



HORIZONS HIGH TEA

Viewing Times by Appointment

Mondays to Fridays

9:00am - 2:30pm

Saturdays & Sundays

9:00am - 3:00pm

www.sydneybeachweddings.com.au

@horizonsbeachvenue

0418 862 666

HIGH TEA



At Horizons, our team cultivate experiences that integrate the incredible views with the finest in dining experiences, striking the right balance to create a tailor-made event with incredible energy start to finish.

AUDREY	MARILYN	BEVERAGES	KIDS	CREW
Central Buffet Table	Feast at the Table	On Consumption (Excludes Cocktails, Pitchers & Champagne Towers)	2 - 12 Years Old Either Food Package	Musicians, Security, Photographers etc.
Feast of 2 Mains & 3 Sides	Feast of 2 Mains & 3 Sides		Food & Drinks Included	Food & Drinks Included
\$75.00 P/Person	\$90.00 P/Person	\$100.00 P/Person	\$60.00 P/Person	\$60.00 P/Crew

All Function Packages include:
 Dedicated Function Coordinator
 Professional Bar & Wait Staff
 4x4 White Dancefloor
 Gift Table, Cake Table & Vera Wang Cake Cutting Knife
 Tea & Coffee Station & Signature Petit Fours
 All Crockery, Cutlery & Glassware
 White Linen Table Cloths & Napkins
 Personalised Menus, Table Numbers & Seating Chart
 Wishing Well for Cards & Wishes
 In-House AV Equipment & Cordless Microphones

Additional Fees include:
 4 Hour Room Hire, Security & Beverages

**All Prices include GST. Minimum guest numbers apply.
 Food substitutions may occur due to seasonal availability.
 A minimum beverage spend will apply.



OPTION 1: BEVERAGES ON CONSUMPTION

A minimum bar spend of
 \$1,500 applies to all
 4 hour celebrations

OPTION 2: BRONZE BEVERAGE PACKAGE

4 Hrs \$40.00 P/Person
 + 1 Hr \$15.00 P/Person

OTHER BEVERAGE OPTIONS

Options to upgrade to
 Silver or Gold Wines or
 Beverage Package

MENUS



Your choice of a high-tea served to each guest table, or one high-tea feast from a main buffet table

There are no better memories than your family Christmas Feast or the overloaded table of yumminess for Easter Lunch with your nearest & dearest. Replicate that feeling of family for your biggest family celebration.

AUDREY

FROM THE BUFFET

Gourmet Canapes Served Warm on Buffet

Spinach & Ricotta Cigars w Lemon Sumac

Spiced Dusted Squid w Crispy Coriander & Chilli Mayo

Mozzarella & Basil Arancini Bites w Citrus Aioli

Crumbed Baby Whiting w Citrus Mayo

Antipasto Station

Housemade Dips of Taramasalata & Citrus Tzatziki

House Grilled Zucchini, Baby Eggplant & Red Capsicum

Wheel of Brie, Wedges of Cheddar & Blue Cheese

Imported Gourmet Cured Meats

Marinated Olives w Oregano & Lemon Peel

Rustic Bread Baskets & Crusty Ciabatta

MARILYN

AT THE TABLE

Ribbon Sandwiches

Chicken, Avocado & Walnut Mayo

Tuna, Cucumber & Mayo

Herbed Prawn, Fennel & Tarragon

Antipasto Vegetables w Fetta

Gourmet Bites

Crostini of King Island Beef w Beetroot Confit & Horseradish Cream

Butter Poached Prawn on Garlic Rubbed Crostini & Dill Caper Mayo

Tartlets of Caramelised Onion & Fig w Pancetta & Fetta Crumble

Coconut Bellinis w Smoked Salmon & Dill Cream

Handmade Sweets

Scones w Clotted Cream & House Made Strawberry Jam

Pistachio Panna Cotta w Praline Crumble

Mini Chocolate & Hazelnut Tarts w Raspberry Coulis



FOOD STATIONS

ALL STATIONS ARE \$25.00 P/PERSON

SEAFOOD STATION

Freshly Shucked Rock Oysters w Mignonette
Whole Atlantic Salmon w Kaffir Lime Vinaigrette
Sides of Sugar-Cured Ocean Trout w Fresh Dill
Shots of Fresh Mango & Prawn w Young Coconut & Coriander
Vases of Marinated Greek Style Octopus w Lemon & Garlic
Add-On: Boats of King Prawns w Ouzo Mayo for \$10.00 P/Person

SUSHI STATION

2 Hours of Personalised Sushi Service for your choice of 5 varieties, served with Pickled Ginger Radish, Fresh Wasabi & Soy

Sushi & Sashimi Varieties

Chicken Katsu & Avocado Sushi w Toasted Sesame
Tuna & Cucumber Sushi w Black Sesame
Peking Duck Sushi w Coriander
Teriyaki Chicken Sushi w Cucumber
Assorted Vegetarian Sushi
Tuna Sashimi
King Fish Sashimi
Snapper Ceviche
Aburri Atlantic Salmon
Aburri Beef

ANTIPASTO

Berkshire Brandy & Apricot Baked Ham w Assorted Mustards
Rustic Bread Medley & Trio of Gourmet Housemade Dips
Imported Gourmet Cured Meats of Salami & Prosciutto
Whole Wheel of French Brie & Grapes
Garlic Marinated Kalamata Olives
Flame Grilled Zucchini, Eggplant, Roasted Red Capsicum

ROVING DUMPLING TROLLEY

Your Choice of 4 Dumpling Varieties served from Yum Cha Trolleys, served with Chop Sticks, Soy & Chilli

