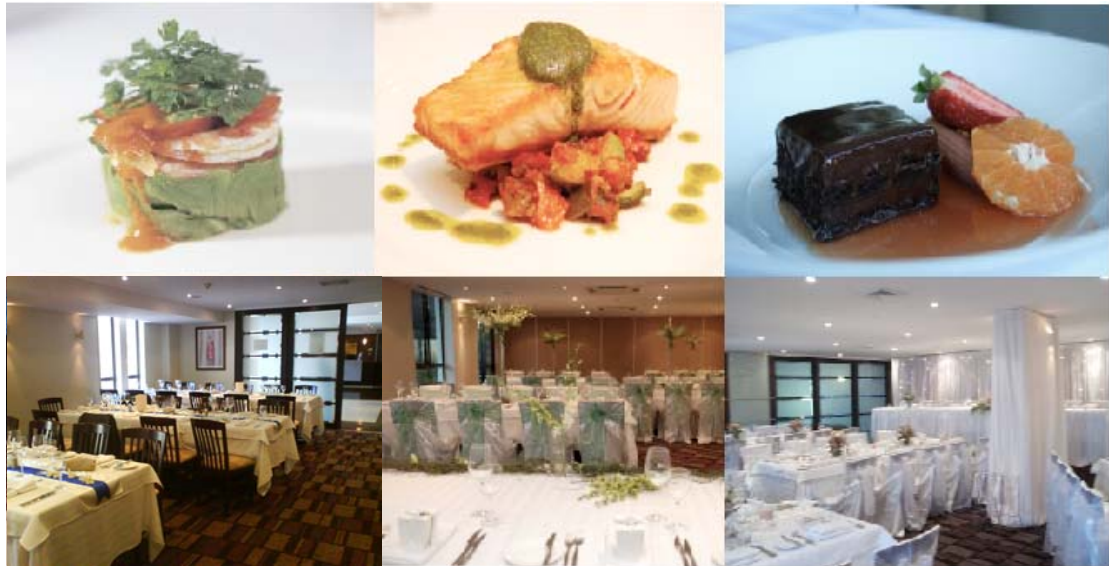




A T L A N T I S

*We offer a comprehensive choice of
Catering and set up to accommodate any
style of function elaborate or simple*

*Weddings, Engagements,
Christenings, Birthdays*



Atlantis Seafood Restaurant
58-62 Delhi Road North Ryde NSW 2113
Ph: (02) 8899 8980 Fax: (02) 8899 8981
Email: bookings@atlantisseafood.com.au
www.atlantisseafood.com.au

For functions and conferences please contact Gina Kolivas direct on
Phone (02) 9617 0759, mobile 0432 367 764 or email gina@atlantisseafood.com.au



About us

*Conveniently Located in the heart of Sydney's North West
Atlantis Seafood Restaurant is adjacent to Lane Cove Parkland only 20 minutes
from the city centre.*

*Atlantis dining room can accommodate up to 250 guests inside and up to 80
guests alfresco dining on the terrace overlooking the Bushland and private
dining rooms for 10 to 100 people*

*Atlantis has a wide range of menu options to suit any
occasion, taste and budget*

*George the restaurant owner commenced his restaurant career 20 years ago
with the establishment of Aphrodites and later opened Adones. Currently owned
and operated restaurants include the Lugarno Seafood Restaurant Kouzina
Greco at Parramatta, Mazzaro in Sydney and Fournò in North Ryde. With his
reputation for serving the freshest seafood available, George is renowned
throughout Sydney and Atlantis is the culmination of his rich and extensive
background.*

*The menu at Atlantis features the freshest seafood from De Costi's most choice
selection, Grain Fed beef and free range chicken influenced with modern
Australian and Mediterranean spices to create exciting cuisine.
Our executive chef is dedicated to perfection on every plate.*

*Weddings, engagements, christenings, birthdays, cocktail parties on the terrace
or in the Atlantis dining room or in a private room, are catered for. The team at
Atlantis will ensure that they cater to your every request for any type of event
that you select to host at Atlantis.*

Atlantis Opens from 6:30am -Seven Days a Week



ATLANTIS

Wedding Menus/Prices /Inclusions

Book your wedding at Atlantis with any of the following packages and receive one nights free accommodation on the night of your wedding staying at Quest serviced apartments inclusive of buffet breakfast for two

Package Inclusions*:

- No Room Hire
- No Surcharge on Sundays or Public Holidays
- Free Parking
- Wait Staff
- Welcome Directory Signage
- Personalised Menus
- Bridal Party – Not restricted to alternate basis meals
- Personal Events Coordinator
(*Conditions may apply)

Optional Extra's we can assist with

- Bridal Cars & Transport
- Accommodation for Interstate Guests
- Florist / Centerpieces
- DJ / Entertainment
- Photographers
- Wedding Cake
- Chair Covers
- Wedding Planner

Atlantis Wedding Package #1 \$90.00 per person

Three course meal including house baked bread, tea & coffee

Beverages -Five hours duration of the standard beverage package(see enclosed)

Atlantis Wedding Package #2 \$110.00 per person

2 Canapés per person of your choice from our canapé menu on arrival

Three course meal including house baked bread, tea & coffee

Beverages -Five hours duration of the premium beverage package (see enclosed)

Optional Extra's

- | | |
|---------------------------|------------|
| • Garlic or Herb bread | \$3.00 p/p |
| • Salads | \$6.00 p/p |
| • Antipasto Platters | \$7.00 p/p |
| • Cheese & Fruit Platters | \$7.00 p/p |



