



L'Vela
DINING & BAR

Packages

A special day A picture perfect venue...

event packages

Event Times

Mon – Sun	Breakfast	8.00am - 10.00am
	Lunch	12.00pm - 4.00pm
	Dinner	6.00pm - 12.00pm (5 hr duration)

Duration of event is based on menu package type.

Vela Dining & Bar accommodates up to 80 seated guests and 160 for Cocktail Events.

Vela Bar accommodates up to 80 guests for Cocktail Events

If your numbers exceed our capacity, we can organise marquees to accommodate up to 30 additional seated guests and up to 200 guests for a cocktail event.

Vela Package 1

Exclusive use of Vela Dining

Two or Three course menu served with fresh baked bread and salads to share
Tea and coffee (with 3 course option)

Alternate serve courses

Tea light candles, 2 per table

Monday to Friday

Two course	\$75.00 per person
Three courses	\$90.00 per person

Saturday and Sunday

Two course	\$80.00 per person
Three courses	\$95.00 per person

Vela Package 2

Exclusive use of Vela Dining

Pre dinner service of canapés on arrival (beverage component is part of your chosen beverage package)
Or Appetiser (in addition to your three course menu)

Three course menu served with fresh baked bread, salads, and tea and coffee, alternate serve

Room set up includes all linen, glassware, cutlery, crockery, service staff and management

Tea light candles, 2 per table

Monday to Friday

\$105.00 per person

Saturday and Sunday

\$110.00 per person

event packages

Vela Cocktail Party

Canapé Service

Exclusive use of Vela Dining or Vela Bar

Cocktail room setup, includes all linen scattered tables and chairs, service staff and management

Waiter tray service of food and beverage

Tea light candles set on tables

See Cocktail menu for additional menu options

	Mon to Fri	Sat & Sun
3 hour Cocktail Party 6 items x 2, 12 Canapés per person	\$55.00 pp	\$60.00 pp
4 hour Cocktail Party 6 items x 3, 18 Canapés per person	\$72.00 pp	\$77.00 pp
5 hour Cocktail Party 6 items x 3, 24 Canapés per person	\$85.00 pp	\$90.00 pp
Deluxe Cocktail Package 8 items x 3, 24 Canapés per person and a selection of 2 Dessert Canapés	\$85.00 pp	\$100.00 pp

Breakfast Event Options

Breakfast Event Packages can be designed to suite any preference.

Options include a 2 Course plated Breakfast, Brunch and Share Platters.

Room set up includes all linen, glassware, cutlery, crockery, service staff and management.

2-3 hour duration

Monday to Friday	from	\$55.00 pp
Saturday and Sunday	from	\$60.00 pp

event packages

Marquee Events

For larger Events, we are able to cater for you in a spectacular clear marquee structure in the beautiful gardens of Cabarita Park.

With options including air conditioning, lighting, theming and an array of interior furnishing and external setup options to select from, we can create all you can imagine.

- Cocktail events for up to 500 guests
- Banquets for up to 500 guests
- Beautiful views of Sydney Harbour, Parramatta River & Cabarita Parklands
- Specialty Menu designed by Vela Dining's well renowned Chefs

PLEASE NOTE:

Marquee hire, equipment & furniture hire costs apply for Marquee Events.

A venue fee is applicable and payable to Canada Bay Council.

Please contact our Team for Marquee Event Quotes.

Outdoor Ceremony Catering

If your planning on holding your Ceremony in the Cabarita Parklands, we can provide catering at your Ceremony location.

- Pre dinner drinks served in conjunction with a Dinner Package
- External Bar set up and service of canapés at your Ceremony location

1 hour duration

Canapé Service 3 items x 2 per person		\$30.00 per person
Plus Beverage Package, 1 hour service	Standard Package	\$19.00 per person
	Premium Package	\$25.00 per person

