



Foys Kirribilli is proudly housed in the Sydney Flying Squadron, Australia's oldest open boat sailing club, founded in 1891.

Foys offers three unique spaces for your reception. The Main Diner boasts serene views, with an airy light-filled interior that opens out onto the waterfront balcony. The Flying Bear deck downstairs provides a casual open-air space perfect to take in the harbour views and salty air. The Heritage Room offers a unique and intimate space ideal for a reception with only your nearest and dearest.

With bespoke event planning and contemporary harbour inspired menus, we're here to make your big day an experience to remember.



OVERVIEW OF SPACES AVAILABLE





MAIN DINER & SUNSET BALCONY

SEATED: 110 GUESTS STANDING: 200 GUESTS

An airy, light-filled space perfect for a big celebration with all your family and friends. When you book the Main Diner exclusively, you also gain access to the sunset balcony, with stunning harbour views. The dance floor awaits!



HERITAGE ROOM

SEATED: 24 GUESTS STANDING: 30 GUESTS

The perfect space for an intimate celebration, bathed in natural light and decorated with historical sailing memorabilia. The Heritage Room is ideal for receptions for only your nearest and dearest.

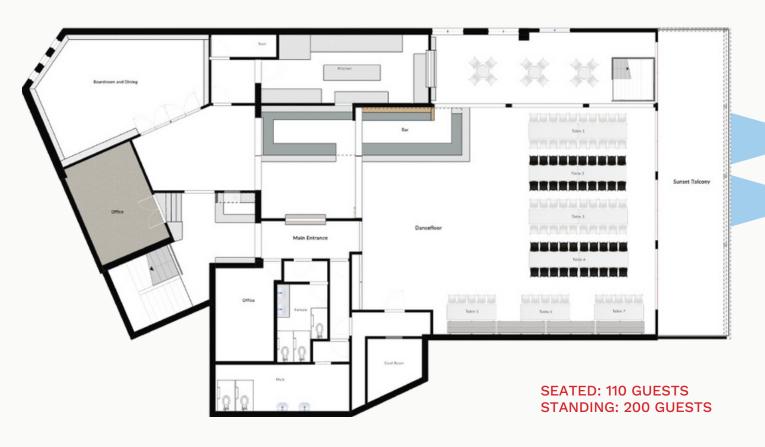


FLYING BEAR DECK

STANDING: 80 GUESTS

The jewel in our Kirribilli crown, enjoy the beautiful open air of Sydney Harbour. Perfect for a sunset reception with friends and family. Please be aware the Flying Bear Deck is an exposed space with limited undercover area. We cannot guarantee against adverse weather.

FLOOR PLANS







SEATED PACKAGE

\$165PP

Designed for more classic sit-down receptions, our seated package will ensure no guest goes hungry

INCLUSIONS

- 3 Course Classic Seated Package
- 5 Hr Standard Beverage Package
- Cakeage
- Linen Napery and Tablecloths
- Plunger Coffee & Loose Leaf Teas

- Exclusive Use of Venue/Space
- 5 Hour Venue Hire + 1 Hour Bump In/Out
- In-House PA
- iPhone/Aux Connection (Gallery Excluded)
- Placement of bonbonnieres, place cards & menus
- Restaurant Furniture, Glassware & Crockery
- Wooden Easel
- Clothed Cake Table, DJ Table & Gift Table
 All Available As Needed

CLASSIC MENU

SHARED ENTREE

please select 3 options

Smoked Salmon Plate, blinis, crème fraiche, roe (GFo)

Roasted Beetroot Salad, goats curd, frisée, walnuts, aged balsamic (V, VGo GF)

Chicken Liver Pate, cornichons, mustard & toast (GFo)

Peeled Prawn Cocktail, avocado, cos, blush mayo (GF)

Calamari Fritti, aioli, rocket, lemon (GFo)

SHARED MAINS

please select 3 options

Pumpkin Risotto, sage, amaretto crumbs, shaved Reggiano cheese (V, GFo)

Grilled Barramundi, soubise sauce, vierge (GF)

Roasted Spring Lamb Rump, Carrot & Ginger Puree, Agro-dolce sauce (GF)

