

# Wedding Packages South Steyne

Great views - Unique venue - Absolute waterfront location

**Welcome Aboard.....The South Steyne Function Centre is berthed at Cockle Bay, Darling Harbour in the heart of the city and offers you and your guests a unique venue abundant in maritime art deco charm.**

Originally one of Sydney's Manly ferries, this famous steam ship has four banquet rooms to choose from for receptions large or small.

### On the Promenade deck...with its fabulous city skyline views

The Harbourview Lounge - up to 200 guests seated - 250 cocktail party  
The Manly Lounge - up to 90 guests seated - 130 cocktail party

### On the Main deck of the ship

The Saloon Lounge - up to 30 guests seated  
The Boardroom - up to 24 guests seated

#### Function Rooms

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

## WEDDING CELEBRATION PACKAGES

We have specials packages available for you to choose from a relaxing cocktail party event to a celebration dinner... including...

### PACKAGE 1 Cocktail Party \$89.50

**For the informal and casual engagement and wedding receptions. Rather than a seated event, you and your guests mingle while we served canapés and beverages throughout the function.**

Includes our 12 piece cocktail party canapé menu plus four hour deluxe drinks package while your guests enjoy the absolute waterfront views and the backdrop of the city skyline.

### PACKAGE 2 Deluxe Dinner Party Reception \$129.50

**A three course menu and 5 hour deluxe drinks package**

#### On arrival

A bar selection of crisps, pretzels, dips and fresh vegetable batons for guests to enjoy with their pre dinner drinks

#### The Menu

A three course menu which includes selections from our extensive menu

Our Chefs prepare all meals onboard

A choice of two entrées \*

A choice of two mains \*

And a choice of two desserts \*

Freshly Brewed Coffee & fresh tea selection buffet

Chocolates and Port with the coffee

*\* select two items from our functions menu prior to the event and they will be served alternatively to your guests*

#### Beverages

From the first welcome glass of champagne to the last sip of wine, our deluxe package includes Hunter Valley & Barossa Wines Local beers and soft drinks

#### Additional items included in our deluxe package

Sound System available for speeches, Chair Covers and sashes, linen table cloths and napkins.



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Continued

## PACKAGE 3 Premium Wedding Reception \$159.50

**For the special occasion we extend to you our premium package including...**

### On arrival

A Cocktail party selection of canapés & pre dinner drinks for you & your guests to enjoy

### The Menu

A three course menu which includes selections from our extensive menu

Our Chefs prepare all meals onboard the

A choice of two entrées \*

A choice of two mains \*

And a choice of two desserts \*

\* Served alternatively

Freshly Brewed Coffee & fresh tea selection buffet

Chocolates and Port with the coffee

### Beverages

Our premium package includes fruit juices, soft drinks, Australian and Imported premium beers, Hunter Valley and Barossa fine wines.

### Additional items included in our package

Chair covers and sashes, linen table cloths and napkins, sound system for speeches, complimentary background music.

### Minimum Numbers

Minimum package numbers for function rooms -

Manly Lounge: 40 guests. Harbourview Lounge: 90 guests

## PACKAGE 4 Lunchtime Wedding Special \$99.50

### On Arrival ...

A welcome Champagne Cocktail and selection of drinks

A Cocktail Party selection of Canapés and Hors d'oeuvres with pre luncheon drinks

### The Menu

A choice of two mains - select two courses and they will be served alternatively

Select one dessert from our menu

Freshly brewed Coffee, Teas buffet and chocolates

### Drinks

Our four hour deluxe drinks package which includes local beers, Hunter Valley and Barossa wines, soft drinks and fruit juice

(Spirits are available however are NOT included in the package)

### Additional Items included in our afternoon package

Chair covers and sashes, linen table cloths, sound systems for speeches

### Restrictions on afternoon wedding packages

The Celebration is designed for an a luncheon afternoon event for a maximum of four and a half hours.

