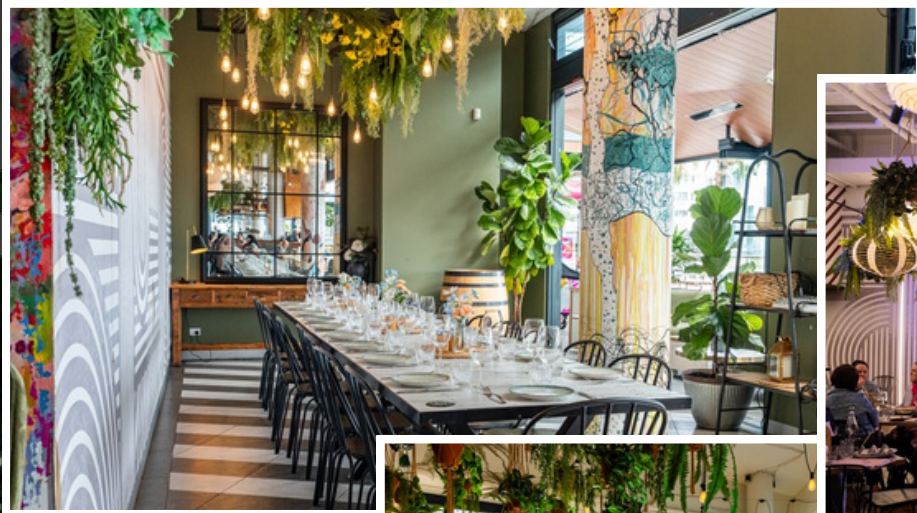


WELCOME

Take our space to another place!

The Nook



Main Mural Room



Venue Takeover



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, and baby shower.

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



Venue Takeover!

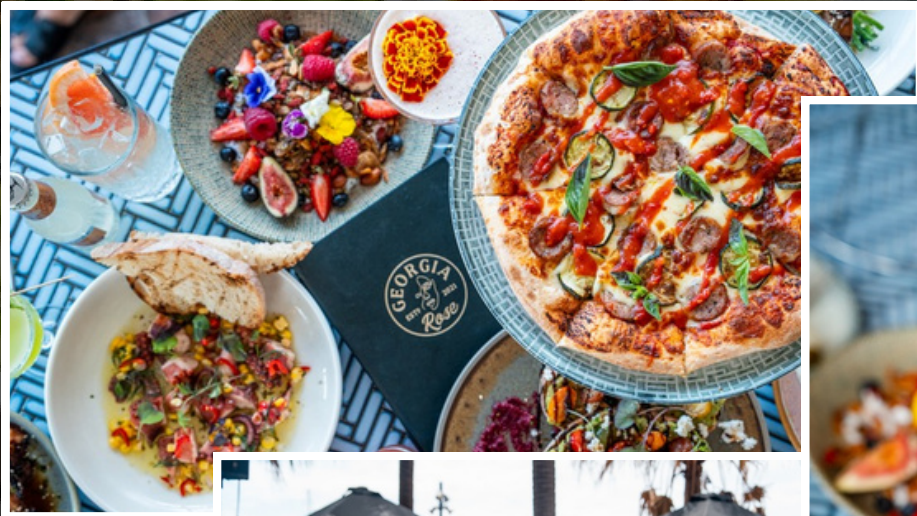
Take ownership of our entire space with our exclusive option, perfect for your ultimate celebration! Utilise Georgia Rose as one space and let your imagination run wild with a number of connected zones, all with stunning marina views.

Capacity: 300 cocktail style

Minimum 200 guests (minimum spend applies)

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 dukkha, 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, 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 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
- Wild mushroom arancini, aioli, grana pandano (v) \$150
- Vietnamese chicken rice paper rolls, noc cham dipping sauce (gf) (vegetarian option avail) \$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, chimmi churri 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

