

Darling Harbour Waterfront Weddings

Great views - Unique venue - Absolute waterfront location

Welcome Aboard...The South Steyne...Darling Harbour's Floating Function Centre berthed in the heart of the city offering you and your guests a totally unique venue abundant in maritime history and charm.

Originally Sydney's famous art deco Manly ferry, this classic steam ship has four banquet rooms to choose from for receptions large or small...

On the Promenade Deck...with its fabulous city skyline views

The Harbourview Lounge - up to 200 guests seated - 250 cocktail party
The Manly Lounge - up to 90 guests seated - 130 cocktail party

On the Main Deck of the ship

The Saloon Lounge - up to 30 guests seated
The Boardroom - up to 24 guests seated

Function Rooms

The Ship has four banquet rooms available for private functions suitable for groups large or small. Additional venue hire charges may apply.

WEDDING CELEBRATION PACKAGES

We have specials packages available for you to choose from a relaxing cocktail party event to a celebration dinner...including...

PACKAGE 1 Wedding & Engagement Cocktail Parties \$89.50

For the informal and casual engagement and wedding receptions.

Rather than a seated event, you and your guests mingle while we serve canapés and beverages throughout the function.

Includes our 12 piece cocktail party canapé menu plus four hour deluxe drinks package while your guests enjoy the absolute waterfront views and the backdrop of the city skyline.

PACKAGE 2 Deluxe Dinner Party Reception \$129.50

A three course menu and 5 hour deluxe drinks package

On arrival a bar selection of crisps, pretzels, dips and fresh vegetable batons.

The Menu

**select two items from our functions menu prior to the event and they will be served alternatively to your guests.*

A three course menu which includes selections from our extensive menu

- * a choice of two entrées
- * a choice of two mains
- * and a choice of two desserts

Freshly brewed coffee & fresh tea selection buffet. Chocolates and port served with the coffee.

Beverages

From the first welcome glass of sparkling to the last sip of wine, our deluxe package includes Hunter Valley & Barossa Wines Local beers and soft drinks

Additional items included in our Deluxe Package

Sound System available for speeches, linen table cloths and napkins

PACKAGE 3 Premium Wedding Reception \$159.50

For the special occasion we extend to you our premium package including...

On arrival a cocktail party selection of canapés & pre dinner drinks.

The Menu ** Served alternatively*

A three course menu which includes selections from our extensive menu

- * a choice of two entrées
- * a choice of two mains
- * and a choice of two desserts

Freshly brewed coffee & fresh tea selection buffet. Chocolates and port served with coffee.

Beverages

Our premium package includes fruit juices, soft drinks, Australian and Imported premium beers, Hunter Valley and Barossa fine wines for 5 hours.

Additional items included in our Premium Package

Chair covers and sashes, linen table cloths and napkins, sound system for speeches, complimentary background music.

Minimum Numbers

Minimum package numbers for function rooms -

Manly Lounge: 50 guests, Harbourview Lounge: 90 guests



Darling Harbour Waterfront Weddings

Our function menus include:

ENTREES... choose from...

BBQ lamb & tropical mango salad – BBQ lamb strips rested on fresh mixed lettuce, fresh capsicum, avocado and a mango dressing

Tempura prawn tails with fresh avocado cheery tomato coriander and a citrus lemon lime aioli

Smoked Tasmanian salmon salad with orange, fennel, dill and a honey mustard vinaigrette

Salt & pepper calamari – lemon peppered calamari in a light tempura batter served with a fresh green salad and a citrus lemon lime dipping sauce

Tandoori lamb – marinated tandoori & cumin lamb with a Moroccan couscous & yoghurt riata (also available as a main)

Balinese chicken – Asian style roasted chicken with a peanut sauce and a fresh selected herb salad

Thai beef salad – with fresh mint coriander, roasted cashew nuts and a chilli jam dressing

Fresh prawn & topical avocado salad with roasted capsicum, fresh cherry tomatoes & coriander

Roasted pork – roasted pork with a cauliflower puree fresh herbs and a lemon infused olive oil dressing

VEGETARIAN OPTIONS

Roasted beetroot salad – thyme & garlic roasted beetroot with walnuts, goats cheese & lemon salad

Ricotta & spinach ravioli in a rich tomato & basil sauce, topped with Parmesan cheese and crispy leek (also available as a main)

MAINS

Hunter Valley beef fillet – roast beef fillet topped with a pepper crust served with a chive potato mash, fresh seasonal greens and a pepper sauce

Beef Wellington – a traditional classic – beef fillet topped with pate wrapped in a light filo pasty, oven baked, served with a peppered potato mash, seasonal greens and a mushroom jus

Roasted lamb – oven roasted lamb rump rested on pumpkin zucchini, roasted capsicum and cherry tomato

Tandoori lamb – marinated tandoori & cumin lamb with a Moroccan couscous & yoghurt riata

Tasmanian salmon – seared Tasmanian salmon on a salad of avocado, roasted kipfler potato, asparagus with a salad verde dressing

Honey chilli prawns – ocean prawns tossed in honey and chilli served on a bed of steamed jasmine rice

Barramundi macadamia – Macadamia crusted Barramundi fillet with fresh seasonal greens, steamed rice and a creamy white wine sauce

Chicken supreme – oven roasted crispy skin chicken breast with a chive potato mash, fresh seasonal greens and a garlic & lemon peppered sauce

Roast pork – pork outlet rested on braised cabbage drizzled with a port reduction and topped with caramelised apple

VEGETARIAN MAINS

Fresh Mediterranean vegetable selection – roasted vegetables tossed with a Neapolitan sauce & topped with freshly grated Parmesan cheese

Ricotta & spinach ravioli in a rich tomato & basil sauce, topped with Parmesan cheese & crispy leek

DESSERTS... choose from...

Baked lemon lime tart with whipped cream and citrus compote

Fresh strawberries tossed with Cointreau & brown sugar with fresh cream anglaise

Double chocolate mud cake garnished with fresh strawberries and whipped cream

Fresh tropical fruit salad of fresh mango, kiwifruit, strawberries, melon and passionfruit served in a meringue nest with a whipped cream anglaise (some seasonal fresh fruits may be substituted subject to availability)

Hot apple crumble bake with King Island cream and garnished with fresh strawberries

Sticky date pudding with butterscotch sauce, whipped cream and toffee shards

CHEESE SELECTION & FRESH FRUIT PLATTERS

We can also offer a selection of Australian cheeses and fresh fruit platters to suit special events and corporate functions either as part of a menu or as an additional item. Cheese plate platters cost varies as to the number and size of platters – (as a guide allow \$14 per guest)

Darling Harbour Function Centre

Harbourside Jetty – adjacent National Maritime Museum – Darling Harbour

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