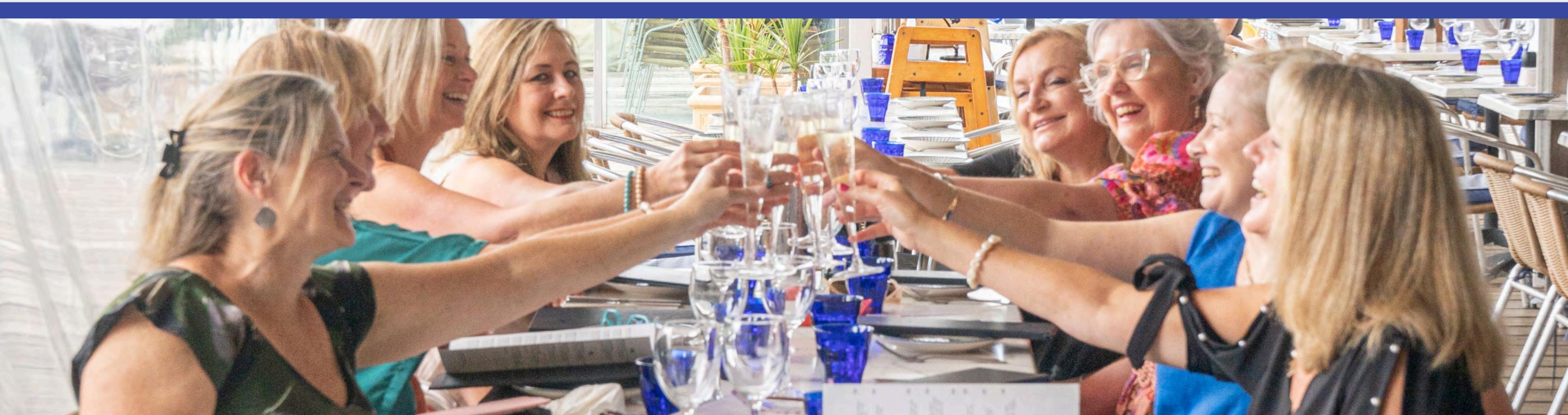




# FUNCTIONS & EVENTS





# Your Celebration

## FIND ITS PLACE HERE

By the water at Spit Bridge Marina, Azul offers more than a view. It's a setting where every detail is considered and every gathering feels special. From birthdays and anniversaries to private events and business lunches, we create moments that linger.

Our menus shift with the seasons, inspired by the bold flavours of Morocco and the sun-drenched tastes of the Mediterranean. Signature cocktails. Curated wines. Shared plates designed to bring people together.

Whether you're hosting an intimate dinner or taking over the entire venue, our team is here to make it seamless. Thoughtful. Beautiful. Effortless.

**CORPORATE**

**SOCIAL**

**PRIVATE DINING**

*Welcome Home!*



# An Oasis by the Water

## Spit Bridge Marina, Mosman

With a breathtaking waterfront backdrop, Azul offers a setting that elevates every celebration.

Whether it's a long lunch with loved ones, a candlelit dinner, or a private event by the marina, every moment feels more special against the calm beauty of Spit Bridge.

Inside, modern elegance meets Moroccan soul — a space designed for connection, conversation, and unforgettable gatherings.



