

*Neddes*



View: **Abbotsford Cove**





WEDDINGS  
BIRTHDAY PARTIES  
CONFERENCES  
SEMINARS  
GALA DINNERS  
COCKTAIL PARTIES  
BUSINESS LUNCHES  
CORPORATE WORKSHOPS  
PRODUCT LAUNCHES  
FASHION PARADES  
SPECIAL OCCASIONS



# Dedes is located on the foreshores of Abbotsford Cove within the Sydney Rowing Club

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Nestled next to the Abbotsford wharf Dedes enjoys wonderful panoramic views of the harbour and surrounding areas and is a short ferry ride to the city and Parramatta.

As a family business for over 35 years, Dedes has successfully sourced and delivered the very best in Australian seafood. With a "look after your people son" philosophy handed down from father to son, Dedes believes in such simple principles as great service, dedicated staff and the best quality food.



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## Private events

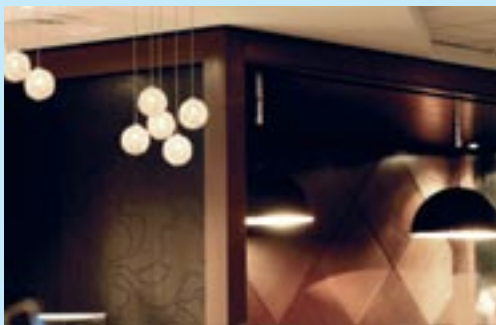
### Dedes Restaurant

Celebrate with friends and family and enjoy some of the finest cuisine from Australia and around the globe whilst taking in magnificent views of the Sydney Harbour. Dedes Restaurant offers private event spaces with a difference: from intimate wedding receptions, cocktail parties or other special occasions.

Available for private events 7 days a week, Dedes Restaurant offers you the flexibility to create a unique atmosphere for your special occasion.

Our reputation for high quality food and impeccable service will ensure that your next event is a memorable one. Dedes Restaurant is a true dining experience offering modern, contemporary cuisine in a casual, yet elegant setting.

|                         |                |
|-------------------------|----------------|
| Seated                  | <b>200</b>     |
| Seated with dance floor | <b>180</b>     |
| Cocktail                | <b>250-280</b> |
| Buffet                  | <b>180</b>     |



Dedes Restaurant offers private event spaces from intimate receptions and cocktail parties to large formal gatherings





## Wedding ceremonies

No matter what style of wedding you dream of, with Dedes the memory you will treasure most about your special day are the smiling faces of your family and friends, enjoying good times and quality cuisine on the most beautiful harbour in the world.

With fabulous waterfront areas such as the foreshore and monument, your wedding ceremony is held in a relaxed setting prior to your reception in either Dedes Restaurant or the Wharfside Room & Terrace.

Additionally, weather permitting, we invite you to begin your reception on the waterfront area complete with canapés and champagne.

