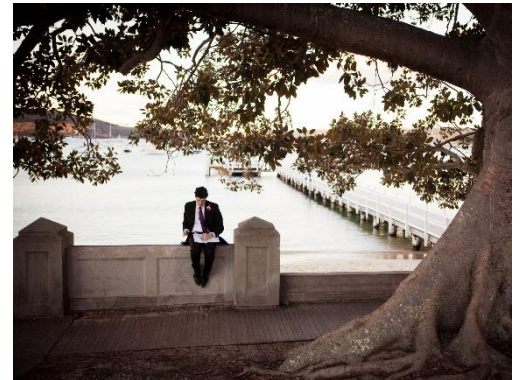


—
**PUBLIC
DINING ROOM**
BALMORAL · SYDNEY
—

*Congratulations on your engagement
and thank you for considering
Public Dining Room for your celebration.*



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

Our restaurant offers uninterrupted views, making the perfect backdrop for spectacular wedding photos!

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 area's gentle charm still captivates visitors from near and far. Yachts dot the harbour and bushland hugs the sea. This is where sophistication and iconic beachside culture meet.

While just a 20 minute drive from Sydney CBD, Public Dining Room feels a world away.

WHOLE VENUE RECEPTION

Maximum licensed capacity - 110 Seated guests

Choosing this option gives you exclusive use of the entire venue.

Our venue offers three distinct event spaces, all of which can be fully utilised for your reception.

We suggest pre drinks and canapés on the **Terrace**, before moving into **The Main Dining Room** for the seated part of your event, while the **Private Dining Room** is transformed into the dance floor.

TIMINGS

Public Dining Room is available for Lunch or Dinner Receptions.

Our reception timing is as follows:

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 page 5 for additional timing options.

MENU OPTIONS

Canapes, followed by a three course, alternate drop menu - **\$125 per person**

Canapes, followed by a three course, share style menu - **\$130 per person**

Canapes, followed by a three course, choice menu - **\$140 per person**

BEVERAGE OPTIONS

Public Dining Room beverage packages, each for a duration of 4.5 hours:

Balmoral Beverage Package - **\$70 per person**

PDR Beverage Package - **\$90 per person**

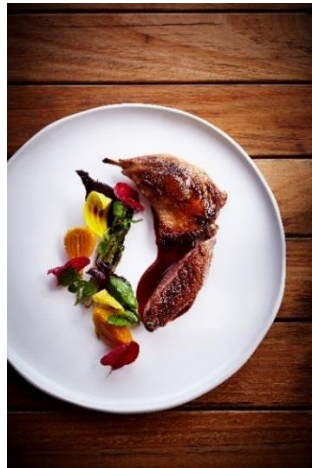
Sommelier's Package - **\$130 per person**

Alternatively, we can also offer drinks on consumption from our award-winning wine list.



OUR 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 a trusted circle of local providores.



CANAPE (Choice of two)

Pork croquette, dijon crème
Sydney rock oyster, mignonette dressing
Tartlet of goats curd, olive, onion confit
Kingfish ceviche, yuzu, salmon roe
Crispy pork belly, cauliflower, green apple
Polenta, jamon, aioli
Seared scallop, cauliflower puree, avruga caviar
Pumpkin & fontina arancini
Alaskan crab, grapefruit, macadamia

SAMPLE SHARE (FEASTING) MENU

ONCE SEATED

Sonoma sourdough

ENTREE TO SHARE

Candied walnuts, murray river salt
Marinated olives
Crispy coffin bay calamari, smoked paprika aioli
Hiramasa kingfish, yuzu ponzu, pickled daikon, nashi pear, heirloom radish, salmon roe
Roasted beetroot, goats curd, sunflower seeds, fennel

MAIN TO SHARE

Oven roasted tasmanian salmon fillet, zucchini, peas, mint, lemon
Slow cooked lamb shoulder, heirloom carrots, creamed potato
Whole-roasted spiced cauliflower, sumac sheep yoghurt, lemon & parsley vinaigrette, pine-nuts, toasted quinoa

