Design. Art. Motion. Storytelling.

Portfolio

I am Zarin Tasnim,

a designer dedicated to crafting visually captivating experiences.

Through my portfolio, I invite you to immerse yourself in the fusion of artistry, innovation, and storytelling that defines my creative journey.

You can also see my portfolio on my website: **www.zarintasnim.art**



CONTACT

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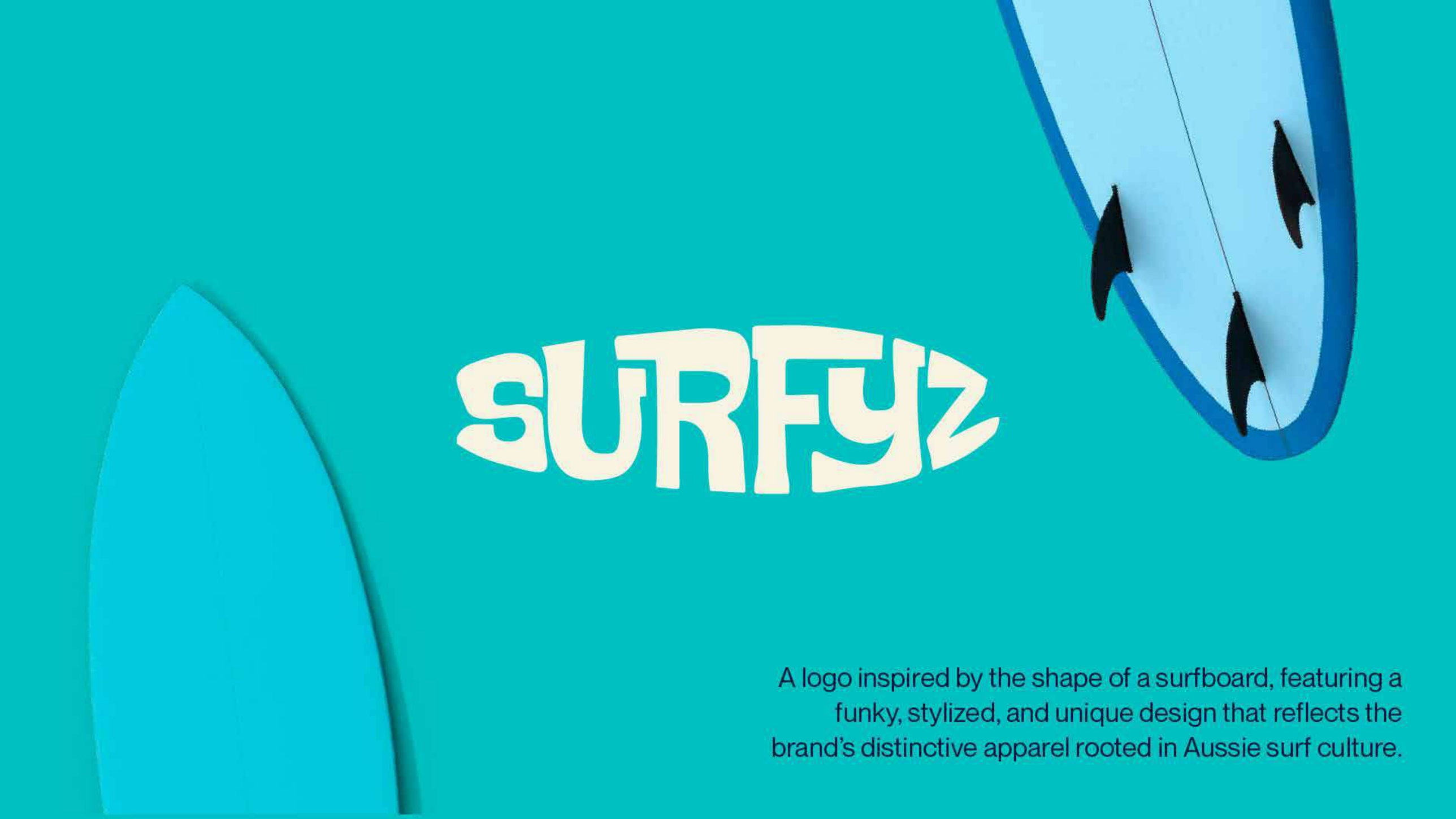