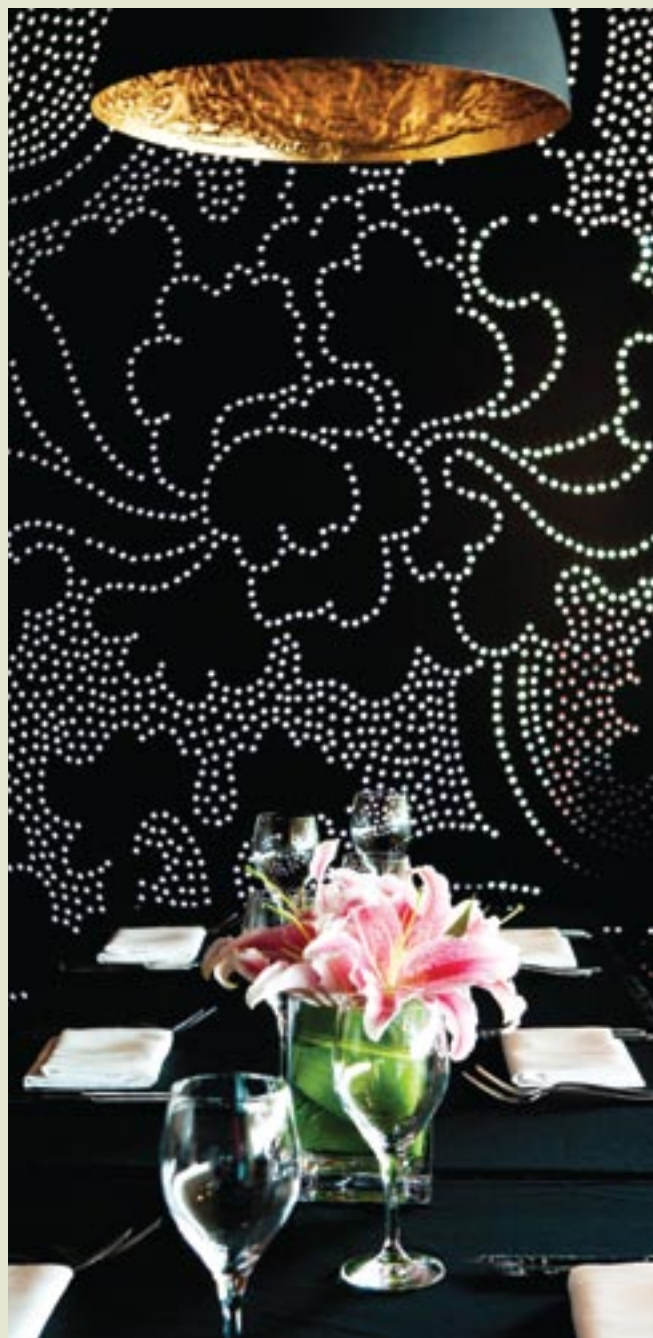
Whether you prefer an elegant cocktail celebration, or an exquisite fine dining experience, Dedes can design the wedding day you've always dreamed of.

|                         |                |
|-------------------------|----------------|
| Seated                  | <b>200</b>     |
| Seated with dance floor | <b>180</b>     |
| Cocktail                | <b>250-280</b> |
| Buffet                  | <b>180</b>     |



Dedes can design the wedding day you've always dreamed of









## Conference facilities

Dedes can provide a choice of different styles of conference facilities for corporate meetings, seminars, conferences, product launches and cocktail parties.

We offer a variety of conference equipment including; whiteboard, flipcharts, data projector, laptop, screen, iPod speakers, DVD and plasma we can set up each event space to personally suit your business requirements.

Our conference facilities are available 7 days a week.

Choose from a selection of gourmet fresh foods to suit your needs including discreet service of finger foods, platters or a semi a la carte menu. Alternatively, you may wish to adjourn to the Watergrill (bistro) or Dedes Restaurant for a change of scenery. Relax on the outdoor terrace which is particularly spectacular in the warmer months and provides the perfect break-out or team relaxation area.

With a dedicated events team, we have professionalism, experience and attention to detail which will exceed your expectations.

With varied conference facilities we can tailor each space to suit your business requirements











## Small to medium events

### The Wharfside Room & Terrace

Situated on the pristine foreshores of Abbotsford Cove, The Wharfside Room & Terrace is a fully air-conditioned venue with exclusive use of an outdoor terrace, available for hire 7 days per week.

Seating a variety of event styles, The Wharfside Room & Terrace is an ideal event space for intimate wedding receptions, birthdays or other special occasions, cocktail events, corporate workshops, fashion parades, product launches or simply as a conference room.

