



SYDNEY BEACH CELEBRATIONS

Sophisticated | Seaside | Splendour



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FINE DINING

PACKAGE *inclusions*

Dedicated Function Coordinator

On the Day Function Manager

Professional Bar & Wait Staff

4m x 4m White Dancefloor

Gift Table, Cake Table & Cake Cutting Knife
Twinings Tea & Italian Espresso Coffee Station

All Crockery, Cutlery & Glassware

White Linen Table Cloths & Napkins

Complimentary Welcome Sign

Wishing Well for Cards & Wishes

In-House AV Equipment & Cordless Microphones

Additional Fees include:

Venue Hire

Crew & Kids - \$60.00 each inc Food & Drinks

Security (when required) - \$66.00 P/Hour (min. 4hrs)

FUNCTION PACKAGES

COCKTAIL

6 Gourmet Canapes
& 2 Substantial Canapes

\$70.00 P/Person

FEAST

Seated Feast to Share
of 2 Mains & 3 Sides, Bread & Butter

\$75.00 P/Person

GRAZING STATION

1 Luxury Grazing Food Station

\$90.00 P/Person

FINE DINING

2 Course Alternate Serve
Entree & Main Meal, Bread & Butter

\$80.00 P/Person

VENUE *information*

HOW TO BOOK

When you decide to book your event at Horizons, please email your event coordinator who will prepare and send you a Booking Agreement outlining your function date, timing and package pricing & inclusions.

To Book: Venue Hire paid & sign Booking Agreement
Function Deposit: \$3,000 due 6 Weeks from Booking
Final Payment: 2 Weeks before Function Date

SELECTING A PACKAGE

Some function packages lend themselves better to certain celebrations. First decide if you want to have a seated celebration or a casual cocktail style party. You can change your mind after booking but please note that all functions require a function package in addition to a beverage package or bar tab (where the minimum spend applies).

ARRIVAL TIMES & EXCLUSIVITY

When you book Horizons, you have exclusive use for your function timeframe. Our venue can operate more than one function per day or evening. Your start and finish times are clearly stated on your Booking Agreement.

VENUE CAPACITY

You have exclusive use for the whole venue for the booking day and time outlined in your Booking Agreement. Your wedding coordinator will assist you with formulating the perfect floorplan and seating arrangement

| | BEACHSIDE | DINING ROOM | FULL VENUE |
|------------------------------|-----------|-------------|------------|
| ROUND TABLES | 60 | 120 | 250 |
| TRESTLE TABLES | 60 | 150 | 265 |
| ROUNDS & TRESTLES | - | 150 | 240 |
| COCKTAIL STYLE | 150 | 200 | 350 |

PRICING MINIMUM SPEND & VENUE HIRE

| 2022 | FRIDAY | SATURDAY | SUNDAY |
|-------------------------|----------|----------|---------|
| 8:00AM - 3:00PM | | | |
| Venue Hire | \$1,750 | \$1,980 | \$1,500 |
| Minimum Spend | \$7,750 | \$8,500 | \$7,750 |
| 4:00PM - 12:00AM | | | |
| Venue Hire | \$1,750 | \$1,980 | \$1,500 |
| Minimum Spend | \$12,250 | \$14,000 | \$9,300 |

BEVERAGE PACKAGES

BRONZE

\$55 P/PERSON - 5 HOURS

\$15 P/PERSON - 1 HOUR EXT

Horizons Signature Guava Bellini

Boutique Wines

From Red Cliffs, Victoria

Morgans Bay Brut Cuvee

Morgans Bay Sauvignon Blanc

Morgans Bay Chardonnay

Morgans Bay Shiraz Cabernet

Tap Beers

Carlton Draught, Pure Blonde, Fat Yak

Bottled Light Beer

Soft Drinks

Coke, Diet Coke, Lemon Squash,
Ginger Ale, Tonic & Soda Water

Juices

Guava, Apple & Orange

SILVER

\$65 P/PERSON - 5 HOURS

\$20 P/PERSON - 1 HOUR EXT

Horizons Signature Guava Bellini

Redbank Prosecco

King Valley, Victoria

Twin Islands Sauvignon Blanc

Marlborough, New Zealand

La Petite Maison 'Saint Rose'