SIDES FOR THE TABLE

Seasonal beans, ricotta, peas & shoots
Polenta panisses
Darling mills salad leaves, blush tomatoes, squash, balsamic

DESSERT

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

SAMPLE CHOICE (& ALTERNATE DROP) MENU

ONCE SEATED

Sonoma sourdough

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

Hiramasa kingfish, yuzu ponzu, pickled daikon, nashi pear, heirloom radish, salmon roe

Confit pork belly, butternut pumpkin, roast shallots, charred cucumber

Burrata, heirloom tomato, young peas, green olive, caper vinaigrette

Roasted quail, celeriac puree, asparagus, apricot & pine nut picada, pedro ximenez emulsion

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

Beetroot variations, feta, candied walnuts, pepitas, almonds, beetroot yoghurt

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

Pasture fed eye fillet, asparagus, mushroom, butternut purée

Smoked duck breast, caramelised plum, black garlic, dark fruit jus

Roasted organic chicken, crispy sprouts, kale pesto & pomegranate

Line caught snapper fillet, seared kipfler potatoes, gem lettuce, tarragon butter, finger lime, sauce vierge

Pan seared tasmanian salmon fillet, navel orange, dill aioli, snow-pea tendrils, hazelnuts

Char-grilled lamb rump, roasted baby beetroots, spiced labneh, za'atar, red wine jus

SIDES *(Please choose one)*

Roasted heirloom carrots, smoked ricotta, pistachio

Roasted cauliflower, almond, pistou

Buttered green beans

Roasted dutch potatoes, thyme butter

Shoestring fries

Darling mills salad leaves, blush tomatoes, squash, balsamic

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 with burnt meringue, finger lime, fresh blueberries

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

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

Pavlova, strawberries & cream

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

Selection of sorbets served with seasonal fruit

ROAMING DESSERT *(Choice of three)*

Aged cheddar with drunken muscatels and quince paste served on house made flat bread

Brillat savarin brie, spiced apple and 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



BEVERAGE OPTIONS

Treat your guests with one of Public Dining Room's 4.5 hour beverage packages, curated by our Sommelier Luke Collard, DipWSET (Hons.)

“BALMORAL” BEVERAGE PACKAGE - \$70 PER PERSON

Coppabella 'Single Vineyard' Sparkling Pinot-Chardonnay, Tumbarumba, NSW

CHOICE OF ONE WHITE WINE FROM

Scarborough Semillon, Hunter Valley, NSW

Naked Run 'The First' Riesling, Clare Valley, SA

Barking Hedge Sauvignon Blanc, Marlborough, NZ

de Beaurepaire 'La Comtesse' Chardonnay, Rylstone, NSW

CHOICE OF ONE RED WINE FROM

Moppity 'Lock 'n' Key' Pinot Noir, Tumbarumba, NSW

Rusden 'Driftsand' Grenache-Shiraz-Mataro, Barossa Valley, SA

Cape Margaret Cabernet Sauvignon, Margaret River, WA

Teusner 'Wark Family Vineyard' Shiraz, Barossa Valley, SA

PACKAGE ALSO INCLUDES

Cascade Premium Light, TAS

Choice of **one other beer**: James Boags, Endeavour, Peroni, Asahi, Corona

Soft Drink, Juice (Orange, Pineapple, Tomato, Apple), Tea & Coffee, Still & Sparkling Water

“PDR” BEVERAGE PACKAGE - \$90 PER PERSON

Oakdene 'Matilda' 'Blanc de Noirs', Sparkling Wine, Macedon Ranges, VIC

CHOICE OF ONE WHITE WINE FROM

Auntsfield 'Single Vineyard' Sauvignon Blanc, Marlborough, NZ

St Michael-Eppan Pinot Grigio, Alto Adige, Northern Italy

Castro Martin 'Family Selection' Albariño, Rias Baixas, Northwest Spain

Chapman Grove 'Reserve' Chardonnay, Margaret River, WA

CHOICE OF ONE RED WINE FROM

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, TAS

Choice of **two other beers**: James Boags, Endeavour, Peroni, Asahi, Corona, 4 Pines Kolsch

Soft Drinks, Juice (Orange, Pineapple, Tomato, Apple), Tea & Coffee, Still & Sparkling Water

“SOMMELIER'S” PACKAGE - \$130 PER PERSON

Premium bespoke package, available on request

Please note these are sample beverage packages only & beverages are subject to change.

