



The
Boat
house
BALMORAL
BEACH

EVENTS





THANK YOU FOR CONSIDERING
THE BOATHOUSE BALMORAL
FOR YOUR EVENT.

We offer celebrations of any style – including birthdays, weddings, media events, christenings and more.

Exclusive use of the space is available for 4 hours, between the hours of 4–8pm.

We look forward to seeing you soon!

THE OFFERING

THE FOLLOWING PACKAGE INCLUDES
FOOD + BEVERAGES:

CANAPÉ
PACKAGE
\$190 PER
PERSON

Terms + conditions apply





INCLUSIONS

- ⚓ Canapé-style event for up to 100 guests
- ⚓ 4 hour event: 4–8pm
- ⚓ Shared canapé menu
- ⚓ Unlimited drinks package with option to upgrade
- ⚓ Single Origin barista style coffee + traditional infused tea
- ⚓ Price per person \$190
- ⚓ Monday – Saturday bookings available
- ⚓ Minimum spends apply:

PEAK SEASON (OCT – APR)

Fri – Sat \$10,000
Mon – Thurs \$6,500

LOW SEASON (MAY – SEP)

Mon – Sat \$5,000

PUBLIC HOLIDAYS

Enquire with our team



**Marquee hire recommended if guest number exceeds 60, please enquire for pricing.
Amplified music is not permitted, acoustic music from 4–8pm only.
Enquire with our team for a tailored quote. No service charge applied*

FOOD



CANAPÉ PACKAGE

FOR CANAPÉ EVENTS,
THE PACKAGE INCLUDES:

- ⚓ 4 canapés (hot + cold)
- ⚓ 1 substantial canapé
- ⚓ Paella station
- ⚓ Single Origin coffee
+ traditional infused tea



COLD

SMOKED SALMON PIKELETS NF

crème fraîche, caviar + dill

KINGFISH SASHIMI DF/ NF

native finger lime + aioli

TUNA CRACKER GF/ NF

wasabi, avocado + black rice

CRAB TOAST

butter + chives

BEEF TARTARE CROSTINI NF

yuzu + saffron mayo

DUCK PANCAKE NF

hoi sin, cucumber + ginger

GOAT CURD TART V/ NF

seasonal fruit + honeycomb

RICE PAPER ROLL VG/ DF/ GF/ NF

miso + sesame

GF - gluten free V - vegetarian VG - vegan
DF - dairy free NF - nut free

HOT

GRILLED PRAWNS GF/ NF

plantain, coconut + jalapeno

CHICKEN SKEWERS DF/ GF/ NF

lemon myrtle + honey

PORK + FENNEL SAUSAGE ROLLS NF

tomato jam

ARANCINI V/ NF

pea, mushroom + parmesan

ZUCCHINI FLOWERS VG/ GF/ DF

cashew cream + romesco

SUBSTANTIAL

SELECT 1

EYE FILLET DF/ GF/ NF

beetroot, amaranth + jus

LAMB BACKSTRAP DF/ GF/ NF

roast pumpkin, wild rocket + chermoula

ROAST CHICKEN GF/ NF

potato salad, fresh herbs + lemon

MISO GLAZED SALMON DF/ GF/ NF

garden peas + asparagus

BEER BATTERED FLATHEAD NF

chips + tartare

PAELLA

FRESH SEAFOOD, CHICKEN + CHORIZO

with house-baked bread

Vegan option available



ADDITIONAL MENU OPTIONS

ADD ON TO YOUR MENU!

Additional options are an interactive + easy option for guests to enjoy at your special event. Each option is based on your total guest number.



OYSTER BAR

\$18 PER PERSON

SYDNEY ROCK
FRESH LEMON
RASPBERRY MIGNONETTE

SEAFOOD BAR

\$24 PER PERSON - MINIMUM 50 PEOPLE

OYSTERS
PEELED PRAWNS
KINGFISH CEVICHE
SASHIMI PLATTER

SWEETS

\$11 PER PERSON

MINI MIXED SWEETS

dark chocolate truffle **vegan**
mango meringue
pistachio cream puff
raspberry truffle
lemon tart

CHEESE BOARD

\$12 PER PERSON

ASSORTED CHEESES

fresh fruit + lavosh



BEVERAGES



BEVERAGE MENU

INCLUDED

The following beverage menu is included in both the canapé and sit-down package*:

- 🚩 1 sparkling wine
- 🚩 2 white
- 🚩 2 red
- 🚩 2 full-strength beers/cider
- 🚩 1 light beer
- 🚩 Soft drinks + juices
- 🚩 Single Origin barista coffee + tea



