

# Private Events Information Kit

A unique waterfront venue on Darling Harbour



**SRG**  
AT THE AUSTRALIAN NATIONAL  
MARITIME MUSEUM

# A unique waterfront venue on Darling Harbour

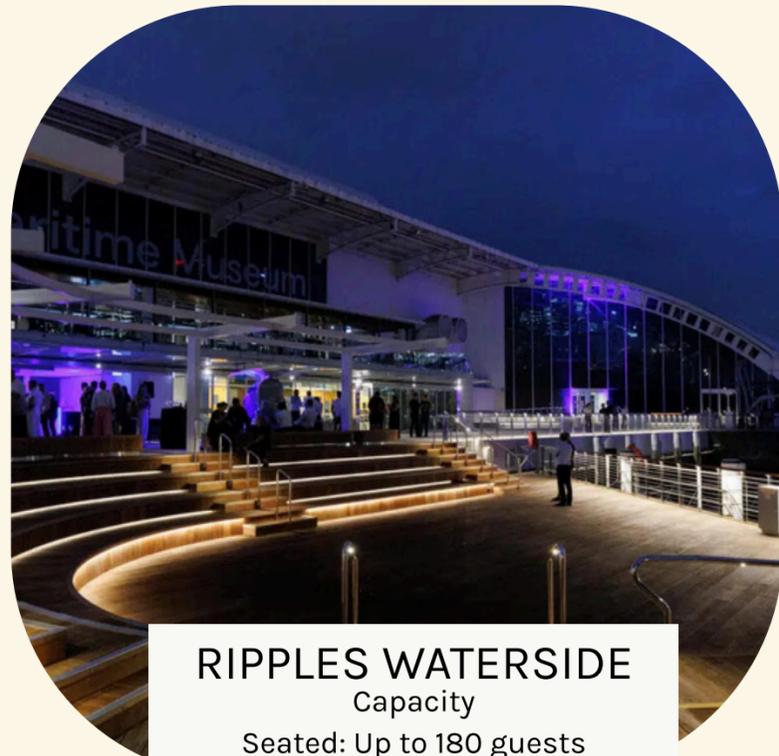
Located within the iconic Australian National Maritime Museum, SRG Events offers stunning harbourside views and a versatile setting for unforgettable private events.

Our experienced events team will work closely with you to create a seamless experience tailored to your vision. From the intimate charm of hosting aboard The Endeavour – to the exclusivity of full venue hire, each option promises a memorable event for you and your guests.





**PRECINCT**  
Capacity  
Cocktail: Up to 2,500 guests



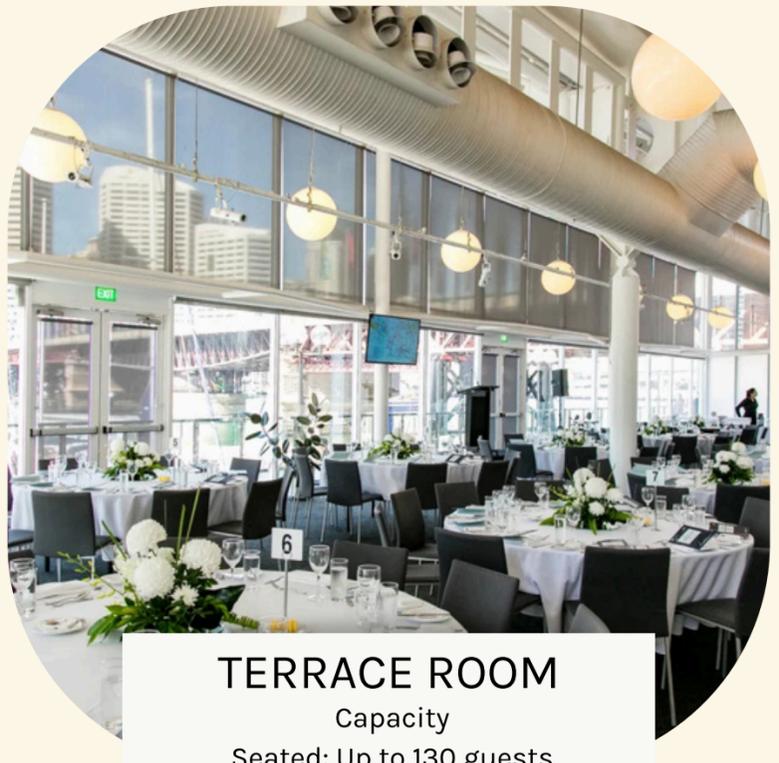
**RIPPLES WATERSIDE**  
Capacity  
Seated: Up to 180 guests  
Cocktail: Up to 650 guests



