

Private Events & Weddings

THE PAVILION AT THE NIELSEN

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Sydney Restaurant Group



THE NIELSEN



THANK YOU FOR CONSIDERING THE NIELSEN FOR YOUR UPCOMING EVENT! WE WOULD BE DELIGHTED TO ASSIST YOU WITH YOUR ENQUIRY AND LOOK FORWARD TO HEARING FROM YOU.

Located on the picturesque grounds of the national park in Vaucluse, The Nielsen Pavilion offers waterfront glimpses of Shark Beach and Sydney Harbour.

The Pavilion is an ideal setting for exclusive events, combining a prime park location with restaurant quality food and service. The Nielsen's team of passionate chefs prepare contemporary Italian dishes with a focus on seasonal produce.

Our dedicated event coordinators liaise with you during the entire planning process to ensure that from the time of booking your event will run seamlessly.

Details

CAPACITY

The Pavilion can accommodate a maximum of 60 guests for a sit-down style event (with mingling space or room for a dance floor), 80 guests seated on arrival or 120 guests in a cocktail style.

AVAILABILITY

Lunch available from 12pm-4.30pm
Dinner available from 6.30pm-11.00pm

Breakfast functions available on request

ENTERTAINMENT

The use of amplified/live music (e.g. DJ or Band) or a microphone must take place within the inside section of The Pavilion.

FOOD & BEVERAGE

Formal Dining Events

Our chefs have created a 3-course banquet style offering where the dishes are served in a sharing style.

Cocktail Style Events

For cocktail style events we offer a premium menu of canapés and substantials

DIETARY REQUIREMENTS

We are more than happy to cater for dietary requirements where possible. Our menus are current, but subject to change dependant on the availability of seasonal produce.

BEVERAGE PACKAGES

Our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu.





Pricing

FORMAL DINING

\$85 PER PERSON

Banquet Menu

Inclusive of:

- Sourdough with butter and warm mixed Italian olives
- 3 course menu to share
- Shared sides for the tables
- Shared desserts
- Non-alcoholic Beverage package for the duration of the event

COCKTAIL STYLE

\$85 PER PERSON

Cocktail Package

Inclusive of:

- A substantial selection of 8 canapés (1.5 servings per selection per person)
- 2 substantials (1 serving per selection per person)
- Non-alcoholic Beverage package for the duration of the event

ADDITIONAL INCLUSIONS

- All tables in The Pavilion will be clothed with white linen, including linen napkins
- Personalised menus printed with individual guest names (to act as place cards)
- Your supplied cake can be cut into canapé style slices and served on platters with tea and coffee (if this applies)
- Staffing
- Tea light candles

CHILDREN

For children of 12 years and under, we can offer a reduced price of \$40, which will include a main meal, dessert of ice cream and non-alcoholic beverages for the duration of the event.

MINIMUM SPEND REQUIREMENTS

The Nielsen does not charge venue hire fees, however minimum spend requirements do apply. This means you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve The Nielsen exclusively for your event. Minimum spend requirements are available on request.

Please note, an 8% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive. All card payments incur a 1.65% fee. A 15% surcharge applies on public holidays.

There is a \$350 flat fee for security for evening events (not included in the minimum spend requirement)



Formal Dining

Banquet Style Sample Menu

Sonoma sourdough, butter (v)*

Marinated olives (v/gf/df)

To share

*Scallops sashimi, orange, snow peas and
verjus*

Burrata, prosciutto di Parma, fried bread

*Grilled haloumi salad, green apple, celery,
walnuts, vinegar dressing (v/gf)*

*Catch of the Day, bok choy, potato vinaigrette,
fried capers, burnt lime*

Braised lamb shoulder (gf/df)

*Roast potatoes, garlic, rosemary (gf/v**)*

*Rocket, pecorino, pepitas (gf/v**)*

Chef's selection of desserts

(v) vegetarian (gf) gluten free

Please note this is a sample menu only.

Menus are subject to change.

