



THANK YOU FOR CONSIDERING US FOR YOUR WEDDING

Set on the shores on Balmoral Beach, Public Dining Room is one of Sydney's most loved event venues, renowned for our delicious food, fine wine and personable service.

We are thrilled to be considered for your special day and look forward to working with you!



THE LOCATION

Located at the southern end of Balmoral Beach, Public Dining Room offers sweeping views from its boardwalk to Manly and North Head. The restaurant boasts an enviable position on the edge of Mosman's historic Balmoral Baths. More than a century has passed and the areas gentle charm still captivates visitors from near and far. This is where sophistication and iconic beachside culture meet.

Venue capacities

110 guests (seated)*~
135 guests (standing)*

*Capacities may differ to comply with current COVID-19 restrictions; please contact our Events team for more details

Whole venue events

Our venue offers three distinct event spaces, all of which can be fully utilised for your event: We suggest pre drinks and canapés on the Terrace before moving into the Main Dining Room for the seated part of your event, while our Private Dining Room is transformed into a dance floor (if required).

Timings

Public Dining Room is available for Lunch or Dinner events:
Lunch: arrival from 12pm, departure from 5pm (bar closes at 4:30pm).
Dinner: arrival from 6pm, departure from 11pm (bar closes at 10:30pm).
Sunday Dinner: arrival from 5:30pm, departure from 10:30pm (bar closes at 10:00pm).

See our FAQs for additional timing options.

THE CEREMONY

We offer the additional benefit of being able to hold your ceremony onsite in our Terrace area, giving you peace of mind no matter the weather. Use of the Terrace is available at the following times and subject to the following fees:-

Lunch events

- Monday to Friday: from 11.30am – \$500
(an earlier start time may be organised for Monday to Friday lunch events, at an additional cost)
- Saturday: from 11.30am – \$1,000
- Sunday: from 12pm – no fee

Dinner events

- Monday to Saturday: from 5pm – \$500
+ \$15pp early start time fee (see our FAQs for additional time notes)
- Monday to Saturday: from 5.30pm – \$500
- Sunday: from 5pm – \$1,000
- Sunday: from 5.30pm – no fee, Sunday evening events must conclude by 10:30pm

Alternatively, this space may be available to use as a back up wet weather option for your outdoors ceremony – please speak with our Event Manager to confirm if this can be an option for your event.

Local Recommendations

If you were looking to have an outdoor ceremony, Balmoral Beach Rotunda and Rocky Point Island are both stunning locations within short walking distance to our restaurant. Bookings for these locations can be made up to 12 months in advance through Mosman council.

Ceremony setup

24 guests seated ~
the remainder of your guests may comfortably be accommodated standing

A signing table and iPhone connection for aisle/ ceremony music can be provided by the restaurant

All other styling is at the client's cost





Menus

Canapés, followed by a three course, alternate drop menu
– \$125 per person

Canapés, followed by a three course, share/feasting menu
– \$130 per person

Canapés, followed by a three course, choice menu
– \$140 per person

THE FOOD

Mediterranean influences bring Public Dining Room's contemporary beachside menus to life. Public Dining Room's food philosophy is simple - source the best seasonal ingredients to craft unique, fresh and flavoursome dishes. Ingredients come direct to your plate from some of Australia's best providores.

CANAPÉS

(Choice of two, from the below)

Pork croquette, dijon crème

—
Sydney rock oyster, mignonette dressing

—
Tartlet of goats curd, olive, onion

—
Black sea salt & vodka cured salmon, horseradish, romanesco

—
Crispy pork belly, cauliflower, green apple

—
Polenta, jamón, aioli

—
Seared scallop, celeriac, black garlic emulsion

—
Pumpkin & fontina arancini

—
Alaskan crab, grapefruit, macadamia

—
Grilled soy watermelon, pumpkin cracker, pickled red chilli

—
Baby beets, caraway beet purée, thyme & lemon dressing

SHARE (FEASTING) MENU

\$130 PER PERSON

ONCE SEATED

Sonoma sourdough

ENTRÉE TO SHARE

Candied walnuts, murray river salt

—

Marinated olives

—

Crispy flash fried calamari w/ smoked garlic aioli & lime

—

Hiramasa kingfish, buttermilk curd, pickled pineapple,
blood orange, dill

—

Heritage baby beetroots, pickled witlof, smoked mozzarella,
sheeps yoghurt, anise myrtle