Dumpling Varieties

Salt & Pepper Prawn Har Gow
Beef Dim Sims
Pork & Chive Wontons
Chicken Siu Mei
Scallop & Shiitake Gow
Five Spice Duck Wontons
Vegetarian Gyoza
Mini Chicken Spring Rolls
Mini Vegetarian Spring Rolls
Add-On: Steamed Pork Buns for \$3.00 per person

ITALIAN

Bite Size Caprese Salads
Mushroom Arancini w Aged Grana Padana
Traditional Margherita w Crispy Basil
Housemade Pizza w Prosciutto, Chilli & Wild Rocket
Antipasto Pizza w Marinated Vegetables & Basil Pesto
Atlantic Salmon Spaghettini, Lemon, Chilli & Parmesan

SOUVLAKI BBQ BAR

Greek-Style Chicken Skewers
Skewers of Lamb Tenderloin
Gourmet sausages w Lemon Oregano
Housemade Citrus Tzatziki
Village Greek Salad
Warm Pita Bread

MEXICAN FIESTA

Make It Yourself Taco and Tortilla Station
Chicken and Beef (Vegetarian Optional)
Lime and Coriander Guacamole
Tomato Salsa
Cheese, Lettuce & Sour Cream
Add-On Corn Cobs for \$3.00 P/Person

OUTBACK

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

MIDDLE EASTERN

Spiced Pita Breads with Falafel & Tahini
Cumin Lamb Kofta w Minted Yoghurt
Cups of Orange Cous Cous Salad,
Grilled Sumac Chicken, Baby Mint,
Orange Zest & Toasted Shaved Almonds

BEVERAGE ON CONSUMPTION



BRONZE WINES \$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

OJ Mimosas & Guava Bellinis

SILVER WINES \$49 P/BOTTLE \$10 P/GLASS

Twin Islands Pinot Noir Sparkling
Marlborough, New Zealand

Twin Islands Sauvignon Blanc
Marlborough, New Zealand

Langmeil High Road Chardonnay
Eden Valley, South Australia

Langmeil The Long Mile
Eden Valley, South Australia

OJ Mimosas & Guava Bellinis

GOLD WINES \$55 P/BOTTLE \$12 P/GLASS

Jansz Cuvee
Tasmania

Forest Hill Sauvignon Blanc
Mount Barker, Western Australia

Forest Hill Chardonnay
Mount Barker, Western Australia

Forest Hill Shiraz
Mount Barker, Western Australia

Opawa Pinot Noir
Marlborough, New Zealand

OJ Mimosas & Guava Bellinis

BEERS

On Tap - \$8.00 Each

Carlton Draught, Fat Yak, Pure Blonde,
Coopers Pale Ale

Bottled - \$7.00 Each
Light Beer

SOFT DRINKS

\$4.50 Each

Coke, Diet Coke, Lemonade, Ginger Ale,
Lemon Squash, Soda, Tonic

JUICE

\$5.00 Each

Guava, Apple, Orange

SHELF SPIRITS

\$10.00 Each

Johnny Walker Red Label Scotch,
Irish Jameson Scotch Whiskey,
Smirnoff Vodka,
Jim Beam Bourbon,
Jack Daniels Bourbon,
Bundaberg Rum,
Gordons Gin

***You can decide to have spirits available on the bar tab.*

Corkage for spirits applies at \$50.00 P/750mL Bottle should you wish to supply your own.

***If you want a signature cocktail we have 11L Cocktail Pitchers available*

- Price upon request

FAQS



Ask away - we have the answers to all of your questions. Anything we haven't answered here, feel free to call us to chat anytime!

VENUE CAPACITY

ROUND TABLES

250 seated incl. dancefloor
300 seated excl. dancefloor

TRESTLE TABLES

180 seated incl. dancefloor
250 seated excl. dancefloor

COCKTAIL STYLE

400 incl. dancefloor
450 incl. dancefloor & marquee

KIDS FACILITIES

Baby Change Table
Comfy Chair for Feeding
High Chairs
Colouring-In & Crayons

DIETARY REQUIREMENTS

Guests with specific dietary requirements or food allergies (vegetarian, pescetarian, coeliac etc) will be catered for accordingly.

Our chef will select an appropriate menu for each guest specific to their requirements.

DECORATING THE VENUE

No confetti, glitter or rose petals are permitted. As long as all decor is free-standing (i.e. nothing is attached to the walls or ceiling) then you have free reign to decorate the venue however you wish.

Access is offered from 9-11am for set-up and pack-down is at the end of the function. No storage facilities are on-site so all gifts, money envelopes, decorations and/or musical equipment must be removed from the venue at the end of the function.

WILL THERE BE ENOUGH FOOD?

No one will go to McDonalds Drive through on the way home! Top Cat Guarantee! Be it Cocktail Style, Fine Dining or Feast - the food is scrumptious and SUPER FILLING. You do not need fine dining extras or feast entree small plates to fill your guests - they are merely additional options should you want more variety on the table, as you would in a restaurant.

IS THERE A CAKE CUTTING CHARGE?

No! We will cut up your birthday cake and serve it on platters to your guests, as well as serve it buffet style with Tea & Coffee.

PARKING

Over 350 Free Car Parking
Spaces available on-site
5min Walk to the closest
Bus Stop

DISABLED ACCESS

Disabled Ramp into Building
Lift Access to Level 2
Disabled Bathroom



MEET US ON THE HORIZON

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Email: info@topcatcatering.com.au

Phone: 0418 862 666

Instagram: [@horizonsbeachvenue](https://www.instagram.com/horizonsbeachvenue)

Facebook: Horizons Beach Front Venue