

birthday parties

SAN MARTIN

Akuna Bay

Enjoy classic Australian views and superior dining at San Martin Akuna Bay; a light-drenched event venue with a prime waterfront location. A little under an hour from central Sydney and nestled on the outer periphery of Ku-ring-gai Chase National Park, at a quiet marina, this gorgeous venue offers a relaxed but stunning setting for a waterside celebration.

EVENT PACKAGES

COCKTAIL PACKAGE

FROM **\$95** PP

page 2

SEATED PACKAGE

FROM **\$120** PP

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PACKAGES INCLUSIONS

page 4

Tailored add-ons available on request.
Please speak to your coordinator.



ALL MENUS ARE SAMPLE MENUS. MENU ITEMS ARE SUBJECT TO CHANGE, BASED UPON AVAILABILITY.

Cocktail

FROM \$95^{PP}
INCLUSIONS

Alcoholic Beverage Package
Selection of 2 regular canapés (hot or cold)
Selection of 2 mini meals canapés

Selection of 1 sweet canapés
Event duration 4 hrs
Beverage and canapés 3 hrs

CHOICE OF COLD CANAPES

- Raw salmon lettuce cup, ginger, soy, chilli **GF | DF**
- Sydney rock oyster, salmon caviar **GF | DF**
- Iberico ham, garlic crouton, tomato brushed, pickled onion
- Caramelised onion and goat cheese tartlets **V**
- Grilled focaccia, heirloom tomatoes, mozzarella **V**
- Avruga caviar and soured cream tartlets
- Teriyaki beef sushi, sesame seed sauce

CHOICE OF HOT CANAPES

- Pumpkin ricotta arancini **V**
- Truffle mac and cheese croquette **V**
- Palm sugar ginger infused chicken skewers **GF | DF**
- Salted cod croquette, sriracha mayonnaise
- Tempura prawn, honey soy dipping sauce
- Mini wagyu beef pie, mash potato, mushy peas gravy
- Aussie beef sausage roll, tomato chutney

CHOICE OF SWEET CANAPES

- Vanilla macaron
- Lemon tart, toasted meringue
- Strawberry and rhubarb pavlova, lime chantilly **GF**
- Selection of assorted eclairs

CHOICE OF MINI MEALS

- Crisp pork belly, creamy polenta, pea zucchini, orange gremolata
- Fried chicken thigh slider, bang-bang sauce, shaved iceberg
- Fish 'n' chips, beer battered barramundi, chips, lemon, tartare sauce **DF**
- Braised beef short rib on the bone, pickles **DF**
- Goat cheese & pumpkin risotto **V**

DF dairy free **GF** gluten free **V** vegetarian **VG** vegan



Shared Table & Plated Offerings

FROM ^{\$}120_{PP}*
INCLUSIONS

Alcoholic Beverage Package
Selection of 1 shared entrée**
Selection of 2 shared mains**
Selection of 1 regular dessert canapé to be roved

Event duration 5 hrs
Beverage package 4 hrs

**minimum numbers apply **items shared in the middle of the tables*

CHOICE OF ENTREES

- BBQ garlic baby octopus shaved fennel, orange, watercress, pickled radish **GF** | **DF**
- Calamari fritti lolligo squid, zucchini, garlic, mint, tartare sauce, lemon
- Kale, avocado, roast pumpkin salad, mint, coriander, chilli, pomegranate, almond, pepitas, rocket **VG** | **DF**
- Goat cheese zucchini flowers, tomato passata, zucchini, roast butternut pumpkin, herbed infused oil **V**
- Heirloom tomato salad, buffalo mozzarella, lime, compressed watermelon, fig, baby basil **V** | **GF**

CHOICE OF MAINS

- Darling downs beef strip-loin, roast beetroot, horseradish cream **GF**
- Roast chicken breast, truffle jus, mousseline potato, cavolo nero, mushrooms **GF**
- Crispy skin pork belly, parmesan polenta, cauliflower puree, pea and zucchini salad, jus **GF**
- Truffle ricotta tortellini, squash, green beans and asparagus salad **V**
- Herb coated barramundi, creamed saffron potato, fennel, crab bisque
- Truffle mushroom arancini, tomato passata, parmigiana reggiano, arugula, balsamic glaze **V**

CHOICE OF DESSERT

- Lemon tart meringue, vanilla gelato, raspberry coulis, vanilla butter soil, strawberries
- Strawberry and rhubarb pavlova, coconut meringue, lime chantilly, passion fruit puree **GF**
- Chocolate mud cake, salted caramel, vanilla and brownie ice cream
- New York cheesecake, raspberry sorbet, strawberry, lemon balm

CHOICE OF SIDES

^{\$}6_{PP}

- Chilli olive oil broccolini, roasted sesame **VG** | **GF**
- Green mixed herb salad, dijon dressing **VG** | **GF**
- Seasonal vegetables, herb butter **V** | **GF**
- Rosemary and paprika roasted kipfler potatoes **V** | **GF**

DF dairy free **GF** gluten free **V** vegetarian **VG** vegan

Beverage Packages

BEVERAGE PACKAGE INCLUSIONS

SPARKLING

Johnny Q Sparkling Brut SA

WINES

Johnny Q Sauvignon Blanc SA

Johnny Q Shiraz SA

BEER

Byron Bay Lager

Kosciuszko Pale Ale

d'Albora Mid Strength

Heineken 0%

WATER

Sparkling or Still Water

OTHER

Selection of soft drinks and juices

Package Inclusions

AUDIO VISUAL

FREE WI-FI

VENUE DANCE FLOOR

PLEASE COMPLETE AND EMAIL TO ENQUIRY@SANMARTIN.COM.AU

NAME BUSINESS NAME

PHONE..... EMAIL

NUMBER OF GUESTS..... PROPOSED EVENT DATE

Would you like to take advantage of our complimentary services?

AUDIO VISUAL