MAIN TO SHARE

Oven roasted tasmanian salmon fillet, zucchini, peas, mint, lemon

—

Slow cooked lamb shoulder, heirloom carrots

—

Whole-roasted spiced cauliflower, sumac sheep yoghurt,
lemon & parsley vinaigrette, pine-nuts, toasted quinoa

SIDES

(Choice of one)

Roasted spiced dutch carrots, smoked ricotta, pistachio

—

Broccolini, green beans, burned citrus & sage butter,
smoked almonds

—

Dutch cream potato purée, shallot oil

—

Darling mills salad leaves, radishes, zucchini,
lemon & thyme dressing

—

Butternut pumpkin, toasted seeds & grains, pomegranate,
yoghurt, spiced quince gel

DESSERT

Chef's selection of share dessert and cheese for the table

Sample menu, subject to change

ALTERNATE DROP & CHOICE MENU

\$125 (ALTERNATE DROP) / \$140 (CHOICE) PER PERSON

ONCE SEATED

Sonoma sourdough

ENTRÉES

(Choice of two for alternate drop, or three for choice)

Hiramasa kingfish, buttermilk curd,
pickled pineapple, blood orange, dill

—

Confit pork belly, pumpkin & riesling purée,
braised eschallots, charred apple

—

Pan seared scallops, celeriac & stringybark honey purée,
zucchini, karkalla, black garlic

—

Burrata, heirloom tomato, young peas, green olive,
caramelised balsamic emulsion

—

Glazed smoked quail, toasted fennel & mustard purée,
leek, fig, honey seeds & grains

—

Grilled prawns, sweetcorn, romesco, prawn cracker, soft herbs

—

Heritage baby beetroots, pickled witlof,
smoked mozzarella, sheeps yoghurt, anise myrtle

MAINS

(Choice of two for alternate drop, or three for choice)

Pasture fed eye fillet, beetroot & caraway purée, charred leek,
manchego, red wine jus

—

Pan roasted duck breast, charred zucchini, fennel & herbs salad,
dark fruit jus

—

Pan fried cornfed chicken breast, charred eggplant purée, asparagus,
pommes dauphine, thyme chicken jus

—

Market fish, yellow beans, pickled green zucchini,
pistachio beurre blanc, karkalla

—

Pan seared tasmanian salmon fillet, radicchio, navel orange,
dill & bergamot cream, snow-pea tendrils, hazelnuts

—

Char-grilled lamb rump, pea purée, charred pumpkin, spiced labneh,
za'atar, red wine jus

—

Roasted kumara & leek risotto, eggplant, pickled walnuts,
meredith farm goats cheese

SIDES

(Choice of one)

Roasted spiced dutch carrots, smoked ricotta, pistachio

—

Baked cauliflower, basil pesto, pangrattato

—

Broccolini, green beans, burned citrus & sage butter, smoked almonds

—

Dutch cream potato purée, shallot oil

—

Darling mills salad leaves, radishes, zucchini, lemon & thyme dressing

DESSERTS

PLATED

(Choice of two for alternate drop, or three for choice)

Valrhona chocolate mousse, confit raspberries, dark chocolate
& praline feuillantine, vanilla bean ice cream

—

Lemon crèmeux tart w/ burnt meringue, finger lime,
fresh blueberries

—

Vanilla panna cotta, spiced pineapple, toasted coconut,
passionfruit sorbet

—

Selection of cheeses, served w/ fresh pear, dried grapes,
quince paste, fig jam, house made lavosh

—

Coconut & lime sago w/ passionfruit sorbet,
almond crumble, brandy snap

—

Mandarin crème brûlée, polenta crumb, compressed kiwi fruit,
fennel granita

—

Selection of sorbets served w/ seasonal fruit

ROAMING

(Choice of three)

