



weddings

AQUA DINING

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Sydney Restaurant Group



Congratulations on your engagement! Thank you for considering Aqua Dining for your upcoming wedding celebration. We would be delighted to assist you with your enquiry, and look forward to hearing from you.

Situated above North Sydney Olympic Pool, Aqua Dining is a refined award-winning restaurant, both modern and minimalistic in design, that boasts one of the most exciting international cityscapes. The restaurant caters for exclusive wedding receptions, reflecting quintessential Sydney dining with unrivalled harbour views that sweep from Luna Park to the world famous Sydney Harbour Bridge and the Sydney Opera House. Head Chef Davide Rebecato leads our team of chefs to prepare contemporary Italian dishes using only the finest seasonal ingredients.

Located in Milsons Point, just 10 minutes' drive from Sydney CBD, you have access to a large number of premium wedding vendors, accommodation and transportation as well as remarkable photo shoot locations.

Our dedicated wedding coordinators liaise with you during the entire planning process to ensure that from the time of booking your reception will run seamlessly.

details

CAPACITY

Sit down style: up to 108 guests with pre-drinks and dancing, up to 120 guests with guests seated on arrival

Cocktail style: up to 150 guests

AVAILABILITY

Lunch and Dinner 7 Days

Lunch: 12.00pm - 4.30pm

Dinner: 6.30pm - 11.30pm

ENTERTAINMENT

You are welcome to organise a band or DJ to perform during your reception. Your wedding coordinator can provide you with our preferred supplier list on request.

FOOD & BEVERAGE

Formal Dining Receptions

Our chefs have created a 3 course menu that allows your guests to have the luxury of selecting their main meal from a reduced a la carte menu of your choice.

Cocktail Style Receptions

For cocktail style events we offer a premium menu of canapés and substantial.

Dietary Requirements

We are more than happy to cater for dietary requirements. Our menus are current, but subject to change dependent on the availability of seasonal produce.

Beverage Packages

Our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu.



pricing



FORMAL DINING RECEPTION

\$190 per person
September - March

\$170 per person
April - August

\$200 per person
Saturday dinner, January - December

Inclusive of:

- 2 chef's choice canapés on arrival
- Warm sourdough with butter and pink sea salt
- Entrée (set or alternate serve)
- Main course to order
- Shared sides
- Dessert (set or alternate serve) or 2 roving dessert canapés
- Premium alcoholic and non-alcoholic beverage package for the reception duration
- Complimentary menu tasting for the Bride and Groom 1 month prior to the reception*



COCKTAIL STYLE RECEPTION

\$170 per person
September - March

\$150 per person
April - August

\$180 per person
Saturday dinner, January - December

Inclusive of:

- A selection of 8 canapés (1.5 servings per selection per person)
- A selection of 2 substantials (1 serving per selection per person)
- Premium alcoholic and non-alcoholic beverage package for the reception duration

ADDITIONAL INCLUSIONS

- White linen for the tables
- For formal dining receptions, linen napkins and personalised printed menus with individual guest names that act as place cards
- Your supplied wedding cake can be cut into canapé style slices and served on platters with tea and coffee (there is no cakeage fee)
- Staffing (Ratio 1:10)
- Microphone for speeches

MINIMUM SPEND REQUIREMENTS

Aqua Dining does not charge venue hire fees, however minimum spend requirements apply dependent on the date of the reception. This means you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve Aqua Dining exclusively for your wedding reception. Minimum spend requirements are available on request.

*Please note: A 8% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive. All card payments will incur a 1.65% fee.
Conditions apply. Cocktail style menu tastings are not available.



formal dining

SAMPLE MENU

Canapés

Salmon tartare, dill, shallot, lime (gf)
Parmesan beignets, Sicilian caponata (v)

At the table

Sourdough bread served with butter
and pink sea salt

Entrée (served alternately)

Black kingfish, baby onion, tamarillo,
black sesame (gf/df)
Stracciatella, green tomato, kale (v/df)

Main (to order, selected from)

Blue eye cod, pomelo, caper leaves (gf)
Risotto, roast cauliflower, chestnut,
smoked cheddar (v/gf)
Charcoal Black Angus, kohlrabi,
Jerusalem artichoke (gf/df)

Sides

Cos lettuce, walnut, pane carasau,
buttermilk dressing
Royal Blue roast potatoes, rosemary

Dessert (served alternately)

Warm chocolate cake, mixed berries (gf)
Yoghurt semifreddo, liquorice snow,
mandarin (gf)

