

Events in Nielsen Park January 2012 - December 2012

Nielsen Park is located on the foreshore of the world's most beautiful harbour and offers something for everyone. The National Park's picturesque grounds and stunning harbour views offer spectacular settings for your event.

Reflecting our unique harbourside location within the natural beauty of a National Park, our menu focuses on fresh produce with a hint of the sea.

Our professional staff will assist you with coordinating your event and ensuring that those individual finishing touches are tailored specifically to your needs.

If you have any additional queries or wish to arrange a guided site inspection to view our beautiful venues, please contact our Event Coordinators, Tahlia or Brittany, on 02 9337 7333.





Venue Options

**The Pavilion, historically known as The Halbert Pavilion -
Seated 90-100 guests, Cocktail 130 guests**

Is nestled in 10 hectares of rolling gardens and set amongst the majestic Moreton Bay Figs. It is an open plan room with floor to ceiling french doors along the eastern face, opening to a broad timber deck. High, beamed ceilings and windows all around supply plenty of natural light and incredible views making it a perfect venue for exclusive events.

**The Kiosk, historically known as Nielsen Park Kiosk -
Seated 70-75 guests, Cocktail 110 guests (Evening availability only)**

Built in 1914, this magnificent, heritage building is home to our Café and Restaurant. It's unique atmosphere of beachside dining with the natural beauty of the park surrounds makes it a favourite for special events.

**The Surf Club, historically known as Shark Beach kiosk -
Seated 20 guests, Cocktail 40 guests (Limited availability)**

Nestled on the easternmost end of beautiful Shark Beach with views from the balcony that sweep from the city skyline right around to Manly. The gentle lapping of waves onto the beach is a superb backdrop for an event. The Surf Club's wonderful views and unique style makes it a beautiful venue for a more intimate occasion.

Please note that we charge a Venue Hire Fee of \$1,500.00 which ensures the exclusive use of the venue selected for your event.

Dining & Beverage Packages

PLATINUM events package - maximum 5 hours duration

- \$175 per person** **Cocktail Event**
Canapés - Choose 7
Substantial canapés - Choose 5
Dessert - Choose 2
- \$190 per person** **Seated Event**
Canapés - Choose 5
Entree - Choose 2
Main - Choose 2
Dessert - Choose 1

GOLD events package - maximum 5 hours duration

- \$160 per person** **Cocktail Event**
Canapés - Choose 6
Substantial canapés - Choose 4
Dessert - Choose 2
- \$175 per person** **Seated Event**
Canapés - Choose 4
Entree - Choose 1
Main - Choose 1
Dessert - Choose 1

SILVER events package - maximum 4 hours duration

- \$130 per person** **Cocktail Event**
Canapés - Choose 5
Substantial canapés - Choose 3
Dessert - Not included. Upgrade available \$5 per person
- \$140 per person** **Seated Event**
Canapés - Choose 3
Entree - Choose 1
Main - Choose 1
Dessert - Not included. Upgrade available \$5 per person

Please note that if the package you select includes 2 choices for Entrée, Main or Dessert, these will be served as alternating meals

Dining Menu (Cocktail Events or Seated Events)

CANAPES

Chilli caramelised macadamia tart
with balsamic tomato & goat cheese

Zucchini, corn & haloumi fritters
with a roasted capsicum relish

Duck & preserved ginger pancake
with a spicy plum sauce

Thai marinated lamb, encrusted with mixed sesame seeds
served on a lemongrass stick

Garlic beef
dusted with rosemary, parmesan & mushroom, with a watercress & beetroot chutney

Balsamic seared tuna & fried wonton stack
served with wasabi mayonnaise & snow pea sprouts

Chilli prawn & five spice tart
with a coconut, paw paw & sprout salad

Smoked trout mousse roulade
with sweet lemon mayonnaise & salmon roe

Smoked salmon & fennel romelade
in a lime tart with kiwi fruit jam topped with black truffles

Seared Tasmanian scallops
with mandarin & hazelnut, served on spoons

*** Please note that 1 portion/serve = 2 canapes per person ***

Dining Menu Cocktail Events

SUBSTANTIAL CANAPES

Szechuan & lemon grass beef
on a bed of baby beets with butternut pumpkin

Slow baked salmon
with saffron tomato & fresh herbs
on a bed of fennel, baked kipfler potato & baby spinach

A taste of the sea
prawn, scallop, octopus & squid in olive oil with dill & lime emulsion
with chives, cherry tomato & snow pea sprouts

Golden butternut pumpkin, haloumi cheese, cherry tomato
shallots, tatsoi salad
with a tomato & red pepper sage oil

Fresh ravioli
three mushroom - porcini, field & brown

DESSERTS

Traditional crème brulee

Watermelon vodka granita

Chocolate, honey & frangelico mousse

Dining Menu Seated Events

ENTRÉE

- Prosciutto, NT black figs *w* gorgonzola aged balsamic dressing
- QLD spanner crab, smoked salmon & avocado terrine *w* tomato consommé
- Pear, parmesan & wild rocket salad *w* blue cheese dressing
- BBQ baby capsicum & asparagus salad *w* fetta & roasted slithered almonds
- Salt & pepper squid *w* watermelon salsa
- Seared scallops wrapped in pancetta *w* baby pea puree & shaved radish
- Snapper carpaccio *w* chervil & citrus salad
- Beef fillet carpaccio *w* shaved gran pandano & baby rocket