Aged cheddar w/ drunken muscatels & quince paste
served on house made flat bread

—

Brillat savarin brie, spiced apple & fig chutney
on house made flat bread

—

Valrhona chocolate textures, almond dacquoise,
chocolate ganache

—

Lemon meringue tarts

—

Strawberry tarts, vanilla crème patisserie

—

Mini pavlova, chantilly cream, seasonal fruit

Sample menu, subject to change



Choice of 8 canapés
(MAX 2 substantial)
– \$60 per person

Choice of 12 canapés
(MAX 4 substantial)
– \$100 per person

Additional choices

Savoury/sweet canapés
– \$7.50 per person

Substantial canapés
– \$12 per person

CANAPÉ (COCKTAIL STYLE) MENU

SAVOURY

Sydney rock oyster, mignonette dressing

—

Tartlet of duxelle mushrooms &
melting brie

—

Pumpkin & fontina arancini

—

Cured trout, cucumber, olive tapenade

—

Polenta, jamón, aioli

—

Seared scallop, cauliflower purée,
avruga caviar

—

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 beetroot, goat's curd, candied walnut

—

Tempura prawn, espelette pepper,
sweet soy

SUBSTANTIAL

Wagyu beef slider, pickles

—

Slow cooked lamb pie w/ potato mash

—

Chicken & leek pie

—

Lamb cutlet, sheep's milk yoghurt,
fresh mint

—

Beer battered flathead,
chips & dill tartar sauce

SWEET

Selection of cheese w/ fresh pear,
quince paste, house made lavosh

—

Choux craquelin w/ creme patissiere &
hazelnut chocolate mousse

—

Passionfruit tart w/ torched meringue

—

Petit pavlova w/ strawberry cream

—

Valrhona chocolate & walnut brownies

—

Ginger & pistachio nuts w/ white chocolate

—

Caramelised apple or pear tarte tatin

—

Wholemeal apricot slices

—

Assorted macarons

Sample menu, subject to change

THE 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 red/white/sparkling and 1 x beer variety. A 10% service fee applies to the final drinks bill for events with beverages on consumption (this fee is built in to the price for our beverage packages).

OR, YOU CAN OPT FOR A:

Beverage package

Our set-priced beverage packages include 1 x sparkling, red and white wine plus non-alcoholic beverages, served for a duration of 4.5 hours. An additional red or white wine option is available for \$5pp, or just \$7pp for both!



\$70 PER PERSON

SPARKLING

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

WHITE (choice of one)

Scarborough semillon, hunter valley, nsw
Tim adams 'skilly ridge' riesling, clare valley
Barking hedge sauvignon blanc, marlborough, nz
De beaurepaire 'la comtesse' chardonnay,
rylstone, nsw

RED (choice of one)

Moppity 'lock 'n' key' pinot noir, tumbarumba, nsw
Réserve mont redon gsm, côte du Rhône,
southern france
Cape margaret cabernet sauvignon,
margaret river, wa
Teusner 'wark family vineyard' shiraz,
barossa valley, sa

PACKAGE ALSO INCLUDES

Cascade premium light
Choice of one other beer: james boags,
lord nelson pale, peroni, corona
Soft drink, juice, still & sparkling water
Tea & coffee

FROM \$130 PER PERSON

PREMIUM BESPOKE PACKAGE

available on request

\$90 PER PERSON

SPARKLING

Oakdene 'yvette' sparkling pinot-chardonnay,
macedon, vic

WHITE (choice of one)

Greywacke 'wild sauvignon', marlborough
St michael-eppan pinot grigio, alto adige, italy
Castro martin 'family selection' albariño, rias baixas,
northwest spain
Voyager estate 'girt by sea' chardonnay,
margaret river, wa

RED (choice of one)

Moorilla 'praxis' pinot noir, tamar river, tasmania
Palacios remondo 'la vendimia' tempranillo-
grenache, rioja, spain
Zema estate cabernet sauvignon, coonawarra, sa
Epsilon shiraz, barossa valley, sa

PACKAGE ALSO INCLUDES

Cascade premium light
Choice of two other beers: james boags,
lord nelson pale, peroni, corona
Soft drink, juice, still & sparkling water
Tea & coffee

OPTIONAL EXTRAS

All of the below approved "optional extras" can go towards your minimum spend:

ADDITIONAL MENU ITEMS

- Extra canapé options: \$7.50~\$12 per person
If you are looking to host canapes for longer than half an hour, Public Dining Room suggests adding an extra canapé option (per person/per every 15 minutes you have extended this for).
- Additional side: \$5 per person
- Why not finish the night with share cheese platters: \$15 per person

CHAMPAGNE IS ALWAYS THE ANSWER

Upgrade your beverage package to offer French champagne on arrival, for an additional \$20 per 30 minutes/per person.