Events are priced on application and are dependent on the number of guests attending and the food package chosen.

|                         |     |
|-------------------------|-----|
| Boardroom               | 40  |
| Classroom               | 60  |
| Theatre                 | 80  |
| Cocktail                | 100 |
| Seated with dance floor | 60  |
| Seated                  | 70  |



An intimate event space with adjoining terrace, ideal for any special occasion





## Celebration of life

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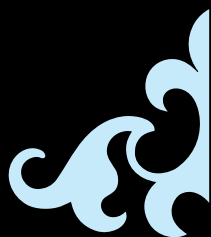
At Dedes we understand the needs of our clients. Let our dedicated team of service professionals take the burden and challenge out of your hands and ensure you can concentrate on your guests when you are farewelling a loved one.

For catering we offer a selection of gourmet fresh foods, hot and cold finger foods as well as a full a la carte seated menu.

We have a choice of rooms and packages which will allow you and your guests to enjoy an intimate gathering to celebrate life and take in the magnificent views overlooking the harbour and Abbotsford wharf.

Dedes offers a choice  
of intimate settings  
for a gathering that  
celebrates the life of  
a loved one







## Food packages

We offer a comprehensive menu selection and can tailor menus to suit your event. From a full a la carte dining experience, an elegant canapé selection or banquet, Dedes has a menu to suit the most discerning guests.

Built on a tradition of simple, good quality ingredients the basic Dedes philosophy of “look after your people son” is very evident in the wonderful food selection.

The following pages outline our set menus and additional extras and give a basis for any menu tailoring you would like us to accommodate.

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Conference menus

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Seated menus

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Buffet menus

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Cocktail party menus

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Menu upgrades

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Flying Fish menu  
and upgrades

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Dedes food selection is built on a tradition of fresh, quality ingredients









# Conference menus

Cost per person (incl GST)

## Morning and afternoon tea

Complimentary water and mints on tables

- All day freshly brewed coffee and tea **\$10.50**
- Platters\* of freshly baked assorted pastries and scones **\$40.00** per platter
- Platters\* of seasonal fresh fruit **\$40.00** per platter
- Platters\* of mixed danish and pastries **\$40.00** per platter

## Deluxe deli selection **\$32.50**

Platters with a selection of cured meats served with mixed breads including multigrain, white and wholemeal accompanied by:

- Caesar salad with crispy bacon, croutons and soft boiled eggs
- Semi-dried tomato, beetroot and rocket salad; and italian potato salad

## Gourmet wraps and rolls **\$20.00**

A selection of toasted gourmet wraps and sourdough rolls with fillings to include:

- Chicken
- Ham
- Roast beef
- Vegetarian

## Hot platter selection **\$25.00**

A selection of:

- Tempura prawns
- Mini spring rolls
- Peking duck pancakes
- Cheese and spinach filo
- Mini croissants with ham and cheese
- Salt and pepper calamari

## Gourmet and hot selection **\$42.00**

Includes both the **Gourmet wraps and rolls** and **Hot platter selection** packages.

## Watergrill **\$29.50**

Choice from a selection of:

- Vegetarian risotto
- Beer battered flathead fillets
- Grain fed scotch fillet stead with bordelaise sauce
- Chicken parmigiana

All options are served with bread rolls, mixed leaf salads and fries.

## BBQ **\$35.00**

Choice from a selection of BBQ meat:

- Scotch fillet steaks
- Chicken
- Sausages

Choice from a selection of BBQ seafood: **add \$6.50**

- BBQ king prawns
- BBQ seafood kebab skewers
- BBQ salt and pepper calamari

All options are served with bread rolls, salads and accompaniments.

\*Platters cater for up to 10 guests.



All inclusive of food, beverages, room  
hire, staffing, table setup and GST.

