
FUNCTION & EVENTS.

2026

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WELCOME



Adelaide's Premium Seaside Steakhouse.

Discover the welcoming service and premium quality product that have made Seafire a standout. From our Dry Age Cabinets to our carefully curated relationships with local suppliers, a unique dining experience awaits you.

- ***Event Deposit & Booking Confirmation Link***
For group bookings a \$10 per person deposit x estimated guest numbers may be required. The total deposit paid will be deducted from your final account on the day of your event.

In addition to a deposit, our reservation system will send a booking confirmation link. This link does request card details to be kept on file. Please note **no charges* will be issued to the card at this time or in future without your knowledge

- ***Areas Available***

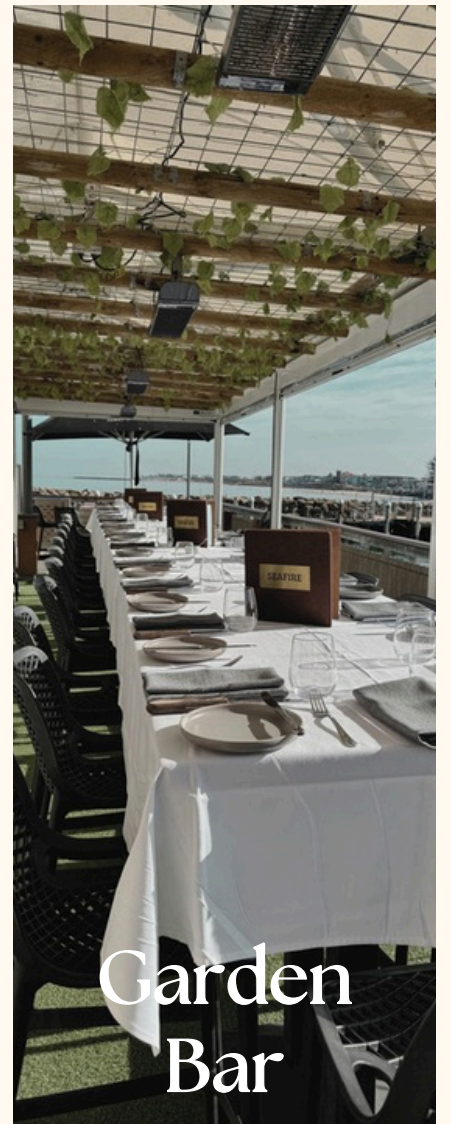
Seafire offers private mezzanine dining, outdoor garden bar dining and main restaurant long table dining areas. Minimum spends may apply.

- ***Car Parking***

Paid car parking facilities are available below the restaurant via SECURE PARK. Seafire has no affiliation with this carpark and cannot validate parking. Free and paid parking options are available in the surrounding side streets.

Whether it is a space for that special day, an afternoon of cocktails, grazing and sunshine or an evening indulgence over three courses with your friends, you'll find it here at Seafire on the Marina.

OUR SPACES



FULL VENUE

With multiple versatile spaces, including our light-filled Atrium, private Mezzanine level and outdoor garden bar breakout space, Seafire offers flexibility for seated dining, cocktail-style celebrations, conferences, and milestone events of all sizes.

Floor-to-ceiling sliding doors frame the waterfront surrounds, while thoughtful details, attentive service, and premium food and beverage offerings ensure every experience feels seamless and memorable.

The perfect blend of atmosphere, comfort, and contemporary dining in Glenelg.

Capacity - 250 pax cocktail | 180 pax seated
Minimum Spend - POA



MEZZANINE

Seafire's Mezzanine offers an elevated and versatile setting ideal for private functions and larger-scale celebrations.

Positioned upstairs, this space provides a sense of exclusivity while remaining connected to the energy of the restaurant below.

Featuring its own private bar and dedicated restroom facilities on the same level, the Mezzanine is well suited to a range of events from cocktail to seated corporate experiences.

A hidden gem in Glenelg for wedding receptions, intimate ceremonies, or post-ceremony dining, the Mezzanine allows couples to celebrate with their guests in a space that feels both exclusive and effortlessly refined.



Capacity - 100 pax cocktail | 80 pax seated

PEAK SEASON (November - January)

Minimum Spend	DAY	NIGHT (After 5pm)
Mon - Thurs	\$1,500	\$2,500
Fri - Sun	\$2,500	\$4,000

OFF PEAK SEASON (February - October)

Minimum Spend	DAY	NIGHT (After 5pm)
Mon - Thurs	\$1,500	\$2,000
Fri - Sun	\$2,500	\$3,000

**Seafire does not require hire fees.*

Available AV Equipment - no extra charge

- Data Projector & Pull Down Screen
- HDMI Connectivity & Cord
- USB Connectivity
- Wireless Presentation Clicker
- Wifi Access
- Cordless Microphone
- Lectern

**Please note that AV capabilities may be limited for groups of 60 and above.*

Seafire utilises a JBL Party Box and an in room sound system, allowing hosts to choose a curated playlist, or enjoy Seafire's in house playlist.

