ST SIANDRA

EVENTS 2026

Days to play, nights to remember

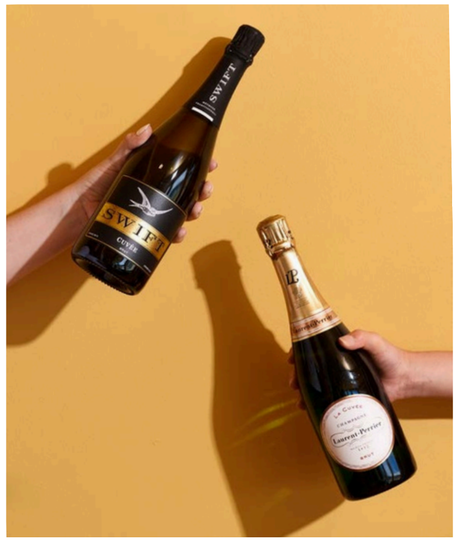
Host your next gathering at Sydney's newest waterfront dining, drinking and events destination, St Siandra.

Set on a private beach at Mosman's The Spit overlooking crystal-clear turquoise waters and luxury yachts, St Siandra takes guests on a sensory escape to the sunny Amalfi Coast, with incredible Mediterranean-inspired dining and endless summer-style beverages.

Choose between two distinctly different event spaces or scoop up the entire multi-level venue to call your own exclusively for up to 170 guests for maximum cheer.

Allow our passionate, dedicated hospitality team to curate and execute a bespoke event your guests will remember long after the last sip of champagne has been savoured.





- Private dining
- Product launches
- Birthday parties
- Cocktail parties
- Engagement parties
- Small weddings
- Boardroom meetings
- Conferences
- Corporate workshops



Spaces to celebrate: Exclusive Use

Experience and premium, private space or next-level celebration

St Siandra is ready to impress, all your event needs will be met within one stylish space.

With its soft yellow palette, timber floors and natural textures, the space evokes the charm of the Amalfi Coast blended with relaxed Sydney coastal elegance. Designed by leading architects and interior designers, the restaurant features floor-to-ceiling windows capturing breathtaking sunset views, a marble-topped bar and a light-filled atmosphere perfect for celebrating in style.

Whether you're envisioning a room filled with florals, timeless minimalism or something uniquely your own







CAPACITY

Up to 100 seated | Up to 150 cocktail

FEATURES

Private entrance, natural light, heating facilities, private bar, ground floor access

Spaces to celebrate: Bluebird Room & Deck

Located above St Siandra, Bluebird is a light-filled waterfront venue perfect for private gatherings, from intimate weddings, private dining, engagement parties and milestone anniversaries to corporate cocktail events, team building and conferences.

Enjoy elevated 180-degree water views in this unique venue with blue and white-hued interiors, pendant, lighting, private bar, Wi-Fi, AV and screens, and a private deck extending out over the white-sand beach perfect for arrival drinks. Bluebird caters for up to 50 guests for dining, or up to 85 people cocktail-style.

