

Private Events

THE SURF CLUB AT THE NIELSEN

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Sydney Restaurant Group



THE NIELSEN



THANK YOU FOR CONSIDERING THE SURF CLUB AT THE NIELSEN FOR YOUR UPCOMING EVENT! WE WOULD BE DELIGHTED TO ASSIST YOU WITH YOUR ENQUIRY AND LOOK FORWARD TO HEARING FROM YOU.

Located on the picturesque grounds of the national park in Vaucluse, The Nielsen offers magnificent waterfront views of Shark Beach and Sydney Harbour.

The Surf Club at The Nielsen is an intimate space with sweeping waterfront views of Shark Beach and Sydney Harbour. The space includes an outdoor deck area and can accommodate cocktail style events 7 days a week.

The Nielsen's team of passionate chefs prepare contemporary Italian dishes with a focus on seasonal produce.

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

Details

CAPACITY

The Surf Club can accommodate a maximum of 45 guests cocktail style using the deck and interior spaces.

AVAILABILITY

Lunch available from 12pm-4:30pm

Alternate timeframes are available on request

ENTERTAINMENT

The Surf Club has an in-house system whereby you can provide your own music. The use of amplified music or an acoustic musician must take place either inside The Surf Club or on The Deck.

DIETARY REQUIREMENTS

We are more than happy to cater for dietary requirements where possible. Our menus are current, but subject to change dependant 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

SUBSTANTIAL BUFFET

\$125 PER PERSON

Inclusive of:

- Sourdough with chive butter and warm mixed Italian olives
- Substantial buffet style menu to share
- Premium Alcoholic & Non-alcoholic Beverage package for the duration of the event
- All tables in The Surf Club will be clothed with white linen

COCKTAIL STYLE

\$80 PER PERSON

Inclusive of:

- A substantial selection of 8 canapés (1.5 servings per selection per person)
- 2 substantials (1 serving per selection per person)
- Non-alcoholic Beverage package for the duration of the event
- All tables in The Surf Club will be clothed with white linen

ADDITIONAL INCLUSIONS

- White linen for the tables
- Your supplied celebratory cake can be cut into canapé style slices and served on platters with tea and coffee (if this applies)
- Staffing

MINIMUM SPEND REQUIREMENTS

The Nielsen does not charge venue hire fees, however minimum spend requirements do apply. This means you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve The Nielsen exclusively for your event. Minimum spend requirements are available on request.

For children of 12 years and under, we can offer a reduced price of \$40, which will include a main meal, dessert of ice cream and non-alcoholic beverages for the duration of the event

Please note, an 8% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive. All card payments incur a 1.65% fee. A 15% surcharge applies on public holidays.



Substantial Buffet

Sample Menu

Sharing menu

Sonoma sourdough, butter (v)
Marinated olives (v/gf/df)*

To share

*Scallops sashimi, orange, snow peas and verjus
Burrata, prosciutto di Parma, fried bread
Grilled haloumi salad, green apple, celery,
walnuts, vinegar dressing (v/gf)*

*Catch of the Day, bok choy, potato vinaigrette,
fried capers, burnt lime
Braised lamb shoulder (gf/df)*

*Roast potatoes, garlic, rosemary (gf/v**)
Rocket, pecorino, pepitas (gf/v**)
Chef's selection of desserts*

*(v) vegetarian (gf) gluten 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 oysters, natural or white balsamic & shallot dressing (gf)
Beef tartare crostini
Cured salmon crostini, lemon mascarpone, chives
Tomato basil bruschetta
Goat's curd, beetroot, pistachio tartlet (v)
Parmesan, zucchini mini quiche (v)
Bacon, parmesan, chives mini quiche
Nduja crostini, pickled radish
Chicken liver pâté, pickled shallot, crostini
Mini panini, grilled zucchini, capsicum, romesco (v)

HOT CANAPÉS

Saffron & smoked cheddar arancini, rocket pesto (v)
Salt & pepper calamari, citrus aioli (gf)
Peri peri chicken skewers (gf)
Pork belly, chimichurri (gf)
Polenta chips, gorgonzola cream (v, gf)
Seared scallops, cauliflower, sauce vierge (gf)
Lamb kofta, minted yoghurt (gf)
Crumbed chicken breast, saffron & chive mayonnaise
Sweet potato, black sesame, sour cream tartlets (v)
Roast beef, horseradish & mustard sauce crostini

