

# WELCOME

Take our space to another place!

*The Nook*



*Main Mural Room*



*Whole Shebang*



*The Alcove*







# Celebrate In Style...

Welcome to Georgia Rose, where espresso mornings roll into cocktail nights!

Perched on the edge of Shell Cove Marina (just 1.5 hours south of Sydney), Georgia Rose is all about relaxed coastal charm with an arty twist. Think indoor jungle, waterfront views, and a space that feels just as good as it looks.

Whether you're gathering your faves for a low-key lunch, a semi-private dinner, or a full-blown celebration, Georgia's got the mood and the magic. Our floor plan is flexible, our energy is high, and we're always up for a good time. Let's make it one to remember - the Georgia Rose way!



## *The Nook*

A relaxed yet refined hideaway, perfect for intimate celebrations. With feature lighting, a long table, and optional lounge add-on, The Nook is ideal for birthdays, brunches, baby showers and more.

Capacity: Up to 24 seated, 35 cocktail  
Minimum: 15 guests



## *The Alcove*

Tucked at the far end of the venue, The Alcove is a flexible semi-private space with a mix of high and low tables plus relaxed lounge seating. Perfect for cocktail parties, baby showers, or laid-back dinners with your crew.

Capacity: 50 seated / 70 cocktail  
Minimum: 40 guests

Minimum spend applies for private bookings.







## *Main Mural Room*

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 relaxed sit-down celebrations and family friendly dining.

Capacity: 50 seated



## *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.

Capacity: 250 cocktail style

Minimum 200 guests

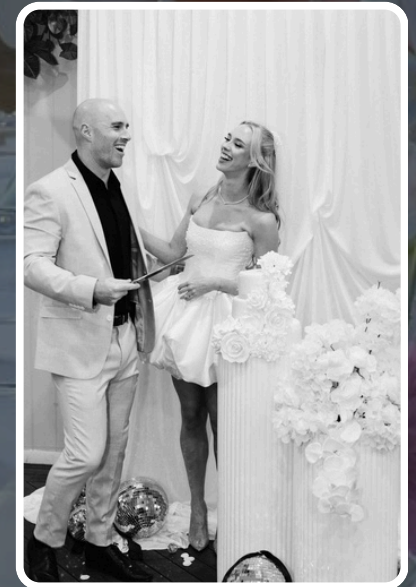
Minimum spend applies for private bookings.



TIGRESS  
THE EVENT EMPIRE

# Styling Options

with Tigress Events



Check out the Georgia Rose  
Exclusive packages

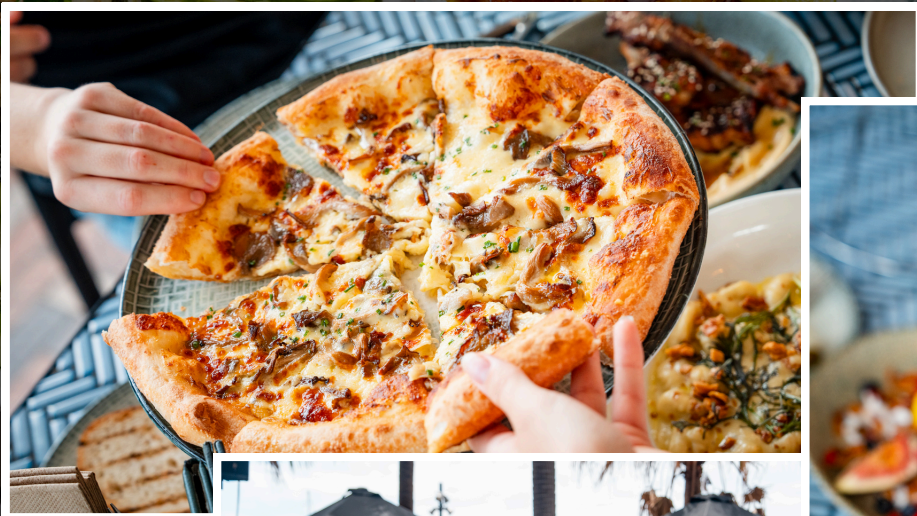


Georgia Rose Exclusives



# FUNCTION MENUS

*Dine with Georgia Rose!*





# Brunch

\$39/pp

Minimum 15 guests

Includes fresh juice, shared starters & served main

## Shared Starters

- Vanilla poached rhubarb and pear yoghurt pot, toasted granola, coconut ,goji berries
- Buttermilk and vanilla pancakes, berries, maple syrup, whipped ricotta

## Mains (select 2, served alternatively)

- Mushrooms on toast, grilled halloumi, fried eggs, green tahini dressing, brioche
- Smashed avocado toasted sourdough, heirloom tomatoes, beetroot, bocconcini, nut dukkah, pomegranate (v, gfo)
- Braised lamb shoulder and chickpea stew, poached eggs, labneh, sourdough toast
- Eggs benedict sautéed English spinach, poached eggs, hollandaise, on toasted English muffin with smoked salmon or ham







