

H2o Weddings



H2o Wedding Package



H2o Weddings & Functions

www.h2ocafe.com.au

info@h2ocafe.com.au

3/1431 Pittwater Rd Narrabeen N.S.W 2101 Ph. 02 99131360



H2O the perfect venue for your special occasion, located on the tranquil shores of Narrabeen Lake on Sydney's Northern Beaches -arguably the best location on the lake.

Our venue is perfect for smaller more intimate weddings. We can accommodate up to 60 guests for sit down reception or 90 guests for a Cocktail-style (finger food) wedding.

We have an outdoor area overlooking the lake where you can enjoy a welcome drink and mingle with your guests or in the cooler months relax in one of our comfortable lounge areas.

There is ample parking in the area and public transport is close by.

we are one of the most affordable reception venues around Sydney offering many different packages to suit your style and budget.

With our "anything's possible" attitude our function co-ordinator along with our friendly and profession team are dedicated to ensuring your reception is dealt with in a professional and flexible manner working with you to ensure your function is tailored to suit your needs.

To get into touch you can either phone 0299131360 or email Chris our Wedding Co-ordinator at info@h2ocafe.com.au

She will contact to you to arrange a meeting to discuss your Special Day answering any questions you may have.





Cocktail Menu

Choice of 10 items \$50-00 / 12 items \$56-00 / 15 items \$64-00

Cold Canapes

- Smoked Salmon & Dill Cream Cheese En Croute*
- King Prawn En Croute w/ wasabi mayonnaise*
- Chilled Tandoori Chicken En Croute w/ tzatziki*
- Prawn & Avocado Sushi Roll w/ soy dipping sauce*
- Mango & Macadamia Chilled Chicken Mousse*
- Mustard Crusted Rare Roast Beef w/ Asparagus & horseradish relish*
- Seared Lamb Fillet w/ olive tapenade & semi-dried tomato*
- Assorted Sushi Rolls w/ soy & wasabi*
- Sashimi Kingfish w/ sticky rice & pickled ginger*
- Pork Fillet Medallion w/ Swiss cheese & fresh apple sauce*
- Thyme Infused Goats Cheese, fig & cranberry*
- Duck Liver Pate en croute w/ micro herbs*
- Blue Cheese, Roasted Pear & Organic Honey En Croute*





Hot Canapes

Tempura Prawns w/ Asian dipping sauce
Kaffir Lime & Lemongrass Chicken Skewers w/ homemade peanut sauce
Salt & Pepper Squid w/ sweet chilli passionfruit dipping sauce
Spicy Cajun Lamb Skewers w/ cucumber raita
Tandoori Beef Skewers w/ sumac yoghurt
Caramelised Tasmanian Scallops, cauliflower puree & crisp prosciutto
Mini Lamb & Rosemary Pies w/ homemade fruit chutney
Thai Style Fish Cakes w/ a chilli passionfruit dipping sauce
Tandoori Chicken Pizzetta w/ minted yoghurt
Arancini Risotto Balls filled w/ mozzarella & Basil
Caramelised Fig, Prosciutto & Goats Cheese Tartlet
Vegetable Spring Rolls w/ coriander, chilli dipping sauce
Cocktail Pizzetta w/ Antipasto Vegetables & Basil
Mini Homemade
Beef Burgers w/ Swiss cheese & tomato relish
Braised Pork Sliders w/ lime slaw
London Pork Sausage Rolls w/ spiced relish





Roving Meals - \$9.00 per box

Warm Thai Beef Salad w/ greens, pickled cabbage & Asian dressing
Salt & Pepper Squid w/ bean shoots, mint & coriander salad w/ a passion fruit
sweet chilli sauce
Vegetable & Marinated Tofu Stir Fry w/ hokkien noodles & sweet soy glaze
Tempura Fish & Chips w/ homemade tartare sauce
Spicy Green Curry King Prawns w/ fragrant jasmine rice



Sweet Bites

-Select 2

\$7.5 per person

Selection of Petit Fours
Mini Lemon Curd Tarts
House made Rocky Road
Orange Cream Custard Vol au Vents
Dark Chocolate Strawberries
Mini Brownies
Biscotti w/ Frangelico cream





Ala Carte

Standard Package- \$68 per person (Served alternate - Choice of 3 entrees, 3 mains, 3 desserts)