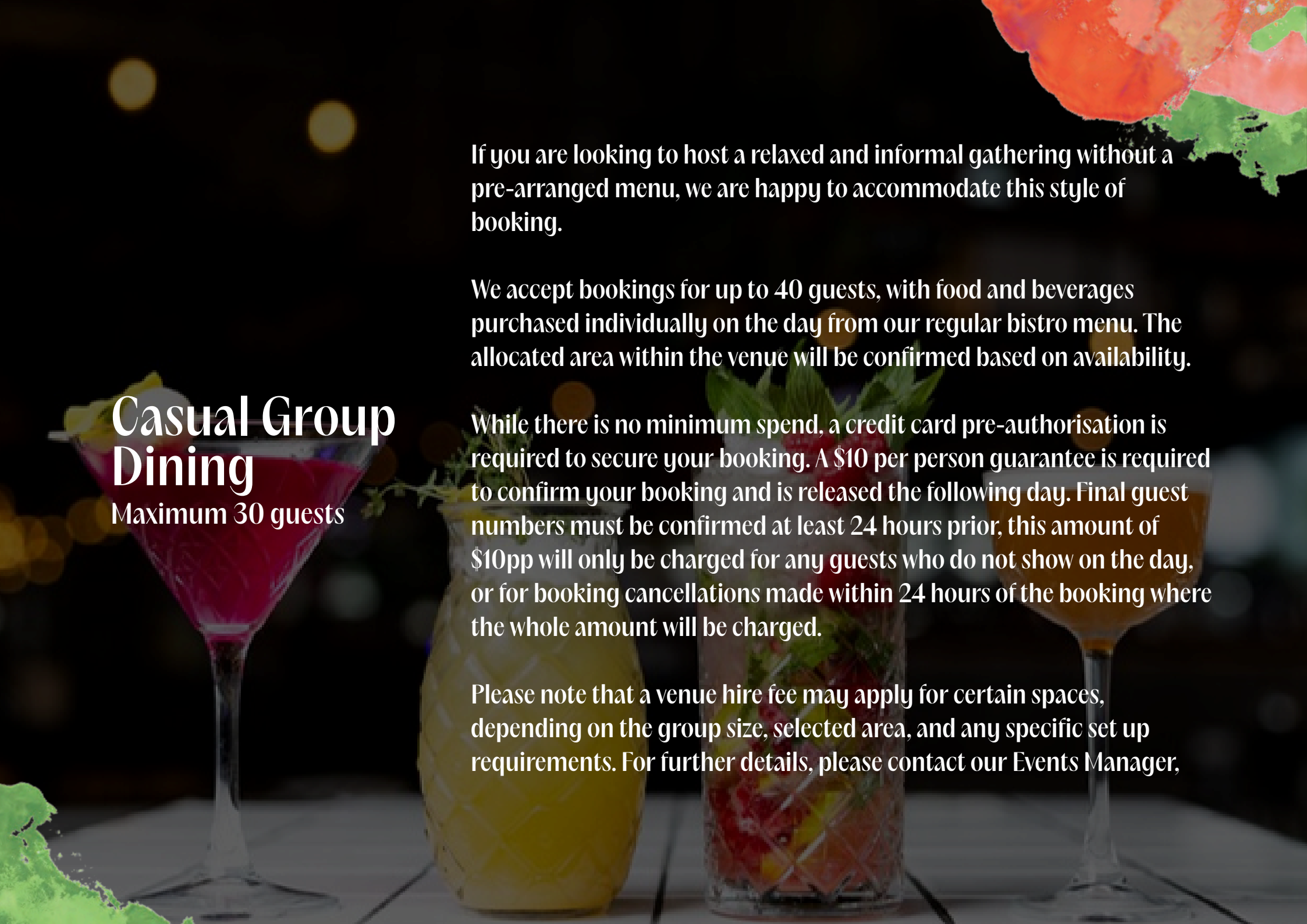
To Start (served to share)

- 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 are looking to host a relaxed and informal gathering without a pre-arranged menu, we are happy to accommodate this style of booking.

We accept bookings for up to 40 guests, with food and beverages purchased individually on the day from our regular bistro menu. The allocated area within the venue will be confirmed based on availability.

While there is no minimum spend, a credit card pre-authorisation is required to secure your booking. A \$10 per person guarantee is required to confirm your booking and is released the following day. Final guest numbers must be confirmed at least 24 hours prior, this amount of \$10pp will only be charged for any guests who do not show on the day, or for booking cancellations made within 24 hours of the booking where the whole amount will be charged.

Please note that a venue hire fee may apply for certain spaces, depending on the group size, selected area, and any specific set up requirements. For further details, please contact our Events Manager,



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

FAQ'S

How do I confirm my function booking?

To secure your booking, we'll send you a Now Book It link via SMS or email where you'll complete a \$10 per person pre-authorisation using your credit card. This amount is simply held and automatically released the following day.

When are final numbers due?

We require your final guest numbers 3 working days before your event.

When do I need to pay?

Payment for your food package is required 2 days prior to your function.

If you're running a beverage tab, this can be settled at the end of your event. We'll simply hold the organiser's credit card securely during the function until the tab is finalised.

Is there a minimum spend?

Some of our exclusive function spaces have a minimum spend requirement. Your Events Manager will confirm the applicable minimum when discussing your booking.

What happens if I need to cancel?

If your booking is cancelled within 5 days of your event, the \$10 per person pre-authorisation will be processed as your cancellation fee.

Are there any surcharges?

- 10% surcharge applies on Sundays.
- 15% surcharge applies on Public Holidays.
- 1.4% surcharge applies to all credit card payments.

If you'd like to avoid the credit card surcharge when paying for your function, bank transfer can be arranged through our Events Manager.

Can you cater for dietary requirements?

Of course. We can accommodate most dietary requirements and allergies with advance notice. Please let us know your guests' requirements before your event so our kitchen can prepare accordingly.

Can children attend functions?

Yes. Guests under the age of 18 are welcome but must remain accompanied and supervised by a responsible adult aged 25 years or older at all times.

Can I bring my own food or drinks?

No. As Georgia Rose is a fully licensed venue, outside food and beverages are not permitted.

Can I bring my own cake?

Absolutely! You're welcome to bring your own celebration cake at no additional charge. We'll happily store it until you're ready, and we'll provide plates, napkins and cutlery if required. We simply ask that you arrange the cutting and serving of the cake yourselves and bring any additional cake accessories you may need.

Can I decorate the space?

Yes! You're welcome to bring decorations to personalise your celebration. For access, please liaise with the Events Manager beforehand.

Is Georgia Rose wheelchair accessible?

Yes. Georgia Rose is located on ground level and offers wheelchair access directly from the car park, including designated accessible parking spaces at the front of the venue. We also have an accessible bathroom located adjacent to the restaurant.

Do you have music?

Georgia Rose plays curated in-house music throughout the venue, featuring relaxed lounge, acoustic and upbeat cocktail-style tunes to suit the atmosphere.

**We'd love to chat about how we can
make your occasion special.**

Reach out to enquiries@georgiaroseshellcove.com.au to find out more!