# Seated menus

Cost per person

## Menu 1

**\$110.00**

Freshly baked sourdough bread rolls followed by alternatively served two options of each of the below:

### Entrees

- Salt and pepper calamari with asian herbs, wild rocket and garlic aioli
- King prawn, smoked salmon with avocado and cherry tomato salad
- Scallop and seafood chowder with smoked speck and salsa verde
- Prawn risotto with leek, fennel and aged balsamic reduction
- Haloumi cheese filled with prosciutto, slow roasted tomato and asparagus salad
- Angel hair pasta with garlic pesto red pepper and shaved parmesan
- Sydney rock oysters, six served natural with red wine verjuice and shallot vinegar

### Mains

- Chicken breast with sage prosciutto, rocket and tomato white wine reduction
- Fillet steak char grilled with thyme and roast garlic shiraz jus
- Barramundi fillet grilled with lemon saffron nage
- Roasted vegetable and feta wellington with tomato sugo
- Lamb loin roasted with red wine and rosemary jus
- Atlantic salmon fillet grilled with tomato and chive beurre blanc
- Prawns, smoked salmon and balmain bugs assiette with flying fish salad

All hot main courses served on potato fondant with mixed green vegetables.

For each table

Cherry tomato, olive and feta mixed leaf salad

### Desserts

- Tiramisu with pecan brittle and savoiardi
- Chocolate marquee with blueberry compote
- Date and walnut crostata with coffee bean parfait
- Vanilla bean panna cotta with summer berries

Espresso coffee, tea and petits fours.

### Beverages

- Sparkling wine
- White wines
- Red wines

### Plus

- Selected tap beers
- Soft drinks and fruit juice



All inclusive of food, beverages, room  
hire, staffing, table setup and GST.

## Seated menus continued

Cost per person

### Menu 2

**\$130.00**

Your choice of two canapés on arrival. Freshly baked sourdough bread rolls followed by alternatively served two options of each of the below:

#### Entrees

- King prawns, watercress and green paw paw salad with mango chutney
- Balmain bugs salad with copper, fennel, wild rocket and orange blossom dressing
- Roast pumpkin, baby spinach and feta agnolotti with shaved cucumber tomato salsa
- Grilled sea scallops with prosciutto, sweet potato and cauliflower blue vein veloute
- Sydney rock oysters, nine natural with mignonette sauce
- Tuna and kingfish sashimi with picked ginger, soy sauce, wasabi aioli and shaved horseradish flakes
- Quail supreme with pancetta, kalamata olive, cherry tomato and dill dressing
- Thai beef salad with roast cashew smoked tomato puree and lime coriander dressing

#### Mains

- Fillet steak mignon chargrilled with tarragon and bernaise sauce
- Chicken breast, feta, pimento, grilled prawn and cabernet sauvignon sauce
- Nori Atlantic salmon fillet baked with lime aioli and ginger honey soy sauce
- Roasted vegetable and feta wellington with tomato sugo
- Veal cutlet with goats cheese gremolata
- Lamb loin with seeded mustard crumbs and garlic thyme shiraz jus
- Lobster salad half with crabmeat, avocado and rocket salad
- Barramundi fillet grilled with tomato basil and coconut laksa sauce

All hot main courses served on potato fondant with mixed green vegetables.

#### For each table

Cherry tomato, olive and feta mixed leaf salad

#### Desserts

- Sticky toffee and banana tart with pistachio parfait
- Passionfruit semi freddo with figs and passionfruit honey
- Wild strawberry shortcake with vanilla mascarpone
- Chocolate tart with brunt orange ice-cream and honeycomb

Espresso coffee, tea and petits fours.

#### Beverages

- Sparkling wine
- White wines
- Red wines

#### Plus

- All tap beer
- Soft drinks and fruit juice
- Packaged domestic beers



All inclusive of food, beverages, room  
hire, staffing, table setup and GST.

