



# EVENTS AT SYDNEY SEAFOOD SCHOOL

# EVENTS

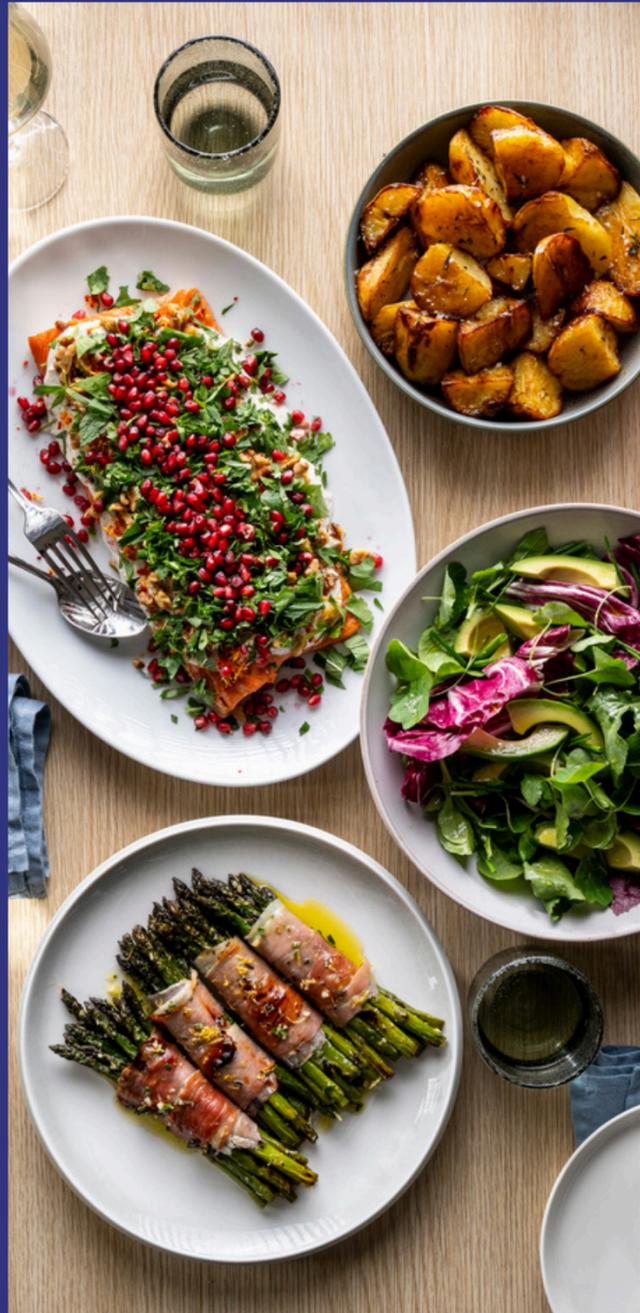
01

Gather and celebrate in style at Ngara at Sydney Seafood School, our dedicated event space overlooking Blackwattle Bay.

We cater for cocktail parties, lunches, dinners, private parties, corporate meetings, product launches, activations and more in our stunning harbourfront space.

Enjoy seafood-forward menus showcasing the freshest daily catch from Sydney Fish Market and the best of NSW produce, designed in collaboration with Kate White from Katering. All dietary requirements can be catered to.

Prices quoted are per person excluding GST.



## EVENTS

---

Cocktail parties  
Lunches and dinners  
Private celebrations  
Product launches and activations  
Conferences and meetings

## CAPACITY

---

Cocktail parties for up to 130 guests  
Seated lunches/dinners for up to 72 guests  
Theatre-style meetings for up to 80 guests  
Events for larger capacities are possible,  
incorporating the use of the entire Sydney  
Seafood School

## HIGHLIGHTS

---

Elegant, light-filled spaces designed by 3xi within  
the landmark new Sydney Fish Market  
Harbour views  
Custom-designed furniture  
Flexible set ups  
Accessible spaces  
Direct lift access from SFM car park  
AV facilities including integrated screens,  
speakers, lapel and hand-held microphones





**2-HOUR CANAPÉ PACKAGE**

**\$80 PP**

5 canapés and 1 substantial item

**3-HOUR CANAPÉ PACKAGE**

**\$100 PP**

6 canapés and 2 substantial items

**4-HOUR CANAPÉ PACKAGE**

**\$120 PP**

8 canapés and 2 substantial items

# COCKTAIL PARTIES

# CANAPÉ MENU

04



## COLD CANAPÉS AND CRUDOS

---

Scallop ceviche (gf, df)

\*Kingfish crudo with green nahm jim, makrut lime and coconut mayonnaise (gf, df)

