



Events

By Georgia Rose



The background image shows a modern restaurant interior. On the left, there is a dining table with three wine glasses and a black bag. On the right, there is a light green sofa with orange and grey cushions, and a round white coffee table with a grid pattern. Large indoor plants are visible in the background. The text is overlaid on this image.

WELCOME

Take our space to another place!

Welcome to Georgia Rose. We're known for our waterfront views and chilled, arty vibes. The atmosphere is relaxed, but there's a sophisticated touch. Located just 1 ½ hours south of Sydney overlooking the sparkling waters of Shellharbour Marina, we offer stylish event options in stunning surrounds.

Let us put a Georgia Rose spin on your next event – from a cosy corner catch-up, to semi-private dining, or a memorable celebration in our semi private Alcove. Our floor space is flexible and our minds are open!



SPACES

Chilled vibes by the water

Immerse yourself in the world of Georgia Rose, with its hand-painted murals, modern décor and captivating water views. Create your own vibe with your next celebration and book one of beautiful spaces for your special occasion. Perfect for birthdays, baby showers, hen's days, corporate events or add some atmosphere to your next club or community gathering.

Choose from;

- The Nook for intimate dining get-togethers
- The Alcove for larger relaxed cocktail or sit down celebrations in a semi private space
- Mural Main Room for open casual dining with stunning views.

Add your own creative touches and props, or have our team recommend local suppliers to help style your event. Our dedicated team will ensure your experience is both sensational and seamless.

The Nook

Relaxed yet elegant, our semi private cozy corner seats 15 to 30 dining guests. With its long table, feature lighting and optional adjoining lounge space, The Nook is ideal for intimate get-togethers such as birthdays, brunches and baby showers.

Capacity: 30 seated
Minimum number: 15



The Alcove

This super-flexible space boasts a combo of high and low tables, along with comfy lounge seating. Located at one end of the venue, the area offers privacy for a group celebration and can host a cocktail-style celebration, baby shower, casual get-together or dinner.

Capacity: 40 seated / 70 cocktail
Minimum number: 30





Mural Main Dining

This stunning room with a view – boasting funky white ball lighting and the marina as a backdrop – is a blank canvas for you to make your own. With comfortable low-backed seating and an airy atmosphere, it's perfect for sit-down celebrations and family friendly dining for 50+ seated guests.

Capacity: 60 seated / 120 cocktail



The Whole Shebang

Take ownership of our entire space with the Whole Shebang, perfect for your ultimate celebration! Utilise Georgia Rose as one space and let your imagination run wild with a number of connected zones, all with stunning marina views. Minimum spend applies.

Capacity: 250 Cocktail Style



MENUS

Georgia Rose offers quintessential modern dining for those seeking classy fare in a casual setting. And the waterfront views? They're free with every meal!

Choose from our generous sit-down share menus, discreet cocktail-style service, or eye-catching grazing stations for a sophisticated addition to your next event. Our menus can be tailored for a bespoke foodie experience and adjusted to accommodate dietary requirements.



BRUNCH

\$38/pp

Minimum 30 guests

Includes fresh juice, shared starters and choice of served main

TO START AND SHARE

House made granola, coconut yoghurt, fresh seasonal fruit, goji berries (vgn, gf)

Buttermilk and blueberry pancakes, maple syrup, vanilla mascarpone, seasonal fruits (v)

MAINS

Select two dishes to be served alternately:

White bean and tomato stew, pork and fennel sausage, crème fraiche, poached eggs, toasted sourdough

Smashed avocado heirloom tomatoes, feta cheese, nut dukkah, toasted sourdough, chives (v, gfo)

Zucchini and cauliflower fritters, grilled halloumi, beetroot hummus, toasted seed (v)

Eggs benedict sautéed English spinach, poached eggs, grain mustard hollandaise, on toasted English muffin with shaved ham or smoked salmon





CANAPÉS MENU

Minimum 40 guests

RUBY ROSE

MENU

\$39/pp (Choose 6 options, 8 pieces per person)

Miniature crostini, smoked salmon, cream cheese, topped with dill & capers

Bruschetta, tomato, basil, balsamic glaze

Wild mushroom arancini, truffle aioli, shaved grana padano

Miniature spinach & feta cheese pies

Miniature meatballs, marinara sauce, parmesan cheese

Avocado toast bites, smoked salmon, mini bagel seasoning

Beetroot hummus, goat cheese crostini, honey, thyme

Smoked trout, horseradish cream cheese, on rye bread

Miniature mushroom, gruyere cheese tarts. thyme

DIAMOND ROSE

MENU

\$45/pp (9 pieces per person)

