

# Private Events & Weddings



THE FENWICK



Located on Balmain East's harbour foreshore, The Fenwick offers a quintessential Sydney dining experience in a historical setting with sweeping views from Barangaroo to the Sydney Harbour Bridge and Luna Park.

Its unique gallery space showcases works from local and international artists, creating the perfect ambiance for intimate events and gatherings.

Our dedicated events team will be on hand to guide you through the planning process, ensuring a seamless and successful event for you and your guests.



*Image by Lights Chaser*

# Seated Event

3 courses, snacks & sides

**Classic Menu**  
MON - FRI \$95PP  
SAT & SUN \$105PP

**Premium Menu**  
MON - FRI \$115PP  
SAT & SUN \$125PP

Our chefs have created a banquet menu which includes a 3 course menu designed for sharing.



## UPGRADES

### Children's Meals

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

Mon - Fri \$40p/child | Sat & Sun \$44 p/child

### Service Meals

(main meal & non-alcoholic beverage package)

Mon - Fri \$40p/child | Sat & Sun \$44 p/child

Grazing Stations: cheese/antipasto/dessert (on request)

## Classic Menu

### Tastes

Grain sourdough, sea salt, extra virgin olive oil (ve)  
Handmade burrata, zucchini, mint, pickled currants, hazelnuts (gf/v)

### Entrée — to share

Chicken liver parfait, corella pear chutney, brioche  
Roasted eggplant, agrodolce, whipped baba ganoush, mint, pistachio, pomegranate (ve/gf)

### Main Course — to share

Handmade gnocchi, saffron butter, zucchini blossom, tomato (v)  
Grilled market fish, caramelised zucchini, potato, olive, capers, salsa verde, mint (gf/df)  
Kurobuta pork collar, apple soubise, jus, chives (gf)

### Served with sides

Roasted chats, herbs, olive oil, sea salt (ve/gf)  
Garden salad, soft herbs, chardonnay dressing (ve/gf)

### Dessert — to share

Yuzu cheesecake, cumquat, almond crumble (gf/v)  
'The Fenwick' tiramisú (v)

## Premium Menu

### Tastes

Grain sourdough, sea salt, extra virgin olive oil (ve)  
Marinated Sicilian olives, citrus (ve/gf)  
'East 33' Sydney rock oysters, verjuice mignonette (gf/df)  
Caramelised onion and goat cheese croquettes (v)

### Entrée — to share

La Stella burrata, zucchini, mint, pickled currants, hazelnuts (gf/v)  
Ulladulla yellowfin tuna, ginger, yuzu, cucumber, puffed wild rice, kombu (gf/df)  
Roasted eggplant, agrodolce, whipped baba ganoush, mint, pistachio, pomegranate (ve/gf)

### Main Course — to share

Handmade gnocchi, saffron butter, zucchini blossom, tomato (v)  
Grilled market fish, caramelised zucchini, potato, olive, capers, salsa verde, mint (gf/df)  
Junee lamb shoulder, pistachio dukkah, pomegranate, lamb gravy (gf/df)

### Served with sides

Roasted chats, herbs, olive oil, sea salt (ve/gf)  
Garden salad, soft herbs, chardonnay dressing (ve/gf)  
Seasonal market greens, green goddess, lemon, olive oil, pistachio (v/gf)

### Dessert — to share

'The Fenwick' tiramisú (v)  
Yuzu cheesecake, cumquat, almond crumble (v/gf)

(v) vegetarian, (ve) vegan, (gf) gluten free, (df) dairy free  
(n) contains nuts

Please note: These are sample menus only.  
Menus are subject to change.

# Cocktail Event

MON - FRI \$95PP  
SAT & SUN \$105PP

From your selection, we will cater for 8 canapés and 2 substantials per person.



Image by Lights Chaser

A selection of 8 canapés (from cold, hot, dessert)  
+ 2 substantials

## COLD CANAPÉS

Sydney rock oysters, white balsamic mignonette (gf/df)  
Sydney rock oysters, green apple gel & cider vinegar (gf/df/nf)  
Cured salmon tartare, raspberries, dill, lime creme fraiche (gf)  
Tuna tartare, daikon, chives, soy and wasabi (gf/df)  
Marinated octopus "bruschetta" w cannellini beans, pickled onions (df)  
Red grape, goat cheese, pistachio dust, honey (gf)  
Micro slider, roast vegetable, ricotta and basil (v)  
Burrata, tomato & olives crostini (v)  
Asparagus, green pea and spinach frittata (v)  
Beef tartare, baby capers, green elk, parmesan, egg yolk gel (gf)  
Tofu, shitake mushroom dumplings (vg)  
Vegetarian Vietnamese rice paper rolls, sweet chilli sauce (vg)

## HOT CANAPÉS

Traditional falafel & hummus (vg)  
Kale, onion, chickpea fritters (vg)  
Mini pizza, tomato, garlic, oregano (vg)  
Mini pizza, tomato, mozzarella, pepperoni  
Kataifi, prawns, wasabi mayo (df)  
Eggplant, zucchini & pecorino tartlet (gf/v)  
Mini quiche, pancetta, shallot, smoked mozzarella (gf)  
Mini quiche, porcini mushroom & black truffle (gf/v)  
Potato, corn and manchego croquette (v)  
Roast pumpkin & ricotta arancini (v)  
Crumbed whiting, citrus mayo  
Glazed chicken skewer, mustard, sesame  
Lamb kofta, yogurt and mint  
Beef and red bean empanada, chipotle mayo  
Beef & red bean empanada, chipotle mayo