Fresh Bread Rolls

Entree

Shredded Beef Salad w/ cabbage slaw, picked herbs & chilli passionfruit dressing

Szechuan Chicken Skewers w/ a lime & honey dipping sauce

Lightly Fried Salt & Pepper Squid w/ bean shoots, capsicum, mint, basil & coriander salad w/a sweet Asian glaze

King Prawn, Mango & Avocado Parfait

Mediterranean Vegetable & Goats Curd Tartlet w/ wild rocket & balsamic

Gravalax of Salmon w/ cabbage & lime slaw w/ pecorino

Main

Roast Pumpkin & Pine-nut Tondi w/ a rich tomato & basil sauce finished w/ freshly grated parmesan

Cajun Salmon Fillet w/ spiced cous cous & marinated vegetable salad w/ haloumi & cucumber raita

Baked Barramundi Fillet w/ Asian vegetables, rice noodles & a light green curry sauce

Fillet of Beef cooked to medium w/ roasted garlic & rosemary mash, seasonal vegetables & a shiraz jus

Macadamia & Raisin Stuffed Chicken Breast on a trio of mushroom risotto cake w/ a salsa verde

Chermoula Rubbed Lamb Backstrap on a trio of mushrooms w/ rocket, capsicum & tzatziki dressing

Marinated Pork Medallions on a roasted pear & beetroot salad, baked ricotta, toasted pecans finished w/ peach & apple sauce

Dessert

Slow Baked Lemon & Lime Tart w/ passion fruit coulis & mango sorbet

Summer Sorbet Trio w/ seasonal fruit in a crisp waffle basket

Warm Sticky Date Pudding w/ butterscotch sauce & caramel fudge ice-cream

Individual Baked Cheesecake w/ blueberry glaze & lime sorbet

White & Dark Chocolate Brulee Tart w/ forest berry compote & sticky caramel ice-cream

To Finish

Coffee & Tea



Ala Carte

Deluxe Package- \$78 per person (Served alternate - Choice of 3 entrees, 3 mains, 3 desserts)

To Start

Chefs Selection of Seasonal Canapes

Entree

Individual Chilled Seafood Plates w/ oysters, king prawns, smoked salmon, mussels & baby octopus

Thinly Sliced Fillet Steak wrapped around fresh asparagus topped w/ horseradish cream

Chicken Breast Poppadom w/ avocado topped w/ a mango & macadamia dressing

King Prawn, Mango & Avocado Parfait

Sea Scallops, cauliflower puree & crisp prosciutto

To Follow

Lime Sorbet

Main

Fillet of Tasmanian Salmon w/ white truffle & basil oil mash finished w/ saffron hollandaise & fresh asparagus

Fillet of Beef cooked to medium w/ camembert & semi-dried tomato served on a field mushroom w/ baby spinach, Dutch carrots & a seeded mustard & red wine jus

Chicken Kiev wrapped w/ prosciutto served on rosemary rubbed chat potatoes w/ baby spinach finished w/ capsicum pesto

Boneless Loin of Lamb, vegetable gratin & rosemary infused jus

Blue Eye Trevally w/ caper, bacon, tomato & root vegetable & verde dressing

Dessert

Slow Baked Lemon & Lime Tart w/ fresh berries & King Island double cream

Individual Cheese Plates w/ Jersey Brie, fresh strawberries, crisp apple & quince paste

Decadent Chocolate Mousse Cake w/ vanilla bean ice-cream, fresh strawberries & raspberry swirl (GF)

To Finish

Coffee & Tea w/ selection of gourmet chocolates



Beverage Menu (subject to change)

Soft Drink & Juices

Coke, Diet Coke, Squash, Lemonade Orange Juice, Pineapple Juice 4.8

Beer

Cascade Lite, VB, Tooheys New 5.80

Coopers Green, Fat Yak, Little Creatures 6.80

Heineken, Stella Artois, Peroni, 7.80

White Wine

The Source Chardonnay Marlborough N.Z 25.90

Skipjack Sauv Blanc Marlborough N.Z 25.90

Mr Riggs Watervale Riesling Clare Valley S.A 27-90

Momo Organic Sauv Blanc Marlborough N.Z 28-50

Pinaroo Estate Pinot Gris Cowra N.S.W 28-50

Soho "HARRY" Rose Marlborough N.S.W 28.50

De Juliis Verdelho Hunter Valley N.S.W 28-90

Red Wine

The Source Cabernet Sauv. Coonawarra S.A 25-90

Pinaroo "Partners Reserve" Shiraz N.S.W 25-90

The Source Pinot Noir Marlborough N.Z 27.90

Katnook "Founders Block" Merlot S.A 27-90

Sparkling

House Sparkling 25.90

Grandin 38-00

Jansz 39.90

Moet 92.00

Other wines available on request



Booking Requirements

Deposit

A \$1000.00 booking fee is required to reserve H2O Restaurant for the time and date selected.

