



EVENTS AT SYDNEY SEAFOOD SCHOOL

EVENTS

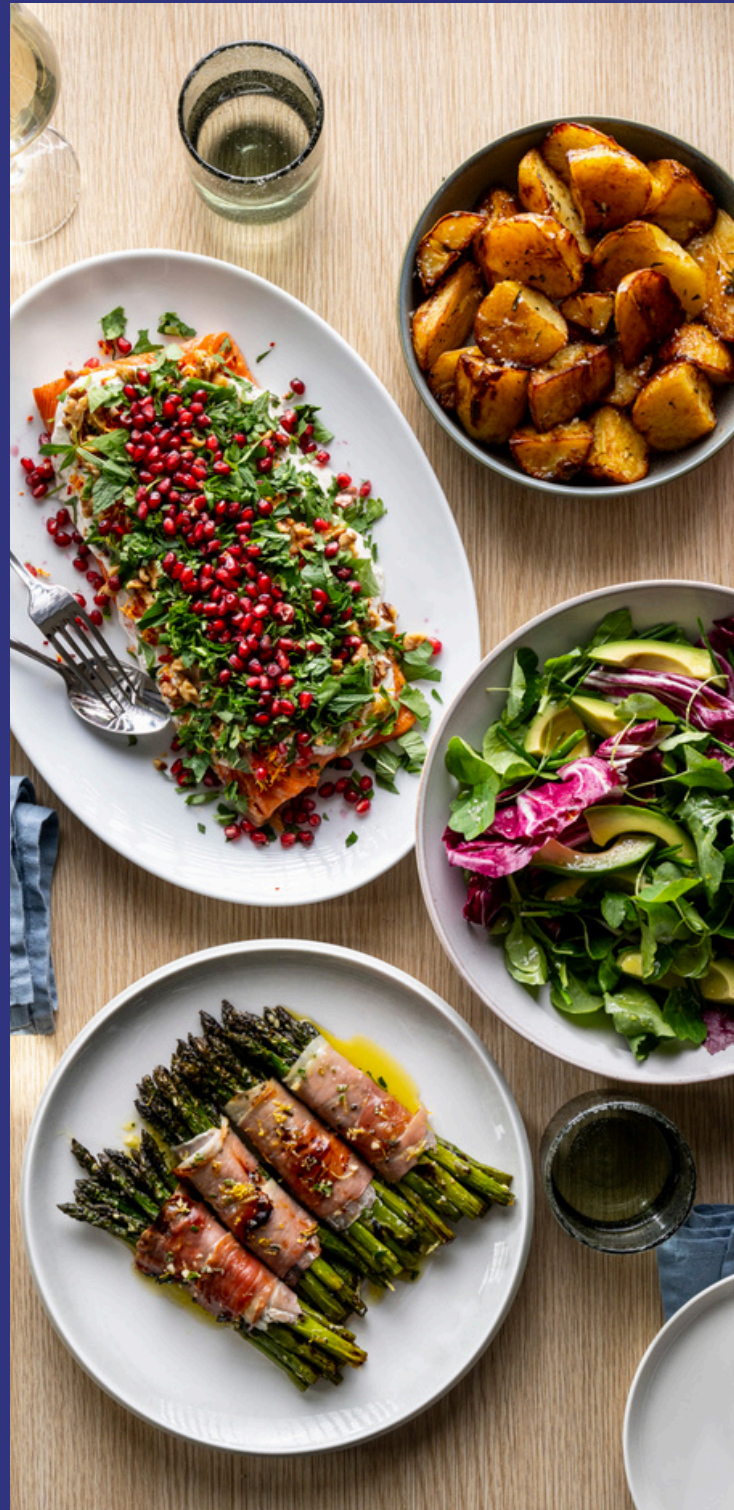
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Gather and celebrate in style at Ngara at Sydney Seafood School, our dedicated event space overlooking Blackwattle Bay.

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 300 guests. Theatre-style meetings for up to 72 guests. For larger events please consider the stunning Sunrise Terrace.

