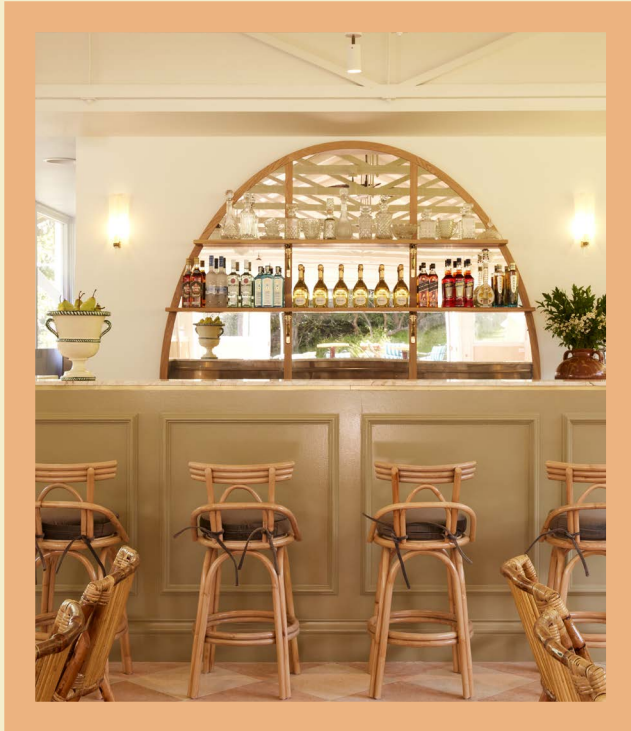




Private Events Information Kit

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.

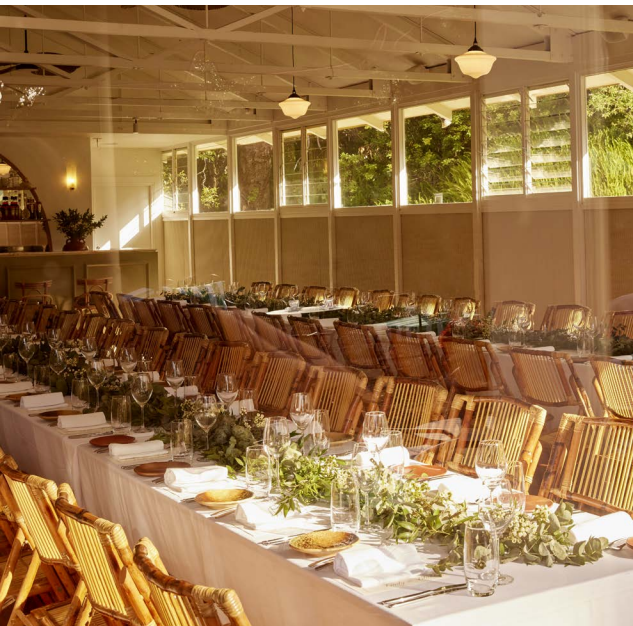
THE KIOSK



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 guests (weather permitting)
- The Kiosk does not cater to seated events.





THE PAVILION



THE KIOSK



Seated Breakfast Events

MON-FRI \$75PP | SAT-SUN \$85PP

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

Children under 12 years:

MON-FRI \$35PP | SAT-SUN \$38.5PP

Seated breakfast events only available in
the Pavilion.

Please note: This menu is provided as a
sample guide only. Menu items are subject
to change based on seasonal availability.

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

Cocktail Style Breakfast Events

MON-FRI \$75PP | SAT-SUN \$85PP

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)

Children under 12 years:

MON-FRI \$35PP | SAT-SUN \$38.5PP

Please note: This menu is provided as a
sample guide only. Menu items are subject to
change based on seasonal availability.

