



PARTIES + EVENTS



Looking for the perfect setting to celebrate life's milestones?

Nestled along the picturesque Northern Beaches, just a stone's throw away from the renowned Narrabeen Beach, our seaside restaurant offers an enchanting backdrop for your next unforgettable event.

Immerse yourself in the soothing rhythm of crashing waves as you indulge in delectable coastal cuisine expertly crafted by our head chef. Whether you're hosting a milestone birthday bash, an intimate anniversary dinner, or a corporate gathering with a touch of coastal charm, our dedicated team will ensure every detail is meticulously tailored to exceed your expectations.

If you're dining as a group of over 6 people, you may choose from one of the group menu options outlined below. We are more than happy to tailor each experience to meet your needs. Contacting our experienced functions team will start you in the right direction. Please email events@oceansnarrabeen.com.au to get in contact



With a range of spaces available we can cater to almost any event, from informal family dinners to cocktail parties and everything in between.

Exclusive Areas:

There are exclusive areas available if this is preferable. Please contact us for availabilities & minimum spend requirements.

Deposit Requirements:

A deposit may be required and will be confirmed by the events team at the time of booking

MAKE OCEANS YOUR OWN

UP TO 95 SEATED UP TO 130 COCKTAIL STYLE

For the ultimate event take over our funky beachside venue with exclusive use of the whole restaurant and outside area



THE OCEANS SPACE

UP TO 30 SEATED UP TO 50 COCKTAIL STYLE
MINIMUM SPENDS APPLY

Located at the southern end of the restaurant make use of this space with private use of the whole south end.

SPACES

THE LAKE SPACE

UP TO 45 SEATED UP TO 70 COCKTAIL STYLE
MINIMUM SPENDS APPLY

This versatile space includes high top tables & cosy booths that can be configured into any style to suit your event and includes exclusive use of the north end of the restaurant

THE TABLE

BETWEEN 15 TO 20 SEATED

Be right in the action with one long table front and centre in the restaurant. Great for family get togethers or birthday dinners this is our pick for group feasts!





Oceans Breakfasts

For groups of 12+

\$36 PP - Includes coffee or tea on arrival

Want something special... (available after 10am)

\$46 PP - Include a glass of sparkling

\$54 PP - Includes a cocktail of your choice

TO START

Seasonal shared fruit platter for the table V VGP

MAIN EVENT

Brekky Bruschetta - Poached eggs, smashed avo, marinated feta, sliced tomato, basil oil & almond dukkha on wholemeal miche V GFP

Corn & Zucchini Fritters - Stacked fritters, poached eggs, smashed avo, labna, chilli jam & basil oil V GF

Oceans Waffles - Belgian waffles, mascarpone, maple syrup & seasonal berries V

Eggs on Toast - Eggs your way, bacon, roast cherry tomatoes on sourdough

Please note set menus are subject to seasonal changes and may be updated without notice



Set menus

For groups of 12+

2 Courses \$58

3 Courses \$70

ENTREE

- Salmon Ceviche - Served Japanese style salmon ceviche, salmon roe, avocado, konbu & crispy rice wafer
- Buffalo wings - hot sauce, carrot, celery & blue cheese ranch sauce GF
- Halloumi - Honey and black sesame seeds V GF

MAIN

- 300gm Rump Steak - With basting, creamy potato bake & rocket, pear & parmesan salad GF
- Pan fried Cone Bay barramundi - Creamy potato bake, seasonal greens & lemon butter sauce GF
- Ricotta Gnocchi- House made ricotta gnocchi with a roast pumpkin sauce topped with goats cheese mousse, pinenuts & pecorino V

DESSERT

- Sticky date pudding - butterscotch sauce, vanilla bean ice cream, walnut praline, honeycomb & raspberry crunch, chantilly cream, seasonal berries
- Lime cheesecake -Vanilla bean ice cream, raspberry coulis, fresh berries & hazelnut crumb
- Vanilla Bean Panna Cotta - Served with raspberry coulis, Persian floss & fresh raspberries

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Tapas Menu

For groups of 20-130

\$65 per person

Select up to 5 dishes

Salt & pepper squid - chilli, coriander, salt, lemon aioli
GF

Buffalo wings - hot sauce, carrot, celery & blue cheese
ranch sauce GF

Halloumi - honey and sesame seeds V GF

Tomato & Raspberry Vinaigrette Bruschetta -
Focaccia, marinated feta, oregano & balsamic glaze V

Lamb Souvlaki - marinated Greek style lamb, served
with tzatziki, pita & lemon

Goats cheese croquette tacos - crispy slaw, smashed
avocado, mango & tomato salsa, chipotle aioli V

Sesame crusted seared tuna tacos - crispy slaw,
smashed avocado, tomato salsa, chipotle aioli GFP

Pulled pork tacos - crispy slaw, smashed avocado,
tomato salsa, jalapeños & chipotle aioli GFP



Kids Set Menus

We have a kids set menu for mini's under 12

Breakfast **\$20 per child**

Includes meal and drink

Kids Scrambled eggs & toast with bacon or hash brown

Kids ricotta pancakes - topped with nutella & seasonal berries

Kids bacon & egg roll with hash browns

Lunch/Dinner **\$30 per child**

Includes main, dessert and drink

Cheese burger & chips with tomato & lettuce

Kids pasta - linguini, bolognese sauce, parmesan cheese

Kids fish - served battered with chips

Dessert

Butterboy Sundae with Nutella, chocolate & vanilla bean ice creams, whipped cream, strawberries, Butter Boy cookie

Drinks

Soft drink / Apple or Orange Juice / Hot chocolate

PLEASE NOTE SOME OF OUR DISHES INCLUDE NUTS, SHELLFISH, GLUTEN & OTHER ALLERGENS WHILE EVERY CARE IS TAKEN TO MINIMISE RISK OF CROSS CONTAMINATION WE CANNOT GUARANTEE THAT ANY OF OUR ARE 100% ALLERGEN FREE. 10% SURCHARGE ON SUNDAYS & 15% ON PUBLIC HOLIDAYS ARE APPLICABLE. CREDIT CARD PROCESSING CHARGES APPLY



FAQ's

HOW CAN I BOOK A FUNCTION OR EVENT?

All functions can be booked by emailing our events team on events@oceansnarrabeen.com.au. Our events co-ordinator will be in touch with you to discuss options, we are happy to be flexible with regards to set menu items if you'd like something different.

CAN I CHANGE DISHES ON THE SET MENU?

We may be able to swap items on the set menu to meet your preference depending on when your booking is. A price change may be applicable in this case.

DO I HAVE TO PAY A MINIMUM SPEND?

A minimum spend may apply to your booking depending on the size, date and time of your party or event. These spends are for food and drinks only. If you don't meet the minimum spend requirements you will be charged a venue hire fee to make up the difference.

CAN YOU CATER TO DIETARY REQUIREMENTS?

Yes, we can cater to all dietary requirements and will change the set menu to accommodate. Please let us know of any requirements up to 48 hours before your reservation.

CAN I BRING A CAKE?

Yes, you're welcome to bring your own cake free of charge. We can provide you with cake plates and forks for you to cut and serve your cake yourselves at the table. If you would like our chefs to cut and serve your cake with ice cream a charge of \$4 a person will apply.