Entrée Choices

(Choose any two of the following to be served alternate basis)

Salt & Peppered Squid

Served w/wild rocket and orange reduction

Fresh Prawn Salad

w/ avocado, mint coriander, green paw-paw, Spanish onion
and champagne vinaigrette

Soft Shell Crab

Served w/ wild rocket and balsamic reduction

Char-Grilled Portobello Mushroom

Topped w/ ricotta cheese, semi-dried tomatoes & asparagus
Served w/ wild rocket & balsamic glaze

Grilled Haloumi Cheese

w/ baby endives, asparagus, vine ripened tomatoes, kalamata olives
and balsamic olive oil

Home Made Duck Liver Paté

served w/ onion relish and toasted bread

Atlantis Mixed Seafood Entrée

w/ sashimi, salmon tartare and oysters

Haloumi Tart

w/ ricotta cheese, saffron, caramelised onion, red capsicum relish and rocket salad

Tempura Prawns

Filled w/ ricotta cheese and spinach and served w/ sweet chilli tartar

Caesar salad

Cos lettuce, grilled chicken, croutons, parmesan, bacon,
Caesar dressing (anchovies optional)

Atlantis Salad

Greek salad w/ avocado and prawn

Smoked Salmon

Served traditional w/ capers, onions and toast

Homemade Goats Cheese Ravioli

w/ muscatels, roasted pine nuts & butter

Homemade Wagyu Beef Tortellini

Oven baked, served w/ roasted tomato sauce & parmesan cheese



A T L A N T I S

Main Choices

(Choose any two of the following to be served alternate basis)

Pan-Grilled Blue Eye Cod Fillet

Served w/ new potatoes, avocado and spinach and lemon olive oil

Poached Ocean Trout Roulade

Filled w/ scallop mousse and spinach

Served w/ green broad bean stew and shaved fennel salad

Herb Crusted Atlantic Salmon Fillet

w/ honey roasted parsnips & smoked tomato butter

Battered Fish Fillets

Served w/ salad greens, chips, sweet chilli and tartare sauce

Oven Baked Lamb Shank Roulade

Off the bone, rolled in pancetta & puff pastry, served w/ mash and veal jus

Tandoori Chicken Breast

Served w/ garam masala rice, fried pita bread and cucumber yoghurt

Eye Fillet

Topped w/ a prawn, béarnaise sauce and served
w/ honey carrots and hand cut potato chips

Kleftiko

Slow oven cooked lamb
w/ lemon juice olive oil, potatoes

Vegetable Stack

Char-grilled capsicum, eggplant, pumpkin & zucchini,
topped w/ béchamel sauce, served w/ a rich tomato basil sauce

Risotto

w/ mushrooms, peas, snow peas, shallots, kalamata avocado
and shaved parmesan

Chicken Breast

Filled w/ ricotta & spinach, oven baked and served
w/ pumpkin mash and green beans

Veal Scallopini

Escalopes of veal w/ mushrooms and white wine sauce

Grilled John Dory Fillet

w/ sweet corn, mint, roasted cherry tomato & Padano risotto



Dessert Choices

(Choose any two of the following to be served alternate basis)

Chocolate Gateau
served w/ rhubarb, orange and strawberry compote

Honeycomb & Marshmallow Ice Cream Sandwich
served w/ wild berry coulis

Vanilla Bean Crème Brulee
served w/ raspberry sorbet

Poached Pear in Cherry Brandy
served on a biscotti and honey mascarpone

Fruit Custard Tart
served w/ vanilla bean ice-cream

Dark Chocolate Mouse
served in a chocolate case

Profiteroles
Filled with custard or cream and served
w/ chocolate sauce

Fresh Mango
(when available)
Served w/ coconut ice cream

Fresh Mix Berries
(when available)
Served with banana ice cream

Mixed Sorbet
Three flavors

Fresh Strawberries
Topped with passion fruit and cream

Australia Cheeses
w/ muscatel, quince paste & lavosh



BEVERAGE PACKAGES

Standard Beverage Packages include:

- Kissing Bridge Sparkling Cuvee
- Kissing Bridge Semillon Sauvignon Blanc or Kissing Bridge Chardonnay
- Kissing Bridge Cabernet Merlot or Mount Eyre Rose
- Standard Beer
- Orange Juice
- Soft Drink
- Mineral Water

Premium Beverage Packages include:

- Neptune Sparkling Semillon
- Mount Eyre Chardonnay or Eagle Vale Semillon Sauvignon Blanc
- Cooks Lot Shiraz or Cooks Lot Cabernet Sauvignon
- Standard & Premium Beer
- Orange Juice
- Soft Drink
- Mineral Water

Children's Menu

Up to 12 years old

\$30.00 per child

Children's Meal Deal

*Includes your choice of a main meal, soft drink or juice
and two scoops of ice-cream for dessert*

Choose one-two of the following

Chicken Schnitzel served w/ chips or vegies

Crumbed Fish Fingers served w/ chips or vegies

Ham, Cheese and Pineapple Melt served w/ chips or vegies

Pasta served w/ cream, mushrooms and cheese

Atlantis Beef Burger served w/ chips or vegies

Calamari served w/ chips or vegies

Prices in the pack are inclusive of gst

Prices and menus contained in this pack may be subject to change without notice

