

love.events

Planning a Barangaroo event?
love.fish seafood restaurant,
perched on the stunning
waterfront with Sydney Harbour
views, hosts 8-175 guests for
breakfast, lunch, or dinner.
Secure your perfect venue now!



The Private Dining Room

Savour love.fish PDR style!

Our new private dining room offers an intimate harbour escape for up to 16 guests.

. Perfect for birthdays, corporate events, or special celebrations.

Customise your menu, sip curated wines, and let our dedicated team make your event unforgettable.

Book now for exclusive dining that hooks every moment!





Harbour Terrace Dining Room

8-125 pax

Our beautiful terrace is generous and wide, offering 17 metres of harbour views.

Uniquely open & light, yet protected from the elements by the boardwalk canopy. Natural air flow in the warmer months and fully heated and protected in the cooler months, our terrace is perfectly suited to all weather conditions.

The Harbour Terrace Dining Room is perfect for those long lunches, corporate or social celebrations, small weddings, product launches, publicity events and anything in-between. Tables can easily be configured to suit group sizes, accommodating 8 to 125 seated guests, or up to 175 standing when hired exclusively.

The Terrace is available for any size group booking for lunch & dinner.

Exclusive hire minimum spend from \$15,000 to \$25,000 based on the season and day.

* Please note the min spend for the Harbour Terrace varies during peak seasons and exclusivity. An 8% service charge applies on the total bill. Room hire fees may apply. Our event team will create a detailed quote specifically for your event.

Exclusive Use

50 to 175 pax

Your event, your way! Hire the entire venue exclusively for your next event. Whether you're hosting a corporate event, publicity event or a milestone celebration of any kind, we can accommodate up to 175 guests for a bespoke occasion.

With our spacious and flexible layout, the restaurant can be configured in multiple ways. We can offer full sit-down functions, standing canapé functions or a combination of both!

Enjoy oysters and champagne on arrival, followed by a sit-down dining experience with sparkling harbour views. We can do your event, your way.

Our inside dining room can be utilised as a space for additional experiences or for any storage needs.

You'll be professionally taken care of by our knowledgeable and friendly team, dedicated to showing you the one of a kind love.fish experience.

love.fish is available for an exclusive venue hire for breakfast, lunch & dinner and everything in between! The minimum spend varies depending on the season and day of the event. Please contact our event team for a bespoke quote.

* Please note capacity is subject to theming, layout and AV requirements. There is an 8% service charge on the total bill.





Inside Dining Room

8-30 pax

The inside dining room can accommodate up to 30 guests over multiple tables and is perfect for work lunches, champagne soirées or small corporate events.

It's a smart air-conditioned dining space with beautiful natural lighting from floor to ceiling retractable windows.

There is no minimum spend for this area, but can be booked semi-privately for larger groups.

* Please note this area can be used as part of an exclusive booking or as a semi-private area, in which case the restaurant will still operate as normal.

The Deck

8-40 pax

If your party size is intimate, love.fish has a lower deck level, right on the Wulugul Walk promenade, with glistening views of the harbour.

Each deck area can accommodate 12 seated guests and can be booked separately or together, or configured to suit a larger group. No minimum spend applies, just choose from one of the group dining options.

This special area truly has the best views Barangaroo has to offer.

* Please note this area can be used as part of an exclusive booking or as a semi-private area, in which case the restaurant will still operate as per usual.





Our Menus

A seafood menu for every occasion.

The love.fish philosophy that guides our seafood menu is very simple: source high-quality, Australian seafood and bring it back to the everyday. A seafood menu doesn't need to be complicated, it just needs to be local, approachable and most importantly, delicious.

Our seafood menu is designed with you, the guest in mind. Your Fish, Your Way.