# Buffet menus

Cost per person

## Menu 1

**\$110.00**

Freshly baked sourdough bread rolls

- Slow roasted tender beef with crusted seeded mustard, rosemary and gravy – carved on the buffet
- Mild thai chicken strips with chinese greens and curry sauce
- Salt and pepper calamari with broccoli and oyster sauce
- Pasta farfelle with mushroom, zucchini, tomato, eggplant and feta cheese
- Steamed jasmine rice with star anise and shallots
- Whole atlantic salmon freshly poached
- Smoked leg ham decorated double salad
- Vegetable antipasto platters with selection of olives
- Chef's greek salad with white anchovy fillets
- New potato salad with spanish onions and aioli
- Caesar salad with bacon, boiled egg, herb croutons and shaved parmesan

## Desserts

- Triple chocolate layered sponge
- Summer berry tart
- Lime and passionfruit cheesecake

All desserts served with crème anglaise, chocolate sauce and mixed berries.

Espresso coffee, tea and petits fours.

## Optional extras

- Seasonal fresh fruit platters **\$4.50** per person
- Cheese platters with dried fruits and crackers **\$7.50** per person

## Beverages

- Sparkling wine
- White wines
- Red wines

## Plus

- Selected tap beers
- Soft drinks and fruit juice



All inclusive of food, beverages, room  
hire, staffing, table setup and GST.

# Buffet menus continued

Cost per person

## Menu 2

**\$130.00**

Freshly baked sourdough bread rolls

- Slow roasted tender beef with crusted seeded mustard, rosemary and gravy – carved on the buffet
- Singapore coconut chicken with bamboo shoots and roasted cashews
- Japanese pumpkin and root vegetables with garlic and thyme butter
- Pasta farfelle with mushroom, zucchini, tomato, eggplant and feta cheese
- Leg ham honey glazed – carved on the buffet
- Whole atlantic salmon freshly poached
- Sydney rock oysters freshly shucked natural
- King prawns fresh with lemon and cocktail sauce
- Octopus vinaigrette marinated greek style
- Vegetable antipasto platters with selection of olives
- Chef's greek salad with white anchovy fillets
- Chat potato salad with soft boiled eggs and crispy pancetta
- Rocket and beetroot salad with semi sun-dried tomato and shaved parmesan

## Desserts

- Raspberry shortcake
- Flourless chocolate cake
- Pecan tart

All desserts served with crème anglaise, chocolate sauce and mixed berries.

Espresso coffee, tea and petits fours.

## Optional extras

- Seasonal fresh fruit platters **\$4.50** per person
- Cheese platters with dried fruits and crackers **\$7.50** per person

## Beverages

- Sparkling wine
- White wines
- Red wines

## Plus

- All tap beer
- Soft drinks and fruit juice
- Packaged domestic beers



All inclusive of food, beverages, room  
hire, staffing, table setup and GST.

# Cocktail party menus

Cost per person

## Menu 1

**\$110.00**

Freshly baked sourdough bread rolls

### Cold

- Quality canapés topped with smoked salmon and mascarpone herbs
- Avocado crème fraiche with cherry tomatoes
- Thai beef salad with coriander pesto and shaved parmesan
- Chilled gazpacho shoots with crispy tortillas
- Antipasto platters with mixed dips, olives, water crackers and fresh crudities
- Chai sui barbeque port rice paper rolls and thai mint

### Hot

- Peking duck pancakes with hoi sin sauce
- Salt and pepper calamari with garlic aioli
- Corn and crabmeat risotto cakes
- Coconut prawns with cumin mayonnaise
- Vegetarian pin wheels with tomato basil bruschetta
- Filo cheese and spinach triangles
- Marinated chicken skewers with satay sauce

### Dessert

- Sorbet shots
- Chocolate marquise
- Strawberries and cream

Espresso coffee, tea and petits fours.

### Beverages

- Sparkling wine
- White wines
- Red wines

### Plus

- Selected tap beers
- Soft drinks and fruit juice



All inclusive of food, beverages, room  
hire, staffing, table setup and GST.

