

MARINA
CAFE & BAR EST. 2013



Welcome to
**THE MARINA
CAFE & BAR**

Cockatoo Island

Only a 10 minute ferry ride from Barangaroo, yet a world away from the busy city of Sydney. Our waterfront beer garden in the middle of Sydney Harbour has something for everyone. With an industrial vibe, our cafe and bar is built from shipping containers, filled with refreshments featuring cold tap beer and premium Australian wines.

Our food truck kitchen completes our grassy piece of paradise and serves up signature homemade pizzas as well as juicy beef burgers, popcorn chicken and baskets of golden fries.

Offering breakfast, lunch and afternoon delights, as well as catering; The Marina Cafe & Bar can be hired exclusively for private functions including corporate events, birthdays and weddings, or just be enjoyed by locals and tourists alike.



 [marinaoncockatoo](#)

 [cockatoomarinacafe](#)

ABOUT US

The Marina Cafe & Bar is open to the general Public 7 days a week and for private events after 5pm.

Specialising in wedding ceremonies and receptions, engagement parties, milestone birthdays and corporate functions.

We can also offer planning and services in:

- Kids birthday parties
- Corporate catering
- Corporate Team Building days
- Picnic catering
- Festival pop-ups
- Mobile Bar Service
- Live Music Events
- Private transport and events in Sydney Harbour

All events are subject to approval by the Sydney Harbour Federation Trust.

LOCATION

The Marina Cafe & Bar is located at Camber Wharf, Docks Precinct, Cockatoo Island Sydney, Australia.

If arriving by public ferry, make your way through the dog leg tunnel and walk straight ahead to find the Marina Cafe & Bar. If arriving by private boat, simply moore your boat in Camber Wharf and walk up the jetty.

Cockatoo Island is a heritage listed island with an interesting and rich history. Once a working dock for the Australian Navy, a prison, and boys home. Cockatoo Island offers self guided audio tours as well as kids treasure hunts. To discover more about it's past visit www.cockatooisland.gov.au

OPENING HOURS

Monday to Friday | 10am to 3pm

Saturday | 9am to 5pm

Sunday | 9am to 3pm

LET US TAKE
CARE OF YOU

GROUP BOOKINGS & DAY EVENTS



1-20 GUESTS

Marina Café & Bar will reserve a table or group of tables for you and your guests.

Bookings can be made directly by calling/emailing us.

WE DO NOT TAKING BOOKINGS FOR LESS THAN 8 PEOPLE.

Walk ins welcome.

No Deposit required, regular menu available.

03

20-80 GUESTS

The Marina Café & Bar will reserve either a group of tables or a whole space for your guests.

Choose from either;

1. The Beer Garden
2. The wharf
3. The Marquee

Deposit required.



THE BEER GARDEN

**60 PAX
40 SEATED**

Our grassy piece of paradise!
This non-exclusive hire space
allows your group to relax in the
sun on our lush grass and
casual picnic table seating.

Perfect for lawn games and fun
with the kids.

Umbrellas for sunny days, water
views and easy access to our
container bar.





THE WHARF

100 PAX
50 SEATED



Make your visit picture perfect with a side of water views and pure serenity.

Set with picnic and high table seating, shady umbrellas and an ocean breeze, this non-exclusive hire space provides you with that sunny, island feel.

Enjoy a picturesque view of Balmain, set behind the beautiful camber wharf and intriguing heritage listed Crane.

THE MARQUEE

80 PAX
50 SEATED



Our picture perfect all weather marquee provides you and your guests with a private and personal space overlooking camber wharf.

Set with comfy lounges, two integrated speakers, our photo wall, and a variety of stools, chairs and bar tables available. The Marquee will be crafted to fit your events needs and dreams.

\$1500 minimum spend required for exclusive hire during operating hours.

PRIVATE VENUE HIRE



Private Events are available any night of the week for up to 150 people standing or 120 seated guests. A unique venue for any celebration or corporate function.

We offer:

- Exclusive venue hire (4 hours)
- In house catering
- Private bar
- Event Design and Management
- All weather Marquee fitting up to 80 people
- Optional extras such as live entertainment

AVAILABLE TIMES

Monday to Thursday:

4pm - 10pm (Last drinks 9:30)

Friday to Saturday:

5:30pm - 10:30pm (Last drinks 10:00pm)

INCLUSIONS

All private venue hires include:

- Adequate Staffing
- Liquor Licence Extension
- Access to our sound and audio system including our portable microphone
- Dedicated Event Host on the night
- Catering Options from \$20 pp
- Beverage Options from \$50 pp
- Huge Variety of Add ons available

EVENT MANAGEMENT

The event services fee fluctuates around on your events needs and will be gauged using our events rubric. The event services fee covers the venue hire after hours, event management, talent management, catering services after hours, lighting set up, coordination of external furnishings & logistics/coordination.