Ten dish banquet menu \$89pp

desserts can be removed from this menu to cost \$85pp

groups of 10+ guests

this menu is designed for groups that want to share the full love.fish experience

pre-select three small plates, two large plates, three garden and two desserts to share

small plates (choose three)

love.fish salt + pepper squid

panko crumbed salmon hash cakes

tuna crudo + chilli lime on betel leaf

chargrilled octopus + chickpea + tahini

polenta chips + smoked eggplant (v)

beet tartare + horseradish + betel leaf (v)

tempura zucchini flowers (v)

garden (choose three)

shoestring fries

salt roasted beetroot + macadamia

green beans + almonds + chilli

brussels sprouts + black bean

radicchio + rocket salad

love.fish slaw

large plates (choose two)

zucchini + prawn + chilli orecchiette

battered market fish + fries

salmon + asparagus + pear & fennel salad

barramundi + crab wonton + saffron quinoa

free range chicken + heirloom carrot salad

pasta with beef ragu + walnut + kale pesto

beetroot risotto + fetta + parmesan crisp (v)

dessert (choose two)

banoffee pie

dark chocolate parfait

*Menu subject to change. An 8% service charge applies for group bookings. Most dietaries and allergies can be easily accommodated.

bottomless still & sparkling water included

Three course selection menu \$99pp

groups of 8 - 15 guests

guests choose one individual starter and one main with sides to share and alternate drop desserts

starters

- love.fish salt + pepper squid
- panko crumbed salmon hash cakes
- tuna crudo + chilli lime on betel leaf
- chargrilled octopus + chickpea + tahini
- salmon ceviche + avocado cream + lime aioli
- roast beets + macadamia + horseradish (v)
- tempura zucchini flowers (v)

mains

- zucchini + prawn + chilli orecchiette
- battered market fish fillets + fries
- murray cod + corn salsa + charred lettuce
- barramundi + crab wonton + quinoa + saffron
- salmon + asparagus + pear & fennel salad
- free range chicken + heirloom carrot salad
- pasta with beef ragu + walnut + kale pesto
- beetroot risotto + fetta + parmesan crisp (v)

sides to share

- shoestring fries
- brussels sprouts w black beans
- love.fish slaw

desserts (alternate drop)

- banoffee pie
- dark chocolate parfait

*Menu subject to change. An 8% service charge applies for group bookings. Should you wish to customise your menu, we can have our team work with you to create a bespoke menu that perfectly fits your occasion. Most dietaries and allergies can be easily accomodated.



Three course alternate drop menu

\$99pp

groups of 16-125 guests

Please pre-select two starters and two mains for alternate individual dishes with shared sides and alternate drop desserts

starters

- love.fish salt + pepper squid
- panko crumbed salmon hash cakes
- tuna crudo + chilli lime on betel leaf
- chargrilled octopus + chickpea + tahini
- salmon ceviche + avocado cream + lime aioli
- beetroot tartare + horseradish + betel leaf (v)
- tempura zucchini flowers (v)

mains

- zucchini + prawn + chilli orecchiette
- battered market fish fillets + fries
- murray cod + corn salsa + charred lettuce
- barramundi + crab wonton + quinoa + saffron
- salmon + asparagus + pear & fennel salad
- free range chicken + heirloom carrot salad
- pasta with beef ragu + walnut + kale pesto
- beetroot risotto + fetta + parmesan crisp (v)

sides to share

- shoestring fries
- brussels sprouts w black beans
- love.fish slaw

desserts (alternate drop)

- banoffee pie
- dark chocolate parfait



*Menu subject to change. An 8% service charge applies for group bookings. Should you wish to customise your menu, we can have our team work with you to create a bespoke menu that perfectly fits your occasion. Most dietaries and allergies can be easily accomodated.



