAFOOD BUFFET MENU

Served by our event staff

Accompanied by a selection of artisan bread and Pepe Saya butter.  
Vittoria coffee and a selection of teas from La Maison du Thé served on a station.

### Choose five cold selections

*Fresh Sydney rock oysters* ●

*Mixed sushi platter* ●

*Cooked whole prawns with lemon and Marie rose sauce* ●

*Oven roasted sardines with lemon olive oil, crispy baby capers* ●

*Seafood Caesar salad*

*Smoked salmon platter with horseradish cream, melba toast*

*Tomato and Spanish onion salad* ●●

*Roasted butternut pumpkin salad with baby spinach* ●

*Farmhouse potato salad with pancetta and grain mustard dressing*

*Saffron infused glass noodle salad with local seafood* ●

### Included hot selections

*Seafood paella* ●

*Singapore style chilli crab* ●

*Asian spiced fish of the day* ●

*Flat rice noodle with shredded vegetables, soy and garlic chives* ●

### CARVERY STATION

*Herb crusted roast beef with marsala jus*

*Tasmanian salmon with lemon beurre Blanc* ●

*Roasted leg of Gippsland lamb*

Served with an assortment of seasonal vegetables, potatoes and jasmine rice ●

Selection of accompanying sauces and garnishes

### Choose four sweet selections

*Bombe Alaska with fresh Berries marinated in Grand Marnier* ●

*Baked New York cheese cake with coulis* ●

*Assorted dessert shot glasses* ●

*Flourless chocolate cake* ●

*Passionfruit pavlova* ●

*Individual crème catalans* ●

*Mixed sorbet and ice creams* ●●

*Ricotta berry tartlets* ●

*Assorted macaroons* ●●

**\$135 per adult**

**\$45 per child**

● Vegetarian ● Gluten Free

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# CELEBRATIONS



## STANDARD BEVERAGE PACKAGE

### **Wine**

*Stonegate Sparkling Chardonnay Pinot Noir, South Australia*

*Stonegate Sauvignon Blanc, South Australia*

*Stonegate Cabernet Sauvignon, South Australia*

### **Draught Beer**

*Great Northern*

*Pure blonde*

*Carlton Draught*

*Pirate Life Pale Ale*

*Balter*

*Balter mid-strength*

### **Non-alcoholic**

*Orange, pineapple, and cranberry juice*

*Selection of soft drinks*

*Sparkling and still mineral water*

**\$34 per person**

# CELEBRATIONS



## PREMIUM BEVERAGE PACKAGE

### Sparkling Wine

*Edmond Thery Blanc de Blancs NV  
France*

### Choose two white wines

*Kingston Estate Pinot Gris 2020  
Lime Coast SA*

*d'Arenberg Stump Jump Riesling 2017  
McLaren Vale SA*

*Tuckerbox Semillon Sauvignon Blanc NV  
Regional NSW*

*Geoff Merrill Pimpala Rd Chardonnay 2018  
McLaren Vale SA*

### Choose two red wines

*Kingston Estate Cabernet Sauvignon 2019  
Limestone Coast SA*

*d'Arenberg Stump Jump GSM 2017  
McLaren Vale SA*

*Twelve Signs Pinot Noir NV  
Hilltops NSW*

*Geoff Merrill Pimpala Rd Shiraz 2018  
McLaren Vale SA*

### Choose two bottled beers

*Heineken*

*Crown Lager*

*Stone & Wood*

*Coopers Pale Ale*

*Corona Extra*

*Young Henry's Newtowner*

### Draught Beer

*Great Northern*

*Pure blonde*

*Carlton Draught*

*Pirate Life Pale Ale*

*Balter*

*Balter mid-strength*

### Non-alcoholic

*Orange, pineapple, and cranberry juice*

*Selection of soft drinks*

*Sparkling and still mineral water*

**\$39 per person**



# CELEBRATIONS



## DELUXE BEVERAGE PACKAGE

### Sparkling Wine

*Cantina di Trevigiana Prosecco NV  
Italy*

### Choose two white wines

*Madfish Gold Turtle Riesling 2019  
Great Southern WA*

*Lock & Key by Moppity Pinot Grigio 2021  
Hilltops NSW*

*Kingston Estate Pinot Gris 2020  
Limestone Coast SA*

*Scorpius Sauvignon Blanc 2020  
Marlborough NZ*

*Howard Park Miamup Chardonnay 2020  
Margaret River WA*

### Rosé

*Excuse My French Rosé 2019  
France*

### Choose two red wines

*Scotchman's Hill Jack n Jill' Pinot Noir 2019  
Geelong VIC*

*Peter Lehmann Hill & Valley Tempranillo 2018  
Barossa Valley SA*

*Round Two by Kym Teusner Single Vineyard Shiraz 2019  
Barossa Valley SA*

*Smoking Barrels Cabernet Sauvignon 2019  
Barossa Valley SA*

*Printhie Mountain Merlot 2019  
Orange NSW*

### Choose four bottled beers

*Heineken*

*Crown Lager*

*Stone & Wood*

*Coopers Pale Ale*

*Corona Extra*

*Young Henry's Newtowner*

### Draught Beer

*Great Northern*

*Pure blonde*

*Carlton Draught*

*Pirate Life Pale Ale*

*Balter*

*Balter mid-strength*

### Non-alcoholic

*Orange, pineapple, and cranberry juice*

*Selection of soft drinks*

*Sparkling and still mineral water*

**\$48 per person**

# CELEBRATIONS

## ADD SPIRITS TO ANY BEVERAGE PACKAGE

Bombay Sapphire Gin

42 Below Vodka

Bacardi Oro Rum

Buffalo Trace Bourbon

Dewar's White Label Scotch

**\$12 per person**



# CELEBRATIONS



## ROOM CAPACITIES

	1 Room	2 Adjoining Rooms	3 Adjoining Rooms	4 Adjoining Rooms	The Auditorium
Seated	120	240	320	450	600
Cocktail	140	320	500	650	1000

## MAKE YOUR EVENT EXTRA SPECIAL

Ask our Event Specialists for more information.

Photo booth

Theming and balloon decor

DJ

Entertainment

Floral or light up letters and numbers

Photographer

Megalon birthday numbers

Dance floor

**Anything you request!**



Contact our dedicated event specialists for more information.

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