



CAFÉ
EVENTS





THANK YOU FOR CONSIDERING
THE BOATHOUSE ROSE BAY CAFÉ
FOR YOUR EVENT.

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

Canapé events are held on the lower deck
on the marina, with exclusive use of the space
for 4 hours, between the hours of 2–8pm.

We look forward to seeing you soon!

THE PACKAGE

LOWER DECK LEVEL



THE OFFERING

THE BELOW PACKAGE INCLUDES
FOOD + BEVERAGES

**CANAPÉ
PACKAGE**

**\$190 PER
PERSON**

TERMS + CONDITIONS APPLY

THE INCLUSIONS:

- ⚓ Four hour exclusive event at The Boathouse Rose Bay café on the lower level between 2pm–8pm
- ⚓ Food + beverages
- ⚓ Casual seating areas + dance space
- ⚓ Tables for display + gifts
- ⚓ Cutting + serving of your cake if required
- ⚓ Single Origin barista style coffee + traditional infused tea
- ⚓ The Boathouse Events Team for the duration of your event





THE DETAILS

Exclusive canapé events held on the lower level
café area for up to 100 guests



INCLUSIONS

- ⚓ Food and Beverage included
- ⚓ Monday - Sunday events available
- ⚓ Any 4 hours between 2 - 8pm
- ⚓ Set menu canapé style
- ⚓ Option to upgrade beverage package
- ⚓ Amplified music 2pm – 4pm + acoustic music from 2pm – 8pm
- ⚓ Minimum spends apply:

PEAK SEASON (OCT - APR)

Monday - Thursday: \$5,000

Friday: \$7,000

Saturday: \$9,000

Sunday: \$10,000

LOW SEASON (MAY - SEP)

Monday - Thursday: \$5,000

Friday - Sunday: \$7,000



** Enquire with our team for public holiday minimum spends*

** Marquee hire recommended if guest number exceeds 40, please enquire for pricing*

FOOD



CANAPÉ PACKAGE

FOR CANAPÉ EVENTS,
THE PACKAGE INCLUDES:

- ⚓ 5 canapés
- ⚓ 3 substantial canapés
- ⚓ Single Origin coffee
+ traditional infused tea

CANAPÉS

SELECT 5

ZUCCHINI SQUASH ARANCINI GF/V
parmesan, aioli

EGGPLANT TART V

babaganoush, za'atar, pomegranate, amaranth

SCALLOP CEVICHE

calamansi, kaffir lime leaf, chilli oil GF/DF

SALMON TACO

pickles, capers, eshallot, salmon pearls DF

TARAMASALATA BLINI

bottarga, chives

PRAWN SKEWERS

seafood sauce, sumac GF/DF

WAGYU CARPACCIO CROSTINI

truffle pecorino, pine nut, rocket N

GF - gluten free V - vegetarian VG - vegan
DF - dairy free N - contains nuts

SUBSTANTIAL

SELECT 3

EGGPLANT DOLMA GF/N/V

spiced rice, dill yoghurt, pistachio

SNAPPER GF/DF

tomato, capsicum, green olive, tomato oil

CAULIFLOWER GF/VG/N

muhammara, pomegranate, tahini

LOLIGO SQUID GF

sobrassada, sundried tomato

BEER BATTERED FISH DF

chips, lemon, pickle, tartare

WAGYU SKEWER GF/DF

chermoula, turkish pepper, jus

LAMB SOUVLAKI

tzatziki, zhoug

LATE NIGHT FOOD

NACHOS \$11PP GF

blue totopo corn chips, guacamole, pico de gallo, liquid cheddar

POPCORN CHICKEN \$11PP

lemon myrtle ranch

CHIPS \$6PP

with black garlic aioli

ADDITIONAL MENU OPTIONS



ADD ON TO YOUR MENU!

