

# BAYVIEW

FUNCTIONS & EVENTS

## 2024 Packages

*Seamless celebrations,  
**Unforgettable** moments!*



# MEETINGS AND SPECIAL EVENTS

Whether you're planning an intimate soiree or a grand affair, we've got you covered with our versatile function rooms tailored to your event's needs.



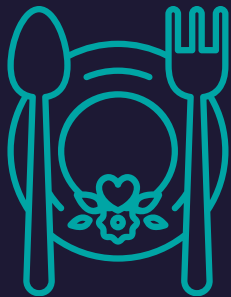
**Meetings & conferences**



**School events**



**Corporate &  
Government events**



**Banquets, gala dinners  
& cocktail events**



**End of year celebrations,  
parties & special events**



**Product Launch &  
Team Building**



# EVENT SERVICES

Nestled in the local residential area of Kogarah, Bayview Functions and Events at Netstrata Jubilee Stadium is the ideal venue to host your next event.

Our mission is to create unique and personalised event experiences within this historic stadium.

With a dedicated special events team and catering provided by GEMA Group, your experience is seamless from enquiry through to execution. The team will support you by providing recommendations on food, beverage, staffing as well as event suppliers and theming.

Our partners who specialise in Audio Visual and Event Styling will be there to ensure your event is set up with all the requirements you may need as well as offering expertise on how to enhance your event.

It is our commitment to you that your event is a complete success and a memorable occasion for all attendees.





# FUNCTION SPACES

A large, modern function space with round tables covered in white cloths and blue runners. Black chairs are arranged around the tables. Large windows on the right side of the room offer a view of a city with green hills and buildings. The room has a dark carpet and a ceiling with recessed lighting and air vents. A Sydney FC logo is visible on the back of one of the chairs in the foreground.





# CHAIRMAN'S CLUB



200



275



100



180



241m<sup>2</sup>

## Versatile Premium Space with Spectacular Views

Situated on Level 3 of the Western Grandstand, this spacious pillar-less area boasts floor-to-ceiling windows with uninterrupted views of the field and Botany Bay. With an abundance of versatility, it can cater to a wide range of dining options





# CAPTAIN'S LOUNGE



80



100



32



40



109m<sup>2</sup>

## An Exclusive Space for Intimate Dining and Premium Views

Take your dining experience to the next level at the Captain's Lounge, located on Level 3 of the Grandstand. A pillar-less room, boasting floor-to-ceiling windows overlooking the field and Botany Bay. This space is ideal for smaller groups seeking a more intimate atmosphere. Enjoy a wide range of casual to upscale dining options while basking in the picturesque surroundings.





# LEGEND'S CLUB & DECK



150



350



160



200



378m<sup>1</sup> | 94m<sup>2</sup>

**Discover the Legend's Club - an Ideal space for Functions and Conferences**

The Legend's Club, is situated on Level 1 of the Western Grandstand. With floor-to-ceiling windows which capture natural light and provide an almost tangible connection to the field. This expansive space boasts both indoor and outdoor settings. The Deck provides an outdoor balcony, perfect for a breezy spring afternoon.