Languedoc, France

Langmeil The Long Mile Shiraz

Eden Valley, South Australia

Tap Beers

Carlton Draught, Pure Blonde, Fat Yak

Bottled Light Beer

Soft Drinks

Coke, Diet Coke, Lemon Squash,
Ginger Ale, Tonic & Soda Water

Juices

Guava, Apple & Orange

GOLD

\$75 P/PERSON - 5 HOURS

\$25 P/PERSON - 1 HOUR EXT

Horizons Signature Guava Bellini

Jansz Cuvee

Tasmania

Forest Hill Sauvignon Blanc

Mount Barker, Western Australia

Domaine Roquefeuille 'Amalia'

Provence, France

Forest Hill Shiraz

Mount Barker, Western Australia

Opawa Pinot Noir

Marlborough, New Zealand

Tap Beers

Carlton Draught, Pure Blonde, Fat Yak

Bottled Light Beer

Soft Drinks

Coke, Diet Coke, Lemon Squash,
Ginger Ale, Tonic & Soda Water

Juices

Guava, Apple & Orange

BRONZE

\$42 P/BOTTLE

\$8 P/GLASS

Boutique Wines
From Red Cliffs, Victoria

Morgans Bay Brut Cuvee
Morgans Bay Sauvignon Blanc
Morgans Bay Chardonnay
Morgans Bay Shiraz Cabernet

Tap Beers - \$8.00 Each
Carlton Draught, Pure Blonde, Fat Yak

Bottled Light Beer - \$7.00 Each

Soft Drinks - \$4.50 Each
Coke, Diet Coke, Lemon Squash,
Ginger Ale, Tonic & Soda Water

Juices - \$5.00 Each
Guava, Apple & Orange

SILVER

\$49 P/BOTTLE

\$10 P/GLASS

Redbank Prosecco
King Valley, Victoria

Twin Islands Sauvignon Blanc
Marlborough, New Zealand

La Petite Maison 'Saint Rose'
Languedoc, France

Langmeil The Long Mile Shiraz
Eden Valley, South Australia

Tap Beers - \$8.00 Each
Carlton Draught, Pure Blonde, Fat Yak

Bottled Light Beer - \$7.00 Each

Soft Drinks - \$4.50 Each
Coke, Diet Coke, Lemon Squash,
Ginger Ale, Tonic & Soda Water

Juices - \$5.00 Each
Guava, Apple & Orange

GOLD

\$55 P/BOTTLE

\$12 P/GLASS

Jansz Cuvee
Tasmania

Forest Hill Sauvignon Blanc
Mount Barker, Western Australia

Domaine Roquefeuille 'Amalia'
Provence, France

Forest Hill Shiraz
Mount Barker, Western Australia

Opawa Pinot Noir
Marlborough, New Zealand

Tap Beers - \$8.00 Each
Carlton Draught, Pure Blonde, Fat Yak

Bottled Light Beer - \$7.00 Each

Soft Drinks - \$4.50 Each
Coke, Diet Coke, Lemon Squash,
Ginger Ale, Tonic & Soda Water

Juices - \$5.00 Each
Guava, Apple & Orange

BAR TAB PRICELIST

Custom make your own beverage list.
Minimum spend \$3,000
for a 5 hour function.