**WATERSIDE STUDIO**  
Capacity  
Seated: Up to 60 guests  
Cocktail: Up to 80 guests  
Theatre: Up to 70 guests



**BEN LEXCEN TERRACE**  
Capacity  
Seated: Up to 270 guests  
Cocktail: Up to 400 guests



**TERRACE ROOM**  
Capacity  
Seated: Up to 130 guests  
Cocktail: Up to 250 guests



**THE LIGHTHOUSE GALLERY**  
Capacity  
Seated: Up to 250 guests  
Cocktail: Up to 400 guests



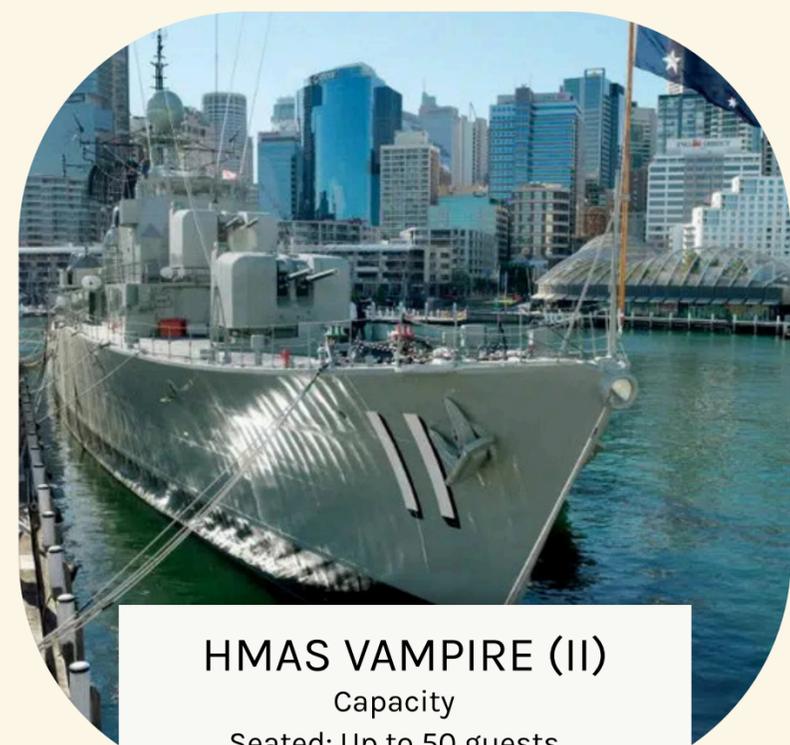
### THE THEATRE

Capacity  
Theatre: Up to 210 guests



### CITY VIEW ROOM

Capacity  
Seated: Up to 110 guests  
Cocktail: Up to 120 guests



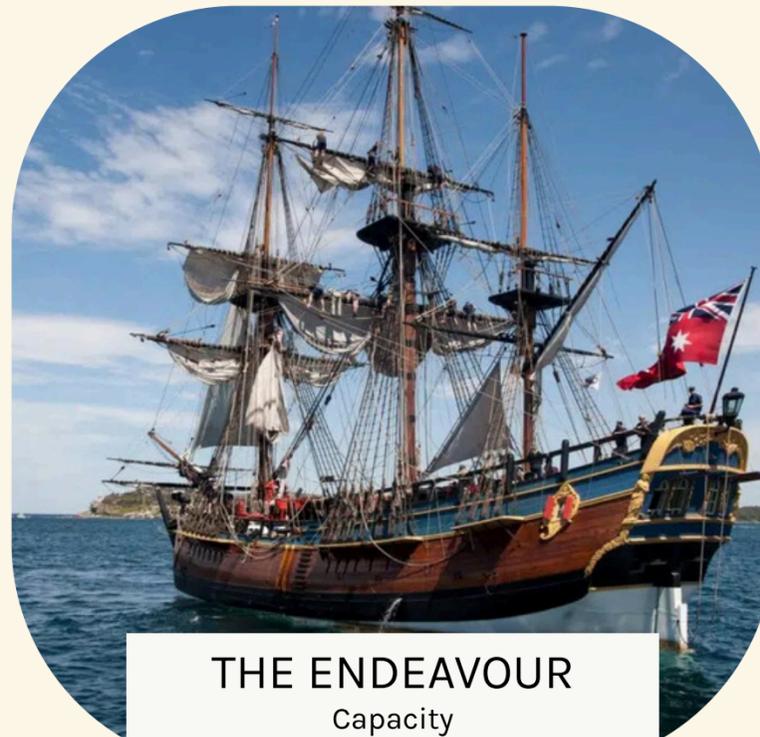
### HMAS VAMPIRE (II)