# Canapé's

## *Ruby Rose Package*

\$39/pp

Minimum 40 guests

Choose 6 options, 8 pieces per person

### Selections

- 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
- Miniature mushroom, gruyere cheese tarts, thyme







## *Diamond Rose Package*

**\$48/pp**

**Minimum 40 guests**

**Choose 6 selections, 9 pieces per person**

### **Selections**

- Seared tuna, cucumber, persian feta, ginger, shallot dressing
- Salt & pepper prawns, mango salsa
- Korean-style beef skewers, gochujang glaze, sesame seeds
- Seared scallops, apple purée, cider vinaigrette, puffed white rice
- Oysters, shucked in their prime, verjuice, cucumber sorbet
- Seared steak crostini, caramelised red onion jam, seared 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



# Additional Options

Choose from our range of platters or combine with pizzas & selections from our regular menu to achieve the minimum spend as another option for a relaxed catering option.

## *Deluxe Grazing Board*

\$220/ 15-20 people

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

## *Platters*

40 pieces per platter

- |  |       |
|--|-------|
| • Meatballs, cooked in tomato basil sugo                             | \$140 |
| • Vietnamese rice paper rolls, nuoc cham dipping sauce (gf) (v) (vg) | \$150 |
| • Corn fritters, guacamole, tomato relish                            | \$150 |
| • Cocktail lamb skewers, mint yoghurt dipping sauce                  | \$160 |
| • Pepper lamb sweet potato shepherd pies                             | \$165 |
| • House made Andouille sausage rolls, tomato relish dipping sauce    | \$165 |
| • Miniature mixed gelato cones                                       | \$140 |







# Lunch/Dinner

## *Casual Feast*

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

Minimum 25 guests

### To start

Confit garlic butter bread

### Entrees (select two to share)

- Baked haloumi saganaki, thyme infused honey, pistachio, pickled figs
- Chargrilled corn riblets, smoked chilli butter, queso fresco
- Korean fried chicken bites, Kimchi slaw, gochujang
- Beef barbacoa or tempura flathead tacos, Pico de Gallo, slaw, jalapeno, guacamole, chipotle mayo

### Mains (select two, served alternatively)

- Spinach and ricotta ravioli, pumpkin puree, pine nuts, feta, sage, brown butter sauce
- Rigatoni of pork and fennel sausage, black olives, red onion, tomato sugo, chilli, parmesan
- Steak Frites, 205g rump served with chips, chimichurri butter
- Grilled barramundi fillet, served with mash, charred broccolini, salsa verde

### Dessert (select two, served alternatively)

- Gelato trio, waffle basket, fresh berries
- House made tiramisu
- Warm pear and rhubarb crumble



# *Pizza Pasta Banquet*

\$45pp

Minimum 20 pax

## **To Start (served to share)**

- Antipasto plate

Cured meats, marinated grilled vegetables, dips, olives, crackers, grilled breads (gfo)

## **Mains (served share style)**

- An assortment of pizzas from the pizza menu
- Select one pasta from the options below:
  - Spinach and ricotta ravioli, pumpkin puree, pine nuts, feta, sage, brown butter sauce
  - Rigatoni of pork and fennel sausage, black olives, red onion, tomato sugo, chilli, parmesan
  - Slow cooked Wagyu bolognese, egg pappardelle, bocconcini, garlic toasted breadcrumbs
- Italian rocket, parmesan, salad, balsamic dressing







## Casual Group Dining

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.





# Beverage Options

## *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:

- Moore's Creek Sparkling Brut, Harpers Park Sauvignon Blanc, Chardonnay and Shiraz
- Tap beers including Hahn Super Dry, Hahn Super 3.5, Stone & Wood Pacific Ale, Bass Point tap
- Soft drinks, mineral water and juices





# Please note,

- 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 an in-house music system which plays a variety of relaxed, chilled lounge music. We have Acoustic Live Music at the venue every Friday & Saturday night from 6pm – 9pm.
- Cakes: you may wish to bring a cake along for your celebration and we are happy to accommodate this at no charge as long as you are happy to handle the cutting and serving of the cake. 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 up to one hour prior however should be checked with the Events Manager
- Minors are allowed in the premises but must be accompanied by a responsible adult which is considered to be over 25 years old.
- BYO: we are a fully licensed event and do not permit guests to bring in their own food or drinks.
- Dietary Requests: 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'd love to chat about how we can  
make your occasion special.

Reach out to [enquiries@georgiaroseshellcove.com.au](mailto:enquiries@georgiaroseshellcove.com.au) to find out more!