SPIRITS

| | | |
|-----------------|----------|---------|
| Standard Spirit | \$95.00 | P/700mL |
| | \$10.00 | P/Drink |
| Premium Spirit | \$125.00 | P/700mL |
| | \$12.00 | P/Drink |

COCKTAILS

| | | |
|----------------|---------|---------|
| Guava Bellini | \$10.00 | P/Drink |
| OJ Mimosa | \$10.00 | P/Drink |
| Aperol Spritz | \$15.00 | P/Drink |
| Mojito | \$15.00 | P/Drink |
| Lychee Martini | \$15.00 | P/Drink |

COCKTAIL *party*

GOURMET CANAPES YOUR CHOICE OF 8

Mozzarella & Basil Arancini Bites w Citrus Aioli
Crunchy Thai Marinated Barramundi w Housemade Chilli Jam
French Crepes of Peking Duck w Shallot, Cucumber & Spiced Plum
Spoons of Prawn & Green Mango Salad w Lemongrass & Lime
Thai Sesame Chicken w Sweet Chilli
Tempura King Prawns & Vegetables w Ponzu
Spinach & Ricotta Cigars w Lemon Sumac
Lemon Thyme & Parmesan Crusted Chicken w Lemon Aioli
Thai Spiced Atlantic Salmon Bites w Fresh Lime & Young Coconut
Middle Eastern Lamb Kofta w Mint Yoghurt & Pomegranate
Croستini of King Island Beef w Horseradish & Beetroot Confit
Salmon Pastrami Skewers w Lemon Chilli Oil & Pickles
Spiced Spear Squid w Coriander & Sriracha Mayo
Artisan Ciabatta Bites w Artichoke, Prosciutto & Rocket
Kataifi-Wrapped Prawns w Ouzo Mayo
Firecracker Salmon & Baby Spinach Spring Rolls w Lime, Sesame & Soy
Potato Rosti w Sugar Cured Atlantic Salmon & Avocado
Baby Crumbed Whiting w Caper Tartare
Cheeseburger Spring Rolls w Dijon & Dill Pickles
Lemon Pepper Chicken Souvlaki w Citrus Tzatziki
Greek Lamb Souvlaki w Citrus Tzatziki



SUBSTANTIAL CANAPES YOUR CHOICE OF 2

Pita Wraps of Pulled Greek Lamb Shoulder w Minted Tzatziki
Outback Wagyu Burger w Stone Fruit Chutney
Mini Buttermilk Fried Chicken Burgers w Slaw & Sriracha Mayo
Petite Hot Dogs w Chorizo, Double Cheese & American Mustard
Vietnamese Banh Mi of Peking Duck w Crunchy Slaw
Pork Belly Bao Buns w Chilli Jam, Salted Cucumber & Coriander
Rustic Butter Chicken Pies w Minted Yoghurt
Petite Beef Wellingtons w Mushroom, Prosciutto & Horseradish
Tempura Lobster Sliders w Coconut Chilli Mayo & Baby Chervil
Bamboo Cones of Crunchy School Prawns w Citrus Mayo
Rice Paper Rolls of Scallop & Prawn w Coconut, Coriander & Chilli
Shots of Lemongrass, Chilli & Ginger Chicken in Tom Kha Soup

SUSHI

Your choice of 5 varieties,
served w Pickled Ginger, Wasabi & Soy

Sushi & Sashimi Varieties
Chicken Katsu & Avocado Sushi
Cooked Tuna & Cucumber Sushi
Peking Duck Sushi & Coriander Sushi
Teriyaki Chicken & Cucumber Sushi
Sashimi Salmon & Cucumber Sushi
Tuna Sashimi
Hiramasa Sushi
Snapper Ceviche
Aburri Atlantic Salmon
Inari Sushi Tofu Pockets
Assorted Vegetarian Sushi
Bean Curd Sushi Pin Wheel

YUM CHA TROLLEY

Your choice of 5 varieties served from
Yum Cha Trolleys w Chopsticks, Soy & Chilli

Dumpling Varieties
Har Gow
Beef Dim Sims
Pork & Chive Wontons
Chicken Siu Mei
Scallop Siu Mei
Five Spice Duck Wontons
Vegetarian Gyoza
Peking Duck Spring Rolls
Mini Chicken Spring Rolls
Mini Vegetarian Spring Rolls
Steamed Pork Buns

