

OCEAN ROOM PRIVATE DINING ROOM RESERVATION

TERMS AND CONDITIONS

Ocean Room Private Dining Room can accommodate up to 60 for seated events and up to 90 persons for a standing cocktail event. Ocean Room Private is available for lunchtime events from 12pm until 4.30pm and for dinner events from 6pm until 12pm. A charge of \$250 per hour or part thereof will apply should your event extend past midnight.

Room Hire/Inclusive Spend

A room hire fee will not apply if the inclusive spend (food and beverage) requirements are met.

An inclusive spend of \$2000 will apply for all lunch time events.

An inclusive spend of \$3000 will apply for all evening events.

A terrace fee of \$200 will be applicable for all pre dinner drinks and/or canapé usage.

N.B Please note for the months of November and December, Public Holidays and any other special event period a minimum spend of \$3000 for lunch and \$5000 for dinner will apply to all events in Ocean Room Private.

Booking and Confirmation

Ocean Room's terms and conditions must be completed, signed and returned to us with a \$1000 deposit to ensure your booking is confirmed. Final payment must be settled prior to the event. We accept all major credit cards and company cheques only. Please note that Ocean Room does not accept personal cheques.

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 will be an additional cost. Please note that a 10% surcharge will also apply to all events held on Sundays and public holidays. This is in addition to the agreed inclusive spend. All prices quoted are inclusive of GST.

Hiring of Equipment/Extra Requirements

We would be delighted to organise any decorations, floral arrangements, and entertainment and audio equipment on your request. These additional costs will be added to your final bill.

Equipment organized by the client must be collected 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 other restaurant 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 48 hours prior to the event the client is required to pay the minimum spend agreed. 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, private dining room or bar areas.

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.

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

menu three | 6 course degustation

pacific and rock oyster freshly shucked champagne jelly, chorizo granita

blue fin tuna trio three style blue fin tuna sashimi

lobster steamed medallion pernod scented bouillon de legume, arrowroot noodle, grape tomato

miso cod sweet miso marinated, ginger scented koshihikari risotto

wagyu beef sirloin roasted seasonal vegetable, wasabi jus

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

tea, coffee, petit fours

120 per person

Each dish served individually (maximum 25 people)

***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

| | |
|--------------------|----------------------|
| One hour | 14 per person |
| Two hours | 28 per person |
| Three hours | 40 per person |
| Four hours | 48 per person |

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

| | |
|--------------------|----------------------|
| One hour | 18 per person |
| Two hours | 36 per person |
| Three hours | 48 per person |
| Four hours | 60 per person |

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

| | |
|--------------------|----------------------|
| One hour | 22 per person |
| Two hours | 44 per person |
| Three hours | 60 per person |
| Four hours | 72 per person |

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

| | |
|--------------------|----------------------|
| One hour | 26 per person |
| Two hours | 52 per person |
| Three hours | 74 per person |
| Four hours | 96 per person |

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

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