



# SEBASTIAN

FUNCTIONS PACKAGE 2023 -2024





# SEBASTIAN

SEBASTIAN sits right on the sand of beautiful Williamstown Beach, overlooking Port Phillip Bay. We have flexible spaces available to book and a huge deck in the sunshine.

## FUNCTION ROOM

A beautiful space overlooking the bay with dedicated bar, bathrooms, deck access and exclusive entrance/exit.

We can cater to many different functions, Birthdays, Christenings, Engagements, Community fundraisers & awards, Corporate staff training days & conferences, Wakes, Product Launches, Meetings, Christmas Parties, Weddings the list goes on!

*Up to 70 guests seated | Up to 130 standing*

## PRIVATE DINING ROOM

Our Private Dining Room is located off the main dining area and can accommodate smaller private bookings - MAX 14 Guests Seated.

*AV equipment available on request, linen & decoration can be facilitated on request*



## ☀ MENU OPTIONS ☀

Lunch & Dinner set menus

Choose from the \$70 and \$90 & \$110 set menu per person

*Our set menu's are changed seasonally, you can find our most current set menu's on our website*

Simply, choose a **set menu** & add any **UPGRADES** (Over page)

OR

Choose your **canape package** and select your items



*All dietaries can be catered for  
Published 2023*



🌿 UPGRADES - MAKE YOUR EVENT EXTRA SPECIAL! 🌿



**SANGRIA** on arrival \$10pp

**PAELLA STATION** (GF) A unique experience for your event!  
Watch as our team cook Paella while you mingle with your guests.  
\$900 per pan – Serves 40-50 people (*Available inside only*)

**BOARDS** \$100 each

**MEAT** – Generous selection of cured & smoked meats with charcoal bread and accompaniments

**CRUDITE** – Generous selection of seasonal vegetables & dips served with charcoal bread and accompaniments

**CHEESE** – Generous selection of European & Australian cheeses served with Lavosh and accompaniments

**GOURMET PARTY PIES** – Selection of mini meat and vegetable pies (30 pieces per board)

**FISH GOUJONS** - with chipotle and lime aioli (30 pieces per board)

**OYSTER BOARDS**

50 pieces for \$250

100 pieces for \$500

200 pieces for \$1000

Served with lemon, mignonette dressing and tabasco



## CANAPE MENU

### **Package 1**

**Selection of 5 small items**

**10 pieces pp total**

**\$68 pp**

### **Package 2**

**Selection of 4 small items**

**plus 2 substantial items**

**8 pieces pp total**

**\$78 pp**

### **Package 3**

**Selection of 6 small items**

**plus 2 substantial items**

**12 pieces pp total**

**\$98 pp**

## **SMALL COLD CANAPES**

BEEF TARTARE - Hand cut raw beef, cured egg yolk, potato crisp (GF)

SCALLOP CEVICHE - Raw scallop served with a cucumber & caper dressing served in the shell (1 pp serve)

SMOKED SALMON BOCADILLO - Smoked salmon, dill, brioche finger (GFO)

OYSTERS - Natural, mignonette dressing (1 piece pp)

JAMON GILDA - La Hoguera 18-month Gran Reserve, pickled melon, quindilla pepper

SMOKED BEETROOT CROUSTADE - Fromage frais, black olive (V)

CROSTINI - Blue cheese, candied pear, walnut (V)

VOL AU VENTS - Blue swimmer crab, tabasco aioli, puff pastry

## **SMALL HOT CANAPES**

### **CROQUETAS**

- Leek & parmesan with leek ash aioli (V)
- Serrano jamon and chipotle aioli
- Salted cod and lemon aioli

### **EMPANADA & CHIMICHURRI (1 piece pp)**

- Beef, potato, rice, peas, egg,
- Cheese and corn, evaporated milk, cumin (V)

CHICKEN SKEWER - Paprika spiced chicken thigh, chimichurri aioli (GF)

MUSHROOM & TRUFFLE CIGARS - Mushroom duxelles, aioli (V)

CORN & MANCHEGO PANISSE - Chickpea, fermented chilli aioli (GF, V)

COCA DE TOMATE - Tomato tart, feta (V)



# ☀️ CANAPE MENU CONTINUED ☀️

## SUBSTANTIALS – 1 piece pp

### ALBONDIGAS –

Spanish style meatballs, sofrito, polenta (GF)

### PULLED PORK SLIDERS –

Slow cooked pork, sriracha mayo, cabbage apple slaw, buttermilk-bun

### PEDRO XIMINEZ BRAISED BEEF –

Potato puree, pickled onion (GF)

### CONFIT SALMON –

Beetroot puree, horseradish, watercress (GF)

### RICOTTA GNOCCHI –

Pumpkin, burnt butter, sage (V)

### CHARRED CAULIFLOWER –

Mojo picon, pinenuts (GF, V)



## SWEETS

1 item pp = \$6

2 items pp = \$9

### CHOCOLATE POT –

Dark chocolate mousse, candied almonds (GF, V)

### LEMON MERINGUE TARTLETS –

Lemon curd, torched meringue (GF, V)

### BAKED BASQUE CHEESECAKE TARTLETS –

Our Sebastian Basque cheesecake

### BUTTERMILK PANNACOTTA –

Macerated Berries (GF, V)



## DRINKS PACKAGES

Drinks can be charged to a tab on consumption. Tab amounts can be set to your limit.  
Alternatively choose from one of our Beverage Packages below.