ZARIN TASNIM
SHOWREEL

BRANDING & DESIGN

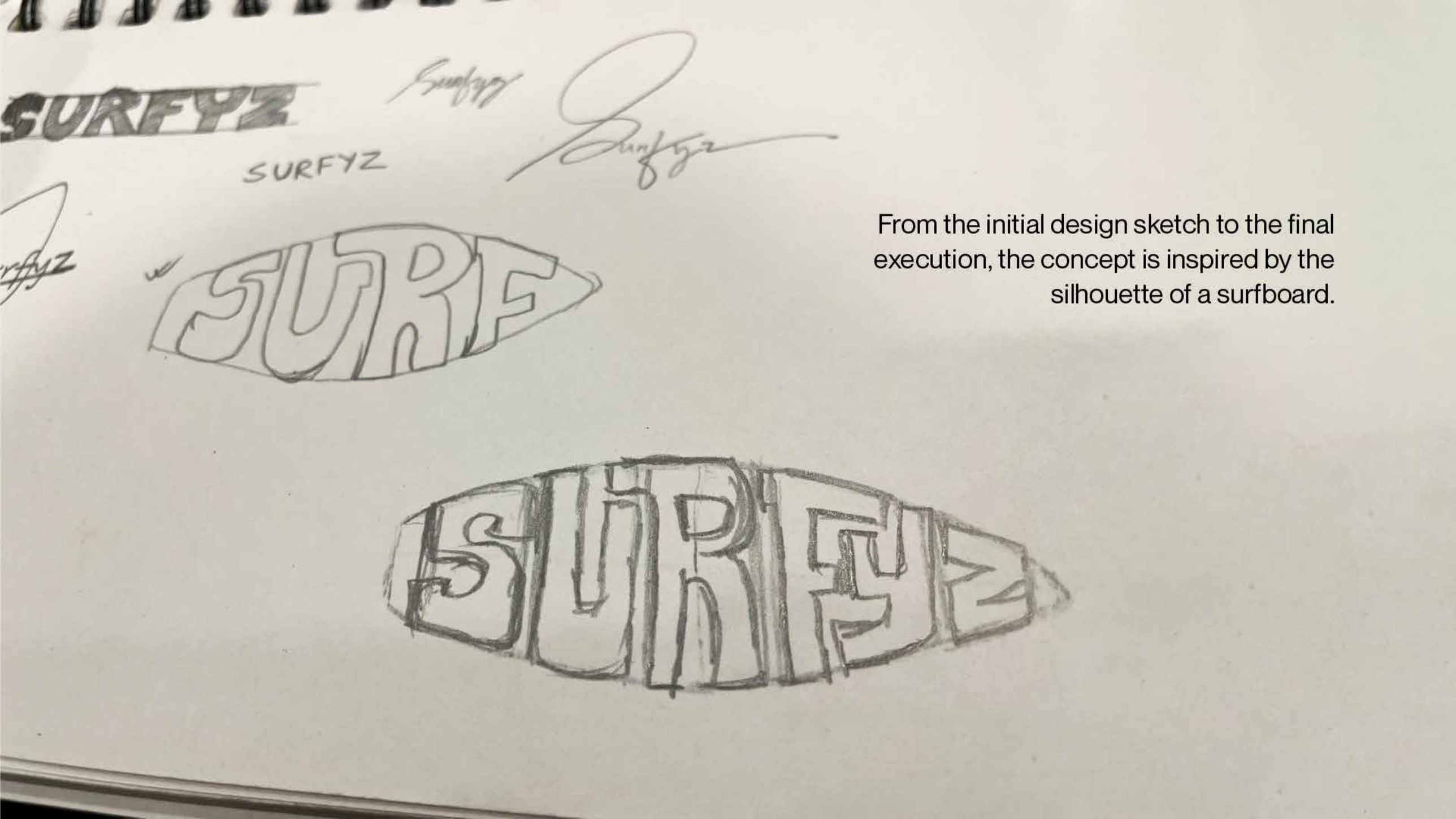
The Design Inception


SURFYZ

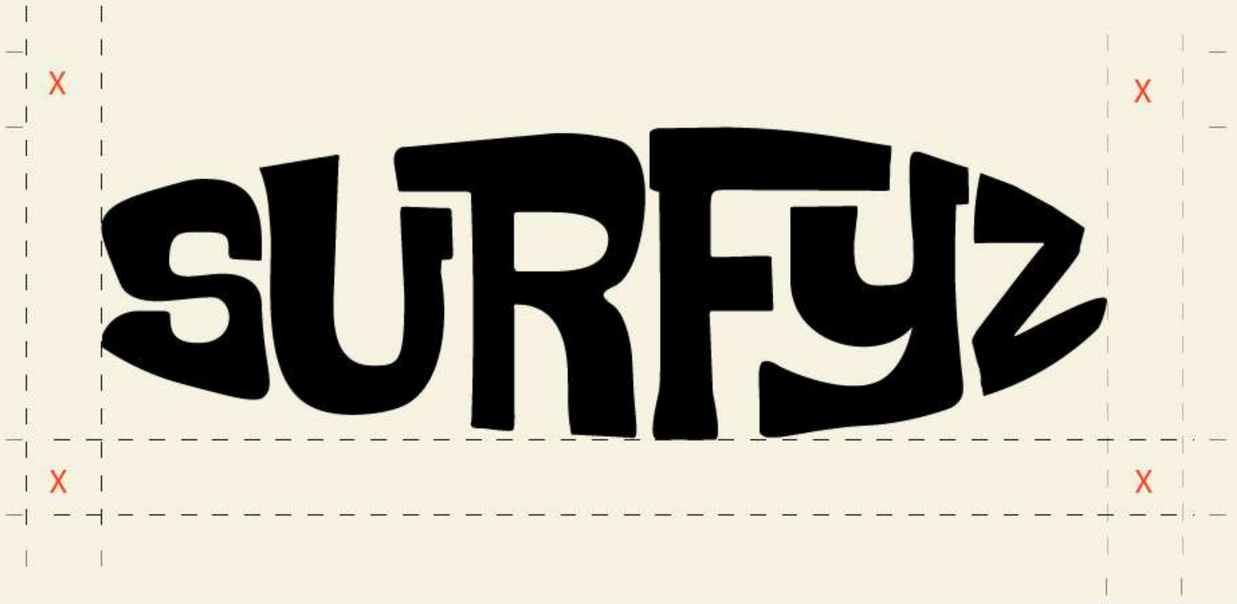

SURFyz
Surfyz is a new apparel brand launched by Wholesale T-Shirts, a B2B wholesale company with over 20 years of expertise in customized t-shirts in Australia. The brand aims to embody the spirit of Aussie surfing culture with designs that exude casual chic and vibrant energy, perfectly complementing the lifestyle of surf enthusiasts.



A logo inspired by the shape of a surfboard, featuring a funky, stylized, and unique design that reflects the brand's distinctive apparel rooted in Aussie surf culture.



From the initial design sketch to the final execution, the concept is inspired by the silhouette of a surfboard.