PRIVATE DINING

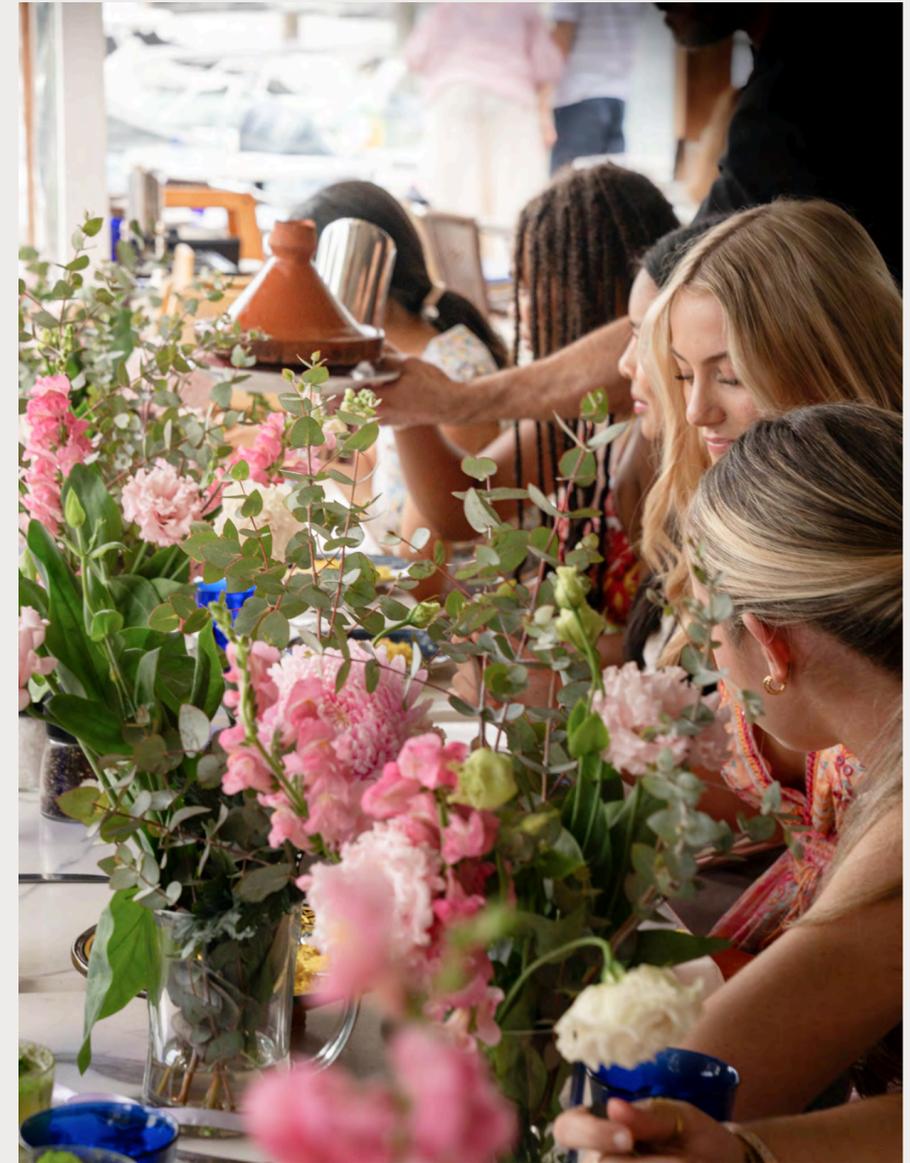


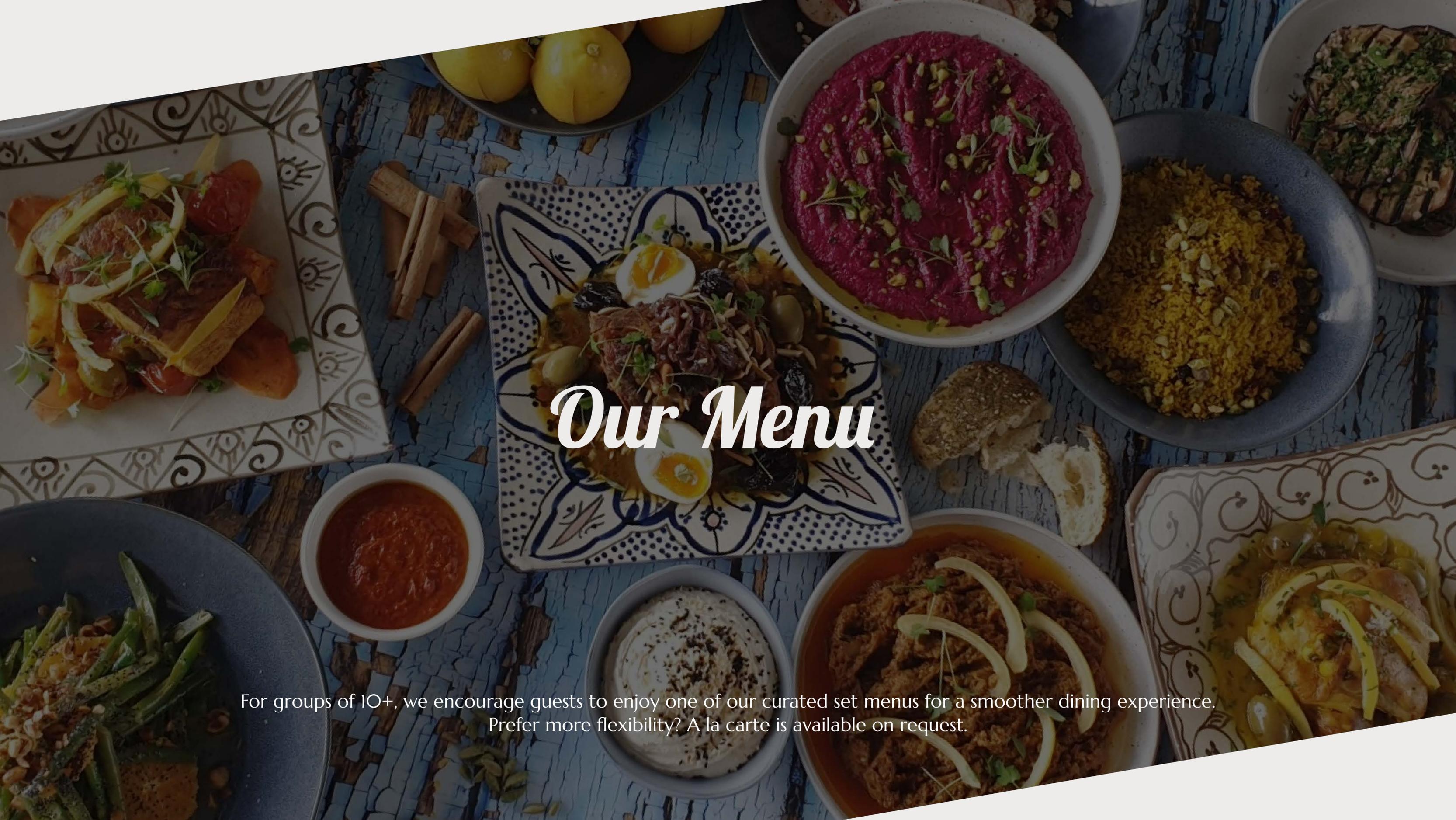


# SOCIAL GATHERING



# CORPORATE EVENTS





# *Our Menu*

For groups of 10+, we encourage guests to enjoy one of our curated set menus for a smoother dining experience.  
Prefer more flexibility? A la carte is available on request.

# Canapé Menu 1



## 10 items for \$80

Moroccan Dips on crispy home-made tartlet

Polipo Galician Style on Turkish bread

Grilled Scallops with Corn Salsa and Mild Chilli Prawn Oil

Spanish Tortilla with Mascarpone and Gorgonzola

Caprese with Buffalo Mozzarella and Vine-Ripened Tomato

Paella Arancini with Chipotle Mayo

Grilled Eggplant Rolls with Mixed Vegetables, Fresh Herbs, and Ricotta Cheese

Grilled Moroccan Lamb Backstrap Rolls with Minted Yogurt and Saffron Chimichurri

Meatballs are flavourful, spiced with warm Moroccan seasonings, and simmered in a delicious tomato-based sauce.

## To finish the celebration

Traditional Moroccan Delight Biscuits

## Buffet Menu

Additional \$29 per person

## Main Dishes

Moroccan Meatballs Tajine

Moroccan Chicken Tajine

## Sides:

Moroccan Carrot Salad

Moroccan Beetroot Salad

Moroccan Couscous

Saffron Rice



# Canapé Menu 2

13 items for \$105

Moroccan Dips on Toasted Baguette

Natural Sydney Rock Oysters Shucked on Premises with House-Made Sauce

Polipo (Octopus) Galician Style on Turkish Bread

Smoked Salmon Roll with Cream Cheese, Avocado, Cucumber, and Sesame Seeds

Grilled Scallops with Corn Salsa and Mild Chilli Prawn Oil