Arrival package add-ons

event bookings of any size can choose to add on a selection of canapés and welcome drinks such as a glass of champagne or a cocktail

canapés		
live sydney rock oysters with finger lime, micro coriander, cucumber	6 per item	
tuna crudo with chilli, lime and lemongrass on betel leaf	8 per item	
yarra valley caviar blinis with sheep's milk yoghurt	8 per item	
gin + beetroot cured hiramasa kingfish with soft herb salad	9 per item	
*enquire for our full canapé menu		

sparkling by the glass		
nv clover hill sparkling pyrenees, vic	19	
nv chandon rose coldstream, vic	18	
nv taittinger brut prestige champagne reims france	29	

cocktails
see [menu](#), discuss with team

Beverage Packages



two hour beverage package \$69pp
three hour beverage package \$99pp

sparkling
nv. r paulazzo premium brut - riverina nsw

rosé
days & daze sunchaser organic rosé – sa

red
cloud street pinot noir – yarra valley vic

beer
great northern super crisp lager
james squire apple cider

MODA still and sparkling water
soft drinks

all packages can add a cocktail on arrival \$15pp

two hour beverage package \$89pp
three hour beverage package \$129pp

sparkling
nv clover hill pyrenees cuvée brut vic

white (choose one)
nick o'leary riesling – canberra district nsw
briar ridge 'the squire' chardonnay – orange nsw

rosé
yangarra rosé – mclaren vale sa

red (choose one)
yelland & papps grenache blend – barossa valley sa
eloquesta shiraz petit verdot – mudgee sa

beer
great northern super crisp lager
james squire apple cider
coopers light beer

MODA still and sparkling water
soft drinks

two hour beverage package \$149pp
three hour beverage package \$199pp

sparkling
taittinger brut prestige champagne - reims france

white
mt horrocks riesling – watervale sa
howard park miamup chardonnay – margaret river vic

rosé
yangarra rosé – mclaren vale sa

red
swinging bridge M.A.W pinot noir – orange nsw
smokin' barrels 'wild bill' shiraz – barossa valley sa

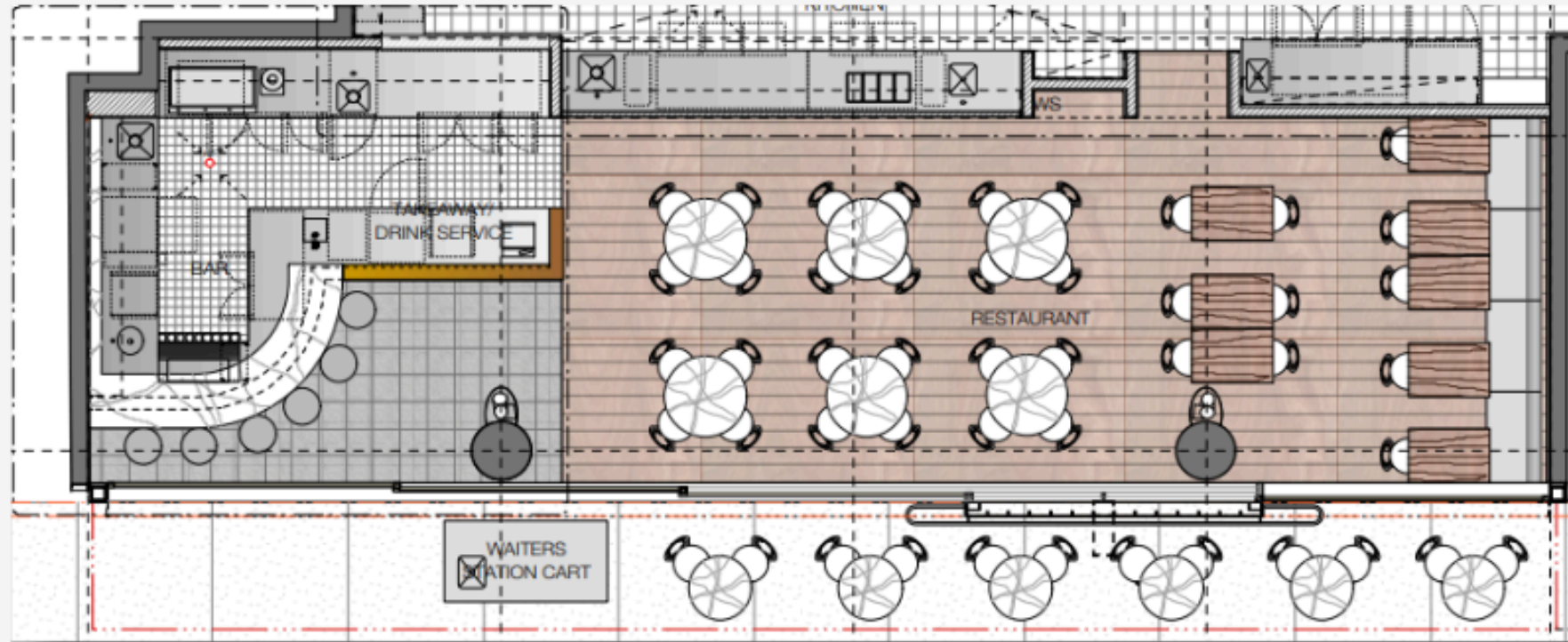
beer
great northern super crisp lager
james squire apple cider
coopers light beer

