

Events Overwater



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Experience the unparalleled charm of the revived and rebuilt St George Sailing Club, where premium overwater facilities and exceptional dining set the stage for unforgettable events.

From extravagant celebrations to intimate gatherings, corporate functions to waterfront weddings, our iconic venue can host all of life's special moments.

With breathtaking waterfront views, exquisite cuisine, and warm hospitality, St George Sailing club offers an idyllic setting all year round.





Canapes

\$69 pp choice of 5 canapes and 1 substantial canapes

+ \$6pp for x1 extra canape selection
+ \$9pp for x1 extra substantial canape selection

VEGETARIAN

Wild mushroom & truffle arancini
Polenta crumbed cauliflower, fish
sauce chilli caramel
Sesame falafel, tahini dressing (vg)
Crisp polenta, aioli
Blue cheese, balsamic onion tart

SEAFOOD

Tuna tataki, avocado, nori & wasabi dressing
Smoked salmon croquettes, yuzu mayo
Panko prawn cutlet, lime mayo
Crumbed barramundi, tartare
Crab mini toasts

MEATS

Beef tataki, ginger soy marinade, yuzu pepper
Chicken karaage, yuzu mayo
Lamb koftas, mint yoghurt
Duck rilette, ginger & beetroot jam, brioche toast
Asian inspired sausage rolls

SUBSTANTIAL CANAPES

Truffle goats cheese
burger sliders
New England style, brioche
prawn rolls, pickles
Burnt teriyaki salmon
& vinegar rice
Shio koji mushrooms
& buckwheat



Something to tide you over...

GRAZING STATION

Selection of premium cold cut meats, cheeses, antipasto, dried fruit + nuts

\$30pp

ARRIVAL CANAPES

Choice of 3 from the canape menu, served on arrival

\$27pp

SEAFOOD STATION

Fresh shucked Sydney Rock Oysters, Local Cooked Prawns, selection of condiments

\$35pp

MEZZE PLATTERS

Selection of premium cold cut meats, cheeses, antipasto, dried fruit + nuts

\$90 (serves 6)

SEAFOOD PLATTER

Fresh shucked Sydney Rock Oysters, Local Cooked Prawns, selection of condiments

\$190 (serves 6-8)

Alternate Serve

3 Course **\$149**

2 Course Entrée & Main **\$129**

Choice of 2 dishes per course, served alternately

ENTREES

Kingfish ceviche, spiced avocado, pickled fennel, yuzu dressing, crisp gow gees

Grilled Quail, broad beans asparagus & pomegranate salad, citrus vinaigrette

Wagyu beef tartare, cured egg yolk, jerusalem artichoke crisps

Medley beetroot carpaccio, goats curd, dill & citrus dressing (V)

MAINS

Torched miso cod, soy & shitake mushroom broth, daikon, bok choy

Baked pumpkin, smoked labneh, pomegranate, dukkah (V)

