

Private Events

THE RESTAURANT

THE NIELSEN Greycliffe Avenue,
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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 offers magnificent waterfront views of Shark Beach and Sydney Harbour.

The restaurant is an ideal setting for exclusive events, combining a prime waterfront 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

Sit down style: up to 60 guests
(with pre-drinks and dancing)
Up to 72 guests (with guests
seated on arrival)

Cocktail style: up to 80 guests

AVAILABILITY

Lunch and Dinner 7 days

Lunch: 12.00pm – 4.30pm

Dinner: 6.30pm – 11.00pm

ENTERTAINMENT

You are welcome to organise a band or DJ to perform during your event. Your event coordinator can provide you with our preferred supplier list on request.

FOOD & BEVERAGE

FD *Formal Dining Events*

Select either a 3 course menu that allows your guests to have the luxury of selecting their dishes on the day from a reduced a la carte menu of your choice, or a banquet menu whereby the 3 course menu is served on platters for guests to share.

CS *Cocktail Style Events*

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

Dietary Requirements

We are more than happy to cater for dietary requirements where possible. Our menus are current, but subject to change dependent 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

\$160 PER PERSON
September – March

\$145 PER PERSON
April – August

Inclusive of:

- 2 chef's choice canapés on arrival
- Sourdough with chive butter and mixed marinated olives
- Entree, main and dessert to order, or a 3 course shared banquet menu
- Shared sides
- Premium alcoholic & non-alcoholic beverage package for the 4.5 hour function duration

*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)*

COCKTAIL STYLE

\$145 PER PERSON
September – March

\$130 PER PERSON
April – August

Inclusive of:

- A selection of 8 canapés (1.5 servings per selection per person)
- A selection of 2 substantials (1 serving per selection per person)
- Premium alcoholic & non-alcoholic beverage package for the 4.5 hour function duration

MID-WEEK PRICING

Book your event on a Sunday dinner, or Monday to Thursday lunch or dinner and reduce the package price by \$10 per person.

Available February to October only.

ADDITIONAL INCLUSIONS

- White linen for the tables
- For formal dining functions, linen napkins and personalised printed menus with individual guest names that act as place cards
- Your supplied cake can be cut into canapé style slices and served on platters with tea and coffee (there is no cakeage fee)
- Tea light candles for the tables
- Staffing

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.

FD

Formal Dining *Reduced A La Carte Sample Menu*

Canapés

Saffron & smoked cheddar arancini,
rocket pesto (v)
Salt & pepper calamari, citrus aioli (gf)

At the table

Sourdough with chive butter
Marinated olives

TO ORDER

Entrée selected from

Kingfish crudo, jalapeño, lime, kohlrabi
(gf)
Burrata, beetroot, balsamic, basil (v, gf)
Chicken liver pâté, port gel, cornichons,
eschallots

Main course selected from

Tagliolini, wild mushroom, carrot
emulsion (v)
Corn fed chicken breast, red capsicum,
broccolini (gf)
Catch of the day, lime, olives, capers,
tomato (gf)

Sides

Roast potatoes, garlic, rosemary (gf)
Rocket, pecorino, almond flakes (gf)

Dessert selected from

Tiramisu profiteroles
Coconut mousse, lime, sour cherry (gf)

*Please note, dessert can be replaced by
3 roving dessert canapés on request*

Espresso Coffee & Tea

(v) vegetarian, (gf) gluten free

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



Formal Dining
Banquet Style
Sample Menu

Canapés

Saffron & smoked cheddar arancini,
rocket pesto (v)
Salt & pepper calamari, citrus aioli (gf)

Roast potatoes, garlic, rosemary (gf)
Rocket, pecorino, almond flakes (gf)

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To Share

Sourdough with chive butter
Marinated olives

Chef's selection of desserts

*Please note, dessert can be replaced by
3 roving dessert canapés on request*

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Kingfish crudo, jalapeño, lime, kohlrabi
(gf)

Burrata, beetroot, balsamic, basil (v, gf)
Chicken liver pâté, port gel, cornichons,
eschallots

Espresso Coffee & Tea

(v) vegetarian, (gf) gluten free

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

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Silver dory, lime, olives, capers, tomato
(gf)

Braised whole lamb shoulder

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.*

CS

Beverage Packages

PREMIUM BEVERAGE PACKAGE

INCLUDED

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

DELUXE BEVERAGE PACKAGE

\$15 PER HEAD UPGRADE

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

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 standard 4.5 hour duration of the event. Please note, these are sample beverage packages only. Beverages are subject to change.