VENUE HIRE/EVENT COST

There is no venue hire fee but a minimum spend applies alongside a possible services fee.

Minimum Spends are as follows:

Monday to Thursday - \$3000

Friday to Saturday- \$5000



MENUS & CATERING

We understand the important role food plays in any great event.

Our specialty designed events menu has got you covered. From cocktail canapés to dinner plates, we leave room to cater for every guest.

Our Head Chef is always open to create menus to suit the occasion. Upon request, set menus are tailored to fit your events requirements.

GRAZING TABLES

MIN 10PAX

CHEESE GRAZING **\$20PP**

A gourmet assortment of Australian cheese served with all things vegetarian; olives, quince paste, pickled cucumbers, fresh and dried fruit, seeded crackers, crisp breads and nuts.

★ EUROPEAN GRAZING **\$25PP**

Think French, Italian and Spanish all in one. Our traditional cheese grazing with the flavoursome addition of cured meats such as prosciutto, salami and smoked ham.

FRUITY FUN **\$20PP**

A wide range of colourful, fresh, seasonal fresh fruit including stone fruit, citrus and berries. Sliced and presented, this fresh and fun table is a feast for the eyes.

SWEETS GRAZING **\$30PP**

A classic selection sure to make your guests smile. Something for everybody; bite sized Chocolate brownies, red velvet (GF), apple crumble, chocolate and raspberry (vegan), fresh fruit, carrot cake, laminations.....

CANDY BAR **\$25PP**

Dreams really do come true with our loaded lolly table! A variety of your favourite sweets presented in decorative glass wear. Customise your very own candy bar by choosing your favourite sweets, colours and themes.

INDIVIDUAL BOXES

Grab any of our grazing packages in a singular platter for a takeaway/picnic option.

MEDIUM (4-10PAX) \$100

LARGE (10-20PAX) \$150

★ Guest Favourite



CHEFS SERVICE

DINNER PLATES

SERVED ON CROCKERY WITH CUTLEY



*Starting from \$55 per person
Minimum numbers apply*

BBQ DINNER

Marinated chicken skewers (GF), beef sausage, vegetable skewers, dinner roll.
2x Salad options.
100 People MAX

VEGAN BBQ DINNER

Plant based pattie/sausage, vegetable skewers, dinner roll.
2x Salad options.
100 People MAX

BEEF BURGUNDY (HALAL)

Traditional Beef Burgundy (Halal, GF) cooked in a full-bodied red wine sauce with mushrooms and onions Served on top of creamy mashed potato.
2x Salad Options
100 People MAX

SALAD CHOICES

Traditional Greek (GF)

Herbed Potato Salad

Roast Pumpkin Chickpea (GF)

Coleslaw (Vegan, GF)

Indian Lentil & Saffron Rice



LIVE PAELLA

Valenciana / Seafood / Vegan Authentic Spanish Paella (GF). Includes green salad, fresh lemon wedges and on-site live cooking station

\$65 per person.

Minimum 40 people

Maximum 150 people

COCKTAIL

3 CHOICES (6PCS)
\$35PP

4 CHOICES (8PCS)
\$45PP

5 CHOICES (10PCS)
\$53PP

6 CHOICES (13PCS)
\$65PP



COLD CANAPÉS

SUSHI (GF)

Delicate inside out rolls sliced and served with wasabi infused soy sauce. Choose from Vegan chicken and assorted vegetable or assorted fish, chicken and vegetable.

RICE PAPER ROLLS (GF)

Prawn and Pork Rice Paper Rolls, sliced and served with hoisin sauce.



SMOKED SALMON

Smoked salmon roses served with crème fraîche, dill, capers and lemon served on a metal spoon.

CROSTINI (GF, VEG)

Fresh chunky salsa consisting of avocado, tomato, parsley and Persian feta. Served on a round corn chip.

CHIMMICHURRI BEEF

Rare roast beef skewer with a fresh Thai dressing.