Classic duck confit, orange & carrot puree, potato fondant & Jus

Beef eye fillet, truffle mash, rainbow chard, port wine jus

DESSERT

Mulled wine poached pear, vanilla mascarpone, oat crumble

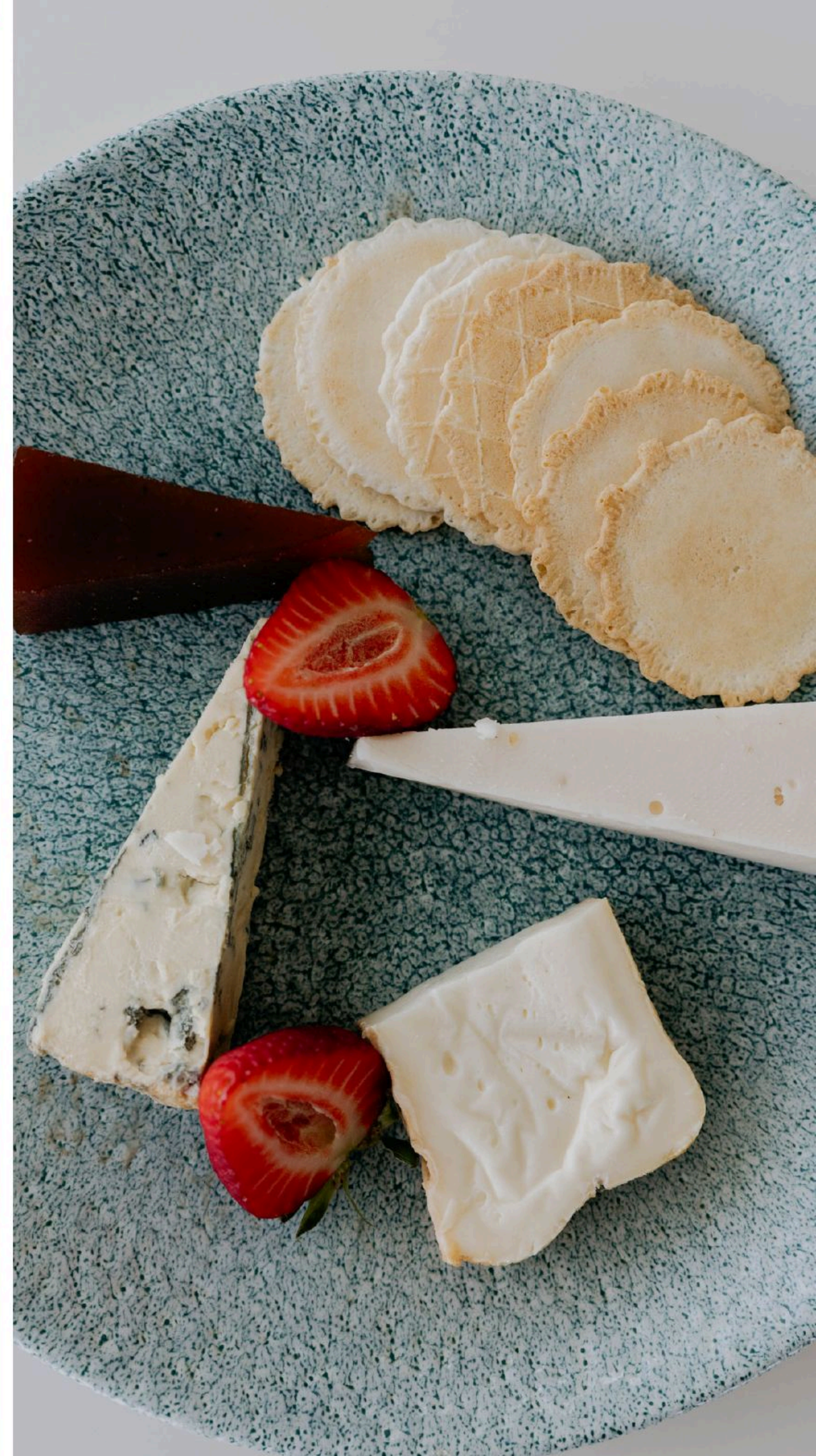
Vanilla & yoghurt pannacotta, mango coulis, native dukkah

Chocolate tart, salted caramel, citrus double cream

Trio of cheese, fresh honeycomb, green apple

Accompanied by Bread and Truffle Butter

All menus are subject to change due to availability and seasonality of produce.
All efforts will be made to substitute for comparable product.
All dietary requirements need to be advised 7 days prior to your event.



Shared Dining 1

\$109pp choice of 3 entrées, 2 mains, 2 sides, 1 dessert

All elected menu items are served to the table
for a shared dining experience

ENTREE

Smoked and maple glazed chicken salad,
asparagus, endive, orange dressing

Tuna tataki, avocado, nori
& wasabi dressing

Salt baked beetroot, dill goats curd,
citrus dressing

Chicken karaage, yuzu mayo

Garlic butter prawns, feta, turkish bread

ACCOMPANIED BY

Warmed sourdough and olives

MAINS

Roast riverina striploin, chimichurri

Braised lamb shoulder, mint yoghurt, gravy

Roasted Chicken marinated with thyme, lemon, confit garlic

Oven baked market fish fillet, salsa verde

Baked pumpkin, smoked labneh, pomegranate, dukkah

SIDES

Charred broccolini, citrus miso butter

Garden salad, house dressing

Rosemary & feta potatoes

Rocket & Parmesan Salad, Truffle Vinaigrette

DESSERT

Eton mess

Espresso chocolate tart,
candied orange, citrus
mascarpone

Black Sticky Rice,
coconut cream,
mango, palm sugar
caramel

Desserts are individually plated

ARRIVAL CANAPES

Choice of 3 from the canape menu, served
on arrival

\$27pp

ADDITIONAL SIDES

Greek Salad
Salt and Pepper Calamari
Chips

Add a little wow...