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





COCKTAIL PARTIES

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

CANAPÉ MENU

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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

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

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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



DAY DELEGATE PACKAGE

FULL DAY PACKAGE

\$110 PP + GST

Arrival, morning tea, afternoon tea, lunch, and
seasonal fruit



DAY DELEGATE MENU

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ARRIVAL

Freshly Brewed Tea & Coffee

A selection of assorted Danish Pastries

MORNING TEA +
AFTERNOON TEA

Freshly Brewed Tea & Coffee

Please choose two from the following:

SWEET SELECTION

Mini Muffin Selection (v)

Freshly Baked Cookies (v)

Date, Cashew & Cacao Protein Balls (ve, gf)

Almond & Polenta Cake (gf)

SAVOURY SELECTION

Smoked Bacon, Goats Cheese & Basil Frittata (gf)

Pork, Sage, Fennel Seed & Mustard Sausage Roll

Mini Avocado Bruschetta (v) Whipped feta, radish, tomato

Croque Monsieur Gruyère, smoked ham, béchamel

LUNCH

2 x sandwiches or wraps

1 x seasonal salad

Fruit platter

A selection of mineral water and assorted Capi soft drinks

Please choose two from the following:

GOURMET SANDWICHES & WRAPS

Poached Chicken Pesto Sandwich Poached chicken breast, pesto, feta, tomato, spinach, mayonnaise, sourdough

Huon Smoked Salmon Sandwich Crème fraîche, dill, cucumber, cos lettuce, capers, alfalfa, sourdough

Roast Pumpkin Wrap (ve) Butternut pumpkin, beetroot hummus, quinoa tabbouleh, sumac, cucumber, capsicum, rocket

Falafel Wrap (v) Chickpea falafels, cos lettuce, tomato, cucumber, labneh, za'atar, basil

SEASONAL SALADS

Crumbed Chicken Caesar Panko-crumbed chicken, cos lettuce, croutons, soft egg, bacon, anchovies, Caesar dressing

Tea-Smoked Ocean Trout Salad Green mango, peanuts, crispy shallots, coconut mayonnaise

Heirloom Tomato & Burrata Salad (v) Marinated heirloom tomatoes, basil dressing

Rocket & Radicchio Salad (v) Avocado, parmesan, herbs, white balsamic

SEASONAL FRUIT PLATTER

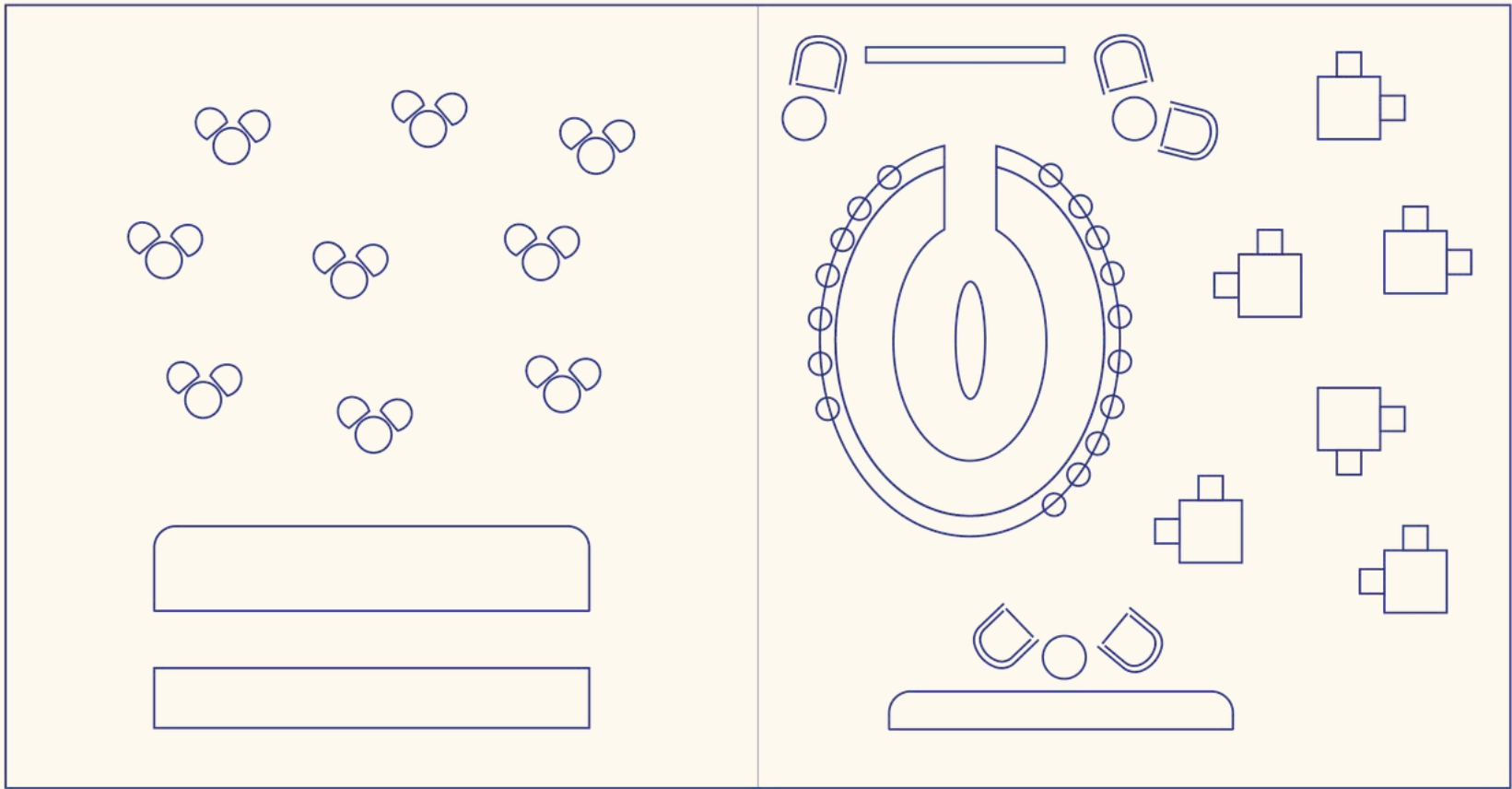
Selection of fresh melon, pineapple, grapes, kiwi fruit, citrus and seasonal berries