Alternatively, if you would like to swap your sparkling for champagne for your entire event, the altered beverage package price for the \$70 package is \$110 per person, and for the \$90 package the altered price is \$130 per person.

OR, TAKE IT TO THE NEXT LEVEL & WOW YOUR GUESTS WITH MAGNUMS OF BILLECART CHAMPAGNE SERVED ON ARRIVAL

An additional \$25 per 30 minutes/per person to your beverage package price.
If beverages are on consumption, the price per magnum is \$340 (serving ~12 guests).

ARE COCKTAILS MORE YOUR THING

Cocktails can be arranged on arrival for an additional \$18 per person on our package prices. Please contact your Event Manager for on consumption beverage pricing.

Options include:

- Aperol Spritz
- White Peach Bellini
- Negroni
- Margarita

Maximum 2 approved varieties. Preselection & available on arrival only, otherwise cocktails cannot be ordered on the day.

PLACE SETTINGS

Why not make your menu a unique keepsake for your guests by having them also act as their place card. Your Event Manager can organise this for you, starting at \$1 per guest. Alternatively we can offer formal tented place cards for \$5 per person, contributing towards your minimum spend (or we can charge \$3.50 per person additional to your minimum spend).

GIFTS

Do you have a couple of special guests you would like to thank for contributing to your event? Let them take a touch of Balmoral home with them. Our signature 'Balmoral' Schott Zwiesel glasses are available for purchase for \$90 per set (6 glasses).
A great gift for wine lovers!

FREQUENTLY ASKED QUESTIONS (I)

ADDITIONAL TIME

Public Dining Room can offer the following earlier start times (subject to availability).

Please note that the fees are additional to your minimum spend.

- Available for lunch events Monday to Friday: \$15 per person*/per 30mins
The earliest start time available is 11am.
- Available for dinner events Monday to Saturday: \$15 per person*/per 30mins.
The earliest start time available is 5pm.

*The additional \$15 per guest listed above covers beverage service for \$70 & \$90 package events (\$20 for our bespoke packages). For events with beverages on consumption, this \$15 per person fee can be put towards an additional canape option.

BREAKFAST EVENTS

We love to host breakfast events! For the early risers, Public Dining Room has hosted some gorgeous morning events. For breakfast menus and pricing please contact the Event Manager for more information.

CAKEAGE

There are three options with serving your cake at your event:

- You can opt to have your cake served in place of our dessert, w/ cream and seasonal fruit at no additional charge.
- Alternatively, in addition to dessert you can choose to have your cake served as petit fours in the middle of the table at a cost of \$4.50 per person
- OR served as a second dessert w/ cream and seasonal fruit for \$9 per person.

CHILDREN 'S MEALS

Children up to 12 years of age will be offered our Childrens Menu where they can order a main and dessert on the day. This is at a cost of \$39 per child and includes their beverages for the event.

CONFIRMATION PROCESS

A booking form and \$1,000 deposit is required to secure your event date. Once this is received, your Event Manager will issue a receipt and confirmation email detailing your payment schedule.

A second payment of half of the remaining minimum spend is required half way between your confirmation date and the event date. Final payment is required one week prior to the event.

CREW MEALS

Crew meals are available at a cost of \$45 each for one main meal, sides and non alcoholic beverages. It is at the client's discretion as to whether they would like to provide crew meals to their suppliers. The meals are served after your guests' mains are served. Please note that Public Dining Room does not provide alcoholic beverages to suppliers while working, it is at the discretion and cost of the client as to whether they would like to have this service offered.

DANCE FLOOR

The Private Dining Room, located at the southern end of the restaurant, is transformed into the dance floor for the duration of your event. Due to noise regulations enforced by Mosman Council the Terrace cannot be used as a dance floor.

DECORATIONS

Public Dining Room welcome all decorations ideas however we do ask that you submit your decoration requests to your Event Manager prior to organising them to ensure they can take place and will not affect service on the day.

For events which choose our feasting share menu, please keep in mind that flower arrangements must be kept to a minimum due to space limitations (single vase, 1 between 4 guests at most). Please note, Public Dining Room doesn't allow confetti, rose petals or bubbles.

DIETARY REQUIREMENTS

We will cater for your guests dietaries separately and adapt your menu for any confirmed dietary requirements (chef's choice on the day of your event). All dietaries must be confirmed at least 7 days prior to your event.