MAINS

- Roasted mullet *w* baby fennel, vine ripened tomatoes & celery heart puree vierje sauce
- Eye filet mignon *w* hash brown stack, green king prawn & béarnaise sauce
- Chermoula lamb *w* a ratatouille tart
- Crispy skin barramundi *w* BBQ corn salsa & lemon aioli
- Herb infused slow roast pork belly *w* eschallot mash & salsa verde sauce
- Roasted harissa chicken breast *w* burghul & pine nut pilaf

Dining Menu Seated Events

DESSERT

Mango pannacotta *w* tuille mix & pistachio dust

White chocolate cream brulee *w* Persian fairy floss

Raspberry chocolate torte *w* creme fraiche

Lemon curd tart *w* strawberry coulis

Custard fruit flan *w* frangipani cream

Banoffee trifle



Beverages - Deluxe

Sparkling (Please choose 1)

NV Thorne Clarke, Pinot Noir Chardonnay, Barossa Valley
NV Four Sisters Pinot Chardonnay, SA

White (Please choose 1)

Hazard Hill Sauvignon Blanc Semillon, Margaret River
Catalina Sound Sauvignon Blanc, Marlborough
Sticks Pinot Grigio, Yarra Valley
Hamelin Bay Sauvignon Blanc, Margaret River
Grant Burge "Benchmark" Chardonnay, Barossa Valley
Deakin Estate Chardonnay

Red (Please choose 1)

Katherine Hills Cabernet Merlot, Langhorn Creek
Grant Burge "Benchmark" Shiraz,
Quarissa Treasures Cabernet Sauvignon, Barossa Valley
Yealands Way Pinot Noir, Marlborough

Beers (Please choose 2 w 1 light option)

Peroni Mastro Azzuro
Coopers Pale Ale
Tooheys Extra Dry
Blue Tongue Light

Please note that your beverage selections are subject to availability.

Please note that as part of our responsible service of alcohol, we will not serve alcohol to guests clearly under the influence.....



Availability & Timing

Daytime Events (The White Pavilion Only)

The arrival and conclusion of your event can be tailored specifically to suit your needs.

Dinner Events (The White Pavilion or The Beach House)

Arrival - 5.00pm (at the earliest)
Last Drinks - 10.15pm
Event concludes - 10.30pm

Surf Club

Availability for The Surf Club changes seasonally. Please contact us to determine it's availability for your event.

Minimum Numbers

The minimum number for events held at the White Pavilion or The Beach House is 60.

Final Numbers

We require your guaranteed guest numbers 14 days prior to the event. This will be the minimum number of guests charged for your event.

Event Coordination and Styling

We have exclusive event coordinators and stylists who will manage your event from your initial enquiry through to completion. Additional products and services are also available to ensure that those individual finishing touches are tailored specifically to your needs.



Additional Information

As our venues are located inside a National Park within a residential area, we are required to follow several guidelines for the consideration of the park and our neighbours.

These guidelines are in place to ensure that you and your guests have an enjoyable time, whilst minimising the impact to the park and disruption to our neighbours

Getting here

Parking - We have limited offstreet parking available. Whilst there is some un-metered parking available in Greycliffe Avenue and surrounding streets, it can be limited during the daytime, particularly during the warmer months. We ask that you remind your guests to consider our neighbours by not parking across driveways, and parking legally at all times.

Buses - Sydney Buses #325 from Circular Quay stops at Nielsen Park on Vacluse Rd. Short walk through the park or via Greycliffe Ave to our venues. Due to our location we recommend the use of coaches to assist guests with their departure.

Taxis - Can be arranged for your departure. Please advise us in advance.

Music & Noise

Due to our proximity to local residences, we have a noise minimisation policy that must be adhered to. Any music played at our ceremony sites must be non amplified only. Please see over the page for more information.

Departure

At the conclusion of your function, it is imperative that you and your guests consider and respect our neighbours by leaving quickly, quietly and in an orderly fashion.

Consent

In order to tailor your wedding specifically to your needs, some aspects of your special day may be subject to the consent of Office of Environment and Heritage (National Parks). We will discuss this further, if applicable.

Finally, we wish you and your guests the very best for your upcoming event and trust that you will enjoy the incredible services that we have to offer.

Please note that all information is correct at the time of printing however is subject to change.



Nielsen Park Noise Minimisation Policy

Events in Nielsen Park Venues are operated under a strict neighbourhood noise minimisation policy. Event bookings are only accepted subject to the Client's acceptance of this noise minimisation policy.

Clients are responsible for the behaviour of their guests and the transport arrangement for their events. Where an event is assessed as having a high likelihood of impacting the immediate neighbourhood, a performance bond may be levied.

Event security staff will be provided at the Client's cost to man the Nielsen Park entrance gate from 9 pm to:

- Permit and direct buses and taxis to enter the park, and
- Ensure patrons leaving the park are encouraged to behave in a quiet and orderly manner.

Taxis or buses arriving from 9 pm are to pick up guests from the area at the rear of the restaurant, not from the gate at the Greycliffe Avenue street entrance.

All taxi bookings from Nielsen Park are to be made on this basis & must be done so by an employee of Nielsen Park.

Buses for the pick-up of Client's and guests are not to be parked in Greycliffe Avenue with engines idling. Engines must be turned off to minimise disruption to the Greycliffe Avenue residents. Please notify your bus transport provider of this requirement once it is approved by NP Leisure.

Guests will be reminded by Nielsen Park staff of the requirement to leave the venue in a quiet and orderly manner at the conclusion of each event finishing at 9 pm or later.

Each Client is to nominate a person as the single point of contact in their event for communicating requirements under this Noise Policy.

You will be required to sign a copy of this policy which forms part of the Nielsen Park Agreement for your event.