Capacity  
Seated: Up to 50 guests  
Cocktail: Up to 120 guests



### TASMAN LIGHT GALLERY

Capacity  
Seated: Up to 100 guests  
Cocktail: Up to 250 guests  
Theatre: Up to 180 guests



### THE ENDEAVOUR

Capacity  
Seated: Up to 12 guests  
Cocktail: Up to 70 guests



### WHARF 7

Capacity  
Seated: Up to 80 guests  
Cocktail: Up to 100 guests

# EVENT ENHANCEMENTS

## To Start: Breakfast Packages

From \$29pp - based on a minimum of 40 guests

Express Buffet Breakfast \$29

30-min service

1 Pasty per person

1 Yogurt per son

Coffee, Tea and Juice station

Breakfast Canapés Buffet Package \$45

1- hour service

4 items per person (4 selections)

Coffee, Tea and Juice station

Premium Breakfast Seated Package \$62

1-hour service

1 hot plated dish (alternate serve)

Fruit platter to share

Coffee, Tea and Juice station

## To Finish: Post Conference Packages

From \$45pp - based on a minimum of 40 guests

Post Conference Package \$45

30-min service

2 canapés per person

Beverage Package (Tier 1)

Post Conference Package \$55

1-hour service

3 canapés per person

Beverage Package (Tier 1)

Post Conference Package \$75

1.5-hour service

5 canapés per person

Beverage Package (Tier 1)

Post Conference Cocktail Happy Hour \$18

1 cocktail per person, 1 selection

Post Conference Cocktail Happy Hour \$14

1 spirit per person, 4 selections

(Spirit served with Mixer as per RSA law)



# EVENT ENHANCEMENTS

## MENU ITEMS

### SWEET

- Banana Bread (GF,NF,V).
- Granola & Yoghurt Pot (V)
- Selection of Mini Muffins (V)
- Peanut Butter Slice (V)
- Selection of Mini Danishes (V)
- Bounty Slice (V,GF)
- Carrot Cake (V)
- Triple Chocolate Brownie (V,GF)
- Fig Slice (VG,GF)
- Selection of Macarons (V) (GF option available on request \$1)

### SAVOURY

- Mini Bacon and Egg Roll (NF)
- Ham and Cheese Croissant (NF)
- Spinach & Ricotta Quiche (GF,NF,V)
- Pumpkin & Feta Calzone (V)
- Truffled Mushroom & Parmesan Arancini, Aioli (V,NF)
- Chicken & Mushroom Pie
- Moroccan Lamb Samosa (DF)
- Smoked Salmon Bagel, Cream Cheese, Dill Pickle (NF)
- Sweet Potato, Charred Corn Empanada
- Salmon Tartare Tart, Ginger, Yuzu, Shiso, Kombu (DF,NF)
- Pumpkin & Ricotta Arancini (V)
- Sun-dried Tomato, Feta and Zucchini Muffin





# CONFERENCE PACKAGES

## INCLUSIONS

Prices below are based on a minimum of 40 guests

### HALF DAY - CONFERENCE PACKAGES

Premium Conference Package - \$79pp

- Arrival Coffee & Tea Station
- Morning Tea or Afternoon Tea (2 items per person + Coffee & Tea station)
- Working Lunch (2 Sandwiches or Wraps, 1 Handmade Roll, 2 salads and fruit platter(s) to share + soft drinks and juice)

Deluxe Conference Package - \$99pp

- Arrival Coffee & Tea Station
- Morning Tea or Afternoon Tea (2 items per person + Coffee & Tea Station)
- Working Lunch (3 Sandwiches or Wrap, 1 Handmade Roll, 2 Salads, Hot Foods - 1 Side, 1 Protein & 1 Veggie, 1 Dessert and Fruit Platter(s) to share + soft drinks and juice)