**Mezzanine space is accessible by stairs. A chair lift is available to assist with guest accessibility.*

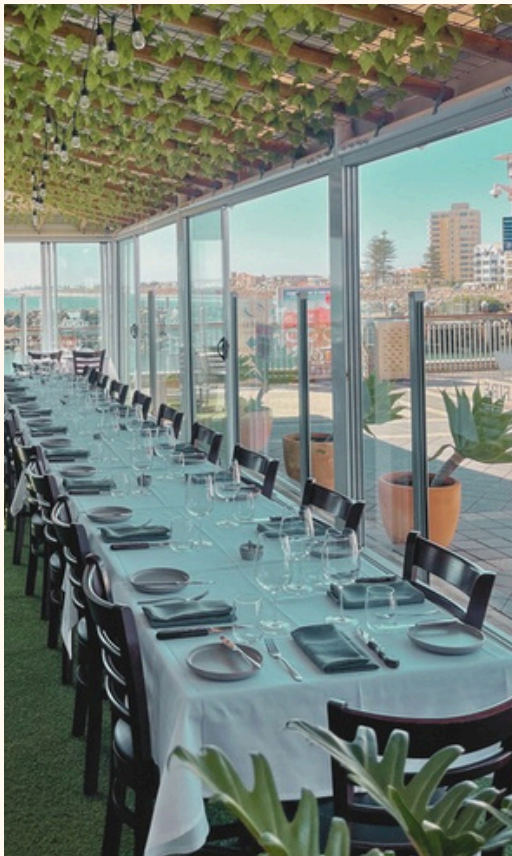
GARDEN BAR



Relax with a leisurely lunch, enjoy charcuterie boards, or sip on cocktails while basking in the Glenelg sun. The Garden Bar offers a laid-back experience, complete with stunning Marina Pier views and plenty of sunshine.

Garden Bar Area 1 - 50 pax cocktail | 30 pax seated
Garden Bar Area 2 - 30 pax cocktail | 20 pax seated
**Option available to combine both garden bar areas for cocktail events only.*

Minimum Spend	DAY	NIGHT (After 5pm)
Mon - Thurs	\$800	\$2,000
Fri - Sun	\$1,500	\$2,500



SEAFIRE ATRIUM

The Atrium is a light-filled extension of our main dining room, offering a seamless connection between indoor elegance and the coastal surrounds.

Enclosed on one side by floor-to-ceiling glass sliding doors, this space is bathed in natural light by day and transforms into an ambient setting by evening.

With its relaxed yet polished atmosphere, the Atrium is ideal for long-table celebrations, corporate gatherings, and special occasions that call for a sense of openness.

Atrium Area - 20 Seated
No Minimum Spend Required - Extension of Main Restaurant
**Stand up cocktail style events not available in atrium area*

SNACKS

Add to your event experience with a selection of chef-crafted snacks, perfect for welcoming guests or enjoying alongside arrival drinks. No minimum order requirement. Prices are per piece.

KOHLRABI POP (GF) (DF) (V) chermoula emulsion shallots black garlic	\$7
BAKED SHARK BAY SCALLOPS (GFO) (A) xo butter prosciutto	\$12
SHARK BAY CRAYFISH MOUSSE (A) charcoal cone chives	\$14
LAMB TACO cold smoken yoghurt carrot kinpira mole seco river mint	\$15
BEEF TARTAR TARLET mb4+ eye fillet egg yolk puree grana padano	\$13
PRESSED SHORT RIB (GFO) (DFO) mb4+ grass fed tomato croute fermented cabbage white bbq sauce dill	\$21

PLATTERS

Each Platter serves **20 guests**.

Platter recommendations: Light Offering 3-5 Pieces Per Guest | Substantial Offering 7+ Pieces Per Guest
The Seafire events team are happy to assist with recommendations and estimated platter requirements.

