



THE NIELSEN

Private Events Information Kit

WEDDINGS | MILESTONE CELEBRATIONS | ENGAGEMENT PARTIES | MEDIA EVENTS

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, Vaucluse. 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.

The Beach Club is the perfect setting for cocktail-style celebrations. Please note, seated events are not available in this space.

THE KIOSK



Set right in the heart of Shark Beach, The Kiosk is a laid-back event space made for easygoing gatherings by the sea. With both indoor seating and an alfresco area, it's the perfect spot for everything from casual catch-ups to cocktail-style celebrations.

- Cocktail event up to 120 (Weather permitted)
- The Kiosk does not cater to seated events.





THE PAVILION



Seated Breakfast Events

MON-FRI \$70PP | SAT-SUN \$77PP

Hours: 7.30am-10.30am

(Tailored time frames available upon request)



TO SHARE

SEASONAL FRUIT PLATTERS

ASSORTED MINI DANISHES,
MUFFINS & CROISSANTS

CHOICE OF ONE MAIN

BACON & EGGS ON TOAST

2 poached free-ranged eggs, toasted sourdough, pepe saya cultured butter (gfo)

BUTTERMILK PANCAKE STACK

apple pie compote, maple syrup, fresh seasonal berries, crème fraîche (v)

COCONUT & CHIA BOWL

roasted coconut, fresh berries, maple granola, coconut yoghurt (ve)

THE NIELSEN BAKED EGGS

slow-cooked tomatoes, roasted capsicum, XO, goat cheese, Thai basil, toasted sourdough

(v) vegetarian (gf) gluten free (df) dairy free

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

Seated breakfast events only available in the Pavilion.

Children under 12 years:

MON-FRI \$35PP | SAT-SUN \$38.50PP

Cocktail Style Breakfast Events

MON-FRI \$70PP | SAT-SUN \$77PP

Hours: 7.30am-10.30am
(Tailored time frames available upon request)



FRESH & WARM ON ARRIVAL

Seasonal fruit platters

Assorted mini muffins, mini danishes & mini croissants

CHOICE OF 5 CANAPES

Zucchini & corn fritters, romesco (v)

Mini buttermilk pancakes,
seasonal berries, maple syrup (v)

Mushroom & onion quiche (v)

Cheese & bacon slider

Chia coconut yoghurt, seasonal berries
(ve, gf)

Smoked salmon, creme fraiche, chives,
crostini

Brioche french toast, maple syrup, honey (v)

Toasted banana bread, whipped butter (v)

Pig in blankets, pork chipotle,
streaky bacon (gf, df)

Vanilla tart, raspberry (v)

Mini muffins (v)

Smashed avo, beetroot hummus, crostini
(ve)

Fried egg blini, crème fraîche,
salmon roe, chives

Beetroot & goat cheese croquette, pesto
aioli (v)

Fresh salted pretzel, Pepe Saya butter (v)

(v) vegetarian (gf) gluten free (df) dairy free

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

This menu is only available for functions in
The Pavilion and The Beach Club.

Children under 12 years:
MON-FRI \$35PP | SAT-SUN \$38.50PP

Classic Shared Menu

MON-FRI \$95PP | SAT-SUN \$105PP
3 courses, snack & sides shared menu



TO START

SOURDOUGH
EVOO, sea salt, balsamic (ve)

HANDMADE BURRATA
romesco, EVOO, rocket (v)

ENTREE

DUCK LIVER PARFAIT
peach chutney, crostini, cornichon

ROASTED EGGPLANT
agrodolce, whipped hummus, mint,
pistachio dukkha (ve/gf)

MAIN

HANDROLLED GNOCCHI
rocket pesto, pea, zucchini blossom,
mint, pecorino, sage butter (v)

LEMON THYME ROASTED CHICKEN
chimichurri (gf,df,n)

ROASTED MARKET FISH
pickled fennel, cherry tomato coulis,
lemon (gf)

SIDES

ROASTED CHATS
EVOO, rosemary, sea salt (ve/gf)

GARDEN LEAF SALAD
white balsamic dressing (ve/gf)

DESSERT

THE NIELSEN TIRAMISÚ (v)

(v) vegetarian (gf) gluten free (df) dairy free

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

This menu is only available for functions in
The Pavilion.