### FULL DAY - CONFERENCE PACKAGES

Premium Conference Package - \$95pp

- Arrival Coffee & Tea Station
- Morning Tea (2 items per person + Coffee & Tea station)
- Working Lunch (2 Sandwiches or Wraps, 1 Handmade Roll, 2 Salads and Fruit Platter(s) to share + Soft drinks and juice)
- Afternoon Tea (2 items per person + Coffee & Tea station)

Deluxe Conference Package - \$115pp

- Arrival Coffee & Tea Station
- Morning Tea (2 items per person + Coffee & Tea station)
- Working Lunch (3 Sandwiches or Wraps, 1 Handmade Roll, 2 Salads, Hot Foods - 1 Side, 1 Protein and 1 Veggie, 1 Dessert and Fruit Platter(s) to share + Soft drinks and juice)
- Afternoon Tea (2 items per person + Coffee & Tea station)

*Ask us about our Barista Cart options*



# CONFERENCE PACKAGE MENU ITEMS

## MORNING TEA

### Sweet:

- Banana Bread (VG, GF, NF)
- Granola & Yoghurt Pot (V)
- Selection of Mini Muffins (V)
- Breakfast Bar (VG, GF)
- Selection of Mini Danishes (V)
- Bounty Slice (V, GF)
- Carrot Cake (V)

### Savoury:

- Mini Bacon and Egg Roll (NF)
- Ham and Cheese Croissant (NF)
- Spinach & Ricotta Quiche (GF, NF, V)
- Pumpkin & Feta Calzone (V)
- Truffled Mushroom & Parmesan Arancini, Aioli (V, NF) GF option available on request
- Chicken & Mushroom Pie
- Moroccan Lamb Samosa (DF)
- Smoked Salmon Bagel, Cream Cheese, Dill Pickle (NF)
- Sweet Potato, Charred Corn Empanada (V)
- Sun-dried Tomato, Feta and Zucchini Muffin (V, GF)

## LUNCH

### Sandwiches & Wraps:

- Chermoula Chicken Wrap (NF)
- Falafel Wrap (VG)
- B.L.T (NF)
- Egg Mayo Sandwich (V, NF)
- Ham, Cheese and Tomato Sandwich (NF)
- Smoked Salmon & Dill Cream Cheese Bagel (NF)
- Pulled Pork Sandwich (NF)
- Vegetable Wrap (VG)
- Tuna & Yuzu Mayo (NF)

### Handmade Rolls:

- Vietnamese Rice Paper Rolls, Sweet Chilli (GF, VG, NF)
- Chicken Rice Paper Roll (DF)
- Sushi Selection (2 pcs per person) (GF, DF, V) VG option available on request

### Salads:

- Caesar Salad (V, GF, NF) DF option available on request
- Cos lettuce, Caesar Dressing, Crispy Bacon Bits, Croutons
- Greek Salad (V, GF, NF)
- Tomato, Cucumber, Capsicum, Red Onion, Olives, Feta Cheese
- Caprese Salad (V, GF, NF)
- Tomato, Mozzarella, Basil, Aged Balsamic
- Baby Potato, Celery & Black Olive Salad (VG, GF, NF)
- Steamed New Potatoes, Black Olives, Fresh Celery, Olive Oil, Parsley
- Miso Glazed Japanese Pumpkin (VG, GF, NF)
- Spinach, Fennel, Edamame, Toasted Seeds, Coconut Yoghurt, Raisin
- Superfood Salad (VG, GF, NF)
- Beetroot, Cauliflower, Quinoa, Pomegranate, Broccoli, Avocado, Seeds, Spinach

## HOT FOODS

### Sides:

- Rosemary & Garlic Roast Chat Potato (VG, GF)
- Cumin Rice (VG, GF, NF)
- Lemongrass Infused Brown Rice (VG, GF, NF)
- Moroccan Couscous (VG, NF)

### Protein:

- Grilled Chicken Supreme (GF, DF, NF)
- Steamed Tasmanian Salmon (GF, DF, NF)
- Thai Red Beef Curry (GF, DF)
- Eggplant Coconut Curry (VG, GF, NF)

### Veggies:

- Garden Salad, Soft Herbs, Chardonnay Dressing (GF, VG, NF)
- Honey Glazed Carrots, Fennel Seed, Pepitas (V, GF, DF, NF)
- Cherry Tomato Salad, Melon, Basil, Nigella Seeds (GF, VG, NF)