# Cocktail party menus continued

Cost per person

## Menu 2

**\$130.00**

Freshly baked sourdough bread rolls

### Cold

- Quality canapés topped with smoked salmon and mascarpone herbs
- Avocado crème fraiche with cherry tomatoes
- Thai beef salad with coriander pesto and shaved parmesan
- Chilled gazpacho shoots with crispy tortillas
- Antipasto platters with mixed dips, olives, water crackers and fresh crudities
- Chai sui barbeque port rice paper rolls and thai mint
- Fish and chips with traditional custom wrapping
- King prawns fresh with lemon and cocktail sauce

### Hot

- Peking duck pancakes with hoi sin sauce
- Salt and pepper calamari with garlic aioli
- Corn and crabmeat risotto cakes
- Coconut prawns with cumin mayonnaise
- Vegetarian pin wheels with tomato basil bruschetta
- Filo cheese and spinach triangles
- Marinated chicken skewers with satay sauce

### Dessert

- Tiramisu
- Passionfruit brulee
- Raspberry shortcake
- Date and walnut crostata

Espresso coffee, tea and petits fours.

### Beverages

- Sparkling wine
- White wines
- Red wines

### Plus

- All tap beer
- Soft drinks and fruit juice
- Packaged domestic beers



# Menu upgrades

Cost per person (incl GST)

## Canapés

Served on arrival along with pre-dinner beverages

### Cold

- Avocado crème fraîche **\$2.00**
- Thai beef on sliced cucumber **\$3.00**
- Smoked salmon and mascarpone herbs on mini toast **\$4.00**

### Hot

- Coconut prawns with curry mayonnaise dipping sauce **\$4.00**
- Peking duck pancakes with hoi sin sauce **\$4.00**
- Scallop on wholemeal blinis with wasabi aioli **\$4.00**

## Antipasto

Mixed antipasto platters served prior to entrees

- **Italian style** – cured meats, marinated pesto bocconcini, chargrilled vegetables, semi sun-dried tomatoes, capsicum, artichokes and green olives
- **Greek style** – mortadella, ham, feta cheese, dolmades, kalamata olives, yiayia’s tzaziki and taramasalata dips and marinated chargrilled vegetables **\$6.00**

## Roving entree

- Seafood, pumpkin, tomato and spinach risotto **\$5.50**
- Singapore stir fried rice noodles **\$5.50**
- Scallops seared and green pea on chinese spoon with wasabi aioli **\$5.50**
- Garlic prawn skewers chargrilled with chilli tomato relish **\$5.50**
- Tandoori lamb with mint yoghurt raita **\$5.50**

## Oyster bar

Can be arranged at the start of any event and served with sparkling on arrival

- Sydney rock natural oysters with lemon and champagne verjuice
- Sydney rock oyster shots with tomato juice and pepper **\$2.50**

## Seafood platters

**\$20.00**

Hot and cold seafood platters

- **Cold** – Prawns, oysters, smoked salmon and king fish carpaccio
- **Hot** – Scampi, BBQ prawns, angels, baked barramundi, calamari, salt and pepper lobster tail with hand cut chips



# Flying Fish menu

Cost per person (incl GST)

**The Flying Fish package provides you and your guests with a Flying Fish inspired menu created by Executive Chef Peter Kuruvita from the renowned Flying Fish Restaurant & Bar at Pymont.**

For an additional cost of \$35.00 per head to either **Menu 1** or **Menu 2** packages, the following Flying Fish menu is available as two options of each of the following alternatively served:

## Entrees

- Seared yellow fin tuna with ruby red grapefruit, sweet crackling pork and black pepper caramel
- Grimaud duck breast with duck leg terrine, foie gras mousse, mandarin and spring vegetables
- Seafood tapas (*only for groups of 30 guests and less*)
- Confit of Petuna ocean trout with puffed quinoa, sheep's milk yoghurt and fennel
- Hawkesbury river calamari with flat beans, chive flowers, cuttlefish ink and chilli
- Raw beetroot and Woodside goats curd ravioli, golden raisin puree, breakfast radish and dried balsamic

