



Connect with us



Sophia Jane

GROUP *Bookings*

CELEBRATIONS *Made Easy!*

Planning a group gathering can feel overwhelming—finding the perfect venue, catering to everyone’s tastes, and ensuring the experience is stress-free.

We understand how challenging it can be to organise an event that leaves every guest satisfied. That’s why we’re here to make the process as smooth and enjoyable as possible.

Our award-winning restaurant offers the perfect solution for groups of 10 or more. With breathtaking views of the Wollongong lighthouse, we provide the ideal setting for memorable celebrations, corporate events, or family get-togethers.





Our **Group Menu**, crafted by Executive Chef Paul Hamilton and designed to be shared, showcases his signature dishes, blending street food recipes with vibrant flavours to take you on a global culinary journey.

We understand the importance of catering to all tastes and specific dietary needs, which is why our menu is fully adaptable to suit all preferences.



Alongside our stunning location and gourmet cuisine, we offer personalised service that takes the hassle out of planning. From customised menus to flexible seating arrangements, we go the extra mile to ensure your event is as unique as you are.



We invite you to review our ***Group Menu, Beverage Packages, Upgrade Options, Balloons & Cakes, Terms & Conditions,*** and ***FAQs*** in the following pages. If you're ready to book your event, [click here](#) to complete our online form or use the one included in this brochure.




GROUP Menu **\$85PP**



TIE DOWNS For the table

Organic sourdough cob 
balsamic & evo | cultured butter

Sauté sicilian olives 
evo | garlic | thyme

TABLE TREATS For the table

Wood-fired calamari 
roasted garlic aioli | chilli jam

Korean BBQ beef bao bun 
shredded korean marinated beef |
kimchi | shallots | cucumber |
drizzled with gochujang mayo


Truffle & porcini arancini
grana padano | saffron aioli

FEAST TOGETHER Pick 3 to be shared

Thai BBQ style infused wood-fired pork belly 
noodles | bokchoy | mushroom |
broccolini | shallot | chilli | garlic

Tandoori chicken
cucumber raita | flat bread

Kidman wood-fired dry aged scotch fillet 
med · sliced · 350g
roasted truss cherry tomato |
horseradish & thyme butter

Miso seared salmon 
shisho | daikon


Vegetable & chickpea marsala curry 
garlic rice | roti | pickled
cauliflower

Slow roasted lamb ragu
pappardelle | grana padano

Tempura fish & chips
remoulade | lemon

PICK & PASS For the table

Crushed potatoes 
horseradish & dill butter

House mixed leaves 
lemon oil

ALWAYS ROOM Choice

Blood orange tart 
raspberry sorbet | apple puree |
almond persian nougat | freeze dried blood orange

Melting chocolate cake 
jaffa ice cream | orange jerky

Charcuterie Board +\$29PP

bread | olives | dips |
selection of marinated vegetables

Seafood Board +\$45PP

chilled king prawns | oysters | tuna &
salmon sashimi | sesame & nori rice balls



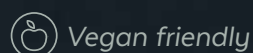
Gluten free



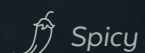
Dairy free



Vegetarian



Vegan friendly



Spicy

BEVERAGE *Packages*

MANDATORY FOR GROUPS 20+ GUESTS. RSA RULES APPLY.

All our beverage packages include unlimited soft drinks, juices, sparkling water and house spirits including Wolf & Woman Gin, Vodka O, Bacardi White Rum, Johnnie Walker Red, Jack Daniels & Tequila Blu.