### Sweets:

- Seasonal Fruit Platter (VG, GF, NF)
- Green Tea Tiramisu (V, NF)
- Macadamia Caramel Slice
- Chocolate Brownie (V) GF option available on request
- Opera Cake (V)
- Baked Cheesecake (V)

## AFTERNOON TEA

- Pumpkin & Ricotta Arancini (V) GF option available on request
- Chicken & Leek Quiche (GF option available on request)
- Salmon Tartare Tart, Ginger, Yuzu, Shiso, Kombu (DF, NF) GF option available on request
- Triple Chocolate Brownie (V, GF)
- Fig Slice (VG, GF)
- Macadamia White Chocolate Brownie (V)
- Selection of Macarons (V) GF option available on request +\$1

# BEVERAGES

*Add a Beverage Package to your menu*

## **CLASSIC BEVERAGE PACKAGE (TIER 1)**

Included in all packages

### SPARKING WINE

Frankie Sparkling, South-Eastern Australia

### WHITE WINE - select one

Woodbrook Farm Sauvignon Blanc, Mudgee NSW

or

Woodbrook Farm Chardonnay, Mudgee NSW

### ROSÉ (Additional \$7 per person)

Claymore Whole Lotta Love Rosé, Clare Valley SA

### RED WINE - select one

Woodbrook Farm Cabernet Sauvignon, Mudgee NSW

or

Woodbrook Farm Shiraz, Mudgee NSW

### BEERS

Sydney Beer Co Lager

Cascade Light

A selection of non-alcoholic beverages

## **PREMIUM BEVERAGE PACKAGE (TIER 2)**

Additional \$5 per person

### SPARKING WINE

NV Veuve Tailhan Blanc de Blancs, Loire Valley France

### WHITE WINE - select one

Quilty & Grandsen Sauvignon Blanc, Orange NSW

or

Quilty & Grandsen Chardonnay, Orange NSE

### ROSÉ (Additional \$7 per person)

Claymore Whole Lotta Love Rosé, Clare Valley SA

### RED WINE - select one

Quilty & Grandsen Cabernet Sauvignon, Orange NSW

or

Quilty & Grandsen Shiraz, Orange NSW

### BEERS

Sydney Beer Co Lager

Cascade Light

A selection of non-alcoholic beverages

## **DELUXE BEVERAGE PACKAGE (TIER 3)**

Additional \$10 per person

### SPARKING WINE

NV Highgate Sparkling Pinot Noir, Adelaide Hills SA

### WHITE WINE - select one

Mt Bera Sauvignon Blanc, Adelaide Hills SA

or

Highgate Chardonnay, Marlborough NZ

### ROSÉ

Claymore Whole Lotta Love Rosé, Clare Valley SA

### RED WINE - select one

Highgate Shiraz (organic), Mudgee NSW

or

Highgate Cabernet Sauvignon, Margaret

### BEERS

Sydney Beer Co Lager

Young Henry's Newtowner Pale Ale

Cascade Light

A selection of non-alcoholic beverages

*In case of shortage, another wine from the same Tier will be provided.*





# BANQUET MENU

## (2/3 Course)

### **BREAD**

Freshly baked artisan bread rolls, olive oil, balsamic

### **ENTREÉS**

Please select one dish (cold or hot) from the list below:

Cold:

- Beef carpaccio 'tonnato', rocket, parmesan crumble (GF, NF)
- Salmon Tartare, ginger, yuzu, shiso, puffed wild rice, kombu (GF, DF, NF)
- Free range chicken & tarragon terrine, piccalli, toast
- Roast Beetroot, orange, pickled currants, sesame, wasabi, whipped goat curd (GF, V)
- Heirloom Tomato and Basil Tart, baby herb salad (VG, NF) (GF option available on request)

Hot:

- Chermoula Spiced Lamb Backstrap, roasted cauliflower, pomegranate, date puree, mint (GF, NF, DF)
- Gochujang Pork Belly, fennel, daikon and apple salad (GF, NF, DF)
- Eggplant Dengaku, miso, furikake (VG, GF, NF)
- Grilled Octopus, soppressata, potato, romesco, parsley (GF, DF)

Upgrade to alternate serve entrée (additional \$6.50pp – please select two dishes)

### **MAINS**

Please select two dishes (to be served alternatively) from the list below:

