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FUNCTIONS.



Atrium.

Guests: 30 Sit Down

Looking to celebrate your occasion over multiple courses? Our Atrium is the perfect location. Accommodating up to 30 guests it is the perfect location to sit, relax and watch the sun go down. An outdoor setting sheltered from the weather, our Atrium will guarantee you a great dining experience.



Mezzanine.

Guests: 80 Sit Down | 110Cocktail

Our second floor Mezzanine plays host to all occasions, from weddings and birthdays to corporate events. With plenty of space this area can accommodate up to 110 guests, and features a private bar and full AV capabilities.



Seafire Garden.

Area 1-60 Cocktail | Area 2-40 Cocktail | Combined-100 Cocktail

Sit down for a long lunch, stand and graze over Charcuterie boards or enjoy cocktails while soaking up the afternoon sun. A Seafire Garden experience is perfect for those wanting a more relaxed setting with Marina Views and an abundance of sunshine.

Our Spaces.



PLATTERS SERVE		SAVOURY		SLIDERS	
20 GUESTS		House Made Sausage Rolls (DF)	\$95	Beef	\$140
SHARE BOARDS		House Made Corn Empanadas (V, VG)	\$75	cheese, pickles, tomato sauce	\$100
Seafire Charcuterie (GFO)	\$100	with chermoula	Ψ70	BBQ Pulled Pork slaw	\$100
Cheese Board (V, GFO)	\$100	Spinach & Feta Triangles (V, GF)	\$80	Falafel(V)	\$125
Vegan Grazing (VG)	\$75	Vegetable Spring Rolls (V) korean BBQ sauce	\$65	lettuce, tomato, muhammara *Limit 2 choices of sliders per event	
Dip Board (V) 2 dips, crudities & pita	\$75	Vegetable Samosas (V) sweet chilli sauce	\$70	DESSERT	
SEAFOOD		Duck Pancakes (DF) cucumber, hoisin, coriander	\$85	Assorted Petit Fours	\$70
Togarashi Squid pickled chilli aioli	\$75	SKEWERS			
		Beef (GF, DF)	\$130		
Crispy Chilli Prawns Iemon mayonnaise	\$70	Chicken (DF)	\$100	Platter	
Natural Oysters fresh lemon	\$4.50e	satay sauce Lamb Kofta (GFO, DFO) pickled chilli mayo, pita	\$110	Offering	js.



All Set Menus Are Served With Complimentary Bread w. Butter

Entree.

Wagyu Beef & Olive Empanada, Creole, Pickles (2Each)

Muhammara, Walnut Relish, Toasted Pita (V)

House Smoked Fish, Potato & Charred Corn Salad, Chimichurri

Prawn Ceviche, Prawn Cracker, Coriander, Lime & Mango

Main.

300gm Porterhouse, Cauliflower Puree, Potato Gratin & Red Wine Sauce
1/2 Boneless Chicken, Escalivada (Charred Vegetables), Jus
Pan Seared Barramundi, Fennel Cream, Caper & Olive Pistou
Chermoula Eggplant, Cous Cous Pearls, Goats Cheese, Pomegranate

Dessert.

Chocolate Truffles, White Chocolate & Ginger Ganache
Pumpkin Cheesecake, Honey & Poppy Seeds, Pepita Praline
Coconut & Kiffir Lime Panna Cotta, Berry Compote

Alternate Drop: 2 Course \$80 | 3 Course \$100 Choice of 2 Entree/ 3 Main/ 2 Dessert: 2 Course \$100 | 3 Course \$120

Feed Me Menu Experience.

Let Chef Guide You Through A Four Course Feast Sampling Multiple Items Off Our Menu. Suited To Groups Of 15 - 40 Guests.

\$95 Per Person

Sit Down Menu.







At Seafire we offer a range of options to help tailor your event, along side the options below we can also organise a bar tab for your function or tailor a beverage package specific to your event. Be sure to ask our function team about what options can be offered. Please note we do not offer subsidised drinks.

Option 1.

2HR \$45PH I 3HR \$59PH I 4HR \$74PH

Wine.

Grace Under Pressure Sparkling Babich Sauvignon Blanc Dandelion 'Lioness' Shiraz

Beer / Cider.
Cascade Light
Great Northern (Tap)
Seafire Lager (Tap)
Hills Apple Cider

Soft Drink / Juice

Tea & Coffee +\$5PP

Option 2.

2HR \$69PH | 3HR \$92PH | 4HR \$115PH

Wine.

Grace Under Pressure Sparkling Babich Sauvignon Blanc Pepperjack Shiraz

Beer / Cider.

Cascade Light

Great Northern (Tap)

Seafire Lager (Tap)

Sapporo (Tap)

Peroni(Tap)

Hills Apple Cider

Soft Drink / Juice

Tea & Coffee +\$5PP

Beverage Packages.

Booking Confirmation

Tentative bookings will be held 14 days from the original reservation. To confirm your booking the specified security deposit must be paid. Failure to do so within 14 days may end in the cancellation of your booking.

Cancellations

Cancellations within one month of your event will result in a forfeit of the deposit.

Menu Selections

Menu selections must be finalised 14 days prior to your event. Dietary requirements can be catered for with 7 business days notice.

Cake

A cake may be brought into the venue free of charge, however a cake-age fee may be charged for our chefs to cut and plate it.

BYO

No other food or beverages are to be brought into the venue without previous arrangement with management.

Decorations

Decorations may be organised and delivered to the venue. Seafire does not accept any responsibility for the damage or loss of personal items left prior to or after the function. Nothing is to be nailed, screwed or adhered to any part of the wall. Confetti, party poppers and table scatters are not to be used. A cleaning fee will apply if any of the above is used.

Smoking

Smoking is prohibited throughout the venue. There are designated areas outside for smokers.

Cleaning & Damages

General cleaning is included in the cost of your function. If excessive room cleaning is required or any damages are incurred an additional cost will be charged at managements discretion.

Final Numbers

Final numbers are required 7 days from your function. If numbers are altered after this time there will be no refund for any cancellations and additional charges may incur.

Compliance

The organiser must conduct their function in an orderly manner in full compliance with liquor licensing laws & Seafire's code of conduct.

Management reserves the right to remove objectionable patrons.

Minors

Minors are welcome on premise when accompanied and supervised by a legal guardian. Minors are not to purchase or consume alcohol whilst on premise. Seafire reserves the right to remove any individual that is deemed to be behaving in an objectionable manner.

RSA

Seafire on the Marina practices responsible service of alcohol at all times, intoxicated individuals will not be served alcohol.

Security

Functions may attract a non-negotiable security fee if deemed necessary by management, this is to ensure the safety of function guests, other patrons & staff.

Terms & Conditions.