Spicy tuna tartare on crispy rice with shiso (df)

Tartare of kingfish, honeydew melon, avocado and chives on a potato crisp (gf, df)

Herb and citrus cured ocean trout gravalax with blini horseradish crème and salmon roe

\*Flathead tartare with crème fraîche, caviar and seaweed toasts

\*Fresh oysters with mignonette granita (gf, df)

Prawn cocktail marie-rose on milk bread

Betel leaves with tea smoked ocean trout, green mango, peanuts and deep fried eschalots (gf, df)

Marron en croûte with finger lime aioli

Tomato bruschetta (v, ve)

Compressed watermelon with goat's cheese and juniper (gf, v)

## HOT CANAPÉS

---

Steamed prawn dumplings with Asian dressing (df)

King prawns roasted with chilli and herb garlic butter (gf)

Pesto crumbed mussels with rouille (df)

Scallops Rockefeller

Octopus and chorizo skewers with romesco (df)

Beef fillet with Yorkshire pudding, bearnaise and caramelised onion

\*Salt and pepper Balmain bug with finger lime mayonnaise (gf, df)

Lobster and crab bastilla with shellfish mayonnaise

Tomato tarte tatin (v)

## SUBSTANTIAL CANAPÉS

---

Fish taco with lettuce, jalapeño mayonnaise and pickled fennel (df)

Sri Lankan barramundi curry with basmati rice (gf, df)

Beer battered fish and chips with tarragon mayonnaise and lemon (df)

Fish pie with lemon potato

Zucchini flower battered with caponata parmesan and napoli sauce (v)

Mushroom risotto (v)

\*Lobster rolls with marie-rose sauce

---

\*Premium Canapés, extra \$8 per person per canape  
gf gluten free | df dairy free | v vegetarian | ve vegan  
More dietary options available - please ask us

# FOOD THEATRES

Add something extra special to your menu with our selection.

## Oyster bar \$25

---

Sydney Rock and/or Pacific oysters, with dressings

## Sashimi Bar \$45

---

Crudo bar with oysters and at least two varieties of raw/cured seafood

## Theatre of Seafood \$55

---

Oysters, crudos and sashimi, cooked prawns and dressings

## Charcuterie Bar \$45

---

Antipasto spread with cured and smoked meats, relishes and chutneys and crackers

## Cheese Bar \$35

---

Selection of Australian cheeses

## Dessert Bar \$25

---

Selection of full size and mini desserts chosen from main menu

Additional per person charge, on top of meal or canapé service.  
Station duration 2 hours.  
Enhance your event with a live chef - \$200 per station

# MORNING TEA - AFTERNOON TEA

Selection of cakes, muffins, biscuits with tea and coffee as part of catered meetings, in addition to lunch service.

Please speak to us about a specific high tea event.

# MINIMUM SPEND

Minimum food and beverage spend applies to all events.

Venue hire may be applicable depending on the nature of the event, and is quoted separately to catering.

Prices include existing furniture (tables, chairs, cocktail tables and stools), standard napery and existing audio-visual equipment, and staff. Please ask us for quotes for additional styling, staging, floral, extra audio-visual requirements.



# LUNCH

## 2-HOUR MENU, PLATED \$105 PP

---

Entrée and main, or main and dessert  
 Alternate drop extra \$8 per person per course

## 3-COURSE MENU, PLATED \$120 PP

---

Entrée, main, dessert  
 Alternate drop extra \$8 per person per course

## 2-COURSE MENU, SHARED FAMILY-STYLE \$120 PP

---

2 entrees, 2 mains, 1 sides, or 2 mains, 1 side, 2 desserts

## 3-COURSE MENU, SHARED FAMILY-STYLE \$135 PP

---

2 entrees, 2 mains, 1 side, 1 mini dessert

# DINNER

## 2-COURSE MENU, PLATED \$115 PP

---

Entrée and main, or main and dessert,  
 shared leaf salad

## 3-COURSE MENU, PLATED \$135 PP

---

Entrée, main, dessert, shared leaf salad

## 3-COURSE MENU, SHARED FAMILY-STYLE \$150 PP

---

2 entrees, 2 mains, 2 sides, 2 mini desserts

## EXTRAS

---

- Stitch filter coffee and Rabbit Hole teas \$8
- Bread and cultured butter per person \$5
- Canapé pre-lunch or dinner (per canapé per person) \$8
- Additional side dishes (each) \$16
- Children's meals (1 course) \$25
- Crew meals (main course & soft drink) \$35