- Roasted Chicken Supreme, petit pois a la Francaise, lettuce, bacon lardon, peas, chicken jus (NF, GF)
- Junee Lamb Rump, black lentils 'puttanesca', whipped goat cheese, mint (NF) (GF option available on request)
- Wagyu Beef Cheek, truffled potato fondant, pickled wild mushrooms, thyme jus (GF, NF)
- Tasmanian Salmon, cannellini beans, nduja, smoked eggplant, tomato, parsley (GF, DF, NF)
- Cone Bay Barramundi, caramelised zucchini, potato, olive, capers, salsa verde, parsley (GF, NF, DF)
- Miso Roasted Cauliflower, miso, hazelnut, verjus, raisin salsa (VG, GF)
- Saffron Gnocchi, saffron emulsion, zucchini, tomato, parmesan (V, GF)

### **SIDES**

Add sides to be served (shared-style) alongside main courses (additional \$6.50pp, per dish)

- Garlic & Rosemary Roast Chat Potatoes (VG, GF, NF)
- Garden Salad, soft herbs, chardonnay dressing (VG, GF, NF)
- Honey Glazed Carrots, fennel seed, pepitas (V, GF, DF, NF)
- Cherry Tomato Salad, melon, basil, nigella seeds (VG, GF, NF)

### **DESSERTS**

Please select one dish from the list below:

- Cherry Ripe Tart, raspberry dush (V)
- Pistachio, raspberry, white chocolate slice (V)
- Praline Gourmandise, hazelnut crumb (V)
- Red Currant Brownie, berry coulis (VG, NF, GF)
- Opera Slice, chocolate ganache (V)

Update to alternate serve dessert (additional \$6.50pp – please select two dishes)



# SUPERIOR BANQUET MENU

## (2/3 Course)

### ENTREÉS

Please select one dish from the list below:

- Ulladulla Yellowfin Tuna, ginger, yuzu, shiso, puffed rice, kombu (GF, DF, NF)
- Handmade Burrata, cured zucchini, mint, lemon, pickled currants, hazelnuts (GF, V)
- Glazed Duck Breast, parsnip puree, beetroot, muntries, Davidson plum (NF, GF)

Upgrade to alternate serve entrée (additional \$6.50pp - please select two dishes)

### MAINS

Please select two dishes (to be served alternatively) from the list below:

- Wagyu Beef Cheek, fondant potato, burnt onion, mushroom, tarragon jus (GF)
- Corn-Fed Chicken, baba ganoush, fennel, sumac yoghurt, green olive (GF, NF)
- NZ Hapuka, citrus beurre blanc, cauliflower and citrus couscous, freeze-dried orange (NF, GF)

### SIDES

Add sides to be served (shared-style) alongside main courses (**additional \$6.50pp, per dish**)

- Garlic & Rosemary Roast Chat Potatoes (VG, GF, NF)
- Garden Salad, soft herbs, chardonnay dressing (VG, GF, NF)
- Honey Glazed Carrots, fennel seed, pepitas (V, GF, DF, NF)
- Cherry Tomato Salad, melon, basil, nigella seeds (VG, GF, NF)

### DESSERTS

Please select one dish from the list below:

- Salted Caramel and Popcorn Terrine (V)
- Bailey's Orange & Praline Tart (V)
- Passionfruit Sable (V)

Update to alternate serve dessert (additional \$6.50pp - please select two dishes)

# WEDDING BANQUET PACKAGES

## Wedding Banquet Packages

*(Starting from \$110pp - based on a minimum of 40 guests)*

### Premium Seated Lunch or Dinner - 2 Course

Premium 2 course seated menu with beverage package (Tier 1)  
Choice of Entrée or Dessert and Main Course (alternate serve)

2-hour service - \$110pp  
3-hour service - \$125pp  
4-hour service - \$142pp  
5-hour service - \$155pp

### Premium Seated Lunch or Dinner - 3 Course

Premium 3 course seated menu with beverage package (Tier 1)  
Entrée, Main Course (alternate serve) and Dessert

3-hour service - \$145pp  
4-hour service - \$162pp  
5-hour service - \$175pp



# WEDDING PACKAGES

## Wedding Packages

*(Starting from \$155pp - based on a minimum of 40 guests)*

### Wedding Package Seated Menu 2 Course

Premium 2 course seated menu with beverage package (Tier 1)  
Choice of Entrée or Dessert and Main Course (alternate serve)  
3 Canapes per person on arrival  
Cakeage included

