

Public Dining Room

Group Brochure



Host your next event at Sydney's waterfront dining destination right on the stunning shores of Balmoral Beach.

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About



Public Dining Room is set on the stunning shores of Balmoral Beach. With an incredible contemporary menu curated by head chef Adam Tyl, and an award winning wine list, PDR will make your event a memorable one.

Choose between two distinctly different event spaces or take the entire venue. Allow our passionate events team to create an event your guests will remember long after the sun goes down!

What we do

Private dining events, product launches, milestone birthday parties, canape events, engagement parties, small weddings and boardroom meetings.

Private Dining Room

If you would like to hire an area exclusively you will need to commit to a minimum food and beverage spend.

This amount will depend on the day of the week and season. Alternatively if you are happy for us to find an area in the venue to accommodate your group among other diners, you are free from any minimum spend.

Get in touch with us to have a chat about your event and we can work together to find a solution to suit your budget!



Capacity

Maximum seated capacity:

23 Guests (1 table)

33 Guests (3 tables)

Maximum standing capacity:

40 Guests cocktail/canapes



The Terrace

The ultimate modern entertainment area, combining the atmosphere of an outdoor space with the warmth and shelter of an indoor room. The space can be booked for lunch events only.



Capacity

Maximum seated capacity:
57 Guests (5 tables)

Maximum standing capacity:
70 Guests cocktail/canapes



Table in the restaurant

When booking a part restaurant (non-exclusive area) event you do not need to commit to a minimum spend - just choose your menu and preferred seating time and we will look after the rest! Please note, as you will be seated alongside other diners we are unable to accommodate speeches. This space can be booked for lunch or dinner events.



Capacity

Maximum seated capacity:
22 Guests (1 table)



Whole Venue

The whole venue can be hired exclusively for large events.
Please speak to our Events Team for further details.



Capacity

Maximum seated: 110 Guests

Maximum standing: 135 Guests

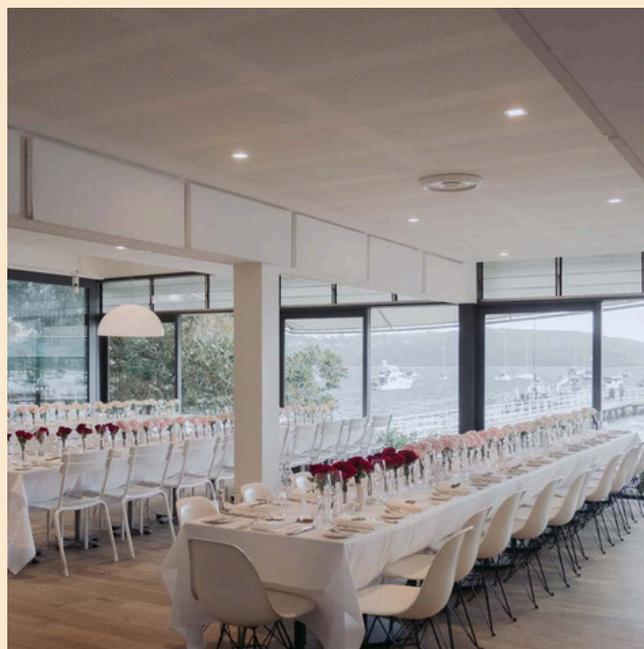


Table D' Hote Menu

Reduced from our a la carte menu, our table d'hote option offers your guests their choice of 4 dishes from each course on the day.

