

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.



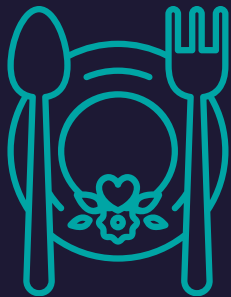
Meetings & conferences



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



241m²

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



109m²

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



378m¹ | 94m²

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

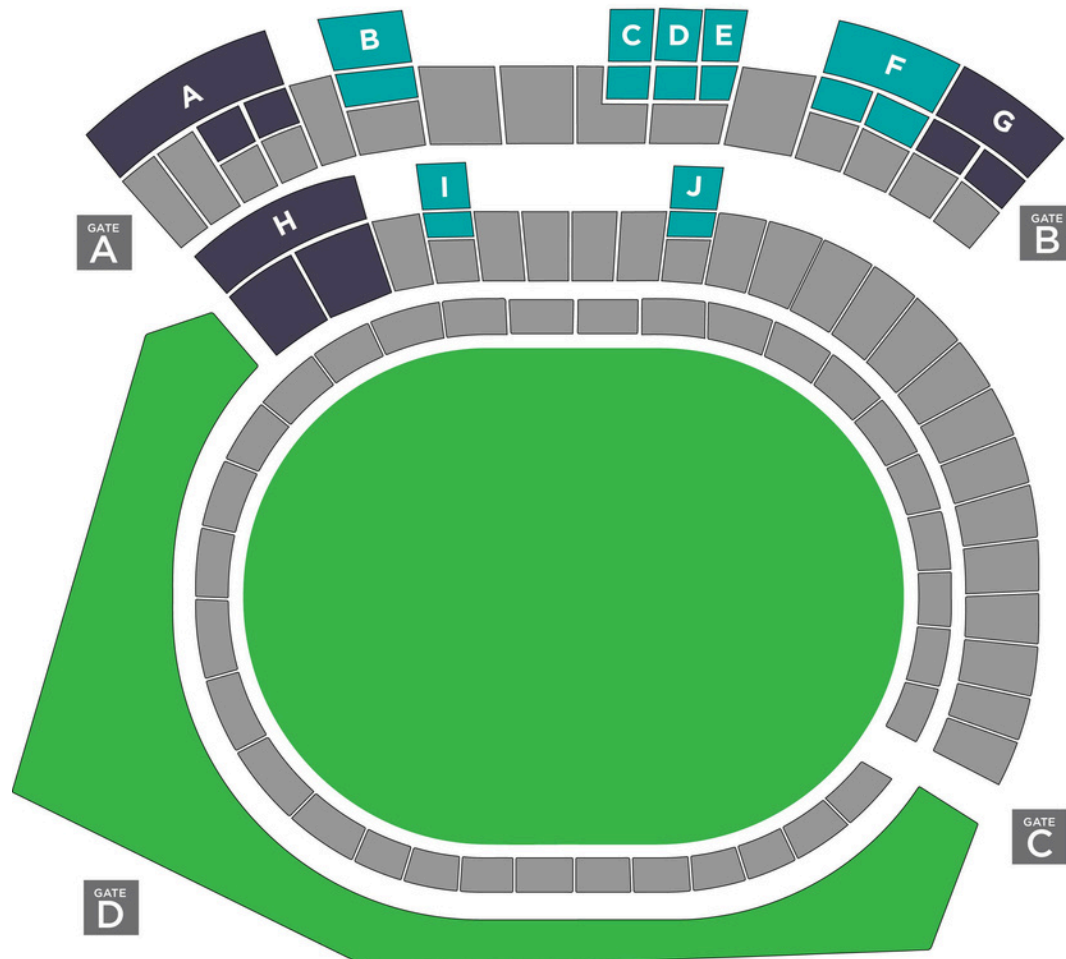


37m²

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 different colored wines, with a blurred background of 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	\$9.50
Accolades Cabernet Sauvignon	\$9.50

White wines (per glass)

Accolades Sauvignon Blanc	\$9.50
Accolades Chardonnay	\$9.50
Accolades Rose	\$9.00

Sparkling wines (per glass)

Accolades Brut Sparkling	\$9.50
Accolades Premium Brut	\$11.50

Pre-mixed mid strength spirits

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

Beers

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

Non-alcoholic

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

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