Space overview

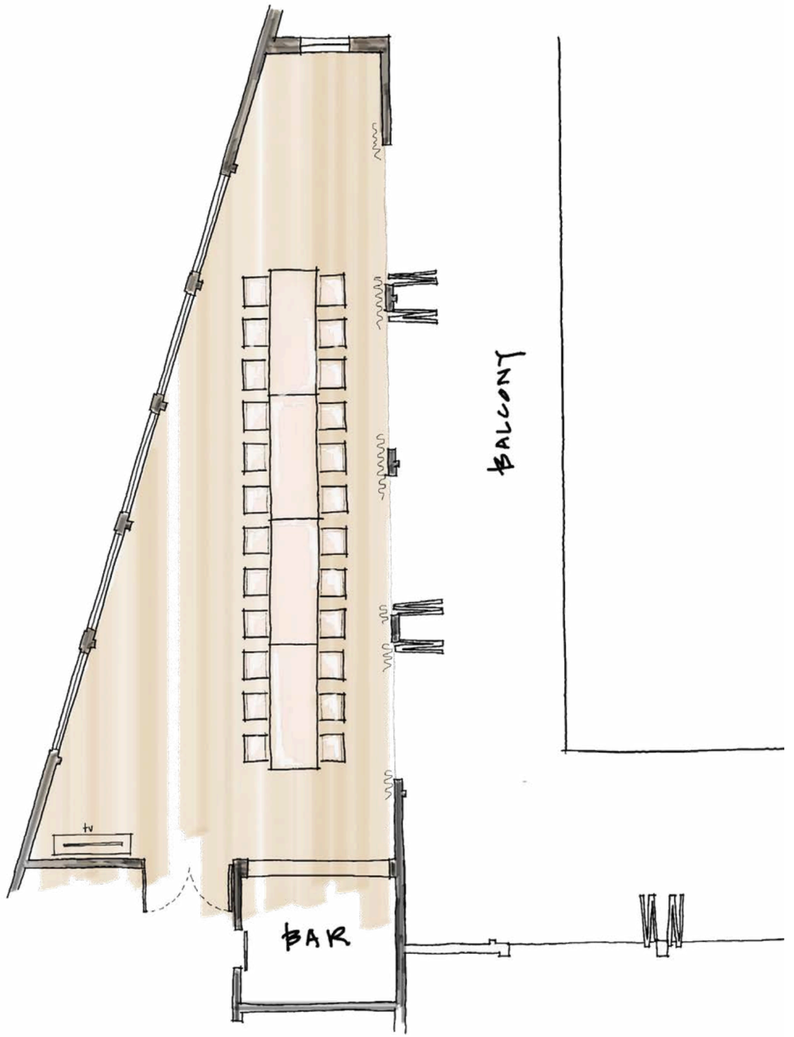
CAPACITY

Up to 50 seated

Up to 85 cocktail

FEATURES

Private function space, Private bar, Natural light, Separate entrance, Alfresco deck, AV Capability, WIFI







Sensational food & drink







"Mediterranean cooking gives us the philosophy, simplicity, seasonality; while Australian native ingredients give us a sense of place."

KEREM ENGIN, HEAD CHEF



Seated Shared Menu

Three Course or Four Course Menu

PREMIUM • 100PP (*ADD SECOND COURSE 20PP)
(CHOOSE TWO PER COURSE + SIDES)

FIRST COURSE - ENTREE

Served with Sourdough miche, lemon myrtle butter, smoked salt

Burrata, heirloom tomatoes, basil oil, wattleseed pangrattato *gfo, nf*

Tuna tartare, fermented chilli dressing, sea blite, tahini (A) *gfo, df*

Wagyu beef carpaccio, pepperberry vinaigrette, crispy capers *df, gf, nfo*

Vitello tonnato, tuna Sauce, caperberries, crispy saltbush *df, gf, nf*

SECOND COURSE - PASTA

Pea and asparagus risotto, lemon aspen stracciatella *gf, dfo, nf*

Casarecce, bush tomato pesto, ricotta salata *dfo, nf*

Blue swimmer crab trofie, saffron emulsion, warrigal green pesto (A)

Cavatelli lamb ragu , river mint, pecorino romano *dfo, nf*

THIRD COURSE- MAIN

Barramundi, lemon myrtle beurre blanc, shaved Fennel (I) *gf, nf*

Charred spatchcock, nduja glaze, capsicum, bush tomato salsa *gf, nf, df*

Lamb rump, river mint salsa verde, wine braised onion petals *gf, df*

Beef striploin, parsnip chips, red wine and pepperberry jus *gf, nf, df*

SIDES - choice of two

Crunchy brussels sprouts, meredith feta, pancetta *gf, dfo, nf*

Potato terrine, manchego, saltbush mayo *gf, nf*

Garden leaves, caramelised balsamic *gf, df, nf*

Broccolini, salsa verde, toasted almonds *gf, df, nfo*

FOURTH COURSE - DESSERT

Orange blossom pavlova, passionfruit cremeux, davidson plum dust *vo, dfo, gf*

Chocolate mud cake, rose Lamington, salted Caramel and macadamia ice cream

Limoncello tiramisu, lemon curd, mascarpone mousse, sunrise lime *nf*

ADD ON'S

2 PIECE CANAPÉ

$30pp

SYDNEY ROCK &/OR PACIFIC OYSTERS

$6pp

chardonnay mignonette

BRINGING A CAKE?