Roasted Half Chicken, peperonata, Madeira sauce (GF)

Slow Roasted Porchetta, sauteed greens, vincotto jus (GF)

SHARED SIDES

please select 2 options

Mixed Leaf Salad, herbs, French vinaigrette (Gf, Vg)

Sauteed Green Beans, brown butter & lemon (V, GF)

Roast Baby Potatoes, Garlic & Rosemary Butter (V, GF)

SHARED DESSERT

please select 2 options

Eton Mess, Strawberry Fool (V, GF)

Tiramisu, mascarpone & shaved chocolate (V)

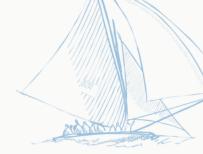
Double Chocolate Brownie, Sou ganache icing, berries (V)



CANAPE PACKAGE



\$169PP Our canape wedding package is perfect for cocktail receptions, with seasonal menus that allow your guests to sample a variety of flavours from the kitchen.



INCLUSIONS

- 5 Hr Canape Package
- 6 Classic & 4 Substantial Canapes
- 5 Hr Standard Beverage Package
- Cakeage
- Linen Tablecloths
- Plunger Coffee & Loose Leaf Teas

- Exclusive Use of Venue/Space
- 5 Hour Venue Hire + 1 Hour Bump In/Out
- In-House PA
- iPhone/Aux Connection (Gallery Excluded)
- Placement of bonbonnieres, place cards & menus
- Restaurant Furniture, Glassware & Crockery
- Wooden Easel
- Clothed Cake Table, DJ Table & Gift Table All Available As Needed

CLASSIC CANAPES

Miso Eggplant Spring Roll, sweet chilli sauce (Vg)

Mini Beef Wellington, tomato sauce

Lamb Kofta Skewer, Labne & pomegranate

Leek & Manchego Croquette, Aioli (V)

Potato Scallop, shave parmesan & chives (V)

Avocado Bruschetta, cherry tomato, chilli oil (VG)

Caprese Skewers, Cherry tomato, basil, bocconcini, balsamic glaze (V, GF)

Pork & Fennel Sausage Roll, tomato relish

Shucked Sydney Rock Oyster, house dressing

Mushroom & Fontina Arancini, truffle aioli (V)

Tempura Prawn, Wasabi Mayo

Baked Half shell Scallop, sauce vierge (GF)

Sashimi Skewers, avocado mousse, wasabi (GF)

Chicken Lollipops, herbed yoghurt

Smoked Salmon Blinis, cream fraiche, chives

Fish Ceviche Tostada, lime, chipotle slaw, jalapeno (GFo)

Avocado & Cucumber Summer roll, sweet & spicy dipping sauce (Vg, GF)

SUBSTANTIAL CANAPES

Cheeseburger Slider, mustard, pickles, aioli (GFo)

Pulled Pork Taco, corn tortilla, slaw, chipotle sauce (GF)

Mini Fish Burgers, Tartare, iceberg, pickles

BBQ Pork Bao Bun, cucumber, hoi-sin & slaw

Prawn Roll, milk bun, chives and roe

Halloumi Slider, guacamole, pickles, Chilli Oil (GFo, V)

Veg Fritter Taco, corn tortilla, green tahini, pickles (Vg, GF)

ADDITIONAL MENU OPTIONS

If you're looking for a point of difference and want to indulge your guests, these additions are the perfect choice.



2 Standard Canapés - \$15pp 3 Standard Canapés - \$22pp

KIDS MEAL

KIDS MEAL, ICE CREAM & SOFT DRINK \$25pp Only Available for Children Under 12

CREW MEAL

\$40PP - CHEFS SELECTIONS MAIN MEAL & SOFT DRINK

ARRIVAL COCKTAIL

\$18 EACH - Ask your event specialist for available cocktalls

ARRIVAL FRENCH CHAMPAGNE

\$22PP - LAURENT PERRIER SPECIAL CUVEE NV

UPGRADE TO PREMIUM SEATED PACKAGE + \$10PP

UPGRADE TO PREMIUM 5 HOUR BEVERAGE PACKAGE + \$10PP

PLATTERS

Our share platters make a perfect addition to your big day. Each platter serves 8 - 10 guests.

