



Café del Mar
SYDNEY

EVENTS & CELEBRATIONS

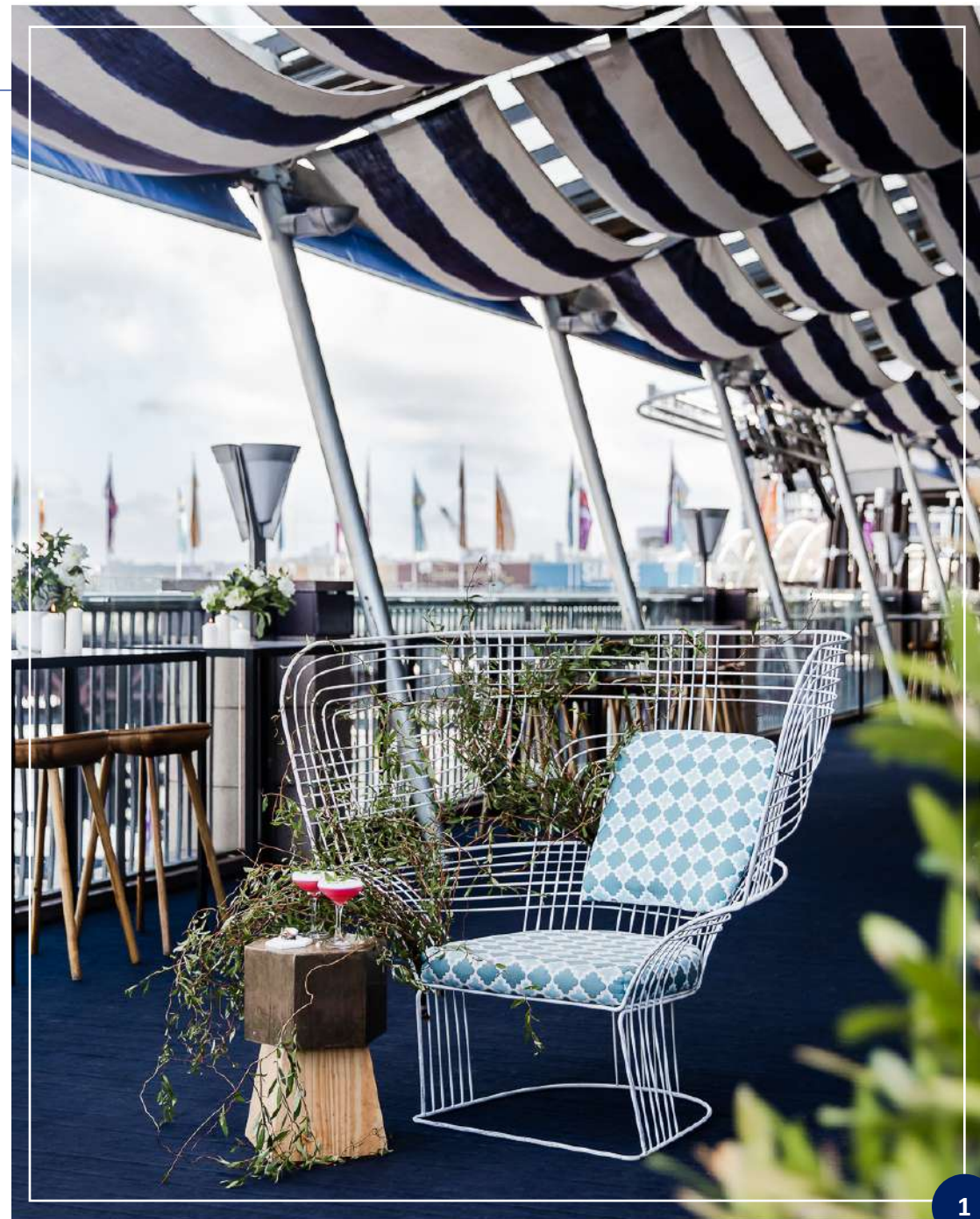
WHO WE ARE

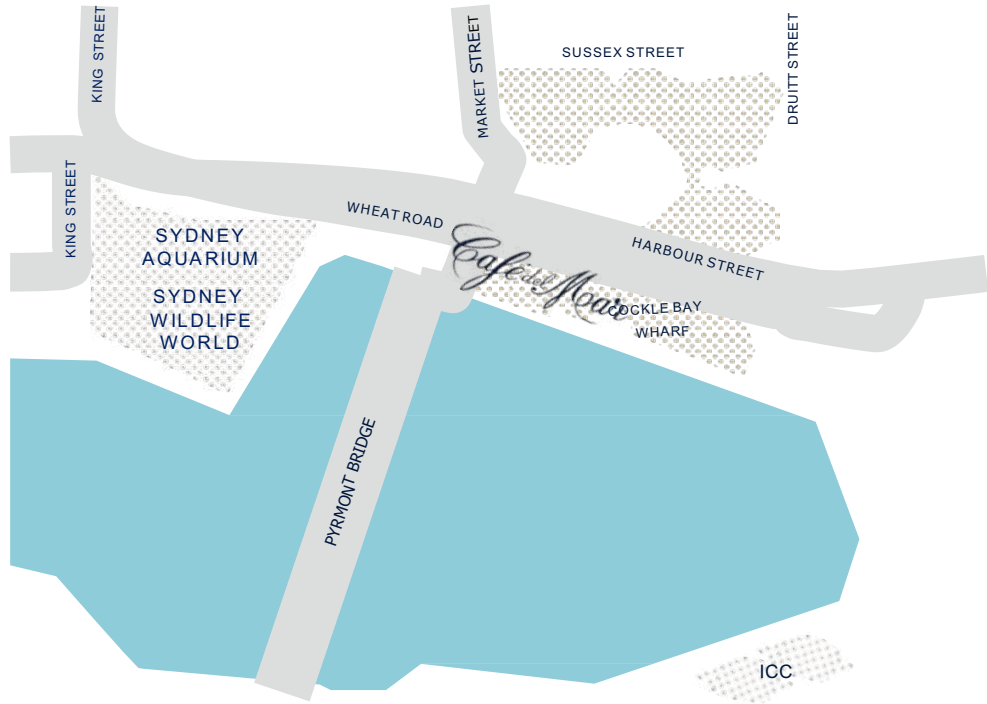
Café del Mar Sydney is part of a global brand with popular venues around the world. Famous for spectacular sunset views, premium dining, and the globally loved Café del Mar chill house music brand.

Café del Mar was founded on June 20th 1980 in San Antoni de Portmany on the Spanish island of Ibiza.

In Sydney it is one of the city's best kept secrets – a hidden gem offering a rooftop, waterfront Mediterranean style experience with a restaurant, open air bar and sparkling views of Darling Harbour.

The perfect setting for an amazing roll call of international DJ acts and an annual calendar of big ticket events.










LOCATION

Located on the Rooftop Terrace of Cockle Bay Wharf (City side of Darling Harbour), moments from the International Convention Centre (ICC) and neighbouring hotels. **Café del Mar Sydney** is perfectly positioned for meetings, receptions, events & celebrations of all sizes and specifications.

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-  35 Wheat Rd, Sydney
-  Private boat & water taxi at Darling Harbour Marina
-  Wilson Parking, 201 Sussex St
-  Pier 26, Darling Harbour
-  Pedestrian access via Pyrmont Bridge or the corner of Market St & Sussex St overpass

THE VENUE

Café del Mar Sydney has flexible spaces, an intimate Private Dining Room with two exclusive terraces, a spectacular outdoor terrace that overlooks Darling Harbour, and a sophisticated, versatile Main Dining Room.

The Events Team are experts in tailoring packages to suit individual requirements and catering to a range of styles and packages from corporate and board meetings to networking breakfasts, birthdays, engagements and other celebrated events. Consistently working diligently to create personal and unique experiences for clients and their guests.

Café del Mar Sydney retains a handful of carefully curated florists, event stylists, photographers and other niche suppliers in order to ensure that every single detail is proactively and thoughtfully taken care of.



EVENT SPACES

Main Dining Room

Dining room Max capacity
100 guests



Please note:

*** Minors permitted in dining room
until 8pm**

EVENT SPACES

Private Dining Room



Max capacity 26 guests – sit down meal
Max capacity 60 guests – Cocktail Style set up

Please note:
*** Minors permitted in Private Dining Room until 8pm**

EVENT SPACES

Rooftop Terrace



Max capacity 300 guests
Cocktail Style set up

- Please note:**
- *No minors permitted on the rooftop terrace at all times
 - * Strictly Cocktail space set up

