

# South Steyne BBQ Banquets

Great waterfront views - Dazzling by day - Spectacular by night

Sit back and relax on the outer decks of the ships as our chefs cook for you a traditional Australian Barbie while you soak up the magnificent views of the city skyline and the sparkling waters of Sydney's Darling Harbour

We have three BBQ Buffets available including.....

## **DELUXE BBQ #1: \$39.50 Mon to Thurs\* \$46.50 Fri, Sat & Sun\***

**FROM THE SIZZLING BBQ** – Cooked for you by our chefs:

Beef and lamb sausages with tangy BBQ sauce  
Tasty beef and Spanish onion rissoles  
Minute steaks (100-125 gms)  
Caramelised onion slices  
Roasted spicy chicken drumlets topped with honey soy and chilli glaze  
BBQ seafood of the day.

**FRESH SALADS** – Choose 4 (four):

Mixed green salad with a Dijon mustard and sherry vinegar dressing  
Fresh mint potato salad  
Sliced fresh tomato basil and red onion salad  
Rocket and parmesan salad  
Char grilled vegetable cous cous salad  
Chef's traditional Caesar salad  
Italian pasta salad  
Crunchy fried noodle coleslaw salad  
Grilled bacon, egg and potato salad  
Fresh bread rolls

**VEGETARIAN OPTION** – (please pre order):

Individual fresh field mushroom risotto served to your table

**DESSERT** – Served to your guests:

Lemon lime citrus tart with a fresh cream anglaise

**Fresh Brewed Coffee and Tea Buffet: \$3.50 per guest**

**Children's menu available (3 – 15 years - \$22.50)**

## **PREMIUM BBQ #2: \$49.50 Mon to Thurs\* \$56.50 Fri, Sat & Sun\***

**FROM THE SIZZLING BBQ** – Cooked for you by our chefs:

Fresh lemon and parsley skewered prawns  
BBQ Barramundi fillets  
Sirloin steaks and caramelised onion slices  
Tasty beef and Spanish onion rissoles  
Local beef and lamb sausages with BBQ sauce, citrus marinated chicken breast  
Roasted spicy chicken drumlets topped with honey soy and chilli glaze

**FRESH SALADS** – Choose 5 (five) :

Mixed green salad with a Dijon mustard and sherry vinegar dressing  
Fresh minted potato salad  
Sliced fresh tomato basil and red onion salad  
Rocket and parmesan salad  
Char grilled vegetable cous cous salad  
Chef's traditional Caesar salad  
Italian pasta salad  
Crunchy fried noodle coleslaw salad  
Grilled bacon, egg and potato salad  
Fresh bread rolls

**VEGETARIAN OPTION** – (please pre order):

Individual fresh field mushroom risotto served to your table

**DESSERT** – Served alternatively to your guests:

Lemon lime citrus tart with a fresh cream anglaise and chefs dessert of the day

**For Christmas parties** – we will add Christmas puddings with brandy cream sauce

**Fresh Brewed Coffee and Tea Buffet: \$3.50 per guest**

**Children's menu available (3 – 15 years - \$22.50)**

\* Food & Beverage package prices are PLUS GST

### FUNCTION ROOMS

The Ship has four banquet rooms available for private functions suitable for groups large or small. Additional venue hire charges may apply.



SEE OVER >>

# BBQ Banquets - Continued

## GRAND BBQ & COCKTAIL PARTY #3:

**\$69.50 Mon to Thurs \* \$75.00 Fri, Sat & Sun\***

**COCKTAIL PARTY** – on arrival prior to the BBQ Buffet:  
includes a selection of canapés & hors d'oeuvres served to your guests

**FROM THE SIZZLING BBQ** – Cooked for you by our chefs:  
includes fresh seafood and our Grand BBQ...  
Fresh lemon and parsley skewered prawns  
Fresh pacific oysters with lime chili and coriander  
BBQ Barramundi fillets  
Salt & peppered calamari  
BBQ lamb cutlets or lamb medallions  
Hunter Valley sirloin steaks  
Locally made beef and lamb sausages with BBQ Sauce  
Citrus marinated chicken breast  
Roasted spicy chicken drumlets topped with honey soy and chilli glaze

**FRESH SALADS** – Choose 5 (five) :  
Mixed green salad with a Dijon mustard and sherry vinegar dressing  
Fresh mint potato salad  
Sliced fresh tomato basil and red onion salad  
Rocket and parmesan salad  
Char grilled vegetable cous cous salad  
Chef's traditional Caesar salad  
Italian pasta salad  
Crunchy fried noodle coleslaw salad  
Grilled bacon, egg and potato salad  
Fresh bread rolls

**VEGETARIAN OPTION** – (please pre order):  
Individual fresh char vegetarian stack or fresh mushroom risotto served to your table

**DESSERT**  
Chefs daily selection of desserts mirrors and fresh fruit platters

**For Christmas Parties** – we will add Christmas puddings with brandy cream sauce

**Fresh Brewed Coffee and Tea Buffet: \$3.50 per guest**

### **OPTIONAL EXTRAS for all BBQ Buffets**

**On arrival platters of chips, ppretzels dips \$1.25pp ( or \$12.50 per platter )**

**Platters of fresh ocean prawns (approx 4pp) for \$10pp**

**Platters of fresh oysters (approx 4pp) for \$10pp**

### **Drinks & Beverages Packages \***

Our deluxe beverage package includes Sauvignon Blanc & Chardonnay, Shiraz Cabernet & Premium Sparkling Wine, Tooheys New, VB, Extra Dry or Hahn Premium Lager, Hahn Premium Lite Beer; and Soft Drinks – fruit juice selection & mineral water.

1 Hour Package	\$19.50 pp	3 Hour Package	\$36.50 pp
2 Hour Package	\$29.50 pp	4 Hour Package	\$39.50 pp

Minimum numbers for a cocktail party are 25 guests

Alternatively you can run a bar account or guests can purchase their own drinks

**\* Food & Beverage package prices are PLUS GST**

\* On Saturdays and Sundays add 10% weekend surcharge to all packages

Minimum numbers for a Buffet party are 25 guests

Note: the South Steyne remains at the Harbourside Jetty and does not cruise throughout the function

**South Steyne Floating Restaurant & Function Centre**  
**Cockle Bay, Darling Harbour: Phone: 9211 5999**

**Email: [southsteyne@bigpond.com](mailto:southsteyne@bigpond.com) Web: [www.southsteyne.com.au](http://www.southsteyne.com.au)**