Cheeseboard - \$150

3 cheeses, quince paste, fresh fruit, an array of condiments, Lavosh and crusty bread

Antipasto Board - \$150

Selection of cured meats and salumi, pickles, marinated vegetables, olives, dips, served with crusty bread

Seafood platter - \$200

Freshly shucked Oysters, Chilled tiger Prawns, Smoked salmon & chilled seafood, served with a full spread of sauces and condiments

Sweet Treats Platter - \$75

Chefs selection of sweet bites, Choc dipped strawberries, Mini Churros with bittersweet sauce, Lemon meringue Tartlets & Double Choc Brownie Bites

Sydney Rock & Pacific Oysters - \$55/Dozen

Freshly shucked mixture of Sydney Rock and Pacific Oysters w/ mignonette, lemon



BEVERAGE PACKAGES

Our beverage list features a variety of local and imported wines, beers and spirits. To make your selection easier, we've developed two beverage packages featuring our most popular picks of the season. If you'd like to tailor your own package, all our wines and beverages are available to select from, charged on consumption. Please contact us for our latest beverage lists.

STANDARD PACKAGE

1 sparkling wine, 1 white wine, 1 red wine, beers & non-alcoholic drinks

SPARKLING WINE

The Anchorage Sparkling Wine South Australia

RED WINE

The Anchorage Cabernet Merlot South Australia

WHITE WINE

The Anchorage Semillon Sauvignon Blanc South Australia

BEER select two

Tap & bottled beer available and are subject to chosen event space & seasonality your event manager will confirm what is available closer to your event

PREMIUM PACKAGE - UPGRADE FOR \$10PP

Choice of 2 white wines, choice of 1 red wine, 1 sparkling wine, 1 rose, beers + non- alcoholic drinks

SPARKLING WINE

2022 Edmond Thery BDB NV, France

WHITE WINE select two

2022 Scorpius Sauv Blanc Waipara, NZ

2021 Atlas 'Rhinelander' Riesling Clare Valley, SA

2021 Printhie 'Mountain Range' Chardonnay Orange, NSW

2022 Marchand and Burch Chardonnay Mount Barker, SA

ROSE

Bouchard Aine & Fils Rose Burgundy, France

RED WINE select one

2022 Smokin' Barrels Shiraz Barossa Valley, SA

2022 Atlas Grenache Clare Valley, SA

2021 Jericho GSM McLaren Vale, SA

2022 Oscar's Folly Pinot Noir Yarra Valley, VIC

BEER

Tap & bottled beer available and are subject to chosen event space & seasonality your event manager will confirm what is available closer to your even

EVENT COCKTAILS \$18 EACH

Bird & Bear Sangria Red wine, blood orange, seasonal fruit, soda

Life's Peachy Peach Vodka, Aperol, lemon, soda

Pink Gin Spritz
Pink Gin, Sparkling wine, soda, strawberry

Waterside Martini Gin, Vermouth, Orange Bitters

Aperol Spritz

Aperol, Sparkling wine, soda

Whiskey Highball

Whisky, soda, lemon

Paloma

Tequila, grapefruit soda, lime

TERMS & CONDITIONS

Foys Kirribilli Booking Agreement

These terms and conditions apply to all bookings of the Foys Kirribilli event spaces and should be read in conjunction with any additional terms and conditions that may be included in your quote or contract.

To confirm your event, please return the signed contract with the Terms and Conditions, together with the requested deposit and completed Credit Card preauthorisation form within seven (7) days of issue unless otherwise agreed upon.

If this time frame is not met, all date holds will be released.

Parties

The parties of these Terms and Conditions are Flying Bear Pty Ltd ABN 43 650 384 679 (trading as Foys Kirribilli) and the client listed on the booking contract ('you' or 'client').

Minimum Spend

Minimum spends apply to all events. The minimum spend applies to food and beverage ONLY. Venue hire, security, additional staffing, Audio Visual equipment and other costs are in addition to the minimum spend. Your minimum spend is stated on your quote and contract. Any shortfall from your final food and beverage spend will be added to your final bill.