Children under 12 years:
MON-FRI \$40PP | SAT-SUN \$44PP

Premium Shared Menu

MON-FRI \$105PP | SAT-SUN \$115PP
3 courses, snacks & sides shared menu



TO START

GRAIN SOURDOUGH
rosemary garlic EVOO, sea salt, balsamic (ve)

MARINATED OLIVES (ve/gf)

WILD MUSHROOM ARANCINI
aioli, pecorino (v)

HANDMADE BURRATA
romesco, EVOO, rocket (v)

ENTREE

DUCK LIVER PARFAIT
peach chutney, crostini, cornichon

YELLOWFIN TUNA CRUDO
preserved lemon, fennel, eschallot, chive, EVOO

ROASTED EGGPLANT
agrodolce, whipped hummus, mint, pistachio dukkha (ve/gf)

MAIN

HANDROLLED GNOCCHI
rocket pesto, pea, zucchini blossom, mint, pecorino, sage butter (v)

SLOW COOKED LAMB SHOULDER
tzatziki, mint (gf)

ROASTED MARKET FISH
pickled fennel, cherry tomato coulis, lemon (gf)

SIDES

ROASTED CHATS
rosemary, EVOO, sea salt (ve/gf)

GARDEN LEAF SALAD
white balsamic dressing (ve/gf)

DESSERT

THE NIELSEN TIRAMISÚ (v)

NEW YORK HONEYCOMB CHEESECAKE
salted caramel (v)

(v) vegetarian (gf) gluten free (df) dairy free

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

This menu is only available for functions in The Pavilion.

Children under 12 years:
MON-FRI \$40PP | SAT-SUN \$44PP

Premium Set Menu

MON-FRI \$125PP

SAT-SUN \$135PP

3 courses, snack & sides,
served alternate drop

TO START

SOURDOUGH

sea salt, extra virgin olive oil, balsamic (ve)

MARINATED OLIVES (ve/gf)

ENTREE (SELECT 2)

HANDMADE BURRATA

romesco, rocket, crostini, EVOO (gf/v)

YELLOWFIN TUNA CRUDO

preserved lemon, fennel, eschallot, chive, EVOO

ROASTED EGGPLANT

agrodolce, whipped baba ganoush, mint,
pistachio, pomegranate (ve/gf)

GRILLED WA OCTOPUS

Sicilian olive, potato, salsa verde (gf/df)

DUCK LIVER PARFAIT

peach chutney, toasted brioche, cornichon

ROASTED EGGPLANT

agrodolce, whipped hummus, mint, pistachio
dukkha (ve/gf)

MAIN (SELECT 2)

HANDROLLED GNOCCHI ROCKET PESTO

pea, zucchini blossom, mint, pecorino, sage
butter (v)

CONE BAY BARRAMUNDI

fennel, cucumber, mint, olive, cherry tomato
coulis, dukkha (n)

FREE RANGE CHICKEN

bbq zucchini, mint, harissa, tzatziki (gf/df)

JACK'S CREEK SIRLOIN

fried kipflers, broccolini, porcini & fino butter,
red wine jus (gf)(gf)

TASMANIAN SALMON

fennel & apple slaw, sesame leaf, shiso dressing
(gf)

MISO ROASTED PUMPKIN

dukkah, spinach, pickled onion, pepitas,
macadamia pesto (ve, gf)

SIDES

ROASTED CHATS

rosemary, EVOO, sea salt (ve/gf)

GARDEN LEAF SALAD

white balsamic dressing (ve/gf)

DESSERT (SELECT 2)

NEW YORK HONEYCOMB CHEESECAKE

salted caramel (v)

THE NIELSEN TIRAMISÚ (v)

VALRHONA CHOCOLATE TART

chocolate crumble, pistachio ice cream (v)

PEAR AND ALMOND TART

tonka bean chantilly, biscoff crumble,
Frangelico caramel (v)

VANILLA PANNA COTTA

poached strawberry and basil, strawberry gel,
coconut granola (v)

MANGO AND PASSIONFRUIT PAVLOVA

mascarpone cream, vanilla (v)

(v) vegetarian (gf) gluten free (df) dairy free

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

This menu is only available for functions in The
Pavilion.

Children under 12 years:

MON-FRI \$40PP | SAT-SUN \$44PP

Canape Menu

MON-FRI \$95PP

SAT-SUN \$105PP

7 canapés (hot, cold, dessert)
and 3 substantial.