PLEASE NOTE: The outdoor catering prices are not inclusive of ceremony venue hire. Please contact Canada Bay Council for hire information www.canadabay.nsw.gov.au

function extras

Pre dinner drinks served in Vela Bar in conjunction with dinner reception in Vela Dining. One hour hire preceding Dinner Event. Venue hire	\$1100.00
Ceremony Hire preceding Cocktail Event in Vela Dining One hour hire prior to Cocktail Event	\$550.00
Children's 2 course menu and drinks package, for children 12 yrs and under	\$45.00 pp
Choice of main, a selection of 3 mains for your guests to select from	\$7.00 pp per course
Crew meals, e.g. musicians, photographer, main course and soft drinks	\$45.00 pp
Dessert buffet, replaces individually plated dessert A Selection of house made sweets, desserts, Fresh fruit platter & a selection of Cheeses with lavosh and dried fruits	P.O.A
BYO cake surcharge, only applies if your cake is being served as dessert	\$3.50 pp
Event Cakes can be arranged, at an additional charge	from \$300
Themed events can be arranged, at an additional charge	P.O.A
Flowers, DJ, entertainment, chair covers, butterfly releases and centerpieces	P.O.A

PLEASE NOTE:

Applicable to all exclusive use events;

- * A minimum of 50 guests apply to exclusive venue use events
- * A 5% service fee applies to all exclusive use events
- * A 10% surcharge applies to all events on public holidays and public holiday weekends
- * No extension can be granted beyond 12.00am as the grounds must be vacated by 12.30am
- * In compliance with "Responsible Service of Alcohol" Laws, beverage service must cease 30 minutes prior to vacation of the premises
- * Any extras or additions on the day of the event must be finalised on the day of your event
- * Packages do not include security costs. Security requirements will be evaluated on a per Event basis and charges will be advised and are to be paid by the client.



beverage packages

Vela Beverage Package 1

De Bortoli Sparkling wine
De Bortoli Cabernet Merlot and Semillon Chardonnay
Crown Larger, Boags Premium / Cascade Light
Mineral water, Orange Juice and soft drink

1 hour package	\$19.00 pp
2 hour package	\$25.00 pp
3 hour package	\$32.00 pp
4 hour package	\$38.00 pp
5 hour package	\$44.00 pp
5 ½ or 6 hour package	costs available on request

Vela Beverage Package 2

Select sparkling wine, white wine and red wine from our premium function wine list
Premium Imported and Australian Beer, e.g. Peroni, Coopers {ale Ale / Cascade light
Mineral water, Orange Juice and soft drink

1 hour package	\$25.00 pp
2 hour package	\$32.00 pp
3 hour package	\$39.00 pp
4 hour package	\$46.00 pp
5 hour package	\$55.00 pp
5 ½ or 6 hour package	costs available on request

Beverage on a Consumption Basis

Available on a minimum spend per person basis, for up to 5 hours of service.
Choose Wines from our extensive wine list.
Beverage charged on a usage basis.

A minimum spend of \$30.00 per person applies
Prices charged are per al a carte beverage menu and wine lists.

Three course menu

Entrée served with fresh baked bread

Cured Salmon with a carpaccio of vegetables marinated in lemon, extra virgin olive oil, thyme and a hint of garlic

De-boned quail marinated in lemon and thyme, served with braised red cabbage

Homemade potato gnocchi with fresh oven roasted tomato, basil and bocconcini pearls

Lamb cutlet marinated in garlic and rosemary, served with pea and mint puree

Main served with salads to share

Baked Atlantic Salmon served with braised fennel, sun dried tomatoes, capers, olives, balsamic and extra virgin olive oil

Slow roasted blue eye Cod with shoy sum and shitake mushrooms topped with fresh coriander, fried shallots and a lime, palm sugar and sesame sauce

Fillet of beef served on potato roesti with pancetta, eschalots and a watercress and radish salad

Veal Cutlet served with butter bean, garlic and parsley mash and apple sauce

Seared Chicken supreme stuffed with minced chicken, ricotta, tarragon, eschalots and garlic served with polenta and a garlic tarragon sauce