Shared Dining 2

\$129 pp choice of 3 entrées, 3 mains, 3 sides, 1 dessert

All elected menu items are served to the table
for a shared dining experience

ENTREE

Smoked and maple glazed chicken salad,
asparagus, endive, orange dressing

Tuna tataki, avocado, nori
& wasabi dressing

Salt baked beetroot, dill goats curd,
citrus dressing

Chicken karaage, yuzu mayo

Garlic butter prawns, feta, turkish bread

ACCOMPANIED BY

Warmed sourdough and olives

MAINS

Roast riverina striploin, chimichurri

Braised lamb shoulder, mint yoghurt, gravy

Roasted Chicken marinated with thyme, lemon, confit garlic

Oven baked market fish fillet, salsa verde

Baked pumpkin, smoked labneh, pomegranate, dukkah

SIDES

Charred broccolini, citrus miso butter

Garden salad, house dressing

Rosemary & feta potatoes

Rocket & Parmesan Salad, Truffle Vinaigrette

DESSERT

Eton mess

Espresso chocolate tart,
candied orange, citrus
mascarpone

Black Sticky Rice,
coconut cream,
mango, palm sugar
caramel

Desserts are individually plated

ARRIVAL CANAPES

Choice of 3 from the canape menu, served
on arrival

\$27pp

ADDITIONAL SIDES

Greek Salad

Salt and Pepper Calamari
Chips

Add a little wow...



Beverage Packages

Pop a cork and celebrate with a free flow 4.5 hour beverage package for yourself and your guests

SOFT DRINK PACKAGE

\$29pp

Soft Drinks, Juices, Sparkling Water

THE FORESHORE

\$49pp

Craigmoor Cuvée Brut, South East Australia

Deakin Chardonnay, Mildura VIC

Deakin 50 Shiraz, Mildura VIC

House Tap Beers

+ All non alcoholic beer, wine and soft drink

+ All house beers on tap

THE COVE

\$69pp

Please Choose three...

Taltarni Cuvee Rose NV, Victoria

Mio Cappello, Prosecco, King Valley, VIC

Pikorua Sauvignon Blanc, Marlborough NZ

Mitolo 'Jester' Pinot Grigio, McLaren Vale, SA

Ara Single Estate Pinot Gris,

Folklore Cabernet Merlot, South West, WA

Go Down In Flames, Clare Valley, SA

+ All non alcoholic beer, wine and soft drink

+ All house beers on tap

Beverage Package wine inclusions are subject to change

Make it unforgettable...

ARRIVAL COCKTAIL

Aperol Spritz **\$20**
Espresso Martini **\$22**
Margarita **\$22**

CHAMPAGNE WELCOME

Welcome your guests in style with a glass of
champagne upon arrival for each guest

Piper Heidsieck Cuvée Brut **\$25pp**

THE BAY

\$79pp

Includes...

All tap beer, Bottled Corona and Peroni, Bottles of Cider, Non-alcoholic beers and wines, Soft drinks and Juices , House Spirits

Please select one...

Borgo Prosecco, Veneto, IT
Yves Premium Cuvee, Yarra Valley, VIC
Taltarni Rose Cuvee, VIC

Please select two...

Ziegler 'The Brickyard' Shiraz, Barossa Valley, SA
Devils Staircase Pinot Noir, Central Otago, NZ
Folklore Cabernet Merlot, South West, WA
Taylors Heritage Cabernet Sauvignon

Pick select three...

Mirabeau Classic Rose, Provence, FR
Monrouby Rose, Languedoc, France
Wicks Estate Sauvignon Blanc, Adelaide Hills, SA
Pikorua Sauvignon Blanc, Marlborough, NZ
Monopolio Pinot Gris, TAS
Ara Pinot Gris, Marlborough, NZ
Pedestal Chardonnay, Margaret River, WA

For your kids and crew...

K I D S M E A L S

(Up to 12 years old)

Select from:

Chicken Schnitzel and Chips

Fish and Chips

Cheeseburger and Chips

Includes:

Ice cream dessert and unlimited soft drinks throughout the event

\$30pp

T E E N M E A L S

(Up to 18 years old)

Select from:

Chicken Schnitzel and Chips

Fish and Chips

Cheeseburger and Chips

Includes:

Ice cream dessert and unlimited soft drinks throughout the event

\$50pp

C R E W M E A L S

A selection from the bistro menu will be offered to any elected crew (DJ, photographer etc)

Including unlimited soft drinks throughout the events

\$50pp

All menus are subject to change due to availability and seasonality of produce.
All efforts will be made to substitute for comparable product.
All dietary requirements need to be advised 7 days prior to your event.

Just for you

Allow our dedicated events team to bring your celebration to life with ease and elegance.

St George Sailing Club offers a seamless experience in a breathtaking overwater setting.

Seated capacity_

170 guests(with dancefloor)

200 guests(no dancefloor)

Cocktail capacity_

300 guests

5 hour booking duration

Includes event manager, dedicated waitstaff, barstaff, linen, flat ware and glassware.





Contact our Events Team for more information – events@stgeorgesailingclub.com.au | 02 9529 4911