Grilled Tuna with Sesame Seeds and Wasabi Sauce

Grilled Moroccan Lamb Backstrap Rolls with Minted Yoghurt and Saffron Chimichurri

Crumbed Deep-Fried Prawns

Meatballs are flavourful, spiced with warm Moroccan seasonings, and simmered in a delicious tomato-based sauce

Spanish Tortilla with Mascarpone and Gorgonzola

Lamb Tajines in Crunchy Puff Pastry Handmade Tartlets with Moroccan Spices

Chicken Tajines in Crunchy Puff Pastry Handmade Tartlets with Moroccan Spices

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## To finish the celebration

Traditional Moroccan Delight Biscuits

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## Buffet Menu

Additional \$29 per person

---

## Main Dishes

Moroccan Meatballs Tajine

Moroccan Chicken Tajine

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## Sides:

Moroccan Carrot Salad

Moroccan Beetroot Salad

Moroccan Couscous

Saffron Rice

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# Canapé Menu 3

14 items for \$120

Moroccan Dips on Toasted Baguette

Natural Sydney Rock Oysters with House-Made Sauce

Crumbed Deep-Fried Prawns

Mini Pastilla Chicken Roll in Orange Saffron Sauce with Cinnamon, Orange Blossom Water, and Sesame Seeds

Mini Rosti with Smoked Salmon, Creme Fraiche, and Dill

Grilled Scallops with Corn Salsa and Mild Chilli Prawn Oil

Spiced Meatballs in a Tomato-Based Sauce with Moroccan Seasonings

Blue Swimmer Crab Meat with Leek, Lemon Zest, and Creme Fraiche

Lobster with Apple and Crème Fraiche in Baguette (extra price)