ANTIPASTO

Berkshire Brandy & Apricot Baked Ham
Trio of Gourmet Housemade Dips
Imported Cured Meats of Salami & Prosciutto
French Brie, Vintage Cheddar & Gorgonzola
Greek-style Marinated Kalamata Olives
Flame Grilled Mixed Vegetables
Assorted Mustards
Rustic Bread Medley

SOUVLAKI BAR

Greek-Style Chicken Skewers
Skewers of Lamb Tenderloin
Vegetable & Halloumi Kebabs
Housemade Citrus Tzatziki
Village Greek Salad
Warm Pita Breads

MEXICAN FIESTA

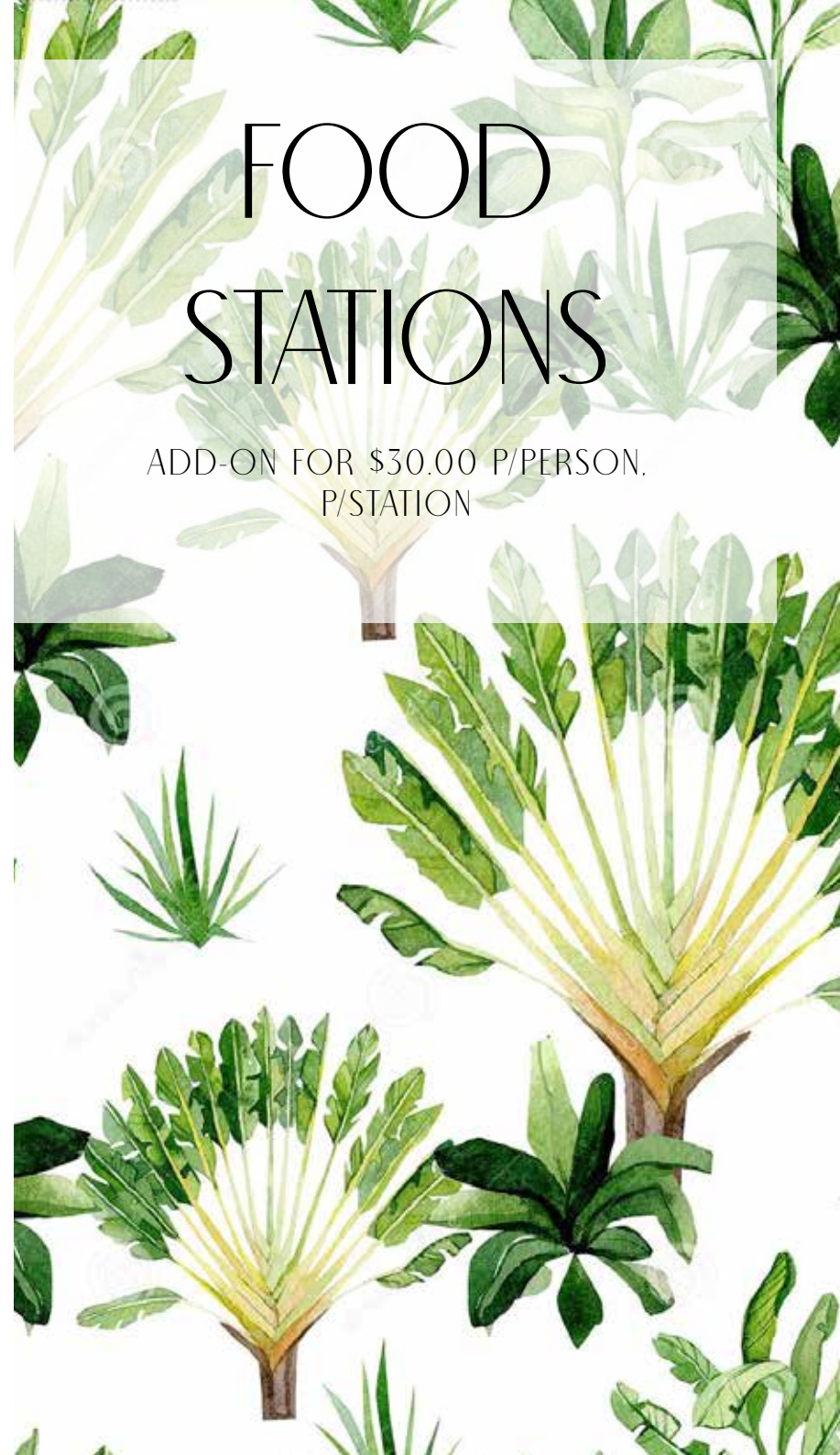
Tacos & Tortilla Chips
Beef & Bean Mince
Smokey Chipotle Chicken
Lime & Coriander Guacamole
Tomato, Cucumber & Onion Salsa
Cheese, Lettuce & Sour Cream