Cocktail Style Sample Menu

PLEASE SELECT 8 CANAPÉS
(FROM COLD / HOT / DESSERT)
+ 2 SUBSTANTIALS

COLD CANAPÉS

Sydney rock oysters natural or white
balsamic & shallot dressing (gf)

Beef tartare crostini

Cured salmon crostini, lemon
mascarpone, chives

Tomato basil bruschetta

Goat's curd, beetroot, pistachio tartlet
(v)

Parmesan, zucchini mini quiche (v)

Bacon, parmesan, chives mini quiche

Nduja crostini, pickled radish

Chicken liver pâté, pickled shallot,
crostini

Mini panini, grilled zucchini, capsicum,
romesco (v)

HOT CANAPÉS

Saffron & smoked cheddar arancini,
rocket pesto (v)

Salt & pepper calamari, citrus aioli (gf)

Peri peri chicken skewers (gf)

Pork belly, chimichurri (gf)

Polenta chips, gorgonzola cream (v, gf)

Seared scallops, cauliflower, sauce vierge
(gf)

Lamb kofta, minted yoghurt (gf)

Crumbed chicken breast, saffron & chive
mayonnaise

Sweet potato, black sesame, sour cream
tartlets (v)

Roast beef, horseradish & mustard sauce
crostini

SUBSTANTIALS

Crumbed fish & chips, tartare sauce

Mini beef burgers, cheddar, onion jam,
tomato

Risotto, mushrooms, pine nuts, chives (v,
gf)

Risotto, Italian sausage, gremolata (gf)

Risotto, mussels, peas, saffron (gf)

Penne pasta, braised lamb ragu

Potato gnocchi, gorgonzola, sage (v)

Chicken cacciatore, soft polenta (gf)

DESSERT CANAPÉS

Apple crumble tartlets

Lemon meringue tartlets

Chocolate mousse tartlets, strawberry

Strawberry Chantilly tartlets

Cannoli, ricotta, pistachio, chocolate

*From your selection, we will cater for
at least 12 canapés and 2 substantial
per person.*

(v) vegetarian, (gf) gluten free

*Please note: This is a sample menu only. Menus
are subject to change.*

Beverage Packages

PREMIUM BEVERAGE PACKAGE

\$60 PER HEAD

Sparkling Wine (included)
NV Highgate Sparkling - Adelaide Hills SA

White Wine (included)
2017 Highgate Sauvignon Blanc - Marlborough NZ

Rosé (additional \$7pp)
2017 La Prova Aglianico Rose Adelaide Hills, SA

Red Wine (included)
2015 Highgate Cabernet Sauvignon - Margaret River WA

Beer (included)
Peroni
Cascade Light

All beverage packages are inclusive of non-alcoholic beverages (still and sparkling mineral water, juice, soft drink, espresso coffee and tea). Beverage packages are served for the 4.5 hour duration of the function. Please note, these are sample beverage packages only. Beverages are subject to change.

DELUXE BEVERAGE PACKAGE

\$75 PER HEAD

Sparkling Wine (included)
NV La Riva Dei Frati Prosecco Treviso DOC Veneto, Italy

White Wine (please select one)
2017 Te Mata Sauvignon Blanc, Hawkes Bay, NZ
2018 Te Mata Chardonnay, Hawkes Bay, NZ

Rosé (included)
2017 La Prova Aglianico Rose Adelaide Hills, SA

Red Wine (please select one)
2018 Te Mata Merlot Cabernets, Hawkes Bay, NZ
2018 Te Mata Syrah, Hawkes Bay, NZ

Beer (included)
Peroni
Sydney Restaurant Group & Nomad 'Coathanger' Golden Ale
Cascade Light

ON CONSUMPTION PACKAGES

Alcoholic beverages are available on a consumption basis, provided the offering is pre-selected from our current a la carte wine list. Alternatively, the alcoholic beverage packages are available from \$60 per person, and will be served for the duration of the event.

The Nielsen also allows BYO wine and champagne, with corkage charged at \$12 per bottle (conditions apply).

