



THE NIELSEN

Wedding Information Kit

CONGRATULATIONS ON YOUR ENGAGEMENT!

The Pavilion



Nestled amongst the trees with glimpses of Shark Beach, The Pavilion blends heritage coastal charm with modern elegance. This refreshed space offers a serene, setting in the heart of Nielsen Park, Vacluse. The Pavilion features a private bar & wrap around alfresco deck.

- Seated event up to 80 guests (without dancefloor)
- Seated event up to 60 guests (with dancefloor)
- Cocktail event up to 120 guests (weather permitting)

The Beach Club



Perched on the sandy shores of Shark Beach, The Beach Club is an intimate event space split into two areas with direct beach access. With a coastal, eclectic vibe, it's perfect for relaxed gatherings. The Beach Club top section features a private bar & alfresco deck.

- Cocktail event up to 90 guests

The Beach Club does not cater to seated events.

Our place on the harbour, your place to celebrate.

EXPERIENCE WATERSIDE DINING WITH
RELAXED ELEGANCE, WHERE OPEN HARBOUR
VIEWS AND SANDY SHORES SET THE STAGE
FOR YOUR PERFECT WEDDING RECEPTION.

The Pavilion combines heritage charm with modern
sophistication, offering a versatile space for intimate
gatherings or grand celebrations.

For a laid-back vibe, The Beach Club provides an
intimate setting on Shark Beach, complete with direct
beach access, a private bar, and an al fresco deck.

Our dedicated wedding coordinators ensure every
detail of your day is seamless and unforgettable.



Seated Event

CANAPES, 3 COURSES, SNACKS, SIDES AND BEVERAGES

September - March

MON-FRI \$189PP
SAT-SUN \$209PP

April - August

MON-FRI \$169PP
SAT-SUN \$189PP

Package includes premium alcoholic & non-alcoholic beverage packages for the event duration.

Our chefs have created a 3 course menu that will be served via alternate drop on the day, based on your pre-selection.



TWO CHEF'S CHOICE CANAPÉS

BREADS & SNACKS

Warm Seeded Sourdough, Sea Salt, Balsamic, Olive Oil (v, gfo)

Marinated Olives (ve,gf)

ENTRÉE- choice of two

Roasted Eggplant, Whipped Hummus, Mint, Pistachio Dukkah, Vincotto (ve, gf, n)

Handmade Burrata, XO Dark Soy, Crispy Shallots, Thai Basil Oil, Crostini (gfo)

Yellowfin Tuna Crudo, Yuzu, Seaweed, Shiso, Sesame Cracker (gf)

Spanner Crab, Toasted Brioche, Herb Mayo, Salmon Roe, Yuzu Sesame (gfo)

Wagyu Carpaccio, Pickled Chilli, Sicilian Olive, Crispy Basil, Olive Oil (gf, df)

MAINS - choice of two

Rosemary & Thyme Roasted Chicken, Chimichurri, Basil Oil (gf, df)

True North Sirloin, Salsa Verde, Baby Leek, Red Wine Jus (gf, df)

Cone Bay Barramundi, Blistered Cherry Tomatoes, Sicilian Olive, Romesco (gf, df)

Zucchini Cream Casarecce, Pea, Zucchini Blossom, Crispy Sage, Mint, Pecorino (v)

Sauteed Broccolini, Whipped Hummus, Dukkah, Chimichurri (ve, gf, n)

SERVED WITH SIDES OF:

Garden Leaf Salad, White Balsamic Dressing (ve, gf)

Herb Roasted Chats, Sea Salt, EVOO (ve, gf)

DESSERT - choice of 2

New York Honeycomb Cheesecake, Salted Caramel (v)

The Nielsen Tiramisu (v)

Berry Pavlova, Chantilly Cream, coulis (gf, v)

Or dessert canapes to replace seated dessert

UPGRADES

Children's Meals

(child's main, dessert & non-alcoholic beverage package)

MON-FRI \$40 PER CHILD | SAT-SUN \$44 PER CHILD

Service Meals

(main meal & non- alcoholic beverage package)

MON-FRI \$40 PER MEAL | SAT-SUN \$44 PER MEAL

Grazing Stations: cheese/antipasto/dessert.