MODA still and sparkling water
soft drinks

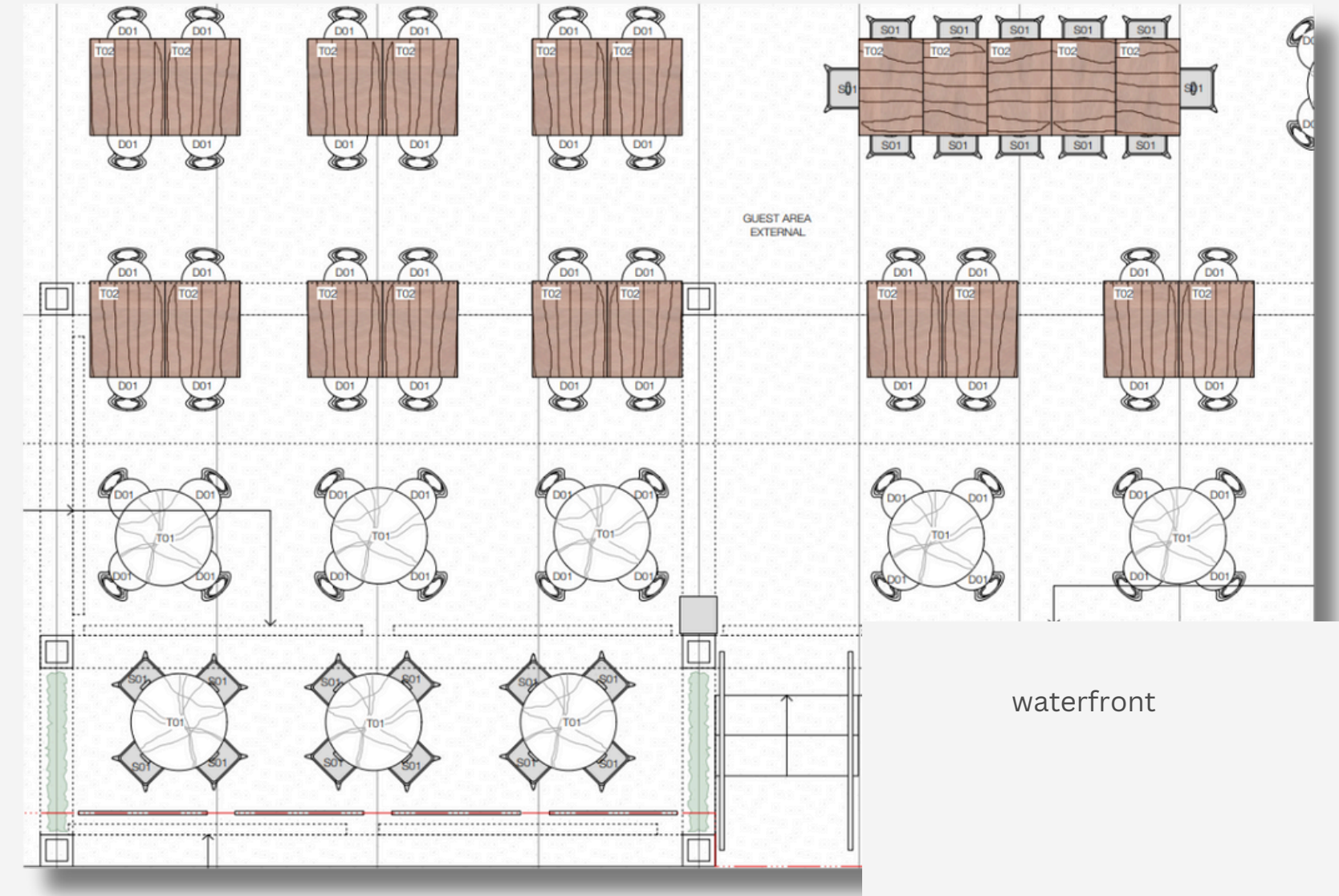
*Beverage packages run for two hours from when the first drink is served to the table.
Items are subject to change. Any replacements will be like for like.
love.fish is committed to the responsible service of alcohol, intoxicated guests will not be served