Standard

\$45PP

DRAUGHT BEER

Great Northern "Super Crisp"
Lager

Five Barrel "Little Nipper"
Hazy IPA

WHITE WINE

Haha, Sauvignon Blanc
Marlborough, NZ

Faber Verdelho
Swan Valley, WA

The Other Wine Co, Pinot Gris
Adelaide Hills, SA

RED WINE

Woodstock "Deep Sands" Shiraz
McLaren Vale, SA

Lenton Brae, Cabernet Merlot
Margaret River, WA

Protocolo organic
Castilla y Leon, Spain

SPARKLING WINE

Mandala "M" Sparkling
Yarra Valley, VIC

Premium

\$65PP

DRAUGHT BEER

Asahi
Balter XPA

WHITE WINE

Nick O'Leary Riesling
Hilltops, ACT

Brokenwood Semillon
Swan Valley, WA

Toolangi, Chardonnay
Yarra Valley, VIC

RED WINE

Torbreck "Woodcutters" Shiraz
Barossa Valley, SA

Wolfe at the door, Pinot Noir
Tamara Valley, TAS

Bellwether Cabernet Sauvignon
Coonawarra, SA

SPARKLING WINE

Ca di Rajo, Prosecco
Veneto, Italy

Champagne Upgrade +\$45PP

Pol Roger "Brut Reserve" Epernay, France

MUST BE ON A PARTY OF 20+ GUESTS TO BE ELIGIBLE FOR AN INCLUSIVE BEVERAGE PACKAGE.

HELIUM *Balloons*

Please ensure you have a confirmed booking before placing your order.

Balloon decorations can only be ordered before 3pm on the day prior to your booking.

1m Foil Number
Silver \$17.50



Orbz 16" Congrats Grad!
Gold & Black \$12.50



Foil 18" Happy Birthday
Satin Gold Burst \$12.50



Foil 18" Happy Birthday
Dots & Stripes \$12.50



Foil 18" You'll Be Missed
\$12.50



Foil 18" Happy Anniversary
Gold Dots \$12.50



Bubble 22" Congrats
Graduation Caps \$12.50



Bubble 22" Happy Birthday
Party Patterns \$12.50



Bubble 22" Congratulations
Banner Blast \$12.50



CELEBRATION *Cakes*

Please ensure you have a confirmed booking before placing your order.
Cake orders are required 3 business days prior to your booking.

Chunky Choc Cheesecake \$85

brownie base | chocolate cheesecake | white and dark choc chips & ganache | dark chocolate flakes.



Caramel Sin \$85

choc cake | caramel | caramel ganache | whipped cream cheese | choc dollops | butterscotch sprinkles.



Mango & Macadamia Cheesecake GF \$85

vanilla bean cheesecake | macadamia mango cheesecake | chocolate crumb base.



GF Orange and Almond Cake \$85

orange puree | almond meal | almond pieces | icing sugar.



Blueberry Brulee Cheesecake \$85

New York cheesecake | blueberries | brulee finish.



Red Velvet Cake \$85

red velvet | vanilla | white chocolate cream cheese | semi-naked crumb coat.



Chocolate Lovers Mud Cake \$85

dense mud cake | ganache | dark chocolate glaze.



Tiramisu Gateau \$85

Coffee-flavoured sponge | creamy coffee filling | chocolate base.



GROUP BOOKING FORM

Complete online

PLEASE NOTE, A BEVERAGE PACKAGE IS MANDATORY FOR GROUPS OF 20+ GUESTS. RSA RULES APPLY.



BOOKING DETAILS

Booking name: _____

Booking date: / /

Arrival time: _____

Occasion: _____

Number of guests: _____

Food menu: \$85pp

Upgrades:

Charcuterie \$29pp Seafood \$45pp

Beverage package option*:

Standard \$45pp Premium \$65pp

Champagne upgrade (Extra \$45pp)

Drinks tab limit (if applicable):

\$ _____

Cake selection (if required):

Balloon selection (if required):

Contact person: _____

Mobile: _____

Email: _____

Postcode: _____

Dietary requirements:

Signature:

Date: / /

DEPOSIT REMITTANCE DETAILS

A \$50 PER PERSON DEPOSIT IS REQUIRED TO SECURE ALL GROUP BOOKINGS.

PAYPAL

Send to

enquiries@steamersbarangrill.com.au

Amount: \$ _____

Reference: _____

CREDIT CARD

Amount: \$ _____

MasterCard Visa Amex

Name on card: _____

Card number: _____

Expiry date: _____

CVV: _____

Card holder's signature: _____

EFT

Amount: \$ _____

EFT Reference: _____

ACCOUNT NAME: _____

JAMES R EDDY & ASSOCIATES PTY LTD
(TRADING AS STEAMERS BAR AND GRILL)

BANK: NAB BSB: 082 762

A/C NUMBER: 491864080

Please read our terms & conditions on the following page and tick to confirm that you understand and accept these terms.

I have read and agree to all below terms & conditions.

TERMS & CONDITIONS



PLEASE TICK AND SIGN ON PREVIOUS PAGE TO CONFIRM YOU HAVE READ AND UNDERSTAND THE BELOW T&C.