More information available on request

(V) VEGETARIAN, (GF) GLUTEN FREE, (DF) DAIRY FREE

PLEASE NOTE: THIS IS A SAMPLE MENU ONLY. MENUS ARE SUBJECT TO CHANGE.

Cocktail Event

September - March

MON-FRI \$169PP
SAT-SUN \$189PP

April - August

MON-FRI \$155PP
SAT-SUN \$175PP

Package includes premium alcoholic & non-alcoholic beverage package for the event duration



PLEASE SELECT 8 CANAPÉS
(FROM COLD / HOT / DESSERT)
+ 2 SUBSTANTIALS

COLD CANAPÉS

Sydney Rock Oysters, Sherry Pepper Mignonette, Basil Oil (gf)
Tomato & Basil Bruschetta, Vincotto, Crostini (ve, gfo)
Chicken, Mango & Mint Rice Paper Roll, Nuoc Cham (df)
Vegetable Rice Paper Roll, Nuoc Cham (gf, ve, df)
Mortadella Crostini, Truffle Ricotta, Rocket, Sicilian Olive (gfo)
Roasted Rump Crostini, Whipped Goat Curd, Dijon Horseradish (gfo)
Spanner Crab, toasted brioche, herb mayo, salmon roe, yuzu sesame (gfo)
Grilled Halloumi Crostini, Basil Rocket Pesto, Cherry Tomato (v, gfo)
Caramelised Onion & Goat Cheese Tartlet (v)
Yellowfin Tuna Crudo, Shiso, Yuzu Sesame, Rice Cracker (gf, df)

HOT CANAPÉS

Pumpkin & Ricotta Quiche (v)
Spinach and Ricotta Quiche (v)
Porcini & Parsley Arancini, Pesto Mayo (v)
Panko Calamari, Citrus Aioli, Lemon
Lemon & Rosemary Chicken Skewer, Dukka (gf, df, n)
Veal Meatballs, Sugo, Pecorino (gf)
Grilled Prawn Skewers, Chipotle Butter, Chive (gf)
Beef Skewer, Thai Satay, Crushed Peanut (gf, df, n)
Harissa Lamb Sausage Roll, Pickled Tomato Relish
Chicken & Leek Pie, Whipped Goat Curd
Pumpkin & Spinach Calzone, Sugo, Chilli Oil (v)
Vegetable Curry Puff, Thai Sweet Chilli (v)
Crispy Pork Bao Bun, Dark Soy, Mixed Vegetables
Peaking Duck Spring Roll, Hoisin (df)
Tempura Zucchini Flowers, Chilli Honey, Pecorino, Sumac (v)
Fish Taco, Pickled Red Cabbage, Pico Di Gallo

SUBSTANTIALS

Beer Battered Hoki & Chips, Tartare, Lemon
Beef Slider, TN Burger Sauce, Cheese, Salad
Chicken Slider, Cheese, Lettuce, Aioli
Pork Slider, Pickled Slaw, Sticky Dark Soy
Wild Mushroom Risotto, Pine Nuts, Chives, Basil Oil (v, gf, n)
Roasted Pumpkin Risotto, Sage, Pecorino (v, gf)
Pot Roasted Mussels, Cherry Tomato, Ginger, Garlic, Chilli, Lime (gf, df)
Beef Cheek Ragu Rigatoni, Pecorino, Parsley
Farfalle Boscaiola, Parmesan, Chives
Soppressa Pizza, San Marzano, Fior Di Latte, Chilli Honey
Margarita Pizza, San Marzano, Fior Di Latte, EVOO (v)
Pork San Choy Bow, Lettuce Cup (df)

DESSERT

Warm Apple Crumble Tartlets (v)
Lemon Meringue Tartlets (v)
Strawberry & Cream Pavlova (gf, v)
Cannoli, Ricotta, Pistachio, Orange, Chocolate (v)
Banoffee Tartlet, Caramel, Cream, Chocolate, Banana (v)

UPGRADES

Additional chef's choice canapés

MON-FRI \$7PP, P/SELECTION | SAT-SUN \$7.70PP, P/SELECTION

Additional choice canapés

MON-FRI \$10PP, P/SELECTION | SAT-SUN \$11PP, P/SELECTION

Additional substantials

MON-FRI \$12PP, P/SELECTION | SAT-SUN 13.20PP, P/SELECTION

(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 IN PACKAGE

SPARKLING WINE (Included)