Seared tuna, cucumber, parsian feta, ginger, shallot dressing

Salt & pepper prawns, mango salsa

Korean-style beef skewers, gochujang glaze, sesame seeds

Seared scallops, apple purée, cider vinaigrette, puffed wild rice

Oysters, shucked in their prime, verjuice, cucumber sorbet

Seared steak crostini, caramelised red onion jam, seased mustard Béarnaise

Miniature pork bao buns, pickled vegetables, hoisin sauce

Sweet corn fritters, blue swimmer crab, dill cream

Panko crumbed halloumi lolly pops, beetroot honey, thyme dressing



OPTIONAL ADD ONS

DELUXE GRAZING BOARD \$220 (CATERS 15-20pp)

A beautiful grazing board including a selection of charcuterie meats, marinated Mediterranean vegetables, assorted cheese, dips, fresh fruit, crackers & assorted breads

PIZZAS

Feel free to add on a selection of pizzas from our regular menu to serve on the night

PLATTERS

Add on a platter to an existing function menu from the selections below:

All platters are 40 pieces

Wild mushroom arancini , truffle aioli, sheved grana pandano (v)	\$150
Vietnamese rice paper rolls , noc cham dipping sauce (gf) (v) (vg)	\$150
Corn fritters , guacamole, tomato & watermelon salsa (v)	\$150
Thai sugar cane chicken lollypops , chilli lime dipping sauce	\$170
Pepper lamb sweet potato shephard pies	\$165
House made Andouille sausage rolls , tomato relish dipping sauce	\$165
Meatballs , cooked in tomato basil sugo	\$140
Cocktail lamb skewers , mint yoghurt dipping sauce	\$160
Miniature mixed gelato cones	\$140





LUNCH & DINNER MENUS

Minimum 25 guests

CASUAL FEAST

2 course \$55/pp 3 course \$70/pp

TO START

Confit garlic butter bread

ENTREES (Select two to share)

Smoked onion hummus, dukkha, crispy pita bread (vgn, df)

Wild mushroom arancini, rocket, aioli, shaved parmesan

Szechuan pepper and chilli popcorn chicken, lime aioli

Salmon ceviche, sriracha and lime dressing, rice cracker (df, gf)

MAINS (Select two dishes to be served alternatively)

Beer battered fish, salad, chips, lemon, tartar sauce

Oat panko crumbed pork neck, caramelised apple, mash potato, seeded mustard gasteique

Potato gnocchi, roasted fennel tomato emulsion, whipped goat's cheese

Pan roasted potato gnocchi, broccoli, sweet corn, yellow squash, oyster mushrooms, pinenuts, brown butter and sage sauce (v)

Prawn and scallop orecchiette, prawns, scallops, peas, zucchini, sweetcorn, sauce of white wine, chilli, cream & garlic, basil oil

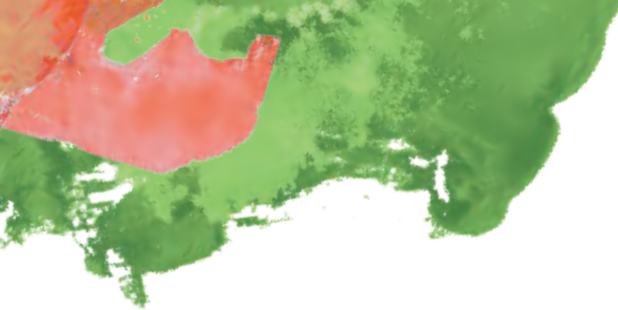
Rump steak with chimichurri butter, chips and salad

DESSERT (Alternate serve)

Gelato Trio, tuile biscuit

Chocolate Lava Fondant, chocolate cake with molten centre, served with vanilla bean ice cream & berry compote

All menus are based on a minimum of 20 people



PIZZA & PASTA BANQUET TO SHARE

\$45/pp

TO START

Confit garlic butter bread

MAINS

Slow cooked beef ragu, papperdelle, pangrattato, parmesan, salsa verde, chilli oil (dfo)

An assortment of pizzas from the pizza menu

Italian rocket parmesan salad, balsamic dressing to share

CASUAL GROUP BOOKINGS

Maximum 30 guests

If you prefer a relaxed, informal gathering with no pre-arranged menu, we can accommodate groups of up to 30 guests.

Your group can order from our regular menu on the day and the allocated space within the venue will depend on availability at the time.