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

PAELLA

\$23 PER PERSON - MINIMUM 50 PEOPLE

FRESH SEAFOOD, CHICKEN + CHORIZO

with house-baked bread

Vegan option available

ROAMING OYSTERS

\$18 PER PERSON

SYDNEY ROCK OYSTERS

lemon myrtle yuzu ponzu

raspberry mignonette

wakame with black sesame DF/ GF/ NF



SEAFOOD BAR

\$24 PER PERSON - MINIMUM 50 PEOPLE

OYSTERS

PEELED PRAWNS

KINGFISH CEVICHE

SASHIMI PLATTER

SWEETS

\$11 PER PERSON

MINI MIXED SWEETS

chef's selection
gluten free + vegan
options available

CHEESE BOARD

\$12 PER PERSON

ASSORTED CHEESES

fresh fruit + lavosh



BEVERAGES



BEVERAGE MENU

INCLUDED

The following beverage menu is included*:

- ⚓ 1 sparkling wine
- ⚓ 2 white
- ⚓ 2 red
- ⚓ Option to substitute rosé
- ⚓ 2 full-strength beers
- ⚓ 1 light beer
- ⚓ Soft drinks + juices
- ⚓ Single Origin barista coffee + tea



SPARKLING / SELECT 1

NV Ponte Prosecco
Veneto, IT

WHITE / SELECT 2

The Saviour Sauvignon Blanc
Marlborough, NZ

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

The Pioneer Pinot Gris
Multi Region, SA

King's Creed Chardonnay
Adelaide Hills, SA



ROSÉ / SUBSTITUTE

Shell Bay Rosé

Fleurieu Peninsula, SA

RED / SELECT 2

King's Creed Pinot Noir

Adelaide Hills, SA

The Sailor's Shiraz

McLaren Vale, SA

Tyrrell's 'Moore's Creek'

Cabernet Sauvignon

Multi Region, NSW

BEER / SELECT 2

Corona (bottle)

Peroni (bottle)

tap beer available at select locations

4 Pines Pacific Ale (bottle)

tap beer available at select locations

SOFT DRINKS / INCLUDED

Santa Vittoria sparkling mineral water

Assortment of soft drinks + juice

Single Origin coffee + tea

*Wines and vintages subject to change



BEVERAGE UPGRADES MENU COST PER PERSON

SPARKLING

4HR PP

NV Chandon Blanc De Blancs Yarra Valley, VIC	\$20
NV Chandon Rosé Yarra Valley, VIC	\$20
NV Veuve Clicquot 'Yellow Label' Champagne, FR	\$80
NV Veuve Clicquot Rosé Champagne, FR	\$105
NV Ruinart Blanc de Blancs Champagne, FR	\$125
NV Ruinart Rosé Champagne, FR	\$135

WHITE

4HR PP

Robert Stein Riesling Mudgee, NSW	\$20
Shaw + Smith Sauvignon Blanc Adelaide Hills, SA	\$20
Fattori Pinot Grigio Veneto, IT	\$14
Vasse Felix 'Premier' Chardonnay Margaret River, WA	\$24
Christophe Patrice Chardonnay Petit Chablis, FR	\$30

BEER

Asahi (bottle) <i>tap beer available at select locations</i>	\$6
Balter XPA (can) <i>tap beer available at select locations</i>	\$6

ROSÉ

4HR PP

The Hideaway Rosé Hunter Valley, NSW	\$12
M de Minuty Rosé Côte-de-Provence, FR	\$18
Whispering Angel Rosé Côte-de-Provence, FR	\$30

RED

4HR PP

TarraWarra, Pinot Noir Yarra Valley, VIC	\$20
Poggio Anima Chianti Tuscany, IT	\$18
HEAD Red, Shiraz Barossa Valley, SA	\$18
Voyager 'The Modern' Cabernet Sauvignon Margaret River, WA	\$25
Henschke 'Keyneton' Barossa Valley, SA	\$35

COCKTAILS (SELECT 1)

Served for the first hour of your event

Boathouse Margarita Tequila, Triple Sec + Lime	\$24PP
Aperol Spritz Aperol, Prosecco, Soda + Orange	\$24PP

*Wines and vintages subject to change



ADDITIONAL OPTIONS



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



ADDITIONAL STYLING

OUR TEAM CAN WORK WITH YOU TO CREATE
A BEAUTIFUL EVENT, COMPLETE WITH
THE BOATHOUSE STYLING OPTIONS.

Please enquire with our team about
additional styling options available.







WELCOME
BOATHOUSE
EVENTS

EAT, DRINK, CELEBRATE

STAY IN TOUCH

For more information and details
please visit our website or contact:

The Boathouse Rose Bay Café

events@theboathousegroup.com.au

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594 New South Head Road,
Rose Bay NSW Australia 2029

SOCIAL MEDIA

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OUR OTHER WEDDING + EVENT VENUES

- ⚓ MOBY DICKS WHALE BEACH
- ⚓ BARRENJOEY HOUSE PALM BEACH
- ⚓ THE BOATHOUSE SHELLY BEACH
- ⚓ 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.