The deposit for a cancelled function will be refunded with no less than 1 months notice in writing, less a handling fee of \$50.00.

The booking fee is held as a bond and will be returned on the first working day after your function, less any outstanding monies from the event.

Final Numbers and Menus

Final number of guests to be advised 1 week prior to function - you may increase your numbers but not decrease after that.

After your function has been booked we will arrange a time that we can get together to discuss details of your Wedding and a final meeting 1 month before to finalize details..

Final Account

The final account is due and payable 2 week prior to your function. This payment can be made by either cash or electronic transfer. (credit cards are accepted with a 1% surcharge, American Express 1.5% - Please note we do not accept Diners Club)

Gratuities

We welcome tips which are passed on to staff members working on your event however these are not compulsory.

Prices

Are subject to change.

To book out our restaurant we require a minimum spend which varies depending on the day and time of function -price available on request.

Public Holidays 10% Surcharge applies

(prices may vary for lunch time functions)

Breakages

Damage or breakages sustained to any of H2O property by guests, clients or outside contractors are the responsibility of the function host and will therefore be deducted from the deposit held before balance is returned.



Responsible Serving of Alcohol

Thank you for considering H2o Cafe for your function. H2o Cafe is committed to the responsible serving of alcohol because we:

- ♥ aim to provide a safe and friendly environment for our guests and staff
- ♥ want to abide by our legal obligations under the Liquor Control Reform Act 1998.

Our staff are trained in the Responsible Serving of Alcohol (RSA). We seek the co-operation of patrons to help us achieve our aim in providing the best possible experience for you and your guests.

Therefore, we adopt the following RSA practices for functions:

- ♥ we ask that you nominate a responsible person to assist our staff with any issues regarding liquor service at your function.
- ♥ minors will not be served alcohol during the function & any person we deem to be underage will be need Identification.
- ♥ water and non-alcoholic beverages are readily available.

We reserve the right to refuse the supply of alcohol to any function guest/s if it becomes apparent that the guest/s are intoxicated. (even prior to scheduled finish time)

We reserve the right to shut down the function if the behaviour of the guests becomes unacceptable.

Guests who are intoxicated will not be served any alcohol and will be required to leave the premises.

All guests are encouraged to ensure they have safe transport from the function.

Staff will offer to call a taxi for any guest/s they consider should not be driving.

We respect our neighbours and encourage our customers to leave the premises in a manner that does not disturb the amenity of the area.

We know that you will agree with the sentiments of this policy, and it is understood when you book your function. Your co-operation with the objectives set out above is a term of the contract between us. We will not be liable for any loss experienced by you or your guests by the implementation of any of the elements of this policy.

H2o Weddings



*H2O, the restaurant and function centre perfect for your special day, set on tranquil Narrabeen Lake
H2O Restaurant boasts one of the best atmospheres on the northern beaches, with views of the picturesque lake from all angles of the restaurant, combine these views with our professional and friendly staff and you have a perfect venue.*

The relaxed atmosphere, synonymous with Sydney's Northern Beaches puts your mind at ease when organizing your wedding. With our "anything's possible" attitude, all the details are dealt with in a professional and flexible manner making your special day one to remember.

Every imaginable resource is available to us so regardless of what your needs are, we can cater for them. The following menus are guides as to what we can offer; we understand that every function is unique so if this doesn't suit, our wedding coordinator will be more than happy to tailor a menu to suit.

We can seat up to 60 people sit down or 90 for cocktail party with an area outside on the lakeside which can be used as a pre-dinner / lunch drinks area. Plenty of heating in the restaurant will keep you comfortable in cooler periods.

We have two lounge areas also sharing the magnificent views of the lake where some of your guests may like to sit back, relax and enjoy a drink in comfort.

Parking is available in the local car park and streets around H2O

Contact Chris March

H2O Function Co-Ordinator on 9913 1360



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