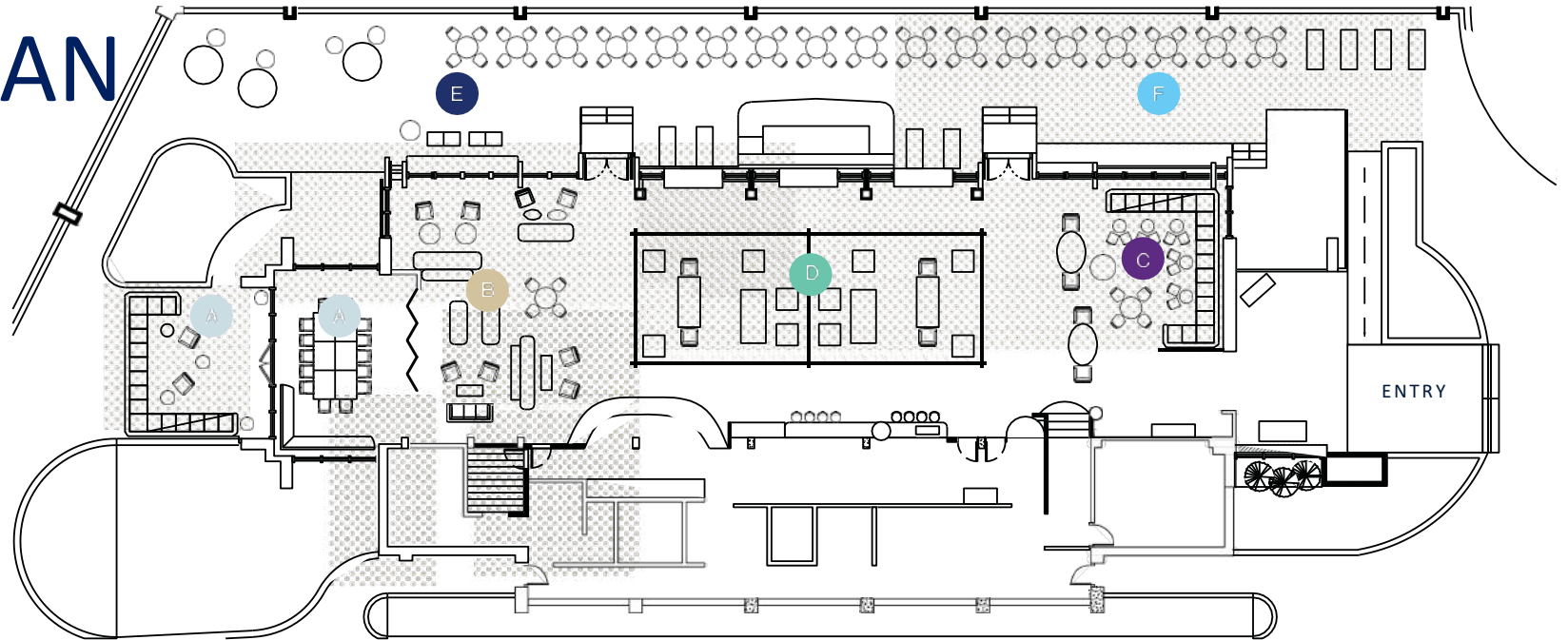
EVENT SPACES

Inside Lounge



Please note:
* No minors permitted after 8pm

FLOOR PLAN

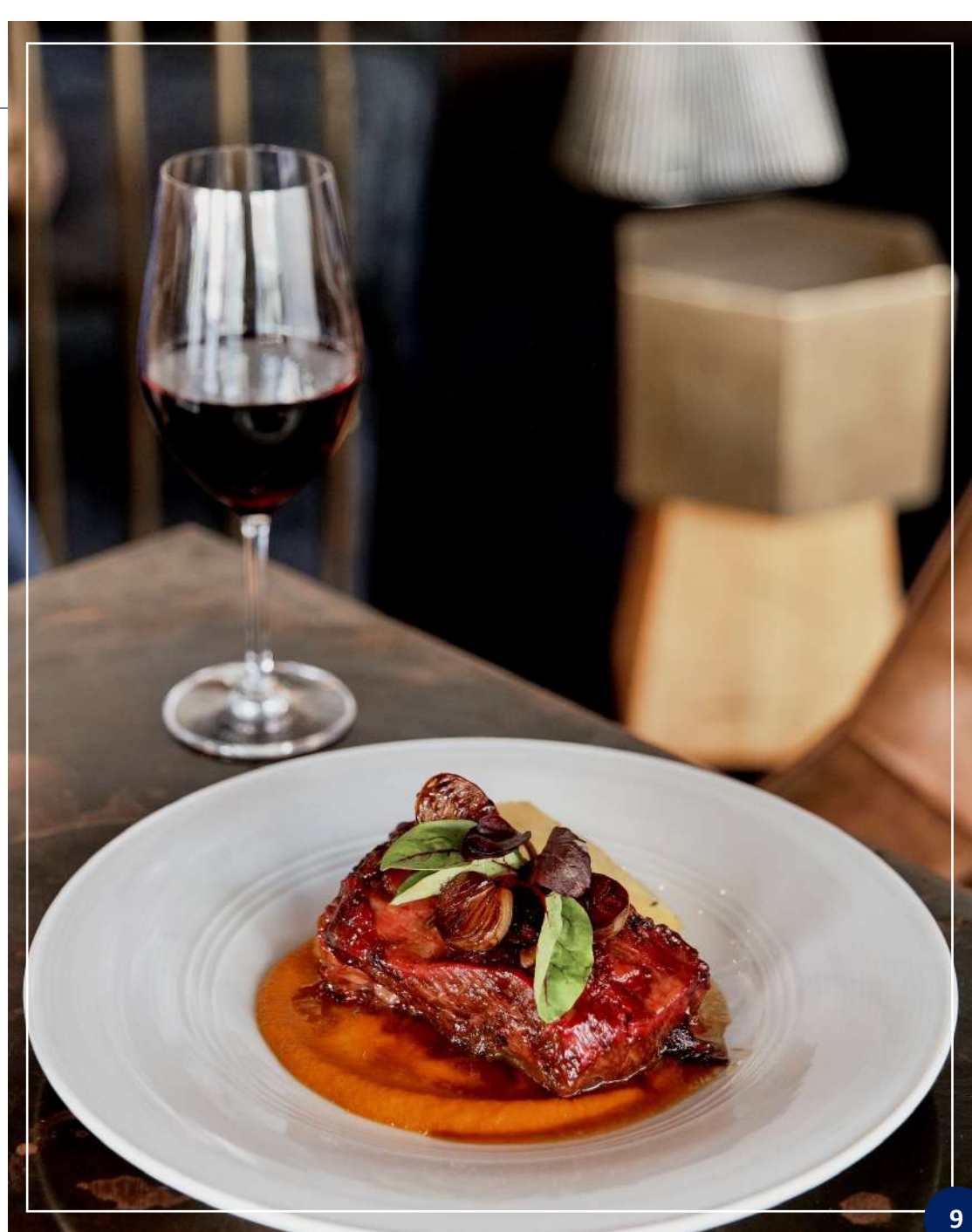


● A	PRIVATE DINING ROOM + SUNSET DECK	26 Seated / 50 Standing
● B	INSIDE LOUNGE	30 Standing
● C	CASUAL DINING	30 Seated / 30 Standing
● D	MAIN DINING TENT	60 Seated
● E	SOUTH TERRACE	150 Standing
● F	NORTH TERRACE	150 Standing
● ● E F	TERRACE EXCLUSIVE	300 Standing
	FULL VENUE	100 Seated / 600 Standing

DINING AT CAFÉ DEL MAR

The Mediterranean palette is perfect for private events and complemented by a choice of delicious canapés, creative set menus and impressive experience stations.

Each item is proudly made fresh in house, with premium locally grown ingredients, by Chef and his hand-picked team.



CANAPÉ PACKAGE

1 HOUR PACKAGE

Pre Meal Canapés- \$25pp

- 2 cold standard canapés
- 2 hot standard canapés

2 HOURS PACKAGE

Light Bite - \$40pp

- 4 cold standard canapés
- 3 hot standard canapés

3 HOURS PACKAGE

Moderate Meal - \$55pp

- 5 cold standard canapés
- 4 hot standard canapés
- 1 substantial canapé

4 HOURS PACKAGE

Substantial - \$75pp

- 6 cold standard canapés
- 5 hot standard canapés
- 2 substantial canapés

5 HOURS PACKAGE (Available for full venue events only)

Substantial - \$95pp

- 6 cold standard canapés
- 6 hot standard canapés
- 2 substantial canapés
- 1 paella station



MINIMUM OF 20 PEOPLE - A 10% service charge is applied to the final bill on group bookings