HOT CANAPÉS



LAMB & FETA MEATBALLS (GF)

Juicy Moroccan Lamb meatballs with a rich feta centre, served with minted yogurt on a mini spoon.

PANKO PRAWN LOLLIPOPS

Quality prawns stretched and coated in Japanese Crumb.



PUMPKIN ARANCINI (VEGAN, GF)

Creamy bite sized Pumpkin Arancini, filled with roasted pumpkin and seasoned risotto, offer a delectable Italian-inspired bite

POPCORN CHICKEN

Tender chicken pieces, crumbed, fried and served with sriracha mayo.

FALAFEL (VEGAN, GF)

Vegan goodness with chickpea and flat beans, served with vegan aioli.

GOURMET PIES

Vegetable Tikka (V), Beef & Burgundy or Chicken & Leek.

SALT & PEPPER SQUID

Rare roast beef skewer with a fresh Thai dressing.

SPINACH QUICHE (VEG)

Shortcrust pastry filled with eggs, cream, spinach & cheese.

VEGETARIAN SPRING ROLLS

A blend of fresh cabbage, carrots, and onions with a hint of seasoning, wrapped in a deliciously flaky and crispy spring wrap

DESSERTS

NEW YORK CHEESECAKE

Bite sized rich and creamy cheesecake atop a biscuit base

CHOCOLATE PROFITEROLE

Chocolate mousse-filled choux pastry.

PETITE FOURS TARTLETS

Butter based tartlet shells filled with apple frangipane, Coconut Rhubarb, Green Tea Cheesecake, Peach, Raspberry & Yuzu Curd.



MINI BOUTIQUE CUPCAKES

Moist vanilla cupcakes with buttercream icing; Strawberry, Green Tea, Chocolate, Passionfruit, Vanilla & Caramel.

STILL HUNGRY?

Keep every guest satisfied with some extra slices of goodness



PIZZAS

\$24 PER PIZZA

\$27 GLUTEN FREE

Stone baked & served on wooden boards

THE COCKATOO

Pasata, mozzarella, oregano



THE AUSTRALIAN

Pasata, mozzarella, ham, pineapple

THE HAPPY CAMPER

Pasata, mozzarella, feta, artichoke, roasted red capsicum, mushrooms, mixed herbs



THE SMOKEY

Pasata, mozzarella, grilled chicken, mushrooms, smokey BBQ sauce

THE SPICY

Pasata, mozzarella, salami, spanish onion, olives, artichokes, chilli flakes

 Guest Favorite



PLATTERS FOR SHARING



SANDWICH

\$110

Variety sandwich platter filled with; Chicken, Mayonnaise and Lettuce, Egg Mayo, Ham & Cheese.

Feeds 10.

WRAP

\$120

Includes bite-sized wraps in your choice of either vegetarian (tabouleh, roast capsicum, coleslaw) or meat lovers (ham, salami, chicken) all in a tortilla wrap.

Feeds 15.

SUSHI

\$110

Assortment of Crispy Salmon & Avo, Salmon Onion Roll, Salmon & Avocado Nigiri and Salmon Hoso.

Feeds 8.

SEAFOOD

\$200

Indulge in a cold platter of one dozen pacific oysters, Smoked Salmon, Cooked Tiger Prawns & Marinated Octopus. Served with crisp bread and dipping sauces.

Feeds 6 (Starter).

SLIDER

\$120

Mini brioche buns filled with; Chicken breast, greens, chilli mayo & avo, Falafel, hummus, roast capsicum & spinach. BBQ pulled pork & coleslaw.

16 Serves.

FRUIT

\$120

A range of seasonal fresh fruit including stone fruit, citrus and berries.

serves 10-15.

CUPCAKE

\$150

Mini boutique vanilla cupcakes topped with strawberry, green tea, chocolate, passionfruit, vanilla or caramel buttercream

35 pieces.

DESSERT

\$150

Petite desserts; jaffa cube cake, tart of rose, blackberry cheesecake quenelle, apple mousse with hazelnut breton, chocolate mousse raspberry pebble and mango ginger slice.

30 pieces.

BAR & BEVERAGE PACKAGES

Prices are per person and include soft drink & sparkling / still water. All guests attending the event must be on the same package. Min 3 Hours.

