

## TERMS & CONDITIONS

Ocean Room exclusively can accommodate up to 150 for seated events and 400 for stand up cocktail events. Ocean Room is available exclusively for lunchtime events from 12pm until 4.30pm and for dinner events from 6.30pm until 12pm. A charge of \$1000 per hour or part there of will apply should your event extend past midnight.

### Ocean Room Exclusive Room Hire/Inclusive Spend

A venue fee will not apply should the following inclusive spend requirements (food and beverage) for Day and Evening Events are met:

#### DAY EVENTS:

An inclusive spend of \$12,000 will apply for all daytime events.

**\*Please note that during November and December, Public Holidays, Sundays and any special event periods an inclusive spend of \$15,000 will apply for all daytime events.**

#### EVENING EVENTS:

**January – October** An inclusive spend of \$20,000 will apply for all evening events.

**November – December** An inclusive spend of \$30,000 will apply for all evening events.

### Booking and Confirmation

Ocean Rooms terms and conditions must be completed, signed and returned to us with **50% of the agreed minimum spend as a deposit to ensure your booking is confirmed**. The remaining balance of the agreed spend must be settled **48 hours** prior to the event. Any other charges or incidentals must be settled by the completion of the event. We accept all major credit cards and company cheques only. Please note that Ocean Room does not accept personal cheques.

### Security bond

In addition to the inclusive spend we will require a **\$5,000 security bond** which will be fully refundable after the event should there be no visible damage or losses incurred to the venue. This must be paid prior to 7 days of the event.

### Final Guest Numbers

Final guest numbers are to be confirmed 48 hours prior to the event. This number can be decreased or increased however the numbers confirmed 48 hours prior is the minimum number that will be charged. Any increase to the minimum number must be within our accepted capacity and will be charged for at the quoted and agreed price per person.

### Service/Surcharge

An 8% gratuity fee will apply in addition to the total food and beverage spent. This is not included in the agreed inclusive spend and is an additional charge. Please note that there will also be a 15% surcharge applied to all events held on Sundays and public holidays. This is additional to the inclusive spend. All prices quoted are inclusive of GST.

### Hiring of Equipment/Extra Requirements

We would be delighted to organise any decorations and floral arrangements on your request. These additional costs will be added to your final bill. For lunchtime events bump in time will be from 9am. For evening events (excluding Saturdays) bump in time will be from 5pm onwards unless prior arranged. Equipment organised by the client must be bumped out at the end of the event, as we do not have the facility for storage. Ocean Room takes no responsibility for any lost or damaged equipment.

### Noise Level

Regulations are in place with regards to noise levels, music and entertainment. We reserve the right to lower noise levels should it result in disturbing our neighbouring patrons.

### Cancellation

Any cancellations must be made in writing. **For cancellations received more than 14 days prior to the event, 50% of the deposit will be refunded. For cancellations received less than 14 days prior to the event the deposit is non refundable.** For cancellations received more than 6 weeks prior to the event the deposit is fully refundable.

### Conduct of Event

The client shall conduct the event in an orderly manner compliant with the rules of the restaurant and in accordance with all applicable laws. **BYO is not permitted as the restaurant is fully licensed.** Smoking is also not permitted in the restaurant as it. The client is liable for the actions of their invitee's and any damages or losses incurred during the event. Any costs will be invoiced directly to the client.

### Shipping Schedule

Ocean Room is located at the Overseas Passenger Terminal, harbour side and car park are controlled by Australian Custom Service and Quarantine during every ship in port. All ships departure schedule is control by Sydney Harbour Foreshore Corporation and Australian Custom Service. Ocean Room hold no responsibilities for any delay in departure, unscheduled ship in port. Harbour side and car park will only be release by Australian Custom Service according each situation.

### Restaurant's Right

The restaurant does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees or for any injury sustained to the client or any guest during their time at Ocean Room. Should you wish to change or alter any part of the restaurants fixed decorations the client will incur the cost. The restaurant reserves the right to exclude or remove any undesirable persons from the event or the restaurant premises without liability.

The restaurant also reserves the right to cancel the booking if:

The restaurant or any part of it is closed due to circumstances beyond the restaurant's control.

The client becomes insolvent, bankrupt or enters into liquation or receivership.

The restaurant or any part of it is closed due to refurbishments.

The event may prejudice the reputation of the restaurant.

The deposit has not been paid by the due date.

### Responsible Service of Alcohol

Ocean Room Restaurant management and employees will at all times be bound to state licensing laws and the responsible service of alcohol act.