*Please note dessert can be replaced by 2
roving dessert canapés on request*

Espresso coffee & tea
Petits fours

*(v) vegetarian, (gf) gluten free, (df) dairy free
Please note, this is a sample menu only.
Menus are subject to change.*

cocktail style

SAMPLE MENU

Please select 8 canapés (from cold / hot / dessert) + 2 substantials

Cold Canapés

Sydney rock oyster, cider vinegar gel (df/gf)
Sydney rock oyster, raspberry, lemon balm (df/gf)
Salmon tartare, dill, shallot, lime (df/gf)
Cannoli filled with cod mousse, ocean trout roe
Beef Battuta, green beans, pecorino shavings (gf)
Oxtail terrine with carrot, ginger puree (df/gf)
Grapes wrapped with goat's cheese & pistachio (v/gf)

Hot Canapés

Kataifi prawns, wasabi mayonnaise (df)
Grilled octopus, cannellini beans, pickled red onions (df/gf)
Crumbed whiting fillets, citrus emulsion (df)
Chicken skewers, soy, sesame
Diced pork belly, red capsicum, cherry vinegar (df/gf)
Roast quail breast, mustard, balsamic vinegar (df/gf)
Smoked diced beef, BBQ sauce (df/gf)
White polenta, gorgonzola, mushroom (v/gf)
New potatoes, taleggio fondue, hazelnut (v/gf)

Parmesan beignets, Sicilian caponata (v)
Homemade focaccia, tomato, provola, zucchini (v)
Buckwheat crespelle, ricotta, spinach, raisins (v)
Eggplant croquette, mint, yogurt dip (v)

Substantials

Eggplant parmigiana
Pumpkin risotto, amaretto (v)
Orecchiette, broccoli, pecorino
Penne all'amatriciana (df)
Risotto, beetroot, duck confit (gf)
Lasagne bolognese
Beef tagliata, rocket, parmesan, balsamic (gf)
Chicken thighs Milanese (df)
Snapper in guazzetto (cherry tomatoes, black olives, capers) (df/gf)
Ocean trout, basil pesto (df/gf)

Dessert Canapés

Cannoli, sweet vanilla & chocolate ricotta filling
Tiramisu
Limoncello mousse (gf)
Chocolate tartlets
Zuppa Inglese (trifle)
Strawberry mascarpone tartlets

*From your selection, we will cater for at least 12 canapés and 2 substantials per person.
(v) vegetarian, (gf) gluten free, (df) dairy free
Please note, this is a sample menu only.
Menus are subject to change.*



beverage packages

PREMIUM BEVERAGE PACKAGE

INCLUDED

Sparkling Wine *(included)*
NV Highgate Sparkling
Adelaide Hills, SA

White Wine *(included)*
2017 Highgate Sauvignon Blanc -
Marlborough, NZ

Rosé *(additional \$7pp)*
2017 La Prova Aglianico Rose
Adelaide Hills, SA

Red Wine *(included)*
2015 Highgate Cabernet Sauvignon -
Margaret River, WA

Beer *(included)*
Peroni
Cascade Light

DELUXE BEVERAGE PACKAGE

\$15 per head upgrade

Sparkling Wine *(included)*
NV Bianca Vigna Prosecco DOC Extra Dry,
Veneto, Italy

White Wine *(please select one)*
2015 Te Mata Sauvignon Blanc,
Hawkes Bay, NZ
2015 Te Mata Chardonnay,
Hawkes Bay, NZ

Rosé *(included)*
2017 La Prova Aglianico Rose
Adelaide Hills, SA

Red Wine *(please select one)*
2015 Te Mata Merlot Cabernets,
Hawkes Bay, NZ
2015 Te Mata Syrah,
Hawkes Bay, NZ

Beer *(included)*
Peroni
Sydney Restaurant Group & Nomad
'Coathanger' Golden Ale
Cascade Light

All beverage packages are inclusive of non-alcoholic beverages (still and sparkling mineral water, juice, soft drink, espresso coffee and tea). Beverage packages are served for the standard duration of the reception. Please note, these are sample beverage packages only. Beverages are subject to change.