## Mains

- Pan fried Murray cod with sweet corn veloute, speck, braised daikon and basil
- Pan roasted blue eye trevalla with hazelnut, white balsamic potato, green grape, Pantelleria capers and beurre noisette
- Sri Lankan Hiramasa kingfish curry with prawn and sweet potato croquette, tomato pickle, date and tamarind chutney and mint sambal
- White Pyrenees lamb loin and crisp lamb belly rilette, parsnip puree, compressed pear and sugar snaps
- Sri Lankan braised butternut squash with brinjal pickle, gotacola mallum, raita and dhal soup

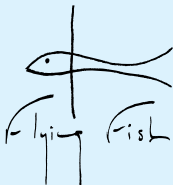
All main courses served with hand cut chips with chilli salt and green salad.

## Desserts

- Poached blackberries, milk mousse, crème fraîche, olive oil cake and black olive caramel
- Gingerbread crumble, apple ice cream, roasted almonds and fennel
- Amedei chocolate and raspberry truffle, raspberry sorbet, poppy seed loaf and baked meringue
- Banana soufflé, coconut praline and lemon semifreddo (*only for groups of 20 guests and less*)
- Cheese selection

Set menu includes coffee, tea and petits fours.

Note: Menus can vary due to seasonality.





# Flying Fish menu upgrades

Cost per person (incl GST)

In addition to the **Flying Fish** package we suggest sharing a selection of our oysters or canapés with drinks on arrival.

**Flying Fish selected canapé package:**  
(1 piece of each canapé per person)

- Freshly shucked Sydney rock oyster with salmon pearls
- Cornet of ocean trout tartare with chive crème fraiche
- Warm pea veloute with scallop mousse

Or create your own canapé selection from the following canapé list which is priced individually.

**Cold selection** **\$4.00**

- Freshly shucked Sydney rock oyster with salmon pearls
- Freshly shucked Sydney rock oyster with soy and ginger
- Cucumber consommé with baby basil
- Cornet of ocean trout tartare with chive crème fraiche
- Yellow Fin tuna sashimi squares daikon and soy
- Crab and tomato salad with brick pastry discs and baby herb salad
- Scallop sashimi with tomato and tarragon

**Hot selection** **\$4.00**

- Popcorn prawns with garlic, parsley and sumac
- Seared white scallop with parsnip puree
- Warm pea veloute with scallop mousse
- Crumbed garfish filets with tomato salsa
- Tuna croquettes with jamon iberico
- Toasted brioche with duck rilette and foie gras mousse

**Substantial** **\$6.00**

- Salt and pepper prawn with ponzu
- Lamb cutlet with salsa verde
- Beef empanadas with salsa verde
- Sweet corn and coriander empanadas with sofrito
- Sri Lankan sweet potato and prawn croquettes

**Substantial** **\$7.00**

- Braised shortrib burgers with date and tamarind chutney
- Flathead goujons with parsley aioli and hand cut chips
- Shitake mushroom and miso eggplant noodle box

**Sweet**

- Selection of tartlets: Vanilla custard, raspberry and mascarpone, orange brulee **\$3.50**
- Assorted macaroons **\$3.50**
- Pink champagne and raspberry jellies **\$3.50**
- Chocolate and hazelnut gateaux squares **\$3.50**

Note: Menus can vary due to seasonality.





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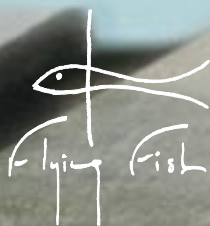
Imagine the smiling faces of your family, friends and colleagues, enjoying good times and quality cuisine on the most beautiful harbour in the world.

With a reputation for the very highest quality produce, personalised service and stunning waterfront locations, this is an experience every Dedes Group venue can deliver.

Whether you prefer an elegant cocktail celebration, a corporate luncheon, or the most exquisite fine dining experience, you're guaranteed a truly memorable occasion.

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**1800 EVENTS**  
**[dedesgroup.com.au](http://dedesgroup.com.au)**



DECKHOUSE



WATERGRILL