OUTBACK

Toasted Slider Buns & Baby Baguettes
Flame Grilled Angus Beef Burger Patties
Gourmet Chicken Sausages
Lettuce, Garden Tomato & Cheddar
Beer Battered Onion Rings
Accompanied by Assorted Condiments

FOOD STATIONS

ADD-ON FOR \$30.00 P/PERSON,
P/STATION



luxe GRAZING STATIONS

SYDNEY

MAINS

Freshly Shucked Sydney Rock Oysters
Spencer Gulf King Prawns
Whole Atlantic Salmons w Kaffir Lime Vinaigrette
Chilled King Island Beef Eye Fillets

SALAD BAR

Grapefruit, Fennel & Cucumber w Black Sesame
Baby Cos Wedges w Citrus Yoghurt Dressing
Wild Rocket, Parmesan & Pancetta

ACCOMPANIMENTS

Mignonette Dressing
Citrus Seafood Dressing
Tarragon Bearnaise Sauce

MIDDLE EASTERN

MAINS

Lamb Shoulders w Vine Leaves, Pistachios & Pomegranate
Ocean Trout & Roasted Cabbage w Sugar Mustard Vinaigrette
Za'atar & Sumac Spiced Pumpkin Wedges
Chickpea Falafels w Tarator

SALAD BAR

Pearl Cous Cous w Craisins, Smoked Paprika & Lemon
Chilled Watermelon, Bulgarian Fetta & Fresh Mint
Fattoush w Radish, Herbed Labneh & Pita

ACCOMPANIMENTS

Roasted Eggplant Babganoush w Kumera Crisps
Loaded Labneh w Dill
Spiced Pita Breads

AMALFI

MAINS

Citrus-Brined Chicken w Sage & Preserved Lemon
Spaghettoni w Lemon, Olive Oil & Fresh Chilli

SALAD BAR

Tuscan Panzanella w Heirloom Tomato & Sesame Bagels
Heirloom Tomato & Bocconcini Caprese Salad
Amalfi Salad of Fennel, Orange, Cucumber & Raddish

CROSTINI BAR

Bruschetta Toasts with accompaniments of
Cured Meats, Antipasto Vegetables,
Imported Cheeses, Garlic Oil & Basil Pesto

ACCOMPANIMENTS

Artisan Bread Roll Selection
Cultured Butter w Sea Salt
Modena Balsamic & Extra Virgin Olive Oil



THESE STATIONS ARE DESIGNED TO BE ENJOYED IN
A CASUAL ENVIRONMENT. THEY ARE NOT FOR FORMAL
SEATING SETTINGS.