If you would like to include a second red (or white) wine option for your event – simply add \$5pp or \$7 pp to have both.

Alternatively, you may feel that **beverages on consumption** will work better for your event. In this case, we would ask you to preselect 1 x red/white/sparkling/beer from our wine list. Please note, that your consumption bill will have a 10% service fee applied to it at the conclusion of your event (this fee is built into the beverage package price). Public Dining Room does not allow BYO.

ADDITIONAL TIME

Public Dining Room can offer the following earlier start times.
Please note that the fee for this is additional to your minimum spend.

LUNCH

Monday to Friday: \$15 per person, per 30mins. The earliest start time available is 11am.

DINNER

Monday to Saturday: \$15 per person, per 30mins. The earliest start time available is 5pm (subject to availability).

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 CEREMONY

Monday to Friday: 11.30am, \$500

(an earlier start time may be organised Monday – Friday lunch, at an additional cost)

Saturday: 11.30am, \$1,000

Sunday: 12 noon, no fee

EVENING CEREMONY

Monday to Saturday: 5pm, \$500 + \$15 per guest*

Monday to Saturday: 5.30pm, \$500

Sunday: 5pm, \$1,000

Sunday: 5.30pm, no fee as Sunday events need to be completed by 10:30pm.

**The additional \$15 per guest listed above covers beverage service for \$70 & \$90 package events (\$20 for bespoke packages). For consumption events, this \$15 pp fee can be put towards additional canape (food purchase).*

CEREMONY SET UP

Public Dining Room provides the venue, seating for up to 30 guests*, signing table and an Iphone connection to play the aisle/ceremony music. Any decoration/styling (as featured above) is at the client's cost. Live music is only permitted in the Private Dining Room (opposite end of our venue).

** The remainder of your guests will comfortably be accommodated (standing).*

Public Dining Room are happy to be your back up wet weather option for your outdoors ceremony, please speak with your Event Manager to confirm if this can be an option for the date of your event (subject to availability).

LOCAL RECOMMENDATIONS

Otherwise, we are happy to provide the following recommendations for a gorgeous outdoor ceremony! Balmoral Beach Rotunda and Rocky Point Island are within a short walking distance to our restaurant. Bookings for these locations can be made up to 12 months in advance through Mosman Council.

OPTIONAL EXTRAS

ADDITIONAL MENU OPTIONS

- Extra Canape Options – \$7.50~\$12 each/per person
If you are looking to host canapes for longer than half an hour, Public Dining Room suggests adding an extra canape (per person/per every 15 minutes you have extended this for).
- Additional Sides – \$11 per side (recommended serving suggestion 1 between 4)
- Additional Sonoma Bread served throughout the duration of the event – \$2 per slice/per person
- Why not finish the night with a cheese grazing station – \$15 per person

ENHANCE YOUR CELEBRATION WITH AN OYSTER SHUCKING STATION

Our chefs can shuck oysters to order for your guests on arrival for just \$25 per person (during your canape service).

OR, IF SASHIMI IS MORE YOUR THING –

For an additional \$25 per person, your guests will be able to enjoy a variety of freshly made sushi & sashimi as our chefs slice to order during your canape service.

CHAMPAGNE IS ALWAYS THE ANSWER!

Upgrade your beverage package to offer French Champagne on arrival, for an additional \$20 per person per 30 minutes. 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 \$90 package the altered price would be \$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 person, per 30 minutes.

