



# cocktail 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  
page 3

#### 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<sup>PP</sup>  
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 <sup>\$</sup>120<sub>PP</sub>\*  
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

<sup>\$</sup>6<sub>PP</sub>

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

- 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**

# Beverage Packages

## BEVERAGE PACKAGE INCLUSIONS

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**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

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**AUDIO VISUAL**  
**FREE WI-FI**  
**VENUE DANCE FLOOR**

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PLEASE COMPLETE AND EMAIL TO [ENQUIRY@SANMARTIN.COM.AU](mailto: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**