## ENTRÉES, PLATED

---

WA Abrolhos Island scallops, cauliflower and broccoli couscous, peri peri dressing (gf)

Salad of Yamba King Prawns, charred peach, melon, tomato and witlof, white soy vinaigrette (df)

Tiger prawn tortellini, tomato concasse and consommé, chive oil (df)

Gravlax of trout, beetroot, horseradish cream, blinis

Tomato and caper salad, Vanella burrata, basil pesto, tomato granita (v)

Tea smoked ocean trout, green mango salad, peanuts, crispy shallots, coconut mayonnaise (gf, df)

\*Crab salad (gf)

\*Scampi and prawn open ravioli, fennel, peas, champagne beurre blanc

## MAINS, PLATED

---

Miso-glazed Blue Eye Trevalla, corn puree, potato scallop

Asian-style Barramundi en papillote (gf, df)

Grilled king prawn and butternut curry, pilaf rice (gf, df)

Pan-fried Snapper with pipis, sauteed spinach, asparagus, samphire and white wine sauce (gf)

Baby spatchcock with labneh and green olives (gf)

Beef tenderloin, Cafe de Paris butter, caramelised eschalots and red wine jus (gf)

Tomato tarte tatin (df, v)

Roasted eggplant with melted mozzarella and tomato sauce (gf, v)

# LUNCH & DINNER MENU



## ENTRÉES, SHARED

---

Prawns charred peach, melon, tomato and witlof salad, white soy vinaigrette (df)

Gravlax of trout, beetroot, horseradish cream, blinis

Ling and crab cakes, yuzu gel, spring vegetable salad and lemon vinaigrette

Tea smoked ocean trout, green mango salad, peanuts, crispy shallots, coconut mayonnaise

Tomato Caprese salad, basil pesto, Vanella burrata and tomato granita (gf, v)

## MAINS, SHARED

---

Grilled king prawn and butternut curry, pilaf rice

Panfried snapper, with pipis, sauteed spinach, asparagus, samphire, white wine sauce

Baby spatchcock with labneh and green olives

Ocean trout tarator with yoghurt, sumac, pomegranate, lemon and fresh herbs

Beef tenderloin, Cafe de Paris butter, caramelised eschalots and red wine jus (gf)

Tomato tarte tatin (v)

Roasted eggplant with melted mozzarella and tomato sauce

## SIDES

---

Large leaf rocket salad with radicchio, avocado, nasturtiums, chives, parsley white balsamic (gf, df, v)

Asparagus bundles with bacon, rosemary, lemon and garlic oil (gf, df)

French fries (gf, df, v)

Roasted duck fat potatoes (gf, df, v)

Green vegetables steamed with garlic herb butter (gf, v)

Heirloom tomato salad with Vanella burrata and basil dressing (gf, v)

---

\*Premium entrees, extra \$12 per person per entree  
gf gluten free | df dairy free | v vegetarian | ve vegan



