

Bella Vista



Italian for 'beautiful scenery', Bella Vista is suitable for any large function. Surrounded by floor to ceiling glass, wide open floor plan for ample seating and has great entertainment space. The Bella Vista and its staff will ensure the best experience is had by all.

Specifications

- 115 foot Glass Island
- Accommodates up to 750 passengers standing
 - Up to 350 passengers for seated dining
- 2 deck levels
- 3 meter high glass windows
- Wrap around decks
- Large open sundeck
- Bar on each level

Special Features

- 4 Plasma Screens
- State of the art sound system
- Bridal lounge with private bar
- 2 feature walls with plasma screens
- LED lighting
- Climate controlled air conditioning

Rates

January - October

AU\$1550.00 per hour (minimum 4 hours)

November – December

AU\$2500.00 per hour (minimum 4 hours)

Wharf fees: \$50 per docking

Wait staff included in food and beverages



Bella Vista - Menu

All menus are prepared by a professional Chef.

Minimum spend required for all menus

January – October

Sunday – Thursday: Minimum \$12k; Friday – Saturday (lunch): \$12k; Friday – Saturday (dinner): \$15k

November & December

Minimum 70 guests

Sunday – Thursday: Minimum \$12k; Friday – Saturday (lunch): \$20k; Friday – Saturday (dinner): \$30k

Canapé Selection Menu

AU\$25.00 per person

Choice of 7 items

Assorted mini quiches

Assorted mini pies

Indonesian satay Skewers with spicy peanut and coconut sauce **(GF if no sauce)**

Golden crumbed calamari with lemon tartar sauce

Mini beef Dim Sims with sweet and sour sauce

Mini spring rolls with sweet and sour sauce

Garlic Prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy **(GF if no sauce)**

Spicy beef chipolatas with tomato chutney

Beer battered Fish Goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

BBQ beef skewers with onion and capsicum tzatziki **(gf)**

Pork Wonton with plum chilli jam

Spinach and cheese triangle with tomato and basil salsa **(v)**

Golden fried tempura chicken strips with honey soy mustard Moroccan lamb skewers with home-style tzatziki sauce **(gf)**

Prawn & pork wontons served with chilli plum chutney Mini bruschetta with basil and oregano on Ciabatta bread **(v)** Chicken San Chow Bow **(gf if no sauce)**

Dessert Buffet

Chocolate ganache cake with Chantilly cream Seasonal fruit platters



Bella Vista - Menu

Canapés & Standing Buffet

AU\$55.00 per person

Canapés (selection of 4)

Mini Angus Beef Stroganoff Pies with Duchess Potato

Chefs Selection of Mini Flans

Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach

Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce (**gf w/o sauce**)

Mini Bruschetta with Basil and Oregano on Ciabatta Bread (**v**)

Garlic Prawn Twisters

Salt & Szechuan Squid served with Lemon Aioli

Garlic & Oregano Lamb Kebabs served with Fresh Tzatziki (**gf**)

Golden Crumbed Calamari with Lemon Tartar Sauce

Mini Spring Rolls with Sweet and Sour Sauce

BBQ Beef Skewers with Onion and Capsicum served with Fresh Tzatziki (**gf**)

Spinach and Cheese Triangle with Tomato and Basil Salsa (**v**)

Chicken San Chow Bow (**gf**)

Standing Buffet (selection of 5 items)

Antipasto Platter with an assortment of Cured Meats, Vegetables and Cheeses

Mediterranean Roast Vegetable Couscous Salad finished with Crumbed Goats Cheese and Caramelised Onion (**gf without cous-cous**)

Fresh Pasta with Pancetta & Mushroom tossed in a White Wine & Roast Garlic Olive Oil Sauce

Fresh Pasta tossed with Roast Vegetables in a Pomodoro Sauce (**v**)

Roasted Baby Chat Potatoes lightly tossed with Rosemary, Parsley and Garlic Butter (**v**)

Honey Baked Leg of Ham

Roast Chicken with Lemon, Garlic and Oregano

Homemade Beef Lasagne

Potato Salad with Dill, Red Onion and Caper Berries (**gf**)

Traditional Greek Salad – salad consisting of iceberg lettuce, Spanish onions, Kalamata Olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano (**gf/v**)