SURFYZ

Color Scheme



AQUA WASH
4EC2C3



SUMMER SUN
EEE137



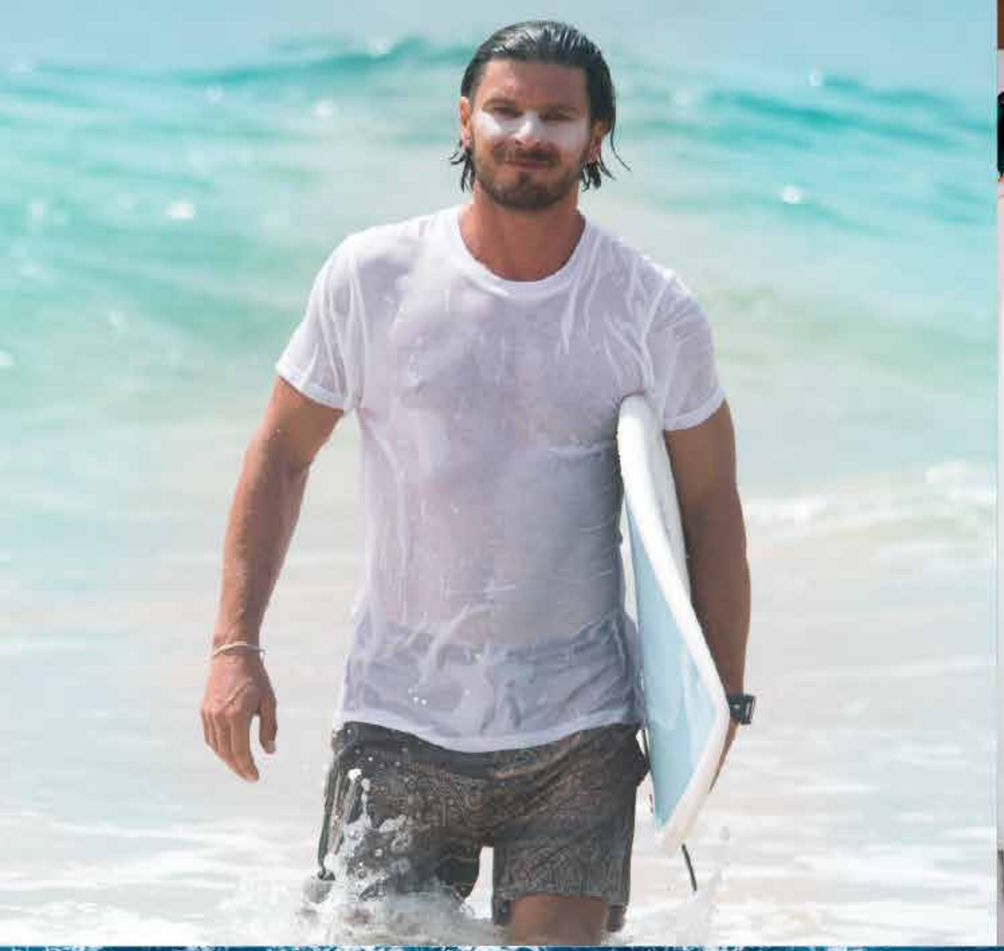
LAPIS BLUE
194C8F



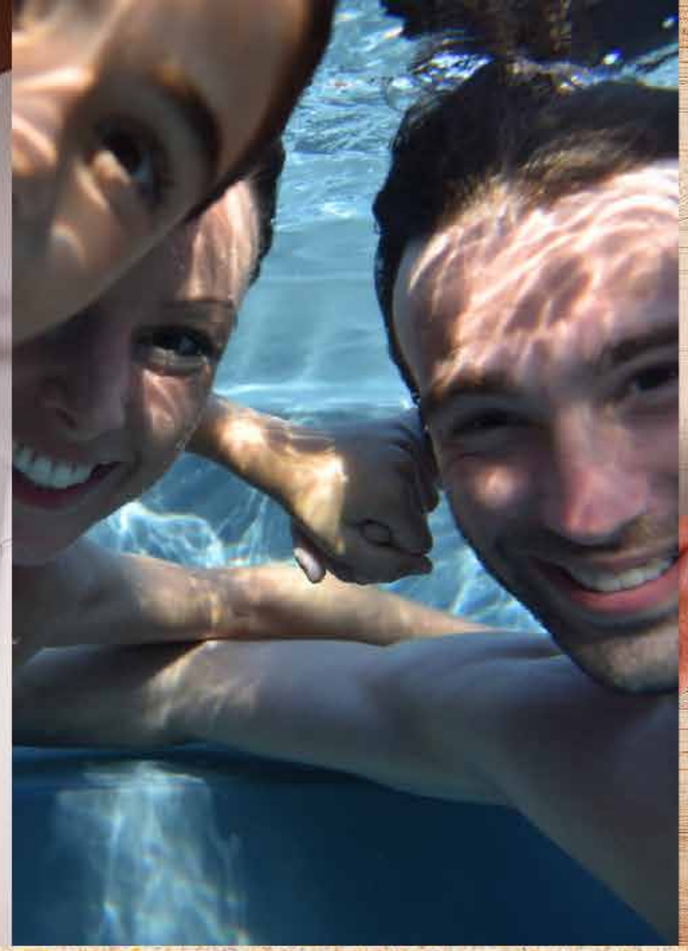
CANNOLI CREAM
F6F3E2



PAGEANT BLUE
1F2B42




SURFYZ




SURFYZ




SURFYZ






SURFYZ


DECKHOUSE

MOODBOARD



True Blue
PANTONE 19-4057 TCX

C: 100
Y: 80
M: 26
K: 11



Dessert Sun
PANTONE 19-3911 TCX

C: 73
Y: 67
M: 61
K: 67



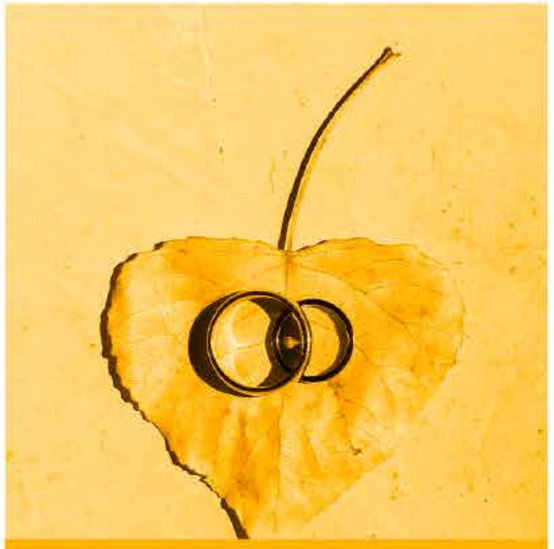
Brilliant White
PANTONE 11-4001 TCX

C: 4
Y: 3
M: 0
K: 0



Black Beauty
PANTONE 19-3911 TCX

C: 73
Y: 67
M: 61
K: 67



Spectra Yellow
PANTONE 11-4001 TCX

C: 4
Y: 3
M: 0
K: 0

TYPEFACE

For Design

Marlide Display

A, B, C, D, E, F, G, H, I, J, K, L, M, N, O, P, Q, R, S, T, U, V, W, X, Y and Z

a, b, c, d, e, f, g, h, i, j, k, l, m, n, o, p, q, r, s, t, u, v, w, x, y, and z

Akagi pro

Regular text (information & content)

A, B, C, D, E, F, G, H, I, J, K, L, M, N, O, P, Q, R, S, T, U, V, W, X, Y and Z

a, b, c, d, e, f, g, h, i, j, k, l, m, n, o, p, q, r, s, t, u, v, w, x, y, and z

Subtexts (Dietery, terms & conditions etc.)

A, B, C, D, E, F, G, H, I, J, K, L, M, N, O, P, Q, R, S, T, U, V, W, X, Y and Z

a, b, c, d, e, f, g, h, i, j, k, l, m, n, o, p, q, r, s, t, u, v, w, x, y, and z



PRINTS

THE PRINTS PREPARED ARE FOR PROMOTIONAL PURPOSES AND FOR MANAGING PURPOSES OF THE DECKSIDE BEAUTIFUL VENUE FOR WEDDING AND ANY FINE DINING EVENTS.



WEDDING BROCHURE


DECKHOUSE
Weddings Inclusions
As a business operated and managed by family, Dedes Waterfront Group represents the culmination of three decades in the hospitality industry.
Dedicated to crafting unique and unforgettable experiences for your wedding celebration, our team of highly skilled and focused professionals are committed to guiding you through each stage of your journey with us. We are devoted to providing industry-leading services, adhering to the best practices, and using the freshest and most sustainable seasonal produce available with a personal family touch.
Our renowned waterfront locations, a characteristic shared across all Dedes Waterfront Group venues, contribute to the unique charm of our establishments. Our primary goal is to surpass guest expectations.
With a stunning picturesque Sydney Harbour back drop, Deckhouse is the ideal location for your special day.



