



The Bistro - level one

With opening bi-fold windows that showcase Surfers Paradise Beach, the Bistro with its chic bar offers a casual yet sophisticated environment ideal for both stand up cocktail/canapé reception or sit down banquet style functions.

Exclusive use is available with a minimum spend required. **Capacity : Banquet 45 - Cocktail 100**



The Bistro Balcony - level one

The epitome of alfresco seaside dining, the balcony offers a covered open air versatile space, ideal for long lunches, cocktail parties and canapé functions. Exclusive use is available. **Capacity : Banquet 45 - Cocktail 65**



The Bistro Bar Lounge - level one

It just doesn't get better than this for a small group of friends. With the back drop of Surfers Paradise beach, it's the perfect space for tapas and a wide range of cocktails. **Capacity: 12**

Exclusive use of all areas on level one - Bistro, Bar & Balcony

By combining all areas on level one, we can provide a versatile experience with a stand up cocktail function over the whole area. **Capacity - Cocktail: 165**



Banquet Menu - \$69 per guest

(The Banquet is a great way to enjoy a variety of dishes placed center table)

Sashimi plate, cured salmon, yellow fin tuna, kingfish, pickled ginger, tobiko (GF)
(Sashimi can be replaced with braised pork belly, petit potatoes and carrots)

Salt & Pepper Calamari Buttermilk soaked, dill aioli

Grilled Scallops, house dried tomatoes, Peperonata (GF)

Tempura Prawns, ponzu and chilly lime mayo

Fresh market grilled fish fillet, tartare sauce (GF)

Slow cooked lamb shoulder, infused with garlic and herbs, tzatziki (GF)

Mixed mushroom and spinach risotto, truffle oil, shaved parmesan (GF)

Shoe string fries (GF)

Garden Salad (GF)

Optional add-ons platters

- Natural Coffin Bay Oysters platters (2 oysters p.p) - \$10p.p
- WA lobster, chargilled with garlic & lemon (half a lobster p.p) - \$38p.p
- Chargilled Moreton Bay Bugs (half bug p.p) \$15p.p
- Chicken satay skewer, peanut sauce - \$7p.p
- Three cheeses platters, house lavosh and fruit - \$12p.p
- Sticky date pudding with home made vanilla bean ice cream \$6p.p

(please note, menu items may change due to produce availability)



PRICING

HOUSE BEVERAGE PACKAGE

Wine

Fork & Spoon Brut, SA
Black Sheep Sauvignon Blanc, SA
Cool Woods Shiraz, SA

Beer

Haan Super Dry (Aust)
XXXX Gold (Aust)
James Boags light (Aust)

Non-Alcoholic

Orange Juice and Soft Drink

CLASSIC BEVERAGE PACKAGE

Wine

Cool Woods Brut NV, Eden Valley SA
Beachwood Sauvignon Blanc, Marlborough NZ
Yarrowood Chardonnay, Vic
Mountadam Shiraz, Barossa Valley SA
Bolla Merlot, Veneto, IT

Beer

Corona (Mexico)
Peroni Azuro (Italy)
James Boags light (Aust)

Non-Alcoholic

Orange Juice and Soft Drink

PREMIUM BEVERAGE PACKAGE

Wine

Veuve D'argent Blanc de Blanc Sparkling, Beaune Burgundy FR
Opawa Sauvignon Blanc, Marlborough NZ
Tar & Roses Pinot Grigio, Central Victoria VIC
Wild Rock Pinot Noir (by Craggy Range), Marlborough NZ.
Brothers in Arms No.6 Shiraz, Langhorne Creek SA

Beer

Peroni Azuro (Italy)
Corona (Mexico)
Asahi (Japan)
James Boags light (Aust)

Non-Alcoholic

Orange Juice and Soft Drink

HOUSE

Three Hours **\$49pp**
Santa Vittoria Mineral Water
additional \$7pp

CLASSIC

Three Hours **\$59pp**
Santa Vittoria Mineral Water
additional \$7pp.

PREMIUM

Three Hours **\$69pp**
Santa Vittoria Mineral Water
Additional \$7pp.

Basic Spirits

Upgrade your beverage package to include basic spirits for \$10 per person per hour.



SEASCOPE BISTRO (level one) GROUP BOOKING ENQUIRY FORM

Please contact us on +61 7 5527 6655 or complete this form and email it to info@seascope.com.au
Our functions coordinator will contact you with availability and assist you in finalising your group booking.

Name: _____ Company: _____

Mobile: _____ Email: _____

EventName/Occasion: _____

Booking Date: _____ Booking Time: _____ No. of Guests _____

BISTRO GROUP MENU OPTIONS

\$69pp - Banquet Menu

OPTIONAL ADD-ON PLATTERS

Natural Coffin Bay Oysters (\$12pp)

Half Lobster per guest (\$38pp)

Half Moreton Bay Bug per guest (\$15pp)

Chicken Satay skewer (\$7pp)

Cheese & fruit platters (\$12pp)

Sticky date pudding (\$6pp)

BEVERAGE PACKAGES

House - \$49pp

Classic - \$59pp

Premium - \$69pp

Mineral Water - \$7pp



The Bistro Canapés

Minimum 40 + Guests
\$49 per person - choice of 6
\$59 per person - choice of 8

Natural Coffin Bay Oysters, sweet vinegar & dill
Bloody Mary oyster shots
Chilled peeled prawns, homemade cocktail sauce
Salmon arancini, dill aioli
Swordfish skewers with minted yoghurt
Seared scallop, yasabi ailoli and confit lemon
Tempura prawn, chilli and lime mayonnaise
Tuna tataki on croute, wasabi tabiko
Lamb fillet Greek marinade, tzatziki
Beef tonkatsu skewers
Chicken satay skewers, peanut sauce
Braised cherry tomato tart, beetroot goats cheese
Mushroom and feta on croute

Additional substantial food options - \$12 per dish

Crumbed fish and chips- tartare sauce
Salt and pepper calamari w grapefruit mayo
Chicken slider, prosciutto, caesar dressing
Tempura Asparagus w miso mayo
Chicken karaage, rice

(please note, menu items may change due to produce availability)



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Phone: _____ Mobile _____ Email: _____

EventName/Occasion: _____

Booking Date: _____ Booking Time: _____ No. of Guests _____

Preferred Area: Bistro Outdoor Balcony

BISTRO CANAPES OPTIONS

Minimum 40 + guests

\$49 pp – choice of 6 canapés

\$59 pp – choice of 8 canapés

SUBSTANTIAL FOOD OPTIONS

_____ \$12 per dish

_____ \$12 per dish

BEVERAGE PACKAGES

House - \$49pp

Classic - \$59pp

Premium - \$69pp

Mineral Water - \$7pp