If on consumption, price per magnum \$340 (serving 12 guests)

ARE COCKTAILS MORE YOUR THING?

Cocktails can be arranged on arrival for an additional \$15 per person (if on package) or please contact the Event Manager for consumption pricing. Options include: Aperol Spritz, Bloody Mary, Cosmopolitan, Kir, Kir Royal, Negroni, Pimms Cup, Tom Collins, White Peach Bellini, Espresso Martini. Maximum 2 approved varieties. Preselection & on arrival only, otherwise cocktails not available on the day.

ADD SOME FUN TO THE END OF THE NIGHT

Finish the night with a chocoholic's assortment of Bambino gelato cones \$5 per person.

PARTY FAVOURS

It's the little touches! Public Dining Room can assist with organising gorgeous personalised cookie favours for your guests for \$20 per person. Public Dining Room require a minimum of 8 weeks notice for all party favour orders.



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.

Or we can offer formal, tented place cards for \$3.50 per guest.

GIFTS

Do you have a couple of special guests you would like to thank for contributing to your big day? 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!

All of the above approved "optional extras" can go towards your minimum spend.

FREQUENTLY ASKED QUESTIONS (FAQ)



BREAKFAST – DO YOU EVER HOST BREAKFAST RECEPTIONS?

Yes! For the early risers, Public Dining Room has hosted some gorgeous morning receptions. For breakfast menus and pricing please contact the Event Manager for more information.



CAKE - IS THERE A CHARGE TO SERVE MY CAKE?

There are three options with serving your cake at your reception. You can opt to have your cake served in place of our dessert, with 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 \$4.50pp (OR) served as a second dessert with cream and seasonal fruit for \$9.50pp.



CHILDREN - IS THERE A CHILDREN'S MEAL OPTION?

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



CONFIRMATION - WHAT IS THE CONFIRMATION PROCESS?

A Booking form and a \$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 event date. Final payment is required one week prior to the event.



CREW MEALS - ARE THERE CREW MEALS?

Yes. Crew meals are available at a cost of \$45 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 guest mains. 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 - IS THERE A DANCE FLOOR?

Yes. 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 the Terrace cannot be used as a dancefloor during your event.



DECORATIONS - ARE THERE ANY LIMITATIONS ON DECORATIONS I PROVIDE?

Public Dining Room welcome all decorations ideas; we love seeing our restaurant transformed! 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 at most). Please note, Public Dining Room doesn't allow confetti.



DIETARIES – DO YOU CATER FOR GUESTS WITH DIETARIES?

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



ENTERTAINMENT - CAN I HAVE A BAND OR DJ?

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 entertainment prior to the day. Should you have any queries or misunderstandings 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.



FAREWELLS – WHERE DO THESE TAKE PLACE?

Kindly note, all farewells are to take place inside the main restaurant.



FINALISING ALL DETAILS – WHEN DO WE FINALISE OUR EVENT?

When you confirm your reception with us, your event manager will send you through a preliminary copy of your event sheet 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 so you can sit back, relax and enjoy the lead up to your special day!



FINISH TIME - CAN I FINISH LATER THAN 5PM OR 11PM?

Sorry (unfortunately not), as Public Dining Room run dinner service from 6pm and our license does not permit events to exceed the 11pm curfew (10:30pm on Sundays).



GRATUITY – DO I NEED TO ACCOUNT FOR A STAFF TIP?

Our wedding menu and beverage 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 (if required) put towards the minimum spend.



INCLUSIONS - OTHER THAN FOOD AND BEVERAGE WHAT ELSE IS INCLUDED IN THE PACKAGE?

- Luxurious white linen table cloths and napkins, fine glass and table wear
- Balmoral scented candles in the bathrooms
- Use of 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 personalised menus for each guest
- Cake knife and cake table
- 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
- Breathtaking views of Balmoral Beach

Not included – Cake, flowers, decorations/styling, any other AV requirements or entertainment, photography, etc.



MENU TASTING - IS A MENU AND BEVERAGE TASTING INCLUDED?