Share Boards

Typically selected for guests to enjoy on arrival

SEAFIRE CHARCUTERIE BOARD (GFO)	\$100
VEGAN GRAZING BOARD (VG)	\$75
DIP BOARD (V) 2 dips crudities pita	\$75

Skewers

BEEF (GF) (DF)	\$130
CHICKEN (DF) satay sauce	\$100
LAMB KOFTA (GFO) (DFO) pickled chilli mayo pita	\$110

Savoury

HOUSE MADE SAUSAGE ROLLS (DF) tomato relish	\$95
KARAAGE CHICKEN sriracha mayonnaise	\$100
SPINACH & FETA TARTS (V) (GF)	\$80
VEGETABLE SPRING ROLLS (V) korean bbq sauce	\$65
VEGETABLE SAMOSAS (V) sweet chilli sauce	\$70

Sliders

Limit of 2 sliders selections, all

BEEF cheese pickles tomato sauce	\$140
BBQ PULLED PORK slaw	\$100
FALAFEL (V) lettuce tomato muhammara	\$125

Seafood

TOGARASHI SQUID (I) pickled chilli aioli	\$75
CRISPY CHILLI PRAWNS (I) lemon mayo	\$70
NATURAL OYSTERS fresh lemon	\$6 each

Dessert

ASSORTED PETIT FOURS	\$100
CHEESE BOARD (V) (GFO)	\$100

Dietary Note:

Platters are limited in alterations that can be made for dietary needs.

Please see functions team for options.

(V) Vegetarian	(VG) Vegan	(GF) Gluten Free	(GFO) Gluten Free Option
(DF) Dairy Free	(DFO) Dairy Free Option	(A) Australian Seafood	(I) International Seafood

MENU PACKAGES

Our menus at Seafire on the Marina celebrate premium steakhouse dining with a relaxed seaside elegance. Choose from a range of set menu options or leave the details to us and enjoy our Chef's Feed Me experience, designed to be shared. Every menu is created with balance, generosity, and occasion in mind.

**All menu items and prices are subject to seasonal availability and changes. Dietaries required 14 days prior.*

SET MENU 1 - \$110PP

FEED ME MENU

*Menu Note: Below is an example menu only.
Feed Me Menu is a five course rolling menu
curated daily by the Seafire Team.*

Course 1

Shark Bay Scallops (GF) (A)
xo butter | cured meat salpicon

Course 2

Beef Skewers (DF)
capsicum dip | pickled onions | pita (GFO) (DFO)

Course 3

Char Grilled Barrero Chicken
spinach | mash | crispy shallots | jus

Course 4

Black Angus Porterhouse Steak
jus | wagyu fat potatoes | mixed leaf salad

Course 5

Coconut & Thai Basil Panna Cotta (GF) (DF)

SET MENU 2 - \$120PP

ENTREE

(shared, choose 3)

Salumi Board (GFO) (DFO)
cured meats | pickles | grilled bread

Smoked Pumpkin Crispy Dumplings (V) (DF)
bulgogi sauce | burnt onion jam | pepita

Smoked Pork Belly (DF)
cucumber & apple kimchi | korean bbq sauce

Beef & Olive Empanada
tomato chutney | Sauerkraut

Shark Bay Scallops (GF) (A)
xo butter | cured meat salpicon

MAIN

(choice)

300 gm Porterhouse (GF) (DF)
red wine jus

Half Marinated Boneless Chicken (GF) (DF)
jus

Barramundi (GF) (DFO) (A)
cauliflower puree

Roasted Cauliflower (V) (GF) (DF)
miso mayo | pickled cauliflower florets

All mains served with wagyu fat potatoes &
mixed leaf salad to centre of table

DESSERT

(choice)

Seafire Honey Cake

Blood Peach Burnt Basque Cheesecake (GF)

MENU PACKAGES

SET MENU 3 - \$130PP

ENTREE

(choice)

Smoked Pumpkin Crispy Dumplings (V) (DF)
bulgogi sauce | burnt onion jam | pepita

Kingfish (GF) (DF) (A)
orange | miso & ginger vinaigrette | chilli

Beef Skewers (GFO) (DFO)
capsicum dip | pickled onions | pita

DESSERT

(choice)

Seafire Honey Cake

Coconut & Thai Basil Panna Cotta (GF) (DF)

Blood Peach Burnt Basque Cheesecake (GF)

MAIN

(choice)

250 gm Eye Fillet (GF) (DF)
red wine jus

Half Marinated Boneless Chicken (GF) (DF)
jus

Barramundi (GF) (DFO) (A)
cauliflower puree

Roasted Cauliflower (V) (GF) (DF)
miso mayo | pickled cauliflower florets

All mains served with wagyu fat potatoes & mixed leaf salad to centre of table

DIETARIES & ALLERGENS

While we take the utmost care with the preparations of our dishes, some may contain allergens. Please liaise with the Seafire team should you require assistance.

Dietary requirements are required 14 days prior to event date. Additional dietaries notified after this, may not be accommodated.