Payment Terms

A non-refundable deposit of 30% of your anticipated total spend is required to confirm your event.

The balance of your invoice is due a minimum 30 days prior to your event. If payment is not received we may release the date.

Any additional or incidental charges incurred are payable on the date of your event.

Foys Kirribilli has the right to preauthorise/charge the credit authority form number provided with the signed contract for any balance owing, including additional event inclusions requested by the client, if final payment has not been received by the timeframe allocated.

Method of Payment

Foys Kirribilli accepts the following methods of payment: Electronic Funds Transfer and Visa, Master Card and AMEX Credit Card.

Surcharges

MasterCard and Visa payments will incur a 1.5% surcharge – and AMEX a 1.7% surcharge.

In addition, a 15% surcharge applies on public holidays.

Cancellation Policy

Any cancellation will incur a loss of full deposit.*

Cancellations made less than 21 days from your event are not refundable.* In the event of cancellation within 21 days of your event, any unpaid or outstanding invoicesissued prior to your cancellation remain payable.*

* In the event we are unable to host your event due to government mandated restrictions relating to COVID-19, your deposit will be held as credit to be spent in venue or on a future event within a 12-month period. Any other payments made will be refunded in full.

Force Majeure

Should performance by Foys Kirribilli be interfered with or prevented by an event or condition beyond its reasonable control (Force Majeure), including but not limited to: acts of God, government authority, disaster, actual or threatened terrorist attack, epidemic, war, public emergency or calamity, fire, civil insurrection, riot, earthquake, flood, labour dispute, strike, the unavailability of any necessary utility, or other emergencies, any of which make it illegal or impossible for Foys Kirribilli to perform its obligations, then Fovs Kirribilli shall not be liable for such delay or failure to perform its obligations, and this contract may be terminated for any one or more of such reasons by written notice from Foys Kirribilli to the client without financial liability.

Food & Beverage Selections

The final and food and beverage selections are required fourteen (14) days prior to the event. No BYO food or alcohol is permitted, except cakes, which will incur a cakeage fee.

Dietary requirements are required fourteen (14) days prior to your event date.

The venue can cater to gluten free, lactose free, vegetarian, vegan and pescatarian at no additional cost and upon prior request ONLY. Any additional dietary requirements such as Kosher meals can be pre-ordered and may incur an additional fee.

Whilst dietary requests may be accommodated, our food is prepared in a kitchen that handles nuts, shellfish, sesame, lactose and gluten. Whilst all reasonable efforts are made we cannot guarantee that our food will be completely allergen free.

All food and beverage is subject to seasonal change, however notification will be given for this.

Our food is prepared using fresh ingredients and under hygienic conditions. However Foys Kirribilli takes no liability for any latent defect in any product used.

Beverages

Beverage Packages: unlimited beverage service for your pre-selected beverage list for the duration of your event or pre-agreed beverage service duration, subject to the Responsible Service of Alcohol.

Beverages upon consumption: Client billed for the actual beverages consumed from the pre-selected beverages menu for the duration of your event or pre-agreed beverage service duration. A minimum spend per person for beverages is applicable and to be paid pre-event.

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Any beverages consumed in addition to your minimum spend is to be paid in full at the conclusion of your event. Foys Kirribilli reserves the right to action the Credit Card details as provided in the Credit Card Authorisation form for any outstanding payments.

Guest Numbers

Final guest numbers are required fourteen (14) days prior to your event date. If your guest numbers have increased causing your total event spend to increase above your minimum spend numbers, then you will be invoiced accordingly as part of your Final Invoice. Guest numbers cannot be reduced within fourteen (14) days of your event.

Gratuity

A 5% gratuity applies to all events. This goes directly to staff and does not count towards the minimum spend.

Responsible service of alcohol & guest conduct

Foys Kirribilli functions as a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. We are required by law to provide responsible service of alcohol (RSA) and therefore reserve the right to cease or suspend service and supply of alcoholic beverages should we feel that guests have become excessively inebriated.

Last drinks will be provided 15 minutes before the end of your beverage package.