Yes. A complimentary menu tasting is included complimentary for two guests with the option to invite two additional guests at \$70 each. The tasting is held Monday to Thursday 6 to 8 weeks prior to the event date. Beverages not included.



PUBLIC HOLIDAYS - IS THERE A SURCHARGE ON PUBLIC HOLIDAYS?

Yes. Please add 15% to menu, beverage prices and minimum spend.



ROOM HIRE – DO YOU CHARGE ROOM HIRE?

Public Dining Room doesn't charge venue/room hire fees for standard reception timing, however minimum spend requirements apply dependant on the date of the reception. This means that you are required to spend at least the advised minimum spend requirement on food and beverage in order to reserve Public Dining Room for your reception. Our minimum spend requirements as of December 2018 are detailed as below. This charge is inclusive of GST and is subject to change.

LUNCH				
	January – May	June – August	September - November	December
Monday	\$12,000	\$7,000	\$12,000	\$16,000
Tuesday	\$12,000	\$7,000	\$12,000	\$16,000
Wednesday	\$12,000	\$7,000	\$12,000	\$16,000
Thursday	\$12,000	\$7,000	\$12,000	\$16,000
Friday	\$14,500	\$14,500	\$14,500	POA
Saturday	\$16,000	\$16,000	\$16,000	\$25,000
Sunday	\$19,000	\$19,000	\$19,000	\$20,000

Please Note:

All pricing is subject to change

DINNER				
	January – May	June – August	September - November	December
Monday	\$14,000	\$8,000	\$14,000	\$17,000
Tuesday	\$14,000	\$8,000	\$14,000	\$17,000
Wednesday	\$14,000	\$10,000	\$14,000	\$17,000
Thursday	\$14,000	\$10,000	\$14,000	\$17,000
Friday	\$19,000	\$15,000	\$19,000	POA
Saturday	\$22,000	\$20,000	\$22,000	POA
Sunday	POA	POA	POA	POA

Please Note:

POA (Price on Application)
All pricing is subject to change



SET UP – WHO WILL POSITION PLACE CARDS ON THE DAY?

Our service team can position these (and any party favours) for you on the day. We just ask that place cards are delivered in seating order. If you have other decorations that we are to position, please submit for approval and your Event Manager 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.



SUPPLIERS - AM I REQUIRED TO USE YOUR RECOMMENDED SUPPLIERS?

Not at all, we love working with new creative teams! You are welcome to use any supplier of your choosing however, each supplier is required to complete and submit a Supplier Booking Form prior to the event to ensure their ideas can be executed in our venue. Please find below some of our recommended suppliers:

- Florist: Lavande Designs – www.lavandefloral.com.au
- Stylist: Little Lane – www.littlelaneevents.com.au
- Photographer: GM Photographics – www.gmphotographics.com.au
- Musician: Ben Fox – www.benfoxband.com
- DJ: QC Entertainment – www.qcent.com.au



SUPPLIER ACCESS – WHAT TIME CAN SUPPLIERS GAIN ACCESS TO THE VENUE?

Depending on the date and time of your reception, your event manager will confirm this. Generally, we allow access two hours prior to your event.



TERRACE SEATING - CAN I HAVE GUESTS SEATED ON THE TERRACE IF I AM USING THE WHOLE VENUE?

You are welcome to have guests seated on The Terrace for lunch events only. Due to noise restrictions this cannot take place in the evening.



WATER TAXI – CAN I ARRIVE (OR DEPART) BY WATER TAXI ON THE DAY?

Absolutely! With the Balmoral jetty right at our front door – arriving (or departing) by water taxi is the perfect addition to your beachside reception.

... Any more questions?

Just email the team at events@publicdiningroom.com.au

Let's start planning!



Get inspired by recent weddings through our social media pages:



(02) 9968 4880

events@publicdiningroom.com.au

2a The Esplanade, Balmoral Beach, Mosman 2088

Please Note: All menu items and pricing are subject to change. Those listed in this brochure are examples only.