There is no minimum spend however you are required to supply a credit card for booking confirmation. A \$10 per person cancellation fee will apply if cancelled within a 24 hour period.





BEVERAGES

Option 1

A bar tab can be established for a specific amount, noting what inclusions you would like for your event. This can range from a fully open bar, to house wine, beer and soft drinks. Guests will be issued with a stamp or wristband, so they can order drinks at the bar and have them charged to your tab. Our staff will notify you when your limit is about to be reached, at which point you can decide if you would like to add additional spend, or revert to guests buying their own drinks.

Option 2

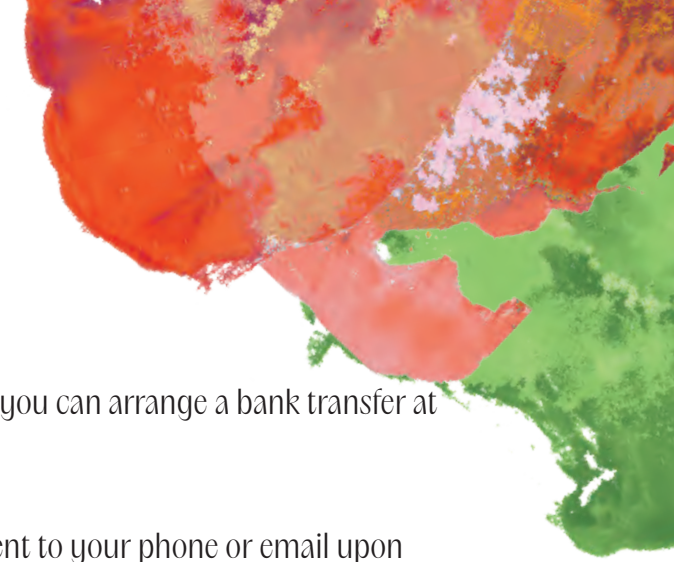
3 hours - \$69 per person

Inclusive of the following:

- Round Two Sparkling NV, Tuckerbox Sauvignon Blanc, Puppet Master Moscato, Tyrells Old Winery Cabernet Sauvignon, Round Two Merlot
- All tap beer
- Soft drinks, mineral water and juices

THE FINE PRINT

- 10% surcharge applies on Sundays and public holidays.
- 1.4% Credit card surcharge applies to all transactions made via credit card. For pre-payment of function charges you can arrange a bank transfer at no charge, details will be provided from our Events Manager.
- Minimum spend applies for private bookings in the various function spaces in the venue.
- To confirm a booking you must supply a credit card as authorisation. This is accessed via the Now Book It link, sent to your phone or email upon booking and is to the value of \$10pp.
- No deposit is required, however, a \$250 cancellation fee will be applicable if you cancel within 48 hours of the event.
- **Final Numbers and Payment:** Final numbers are required 3 working days prior to the event and payment of the food amount is also required. The food total is required to be paid 2 days prior to the function. Beverage tabs can be settled at the end of the event however please note that a credit card is requested from the organiser on arrival and held in the till until this is settled on conclusion.
- **Cancellation:** Should you cancel within 5 days of the event your pre-authorisation amount of \$10 pp will be charged as a cancellation fee.
- **Music:** Georgia Rose operates and in house music system which plays a variety of relaxed, chilled lounge music. We have Acoustic Live Music at the venue every Saturday night from 6pm – 9pm.
- **Cakes:** you may wish to bring a cake along for your celebration and we are happy to accommodate this and charge a cakeage fee of \$1.50 per person. We will store the cake until it is required and supply napkins and side plates and cutlery if needed. Please bring anything else you may require for the cake cutting.
- **Decorations:** we are happy for you to bring in some decorations for your event and access is generally after 5pm or check with the Events Manager.
- **Minors are allowed in the premises** but must be accompanied by a responsible adult.
- **Staffing:** All canape functions include a waiter to circulate the food around to your guests. We allocate 1 waiter per 30 guests. If you would like additional waiters to serve drinks to your guests, rather than have them use the central bar you can hire them at a cost of \$35 per hour for a minimum of 3 hours.
- **BYO:** we are a fully licensed event and do not permit guests to bring in their own food or drinks. We accommodate special dietary requirements but do require prior notice.
- **Wheelchair access:** Georgia Rose is located on ground level and is fully accessible by wheelchair from our car park and disabled parking spaces directly in front of the venue.





**We would love to talk to you
about your special event!**

Please Contact

enquiries@georgiaroseshellcove.com.au