1.5 servings per person, per selection

COLD CANAPES

Freshly shucked oysters, white balsamic
mignonette (gf)

Salmon rillettes tart, lemon mascarpone,
chives (gf)

Tomato & basil bruschetta (v) * **

Chicken, mango & mint rice paper roll, nuoc
cham (gf)

Pumpkin, ricotta & almond tart *

Spinach and ricotta quiche (gf)

Mortadella crostini, ricotta, olive *

Pesto roast vegetable skewers (gf)

Rare roast beef, rocket crostini, truffle cream

'Prawn toast', brioche, old bay mayo, celery,
yuzu sesame *

HOT CANAPES

Porcini & parsley Arancini, rocket pesto (v)

Salt and pepper calamari, citrus aioli (gf)

Lemon thyme chicken skewers (gf)

Beef & veal meatballs, sugo, parmesan (gf)

Polenta chips, romesco (gf/ve)

Grilled prawn skewers, salsa verde, lemon (gf)

Harissa lamb sausage roll *

Pumpkin and spinach calzone, sugo, chilli oil

Caramelised onion & goat cheese tart (v)

SUBSTANTIALS

Crumbed fish and chips, tartare sauce

Mini beef burgers, cheddar, onion jam, tomato *

Risotto, porcini, pine nuts, chives (gf/v) *

Risotto, pumpkin, basil (gf)

Busiate, mussels, nduja, cherry tomatoes *

Rigatoni pasta, beef cheek ragu, pecorino

Orecchiette, boscaiola, parmesan

Crumbed mini schnitzel, sugo, mozzarella

DESSERT CANAPES

Apple crumble tartlets

Lemon meringue tartlets

Selection of macaroons

Strawberry chantilly tartlets

Cannoli, ricotta, pistachio, orange, chocolate

(v) vegetarian (gf) gluten free (df) dairy free

* Dish can be made gluten-free on request

** Dish can be made dairy-free on request

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

Children under 12 years:

MON-FRI \$40PP | SAT-SUN \$44PP

Beverages

ALCOHOLIC BEVERAGES

On Consumption - provided the offering is preselected from the a la carte wine list.

*Note a 10% surcharge applies on weekends

Beverage Packages - our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu. Packages are listed on the next page.

BYO - 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.

NON-ALCOHOLIC BEVERAGES

Mon - Fri \$25pp | Sat & Sun \$27.50pp

Inclusive of still and sparkling mineral water, juice, soft drinks, espresso coffee



Beverage Packages – 4.5 HOUR DURATION

PREMIUM BEVERAGE PACKAGE

MON-FRI \$60PP | SAT-SUN \$66

SPARKLING WINE (Included)
Frankie Sparkling, South-Eastern Australia

WHITE WINE (Choice of one)
Quilty & Gransden Pinot Gris, Mudgee, NSW
Quilty & Gransden Chardonnay, Orange, NSW

ROSÉ
Wicks Estate Rosé, Adelaide Hills, SA
Additional Rose 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

DELUXE BEVERAGE PACKAGE

MON-FRI \$75PP | SAT-SUN \$82.50

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

BEER (Included)
Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtownner' Pale Ale 4.8%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

SUPERIOR BEVERAGE PACKAGE

MON-FRI \$90PP | SAT-SUN \$99

SPARKLING WINE (Included)
Bandini Prosecco, Veneto, Italy
Upgrade to House of Arras 'Blanc de Blancs',
Tasmania MON-FRI \$8 | SAT-SUN \$8.80

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

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
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 'Newtownner' Pale Ale 4.8%
Young Henry's Cloudy Apple Cider 4.5%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

UPGRADES

Cocktails on arrival - must be pre-ordered
MON-FRI \$18ea | SAT-SUN \$19.80ea

Extend Beverage Package Duration
MON-FRI \$15pp, p/hr | SAT & SUN \$16.50 pp, p/hr

Fruit juices, soft drinks, still and sparkling water included
Please note: This is a sample menu only. Menus are subject to change.

Additional Information

AVAILABILITY

The Pavilion is available for exclusive hire
7 days breakfast, lunch and dinner

The Beach Club is available for exclusive hire
7 days.

The Kiosk is available for exclusive hire
for dinner, 7 days, with bump-in from 5:30pm.
Earlier access may be available upon request
and prior approval.

MINIMUM SPENDS

Minimum spends & or venue hire fees apply.
Please speak to our dedicated events team

ENTERTAINMENT

You are welcome to organise a band or DJ
to perform during your event. They must
connect to PA system due to residential noise
guidelines and restrictions.

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 (there is no cakeage fee)

TAILORED PACKAGES

Our dedicated event coordinators are more than happy to tailor individual packages, where possible. Our front of house and kitchen team are flexible allowing The Nielsen to meet specific and personalised requests.

SUPPLIERS

We have a collection of professional suppliers we can recommend providing all your additional requirements such as florists, transport, styling & photography. We have no AV available. A screen or microphone will need to be sourced from a third-party supplier.

FEEES

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.

CONTACT US

One of our dedicated event coordinators would be delighted to meet with you to show you the space. Site visits are available Monday – Friday 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!