Floorplans

Inside Dining Room



Harbour Terrace Dining Room



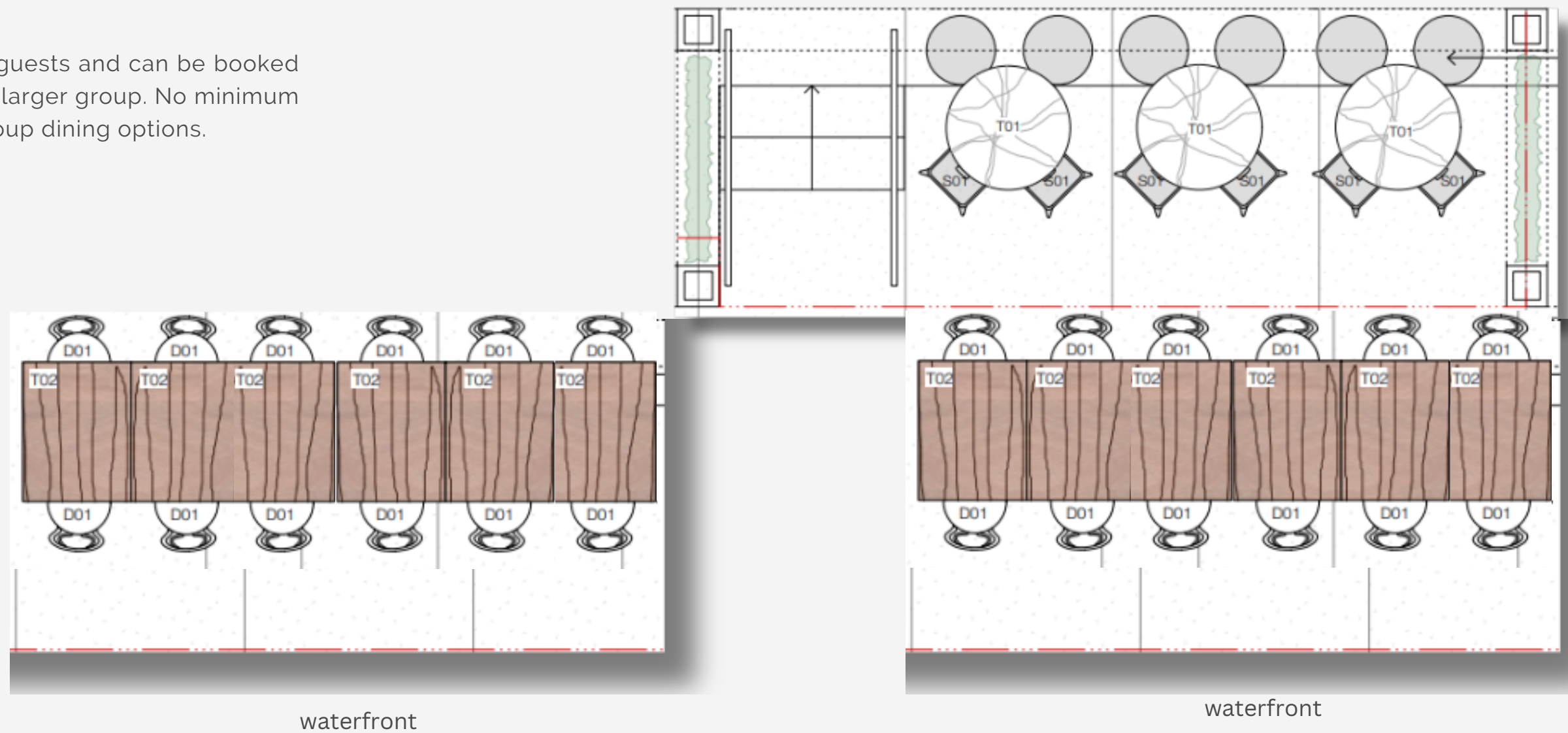
Our flexible floor plans enable us to create tables of any size! All areas can be easily configured to suit your party size and style, whether that be in long tables facing towards the Barangaroo foreshore or alternatively vertically across the Harbour Terrace Dining Room. The inside dining room offers smaller, intimate tables or two long tables of up to twelve. Reach out to the team to discuss your party size and seating arrangement options.