Clients are asked to be responsible and assist with ensuring the orderly behavior of their guests at all times whilst at Foys Kirribilli. Management reserves the right to refuse entry and enforce related RSA, licensing and good behavior practices as well as the right to enforce wrist banding at events where deemed necessary, to ensure minors are identifiable.

Foys Kirribilli is a non-smoking premises. Any guest wishing to smoke must leave the venue. Guests must respect our neighbours and ensure noise is kept to a minimum when outside the premises.

Use of Space

Foys Kirribilli is part of the Sydney Flying Squadron sailing club. Club members reserve the right to access and use designated areas of the club during any events, including the bathrooms.

Due Care

To the extent permitted by law, we will not be liable for any loss, damage, liability, claims or expenses (however caused, including negligence whether direct, indirect or consequential) incurred by yourself, your guests, your employees or any contractors engaged by you, arising from the use of or connected with the venue.

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event.

Delivery of goods will only be accepted by the venue at the time of your contracted bump in access, unless otherwise agreed upon. All goods brought on site for your event must be removed from the venue by the conclusion of your contracted bump out time, unless otherwise agreed upon. Foys Kirribilli takes no responsibility for any items or valuables left on site and reserve the right to dispose of such items if not collected within seven (7) days of your event.

Cleaning Fee

A cleaning fee will be charged at the discretion of management, should the premises be left in an unacceptable state.

Décor and styling

All decorations must be submitted to your Event Coordinator for approval at least fourteen (14) days prior to the event. Glitter, confetti, confetti balloons, sequins and any other form of small 'spreadable' materials, smoke and haze machines are not permitted in venue. Please check with your Event Coordinator if you are unsure.

Damages

Clients are financially liable for any damage sustained to property of the venue or any other property in the venue which is not owned by the venue whether caused by the client's own action, or by its employees, agents, sub-contractors or guests. Under no circumstances is anything to be nailed, screwed, stapled, or adhered to walls, ceiling, floor, doors or other surfaces that are or could reasonably be considered part of the venue.

Nothing can be rigged to the ceiling of the venue.

Contractors and subcontractors

Contractors and sub-contractors appointed by the client or by Foys Kirribilli on behalf of the client, must at all times abide by the venue regulations and any instructions given by venue management, whilst on the premises. Regulations include and are not limited to the following:

- All contractors must provide a detailed list of equipment and staff members that they wish to bring onsite for your event to Foys Kirribilli prior to the event.
- Contractors and Sub-Contractors must provide proof of insurance policies in effect (including workers compensation and public liability) to Foys Kirribilli at least fourteen (14) days prior to your event.
- No sub contractor will be permitted to work in the venue without first providing proof of Public Liability.

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- All contractors must report to the venue manager, located at the venue prior to commencement of work.
- Foys Kirribilli reserves the right to reject any request for venue access for any Contractor and Sub contractor they do not deem as not suitable or safe.
- Foys Kirribilli is not liable for any harm or damage to guests caused by external supplier equipment, styling décor, furniture, goods or service.

Entertainment/Music

Due to noise constraints prescribed in our Liquor License, no amplified music is permitted outdoors after 8pm. If amplified music is being played indoors, all external doors and windows must be closed. ALL amplified music must cease at 11.30pm.

Music sound levels will be monitored by staff members, and cannot exceed 90db.

Foys Kirribilli provides free of charge an In-House Sound System for Background Music (client to provide iPod or iPhone with pre selected music). Additional AV equipment may be supplied on request at an additional cost.

Foys Kirribilli have preferred AV and entertainment providers that your Events Coordinator can recommend. If you choose to use your own provider, they must ensure all pre-existing equipment and settings are reinstated

as before your event. Should we require our own technician to restore any pre-existing equipment or settings these will be invoiced to the client.

Client Confirmation

I confirm that I have read and understand the terms and conditions in this form.

I acknowledge that my booking is conditional on maintaining compliance with these terms and conditions.

I understand my credit card is held as security and may be charged for additional expenses as specified in these conditions, including additional food & beverages consumed, extensions to the event duration, any damages to property, couriering of uncollected goods after the event, additional costs incurred as specified in this agreement or any overdue payments.