Entree, Main \$85pp

Entree, Main & Dessert \$98pp

Add canapes \$15pp

Minimum of 12 people

For groups of 58 and above, a reduced selection of 3 dishes per course is offered

BREAD ON ARRIVAL (already inc. in menu price)

ENTRÉE

BBQ berkshire pork belly, sauerkraut, apple, horseradish remoulade

—

Limoncello cured ocean trout, onion jam, lumpfish, brik crisp

—

Roasted heritage cauliflower, tzatziki, honey, grapes, almonds, dill

—

Scallops, caramelised garlic & brioche puree, meyer lemon, tarragon

MAIN

Risotto, aka miso, chestnut & shemji mushrooms, garlic

—

Market fish, wilted greens, anchovy & shellfish stock, shiso

—

1/2 spatchcock, smoked grains, ras el hanout ratatouille, roasting jus

—

Grasslands eye fillet, maple kumara, pomme anna, mushroom, jus
add an extra \$10

SIDES TO SHARE

Darling mills leaf salad

DESSERT

Double-glazed Valrhona chocolate tart served with compressed orange & mint

—

Pavlova, hazelnut cream, mandarin & lavender coulis

—

Selection of cheese w/ fresh pear, fig jam, nuts, housemade lavosh

—

Selection of 3 sorbets served w/ berries

Sample menu, subject to change

Share Feasting Menu

Our shared menu offers an assortment of entrée, main and dessert options served along the centre of the table.

Entree, Main \$95pp

Entree, Main & Dessert \$112pp

Add canapes \$15pp

Minimum of 12 people

BREAD ON ARRIVAL (already inc. in menu price)

ENTRÉES TO SHARE

Calamari, fish skin salt, wasabi aioli

—

BBQ berkshire pork belly, sauerkraut, apple, horseradish remoulade

—

Roasted heritage cauliflower, tzatziki, honey, grapes, almonds, dill

MAINS TO SHARE

Crispy salmon fillet, braised witlof, charred broccoli florets, puffed seeds & grains, citrus beurre blanc

—

Slow cooked pistachio & herb crusted lamb shoulder, orange glazed heirloom dutch carrots, mint salsa verde, jus

SIDES

Darling mills leaf salad

DESSERTS TO SHARE

Double-glazed Valrhona chocolate tart served with compressed orange & mint

—

Pavlova, hazelnut cream, mandarin & lavender coulis

—

Selection of cheese w/ seasonal fruit, fig jam, nuts, housemade lavosh

Sample menu, subject to change

Additional Food Items

(not included in menu price)

Heirloom beans sweet shoyu & yuzu dressing, sichuan pepper, crispy elephant garlic

—

Shoestring fries, charred citrus & garlic aioli

—

Twice cooked kipfler potatoes, rosemary, confit garlic

Canapes on Arrival

Please choose 3 from below:

Pork croquette, dijon crème

Sydney rock oyster, w/ aged sherry mignonette dressing (gf, df)

Tartlet of goats curd, olive, onion (v)

Black sea salt & vodka cured salmon, horseradish, romanesco (gf, df)

Crispy pork belly, cauliflower, green apple

Polenta, jamón, aioli (gf)

Seared scallop, celeriac, black garlic emulsion (gf)

Pumpkin & fontina arancini (v)

Grilled soy watermelon, pumpkin cracker, pickled red chilli (gf, df, v)

Baby beets, caraway beet purée, thyme & lemon dressing (gf, df, v)



Cocktail / Canape Menu

If you prefer to mingle, we offer standing canapé and drink options too!

Choice of 8 canapés \$65pp

Choice of 12 canapés \$100pp

*Kindly note this is not the canape offering for 4 course table d'hote or share feasting menu events.

Please speak with the Event Manager for the available canapé selection.