Grilled Tuna with Sesame Seeds and Wasabi Sauce

Grilled Moroccan Lamb Backstrap Rolls with Minted Yoghurt and Saffron Chimichurri

Lamb Tajines in Puff Pastry Tartlets with Moroccan Spices

Chicken Tajines in Puff Pastry Tartlets with Moroccan Preserved Lemon

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## To finish the celebration

Traditional Moroccan Delight Biscuits

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## Buffet Menu

Additional \$29 per person

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## Main Dishes

Moroccan Meatballs Tajine

Moroccan Chicken Tajine

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## Sides:

Moroccan Carrot Salad

Moroccan Beetroot Salad

Moroccan Couscous

Saffron Rice

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# Set Menu N1

## Appetizer

### Pulpo

Octopus served with paprika, garlic oil, and crostini

### Dips

House-made dips are served in a house-made tart

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## Dessert

### Tiramisu Homemade

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## Entrée

### Garlic prawn

Green prawn cooked with mixed herbs, fresh garlic, smoked paprika, and wine butter sauce

### Mushroom

Pan-toasted champignon mushroom served with garlic, mixed herbs, and white wine butter sauce

### Lamb backstrap

Lamb backstrap marinated in warm Moroccan spices, served with minted yoghurt and rocket

### Halloumi

Grilled halloumi served with wild rocket, semi-dried tomato, mixed berries, honey mustard sauce, and roasted pine nuts

### Bastilla Roll

Crispy rolled filo pastry filled with chicken infused with orange blossom, almonds, cinnamon, and fresh herbs, served with an orange saffron sauce

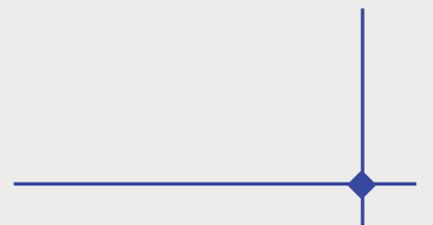
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## Mains:

Tajines (Choose from two Tajines)  
Meat Balls Tajine, Lamb Tajine, Barber  
vegetarian Tajine, Aromatic Fish Tajine

Served with Couscous and Rice

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# Set Menu N2

## Appetizer

### Moroccan Maze Plate

Marinated olives, beetroot salad, carrot salad, grilled capsicum, grilled eggplant, grilled zucchini and warm crostini.

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## Dessert

### Tiramisu ball

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## Entrée

### Lamb Brochette

Lamb backstrap marinated in warm Moroccan spices, served with minted yoghurt & rocket

### Prawns

Butterflied prawns with compound butter, a touch of Ras El Hanout, and rocket salad & radicchio

### Artichokes

Pan-seared artichokes with garlic, rosemary, cherry tomatoes and creamy wine butter sauce

### Halloumi

Grilled halloumi served with wild rocket, semi-dried tomato, aromatic mixed berries, honey mustard sauce and roasted pine nuts

---

## Mains:

choose two ~alternative drop~

### Lamb Cutlet

Lamb rack served with hummus and pomegranate molasses

### Corn-Fed Chicken

Chicken supreme served with crushed potatoes, baby spinach and lemon mint dressing

### Grilled Fish

Fresh salmon served with a mixed vegetable gratin and a mild tomato-anchovy sauce

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A close-up photograph of a bartender's hands pouring a dark red liquid from a bottle into a glass. The bartender is using a metal strainer to filter the liquid. The background is a blurred bar setting. The text "Our Drinks" is overlaid in the center in a white, cursive font.

*Our Drinks*

# Function Beverages



## Drink Package 1

2 hours	\$45 p/h
3 hours	\$60 p/h
4 hours	\$75 p/h

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Ca Ragni Sparkling Italian Rose  
Peroni  
Asahi  
Ca Ragni White (Pagadebit grape)  
Italian  
Pikorua Sauvignon Blanc NZ  
Ca Ragni Red Sangiovese  
Chapel Hill Shiraz South Australia

## Drink Package 2

2 hours	\$60 p/h
3 hours	\$75 p/h
4 hours	\$90 p/h

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Veuve Tailhan French Sparkling  
Peroni/Asahi  
Mirabeau Classic Rose, Provence  
France  
Gianni Masciarelli, Trebbiano Italy  
Peterson Chardonnay, Hunter Valley  
NSW  
Taltarni Shiraz, Pyrenees VIC

# CONTACT US

For all function enquiries, please [our website](#) and submit your request.

 Fergusons Marina, 83 Parriwi Rd, Mosman NSW 2088

 (02) 9960 1007

[BOOK NOW](#)