4-hour service - \$155pp

5-hour service - \$179pp

### Share-Style Seated Lunch or Dinner - 2 Course

2 course seated share-style menu with beverage package (Tier 1)  
Choice of 3 Entrées or 3 Desserts,  
3 Main Course and 2 sides

2-hour service - \$130pp

3-hour service - \$145pp

4-hour service - \$162pp

5-hour service - \$175pp

Upgrade to Superior Seated Menu (+\$20pp)

### Wedding Package Seated Menu 3 Course

Premium 3 course seated menu with beverage package (Tier 1)  
Choice of Entrée, Main Course (alternate serve) and Dessert  
3 Canapes per person on arrival  
Cakeage included - share platters

4-hour service - \$179pp

5-hour service - \$195pp

6-hour service - \$209pp

### Share-Style Seated Lunch or Dinner - 3 Course

3 course seated share-style menu with beverage package (Tier 1)  
Choice of 3 Entrées, 3 Main Course,  
2 sides and 3 Desserts

3-hour service - \$165pp

4-hour service - \$182pp

5-hour service - \$195pp

Upgrade to Superior Seated Menu (+\$20pp)

*Canapés on arrival or an added course - just ask us about extras.*



# WEDDING PACKAGE CANAPE MENU

**Canape Package with beverage package (Tier 1)** \$155pp

**4-hour service**

5 canapes + 2 substantial + 1 dessert canape per person

Cakeage included - share platters

1 Live station (1hr service)

**Canape Package with beverage package (Tier 1)** \$179pp

**5-hour service**

5 canapes + 2 substantial + 2 dessert canapes per person

Cakeage included - share platters

1 Live station (1hr service)

**Canape Package with beverage package (Tier 1)** \$195pp

**6-hour service**

5 canapes + 3 substantial + 2 dessert canapes per person

Cakeage included - share platters

1 Live station (1hr service)

## Cocktail Upgrades

Additional Canape \$8pp  
Price per person

Additional Substantial Canape \$16pp  
Price per person

Premium Grazing Station \$39pp  
Price per person

Interactive Food Station \$35pp  
Up to 2-hour service  
Price per person



# COCKTAIL RECEPTION PACKAGES

*(Starting from \$49pp - based on a minimum of 40 guests)*

## Canape Package with beverage package (Tier 1)

<b>30-min service</b> 3 canapes per person	\$49pp
<b>1-hour service</b> 5 canapes per person	\$72pp
<b>2-hour service</b> 7 canapes per person	\$95pp
<b>3-hour service</b> 6 canapes + 1 substantial per person	\$119pp
<b>4-hour service</b> 5 canapes + 2 substantial + 1 dessert canapes per person	\$149pp
<b>5-hour service</b> 6 canapes + 2 substantial + 2 dessert canapes per person	\$175pp
<b>6-hour service</b> 6 canapes + 3 substantial + 2 dessert canapes per person	\$192pp





# ADDITIONAL INFORMATION

## **Location**

We are located at 2 Murray Street, Darling Harbour, within the Australian National Maritime Museum precinct.

## **Parking**

Secure paid parking is available at Harbourside Car Park on Murray Street, ICC Sydney Car Park, and Wilson Parking at Darling Quarter. Limited metered street parking is also available in Pyrmont and Darling Harbour. Taxis and rideshares can drop off directly at the museum entrance.

Pyrmont Bay Light Rail Station is also just a short walk away, with regular ferry services to Pyrmont Bay Wharf and nearby bus stops providing easy access from the city and surrounding suburbs. Town Hall and Wynyard train stations are both within a 10-15 minute walk.

## **Accessibility**

The Maritime Museum precinct is fully accessible, with lifts and ramp access available.

## **Tailored Packages**

Our dedicated events coordinators are more than happy to tailor packages to suit your needs. Please speak with your coordinator to discuss options further.

## **Preferred Suppliers**

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport providers, cakes, etc. Venue access for any suppliers will need to be confirmed with the events team.

## **Please note**

*Staffing fees apply for bookings under 40 guests.*

*Catering equipment fees apply in Bex Lexcen Terrace and Waterfront Pavilion (Vampire HMAS, City View Room and the Lookout) and Ripples Café.*

*Extra fees apply if catering services are split between different rooms on the same day.*

*Extra fees apply to flip a room from one set up to another set up on the same day.*

*Bar fees apply for beverage on consumption.*

*Corkage fees apply for BYO beverages.*

*Extra bar fees apply for functions with more than 200 guests.*