***Vegetarian and dietary options available on request**

Dessert served with tea or coffee

Vanilla bean Crème brulee served with fresh strawberries and almond biscotti

Flourless Chocolate cake served with double cream and berry compote

Strawberry and Cointreau Semifreddo served with berry coulis

White chocolate and raspberry mousse served with almond tuille

Coconut panna cotta with fresh mango drizzled in Galliano

OR

Dessert Buffet

A chef's selection of 3 desserts

Vanilla bean crème brulee with berry compote

Belgian chocolate ganache tarts with white chocolate shavings

Honeycomb cheesecake with Camp maple syrup

A selection of gelato

Cheese platter with dried fruits, nuts and lavosh Fresh fruit platter



cocktail party menu

Amuse bouche

Chilled mango and ginger with grilled prawn

Chilled pea and ham

Gazpacho

Canapes

Chicken satay peanut skewers

Scallop and shitake mushroom dumplings

Pork and Bok Choy dumplings

Fresh Apple and Peking duck wontons with hoisin sauce

Wild tiger prawns wrapped in pastry

Bulgarian fetta, capsicum and caramelized onion tartlets V

Rare roast beef and horseradish on toasted sourdough

Tomato and basil bruschetta V

Lime, chilli and coconut sautéed prawns

Salt and chilli crusted prawns

Roulade of smoked salmon and dill crème fraiche

Seared scallop with salsa Verde and baby herb salad

Smoked chicken and semi dried tomato tartlet

Salmon dill and asparagus tartlet

Roast vegetable frittata V

Hand rolled sesame barramundi spring rolls

Lime and coriander crumbed chicken skewers with yoghurt dip

Five spiced duck with caramelized pear

Shredded chicken, lime, avocado and tomato jam on betel leaf, (seasonal)

Seared scallop tart with cauliflower puree and cumin toffee Strawberries
and brie with pistachio soil V

Roast Mushroom, thyme and ricotta tarts V

Salmon sashimi salsa, with wasabi sorbet

Goats cheese croemesqui on a beetroot puree V

Smoked salmon, nori paper and salmon roe roulade

Poached prawns with raspberry and mint dressing

Cherry tomato filled with beetroot, freshly grated horseradish
and caramelized walnut

Homemade Pies

Homemade beef pies topped with chunky relish

Homemade chicken and leek pies

Homemade pork pies topped with Piccalilli relish, served cold

Homemade spinach and mushroom pies

cocktail party menu

Arancini

Pumpkin, feta and sage with fresh grated Parmesan and lemon sour cream. V

Lamb and rosemary with rosemary aioli

Parmesan and mushroom with creamed mascarpone V

Substantial \$7.00 each

Five spiced duck salad with caramelized pear

Chicken and quail egg Caesar salad

Thai beef salad

Lime and coriander popcorn chicken box with lime yoghurt.

Mini waygu beef burgers with tomato relish

Traditional homemade potato gnocchi with fresh napolitana sauce, baby spinach, basil and pine nut pesto and shaved parmesan V

Pennette with lamb and rosemary ragout and freshly shaved parmesan.

Lightly beer battered perch fillet, with potato chips and homemade tartar sauce.

Asian Chicken or beef , and vegetable noodle box

Prawn cocktail, with baby cos and lemon and chive aioli

For an additional cost, the items listed below can be added to your menu

Pacific or Sydney rock oysters 2 per	\$8 pp
person Dessert canapés (3 per person)	\$9 pp
Antipasto buffet (min 40 pax)	\$10.5 pp
Dessert buffet (min 40 pax)	\$10.5 pp
Cheese platter (min 10 pax)	\$9 pp

wedding coordination & planning service

Vela Dining offers you a stress free and complete Wedding coordination service.

Vela Dining will plan your special event with elegance, efficiency and excellence to ensure your Wedding Day is all you dreamt it to be!

Our team of professional Wedding Planners will assist you in all aspects of the planning process. Utilising years of experience in the Wedding industry, we will help you to plan the ultimate wedding experience, including all aspects: the ceremony, reception, flowers, theming, invitations, catering and music options, wedding dress and bridesmaids and groom and grooms men's attire; making your Wedding as simple, unusual, unique or as extraordinary as you desire.

With our professional network of contractors, we will ensure the service and coordination on the day is worthy of such a momentous occasion, whilst working within your budget.

The Vela Team will make sure all runs smoothly on the day, as we will be one step ahead of the bride and groom, overseeing all aspects on the day or your special event to ensure all runs to schedule and there are no surprises for you, your family or guests

We look forward to helping you plan a memorable and enjoyable event!



Sparkling & CO



every special occasion deserves to Sparkle...

With Event Packages to suit all styles, tastes and budgets, a reputation for excellence and over 20 years of experience in the events industry, the Sparkling Team offers you a personalised, professional planning process, with your happiness their first priority.

To create your next spectacular Event contact the
Vela and Sparkling & Co Team on

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