

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.





THE GALLERY

Set within a heritage sandstone building on Sydney's harbourfront, The Fenwick Gallery weaves history and artistry into one. With curated exhibitions, shifting light across its stone walls, and views that stretch to the Bridge and beyond, it offers an atmospheric setting for events that feel thoughtful, inspiring and unmistakably Sydney.

Seated: Up to 50

Cocktail: Up to 60

Seated Event

3 courses, snacks & sides

Classic Menu
MON - FRI \$99PP
SAT & SUN \$109PP

Premium Menu
MON - FRI \$119PP
SAT & SUN \$129PP

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)

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

Classic Menu

Tastes

Grain Sourdough, sea salt, extra virgin olive oil (ve)

Alto Misto Olives, citrus (ve, gf)

Heritage Beetroot Tart, orange, wasabi, cashew cream (v,gf)

Entrée — to share

Chicken Liver Parfait, corella pear chutney, brioche

Butternut Pumpkin, bergamot, labneh, raisin salsa, pomegranate, harissa oil, pepitas (v, gf, n)

Main Course — to share

Potato Gnocchi, oyster mushroom, XO chicken broth, truffle (l) (df)

Cone Bay Barramundi, fennel, braised leeks, peas, vongole, saffron emulsion (M) (gf)

1.2kg White Pyrenees Lamb Shoulder, salsa verde, pistachio, pomegranate, lamb jus (l) (gf, df, n)

Served with sides

Leaf Salad, tarragon dressing, chives (ve, gf)

Fries, aioli (v, df)

Dessert — to share

'The Fenwick' tiramisú (v)

Premium Menu

Tastes

Grain Bakery Sourdough, sea salt, extra virgin olive oil (ve)

Alto Misto Olives, citrus (ve, gf)

Handmade burrata, fennel, blood orange, extra virgin olive oil (gf,v,n)

Entrée — to share

Chicken Liver Parfait, corella pear chutney, brioche

Butternut Pumpkin, bergamot, labneh, raisin salsa, pomegranate, harissa oil, pepitas (v, gf, n)

Ora King Salmon Rillettes, feijoa, pickles, roe, brioche (l)

Main Course — to share

Potato Gnocchi, oyster mushroom, XO chicken broth, truffle (l) (df)

Cone Bay Barramundi, fennel, braised leeks, peas, vongole, saffron emulsion (M) (gf)

1.2kg White Pyrenees Lamb Shoulder, salsa verde, pistachio, pomegranate, lamb jus (l) (gf, df, n)

Served with sides

Leaf Salad, tarragon dressing, chives (ve, gf)

Fries, aioli (v, df)

Dessert — to share

'The Fenwick' Tiramisú (v,n)

Lemon Parfait, sable, curd, creme fraiche, vanilla, meringue

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (gf) gluten free (df) dairy free. An 10% gratuity applies to group bookings, a 10% weekend surcharge applies on Saturday & Sunday, a 15% surcharge applies on all public holidays

Cocktail Event

Our cocktail events are designed to create a relaxed and social atmosphere, encouraging guests to mingle while enjoying roaming canapés and beverages. Limited low-table seating may be available, however, cocktail tables are not included as part of the standard setup

MON - FRI \$99PP
SAT & SUN \$109PP

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



Image by Lights Chaser

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

*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

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (gf) gluten free (df) dairy free. An 10% gratuity applies to group bookings, a 10% weekend surcharge applies on Saturday & Sunday, a 15% surcharge applies on all public holidays

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

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

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
+ Additional Mon-Fri \$7 | 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

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
Inc. Second Wine Mon-Fri \$5 | 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
Inc. Second Wine Mon-Fri \$5 | Sat-Sun \$5.50pp
- BEER *(Included)*
Sydney Beer Co. Lager 4.5%
Sydney Brewery Pale Ale 5.0%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

SUPERIOR BEVERAGE PACKAGE

Mon - Fri \$90pp | Sat & Sun \$99pp

- SPARKLING WINE *(Included)*
Bandini Prosecco, Veneto, Italy
House of Arras 'Blanc de Blancs', Tasmania
Upgrade: Mon-Fri +\$8 | Sat-Sun +\$8.80
- WHITE WINE *(Choice of one)*
Aquilani Pinot Grigio, Veneto, Italy
Crowded House Sauvignon Blanc, Marlborough, NZ
Pedestal Chardonnay, Margaret River, WA
Inc. Second Wine Mon-Fri \$5 | Sat-Sun \$5.50pp
- ROSÉ *(Included)*
Provence Rosé, Provence, France
- RED WINE *(Choice of one)*
Lark Hill 'Regional' Pinot Noir, Canberra District, NSW
Poggio Anima Chianti, Tuscany, Italy
Rockbare Shiraz, Barossa Valley, SA
Inc. Second Wine Mon-Fri \$5 | 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)

UPGRADES

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

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.

Menus

All menus are provided as a sample guide only. Menu items are subject to change based on seasonal availability.

Additional Inclusions

- Linen napkins
- Your celebratory cake can be cut into canapé-style slices and served on platters (No cakeage fee)
- Printed menus featuring your event title can be arranged upon request

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

Please note a 10% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive.

Preferred Suppliers

We have a collection of professional suppliers we can recommend providing all your additional requirements such as florists, transport, styling & photography.

[Explore our trusted event suppliers here.](#)