Frankie Sparkling, South-East Australia

WHITE WINE (Choice of one)

Quilty & Gransden Pinot Gris, Mudgee, NSW
Quilty & Gransden Chardonnay, Orange, NSW

ROSÉ

Wicks Estate Rosé, Adelaide Hills, SA

Inclusion of additional rosé

MON-FRI \$7 | SAT-SUN \$7.70

RED WINE (Choice of one)

Quilty & Gransden Pinot Noir, Orange, NSW
Quilty & Gransden Shiraz, Orange, NSW

BEER (Included)

Sydney Beer Co. Lager 4.5%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

UPGRADES

Cocktail on arrival - must be pre-ordered

MON-FRI \$18PP | SAT-SUN \$19.80PP

(1 COCKTAIL PER PERSON)

BYO wine & champagne (BYO spirits or beer not permitted)

MON-FRI \$16/BOTTLE | SAT-SUN \$17.60/BOTTLE

DELUXE BEVERAGE PACKAGE

MON-FRI \$15PP UPGRADE
SAT-SUN \$16.50PP UPGRADE

SPARKLING WINE (Included)

Wicks Estate Vintage Sparkling, Adelaide Hills, SA

WHITE WINE (Choice of one)

Wicks Estate Pinot Gris, Adelaide Hills, SA
Wicks Estate Chardonnay, Adelaide Hills, SA

Inclusion of second wine

MON-FRI \$5 | SAT-SUN \$5.50

ROSÉ (Included)

Wicks Estate Rosé, Adelaide Hills, SA

RED WINE (Choice of one)

Wicks Estate Pinot Noir, Adelaide Hills, SA
Wicks Estate Shiraz, Adelaide Hills, SA

Inclusion of second wine

MON-FRI \$5 | SAT-SUN \$5.50

BEER (Included)

Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtown' Pale Ale 4.8%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

SUPERIOR BEVERAGE PACKAGE

MON-FRI \$30PP UPGRADE
SAT-SUN \$33PP UPGRADE

SPARKLING WINE (Included)

Bandini Prosecco, Veneto, Italy
Upgrade to House of Arras 'Blanc de Blancs', Tasmania
MON-FRI \$8pp | SAT-SUN \$8.80PP

Inclusion of second wine

MON-FRI \$5 | SAT-SUN \$5.50

WHITE WINE (Choice of one)

Te Mata Estate Sauvignon Blanc, Hawkes Bay, NZ
Te Mata Estate Chardonnay, Hawkes Bay, NZ
Aquilani Pinot Grigio, Veneto, Italy

ROSÉ (Included)

'M' de Minuty, Côtes de Provence, France

RED WINE (Choice of one)

Storm Bay Pinot Noir, Coal River Valley, TAS
Te Mata Estate Syrah, Hawkes Bay, NZ
Te Mata Estate Cabernet Blend, Hawkes Bay, NZ

Inclusion of second wine

MON-FRI \$5 | SAT-SUN \$5.50

BEER (Choice of two)

Sydney Beer Co. Lager 4.5%
Asahi 'Super Dry' Lager 5.0%
Young Henry's 'Newtown' Pale Ale 4.8%
Young Henrys Cloudy Apple Cider 4.5%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

Fruit juices, soft drinks, still and sparkling water will be available as part of all packages.

Greycliffe House Ceremonies



CELEBRATE WITH A FEW DRINKS AND NIBBLES

**COCKTAILS, CHAMPAGNE & BEER AVAILABLE
ON A CONSUMPTION BASIS**

\$25pp for 3 x canapes.

Choose from:

Grilled Prawn Skewers, Chipotle Butter, Chive (gf)

Lemon & Rosemary Chicken Skewer, Dukka
(gf, df, n)

Beef Skewer, Thai Satay, Crushed Peanut (gf,df,n)

Harissa Lamb Sausage Roll, Pickled Tomato Relish

Caramelised Onion & Goat Cheese Tartlet (v)

Vegetable Rice Paper Roll, Nuoc Cham (gf, ve, df)

Chicken, Mango & Mint Rice Paper Roll, Nuoc Cham (df)

Pumpkin & Spinach Calzone, Sugo, Chilli Oil (v)

Vegetable Curry Puff, Thai Sweet Chilli (v)