Floorplans

The Deck

love.fish has a lower deck level, right on the Wulugul Walk promenade, with glistening views of the harbour.

Each deck area can accommodate 12 seated guests and can be booked separately or together, or configured to suit a larger group. No minimum spend applies, just choose from one of the group dining options.



The Deck is situated right on the waterfront promenade and this special area truly has the best views Barangaroo has to offer. Reach out to the team to discuss your party size and seating arrangement options.

Event styling assistance

love.fish can help you create the perfect setting to leave a lasting impression on your guests. Our in-house events manager can work with you creatively to relieve the party-planning pressure, so you can simply enjoy the day.

We can offer the following services for an additional cost:

- Event invitation design and printing
- Bespoke menu design and printing
- Bespoke welcome signage and printing
- Place card design and printing
- Floral arrangements
- Event styling hire and supplier management

Chat with our team to arrange and manage the extra services you require.



TESSA KENT

Terms & Conditions

BARANGAROO EVENTS INFORMATION

All bookings are tentative until a completed booking form is received with credit card details supplied as security. Exclusive events require a 25% deposit at time of booking and full payment 14 days prior.

MENU SELECTION

All group bookings of 10 or more guests are to choose one of our set menu options. love.fish Barangaroo offers both sharing and tasting menus ranging from \$85 to \$99 per person. Custom set menus based on our a la carte offerings are available upon request.

Beverages are charged on consumption or as part of a beverage package. We do not offer BYO.

CANCELLATIONS OF BARANGAROO EVENTS

Please refer to our booking form for our cancellation policies.

We require final guest numbers and all dietary requirements to be confirmed at least 48 hours prior to booking date. We are unable to cater for dietary requirements without prior notice.

SEATING TIME & REQUESTS

Please ensure your guests arrive to be seated at your specified booking time. We will endeavour to cater for all seating requests, however these are not guaranteed. All tables are allocated on the day, based on the logistics of the floor plan, booking date and seating requests.

RSA

love.fish enforces the responsible service of alcohol.

SERVICE CHARGE

There will be an 8% discretionary service charge applied to all groups of 10 or more.

Contact the team for further information and event enquiries: bookings@lovefish.com.au +61 2 8077 3700

Let's make it happen!

Reach out to our team today to enquire about your next event. We're here to make it seamless, unforgettable and unique to you.

bookings@lovefish.com.au
+61 2 8077 3700

[Instagram](#)
[Facebook](#)
[Website](#)

Wulugul Walk
7/23 Barangaroo Avenue
Barangaroo NSW 2000