## SUBSTANTIALS

Ocean trout, celeriac, zucchini, mint (gf/df)  
Ocean trout, celeriac, zucchini and mint puree (gf/df)  
Snapper, tomato, capers, olives & lemon (gf/df)  
Angus beef tagliata, rocket, parmesan, balsamic vinegar (gf/df)  
Chicken and mushroom pie  
Creamy vegetarian pie (gf/df/v)  
Risotto Japanese pumpkin & sage (gf/vg)  
Risotto, pecorino, lime & black pepper (gf/v)  
Busiate w basil pesto & aged ricotta (v)  
Gnocchi w beef cheek ragu and parmesan cheese

## DESSERT

Lemon meringue pie  
Strawberries and mascarpone tartlet  
Traditional tiramisu  
Cannoli, ricotta, dark chocolate & orange zest  
Chocolate & raspberry crunchy  
Apple toffee (vg)

(v) vegetarian, (ve) vegan, (gf) gluten free, (df) dairy free, (n) contains nuts

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

## 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

# Grazing Stations

An interactive standalone station invites guests to engage and mingle while sampling an array of seasonal fresh produce. We have created 4 grazing stations for you to choose from.

## **Oyster Station**

Freshly shucked oysters with lemon & condiments (3 oysters per person)

Mon - Fri \$20pp  
Sat & Sun \$22pp

## **Charcuterie Station**

Prosciutto crudo, Mortadella, sopressa, cacciatore salami, marinated olives, selection of marinated vegetables, bread and condiments.

Mon - Fri \$20pp  
Sat & Sun \$22pp

## **Cheese Station**

A selection of local and international cheeses (4 cheeses) with condiments.

Mon - Fri \$20pp  
Sat & Sun \$22pp

## **Dessert Station**

A selection of desserts, cannoli, mousses, tarts and macarons.

Mon - Fri \$18pp  
Sat & Sun \$19.80pp

Min. of 20 guests. Tailored grazing stations are available upon request.



Image by Yasmina Nadine

# Beverages

## ALCOHOLIC BEVERAGES

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

\*Note a 10% surcharge is applicable 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.

## NON-ALCOHOLIC BEVERAGE PACKAGE

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

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



# Beverage Packages

## PREMIUM BEVERAGE PACKAGE

Mon - Fri \$60pp | Sat & Sun \$66pp

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 \$7pp | Sat & Sun \$7.70pp

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

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

## DELUXE BEVERAGE PACKAGE

Mon - Fri \$75pp | Sat & Sun \$82.50pp

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 \$5pp | Sat & Sun \$5.50pp

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 \$5pp | Sat & Sun \$5.50pp

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 \$90pp | Sat & Sun \$99pp

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 – Friuli Grave DOC Pinot Grigio Friuli, Italy

Inclusion of second wine  
Mon - Fri \$5pp | Sat & Sun \$5.50pp

ROSÉ *(Included)*  
'M' de Minuty Côtes de Provence AOC,  
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 \$5pp | Sat & Sun \$5.50pp

BEER *(Choice of two)*  
Sydney Beer Co. Lager 4.5%  
Young Henry's 'Newtown' Pale Ale 4.5%  
Young Henry's Natural Lager 4.2% (Included)  
Barossa Cider Co. Cider 4.5% (Included)  
Heaps Normal Quiet XPA <0.5% Non-alcoholic (Included)

Fruit juices, soft drinks, still and sparkling water will be available as part of all packages.  
Please note: These are sample menus only. Menus are subject to change without notice.

# Additional Information

## Capacity

**Sit Down Style**  
Up to 50 guests

**Cocktail Style**  
Up to 60 guests

## Availability

**Lunch 7 days** | 12.30pm - 4.30pm

**Dinner 7 days**  
Monday - Saturday | 6.30pm - 10.30pm  
Sunday | 6.30pm - 9.30pm

## Minimum Spends

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

## Tailored Packages

Our dedicated event 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 Fenwick 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 providers, etc. Available on request.

## Additional Inclusions

- Linen napkins
- 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

As there will be a la carte diners downstairs in the restaurant whilst you are hosting your event in the Gallery, there are no allowances for the use of amplified or live music, or a microphone. Background music will be provided by The Fenwick.

## Venue Access

The Fenwick is conveniently located adjacent to East Balmain Ferry Wharf, offering easy access for customers arriving by ferry. There is a bus stop right beside the venue. Street parking is available however, spaces are very limited.

The venue is equipped with a lift and a disabled access toilet.

Please note, The Fenwick does not accommodate wedding ceremonies.

## Visit Us

Site visits are available Monday – Friday by appointment.

Please contact us on (02) 9460 0048 or email [events@sydneyrestaurantgroup.com.au](mailto:events@sydneyrestaurantgroup.com.au) for more information or to arrange a viewing.

*Please note an 10% 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.*