*Please note some selections are subject to change due to supply*

### **BASIC PACKAGE**

2.5 hours \$50pp  
3.5 hours \$60pp  
4.5 hours \$70pp

Tap Beer & Sparkling\* on arrival

HOUSE TAP BEER  
MORITZ 0.0

CHOOSE TWO FROM:

HOUSE White wine  
HOUSE Red wine  
HOUSE Rose

CLASSIC SOFT DRINKS

\*or upgrade to Sangria or Moet on arrival

### **SUPERIOR PACKAGE**

2.5 hours \$65pp  
3.5 hours \$80pp  
4.5 hours \$95pp

Tap Beer & Sangria\* on arrival

EVERYTHING INCLUDED IN OUR BASIC  
PACKAGE PLUS:

SANGRIA

HOUSE SPARKLING

BASIC SPIRITS

(VODKA, GIN, SCOTCH, BOURBON)

CLASSIC SOFT DRINKS

\*or upgrade to Moet on arrival

### **PREMIUM PACKAGE**

2.5 hours \$80  
3.5 hours \$100pp  
4.5 hours \$120pp

Tap Beer & Sangria & Sparkling\* on arrival

ALL TAP BEER  
MORITZ 0.0

PREMIUM White wine

PREMIUM Red wine

PREMIUM Rose

PREMIUM SPARKLING

SANGRIA

CLASSIC SOFT DRINKS

PREMIUM SPIRITS

(VODKA, GIN, TEQUILA, SCOTCH, BOURBON)

\*or upgrade to Moet on arrival

### **CORNER DECK FUNCTIONS**

2.5hrs \$40pp  
Choice of 2 HOUSE WINES  
BEER SELECTION  
MORITZ 0.0  
CLASSIC SOFT DRINKS



# TERMS & CONDITIONS

## RESERVATION CONFIRMATION

This Sebastian terms and conditions form must be signed and returned to us with the specified deposit to ensure your reservation is confirmed. A tentative reservation can be held for 24hrs awaiting a deposit. If the deposit is not received within the timeframe arranged, the space may be released to other parties.

## DEPOSIT

A deposit of \$500 must be paid at the time of confirmation or \$2000 is required for full venue bookings. By paying your deposit, you are acknowledging and agreeing to the terms and conditions.

## FINAL NUMBERS/FINAL PAYMENT

Final numbers, menu selections and dietary requirements are required 14 days prior to your function. It is on this final number that your food and beverage package will be charged. Final payment for the full function package is required 7 days prior to your function.

## CANCELLATIONS

Deposits are non refundable within 30 days of your function. If you cancel your function within 7 days of your function date, you will be charged 50% of the paid amount. If you cancel your function within 48 hours of your function date, you will be charged the full agreed amount.

## DAMAGES

The client (as signed) is financially liable for any damages to the restaurant property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests. Nothing is to be stuck (including blu tac and sticky tape), nailed, screwed or stapled to the walls, doors or other surfaces which are part of the restaurant.

## DECORATIONS

Sebastian does not allow candles, sparklers, glitter or confetti anywhere in the venue. Balloons and flowers are permitted, however collection of these items must be arranged with the function coordinator no later than 24hrs after your event. Management reserves the right to charge a flat fee of \$200 for any decorations left behind.

## FOOD/BEVERAGES

Sebastian does not permit food or beverages to be brought onto the premises. Wedding/Christening & Birthday cakes excluded – cakeage fee applies.

## MUSIC & AV

Your own music may be played during your function but Sebastian retains complete discretion of music and noise levels at all times. Music must be appropriate for the venue and not disrupt other patrons. AV equipment is available on request.

## BUMP IN/BUMP OUT

Set up and pack down by vendors can be arranged with our functions coordinator depending on your function requirements. This can be no longer than 1hr prior and additional charges may apply if a longer period is required for vendors.

## DURATION

For full function room bookings the standard duration for events is 4 hours for lunch and 4 hours for an evening event. Guests will be required to vacate by the end time. Day events are 1pm-5pm and evening events are 7pm-11pm. An additional hour may be possible for evening functions only, at a cost of \$500.

*\* Table linen, entertainment, decoration & additional AV equipment requirements at added cost*

## SURCHARGES/FEES

Sebastian charges a 1.5% credit card surcharge. A 15% Public Holiday surcharge applies. For all functions, a 5% service fee is added to the final bill, the service fee is not included in the minimum spend.

## RESPONSIBLE SERVICE OF ALCOHOL

Sebastian is committed to Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises. We reserve the right to cease service of alcoholic beverages if consumption is deemed excessive.

## INSURANCE/PUBLIC LIABILITY

Sebastian accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue prior to, during or after a function.