When four courses are ordered your cake fee will be waived and served as finger sliced in addition with dessert. Cakage is $5pp for three course

SEAFOOD ORIGIN

(A) Australian (I) International (M) Mixed

Not available for alternate drop. All menus are sample and subject to change.

Event Canapés

5 canapés	60PP (three cold, two hot or substantial one sweet)	OR	7 canapés	75PP (three cold, three hot or substantial one sweet)

COLD CANAPÉ

Siandra gazpacho, pickled qukes, davidson plum dust *nf, gf*

Whipped meridith feta tartlets, hot honey, pistachio crumble *gf*

Smoked eggplant, hummus, macadamia dukkah *gf, df*

Smoked salmon vol-au-vent, crème fraiche, lumpfish caviar *nf*

Blue swimmer crab ballotine, avocado, leek sprout *gf, nf*

Beef tartare, beetroot cone, cured egg yolk *gfo, dfo*

SUBSTANTIAL CANAPÉ

Halloumi sliders, bush tomato relish, milk buns *gfo*

Poached prawn roll, pickled cucumber, saffron aioli (I) *gfo, df*

Creamy pea and chorizo risotto, toasted pecans *vo, gf, df, nfo*

Lamb ragu rigatoni, river mint, pecorino romano *dfo, nf*

Angus beef sliders, bush tomato relish, pickles *gfo, df, nf*

HOT CANAPÉ

Pumpkin arancini, wattle seed aioli *df*

Crispy polenta, wild mushrooms, porcini dust *df, nf, gf, v*

Zucchini fritters, river mint yoghurt, tonburi *dfo, gf*

Bbq prawns wrapped in pancetta (A) *gf, gf, nf*

Chorizo sausage rolls, salsa brava *nf*

Pepperberry Lamb/Beef/Chicken Skewers, salsa verde *gf,df, nf*

SWEET CANAPÉ

Chocolate cake pops *nf*

Meringue tartlets, lemon cremeux *gfo*

Alfajores, dulce de leche *nf*

Lemon myrtle cake, maple cream *nf*

Cannoli, strawberry gum ricotta *nf*

Pavlova, passionfruit cremeux *vegan gf, nf*

SEAFOOD ORIGIN
(A) Australian (I) International (M) Mixed



Experience stations

ARTISAN CHEESE BOARD
•30PP
Selection artisan cheese, dried fruits, crackers, quince paste

OYSTER STATION
•20PP
freshly shucked Sydney rock oysters (A)

PRAWN STATION
•20PP
fresh QLD tiger prawns (A)

DELI CHARCUTERIE BOARD
•25PP
Selection Italian and Spanish salumi, Ggissini sticks, sourdough bread





Beverages

Standard Beverage Package

3 HOURS 65PP
4 HOURS 75PP
5 HOURS 85PP (WEDDINGS ONLY)

SPARKLING
Munro Valley 'Brut' Sparkling NV

WHITE WINE - CHOOSE 1
2025 Hesketh Piinot Grigio - Limestone Coast, SA
2024 Frankie Sauvignon Blanc - Southern Eastern Australia
2025 Tyrrell's Moore's Creek Chardonnay - Hunter Valley, NSW

RED WINE - CHOOSE 1
2023 HEAD Heart & Home Shiraz Blend -Barossa SA
2024 Rêverie Pinot Noir -Pays d'Oc, France
2025 Mojo Cabernet Sauvignon
- Limestone Coast, SA

ROSÉ
2025 Alkoomi Grazing Rosé - Frankland River, WA

BEER
Peroni Nastro Azzurro
Balter XPA
Young Henrys Natural Lager
Heaps Normal Quiet XPA (0%ABV)

SOFT DRINK & JUICE

Premium Beverage Package

3 HOURS 80 PP
4 HOURS 95 PP
5 HOURS 110 PP (WEDDINGS ONLY)

SPARKLING
NV Val d'Oca, Prosecco, DOC - Veneto, Italy

WHITE WINE – CHOOSE 1
2026 Henschke, Peggy Hill, Riesling - Eden Valley, SA
2025 Greywacke, Sauvignon Blanc - Marlborough, NZ
2025 Giant Steps, Chardonnay - Yarra, Valley, VIC
2025 Savardo, Bartolomeo da Breganze, Pinot Grigio, DOC - Veneto, Italy