GOLD

5 Hour Event

Service event coordinator to be by your journey with us, finalising all aspects of your event

Food & Beverage

3 Course Alternate Seated Menu
(Entrée, Main & Dessert)

5 Hour Gold Beverage Package
(Wines, Beers, Soft Drink, Assorted Tea & Coffee)

Your wedding cake cut and served as fingers slices on shared platters

Inclusive items

- White table linen for bridal and guest tables
- White linen napkins per person
- Styled bridal table
- Diamond embossed tea lights per table
- Personalised A5 menus per table in clear stand
- Marble cake table, cake knife, and two crystal cut champagne flutes
- Gift table with white linen
- Two easels for your seating plan and welcome sign
- White tiffany chairs

On the day

- Dedicated coordinator on the day for set up and management of external suppliers and venue set
- Placement of your bonbonnieres, place cards and gift table stationery
- Dedicated venue manager to run the proceedings of your event
- Professional waitstaff

AV inclusion

- Two cordless microphones & lectern connected to in house speaker system

Bridal suite

- To refresh half an hour prior to reception start time with beverages and canapes



Platinum

5 Hour Event

Service event coordinator to be by your journey with us, finalising all aspects of your event

Food & Beverage

Selection of 4 Canapes Served on Arrival
(Hot & Cold)

3 Course Alternate Seated Menu
(Entrée, Main & Dessert)

5 Hour Platinum Beverage Package
(Wines, Beers, Soft Drink, Assorted Tea & Coffee)

Your wedding cake cut and served as fingers slices on shared platters

Inclusive items

- White table linen for bridal and guest tables
- White linen napkins per person
- Styled bridal table
- Diamond embossed tea lights per table
- Personalised A5 menus per table in clear stand
- Marble cake table, cake knife, and two crystal cut champagne flutes
- Gift table with white linen
- Two easels for your seating plan and welcome sign
- White Tiffany Chairs
- Parquetry Set dance floor

On the day

- Dedicated coordinator on the day for set up and management of external suppliers and venue set
- Placement of your bonbonnieres, place cards and gift table stationery
- Dedicated venue manager to run the proceedings of your event
- Professional waitstaff

AV inclusion

- Two cordless microphones & lectern connected to in house speaker system

Bridal suite

- To refresh half an hour prior to reception start time with beverages and canapes



Diamond

5 ½ Hour Event

Service event coordinator to be by your journey with us, finalising all aspects of your event

Food & Beverage

Selection of 4 Canapes Served on Arrival
(Hot & Cold)

3 Course Alternate Seated Menu
(Entrée, Main & Dessert)

5 ½ Hour Diamond Beverage Package
(Wines, Beers, Soft Drink, Assorted Tea & Coffee)

Champagne served on arrival on Champagne Tower

Your wedding cake cut and served as fingers slices on shared platters

Inclusive items

- White table linen for bridal and guest tables
- White linen napkins per person
- Styled bridal table
- Diamond embossed tea lights per table
- Personalised A5 menus per table in clear stand
- Marble cake table, cake knife, and two crystal cut champagne flutes
- Gift table with white linen
- Two easels for your seating plan and welcome sign
- White tiffany chairs
- Crystal cut table glassware
- White Set dance floor
- Acrylic table numbers (white or black)

On the day

- Dedicated coordinator on the day for set up and management of external suppliers and venue set
- Placement of your bonbonnieres, place cards and gift table stationery
- Dedicated venue manager to run the proceedings of your event
- Professional waitstaff

AV inclusion

- Two cordless microphones & lectern connected to in house speaker system

Bridal suite

- To refresh half an hour prior to reception start time with beverages and canapes



Dedes Exclusive

5 ½ Hour Event

A customised package for your special day

Service event coordinator to facilitate your journey with us, finalising all aspects of your event

Food & Beverage

Shared service, grazing platters per table

Selection of 4 Canapes Served on Arrival
(Hot & Cold)

5 Course Alternate Service Menu
(Entrée, Main & Dessert)

5 ½ Hour Exclusive Beverage Package
(Wines, Beers, Soft Drink, Assorted Tea & Coffee)

Champagne served on arrival with Champagne Tower

Two bar prior cocktails for duration of your event

Your wedding cake cut and served as fingers slices on shared platters

Inclusive items

- White table linen for bridal and guest tables
- Skirted bridal table
- Diamond embossed tea lights per table
- Personalised A5 menu per table in clear stand
- Marble cake table, cake knife, and two crystal cut champagne flutes
- Gift table with white linen
- Two easels for your seating plan and welcome sign
- White tiffany chairs
- Acrylic table numbers (white or black)
- Champagne Tower
- White Set dance floor
- Crystal cut table glassware
- Choice of canapes and mini wedding per person
- Acrylic serving ware

On the day

- Dedicated coordinator on the day for set up and management of external suppliers and venue set
- Placement of your bonbonnieres, place cards and gift table stationery
- Dedicated venue manager to run the proceedings of your event
- Professional waitstaff

AV inclusion

- Two cordless microphones & lectern connected to in house speaker system

Bridal suite

- To refresh half an hour prior to reception start time with beverages and canapes



One of Sydney's most prestigious and sought-after wedding venues.