# DESSERT

## DESSERTS, PLATED

---

Chocolate and vanilla semifreddo with honeycomb

Lemon tart with vanilla bean ice cream

Meringue clouds with sumac strawberries

Vanilla pannacotta

## MINI DESSERTS, SHARED PLATTER

---

Mini chocolate tart with raspberries

Mini crème brûlée

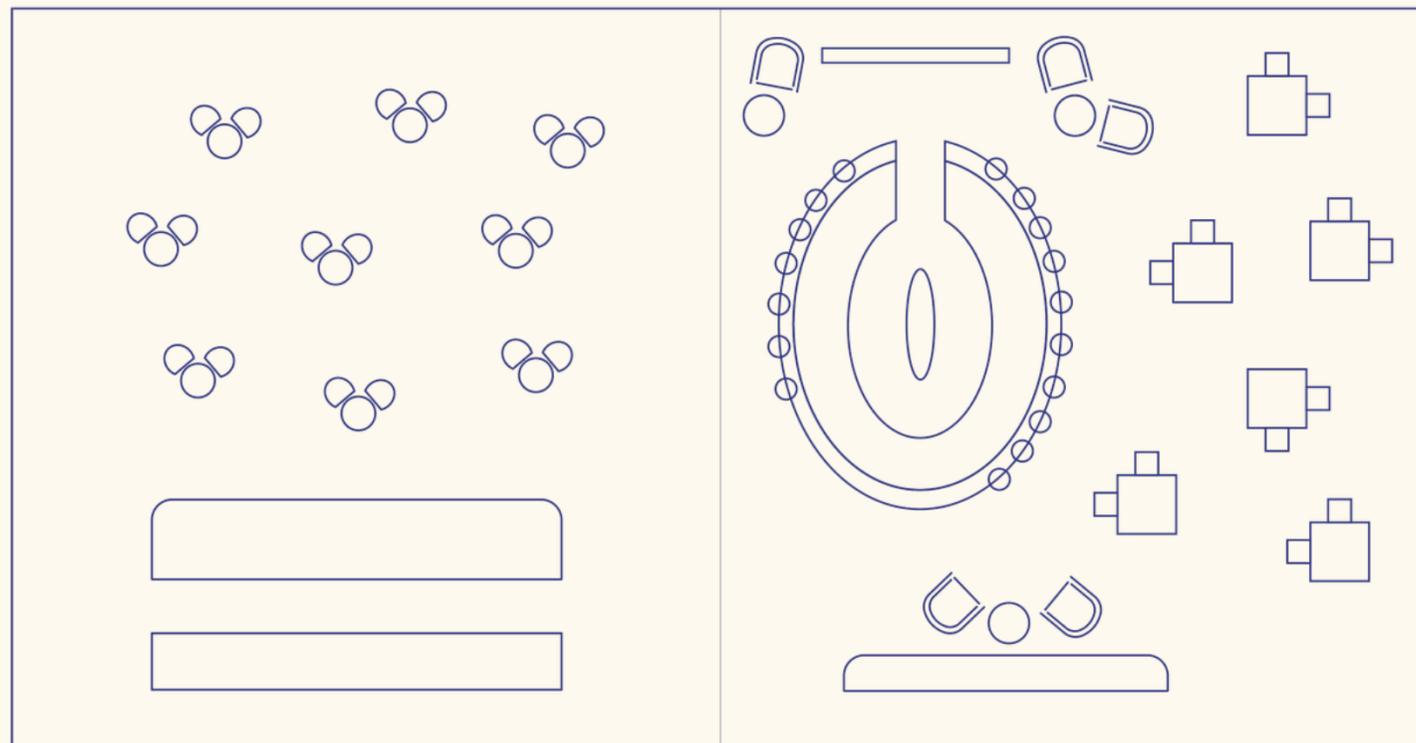
Mini florentine

Mini pavlova with fresh berries



# FLOOR PLAN

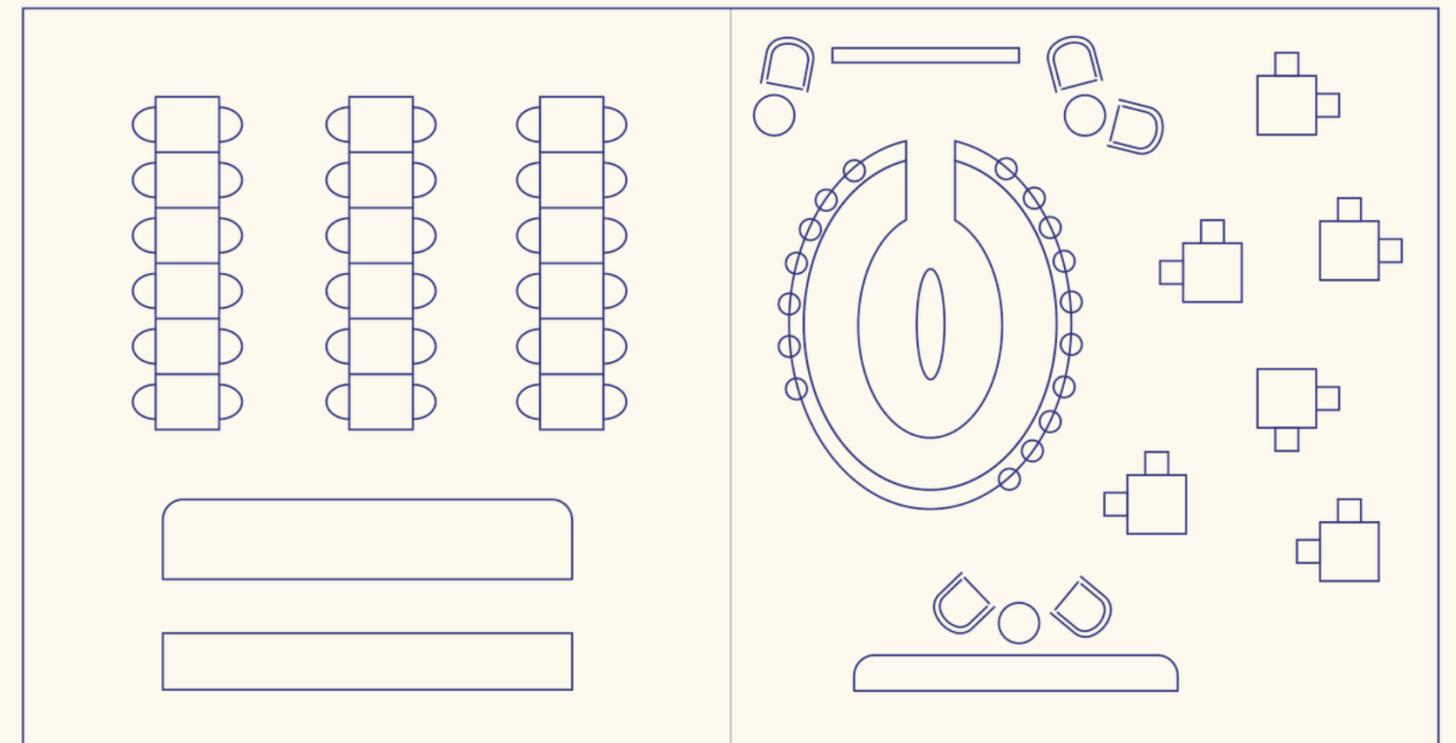
## COCKTAIL



NGARA - EVENTS SPACE

BAR

## SEATED

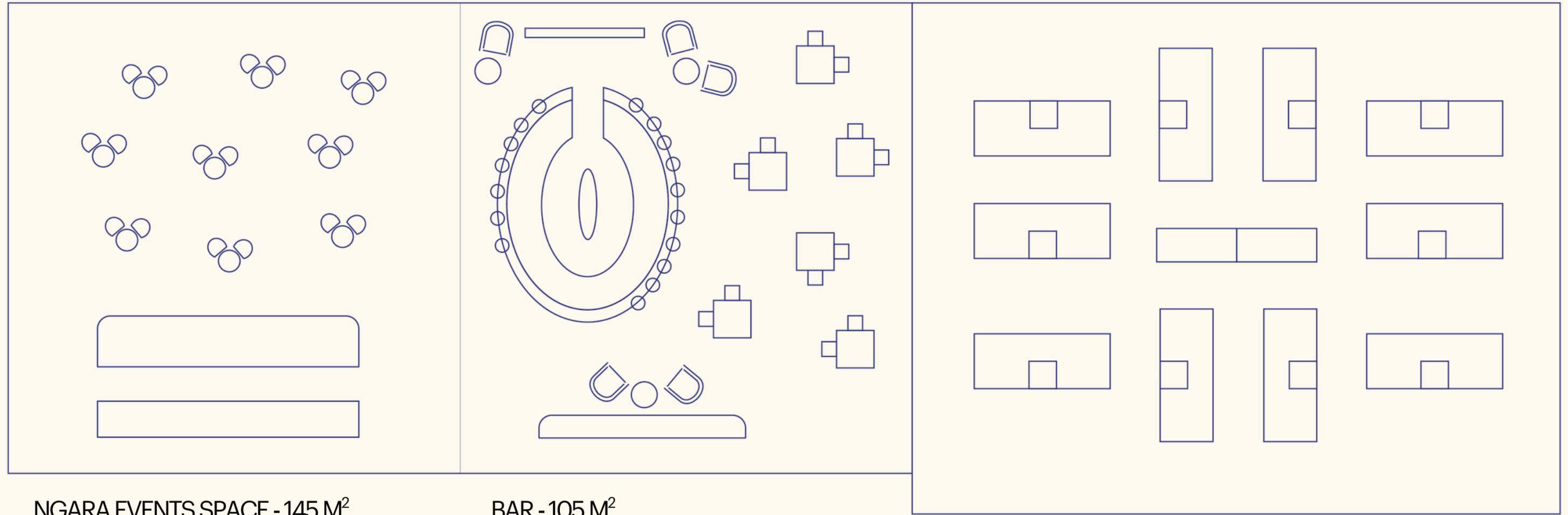


NGARA - EVENTS SPACE

BAR

# FLOOR PLAN

## FULL VENUE HIRE



NGARA EVENTS SPACE - 145 M<sup>2</sup>

BAR - 105 M<sup>2</sup>

COOKING SCHOOL FIXED  
BENCHES - 341 M<sup>2</sup>

# GET IN TOUCH

## CONTACT US

---

[sydneyfishmarket.com.au](http://sydneyfishmarket.com.au)

02 9004 1111

[experience@sydneyfishmarket.com.au](mailto:experience@sydneyfishmarket.com.au)

Sydney Seafood School,  
Mezzanine level, Sydney Fish Market,  
1 Bridge Road, Glebe, 2037



**SYDNEY  
FISH  
MARKET**