



Ceviche

RESTAURANT

Functions and Events

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Functions and Events

The team at Ceviche are experts in hosting the ideal function to suit your individual needs. With a flexible venue in a fantastic location we will work with you to create the ideal event, fitting to your ideas and budget. With extensive experience in corporate events, you can relax in the knowledge that your function will be handled professionally by the friendly team. There are several options available, from intimate small groups to business lunches and formal 3 course sit down dinners, degustation menus and cocktail parties.

The Venue

Our location is ideal, at the southern end of Coogee Beach with panoramic ocean views, we are only 15 minutes from the CBD and very close to several corporate conference locations. There is the capacity to seat up to 120 guests for a formal dinner or 150 for a cocktail style function, we also cater for small groups of any size. Outdoor heated patio and decking area that overlooks the beautiful coastline provides a stunning location for smaller groups or pre dinner drinks and canapes. With a friendly and professional service from the Ceviche team, who pride themselves on their attention to detail, we have the whole package for you.

The Chef & Cuisine

Owner and award winning Chef, Nik Eberhardt, has had a long and successful career, forming a strong reputation in Coogee and the Eastern suburbs with several popular establishments. Serving modern Australian cuisine, his passion for fresh and quality produce, combined with experience and style, ensures a fantastic dining experience whether for cocktail party canapés or a full 3 course meal.

The Menus

Please see the selection of our ready to go function solutions; canapé selections, tasting menu, cocktail canapés, 3 course set menus and drinks packages. We are happy to work with you to design the ideal menu to fit your occasion and budget.

Pre dinner canapé selection \$3.00 p/piece

An ideal way to start the evening, with drinks on arrival out on our al fresco terraces overlooking the beach

- Coffin Bay pacific oysters, flying fish roe vinaigrette
- Bruschetta with Kervella goats cheese & vine ripened tomato salsa
- Iced cucumber soup shot with wasabi spring roll
- Prosciutto & rockmelon
- Smoked salmon Roulade
- Seared scallops on snow pea and avocado salsa
- Tempura prawns with ponzu sauce
- Peking duck pancake with hoi sin sauce
- Mini frittata with bacon, onion and cheese
- Lamb fillet skewers garlic marinated with tzatziki
- Arancini with Spanish chorizo & herb aioli

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**3 course set menu with choice \$58 p/person
up to 40 people**

Cheese platter (for the table) A selection of prime quality Australian and imported cheese served with dried fruits and crackers \$20 each (for 4 people)

SET MENU

Sourdough bread, extra virgin olive oil, balsamic vinegar

ENTRÉE

Seared scallops, avocado & snow pea salsa, wasabi dressing

Salt & pepper tiger prawns, sautéed garlic, chilli & shallots

Homemade potato gnocchi, porcini mushroom & herb essence

Warm duck confit & onion tart, beetroot relish

MAIN

Grilled ocean trout fillet, saffron risotto, roasted capsicum, greens

Cornfed chicken breast wrapped in prosciutto, kumara potatoes, vegetables, roasted garlic & leek sauce

Cowra lamb rump, roesti potatoes, Mediterranean vegetable ragu

Prime fillet of beef, truffle infused mashed potatoes, vegetables, creamy green peppercorn & bacon sauce

DESSERT

Homemade sorbet, brandy snap, seasonal fruits, mango coulis

Vanilla crème brulee, pistachio biscotti

Sticky date pudding, homemade vanilla bean ice cream, toffee sauce

Warm dark chocolate fondant, baileys anglaise

Espresso coffee & tea

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**3 course alternation set menu (choice of 3 items per course) \$58 p/person
up to 120 people**

Cheese platter (for the table) A selection of prime quality Australian and imported cheese served with dried fruits and crackers \$20 each (for 4 people)

Bread & Butter

ENTRÉE

Mushroom and herb risotto with rocket leaves

Home made butternut pumpkin gnocchi, spinach & pine nut cream

Smoked salmon, melba toast, horseradish mousse

Chilli spiced baby octopus, asian stir fry vegetables

Seared scallops, cauliflower puree, crispy serrano ham, parsley coulis

Grilled Yamba king prawns, saffron risotto

Duck & onion tart, rocket leaves, balsamic aigre-doux

Soy & honey marinated beef salad with fetta cheese

MAIN

Wild caught barramundi fillet, asian stir-fry vegetables jasmine rice

Sea perch fillet, parsley potatoes, greens, saffron aioli

Slow cooked petuna ocean trout, wasabi mashed potatoes, steamed gai larn, soy & lime beurre blanc