DIETARY LEGEND

(V) Vegetarian

(GF) Gluten Free

(GFO) Gluten Free Option

(DF) Dairy Free

(DFO) Dairy Free Option

All seafood is sourced from Australia (A)

BEVERAGE PACKAGES

Our drinks offerings are designed to suit every style of function, from relaxed gatherings to elevated celebrations. Guests can enjoy a set beverage package, cash bar facilities, or a host curated tab arranged to your specifications. With premium pours and seamless service, Seafire makes hosting effortless.

Cash Bar

Guests pay as they go at bar.

**Only available in Mezzanine and Garden Bar areas*

Bar TAB

Host selects tab limit and all beverage selections are charged to the tab on consumption. Host can allow full access to beverage menu or create a curated beverage offering.

Corkage

\$20 per bottle (standard 750ml) Limits apply.

**For curated offerings, some beverages selections are subject to availability and minimum orders.*

DRINKS PACKAGE 1

2 Hour	\$45pp
3 Hour	\$59pp
4 Hour	\$74pp

WINE

Anvers Sparkling
Adelaide Hills, South Australia

Babich Black Label Estate Grown Sauvignon Blanc
Marlborough, New Zealand

Dandelion 'Lioness of McLaren Vale' Shiraz
McLaren Vale, South Australia

BEER & CIDER

Seafire Mid Strength (Tap)
Seafire Lager (Tap)
Cascade Premium Light (Bottle)
Barossa Cider Co. Squashed Apple Cider

NON - ALCOHOLIC

Assorted Soft Drink & Juices

DRINKS PACKAGE 2

2 Hour	\$69pp
3 Hour	\$92pp
4 Hour	\$115pp

WINE

Anvers Sparkling
Adelaide Hills, South Australia

Longview 'Whippet' Sauvignon Blanc
Adelaide Hills, South Australia

Torbreck 'Woodcutter's' Shiraz
Barossa Valley, South Australia

BEER & CIDER

Seafire Mid Strength (Tap)
Seafire Lager (Tap)
Sapporo Premium Beer (Tap)
Peroni Nastro Azzuro (Tap)
Cascade Premium Light (Bottle)
Barossa Cider Co. Squashed Apple Cider

NON - ALCOHOLIC

Assorted Soft Drink & Juices

TERMS & CONDITIONS

Confirmation & Deposit

Tentative bookings will be held 14 days from the original reservation. To confirm your event booking the specified booking link must be completed and deposit (*if applicable*) must be paid. Failure to do so within 14 days may end in the cancellation of your event booking.

Cancellations

Cancellations are to be provided in writing. A cancellation within one month of your event will result in a forfeit of the deposit.

Final Numbers

Final numbers are required 7 days from your event date. If numbers are altered after this time, there will be no refund for any cancellations and additional charges may incur.

Menu Selections

Menu selections must be finalised 14 days prior to your event. Dietary requirements are to be provided with 7 business days notice.

Cake Service

Hosts are welcome to provide a celebration cake. A cake service fee does apply. \$5pp for kitchen to individually plate - *capped at 40 guests* or \$50 cake service fee for kitchen to cut and place on platters for guests to serve themselves. Cake knife, plates and cutlery will be provided.

BYO

No other food or beverages are to be brought into the venue without previous arrangement with management.

Security

Functions may attract a non-negotiable security fee if deemed necessary by management, this is to ensure the safety of function guests, other patrons & staff.

Public Holidays

Any function booking on a public holiday attracts a 15% surcharge to all pricing inclusive of food and beverage.

Area Access

Guaranteed access is 1 hour prior to your function booking start time. If early access is required please discuss with events team.

Decorations

Decorations may be organised and delivered to the venue. Seafire does not accept any responsibility for the damage or loss of personal items left prior to or after the function. Nothing is to be nailed, screwed or adhered to any part of the wall. Confetti, party poppers and table scatters are not to be used. A cleaning fee will apply if any of the above is used.

Cleaning & Damages

General cleaning is included in the cost of your function. If excessive room cleaning is required or any damages are incurred an additional cost will be charged at managements discretion.

Compliance

The organiser must conduct their function in an orderly manner in full compliance with liquor licensing laws & Seafire's code of conduct. Management reserves the right to remove objectionable patrons.

Minors

Minors are welcome on premise when accompanied and supervised by a legal guardian. Minors are not to purchase or consume alcohol whilst on premise. Seafire reserves the right to remove any individual that is deemed to be behaving in an objectionable manner.

RSA

Seafire on the Marina practices responsible service of alcohol at all times, intoxicated individuals will not be served alcohol.

Smoking

Smoking is prohibited throughout the venue. There are designated areas outside for smokers.

THANK YOU for your enquiry.

Every memorable occasion begins with exceptional hospitality.

The Seafire events team look forward to crafting a celebration that feels effortless, personal, and unforgettable.



Get in touch :

Call

(08) 8350 9574

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