gf gluten free | df dairy free | v vegetarian | ve vegan

Menus and ingredients are subject to seasonal availability. Special dietary requirements can be accommodated with prior notice.

FLOOR PLAN

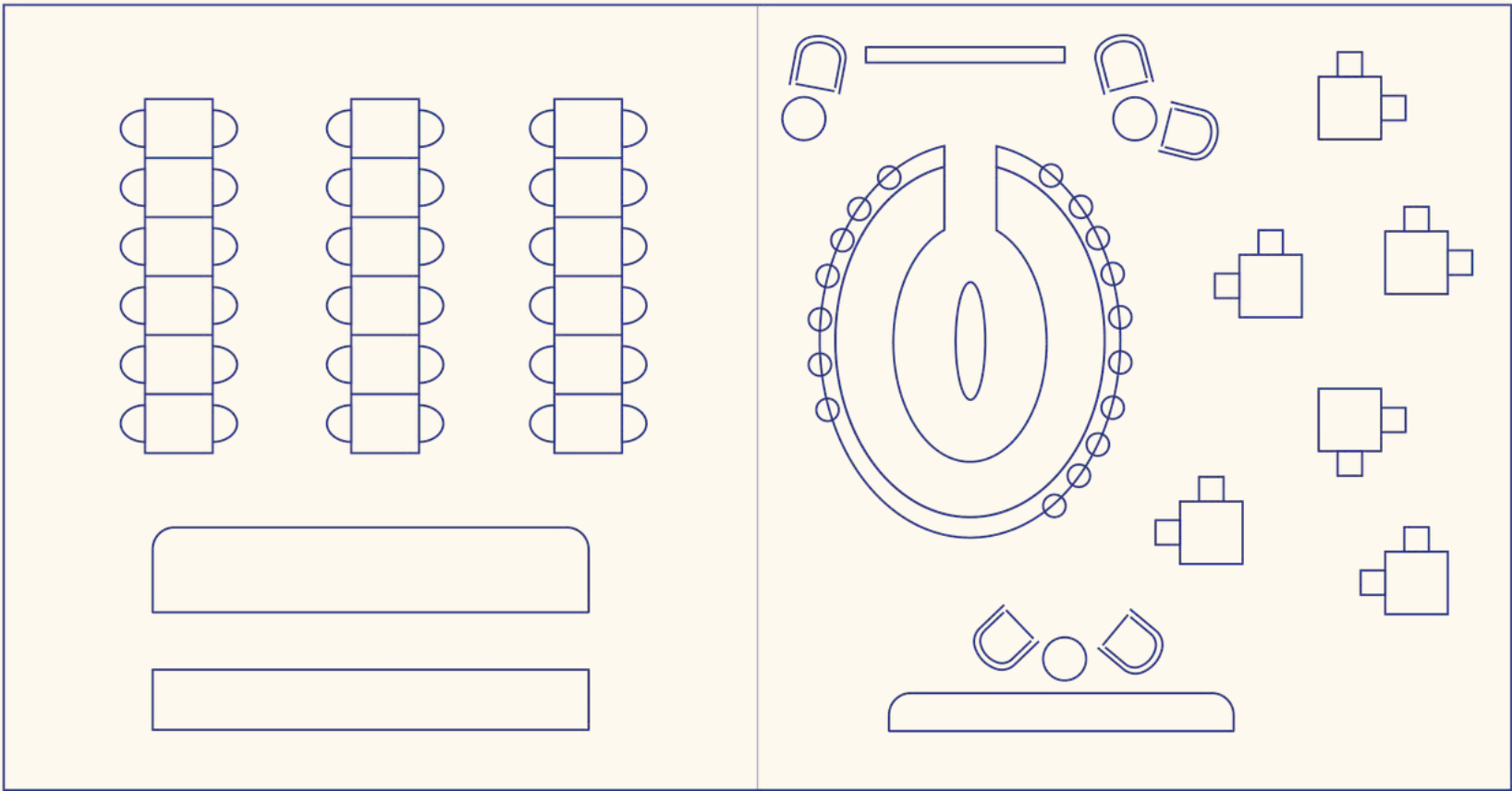