Additional: standard canapés \$6 per item, substantial canapés \$10 per item

Café del Mar can design a bespoke canapé package to suit your requirements

CANAPÉ MENU

STANDARD HOT

- Ricotta and spinach spanakopita rolls, roast tomato ketchup(V)
- Arancini, smoked mozzarella and sundried tomato (V)
- Lemon and rosemary chicken skewers, whipped tahini(GF/DF)
- Pan fried chorizo, red wine, honey, confit garlic (GF,DF)
- Croquetas de jamón, parmesan, smoked chilli aioli
- Polenta soldiers, almond fondue, quinoa caviar (VE, GF,DF)

STANDARD COLD

- Confit tomato, shaved fennel, basil oil, balsamic reduction (V,GF, VE)
- Classic tomato bruschetta (VE/DF)
- Sydney Rock oysters, red wine mignonette (GF)
- Prawn rillette, chive mayo, salmon pearls, crispy pasta (DF)
- Snapper ceviche, apple and cucumber gaspacho (GF, DF)
- Jamon, White bean pate, crostino (DF)
- Poached chicken, sweet corn and shallot salsa. chipotle mayo (GF/DF)

SUBSTANTIAL

- Braised Lamb shoulder, pearl cous cous, sumac yoghurt
- Crispy calamari, lime and pepperoncino mayo (GF)
- Beef sliders, jack cheese, caramelized onions, chipotle mayo
- Mushroom ragout, saffron risotto, gremolata (V/GF)can be made vegan
- Penne Norma: pomodoro, fresh ricotta and eggplant(V)can be made vegan
- House made fish & chips, lemon tartare (DF)
- Albondigas: beef meatballs, salsa de tomate, coriander, chilli

SET MENU

SET MENU #1 \$65

Focaccia & whipped garlic
Selection of 5 shared items for the table
1 main per pp
1 dessert pp

SET MENU #2 \$70

Focaccia & whipped garlic
Choice between 2 entrees and 2 mains (each guest will receive 1 dish per course)
Chefs selection of seasonal vegetables & potatoes
***Add choice of 2 desserts - \$12 pp**

SET MENU #3 \$95

Focaccia & whipped garlic
Marinated olives
3 Course Set Menu entrée, main & dessert (each guest will receive 1 dish per course)
Chefs selection of seasonal vegetables & potatoes



SET MENU

SET MENU #1- \$65pp (Feast Menu)

Focaccia with whipped garlic & olives to share

SHARED

Croquetas – Jamon serrano, Parmigiano, salsa, criolla

Chimichurri mushrooms – Cauliflower ajillo, puffed black rice (v/gf/df)

MAIN COURSE (choice of)

Corn fed chicken supreme – Parmesan Risotto, burnt carrots, grape jus (gf)

Striploin – Riverine Black Angus MBS2, celeriac, porcini jus (gf)

SHARED SIDES

Mixta - Mixed leaf salad, pear, pecorino, balsamic honey dressing (v/gf)

Broccolini - Steamed broccolini, black garlic confit and eggplant puree (ve/gf/df)

DESSERT

Churros - Chocolate and caramel churros

SET MENU #2 - \$70pp

Focaccia with whipped garlic & olives to share

ENTRÉE

(each guest will receive 1 dish)

Chimichurri mushrooms – Cauliflower ajillo, puffed black rice (v/gf/df)

Croquetas – Jamon serrano, Parmigiano, salsa, criolla

MAIN COURSE

(each guest will receive 1 dish)

(choice of)

Corn fed chicken supreme – Parmesan Risotto, burnt carrots, grape jus (gf)

Striploin – Riverine Black Angus MBS2, celeriac, porcini jus (gf)

Sides

(Shared)

Broccolini - Steamed broccolini, black garlic confit and eggplant puree (ve/gf/df)

Mixta - Mixed leaf salad, pear, pecorino, balsamic honey dressing (v/gf)

DESSERT - Additional \$12 pp

(each guest will receive 1 dish)

Moroccan Mojito Churros - White rum custard, lime gel, lime powder, rose petals

Catalana - Caramelized vanilla custard, Fior di Latte Gelato, raspberry cell (gf)

SET MENU #3 - \$95pp

Focaccia with whipped garlic & olives to share

ENTRÉE

(each guest will receive 1 dish)

Croquetas – Jamon serrano, Parmigiano cheese, salsa criolla

Chimichurri mushrooms – Cauliflower ajillo, puffed black rice (v/gf/df)