SUPERIOR BEVERAGE PACKAGE

\$30 PER HEAD UPGRADE

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 *Reduced A La Carte Sample Itinerary*



LUNCH (12.00PM-4.30PM)

- 12:00 noon Arrival of guests
Beverages and 2 chef's choice canapés served
- 12:30 pm Guests are seated
- 12:40 pm Orders are taken
- 12:50 pm Bread and olives are served
- 1:20 pm Entrées are served
- 2:10 pm Mains are served with sides
- 2:55 pm Speeches and cutting of the cut (if applicable)
- 3:20 pm Desserts are served (plated at tables or roving dessert canapés)
- 3:30 pm Celebratory cake served
- 3:40 pm Espresso coffee & tea
- 4:15 pm Bar to close
- 4:30 pm Conclusion of event

DINNER (6.30PM-11.00PM)

- 6:30 pm Arrival of guests
Beverages and 2 chef's choice canapés served
- 7:00pm Guests are seated
- 7:10 pm Orders are taken
- 7:20 pm Bread and olives are served
- 7:50 pm Entrées are served
- 8:40 pm Mains are served with sides
- 9:25 pm Speeches and cutting of the cut (if applicable)
- 9:50 pm Desserts are served (plated at tables or roving dessert canapés)
- 10:00 pm Celebratory cake served
- 10:10 pm Espresso coffee and tea
- 10:45 pm Bar to close
- 11:00 pm Conclusion of event





DINNER (6.30PM-11.00PM)

- 6:30 pm Arrival of guests
Beverages and 2 chef's choice canapés served
- 7:00 pm Guests are seated
- 7:10 pm Bread and olives are served
- 7:30 pm Entrées are served on shared platters
- 8:20 pm Mains are served on shared platters with sides
- 9:05 pm Speeches and cutting of the cut (if applicable)
- 9:30 pm Desserts are served (plated at tables or roving dessert canapés)
- 9:40 pm Celebratory cake served
- 9:50 pm Espresso coffee & tea
- 10:45 pm Bar to close
- 11:00 pm Conclusion of event

LUNCH (12.00PM-4.30PM)

- 12:00 noon Arrival of guests
Beverages and 2 chef's choice canapés 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 cutting of the cut (if applicable)
- 3:00 pm Desserts are served (plated at tables or roving dessert canapés)
- 3:10 pm Celebratory cake served
- 3:20 pm Espresso coffee & tea
- 4:15 pm Bar to close
- 4:30 pm Conclusion of event

FD

Formal Dining *Banquet Style* Sample Itinerary





Cocktail Style *Sample Itinerary*



LUNCH (12.00PM-4.30PM)

- 12:00 pm Arrival of guests
Beverages are served
- 12:15 pm Canapé service to commence
- 2:00 pm Possible celebratory speeches or welcome
Food service to be paused during speeches, beverage service will continue
- 3:00 pm Supplied celebratory cake cut and served to guests (if applicable)
- 3:30 pm Espresso coffee & tea
- 4:15 pm Bar to close
- 4:30 pm Conclusion

DINNER (6.30PM-11.00PM)

- 6:30 pm Arrival of guests
Beverages are served
- 6:45 pm Canapé service to commence
- 8:30 pm Possible celebratory speeches or welcome
Food service to be paused during speeches, beverage service will continue
- 9:30 pm Supplied celebratory cake cut and served to guests (if applicable)
- 10:00 pm Espresso coffee & tea
- 10:45 pm Bar to close
- 11:00 pm Conclusion



Additional Information

PREMIUM UPGRADES

- Deluxe Beverage Package \$15 per person
- Superior Beverage Package \$30 per person
- Inclusion of second white wine \$5 per person
- Inclusion of second red wine \$5 per person
- Cocktails on arrival \$15 per cocktail (must be pre-ordered)
- 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)
- 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

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.

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.