SPARKLING / SELECT 1

NV Ca di Alte Prosecco
Veneto, IT

2022 Days & Daze 'Wild One' Pet Nat
Multi Regional

WHITE / SELECT 2

2022 Tai Tira Sauvignon Blanc
Marlborough, NZ

2022 Tyrrell's 'Moore's Creek'
Semillon/Sauvignon Blanc
Multi Region, NSW

2022 Robert Stein 'Farm Series'
Riesling
Mudgee, NSW

2022 Kumeu Village Pinot Gris
Kumeu River, NZ

2021 Snakes + Herring
'Tough Love' Chardonnay
Margaret River, WA

ROSÉ / SUBSTITUTE

2021 Chateau de l'Escarelle 'Palm' Rosé
Cinsault Blend
Côtes-de-Provence, FR

2022 Days + Daze 'Sunchaser'
Grenache Blend Rosé
Multi Regional

RED / SELECT 2

2021 Pike & Joyce 'Rapide' Pinot Noir
Adelaide Hills, SA

2020 Forest Hill Shiraz
Great Southern, WA

2021 Tyrrell's 'Moore's Creek'
Cabernet Sauvignon
Multi Region, SA

Wines and vintages subject to availability.

BEER / SELECT 2

Corona

Peroni Nastro Azzurro

Boathouse Pale Ale (can)

Boathouse Lager (can)

SOFT DRINKS / INCLUDED

Santa Vittoria sparkling mineral water

Assortment of soft drinks + juice

Single Origin coffee + tea

BEVERAGE UPGRADES MENU COST PER PERSON

SPARKLING

NV Bollinger Special Cuvée Champagne, FR	\$80
2021 Voyager Estate Sparkling Chenin Blanc Margaret River, WA	\$18
2021 Idée Fixe Rosé Sparkling Margaret River, WA	\$18

WHITE

2022 Shaw + Smith Sauvignon Blanc Adelaide Hills, SA	\$20
2022 Grosset 'Springvale' Rieslin Clare Valley, SA	\$20
2021 Cullen 'Grace Madeline' Semillon/Sauvignon Blanc Margaret River, WA	\$20
2021 Castelfeder Pinot Grigio Alto Adige, IT	\$20
2022 Yabby Lake Pinot Gris Mornington Peninsula, VIC	\$20
2021 Vasse Felix 'Premier' Chardonnay Margaret River, WA	\$20
2021 Pierrick Laroche Chardonnay Chablis, FR	\$30

Wines and vintages subject to availability.

ROSÉ

2021 AIX Rosé Grenache Blend Côte-de-Provence, FR	\$18
2021 Ott by Ott Rosé Grenache Blend Côte-de-Provence, FR	\$25

RED

2019 TarraWarra Pinot Noir Yarra Valley, VIC	\$17
2019 Ata Rangī 'Crimson' Pinot Noir Martingborough, NZ	\$17
2022 Kooyong 'Massale' Pinot Noir Mornington Peninsula, VIC	\$17
2020 Yangarra Shiraz McLaren Vale, SA	\$17
2019 Voyager Estate 'The Modern' Cabernet SauvignonMargaret River, WA	\$25
2020 Istine Sangiovese Chianti Classico Tuscany, IT	\$25
2018 Henschke 'Keyneton' Shiraz Blend Barossa Valley, SA	\$35

BEER

Stone + Wood Pacific Ale	\$6
Asahi Super Dry	\$6
Apple Thief Pink Lady Cider	\$6



ADDITIONAL BEVERAGES

BOLLINGER BOAT

\$600

Available with Bollinger upgrade only
+ is based on availability



BOLLINGER CART

\$850

Available with Bollinger upgrade only
+ is based on availability



COCKTAILS

SERVED FOR THE FIRST HOUR
OF YOUR EVENT

SELECT 1

BOATHOUSE MARGARITA \$24PP
tequila, triple sec + lime

APEROL SPRITZ \$24PP
aperol, prosecco, soda + orange



CELEBRATION CAKES

ICING OPTIONS

- ⚓ Iced
- ⚓ Semi naked
- ⚓ Naked

Select your icing option,
tier option + flavour option.
Florals are included.



OPTIONS

6 INCH CAKE / \$130
caters for up to 12 people

8 INCH CAKE / \$160
caters for up to 24 people

FLAVOURS

VANILLA CAKE
filled with swiss meringue
buttercream, strawberry jam
and garnished with fresh berries

WHITE CHOCOLATE + RASPBERRY
with white chocolate ganache + vanilla
buttercream icing

CHOCOLATE CAKE
with chocolate ganache + vanilla
buttercream icing

CARAMEL MUD CAKE
with salted caramel buttercream icing

CARROT + WALNUT CAKE
with cream cheese icing

COCONUT CAKE
with strawberry jam + vanilla
buttercream icing





EAT, DRINK, CELEBRATE

STAY IN TOUCH






For more information and details about The Boathouse Balmoral, please visit our website or contact:

The Boathouse Balmoral

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SOCIAL MEDIA

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OUR OTHER WEDDING + EVENT VENUES

- ⚓ MOBY DICKS WHALE BEACH
- ⚓ BARRENJOEY HOUSE PALM BEACH
- ⚓ THE BOATHOUSE SHELLY BEACH
- ⚓ THE BOATHOUSE ROSE BAY
- ⚓ MANLY PAVILION

Please contact us in regards to any special celebration.
We also offer weddings, birthday celebrations, engagement parties,
conferences, meetings, product launches and private events.