Octopus - Grilled octopus skewers, smoked potato fonduta, toasted crumbs (df)

MAIN COURSE

(each guest will receive 1 dish)

(choice of)

Corn fed chicken supreme – Parmesan Risotto, burnt carrots, grape jus (gf)

Striploin – Riverine Black Angus MBS2, celeriac, porcini jus (gf)

Braised sugarloaf – Goats curds, pearl onions, salted rolk, aged balsamic (gf/v)

Sides

(Shared)

Broccolini - Steamed broccolini, black garlic confit and eggplant puree (ve/gf/df)

Mixta - Mixed leaf salad, pear, pecorino, balsamic honey dressing (v/gf)

DESSERT

(each guest will receive 1 dish)

Moroccan Mojito Churros - White rum custard, lime gel, lime powder, rose petals

Catalana - Caramelized vanilla custard, Fior di Latte Gelato, raspberry cell (gf)

Chefs selection of cheese - with muscatels and crackers

Groups under 30 people - Choice menu / Groups of 30 people and over - Alternate drop menu

Dietary Requirements such as vegetarian / vegan will be catered for outside of the selected menus

A 10% service charge is applied to the final bill on group bookings

LONG LUNCH MENU

Only available lunch time in the dining room

LONG LUNCH MENU - \$60pp

House cocktail on arrival

Marinated olives (n)

Focaccia w garlic dipping sauce

SHARED

Croquetas - Jamon serrano, Parmesan cheese, salsa criolla

Chimichurri mushrooms – Cauliflower ajillo, puffed black rice (v/gf/df)

MAIN COURSE (choice of)

Ocean Trout – Poached fennel, peas, preserved lemon and trout caviar soubise (v/gf)

Cordero - Roasted lamb rump (250g), Sicilian cacciatora, porcini caramelized parsnip,
jus (gf)

SHARED SIDES

Mixta - Mixed leaf salad, pear, pecorino, balsamic honey dressing (v/gf)

Broccolini - Steamed broccolini, black garlic confit and eggplant puree, sofrito
(ve/gf/df)

DESSERT

Chocolate and caramel churros

MAKE IT BOTTOMLESS + \$39pp

2 hours drinks package:

Includes: Sangria, Rose, Aperol Spritz by the glass plus Beers and soft drinks.

**Bottomless Beverage package must be booked for the entire group*

Groups under 30 people - Choice menu / Groups of 30 people and over - Alternate drop menu
Dietary Requirements such as vegetarian / vegan will be catered for outside of the selected menus
A 10% service charge is applied to the final bill on group bookings



EXPERIENCE STATIONS

BBQ SPIT

\$30pp

PAELLA STATION

\$25pp

PASTA STATION

\$20pp

RISOTTO STATION

\$25pp

ANTIPASTO

\$25pp

Experience Stations only available for groups of 50 and above



EXPERIENCE STATIONS

BBQ SPIT

This experience station is served outside on the Terrace only.

Choice of one:

- Pork
- Chicken
- Lamb

Served with two salads*,
condiments and bread rolls

**Chef's choice seasonal salads*

PAELLA STATION

This experience station is served outside on the Terrace only.

Choice of one:

- Traditional seafood
- Chicken & chorizo

Served with green salad and
bread rolls

ANTISPASTO

This experience station is served inside only.

Generous selection of cheeses,
cured meats, chargrilled
marinated vegetables, olives &
grissini, bread, crackers

PASTA STATION

This experience station is served outside on the Terrace only.

Choice of one:

- Spaghetti carbonara
Pangrattato, guanciale, yolk
- Gnocchi piemontese, wild
mushroom, Romesco, pecorino
- Prawn linguine, Pangrattato,
chilli, garlic, lemon

Served with garlic bread and
green salad

RISOTTO STATION

This experience station is served outside on the Terrace only.

Choice of one:

- Lemon and aubergine risotto,
baby arugula, extra virgin
olive oil
- Brussel sprout risotto,
gorgonzola, tarragon,
pomegranate
- Smoked chicken and
pumpkin risotto, aged
parmesan.