Dessert

Chefs Selection of Cakes

Seasonal Fresh Fruit Platters



Bella Vista - Menu

Sydney Harbour Buffet

AU\$62.00 per person

Canapés

A selection of Canapés served on arrival

Buffet

Portuguese Style Chicken marinated in Fresh Chilli, Lime & Parsley (gf)

Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing

Potato Au Gratin – layers of Potatoes, Onion and Parmesan Cheese (v/gf)

Steamed New Zealand 1/2 Shelf Mussels served with a Tomato, Lemon & Coriander Salsa (gf)

Platters of Fresh Tiger Prawns accompanied with Seafood Aioli (gf)

Salt & Pepper Calamari served with a Homemade Aioli

Triage of Salmon – Whole Baked Salmon, Smoked Salmon and Salmon Caviar topped with Caper Berries (gf)

Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts
King Prawn, Crab Meat & Avocado Seafood Salad

Green Salad Bowl tossed with Wild Rice, Toasted Soya glazed Nuts & Seeds finished with a herbed Vinaigrette (vn)

Antipasto Platter of Cured Meats, Marinated Vegetables and Cheeses (gf)

Mixed Leaf Salad with Parmesan & a Balsamic Reduction (v/vn without the parmesan)

Crisp, freshly baked Dinner Rolls

Dessert

Homemade Butterscotch Cake served with White Chocolate Ganache

Chocolate Ganache Tart with Chantilly Cream

Seasonal Fresh Fruit Platter

Additional Menu Items

Sydney Rock and Pacific Oysters (\$4.50pp)

Honey Glazed Baked Leg of Ham (\$4.50pp)

Rare Roast Beef (\$4.50pp)

Antipasto Platters (\$4.50pp)



Bella Vista - Menu

BBQ Menu

AU\$50 per person

Canapés on Arrival

Chef's selection of delicious Canapés

From the Buffet

Chicken fillet marinated with lemon, roast garlic, oregano & olive oil

Garlic & rosemary lamb kebabs with mint yogurt

Traditional beef, spicy beef, chicken & chive gourmet sausages

Mini beef patties with glazed onions

Potato Gratin

Corn on the cob

Traditional Greek Salad- Tomato, cucumber, capsicum, onion, Greek feta & Kalamata olives

Roast Jap pumpkin, orecchiette, baby spinach baby spinach, caramelized onion, & pistachio crumble
goats cheese

Dessert Buffet

Chefs selection of desserts served with fresh seasonal fruits



SYDNEY HARBOUR SPECIALISTS

Bella Vista - Menu

Antipasto Grazing Station

AU\$50 per person

Cold Meats

Grilled Chorizo

Prosciutto

Pancetta

Salami

Honey Baked Leg of Ham served with grilled pineapple

Vegetarian Mixed Platter

Bocconcini

Feta

Zucchini served with tomato Concasse

Pumpkin served on a bed of baby spinach and drizzled with al pesto

Baked eggplant served with crumbled Goats cheese

Marinated artichokes

Pan-fried mushrooms marinated with balsamic and olive oil

Dolmades – Rice and fresh herbs wrapped in wine leaves

Sundried tomatoes

Mixed olives

Assorted breads

Assorted Cheese Platter



Bella Vista - Menu

3 Course A LA CARTE

AU\$90.00 per person

On Arrival

Chef's selection of canapés

Entrée Selections

(Choice of two alternate serves)

Fresh Pasta infused with Chargrilled Eggplant, Bell Pepper, Semi Dried Tomato, Spanish Green Olives and Chorizo in a Pine Nut Pesto Sauce with shavings of Parmigiano-Reggiano **(v)**

Mezze Platter of Cold Cured Meats, Marinated Vegetables, Tasmanian Smoked Salmon and a selection of lightly marinated Olives served with Crip Bread and Lavosh **(gf)**

Moroccan Lamb Rump on a bed of Greek Salad and Crisp Pita, drizzled with Homemade Tzatziki

Warm Chorizo, Haloumi, Roasted Pumpkin and Chargrilled Capsicum embedded on a Roquette Salad accompanied with a side of Spicy Tomato Chutney **(gf)**

Selection of Fresh Seafood sautéed in Garlic, White Wine Cream Sauce, topped with Puff Pastry

Grilled Barramundi Fillet served with a Rocket Salad and Tomato Chill Salsa

Home-made chef's selection of Vegetarian Ravioli sautéed in a Creamy based Tomato Sauce **(v)**