SUPERIOR BEVERAGE PACKAGE

\$30 per head upgrade

Sparkling Wine *(included)*
NV Cloudy Bay 'Pelorus'
Chardonnay-Pinot Noir,
Marlborough, NZ

White Wine *(please select one)*
2016 Mitchell 'Watervale',
Clare Valley, SA
2016 Bollini Pinot Grigio Trentino DOC,
Trentino, Italy
2017 Dominique Portet 'Fontaine'
Chardonnay Yarra Valley, VIC

Rosé *(included)*
2016 Mazzei Belgvardo – Toscana IGT
Sangiovese-Syrah,
Tuscany, Italy

Red Wine *(please select one)*
2016 Pike & Joyce 'Raptide' Pinot Noir
Adelaide Hills, SA
2014 Speri 'La Roverina' Valpolicella
Classico Superiore DOC,
Veneto, Italy
2015 Gibson 'Dirtman' Shiraz,
Barossa Valley, SA

Beer *(please choose 2 full strength
beers, both cider and light are included)*
Peroni
4 Pines Pale Ale
Sydney Restaurant Group & Nomad
'Coathanger' Golden ale
Sydney Cider
Cascade Light



formal dining

SAMPLE ITINERARY



Lunch (12.00pm - 4.30pm)

- 12:00 pm Arrival of guests
Beverages and 2 chef's choice canapés are served
- 12:30 pm Guests seated
- 12:40 pm Orders are taken for main course
- 12:50 pm Sourdough served
- 1:00 pm Entrée (set or alternate serve)
- 1:30 pm Possible speeches or welcome
- 2:00 pm Main course with sides
- 2:40 pm Supplied wedding cake is cut (if this applies)
- 3:00 pm Serving of plated dessert, or 2 roving dessert canapés
- 3:10 pm Wedding cake slices served (if this applies)
- 3:30 pm Espresso coffee & tea
- 4:15 pm Bar to close
- 4:30 pm Conclusion

Dinner (6.30pm - 11.30pm)

- 6:30 pm Arrival of guests
Beverages and 2 chef's choice canapés are served
- 7:10 pm Guests seated
- 7:20 pm Orders are taken for main course
- 7:30 pm Sourdough served
- 7:40 pm Entrée (set or alternate serve)
- 8:10 pm Possible speeches or welcome
- 8:30 pm Main course with sides
- 9:10 pm Supplied wedding cake is cut (if this applies)
- 9:40 pm Serving of plated dessert, or 2 roving dessert canapés
- 10:00 pm Wedding cake slices served (if this applies)
- 10:30 pm Espresso coffee & tea
- 11:15 pm Bar to close
- 11:30 pm Conclusion





Dinner (6.30pm - 11.30pm)

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|----------|--|
| 6:30 pm | Arrival of guests
Beverages are served |
| 6:45 pm | Canapé service to commence |
| 8:30 pm | Possible speeches or welcome

Food service to be paused during speeches, beverages service will continue |
| 9:30 pm | Supplied wedding cake cut and served to guests (if this applies) |
| 10:30 pm | Espresso coffee & tea |
| 11:15 pm | Bar to close |
| 11:30 pm | Conclusion |

Lunch (12.00pm - 4.30pm)

- | | |
|----------|--|
| 12:00 pm | Arrival of guests
Beverages are served |
| 12:15 pm | Canapé service to commence |
| 2:00 pm | Possible speeches or welcome

Food service to be paused during speeches, beverages service will continue |
| 3:00 pm | Supplied wedding cake cut and served to guests (if this applies) |
| 3:30 pm | Espresso coffee & tea |
| 4:15 pm | Bar to close |
| 4:30 pm | Conclusion |

cocktail style

SAMPLE ITINERARY



additional information

PREMIUM UPGRADES

- Entrée to order \$10 per person
- Dessert to order \$10 per person
- Deluxe beverage package \$15 per person
- Superior beverage package \$30 per person
- Inclusion of second white wine \$5 per person
- Inclusion of second red wine \$5 per person
- Cocktails on arrival \$15 per cocktail (must be pre-ordered)
- Additional chef's choice canapés \$6 per person, per selection
- Additional canapés \$9 per person, per selection
- Additional substantial \$11 per person, per selection
- Shared cheese platters \$40 per platter (minimum of 1 platter per 8 guests)
- Children's Meals \$40 per child (child's main, dessert and non-alcoholic beverage package)
- Service Meals \$40 per person (main meal and non-alcoholic beverage package)

TAILORED PACKAGES

Our dedicated wedding coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing Aqua Dining to meet specific and personalised requests.

PREFERRED SUPPLIERS

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport, music etc.

CEREMONY LOCATIONS

There are a variety of outdoor ceremony spaces located within a close proximity to Aqua Dining. Please find some recommendations below:

[North Sydney Council Parks and Reserves](#)
[Wendy Whiteley's Secret Garden](#)
[Mosman Art Gallery](#)

VISIT US

One of our dedicated wedding coordinators would be delighted to meet with you to show you the space. Site visits are available Monday – Saturday by appointment. These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions you may have in person.

Please contact us on (02) 9460 0048 or email weddings@aquadining.com.au for more information or to arrange a viewing.

We look forward to hearing from you!



*Photography by Zoe Morley Photography
Please note package food photography
may not reflect the current offering.*