Served with green salad

CAKES & DESSERTS

CHEESECAKE

Vanilla cheesecake, raspberry jelly, mixed berries, chocolate

\$115 – 16 serves

MOUSSE CAKE

3 layer chocolate mousse cake, Dark, milk and white chocolate layered mousse, chocolate sponge, praline feuilltine, mixed berries

\$145 – 20 serves

MILLE FEUILLE

Mille feuille, layered with puff pastry, vanilla custard and chocolate custard, topped with strawberries, chocolate

\$125 – 20 serves

DESSERT CANAPES – Minimum 20 per item

Mini chocolate sunset

Mini lemon meringue

Mini tiramisu

Mini chocolate brownie

Mini pannacotta with berry compote

\$7.50 each

Cakes: order required minimum 10 business days prior to booking, full payment required at time of order.

No cancellations or refunds.

BYO cake charge - Standard BYO cake charge is \$50.



BEVERAGE PACKAGES

STANDARD PACKAGE

2 hours - \$55 p/ person
3 hours - \$75 p/ person
4 hours - \$85 p/ person

Includes:

- Australian sparkling, red and white wine
- Selection of beers and non-alcoholic drinks

PREMIUM PACKAGE

2 Hours \$65 p/person
3 Hours \$85 p/person
4 Hours \$100 p/person

Includes:

- Sangria or Aperol Spritz on arrival
- Selection of wines including sparkling, red, rose and white
- Selection of bottled beers and non-alcoholic drinks

DELUXE PACKAGE

2 Hours \$75 p/person
3 Hours \$100 p/person
4 Hours \$115 p/person

Includes:

- Sangria or Aperol Spritz for the duration of the package
- Premium selections of wines including sparkling, red, rose and white
- Selection of premium bottled beers and non-alcoholic drinks

Beverage Package Conditions

All beverage packages require the minimum purchase of a 2-hour canape package



BEVERAGE PACKAGES

STANDARD PACKAGE

SPARKLING

Australian Sparkling

WHITE

Australian Sauvignon Blanc

RED

Australian Shiraz

BEER

James Boags Premium, Sydney Beer Co. Lager, Estrella, Coopers light.

SOFT DRINKS

Juice, Coca-Cola, Sprite, Diet Coke, Ginger Ale, Sparkling Water

PREMIUM PACKAGE

COCKTAIL ON ARRIVAL

1 Choice of: Aperol Spritz or Sangria

SPARKLING

Zilzie Prosecco

ROSE

Felicette Rose

WHITE

Slipjack Sauvignon Blanc
Zilzie BTW Pinot Grigio

RED

Zilzie Selection 23 Pinot Noir
Parker Estate Cabernet Sauvignon

BEER

Sydney Beer Co. Lager, Estrella Damm, Coopers Pale Ale, Coopers Light

SOFT DRINKS

Juice, Coca-Cola, Sprite, Diet Coke, Ginger Ale, Sparkling Water

DELUXE PACKAGE

COCKTAIL FOR DURATION OF THE PACKAGE

1 Choice of: Aperol Spritz or Sangria

SPARKLING

Mumm Marlborough Brut Prestige

ROSE

JC Barose

WHITE

Orlando 'Hilary' Chardonnay
Leeuwin Estate 'Siblings' Sauvignon Blanc
St. Hugo Riesling

RED

Momo Marlborough Pinot Noir
Sons of Eden 'Marschall' Shiraz
Moss Wood 'Amy's' Cabernet Blend

BEER

James Boags Premium, Sydney Beer. Co, Estrella Damm, Corona, 4 Pines Pale Ale, Coopers Light

SOFT DRINKS

Juice, Coca-Cola, Sprite, Diet Coke, Ginger Ale, Sparkling Water

BEVERAGE EXPERIENCE STATIONS

SPRITZ STATION

Choice of two (\$15 each)

- Aperol Spritz
- Watermelon and Mint Spritz
- Melon and Lime spritz
- Lychee Spritz

MOJITO STATION

Choice of two (\$18 each)

- Classic (Lime)
- Passion Fruit
- Lychee
- Strawberry

NEGRONI STATION

Choice of two (\$18 each)

- Classic Negroni
- Negroni 'Sbagliato'
- Negroni 'Americano'
- Boulevardier

BUBBLES BAR

Incl. the following (\$15 each)

- Mimosa (Sparkling Wine, Orange Juice)
- Bellini (Sparkling Wine, Peach Puree)

CAIPIROSKA STATION

Choice of two (\$18 each)

- Honey Vodka & Raspberry
- Passion Fruit Caipiroska
- Lychee Caipiroska
- Strawberry Caipiroska

GIN TONIC STATION

\$15 each

- Selection of five Premium Gin



Staffing fee of \$150 per station
Minimum charge of 50 serves per station