SAVOURY

Sydney rock oyster, mignonette dressing

—

Tartlet of duxelle mushrooms & melting brie

—

Pumpkin & fontina arancini

—

Kingfish ceviche, yuzu, pickled cucumber

—

Polenta, jamón, aioli

—

Seared scallop, cauliflower purée, cauliflower floret

—

Crispy pork belly, apple purée, fioretto

—

Crispy chicken, garlic, parsley & chilli w/ aioli

—

Tartlet of caramelised onion, fresh peas, persian feta

—

Fried zucchini flowers filled w/ three italian cheeses

—

Warm feta, cherry tomato, baby basil tart

—

Baby beets, caraway beet puree, thyme & lemon dressing

SUBSTANTIAL

Slow cooked lamb slider

—

Handmade beef pie w/ pea mash

—

Slow cooked lamb pie w/ potato mash

—

Beer battered flathead, chips & dill tartar sauce

—

Seared sesame miso tuna, cos, soy mascarpone, compressed melon

SWEET

Selection of cheese w/ fresh pear, fig jam, house made lavosh

—

Choux craquelin w/ creme patissiere & hazelnut chocolate mousse

—

Passionfruit tart w/ torched meringue

—

Petit pavlova w/ strawberry cream

—

Valrhona chocolate brownies

—

Ginger & pistachio nuts w/ white chocolate

—

Caramelised apple or pear tarte tatin

Kid's Menu

Includes a soft drink or juice \$45pp

Recommended for children 12yrs or younger

Mains

Salt & pepper calamari with honey & lemon mayo

-

Black label angus beef burger, brioche bun, cheddar, tomato, sweet gherkin, smokey BBQ mayo with chips

-

Panko crumbed chicken schnitzel with chips, salad & tomato sauce

-

Market fish goujon with your choice of chips & salad

-

Penne pasta - g/f

with your choice of napoli sauce or creamy parmesan sauce

Dessert

Vanilla ice cream, caramel sauce & honeycomb

-

Strawberry ice cream, hundreds & thousands, fresh berries

-

Pavlova, fresh berries, crème chantilly & persian floss

Celebration Cakes

Why not choose one of our delicious house-made cakes created from our pastry chefs. Choose from the below:

Valrhona chocolate and raspberry mousse cake (\$17pp)

-

Pavlova served with vanilla cream and seasonal fruit (GF; \$15pp)

-

Chocolate brownie cake with chocolate ganache and fruit (\$15pp)

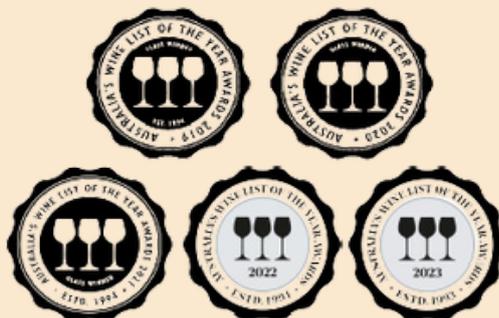
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Bombe alaska (can be made gluten free; \$17pp)

Ordering and prepayment must be confirmed 10 days prior to the booking date. A minimum of 6 guests applies.

Beverages

Public Dining Room's wine list has been carefully chosen to complement the stylish yet relaxed menu, with an eclectic mix of Australian, New Zealand and European wines.



Drinks on Consumption

Tell us which drinks you would like made available to your guests from our full wine list. We suggest 1 x sparkling 1 x white wine, 1 x red wine and 1 x beer variety.



Beverage Packages

Our set-priced beverage packages include 1 x sparkling, 1 x red and 1 x white wine plus non-alcoholic beverages, served for a duration of 4.5 hours.



Standard Beverage Package

Our \$79pp set-priced beverage packages include 1 x sparkling, 1 x red and 1 x white wine plus non-alcoholic beverages, served for a duration of 4.5 hours.

\$79pp

SPARKLING

Coppabella 'single vineyard' sparkling pinot-chardonnay, tumbarumba, nsw

WHITE (choice of one)

Le pezze pinot grigio delle venezie, veneto, italy

Vickery, riesling, eden valley, sa

Barking hedge sauvignon blanc, marlborough, nz

Voyager estate 'coastal' chardonnay, margaret river, wa

RED (choice of one)

Balnaves 'the blend' merlot-cabernet-cab franc, coonawarra, sa

Moppity 'lock 'n' key' pinot noir, tumbarumba, nsw

Esquinas de argento, malbec, mendoza, argentina

Teusner 'wark family vineyard' shiraz, barossa valley, sa

BEER

Cascade premium light

Choice of one other beer:

James boags, lord nelson pale, asahi, peroni, corona

PACKAGE ALSO INCLUDES

Soft drink, juice, still & sparkling water

Tea & coffee

An additional red or white wine option is available for \$5pp,
or just \$7pp for both!