MAINS YOUR CHOICE OF 2

Whole King Island Beef Eye Fillet w Tarragon Bearnaise
Slow Cooked Grass Fed Beef Short Ribs w Red Wine Jus
Wagyu Beef Tagliata w Green Peppercorns & Spiced Aioli

Slow Cooked Millyhill Lamb on the Bone w Oregano & Preserved Lemon
Lamb Shoulder & Vine Leaves w Pistachios & Pomegranate
Sovereign Slow Roasted Lamb w Baby Pea & Pecorino

Twice Cooked Pork Belly w Coriander, Peanuts & Sesame
Crumbed Pork Cutlets w Crispy Capers & Grana Padano

Lemon Thyme & Parmesan Chicken w Aioli & Scorched Lemon
Citrus-Brined Mediterranean Chicken w Tarragon Butter

Roasted Macadamia Crusted Atlantic Salmon w Citrus Buerre Blanc
Thai Spiced Atlantic Salmon w Lemongrass, Finger Lime & Young Coconut

Cone Bay Barramundi w Heirloom Tomato & Caper Salsa
Crunchy Thai Marinated Whole Barramundi w Chilli Jam
Line Caught Snapper w Sicilian Caponata

SIDES YOUR CHOICE OF 3

SALADS

Village Greek Salad w Fetta & Oregano
Butter Lettuce w White Nectarine, Lime & Ginger Dressing
Rocket, Pear & Reggiano Salad w Aged Balsamic
Tuscan Panzanella Salad w Heirloom Tomato & Sesame Bagels
Baby Cos Caesar w Crisp Prosciutto & Shaved Grana Padano
Heirloom Tomato Salad w Fennel Fronds, Goats Cheese & Crispy Olives
Cucumber, Za'atar, Lambs Lettuce & Lemon Vinaigrette
Fattoush Salad w Watermelon Radish, Herbed Labneh & Pita

VEGETABLES

Pomme Chats, Roasted Garlic, Rosemary & Lemon Oil
Eggplant & Romano Pepper Schnitzels w Tangy Tarator
Dutch Carrot Medley & Hasselback Beetroots w Lime Leaf Butter
Zucchini & Squash, Holy Goat's Curd, Chilli Seed & Mint
Crunchy Corn Ribs w Smoked Paprika Yoghurt
Baked Whole Cauliflower w Sicilian Olives, Chilli & Tahini
Salt Roasted Pontiac Potatoes w Crispy Salt Bush & Sour Cream
Fingerling Potatoes, Salsa Verde, Curry Leaf Mayo & Fresh Herbs
Salt Baked Butternut Squash, Fig Leaf Oil, Yoghurt, Cumin & Pepitas

FEAST
at the table



ENTREE YOUR CHOICE OF 2

Pork Belly, Paradise Pear & Native Muntrie Berry Glaze

Wild Caught King Prawns w Avocado, Campari & Native Finger Lime

Tangerine Duck Breast w Fig & Tempura Samphire

Herb Crusted Lamb w Honey & Fetta Phyllo Bon Bon

Slow-Cooked Chicken Roulade w Wild Honey & Fragrant Rosemary

Marmalade Roasted Atlantic Salmon w Citrus & Fennel Salad

Pan Seared Hiramasa Kingfish w Green Goddess & Zucchini

King Island Beef Wellington w Mushroom, Prosciutto & Horseradish

Four Cheese Ravioli w Crispy Sage & Aged Parmesan (V)

Caprese Salad Tart w Fresh Fig & Baby Basil (V)

Provolone & Mushroom Arancini w Thyme & Garlic Emulsion (V)

ENTREE ACCOMPANIED BY WARM BREAD & FARMHOUSE BUTTER

MAIN YOUR CHOICE OF 2

King Island Beef Short Ribs w Field Mushroom & Red Wine Jus
Grain-Fed Black Angus Eye Fillet w Charcoal Butter

Millyhill Lamb, Herb Crusted w Sumac & Yoghurt
Persian Spiced Lamb Shanks w Pomegranate & Pistachio

Crisp Pork Belly w Macademia Roasted Cauliflower
Date & Za'tar Sticky Pork w Kasha & Craisins

Parmesan & Thyme Crusted Chicken Supreme w Lemon Aioli
Citrus-Brined Mediterranean Chicken w Tarragon Butter