Braised Field Mushrooms marinated in a White Wine Reduction, served with Baby Spinach, Semi Dried Tomatoes, topped with Grilled Asparagus **(v/vn)**



Bella Vista - Menu

Main Course

(Choice of 2 alternate serves)

Chargrilled fillet of Beef Tenderloin in a Classic Red Wine Jus served alongside a parcel of Baby Green Beans, Confit of Tomato, Glazed Noisette of Potato and a Classic Béarnaise sauce (gf)

Crispy Skinned Tasmanian Salmon topped with Fried Baby Capers served with Roasted Herbed Baby Chat Potatoes, Steamed Broccolini, Sweet Baby Corn Spears and a Lemon and Dill Beurre Blanc

Roulade of Chicken filled with Pancetta and Brie Cheese bedded on Roasted Pumpkin with layers of Baby Spinach and Pea Risotto and Chargrilled Eggplant in a Light Bell Pepper Sauce

Classic Chicken Kiev on Duchess Potatoes with Prosciutto wrapped Broccolini & Roasted Jap Pumpkin drizzled with a Honey Mustard Sauce

Chef's Catch of the Day

Mediterranean Vegetable Medley consisting of layers of Marinated Baked Vegetables resting on a Roasted Heirloom Tomato Reduction (v/vn)

Desserts Selections

(Choice of 2 alternate serves)

Vanilla Bean Cream Brûlée with Blueberry Compote

Baked White Chocolate Cheesecake served with Mixed Berry Compote

Individual Tiramisu topped with Chocolate-Coated Strawberries

Chocolate Ganache' Tart with Cinnamon Ice Cream

Vanilla Pana cotta layered with Strawberries Romanoff and Liqueur Strawberries

Apple and rhubarb Crumble served with Vanilla Bean Ice Cream

Sticky Date Pudding served with a Vanilla Bean Ice Cream

Table Dessert Tasting Platters consisting of a variety of the Featured Desserts



Bella Vista - Menu

ADDITIONAL MENU OPTIONS

Premium Entrée's

Cold Seafood Plate consisting of King Prawn salad, Tasmanian Smoked Salmon, Sydney Rock Oysters, Octopus Salad, Ceviche Mussels and Lemon Wedges

(Add \$7 per person)

Seared Garlic King Prawns in a Shallot and White Wine Sauce Reduction on a Creamy Risotto

(Add \$5 per person)

Mezze Platters

Mezze: Garlic scented fried olives, grilled haloumi and stuffed vine leaves served with kibbi and tabouli, homemade hummus, Babaganoush and Labne with freshly cut vegetables

(Add \$40 per platter)

Greek Mezze: marinated rosemary fetta with black and green olives, stuffed vine leaves, Taramasalata, tzatziki with fresh pita bread *(Add \$40 per platter)*

Gourmet Antipasto: A selection of cured meats, marinated eggplant, capsicum and mushrooms, bocconcini, vine ripened tomato and garlic scented olives with balsamic and virgin olive oil

(Add \$40 per platter)

Seafood Platters

Whole King Prawns *(Add \$12 pp)*

Oysters – Natural, Kilpatrick or Mornay *(Add \$8 pp)*

Salt & Szechwan Pepper Calamari with lime & coriander dressing *(Add \$6pp)*

Tasmanian Smoked Salmon with capers, Spanish onion & dill aioli *(Add \$6pp)*

Marinated and Chargrilled Octopus *(Add \$7pp)*

Optional Menu Selections

Granita

Midori Liqueur Margarita *(Add \$8 per person)*

Granita Di Mandorla with Amaretto *(Add \$8 per person)*

Tequila, Lime and Ruby Grapefruit *(Add \$8 per person)*

Traditional Lemon Granita *(Non-alcoholic Add \$4 per person)*

Sides (Serves 8 – 10 guests per table)

Greek Salad consisting of Vine Ripened Tomato, Greek Fetta, Black Olives, Cucumber, Olive Oil & Balsamic Vinegar *(Add \$35per table)*

Radicchio and Fennel Salad served with Red Wine Vinaigrette *(Add \$35per table)*