***Please note that this proposal is only valid for 30 days and prices may be subject to change.***

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***Signed in acceptance of the Terms & Conditions***

***Print Name***

**Date:** -----



**menu one | 3 course banquet to share**

please select 3 dishes from entrée plates and main plates

entrée plates

**soft shell crab rolls** aromatic black spiced, julienne cucumber, avocado mousse

**rare roast beef carpaccio** baby rocket, shaved parmigiano

**spring bay scallops** macadamia pesto, pink grapefruit fennel salad

**hiramasa kingfish** flame seared carpaccio, young ginger, daikon sprouts

**roast duck** crispy skinned, blood orange compote, star anise, cinnamon

**fresh spring roll** seasonal vegetable collection, glass noodle, chilli herb dipping sauce

main plates

**lamb** oven roasted, sesame, warm green beans, honey lime cous cous salad

**spatchcock** saffron spice crusted, semi dried tomato, pancetta, orecchiette pasta

**snapper** pan seared, sautéed baby spinach, white bean lemon puree, roman tomato basil compote

**yellow fin tuna** fresh herb crusted, minted pea, black olive infused olive oil

**king prawn brochette** seven spiced, sautéed fennel, habanero relish, mint mojo

**mushroom risotto** black trumpet, chestnuts mushroom, cavalo nero, walnuts

*each main is served with crispy chat potatoes and mesclun salad*

dessert

**ocean room assiette** intense miniature desserts

tea, coffee

80 per person

Additional seafood supplements available from our live aquarium menu

Vegetarian options are also available upon request

*\*\*Menu may change due to seasonal availability of produce*

**menu two | 3 course a la carte**

please select 3 dishes from entrée, 3 dishes from main, 2 dishes from dessert

entrée

**crispy king prawn salad**, wasabi aioli, petit wasabi croquette, spicy pickled green papaya

**chicken breast** organic, pink pepper vinaigrette, sour cherry compote, mustard fruits

**ocean trout** house tea smoked, salted cod brandade

**pork belly** crispy skinned, white sesame salsa, black vinegar reduction

**harvey bay scallops** sautéed, young vegetable braised, sweet potato wafer

**deconstructed gazpacho** chilled consommé, tomato cloud jelly, marinated sweet tomato, bocconcini

main

**seafood broth** steamed snapper, caramelized onion, green onion salad

**ocean trout** tasmanian pepper cured, sweet yellow pepper puree, white radish ribbon

**aged angus beef** grilled, crème fraîche potato mash, sautéed cavalo nero, light veal jus

**rack of lamb** moroccan spiced roasted, classic ratatouille, pommes de terre dauphine

**duck breast** slowly roasted, sautéed spinach, pinenuts, pink pepper and honey duck jus

**summer vegetable cartoccio** young kipfler potato, vine ripe tomato water, watercress lemon salad

Each main is served with crispy chat potatoes and mesclun salad

dessert

**apple abstract** warm mini apple almond gateau mormande, classic crème brûlée, fresh green apple sorbet

**chocolate tasting plate** white and dark chocolate parcel, chocolate and espresso layers, chocolate ganache

**cheese plate** cheese selection, quince paste

additional dessert option to share

**ocean room assiette** a selection of intense miniature desserts

(minimum 2 persons to share) Available for whole tables only

**cheese platter** cheese selection, quince paste

\$26 per platter to share (serves 4-6)

**tea, coffee, petit fours**

95 per person for three courses / 70 per person for two courses (lunch only)

An alternative choice menu will apply for events larger than 30 persons

Vegetarian options are also available upon request

*\*\*Menu may change due to seasonal availability of produce*

## canapé menu

minimum of 30 pieces per item

*price are per piece per item*

### canapés

3 ea

salt + peppered calamari green curry salt  
vegetarian spring roll sweet sour chilli sauce  
karaage fried octopus seven spice mayonnaise  
sushi roll spicy salmon or spicy tuna or tempura prawn

4 ea

wasabi prawn wasabi aioli, prawn crackling  
yellow fin tuna tartare crispy wafer  
calamari dumpling red curried flavoured  
tempura oyster soy ginger vinaigrette  
Mozzallera samosa crystal salt  
fresh rock oyster lemon, champagne mignonette  
jamon serano shaved parmigiano, crispy crouton  
fried prawn parcel sweet sour dipping sauce  
smoked ocean trout mini brini, sour cream  
takoyaki octopus ball okonomi sauce, red ginger  
stewed baby egg plant Parmigiano sable, ricotta  
fresh vegetarian spring roll spicy glass noodle  
traditional sushi salmon / tuna / kingfish / snapper

5 ea

seared scallop sashimi guacamole, lemon oil  
chilli peppered king prawn fried eshallot  
lobster mozzarella arancini tomato coulis  
tempura vegetable skewers selection of aioli  
daily sashimi shot & spoon  
crispy roasted duck sweet miso sauce, fresh mint  
soft shell crab roll cajun spiced, avocado  
potato croquette shavel cheese, tomato salsa  
char grilled quail leg soy balsamic glaze

crispy fried fish fillet chilli lime dipping sauce  
charcoal seared beef crushed cucumber ponzu  
mini caesar salad Parmigiano tart, cos lettuce  
goats cheese croquette dried grape tomato  
chicken tenderloin fritto curried yoghurt  
chilled glass noodle paprika sorbet