Herb & Nut Crusted Salmon w Citrus Beurre Blanc
Cone Bay Barramundi w Caper, Olive & Tomato Salsa
Line-Caught Snapper w Campari & Lemon

Char-Grilled Mediterranean Vegetable Stack w Basil Pesto (V)
Housemade Lasagne w Ricotta, Leek, Brie & Grana Padano (V)
Roasted Eggplants, Tomato & Fetta Salad w Chilli Yoghurt (V)

MAINS SERVED W FLAKE SALTED BABY CHATS & HERB SALAD

OPTIONAL EXTRAS

ARRIVAL PLATTERS

Shared Platters are \$150.00 P/Platter

Mediterranean Mezze

Marinated Olives & Mixed Nuts, Grilled Antipasto Vegetables,
Dips of Hommus & Smokey Eggplant Babaganoush, Pickled Turnips,
Finger Peppers & Pita Triangles

Charcuterie & Cheese

Artisan Burrata, King Island Brie & Vintage Cheddar,
Cured Meats, Quince Paste, Muscatels & Assorted Crackers

SHARED SIDES

We recommend 2 per table for Fine Dining Celebrations

| | |
|---|----------------|
| Beer-Battered Chunky Fries w Aioli | \$15.00 P/Bowl |
| Fingerling Potato Chips w Roasted Garlic Aioli | \$15.00 P/Bowl |
| Paris Mash w Truffle Oil | \$15.00 P/Bowl |
| Zucchini & Squash, Holy Goat's Curd, Chilli Seed & Mint | \$20.00 P/Bowl |
| Rocket, Pear & Pancetta Salad w Aged Reggiano & Balsamic | \$20.00 P/Bowl |
| Salt Baked Butternut Squash, Fig Leaf Oil, Yoghurt, Cumin & Pepitas | \$20.00 P/Bowl |
| Greek Salad w Mountain Sheep's Feta & Pita Points | \$20.00 P/Bowl |
| Butter Leaf Salad w White Nectarine & Tangy Vinaigrette | \$20.00 P/Bowl |



AFTER DINNER TREATS

Something sweet & indulgent!

| | |
|----------------------------|---|
| Celebration Cake | \$360.00 for 1 Tier (feeds 60 ppl) \$450.00 for 2 Tiers (feeds 90 ppl) |
| Dessert Buffet 3 Varieties | \$15.00 P/Person |
| Gourmet Cheese Station | \$25.00 P/Person |
| Gelato Bar | \$10.00 P/Person |
| Plated Dessert | \$15.00 P/Person |
| Cigar & Whiskey Bar | Price Upon Request |



STYLING & *entertainment*

At Horizons we can assist you with planning everything start to finish!
Enquire with our highly trained team for more information. Here are some examples:

Unique Entertainers - Performers, Magicians, Trivia Hosts, Comedians, Cartoonists
Fairylight Canopies, Disco Balls, Festoon String Lights, Light-Up Letters
Balloon Garlands, Table Decorations & Ceiling Features
Vintage Arcade & Amusement Games
State-of-the-Art Virtual Reality Games
Photobooths & Photographers
Bridal Shower Questionnaires
Personalised Guest Gifts
Bands & DJs
Fireworks

and much, much more!

FLORAL & EVENT STYLING

Specialising in styling elegant & fun celebrations, we will transform your grand ideas into reality making the entire transition an ease. Our in-house stylist will bring a fresh approach to your event planning from large & lavish parties, to boutique & intimate occasions. We will reflect your vision & make your celebration one to remember!

Book your free consultation to discuss flowers & function styling.



A group of five women are captured in a moment of joy at a party. They are standing in front of a shimmering gold beaded curtain. The woman on the far left is holding a lit sparkler high in the air. The woman next to her is laughing with her mouth wide open. The woman in the center is smiling broadly. The woman to her right is also laughing. The woman on the far right is holding a lit sparkler. There are several gold balloons floating in the air, and confetti is falling all around them. The lighting is warm and festive.

MEET US ON THE HORIZON

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