SUPERIOR BEVERAGE PACKAGE

\$90 PER HEAD

Sparkling Wine (included)
NV Cloudy Bay 'Pelorus' Chardonnay-Pinot Noir, Marlborough, NZ

White Wine (please select one)
2018 Gibson Riesling Eden Valley, SA
2017 Bollini Pinot Grigio Trentino DOC, Trentino, Italy
2017 Forest Hill 'Highbury Fields' Chardonnay Mount Barker, WA

Rosé (included)
2017 Chateau de L'Escarelle 'Chateau' Rose Provence, France

Red Wine (please select one)
2018 Pike & Joyce 'Rapide' Pinot Noir Adelaide Hills, SA
2016 Speri 'La Roverina' - Valpolicella Classico Superiore DOC Veneto, Italy
2017 Gibson 'Dirtman' Shiraz, Barossa Valley, SA

Beer (choose 2 full strength beers, both cider and light are included)

Peroni
James Boags
4 Pines Pale Ale
Nomads & SRG Coathanger Golden Ale
Sydney Cider
Cascade Light

Formal Dining Banquet Style

Sample Itinerary

LUNCH (12.00PM-4.30PM)

- 12:00 noon Arrival of guests
Beverages are served
- 12:30 pm Guests are seated
- 12:40 pm Bread and olives are served
- 1:00 pm Entrées are served on shared platters
- 1:50 pm Mains are served on shared platters with sides
- 2:35 pm Speeches and celebratory cake cut (if applicable)
- 3:00 pm Desserts are served (plated at tables or roving dessert canapés)
- 3:10 pm Cake canape slices are served on platters
- 3:20 pm Coffee & tea set up as a station
- 4:15 pm Last song / Bar to close
- 4:30 pm Conclusion of event

DINNER (6.30PM-11.00PM)

- 6:30 pm Arrival of guests
Beverages are served
- 7:00pm Guests are seated
- 7:10 pm Bread and olives are served
- 7:30 pm Entrées are served
- 8:10 pm Mains are served with sides
- 9:05 pm Speeches and celebratory cake cut (if applicable)
- 9:30 pm Desserts are served (plated at tables or roving dessert canapés)
- 9:40 pm Cake canape slices are served on platters
- 9:50 pm Coffee & tea set up as a station
- 10:45 pm Last song / Bar to close
- 11:00 pm Conclusion of event





Cocktail Style *Sample Itinerary*



LUNCH (12.00PM-4.30PM)

- 12:00 noon Arrival of guests
 Beverages are served
- 12:15 pm Canape service to commence
- 2:00 pm Speeches/cake cutting
 (if this applies)
 Food service to be paused during
 speeches / beverage service will
 continue
- 3:00 pm Serving of dessert canapes &
 supplied celebratory cake (if this
 applies)
- 3:30 pm Coffee & tea set up as a station
- 4:15 pm Last song / Bar to close (RSA)
- 4:30 pm Conclusion of function

DINNER (6.30PM-11.00PM)

- 6:30 pm Arrival of guests
 Beverages are served
- 6:45pm Canape service to commence
- 8:30 pm Speeches/cake cutting (if this
 applies)
 Food service to be paused during
 speeches / beverage service will
 continue
- 9:30 pm Serving of dessert canapes &
 supplied celebratory cake (if this
 applies)
- 10:00 pm Coffee & tea set up as a station
- 10:45 pm Last song / Bar to close (RSA)
- 11:00 pm Conclusion of function

Additional Information

PREMIUM UPGRADES

- Cocktails on arrival \$15 per cocktail (must be pre-ordered)
- Alcoholic beverage packages available from \$60 per person
- Additional chef's choice canapés \$6 per person, per selection
- Additional choice canapés \$9 per person, per selection
- Additional substantial \$11 per person, per selection
- Children's meals \$40 per child (child's main, dessert and non-alcoholic beverage package)
- 10 • Service meals \$40 per person (main meal and non-alcoholic beverage package)
- Grazing stations from \$10 per person
- Late night snack canapés \$9 per person, per selection
- The Nielsen flower arrangements available for \$120 for 6 x small neutral coloured arrangements. Available on request.

TAILORED PACKAGES

Our dedicated event coordinators are more than happy to assist when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing The Nielsen to meet specific and personalised requests.

PREFERRED SUPPLIERS

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as floristry, transportation, entertainment, etc.

Please visit this [link](#) to view our current recommendations.

VENUE ACCESS

Please note, The Nielsen has limited disabled access and no disabled bathroom.

VISIT US

One of our dedicated event coordinators would be delighted to meet with you to show you the space. Site visits are available Monday – Saturday by appointment. These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions you may have in person.

Please contact us on (02) 9460 0048 or email enquiries@sydneyrestaurantgroup.com.au for more information or to arrange a viewing.

We look forward to hearing from you!

Please note food photography may not reflect the current offering.