It must be completed by 4pm with all guests off the vessel by 4.30pm

Bar services will cease at 4.00pm

**Additional venue overtime charges will apply after 4.30pm however must be pre organised prior to the event. ....( On Public Holidays add 15% to all prices )**

### SOUTH STEYNE FUNCTION CENTRE

Harbourside Jetty – adjacent National Maritime Museum – Darling Harbour

Phone : 02 9211 5999 email: [southsteyne@bigpond.com.au](mailto:southsteyne@bigpond.com.au)

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## Our function menus include:

### Entrees... choose from...

- Thai Chicken Salad** with mixed leaf lettuce, fresh coriander, noodles & Asian style dressing  
**Caesar Salad** with fresh cos lettuce shaved parmesan, croutons, bacon pieces and anchovies  
**BBQ'd Lamb & Tropical Mango Salad** Succulent Lamb strips with mixed lettuce, capsicum, avocado and a tropical mango dressing  
**Fresh Oysters** (4) served natural, with lemon and lime wedges  
**Tempura Prawn Tails** (3) with a fresh avocado, mango mint and coriander salad  
**Queensland Half Shell Scallops** (seasonal)  
**Avocado and King Prawn Salad** Fresh ocean prawns & tropical avocado salad  
**Oven Roasted Beef Fillets** Skewered, topped with a creamy peanut sauce, on a bed of couscous  
**Cajun Lamb** Oven baked Lamb with mixed Cajun spices wrapped in a light filo pastry  
**Barramundi Gujons** Oven baked Barramundi fillets in a coconut crust with a lime Aioli.  
**Chicken and fresh Mushrooms Parcels** baked in a light golden pastry served with a parsley sauce  
**Ricotta and Spinach Ravioli** in a rich tomato & basil sauce, parmesan & crispy leek  
**Barbeque Lamb Bruschetta** with fresh rocket lettuce and a tomato jam

### VEGETARIAN OPTIONS

- Salad of Tomato, Bocconcinni and Baby Spinach** with green beans and balsamic vinegar  
**Vegetarian Antipasto** A selection of grilled and marinated vegetables, olives and fetta

### Main Courses... choose from...

- Hunter Valley Beef Fillet** topped with a pepper crust served with gratin potatoes, fresh seasonal greens and a peppercorn sauce  
**Beef Wellington Beef Fillet** topped with pate wrapped in a light filo pastry then oven baked and served with a peppered potato mash, fresh seasonal greens and a red wine jus  
**Chicken Breast Supreme** Oven baked Chicken breast served on creamy potato and fresh chive mash with honey glazed carrots, green beans, and a creamy white wine sauce  
**Cajun Seared Chicken Breast** with kipfler potatoes, roasted vegetables served with a garlic & tomato aioli garnished with crisp leek  
**Barramundi Macadamia** baked with roasted macadamia nuts, served with steamed jasmine rice, fresh seasonal greens and a champagne cream sauce.  
**Fresh Atlantic Salmon** topped with a lemon lime hollandaise sauce on a peppered potato mash and seasonal greens.  
**Honey Chilli Prawns** served on a bed of wild jasmine rice  
**Lamb Napoleon** Oven roasted lamb topped with a French mustard and garlic crust accompanied with roasted potatoes and fresh seasonal greens  
**Lamb Rack** roasted with a red wine and rosemary glaze served with roasted potatoes and seasonal vegetables  
**Roasted Turkey Breast** stuffed with pine nuts and apricots served with roast vegetables.  
**Roast Pork Cutlet** with caramelized apple and balsamic glaze, roasted potatoes & baby carrots  
**Penne Pasta** with chicken and creamy mushroom sauce topped with fresh parmesan

### VEGETARIAN MAINS

- Mediterranean Vegetable Stack** grilled vegetables, gently layered on a rich tomato and basil; sauce, garnished with basil pesto & crisp leek  
**Fresh Field Mushroom Risotto Mushrooms** sautéed with fresh roma tomato, parsley, sage and rosemary & thyme topped with parmesan cheese

### Desserts... choose from...

- Baked Lemon Lime Tart** with whipped cream and berry compote and raspberry coulis.  
**Fresh Strawberries** tossed with Cointreau liqueur & brown sugar with fresh cream and ice cream  
**Double Chocolate Mud Cake** garnished with fresh strawberries and King Island cream  
**Fresh Fruit Salad** of mango, kiwifruit, strawberries and passion fruit served in a meringue nest with cream anglaise (seasonal fruits may be substituted subject to availability)  
**Hot Apple Crumble** with clotted cream and garnished with rhubarb and berry compote  
**Butterscotch Sticky Date Pudding** with butterscotch sauce and double cream

### Cheese & Fresh Fruit Platters

We can also offer a selection of **Australian Cheeses and Fresh Fruits Platters** to suit special events and corporate functions either as part of a menu or as an additional item at \$8pp

**South Steyne Function Centre**

**Ph: 02 9211 5999 Em: [southsteyne@bigpond.com.au](mailto:southsteyne@bigpond.com.au) [www.southsteyne.com.au](http://www.southsteyne.com.au)**