# PRIVATE SUITES



20



40



20



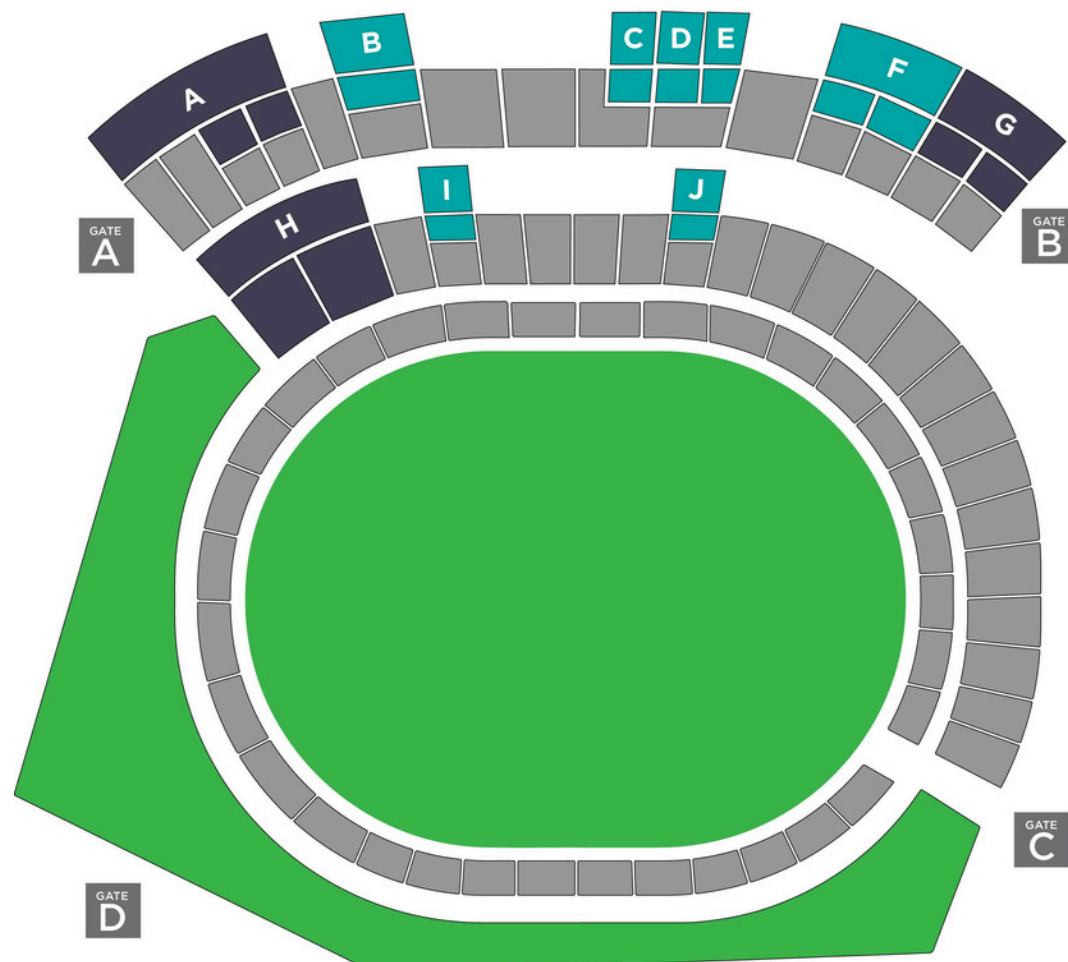
37m<sup>2</sup>

## Experience Stunning Views and Versatile Spaces at the Suites

Found on Level 3 of the Western Grandstand, the suites are accessible via the passenger lifts. These cozy and intimate spaces are ideal for meetings, dinners, cocktails, or even breakout sessions for conferences. Take in the breathtaking views of the field of play and water vistas from all suites.



# VENUE MAP



KEY	
LEVEL 3	
A.	CHAIRMAN'S CLUB
B.	SUITE 1
C.	SUITE 2
D.	SUITE 3
E.	SUITE 4
F.	SUITE 5
G.	CAPTAIN'S CLUB
LEVEL 1	
H.	LEGEND'S CLUB & DECK
I.	SUITE 8 & 9
J.	SUITE 10 & 11