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

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

Classic Shared Menu

MON-FRI \$99PP | SAT-SUN \$109PP
3 courses, snack & sides shared menu



TO START

SOURDOUGH

Sea Salt, Aged Balsamic, Evoo (ve,gfo)

MARINATED OLIVES

Citrus, Rosemary (ve,gf)

ENTREE

ROASTED EGGPLANT

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

WAGYU CARPACCIO

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

MAIN

ZUCCHINI CREAM CASERECCCE

Pea, Zucchini Blossom, Fried Sage,
Mint, Pecorino (v)

ROASTED MARKET FISH

Blistered Cherry Tomato, Sicilian Olive,
Romesco (A) (gf,df)

ROSEMARY & THYME ROASTED CHICKEN

Chimichurri, Basil Oil (gf,df)

SIDES

ROASTED CHATS

EVOO, Rosemary, Sea Salt (ve,gf)

GARDEN LEAF SALAD

White Balsamic Dressing (Ve,Gf)

DESSERT

STRAWBERRY PAVLOVA

Chantilly Cream, Berry Coulis (v,gf)

Children under 12 years:

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

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

This menu is only available for functions in The Pavilion

Premium Shared Menu

MON-FRI \$109PP | SAT-SUN \$119PP
3 courses, snacks & sides shared menu



TO START

SOURDOUGH

Sea Salt, Aged Balsamic, Evoo (ve,gfo)

MARINATED OLIVES

Citrus, Rosemary (ve,gf)

YELLOW FIN TUNA CRUDO

Yuzu Sesame, Seaweed, Shiso,
Sesame Cracker (gf,df)

HANDMADE BURRATA

XO Dark Soy, Crispy Shallot,
Thai Basil Oil, Crostini (gfo)

ENTREE

ROASTED EGGPLANT

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

WAGYU CARPACCIO

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

SPANNER CRAB

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

SIDES

ROASTED CHATS

EVOO, Rosemary, Sea Salt (ve,gf)

GARDEN LEAF SALAD

White Balsamic Dressing (ve,gf)

MAINS

ZUCCHINI CREAM CASERECCCE

Pea, Zucchini Blossom, Fried Sage,
Mint, Pecorino (v)

ROASTED MARKET FISH

Blistered Cherry Tomato, Sicilian Olive,
Romesco (A) (gf,df)

SLOW COOKED LAMB SHOULDER

Red Wine Jus, Vincotto, Dukkah, Dill (gf,df,n)

DESSERT

STRAWBERRY PAVLOVA

Chantilly Cream, Berry Coulis (v,gf)

THE NIELSEN TIRAMISU (v)

Children under 12 years:

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

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

This menu is only available for functions in The Pavilion

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

Premium Set Menu

MON-FRI \$129PP

SAT-SUN \$139PP

3 courses, snack & sides,
served alternate drop

TO START

SOURDOUGH

Sea Salt, Aged Balsamic, Evoo (ve,gfo)

MARINATED OLIVES

Citrus, Rosemary (ve,gf)

ENTREE (SELECT 2)

ROASTED EGGPLANT

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

HANDMADE BURRATA

XO Dark Soy, Crispy Shallot,
Thai Basil Oil, Crostini (gf)

YELLOW FIN TUNA CRUDO

Yuzu Sesame, Seaweed, Shiso,
Sesame Cracker (gf,df)

SPANNER CRAB

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

WAGYU CARPACCIO

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

Children under 12 years:

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

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

This menu is only available for functions in The Pavilion

MAIN (SELECT 2)

SAUTEED BROCCOLINI

Whipped Hummus, Dukkah, Chimichurri
(gf,df)

ZUCCHINI CREAM CASERECCCE

Pea, Zucchini Blossom, Fried Sage,
Mint, Pecorino (v)

ROASTED MARKET FISH

Blistered Cherry Tomato, Sicilian Olive,
Romesco (A) (gf,df)

ROSEMARY & THYME

ROASTED CHICKEN
Chimichurri, Basil Oil (gf,df)

TRUE NORTH SIRLOIN

Salsa Verde, Broccolini,
Red Wine Jus (gf,df)

SIDES

ROASTED CHATS

Evoo, Rosemary, Sea Salt (ve,gf)