RED WINE – CHOOSE 1
2025 Emmalene, Pinot Noir - Adelaide Hills, SA
2023 Lungarotti, Sangiovese, IGT - Umbria, Italy
2025 Main & Cherry, Shiraz - Mclaren Vale, SA
2022 Coates, Cabernet Sauvignon - Langhorne Creek, SA

ROSÉ
2025 Triennes, Mediterranee, Rosé IGP - Provence, France

BEER
Peroni Nastro Azzurro
Balter XPA
Young Henrys Natural Lager
Heaps Normal Quiet XPA (0%ABV)

SOFT DRINK & JUICE

Champagne Beverage Package

3 HOURS 130 PP
4 HOUR 160 PP
5 HOURS 185 PP (WEDDINGS ONLY)

CHAMPAGNE
NV Champagne Jacquart, Mosaique, Brut, AOC - Reims, France

WHITE WINE – CHOOSE 2
2022 Lunae Bosoni, Etichetta Grigia, Vermentino, DOC - Liguria, Italy
2024 Tornatore, Etna Bianco, Carricante - Sicily, Italy
2025 Domaine Seguinot-Bordet, Chablis - Burgundy, France

RED WINE - CHOOSE 2
2022 Collefrisio, Montepulciano d'Abruzzo, DOC - Abruzzo, Italy
2022 Henschke, Keyneton, Euphonium, Shiraz - Eden Valley, SA
2024 Donnafugata, Floramundi Cerasuolo di Vittoria, Frappato, Nero D'Avola, DOC - Sicilia, Italy

ROSÉ
2022 Collefrisio, Montepulciano d'Abruzzo, DOC - Abruzzo, Italy

BEER
Peroni Nastro Azzurro
Balter XPA
Young Henrys Natural Lager
Heaps Normal Quiet XPA (0%ABV)

SOFT DRINK & JUICE

Cocktail on arrival

ADD 20PP
Aperol
Tommy's Margarita
Negroni

Champagne on arrival

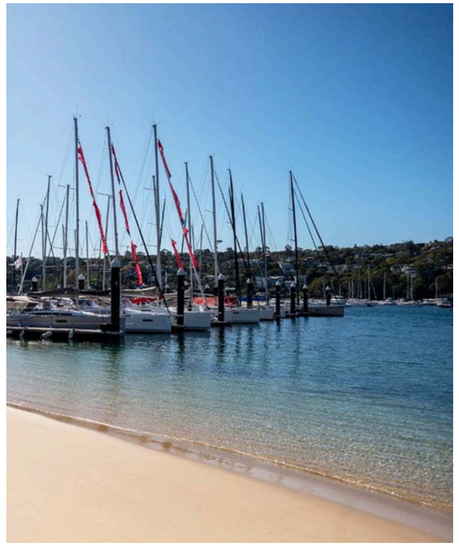
30 PP
Once glass of French Champagne

CHOOSE FROM ONE OF OUR BEVERAGE PACKAGES ABOVE OR OPT FOR A BAR TAB BASED ON CONSUMPTION FOR YOUR EVENT!

Wine list & vintages are subject to change

Private Boat Arrival

Arrive in style on your own boat, or arrange a charter or water taxi directly to our beachfront. A memorable way to begin or end your experience.
Personalise your space with floral arrangements and styling from your chosen suppliers to reflect your brand or theme.

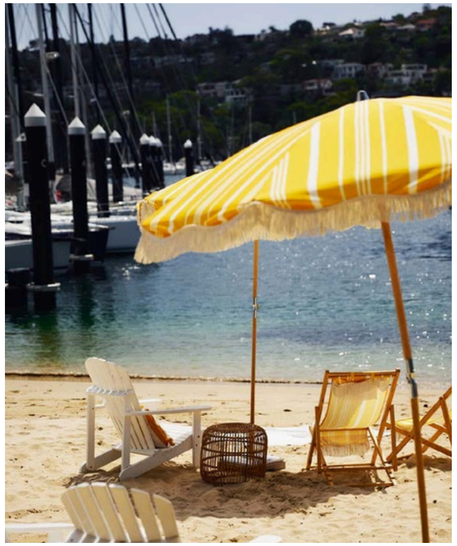




Welcome Drinks on the Beach

Begin with a glass in hand and your feet in the sand. A serene setting for casual connection before the event begins.