SUBSTANTIALS

Crumbed fish & chips, tartare sauce
Mini beef burgers, cheddar, onion jam, tomato
Risotto, mushrooms, pine nuts, chives (v, gf)
Risotto, Italian sausage, gremolata (gf)
Risotto, mussels, peas, saffron (gf)
Penne pasta, braised lamb ragu
Potato gnocchi, gorgonzola, sage (v)
Chicken cacciatore, soft polenta (gf)

DESSERT CANAPÉS

Apple crumble tartlets
Lemon meringue tartlets
Chocolate mousse tartlets, strawberry
Strawberry Chantilly tartlets
Cannoli, ricotta, pistachio, chocolate

From your selection, we will cater for at least 12 canapés and 2 substantials per person.

(v) vegetarian, (gf) gluten free

Please note: This is a sample menu only. Menus are subject to change.

Beverage Packages

PREMIUM BEVERAGE PACKAGE

INCLUDED IN SUBSTANTIAL BUFFET PACKAGE

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

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 4.5 hour duration of the function. Please note, these are sample beverage packages only. Beverages are subject to change.

DELUXE BEVERAGE PACKAGE

\$15 PER HEAD UPGRADE

Sparkling Wine (included)
NV La Riva Dei Frati Prosecco Treviso DOC Veneto, Italy

White Wine (please select one)
2017 Te Mata Sauvignon Blanc, Hawkes Bay, NZ
2018 Te Mata Chardonnay, Hawkes Bay, NZ

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

Red Wine (please select one)
2018 Te Mata Merlot Cabernets, Hawkes Bay, NZ
2018 Te Mata Syrah, Hawkes Bay, NZ

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

COCKTAIL STYLE PACKAGES

Alcoholic beverages are available on a consumption basis, provided the offering is pre-selected from our current a la carte wine list. Alternatively, the alcoholic beverage packages are available from \$60 per person, and will be served for the duration of the event.

SUPERIOR BEVERAGE PACKAGE

\$30 PER HEAD UPGRADE

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

White Wine (please select one)
2018 Gibson Riesling Eden Valley, SA
2017 Bollini Pinot Grigio Trentino DOC, Trentino, Italy
2017 Forest Hill 'Highbury Fields' Chardonnay Mount Barker, WA

Rosé (included)
2017 Chateau de L'Escarelle 'Chateau' Rose Provence, France

Red Wine (please select one)
2018 Pike & Joyce 'Rapide' Pinot Noir Adelaide Hills, SA
2016 Speri 'La Roverina' - Valpolicella Classico Superiore DOC Veneto, Italy
2017 Gibson 'Dirtman' Shiraz, Barossa Valley, SA

Beer (choose 2 full strength beers, both cider and light are included)

Peroni
James Boags
4 Pines Pale Ale
Nomads & SRG Coathanger Golden Ale
Sydney Cider
Cascade Light

Additional Information

SAMPLE ITINERARY

LUNCH (12.00PM-4.30PM)

| | |
|------------|---|
| 12:00 noon | Arrival of guests Beverages are served |
| 12:30 pm | Food service begins |
| 3:00 pm | Desserts are served |
| 4:15 pm | Bar to close |
| 4:30 pm | Conclusion of event |

PREMIUM UPGRADES

- 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 choice canapés \$9 per person, per selection
- Additional substantial \$11 per person, per selection
- 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)
- Grazing stations from \$10 per person
- The Nielsen flower arrangements available for \$120 for 6 x small neutral coloured arrangements. Available on request.

TAILORED PACKAGES

Our dedicated wedding coordinators are more than happy to assist when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing The Nielsen 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 floristry, transportation, entertainment, etc.

Please visit this [link](#) to view our current recommendations.

VENUE ACCESS

Please note, The Nielsen has limited disabled access and no disabled bathroom.

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 events@sydneyrestaurantgroup.com.au for more information or to arrange a viewing.

We look forward to hearing from you!