Grilled Halloumi Crostini, Basil Rocket Pesto, Cherry Tomato (v, gfo)

**\$300 FLAT FEE FOR STAFF MEMBER TO FACILITATE THE
CEREMONY FOOD & BEVERAGE.**

Seated Event

SAMPLE ITINERARIES

LUNCH (12.00PM-4.30PM)*

12:00 noon	Arrival of guests Beverages and 2 chef's choice canapés served
12:30 pm	Guests are seated
12:40 pm	Orders are taken
12:50 pm	Bread and olives are served
1:20 pm	Entrées are served
2:10 pm	Mains are served with sides
2:55 pm	Speeches and celebratory cake cut (if applicable)
3:20 pm	Desserts are served (plated at tables or roving dessert canapés)
3:30 pm	Cake canapé slices are served on platters
3:40 pm	Espresso coffee & tea
4:15 pm	Last drinks
4:30 pm	Conclusion of event

DINNER (6.30PM-11.00PM)*

6:30 pm	Arrival of guests Beverages and 2 chef's choice canapés served
7:00pm	Guests are seated
7:10 pm	Orders are taken
7:20 pm	Bread and olives are served
7:50 pm	Entrées are served
8:40 pm	Mains are served with sides
9:25 pm	Speeches and celebratory cake cut (if applicable)
9:50 pm	Desserts are served (plated at tables or roving dessert canapés)
10:00 pm	Cake canapé slices are served on platters
10:10 pm	Espresso coffee and tea
10:45 pm	Last drinks
11:00 pm	Conclusion of event

*Sunday evening events must conclude
by 10.30pm



Cocktail Event

SAMPLE ITINERARIES



LUNCH (12.00PM-4.30PM)*

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|------------|---|
| 12:00 noon | Arrival of guests
Beverages are served |
| 12:15 pm | Canapé service to commence |
| 2:00 pm | Possible celebratory speeches or welcome
Food service to be paused during speeches, beverage service will continue |
| 3:00 pm | Supplied celebratory cake cut and served to guests (if applicable) |
| 3:30 pm | Espresso coffee and tea |
| 4:15 pm | Last drinks |
| 4:30 pm | Conclusion |

DINNER (6.30PM-11.00PM)*

- | | |
|----------|---|
| 6:30 pm | Arrival of guests
Beverages are served |
| 6:45 pm | Canapé service to commence |
| 8:30 pm | Possible celebratory speeches or welcome
Food service to be paused during speeches, beverage service will continue |
| 9:30 pm | Supplied celebratory cake cut and served to guests (if applicable) |
| 10:00 pm | Espresso coffee and tea |
| 10:45 pm | Last drinks |
| 11:00 pm | Conclusion |

*Sunday evening events must conclude by 10.30pm

Additional Information

Availability

The Pavilion is available for exclusive hire 7 days breakfast, lunch and dinner. Please note, all events that conclude after 10.00pm in the Pavilion will require the presence of a security guard. The associated cost will be added to the final bill.

The Beach Club is available for partial or exclusive hire 7 days. Functions must finish 1 hour after Sunset.

Minimum Spends

The Nielsen 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 The Nielsen for your reception. Minimum spend requirements are available on request.

Beverages On Consumption

We offer the option for beverages on consumption provided the beverages are preselected from the menu. Note a 10% surcharge applies on weekends. The Nielsen also allows BYO wine and champagne (BYO spirits or beer not permitted.) Corkage is \$16 p/bottle Mon - Fri & \$17.60 Sat & Sun.

Additional Inclusions

- Linen napkins
- White linen table cloths (Pavilion bookings only)
- Personalised printed menus with guest names to act as place cards
- Your celebratory cake can be cut into canapé style slices and served on platters with tea and coffee (there is no cakeage fee)

Entertainment

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

Tailored Packages

Our dedicated event coordinators are more than happy to please 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 florists, transport, music etc.

Ceremony Locations

There are a variety of ceremony spaces located within close proximity to The Nielsen. Please find some recommendations below:

- Greycliffe House
- Shakespeares Point
- Bottle and Glass Point
- Vaucluse House

Venue Access

The Nielsen is located at Shark Beach in Nielsen Park. You access the venue off Greycliffe Avenue in Vaucluse.

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.

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.