COCKTAIL



NGARA - EVENTS SPACE

BAR

SEATED

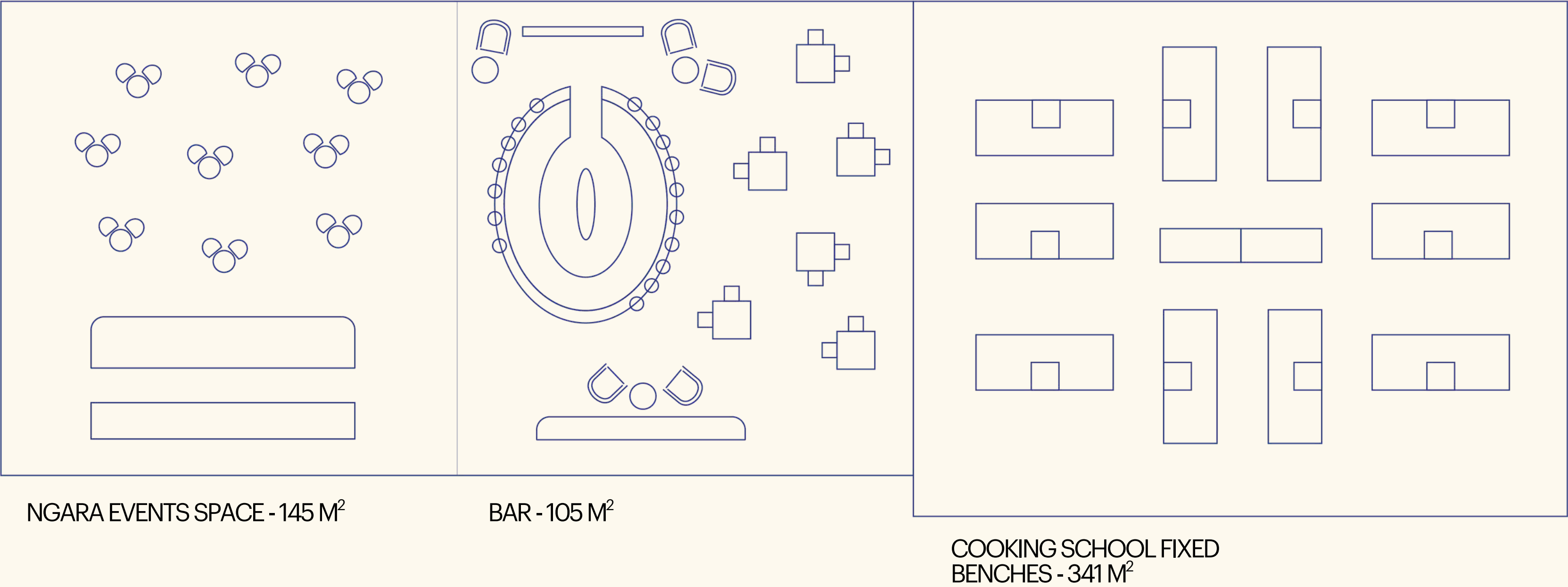


NGARA - EVENTS SPACE

BAR

FLOOR PLAN

FULL VENUE HIRE



GET IN TOUCH

CONTACT US

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**SYDNEY
FISH
MARKET**