CLASSIC

Wines from the South Eastern Region of Australia, our Tatachilla brand is sure to impress. Includes NVBrut, Chardonnay, Sauvignon Blanc & Shiraz Cabernet. Variety of beer including Hahn Superdry, Furphy & 5 Seeds Apple Cider. Access to our much loved spritzers - Mimosas, Frozé, Sparkling Sunrise & Summer Shandy.

\$20 PER HOUR

PREMIUM

All Access! Our classic beers, wines and spritzers with the addition of premium bar wines; Da Luca Prosecco, Days of Rose, Drift Sauvignon Blanc, Aaras NV, St Hallett Shiraz & David Hook Pinot Grigio. Premium Beers - Heinenken, James Squire 150 Lashes. Craft beers on tap - Byron Bay Pale Ale, James Squire Ginger Beer, Stone & Wood Pacific Ale.

\$25 PER HOUR



Marina Cafe & Bar reserves the right to decline beverage package options to specific events for Responsible Service of Alcohol.

BAR MENU

WINE

GLASS/BOTTLE

SPARKLING

Tatachilla Brut NV NSW/VIC	12 / 48
De Luca Prosecco Treviso Italy	14 / 54
Arras Premium Cuvee NV TAS	80

WHITE

Tatachilla Sauvignon Blanc NSW/VIC	12 / 48
Drift Sauvignon Blanc NZ	14 / 54
Tatachilla Chardonnay NSW/VIC	12 / 48
David Hook Pinot Grigio NSW	14 / 54

PINK

Days of Rose, Rose SA	14 / 54
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RED

Tatachilla Shiraz Cabernet NSW/VIC	12 / 48
Ta Ku Pinot Noir Marlborough, NZ	14 / 54
St Hallett Garden of Eden Shiraz SA	14 / 48

BEER & CIDER

SCHOONER/PINT

ON TAP

Furphy	10 / 12
Byron Bay Pale Ale	12 / 14
James Squire Ginger Beer	12 / 14

BOTTLED

James Boags Premium Light	9
Hahn Super Dry	10
Heineken	12
James Squire 150 Lashes Pale Ale	12
5 Seeds Apple Cider	12



SPRITZER MENU

HOUSE SPRITZERS AND SELTZERS

MIMOSA \$14

Chilled sparkling wine topped with refreshing orange juice.

SPARKLING SUNRISE \$14

Sparkling wine with orange and raspberry

SUMMER SHANDY \$14

Pint of beer topped with lemonade and lemon

FROZE \$14

Rose wine with lemonade, frozen and served with candy

BYRON BAY SELTZER \$14/\$16

Peach and mango seltzer on tap

**A SELECTION OF READY TO
DRINK COCKTAILS** \$17

HOUSE MOCKTAILS \$12



MAKE IT EXTRA SPECIAL

A woman with long blonde hair is smiling and looking down at a large, multi-layered cake decorated with pink and blue frosting and teal sprinkles. The cake sits on a white table with several drinks, including a purple one and a clear one with a straw. In the background, a man in an orange shirt is dancing with another person, and other guests are visible in a social setting. The lighting is warm, suggesting an evening event.

ENTERTAINMENT

We have a wide range of musicians covering genres from acoustic pop to soulful live jazz ready to bring your event to life. We can also provide magicians, children's entertainers, dancers, finding the perfect match for you.

PRICES ON APPLICATION

PRIVATE TRANSFERS

We are able to provide private transport to and from Cockatoo Island in our private vessels. This is a great way to add that extra special thrill for your guests.

FROM \$700 PER HOUR

CELEBRATION CAKES

From Birthdays to Weddings we can provide access to some of Sydney's best cake creators. Working with you we can personalise a cake to suit you and your function.

FROM \$300

CREATE YOUR DREAM EVENT

PARTY SUPPLY HIRE

Working with local suppliers we can provide anything you need to enhance your celebration - from glowing furniture, flower installations, bar tables or dance floors, we will work with you to design you perfect party.

PRICE DEPENDENT ON REQUEST

BALLOON DECOR

We can provide access to some incredible Balloon Decor and Installations. These creations are incredibly popular for birthdays and weddings - they really add that special extra touch.

FROM \$500



LIGHTING AND SOUND

Our team is happy to organise any additional lighting, sound or AV requests. We can work with our professional lighting designers to make your event as beautiful and atmospheric as possible.

PRICE DEPENDENT ON REQUEST

MARINA CAFE & BAR

EST. 2013

ENQUIRE
NOW!

EMAIL

enquiries@cockatoomarinacafe.bar

PHONE

1300 228 326