

Echo On The Marina Events Pack



Echo On The Marina

“Located at Roseville Bridge Marina, adjacent to Echo Point Park and overlooking a sheltered beach, Echo on the Marina boasts sublime views, a holiday-like atmosphere and excellent food.”

Our menu is modern Australian characterised by lots of seafood, playful presentation & hearty portions.

We're fully licensed, with a humble wine list and a great selection of beers.

If you have an event in mind, please feel free to contact our events team on 02 9417 4422 or echo@echoonthemarina.com.au

Event Packages

Cocktail Party / Stand-up event

We love hosting parties and can accommodate bookings of up to 120 guests for stand-up events.

All stand up events require exclusive use of the restaurant and therefore, minimum spends apply

Canape package 1	- \$40pp
Canape package 2	- \$50pp
Canape package 3	- \$60pp

Beverages can be charged 'on consumption' or as part of a fixed cost package over 3 hours.

Beverage package 1	- \$45pp
Beverage package 2	- \$65pp

Monday & Tuesday Closed

Wednesday & Thursday Full Day \$10k min spend
1pm - 4pm \$6k min spend

Friday Full Day \$12k min spend
1pm - 4pm \$9k min spend

Weekends Full Day \$15k min spend
1pm - 4pm \$11k min spend

Banquet / Group Dining

We can accommodate large bookings of up to 50 guests as part of a non-exclusive area; larger groups of 50 - 90 guests as a private function with a minimum spend.

All banquets are served as an 'alternate plate drop'

2 courses (entree + main)	- \$60pp
3 courses	- \$70pp
4 courses	- \$80pp

Beverages can be charged 'on consumption' or as part of a fixed cost package over 3 hours.

Beverage package 1	- \$45pp
Beverage package 2	- \$65pp

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Canape Menu

Canape Package 1

Grilled goats cheese with wild mushroom
Smoked salmon, avocado salsa on toasted baguette
Sliced chorizo wrapped in pineapple
Crispy bacon, caramelised onion on toasted baguette
King prawn in a lime, garlic and red chilli marinade
Tomato stuffed with buffalo cheese

Canape Package 2

Smoked salmon and fried potato latkes
Grilled beef marinated with sliced garlic
Salt and pepper calamari
Grilled chicken breast with pineapple
Marinated anchovies with garlic on toasted baguette
Rolled prosciutto with melon

Canape Package 3

Black caviar with salmon sashimi marinated with wasabi and soy sauce topped with cucumber
Smoked duck with orange peel
King prawn with avocado salsa on toasted baguette
Crumbed chicken breast with feta cheese
Grilled bacon wrapped with cherry tomato
Prosciutto with truffle on toasted baguette

**Any dietary requirements can be accommodated*

Banquet Menu

To Start

Antipasto platters on table including prosciutto, salami, spicy chorizo, grilled capsicum, zucchini, cherry tomatoes, mixed olives and bread sticks

Entree

Rolled prosciutto with melon and rocket salad
Black caviar, crab meat, avocado on a bed of mixed leaf salad
Marinated beef salad, mixed leaves, cherry tomatoes, pine nuts and balsamic dressing

Main

Smoked duck served with sweet potato mash, balsamic spanish onions,
green beans with a citrus and honey sauce
Grilled chicken breast, creamy red wine and mushroom sauce
with grilled fennel and green beans
Grilled john dory, steamed leek and potato drizzled with a lemon and almond butter sauce

Desserts

Warm apple and rhubarb crumble cake served with chantilly cream,
Chocolate and hazelnut flourless cake served with chantilly cream,
Blackberry cheesecake served with chantilly cream

**Any dietary requirements can be accomodated*