ENTERTAINMENT

Public Dining Room has provisions for amplified music and dancing, however as we are located in a residential area we must be mindful of our neighbours. DJ's and live bands are welcome on the provision they are connected to our restaurant sound monitor (maximum 3 piece; no drums, saxophone, trumpet, keyboard or piano to be played on premises). All music (and speeches) must cease at 10:30pm for dinner events.

Please contact our Event Manager for the conditions form that needs to be completed by your entertainers prior to the day. Should you have any queries regarding these conditions we ask that you raise and discuss them with your Event Manager prior to booking. The music licensing laws are enforced by Mosman Council, this is not considered uncommon for licensed venues located in a residential area. The sound emanating from amplified music is limited to be played from the Private Dining Room only.

FREQUENTLY ASKED QUESTIONS (II)

FAREWELLS

Kindly note all farewells are to take place inside the main restaurant. Farewells cannot take place on the wharf.

FINALISING ALL DETAILS

When you confirm your event with us, your Event Manager will send you through a preliminary copy of your event order to give you an idea of things to start to think about.

Along the way, we ask that you email through any confirmed updates as they come to hand so we can add it to your run sheet for the day. We like to have all details finalised 7-14 days prior.

FINISH TIME

Sorry, unfortunately we cannot extend event finish times. Public Dining Room's dinner service runs from 6pm and our license does not permit evening events to exceed the 11pm curfew (10:30pm on Sundays).

GRATUITY

Our menu and beverage package options listed in this package have a staff gratuity built into the price. Should you opt for drinks on consumption, there is a 10% service fee added to the final drinks bill. This gratuity can be put towards the minimum spend.

INCLUSIONS FOR EXCLUSIVE VENUE HIRE

- Luxurious white linen table cloths and napkins, fine glass and tableware
- Balmoral scented candles in the bathrooms
- Use of our cordless microphone for speeches
- In house sound system (iPod connectivity if you're not having a DJ/band)
- Tea light candles for the tables
- Printing of menus for each guest
- Cake knife and cake table (if required)
- Event Manager who you work with to create a personalised runsheet for the day
- Barista-made coffee and boutique teas (included in all beverage packages)
- Experienced Event Supervisor and professional waitstaff for your event
- Table set up, including placement of bonbonniere & place cards
- Complimentary menu tasting for 2 guests

Not included: Cake, flowers, decorations/styling, any other AV requirements or entertainment, photographers/videographers, etc.

MENU TASTING

A menu tasting is included complimentary for two guests with the option to invite two additional guests at \$70 each. Tastings are held Monday to Thursday, 4 to 6 weeks prior to your event date. Beverages are not included.

PUBLIC HOLIDAY SURCHARGE

If your event date falls on a public holiday please add 15% to all menu/beverage prices and the minimum spend.

ROOM HIRE

Public Dining Room doesn't charge venue/room hire fees for standard event timing, however a minimum spend requirement applies, dependant on the date of the event. This means that you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve Public Dining Room. This charge is inclusive of GST and is subject to change.

SET UP ON THE DAY

Our service team can position place cards and any party favours for you on the day. We just ask that place cards are delivered in order of your seating plan.

If you have other decorations that we are to position, please submit details for approval to your Event Manager and they will inform you as to whether this is something that can be set up by the Public Dining Room team, or if it requires you to organise external personnel.

SUPPLIER ACCESS

Depending on the date and time of your event, your Event Manager will confirm when the venue can be accessed by suppliers. Generally, we allow access two hours prior to your event start time.

TERRACE SEATING

You are welcome to have guests seated on the Terrace for lunch events only.

Due to noise restrictions enforced by Mosman Council this cannot take place in the evening.

WATER TAXIS

With the Balmoral jetty right at our front door arriving (or departing) by water taxi is the perfect addition to your beachside event. Please advise Mosman Council if you are arriving or departing by large vessel.

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**PUBLIC
DINING ROOM**
BALMORAL · SYDNEY
—

LET'S START PLANNING!

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—
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—
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instagram.com/publicdiningroom

Due to the ongoing restrictions to help prevent the spread of COVID-19, Public Dining Room has additional measures in place including a 2 square metre social distancing policy for all bookings.

We appreciate your cooperation & understanding.



IMAGE CREDITS

@guijorgephotography, @weareorigamiphoto, @samueljacob.photo,
@onajenzen.whspr, @parkerblain, @justinaaronweddings