# ROOM FEATURES

FEATURES	CHAIRMAN'S CLUB	CAPTAIN'S LOUNGE	LEGEND'S CLUB AND DECK	SUITES
PRIVATE BAR	✓	✓	✓	✓
LIFT ACCESS	✓	✓	✓	✓
WALL MOUNTED TV'S	✓	✓	✓	✓
AMPLE NATURAL LIGHT	✓	✓	✓	✓
DOORS TO ACCESS OUTDOOR AREA	✓	✓	✓	✓
AIR CONDITIONING	✓	✓	✓	✓
LECTERN AND STAGE	✓	✓	✓	✓
DATA PROJECTOR	✓	✓	✓	
HAND-HELD MICROPHONE	✓	✓	✓	
WHITEBOARD AND FLIPCHART	✓	✓	✓	✓





# OUR MENU

*Please enjoy our sample menus. Our team  
will curate a menu specifically for your  
event, and dietary requirements*



Bayview Functions and Events specialises in crafting personalised and exclusive event experiences. Our client focus approach delivers warm hospitality with exceptional food and beverage options.





**DAY PACKAGES**



# TEA & COFFEE

\$8.50 per person

## Inclusions

### **Premium Nespresso coffee capsule selection**

Ristretto, Espresso Lungo and Decaffinato

### **Herbal & flavoured tea selection**

**Orange juice**

**Apple juice**

**Iced water**

## Add-on options

### **Arnott's single package biscuits**

\$2.50 per person

### **Assorted freshly baked cookies**

\$4.50 per person

# FINGER FOOD

\$39.90 per person

## Food inclusions

Danish pastries

Assorted mini muffins

Granola cups served with vanilla yoghurt

Chipolata sausages

Assorted quiches

Mini egg & bacon tartlets

## Beverage inclusions

### Premium Nespresso coffee capsule selection

Ristretto, Espresso Lungo and Decaffinato

### Herbal & flavoured tea selection

Orange juice

Apple juice

Iced water



# BUFFET BREAKFAST

\$47.50 per person

## Food inclusions

Bacon

Sausages

Scrambled eggs

Grilled tomato

Hash browns

White and wholemeal toast

Assorted condiments

*(jam, vegemite, honey, butter and margarine)*

## Beverage inclusions

### **Premium Nespresso coffee capsule selection**

Ristretto, Espresso Lungo and Decaffinato

### **Herbal & flavoured tea selection**

**Orange juice**

**Apple juice**

**Iced water**

# PLATED BREAKFAST

\$57.50 per person

## Served per table

Fresh fruit platter

Danish pastries platter

## Plated - A choice of one

### Honey baked ham on ciabatta

with baby spinach poached egg and hollandaise sauce

### Roasted tomato on field mushroom

with baby spinach and bacon

### Breakfast sausages

with roasted tomato, fried eggs and sautéed mushrooms

### Sweet corn cakes

topped with rocket, smoked salmon and hollandaise sauce

### Bacon and scrambled eggs

on English muffin with roasted tomato and baby spinach

## Beverage inclusions

### Premium Nespresso coffee capsule selection

Ristretto, Espresso Lungo and Decaffinato

### Herbal & flavoured tea selection

Orange juice

Apple juice

Iced water



# MORNING OR AFTERNOON TEA

\$28.00 per person

## Choice of two

Ham and cheese croissants

Freshly baked scones with jam and cream

Assorted Danish pastries

Assorted muffins

Freshly baked cookies

Banana bread

Carrot cake slices

Assorted friands

Chocolate brownies

Seasonal whole fruit bowl - min. 10 guests

Seasonal sliced fresh fruit platter - min. 10 guests

## Beverage inclusions

### Premium Nespresso coffee capsule selection

Ristretto, Espresso Lungo and Decaffinato

### Herbal & flavoured tea selection

Orange juice

Apple juice

Iced water

# HALF DAY PACKAGES

Valid for bookings Mon to Fri between 8am and 5pm

Sandwich break                      \$25.00 per person  
Light lunch break                      \$28.00 per person

Snacks and sandwiches                      \$35.00 per person  
(two items from morning or afternoon tea)  
Snacks and wraps                      \$39.50 per person  
(two items from morning or afternoon tea)