Terms & conditions

We would be delighted to welcome you to St Siandra to host your next event.

As the coordinator of your event, we ask that you please acquaint yourself with the below terms and conditions of hire which will apply to your function. Should you have any questions please do not hesitate to contact us.

CONFIRMATION

A tentative booking will (on request) be held for a maximum period of seven (7) days after which time a deposit is required. Additionally, a completed booking confirmation form is required as part of our confirmation process. Once we have received both the deposit and confirmation form, your booking will be confirmed.

CANCELLATION

We appreciate that circumstances may occur which could make it necessary for a function to be cancelled. In all instances written notice is required and the following deposit conditions would apply:

Notification up to one (1) month prior to the scheduled event – deposit is transferable only upon rebooking of the original date.

Notification within two (2) weeks of the scheduled event – deposit is non-refundable. Your deposit will be deducted from your final account on the day of your event.

These must be received within fourteen (14) days of the tentative booking being made. St Siandra reserves the right to cancel the tentative booking should the required deposit and form not be received within the required period.

FINAL PAYMENT

For exclusive functions, all accounts are to be pre-paid five (5) business days prior to event date start unless otherwise agreed. Final payment of all catering expenses is required no later than 72 hours prior to the function date. Your beverage account is required to be paid at the completion of the function. Please note, where a minimum food and beverage spend applies to your event any amounts outstanding will be required to be paid at the conclusion of your function as room hire. Payment can be made by credit card or in cash.

FINAL GUEST NUMBERS AND EVENT DETAILS

In order to effectively plan for your event, our functions team will require the following:

Final details including guest numbers, menu selection, beverage arrangements, entertainment, audio visual requirements, room set up and running schedule ten (10) days prior to the event.

After this time, only increases or decreases in guest numbers will be permitted up to 72 hours prior to the event date. Please note that any increases within 72 hours of the event date may pose catering concerns and cannot be guaranteed. Should this be necessary, please contact us to further discuss.

A final seating plan (if applicable) should be provided 72 hours prior to the commencement of your function.

EVENT STYLING

All styling items must be approved by the St Siandra team. Items such as confetti, stick on decorations and glitter are not permitted due to environmental and venue compliance. St Siandra will take no responsibility for event styling items and only items previously agreed with our team will be stored overnight by the venue. All other items are to be bumped-out on the night of the event unless otherwise organised. Items remaining after your event conclusion must be picked up within 24 hours otherwise they will be disposed of.

GUARANTEE OF PAYMENT

The contact person for the event is personally liable to pay all monies in full to St Siandra. Where there have been tabs opened by another person, company or entity, personal liability remains the responsibility of the contact person.

ALCOHOL PROVISION, CONSUMPTION AND BEHAVIOUR

St Siandra supports the Responsible Service of Alcohol. You will be held responsible for ensuring that your guests behave in a responsible manner and that guests under the age of 18 years old do not consume alcohol. St Siandra reserves the right to refuse the supply of alcohol to patrons who appear to be intoxicated. St Siandra reserves the right to ask intoxication and/or disorderly patrons to vacate the premises at any time. St Siandra reserves the right to request proof of identity before serving alcoholic beverages to guests. All alcohol service ceases at 11:00pm and an exit time of 11:30pm applies to evening functions.

FOOD AND BEVERAGE POLICY AND LICENSING

Due to the nature of St Siandra license and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises.

SERVICE POLICY

A 10% service charge fee will be applied for all events. Service ceases at 10.45pm with event finishing at 11pm.

BEACH SAFETY

Patrons who choose to swim at the beach adjacent to St Siandra do so at their own risk, and St Siandra is not responsible for any injuries, drowning or other harm that may occur. It is understood that there is no lifeguard on duty at the beach, and patrons are solely responsible for their own safety.

ST SIANDRA

For further information or to make a reservation, please contact our dedicated events team:

02 8251 2444
events@stsiandra.com
www.stsiandra.com

75 Lower Parriwi Road, The Spit Mosman, NSW 2088