



SYDNEY BEACH CELEBRATIONS

Sophisticated | Seaside | Splendour

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CELEBRATIONS

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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

Kids - \$60.00 each inc Food & Drinks

Crew - \$75.00 each inc Food & Drinks

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

FUNCTION PACKAGES

COCKTAIL

6 Gourmet Canapes
& 2 Substantial Canapes

\$75.00 P/Person

FEAST

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

\$85.00 P/Person

GRAZING STATION

1 Luxury Grazing Food Station

\$100.00 P/Person

FINE DINING

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

\$90.00 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 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

2023	FRIDAY	SATURDAY	SUNDAY
8:00AM - 3:00PM			
Venue Hire	\$1,980	\$2,200	\$1,750
Minimum Spend	\$8,750	\$9,500	\$8,750
4:00PM - 12:00AM			
Venue Hire	\$1,980	\$2,200	\$1,750
Minimum Spend	\$13,250	\$15,000	\$10,300

BEVERAGE PACKAGES

BRONZE

\$60 P/PERSON - 5 HOURS

\$20 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

\$70 P/PERSON - 5 HOURS

\$25 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

\$80 P/PERSON - 5 HOURS

\$30 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

\$45 P/BOTTLE

\$10 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

\$55 P/BOTTLE

\$12 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

\$65 P/BOTTLE

\$14 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 excludes
corkage & cocktail

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 6

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
 Crostini 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

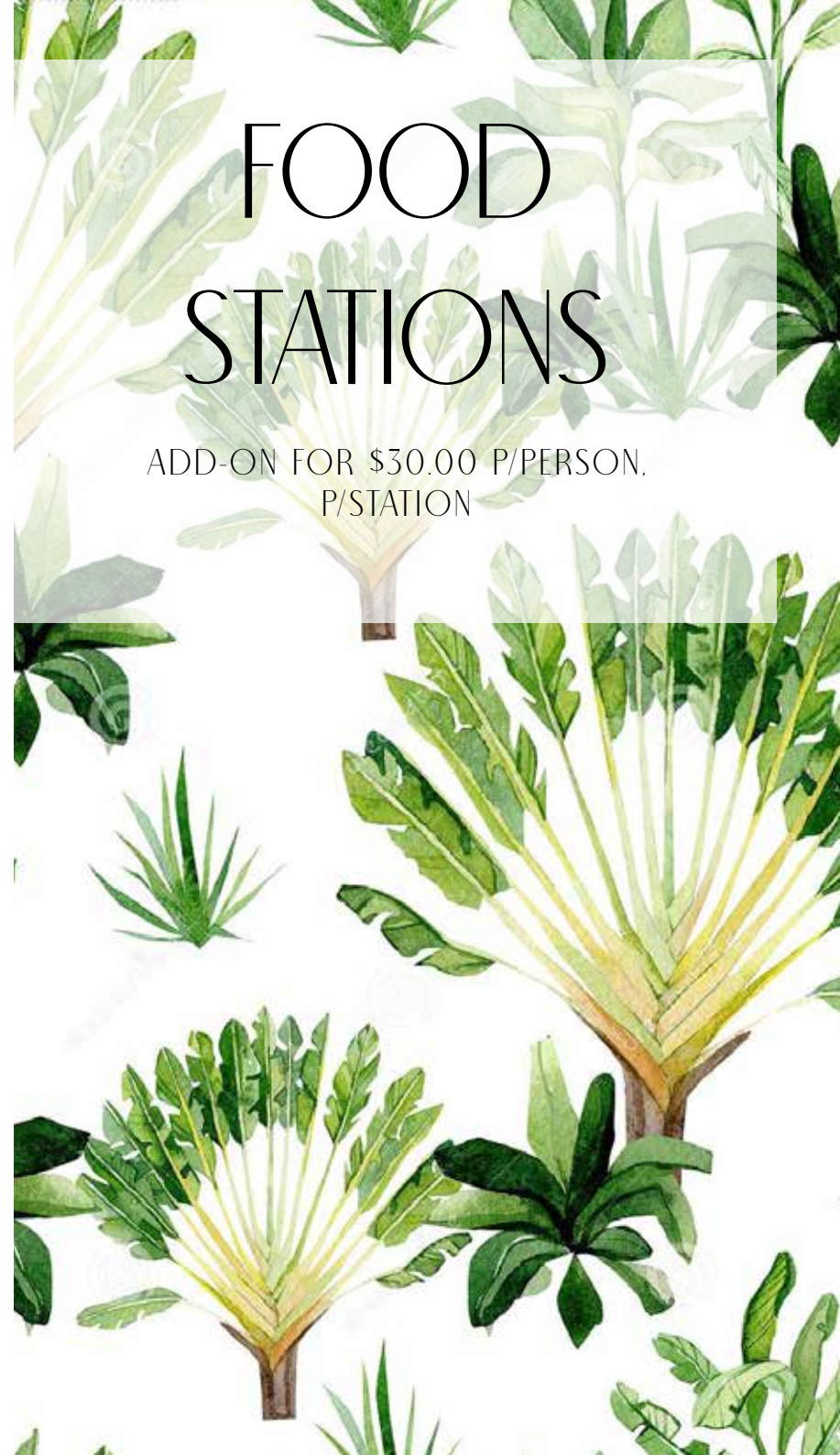
Lettuce, Garden Tomato & Cheddar

Beer Battered Onion Rings

Accompanied by Assorted Condiments

FOOD STATIONS

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



luxé 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

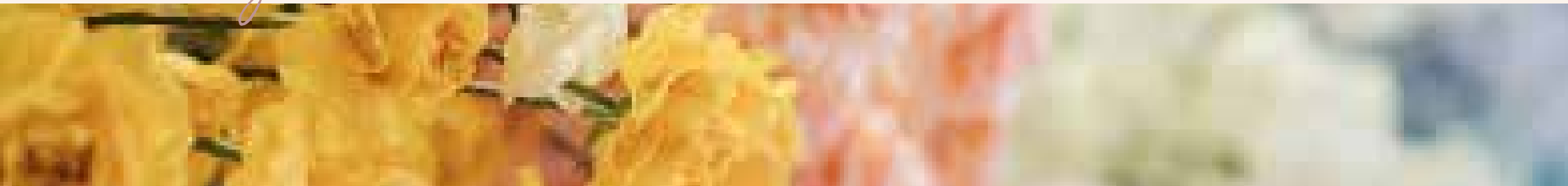
SALADS

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 young women are celebrating at a party. They are standing in front of a gold beaded curtain. There are several gold balloons and confetti in the air. Two women are holding lit sparklers. The women are smiling and looking at the camera. The overall atmosphere is festive and celebratory.

MEET US ON THE HORIZON

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