## **Sandwich break**

Fresh Assorted Gourmet Sandwiches

## **Premium Nespresso Coffee Selection capsule coffees**

Ristretto, Espresso Lungo and Decaffinato

## **Herbal & Flavoured Tea Selection**

**Iced water**

## **Light lunch break**

Fresh Assorted Gourmet Sandwiches  
Seasonal Whole Fruit Bowl

## **Premium Nespresso Coffee Selection capsule coffees**

Ristretto, Espresso Lungo and Decaffinato

## **Herbal & Flavoured Tea Selection**

**Orange juice served at lunch break**  
**Iced water**

## **Snacks and sandwiches**

Fresh Assorted Gourmet Sandwiches

## **Premium Nespresso Coffee Selection capsule coffees**

Ristretto, Espresso Lungo and Decaffinato

## **Herbal & Flavoured Tea Selection**

**Orange juice served at lunch break**  
**Iced water**

## **Snacks and wraps**

Fresh Assorted Gourmet Filled Wraps

## **Premium Nespresso Coffee Selection capsule coffees**

Ristretto, Espresso Lungo and Decaffinato

## **Herbal & Flavoured Tea Selection**

**Orange juice served at lunch break**  
**Iced water**



# FULL DAY PACKAGES

Valid for bookings Mon to Fri between 8am and 5pm

Sandwich buffet                      \$45.00 per person

Ploughman's buffet\*              \$52.00 per person

\*minimum 20 guests

## Sandwich Buffet

### Morning Tea

A choice of two items from the morning or afternoon tea selection

### Lunch

Fresh assorted gourmet sandwiches

Fresh assorted gourmet filled wraps

Seasonal sliced fresh fruit

### Afternoon Tea

A choice of two items from the morning or afternoon tea selection

### Premium Nespresso Coffee Selection capsule coffees

Ristretto, Espresso Lungo and Decaffinato

### Herbal & Flavoured Tea Selection

### Orange juice served at lunch break

Iced water

## Ploughman's Buffet

### Morning Tea

Assorted Danish pastries

Fresh scones with jam and cream

### Lunch

Pumpkin soup

Sliced deli meats selection

Local & Australian cheese selection with dried fruits and nuts

Garden salad

Seasonal fresh fruit selection

Assorted breads & rolls with butter

Assorted chutney & relishes

### Afternoon Tea

Assorted freshly baked cookies

### Premium Nespresso Coffee Selection capsule coffees

Ristretto, Espresso Lungo and Decaffinato

### Herbal & Flavoured Tea Selection

### Orange juice served at lunch break

Iced water





# DINING PACKAGES



# PLATED BANQUET

Two course	\$75.00 per person
Three course	\$85.00 per person
Four course	\$95.00 per person

## Add-ons:

Pre-dinner canapes (2x cold/1x hot)	\$12.00 per person
Alternate drop	\$5.00 per person/per course