### substantial canapés

6 ea

crab dim sum black vinegar sauce  
yakitori chicken skewers traditional soy glaze  
half shell scallop baked, garlic anchovie butter  
tempura fish & chips classic tar tare sauce  
soft shell crab taco cucumber beans sprout salad  
spicy chorizo mini pizza garlic, fresh basil  
crusted pork tenderloin skewers sweet onion

7 ea

szechuan quail lemon glass skewer  
mini beef steak sandwich cornission, black olive  
grilled tuna burger crushed tomato, guacamole  
seafood fritto box scampi and daily selection  
grilled lamb eye of loin sweet red pepper pickled  
seafood mini pizza king prawn, calamari, scallop

### sweet canapés

5 ea

seasonal fruits sweet cannelloni  
mini tiramisu shots  
cocoa + mascarpone sandwich  
home made macarone  
fresh berries tart  
mini ice-cream cone  
chocolate truffles

### CHEF'S SELECTION

2 hour canapés package **45 per person**

3 hour canapés package **60 per person**

*\*\*Menu may change due to seasonal availability of produce*



# OCEAN ROOM

JAPANESE MODERN • CREATIONS FROM THE SEA

## EVENT BEVERAGE PACKAGES | *Minimum 2 hours charge*

***After the initial 2 hour package is finished you have the option of extending or purchasing beverages on consumption.***

### STANDARD

*Please select one white wine and one red wine*

NV Tyrrell's Premium Brut, Hunter Valley, NSW  
2008 Retro 55 Semillon Sauvignon Blanc, Barossa Valley, SA  
2006 Rockfield Estate Semillon, Margaret River, WA  
2007 Airlie Bank Chardonnay, Yarra Valley, VIC

2006 Retro 55 Shiraz Cabernet, Barossa Valley, SA

2007 Six Foot Six Pinot Noir, Geelong VIC  
2005 Richard Hamilton Lot 148 Merlot  
2006 Mount Adam Shiraz, Barossa Valley, SA

James Boags Premium, James Boags Premium Light  
Santa Vittoria Sparkling & Still Water  
Orange juice, soft drink

<b>One hour</b>	<b>14 per person</b>
<b>Two hours</b>	<b>28 per person</b>
<b>Three hours</b>	<b>40 per person</b>
<b>Four hours</b>	<b>48 per person</b>

### SUPERIOR

*Please select one white wine and one red wine*

NV Tyrrell's Moore Creek Sparkling Brut  
2008 Momo by Seresin Sauvignon Blanc, Marlborough NZ  
2006 Punt Road Pinot Gris,

2005 Josef Chromy Pepik Pinot Noir  
2006 Balnaves The Blend Cabernet Sauvignon,  
Coonawarra, SA  
2004 Fermoy Estate Shiraz

James Boags Premium, James Boags Premium Light,  
Santa Vittoria Sparkling & Still Water  
Orange Juice, soft drink

<b>One hour</b>	<b>18 per person</b>
<b>Two hours</b>	<b>36 per person</b>
<b>Three hours</b>	<b>48 per person</b>
<b>Four hours</b>	<b>60 per person</b>

### DELUXE

*Please select one white wine and one red wine*

NV Chandon Brut, Yarra Valley VIC  
2008 Seresin Sauvignon Blanc, Marlborough, NZ  
2008 Shawdowfax Pinot Gris, Adelaide Hills, SA  
2005 Scarborough Chardonnay, Hunter Valley, NSW

2005 Turners Crossing Shiraz/Viognier, Bendigo, VIC  
2007 Mitolo Jester Cabernet Sauvignon, McLaren Vale, SA  
2008 Mud House Pinot Noir, Marlborough, NZ

James Boags Premium, James Boags Premium Light  
Heineken  
Santa Vittoria Sparkling & Still Water  
Orange Juice, soft drink

<b>One hour</b>	<b>22 per person</b>
<b>Two hours</b>	<b>44 per person</b>
<b>Three hours</b>	<b>60 per person</b>
<b>Four hours</b>	<b>72 per person</b>

### PREMIUM

*Please select one white wine and one red wine*

NV Moet & Chandon Brut Imperial, Epernay, FR  
2006 Craggy Range Sauvignon Blanc  
2006 Cullen Sauvignon Blanc/Semillon  
2004 Fermoy Estate Chardonnay

2005 Principia Pinot Noir  
2004 Leconfield Cabernet Sauvignon  
2004 Mitolo Jester Shiraz

James Boags Premium, James Boags Premium Light  
Heineken  
Santa Vittoria Sparkling & Still Water  
Orange Juice, Soft drink

<b>One hour</b>	<b>26 per person</b>
<b>Two hours</b>	<b>52 per person</b>
<b>Three hours</b>	<b>74 per person</b>
<b>Four hours</b>	<b>96 per person</b>

***\*Due to availability, vintages and prices are subject to change***

***\*Full wine and cocktail lists are available on consumption***