Additional beer \$3pp

Premium Beverage Package

Our \$95pp set-priced beverage packages include 1 x sparkling, 1 x red and 1 x white wine plus non-alcoholic beverages, served for a duration of 4.5 hours.

\$95pp

SPARKLING

Pirie chardonnay-pinot noir, tamar valley, tas

WHITE (choice of one)

Auntsfield 'single vineyard' sauvignon blanc, marlborough, nz

Josef Chromey pinot gris, tamar valley, Tas

Oakridge 'green label' chardonnay, yarra valley, vic

RED (choice of one)

Peregrine 'saddleback', pinot noir, central otago, nz

Bonacchi chianti riserva, sangiovese tuscan, italy

Salomon estate cabernet sauvignon, finnis river, sa

Epsilon shiraz, barossa valley, sa

BEER

Cascade premium light

Choice of two other beers:

James boags, lord nelson pale, asahi, peroni, corona

PACKAGE ALSO INCLUDES

Soft drink, juice, still & sparkling water

Tea & coffee

An additional red or white wine option is available for \$8pp, or just \$12pp for both!

Frequently Asked Questions

WHAT TIME CAN I ACCESS THE VENUE? Access times will be listed on your event sheet. Please liaise with your Event Manager if you require extra time, as additional costs may be incurred.

CAN I DELIVER ITEMS IN ADVANCE OF AN EVENT? You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with your Event Manager and we ask that everything you send is clearly labelled with your name and event date. We kindly ask that no confetti, or glitter is brought onto the premises.

CAN I LEAVE ITEMS AT THE VENUE FOLLOWING MY EVENT? Following your event all items must be removed from the venue. All items need to be collected within 24 hours of your event as space is limited. No responsibility is accepted for items left post-event.

CAN I TRANSFER THE REMAINDER OF MY MINIMUM SPEND? The total minimum spend is to be utilised within the event space and on the event date that you have confirmed.

DO YOU CATER FOR DIETARY REQUIREMENTS? Absolutely! Please advise your Event Manager of any dietary requirements so our chefs can accommodate on the day. All dietaries must be confirmed 7 days prior to the event.

CAN I BRING A CAKE TO MY EVENT? You are more than welcome to bring a cake and candles along to your special event. The cakeage fees are as follows: - Cut as petit fours (no garnish): \$4.50 per person - Cut and served as dessert with ice cream and seasonal berries: \$9 per person. Alternatively, we can substitute the dessert course from our seated menus for a celebration cake, made by our talented in-house pastry team! Please speak with your Event Manager for more information.

WHAT AV EQUIPMENT IS AVAILABLE AT THE VENUE? AV is not included in the event spaces. To further discuss your requirements, please liaise with your Event Manager.

WILL I HAVE ACCESS TO A MICROPHONE FOR SPEECHES? Microphone speeches are available for whole venue events only. When booking a section of the venue for your event (including Private Dining Room or Terrace), no microphone speeches are available.

CAN I SUPPLY THE MUSIC FOR MY EVENT? We will play our standard background music for your event. You are only able to provide your own music playlist if you have hired the Terrace or Whole Venue exclusively (with pre-approval from your Event Manager).

DO YOU HAVE A SMOKING AREA AT THE VENUE? Public Dining Room is a non-smoking venue. Changes to the NSW Smoke-free Environment Act 2000 requires individuals to be at least 4 meters from any venue entrance, meaning guests are permitted to smoke at the park located across the road from our main entrance only.

WHO WILL BE LOOKING AFTER MY EVENT ON THE DAY? Your event will be allocated our professional service staff for the duration.

Get in Touch

LET'S START PLANNING!

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