GARDEN LEAF SALAD

White Balsamic Dressing (ve,gf)

DESSERT (SELECT 2)

NEW YORK CHEESECAKE

Frangelico Caramel(v)

THE NIELSEN TIRAMISU (v)

VALHRONA CHOCOLATE TART

Chocolate Soil, Pistachio Gelato (v)

PEAR & ALMOND TART,

Biscoff Crumble,
Vanilla Bean Gelato (v)

VANILLA PANNACOTTA

Poached Strawberry & Basil, Mixed
Berry Gel, Coconut Granola (v,gf,n)

STRAWBERRY PAVLOVA

Chantilly Cream, Berry Coulis (v,gf)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

Canape Menu

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

7 canapés (hot, cold, dessert)
and 3 substantial.
1.5 servings per person, per selection

COLD CANAPES

Sydney Rock Oyster, Red Wine Vinegar
Mignonette, Lemonl (A) (gf,df)

Tomato & Basil Bruschetta,
Vincotto, Crostini (ve,gf)

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

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

Mortadella Crostini, Truffle Ricotta,
Rocket, Sicilian Olive (gfo)

Roasted Rump Crostini,
Whipped Goat Curd, Dijon Horseradish (gfo)

Spanner Crab, Toasted Brioche, Creme
Fraiche, Salmon Roe, Dill (A) (gfo)

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

Goat Cheese Tartlet, Caramelised Onion (v)

Yellow Fin Tuna Tartare, Sesame Cracker,
Spicy Mayo, Umami Glaze (A) (gf,df)

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

Please note: This menu is
provided as a sample guide only.
Menu items are subject to change
based on seasonal availability.

HOT CANAPES

Pumpkin & Ricotta Quiche (v)

Spinach & Ricotta Quiche (v)

Porcini & Parsley Arancini, Pesto Mayo (v)

Panko Calamari, Citrus Aioli, Lemon (df)

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

Veal Meatball, Sugo, Pecorino

Grilled Prawn Skewer, Chipotle Butter, Chivesgf

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 Vegetable

Peking Duck Spring Roll, Hoisin Sauce (df)

Tempura Zucchini Flower, Chilli Honey,
Pecorino, Sumac (v)

Fish Taco, Pickle Red Cabbage, Pico De Gallo (df)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian
(ve) vegan (gf) gluten free (df)dairy free (n) contains nuts (s) contains
sesame. A 12% surcharge applies on weekends. A 15% surcharge
applies on public holidays.

SUBSTANTIALS

Beer Batter Hoki & Chips, Tartare, Lemon (df)

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,n)

Roasted Pumpkin Risotto, Sage, Pecorino (v,n)

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

Margherita Pizza, San Marzano,
Fior Di Latte, EVOO (v)

Pork San Choy Bow, Lettuce Cup (v, gf)

DESSERT

Warm Apple Crumb Tartlets (v)

Lemon Meringue Tartlets (v)

Strawberry & Cream Pavlova (v,gf)

Cannoli, Ricotta, Pistachio, Orange, Chocolate (v)

Selection of Macarons

Beverages

ALCOHOLIC BEVERAGES

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

*Note a 12% 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.)