## Entrees

### Salad of hand-picked crab

avocado, gazpacho tahini yoghurt

### House cured duck prosciutto

elderflower, walnut candy, roasted peach and goats curd

### Snowy Mountains hot smoked rainbow trout

potato, caper and micro salad

### Confit chicken terrine

dukkah, sweet and sour eggplant salad

### Heirloom tomato tart

Burraduc Farm buffalo mozzarella, green sauce and vincotto

### Parmesan custards

shaved raw asparagus, broccolini, lemon oil and anchoiade

## Main course

### Apple cider braised pork belly

cannellini, spinach and pancetta ragout, herb polenta and roasted kale

### Lamb rump

pistachio and peppercorns with goats cheese creamed potato

### Grilled salmon

fennel, line, sumac fennel and mint salad

### Cardamom honey glazed duck breast

baby root vegetables

### Grass fed beef fillet

coriander-peppercorn rub, fried potatoes, garlic, green chilli and coriander

### Barbequed chermoula corn-fed chicken

sweet corn, piri piri and coriander salad

### Persian style barramundi

saffron-lemon potatoes, verjuice, fresh herb leaves

## Dessert

### Green tea mascarpone mousse

vanilla cheesecake and yuzu tiramisu

### Lemon meringue tart

lemon curd, yuzu cheesecake, vanilla sponge and white chocolate glaze

### Coconut pannacotta

pistachio crumbs, pineapple sorbet

### Apple and caramel slice

apple compote, cinnamon crème, caramelia mousse and sable

### Chocolate tart

filled with 70% dark chocolate mousse, orange and ginger confit

# BUFFET

## Option one

(four hot/cold protein + four salads)

## Option two

(three hot/cold protein + three salads)

\$78.00 per person

\$68.00 per person

## Option three

(two hot/cold protein + three salads)

## Option four

(two hot/cold protein + two salads)

\$53.00 per person

\$46.00 per person

### Cold/ambient protein

#### Blackened King salmon poke

sticky rice, edamame, shiso, nori flakes, sesame dressing and sriracha mayo

#### Pulled lamb mechoui

salty feta, fresh aromatic leaves, pomegranate and crisp bread

#### Wagyu bresaola

stone fruit, green bean, asparagus, pickled red onion, roasted hazelnuts, raspberry vinegar dressing

#### Antipasto board

featuring Artisan smallgoods, charred zucchini, asparagus, eggplant, red peppers, semi-dried tomatoes, balsamic mushrooms, rosemary scented olives, eggplant dip, frittata squares, marinated bocconcini, toasted bread and grissini

#### Poached salmon

hazelnut and red pepper salsa, zucchini, asparagus

### Hot protein

#### Slow roasted scotch fillet

vincotto and rosemary, duck fat roast potatoes

#### Coconut grilled chicken

green mango, snake beans and cashews

#### Oven steamed soy salmon

sesame broccolini, roasted kale, crispy onion

#### Butter chicken moussaka

#### Slow booked Kashmir style lamb shanks

#### Prawn, potato and cauliflower curry

fresh fragrant herbs

#### Sticky miso roasted chicken

sesame pumpkin

#### Five spice pork

wombok and pickled apple slaw

### Cold salad dishes

#### Young potatoes and charred asparagus

fresh mint and feta

#### Heirloom tomato salad

baby basil, Spanish onion, virgin olive oil, red wine vinegar

#### Wild rocket, roasted pumpkin and walnut salad

#### Green beans, feta, tomato, avocado salad

watercress, mint pesto dressing and dukkah

#### Roast potato, bacon, smashed egg, chive mayo

#### Panzanella salad

toasted sourdough

#### Crispy roast potatoes gremolata

salted chorizo crumb

#### Radicchio, endive, pickled eshallots and grapes

#### Spiced cauliflower and sweet potato

mint, tea-soaked current, turmeric yoghurt dressing

#### Green bean, shaved fennel, pecorino dressing



# CANAPES

One hour package (two cold & three hot canapes)	\$28.00 per person
Two hour package (two cold, four hot canapes + one bowl)	\$39.50 per person
Three hour package (three cold, four hot canapes + two bowl)	\$57.00 per person

Four hour package (four cold, five hot canapes, two bowl + one dessert)	\$74.00 per person
Five hour package (five cold, six hot canapes, three bowl + two dessert)	\$91.00 per person