Rocket, Pear and Parmesan Salad *(Add \$35per table)*



SYDNEY HARBOUR SPECIALISTS

Bella Vista - Menu

Banquet Menu

AU\$80.00 per person

Pasta & Noodles (Choice of 2 selections)

Fresh Pasta with roast baby eggplant, capsicum and mushrooms tossed in a tomato & olive oil dressing (v)

Fresh Pasta with roast garlic king prawns, parsley and lemon in a tomato & white wine cream sauce

Fresh Pasta with Pancetta and mushrooms tossed in a white wine, garlic and olive oil sauce (v)

Hokkien Noodles stir fried, Asian vegetables with soy & ginger

Chicken (Choice of 1 selection)

Pan Fried Chicken Breast in a white wine cream sauce

Roast Chicken with lemon, garlic and oregano

Grilled Chicken Breast drizzled with a Capsicum and pesto sauce

Meat & Carvery (Choice of 2 selections)

Honey Glazed Leg of Ham

Seared green pepper crusted Rare Roast Rump fillets in a red wine jus

Angus Beef Stroganoff with mushrooms and capsicum topped with sour cream and chives

Char Grilled Beef Fillet Steak and field mushrooms served with an onion glazed gravy

Roast Rolled Pork with Crackling and Apple Sauce

Moroccan Lamb Rump surrounded with our Home-style Tzatziki sauce

Medallion of Kangaroo accompanied with Kakadu Plum chutney

Potato (Choice of 1 selection)

Potato Au Gratin – layers of creamy potato, onion and parmesan cheese (v/gf)

Baby potatoes roasted with rosemary, parsley & garlic butter



Bella Vista - Menu

Banquet Menu cont.

Seafood (Choice of 1 selection)

Grilled Barramundi marinated in lime and coriander served on banana leaves

Whole Baked Tasmanian Salmon topped with baby spinach, dill and capers **(gf)**

Salt & Szechuan Pepper Squid

Fresh King Prawns with Seafood Aioli

Beer Battered Fish portions and hot chips

Salads (Choice of 3 selections)

Roquette, pear and parmesan salad with lemon and oregano dressing

Caprese Salad of tomato, bocconcini and fresh basil

Traditional Greek Salad – consisting of iceberg lettuce, Spanish onions, kalamata olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano **(v/gf)**

Mediterranean Roast Vegetables and couscous salad with Crispy Prosciutto and crumbled goats' cheese

Antipasto Platters – a selection of cured meats and marinated Italian style vegetables

Baby Chat potato salad in parsley & extra virgin olive oil

Seafood Salad – A medley of seafood & avocado in a dill & honey sauce

Baby Beetroot Salad with orange segments, roquette in a balsamic reduction with crumbled goats' cheese **(v)**

Steamed String Beans topped with almond flakes **(v/vn)**

Dessert (Choice of 2 selections)

Vanilla Bean Cream Brûlée with blueberry compote

Individual Tiramisu topped with chocolate-coated strawberries

Individual sticky date pudding with a toffee sauce

Chocolate Ganache Tart with cinnamon ice cream

Assorted Cheese and Seasonal Fruit



SYDNEY HARBOUR SPECIALISTS

Bella Vista – Beverages

Standard Beverage Package

AU\$35.00 per person (4 hours)
AU\$15 per person per additional hour

Sparkling

Molly's Cradle Sparkling Brut

White wine

Molly May Sauvignon Blanc 2015
Molly May Chardonnay, Trinity Hill Pinot Gris

Red wine

Molly May Cabernet Merlot 2013
Molly May Shiraz

Beers

Amstel Premium Lager, Heineken Mid-Strength, Cascade Light Beer

Soft drinks

Coca Cola, Coca Cola zero, Sprite, Lift, Orange juice, Soda Water, Bottled Water

Package with House Spirits: AU\$50 per person (4 hours)

Package with Top Shelf Spirits: AU\$60 per person (4 hours)

BEVERAGE PACKAGE UPGRADE

AU\$25 per person for 4 hours

Sparkling: Chandon NV Brut

White wine: Shaw & Smith Adelaide Hills Sauvignon Blanc

Red wine: Penfolds Bin 28 Kalimna Shiraz

PREMIUM BEVERAGE UPGRADES

Chandon S @ \$25pp

Moet & Chandon Imperial @ \$35 per person

Veuve Clicquot @ \$45 per person

Dom Perignon @ \$85 per person