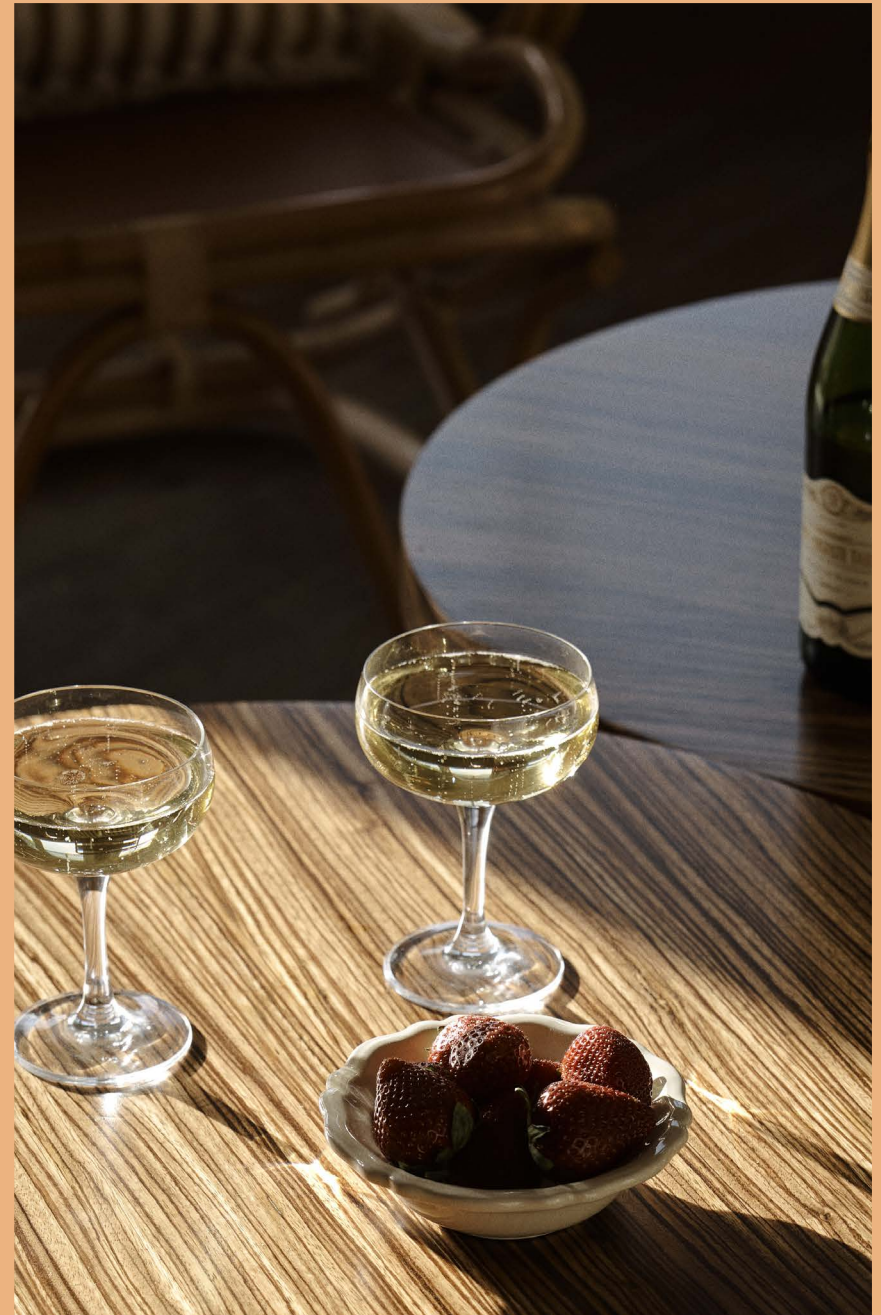
Mon - Fri: \$18 p/bottle

Sat & Sun: \$18.80

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%

Sydney Beer Co. Pale Ale 5.0%

Heaps Normal Quiet XPA <0.5% Non-alcoholic

SUPERIOR BEVERAGE PACKAGE

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

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 Choice

Pedestal Chardonnay, Margaret River, WA Choice

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 'Newtown' Pale Ale 4.8%

Young Henrys 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

Bands and DJs are welcome, with all sound
connected through the venue's PA system and
speakers to comply with noise regulations.

ADDITIONAL INCLUSIONS

- Linen napkins
- White linen table cloths
(Pavilion bookings only)
- 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

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. AV package available on request
including TV, microphone.

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

FEES

Please note an 10% gratuity applies to the final
bill (not included within the minimum spend
requirement). Pricing is GST inclusive. 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 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@srghospitality.com.au for more
information or to arrange a viewing. We look
forward to hearing from you!