Cornfed chicken breast wrapped in prosciutto, mushroom risotto, young vegetables

Pork fillet, roasted root vegetables, spiced apricot sauce

New York cut sirloin steak, lyonnaise potatoes, vegetables, wholegrain mustard sauce

Prime fillet of beef, mashed potatoes, young vegetables, green peppercorn sauce

Lamb loin, roasted kumara potatoes, young vegetables, honey soy ginger glaze

DESSERT

Home made sorbet, brandy snap, raspberry coulis

Vanilla bean creme brulee, brandy flamed apples

Sticky date pudding, toffee sauce, vanilla Ice cream

Warm chocolate fondant with Baileys anglaise

Fresh percolator coffee & tea



**Tasting menu \$85 p/person
10 to 100 people**

The following is an example of a Tasting Menu. However, since many combinations are available, it is recommended to arrange a meeting with our head chef to discuss a tailored menu

Bread & butter

Starter

Iced cucumber soup, smoked salmon & wasabi spring roll

First

Rare roast beef & fennel salad tossed with light mustard dressing

Second

Fresh water scampi, sautéed garlic & shallots

Third

Grilled snapper fillet on baby spinach with Sicilian pine nut & currant dressing, lemon creme fraiche

Fourth

Tournedon of aged beef fillet wrapped in sage and prosciutto on wild mushroom ragout

Fifth

Mixed Dessert Plate (Sorbet, Lemon Tart, Warm chocolate fondant)

Coffee & petit four

**Ceviche cocktail menu \$50 p/person
70 to 150 people**

- Bruschetta with Kervella goats cheese & vine ripened tomato
- Iced cucumber soup shot with wasabi spring roll
- Prosciutto & rockmelon
- Smoked salmon roulade
- Seared scallops on snow pea and avocado salsa
- Tempura prawns with ponzu sauce
- Peking duck pancake with hoi sin sauce
- Mini frittata with bacon, onion and cheese
- Lamb fillet skewers garlic marinated with tzatziki
- Arancini with Spanish chorizo & herb aioli
- Baby fillet steak sandwiches with caramelised onions
- Homemade sorbet with midori strawberries
- Mocha crème shots



Drink packages (all prices are per person)

We offer standard beverage packages outlined below for groups greater than 40 guests. We can also tailor a drinks package specifically for your event.

Standard Drinks Package

3 hours \$40 4 hours \$50 5 hours \$60

Beers: Tooheys Extra Dry, Cascade Light

Wines: NV The Elms Sparkling Brut, VIC
12 Joe's Nose Semillon Sauvignon Blanc, Margaret River, WA
09 The Elms Cabernet Shiraz, VIC

Mineral Water, Juice & Soft Drinks

Medium Drinks Package

3 hours \$50 4 hours \$60 5 hours \$70

Beers: Tooheys Extra Dry, Crown Lager, Cascade Light

Wines: 08 Eliza Pinot Noir Chardonnay Sparkling Wine, Limestone Coast, SA
09 Margaret River Dreaming Sem Sauvignon Blanc, Margaret River, WA
12 Margaret River Dreaming Cabernet Merlot, Margaret River, WA

Mineral Water, Juice & Soft Drinks

Premium Drinks Package

3 hours \$60 4 hours \$70 5 hours \$80

Beers: James Boags Premium Lager, Coopers Pale Ale, Cascade Premium Light

Wines: 09 Yarrabank Cuvee Brut Sparkling, Yarra Valley, VIC
12 Jackson Estate Stich Sauvignon Blanc, Marlborough, NZ
10 Mount Langi Ghiran 'Cliff Edge' Shiraz, Grampians, VIC

Mineral Water, Juice & Soft Drinks

Policies and Terms & Conditions

Bookings

Ceviche offers many options for group bookings, please be aware of the capacities and Terms & Conditions below.

To make your booking please speak directly with the Ceviche team, for large functions it is a good idea to come in to the restaurant and see us to discuss your specific needs.

Terms & Conditions

Ceviche can accommodate groups of 10 – 120 people for sit down set menu meals and 150 for cocktail party style functions.

Groups larger than 20 guests incur a 10% deposit to confirm the booking at least 2 weeks prior to the event.

Large groups that need sole use of the restaurant require a 30% deposit to confirm the booking at least 2 weeks prior to the event. With a minimum spend of \$5000 on Wednesday, Thursday and Sunday evenings and \$7000 on Fridays, Saturdays and Sunday lunchtime.

Deposits are non refundable.

Payment of the balance reflecting confirmed and final numbers is required on the day of the event.

Final numbers must be confirmed 24 hours prior to the event and this is the minimum number that will be charged for. Additional numbers can be accommodated.

Drinks packages are based on reasonable consumption and the right is reserved to refuse service to intoxicated guests under RSA regulations.