## Cold canapes

**Chicken pate and pear** shallot relish

**Sashimi of Kingfish** miso daikon, apple and coriander

**Smashed peas bruschetta** lemon and mint

**Potato and roasted vegetable tartlet** goats cheese and tomato jam

**Duck foie gras pate** grilled peach buns

**Milk buns with sticky roast Berkshire pork** coriander and Japanese mayo

**Zucchini and haloumi skewers** mint dressing

**Sydney rock oysters** Yarra Valley smoked pearls and chardonnay

## Bowl food

**Persian style chicken** pistachio rice and barley

**Soy glazed salmon** coriander potatoes, sesame crème fraiche and micro tatsoi

**Lamb rump** fennel, green chili and preserved lemon

**Charred broccolini sashimi Kingfish** miso and sesame

**Spiced slow-roasted beef brisket** tomato and barley salad

## Hot canapes

**Chicken laksa steamed buns**

**Lamb and olive empanada** saffron yoghurt

**Chicken 65** coriander and lemon raita

**Chicken, lime and lemongrass paddlepops** traditional nam jim

**Corn and gruyere croquettes** thyme aioli

**Thyme, pumpkin, goats cheese b'stilla**

**Beef pithivier** beef cheeks, bacon and shiraz

**Chicken and lemon myrtle sausage rolls**

# PREMIUM GRAZING

One hour package      \$138.00 per person  
*(one item from each section)*

## Finger food

### King prawns

butter lettuce, white truffle mayo, wholemeal bun

### Chicken pate and pear

shallot relish

### Thyme, pumpkin and goats cheese B'stilla

## Substantial

### Lamb and wok-fried oyster mushrooms

snow pea, water chestnuts and sesame

### Pickled Berkshire pork belly

slow cooked with cumin crust and garlic potato cream

### Steamed barramundi

pak choi, ginger, chili, spring onion broth

### Braised beef shin

greenwheat freekeh, quinoa, tahini yoghurt

### Balsamic roasted beetroot

grilled haloumi, hazelnut and red grapes

## Raw bar

### Bloody Marys

### Sydney rock oysters

Chardonnay and ponzu dressings

### Sashimi of Kingfish, salmon or tuna

miso daikon, apple and coriander

## Fromagerie

### Coolamon Cheese Co. Artisan cheese selection

sour cherry and walnut bread, lavosh, muscatels and fig jam

## Sweets

### Spiced pears

labneh, pistachios and quince

### Rhubarb, coconut sago pudding



A row of wine glasses filled with red wine, with a blurred background of warm lights.

# **BEVERAGE PACKAGES**

# BEVERAGE PACKAGES

*All beverage packages can be served as a package or charged on consumption. Minimum beverage spends apply.*

## Platinum package

Three hours	\$60.00 per person
Four hours	\$72.00 per person

## Gold package

Three hours	\$55.00 per person
Four hours	\$68.00 per person

## BEVERAGES ON CONSUMPTION

### Red wines (per glass)

Accolades Shiraz	<b>\$9.50</b>
Accolades Cabernet Sauvignon	<b>\$9.50</b>

### White wines (per glass)

Accolades Sauvignon Blanc	<b>\$9.50</b>
Accolades Chardonnay	<b>\$9.50</b>
Accolades Rose	<b>\$9.00</b>

### Sparkling wines (per glass)

Accolades Brut Sparkling	<b>\$9.50</b>
Accolades Premium Brut	<b>\$11.50</b>

### Pre-mixed mid strength spirits

Jim Beam & Cola	<b>\$12.30</b>
Canadian Club & Dry	<b>\$12.30</b>
Brookvale Union Ginger Beer	<b>\$12.30</b>
Vodka RTD	<b>\$12.30</b>

### Beers

Carlton Dry	<b>\$10.20</b>
XPA Balter	<b>\$11.20</b>
Asahi	<b>\$11.50</b>
Great Northern Super Crisp	<b>\$9.00</b>
Somersby Apple Cider	<b>\$9.50</b>
Cascade Premium Light	<b>\$7.50</b>

### Non-alcoholic

Coca Cola	<b>\$6.50</b>
Coke No Sugar	<b>\$6.50</b>
Sprite	<b>\$6.50</b>
Mt Franklin Still Water	<b>\$5.50</b>
Mt Franklin Lightly Sparkling	<b>\$5.50</b>



# BAYVIEW

## FUNCTIONS & EVENTS

Contact us:



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