1. We will confirm your booking in writing once your completed booking form and deposit has been paid. We will provide a receipt for your successful deposit payment.
2. Any cancellation must be made in writing to Steamers Bar & Grill. Cancellations made with less than 7 days notice will result in forfeit of the whole deposit paid.
3. Final numbers are required 5 days prior to the booking date and will be the minimum number of guests you are charged for.
4. Group Bookings of 10 or more adults are required to order from our group set menu. A copy of the menu is available and varies seasonally.
5. Prices are inclusive of GST.
6. Steamers Bar & Grill at all times practice and adhere to the NSW Responsible Service of Alcohol guidelines (RSA).
7. Steamers Bar & Grill reserve the right to change prices, menus and/or ingredients for menu dishes at any time without prior notice. However, prices confirmed by Steamers Bar & Grill office staff for your booking will not be changed.
8. All table allocation requests will be taken into consideration, however final set up will be left to the discretion of the venue manager and balcony/window tables cannot be guaranteed.
9. We do not split bills for group bookings.
10. Steamers Bar & Grill have a range of celebration cakes available.
 - a. Orders must be made through the office no later than three (3) business days prior to your booking.
 - b. Where a cake is externally sourced and requested to be cut and/or served with cream and berries by the Steamers staff, a \$5.00 per person cake charge applies. Steamers Bar & Grill accepts no responsibility for externally sourced cakes.

FOR GROUPS OF 10 OR ABOVE

11. A deposit of \$50 per person is required to secure your booking.
12. You have the option to run a bar tab or cash bar. Please advise your preference when you confirm your final numbers.
13. Final payment is then payable, including beverage consumption, at the completion of your meal.
14. For groups of 20+ guests, full payment (Food & beverage package) is required 5 days before your booking (this is required at the same time as you confirm your numbers).
15. If you are required to pre-pay, a full itemised food and beverage invoice will be provided prior to your booking. Full payment is then required by way of Cash, EFTPOS, Paypal, MasterCard, Visa or American Express and Direct Transfer. Personal cheques will not be accepted on the booking date.
16. Beverage packages are mandatory for all bookings of 20+ guests. Beverage package options are contained on page 6.

FAQ'S



THIS PAGE INCLUDES A SERIES OF QUESTIONS COMMONLY ASKED BY OUR GUESTS. IF YOU HAVE ANY UNRESOLVED QUESTIONS, PLEASE EMAIL ENQUIRIES@STEAMERS.COM.AU

SURCHARGE

Please note a 15% surcharge applies on Sundays and public holidays.

ALFRESCO DINING

The outdoor terrace is covered by heavy awning for protection and heaters for additional warmth. This is a weather permitting area, which means that in the event of extremely bad weather we might not be able to guarantee a backup table inside.

INSIDE DINING

Window tables. Tables are allocated by date of reservation. Your special request will be noted, however is not guaranteed unless stated.

LIVE ENTERTAINMENT

Live music every Thursday night from 6pm.

BAR

Our bar is trading every day, from 11.30 am to 3 pm, then 5pm til late. Happy hour 5 to 6 pm every day.

BAR MENU

Expect local and international beers, craft beers, an extensive cocktail list, and an exceptional full wine list hand-selected by our restaurant manager, Josh Storey.

FULLY LICENSED

No BYO.

KIDS

Child friendly menus, high chairs & colouring pencils are available.

CUSTOMER CARPARK

Available at the front and the back of the venue as well as along Flagstaff Hill.

DISABLED ACCESS

Two specially reserved car parking spots. Wheelchair access, designated disabled restrooms available.

FIREPLACE

Available during the cold months of winter.

DIETARIES

We can cater for gluten free, dairy free, vegetarian and vegan. Please notify us at the time of booking of any dietaries.

PRIVATE DINING

Semi private dining available, no additional fee. Exclusive hire available, hire fee applies.

CAKES

We have a selection of celebration cakes available to order on our website.

Please note: full pre-payment & a minimum of 3 working days notice are required on cake orders.

You are more than welcome to bring your own birthday cake if you wish at no charge. Let us cut it up for you and serve with fresh homemade cream & seasonal berries for only \$5 per person.

Please contact our function coordinator to organise: enquiries@steamersbarandgrill.com.au