Deckhouse integrates seamlessly into its historic picturesque park side and harbour surroundings. Located on the Sydney Harbour foreshore opposite Cockatoo Island, Woolwich Dock and Parklands is steeped in maritime history dating back to 1901.

The ideal waterfront wedding venue in Sydney. The venue itself boasts an abundance of natural light through floor to ceiling glass, high ceilings, rigging capabilities, uninterrupted water views of Sydney Harbour and the Harbour Bridge, exclusive outdoor spaces, private bar, air-conditioning, beautiful finishings and so much more.

Bespoke weddings are our speciality.

Offering impeccable service, quality seasonal food with modern style and sophistication. Our curated wedding packages include all the fundamentals for your special day and surpass expectations. All packages can be customised to suit your needs as we know all wedding days are unique. Let us delight and excite you with every possibility.





Food Packages

We take the quality of our food seriously, providing a fine dining experience that compliments the unique location and atmosphere of Deckhouse.

Deckhouse offers a comprehensive menu selection and can tailor packages to suit your events.

From a stunning, seated experience to an elegant canape selection, grazing tables to live food stations, we have a menu to suit the most discerning of tastes.
Selecting ingredients with precision and care to create dishes that are both elegant and scrumptious.

We are happy to cater to any dietary requirement.

Seated Menu

Example Menu - Select two dishes from each course for shared service

Served to Tables to Share - Sourdough bread rolls

Entrée

Hervey bay local cured wheels, mustard, fried capers

Yellowfin tuna tartar, avocado, yuzu jelly, sesame and white soy dressing gf

Grilled king prawns, tomato condiment, fried saltbush gf

Black pepper pork, cortland root, beans apricot, CHILLI & cress gf

Salmon ceviche burrata with sour cherry relish gf

Ricotta tortellini, mint tomato, lemon, caper parmesan v

Casarecce pasta, pork and fennel sausage, fried garlic, kale, parmesan

Mains

Pearl barley risotto, herb butter, cheese, leeks, fennel and beans v

Herbed salmon, grilled marinated breast, roast zucchini, spiced vinaigrette gf

Pan fried barramundi fillet, charred sugarloaf cabbage, brown butter dressing gf

Grilled chicken breast, eggplant, pine nuts, currants, smoked yoghurt gf

Slow roasted lamb shoulder, braised potato, olive, pinot vinaigrette gf

BBQ beef sirloin rib, house glaze, shredded vegetable salad, wasabi dressing gf

Beef tenderloin, braised red bullet, potato gratin, spinach, red wine jus gf

Sides

Salad (please select one choice) Select 1

House greek salad gf

Rocket, parmesan, plain mix salad gf

Mixed leaves, cherry tomato, cucumber, cherry vinaigrette gf/df

Vegetable (please select one choice) Select 1

Roast baby potatoes, rosemary gf/df

Broccolini, toasted almonds, lemon gf/df

Roast cauliflower, yoghurt, beetroot hummus gf

Dessert

Banoffee pie, shortbread crumble, banana, chantilly cream gf

Lemon meringue tart, citrus salad, crème fraiche

Coconut, vanilla raspberry jelly, chocolate glaze gf/df

Cheesecake panna cotta, caramel mousse, cheese roll, freeze dried mandarin gf

Pavlova, berries, mascarpone cream, passionfruit curd gf



Shared Menu

Example Menu
Served family style all the dishes listed are served to the middle of each table to share

Served to Tables to Share - Sourdough bread rolls

Entrée

Hervey bay local cured wheels, salsa condiment, fig, grilled bread gf

Yellowfin tuna tartar, avocado, yuzu jelly, sesame and white soy dressing gf

Grilled king prawns, tomato condiment, fried saltbush gf

Mains

Barramundi fillet, charred sugarloaf cabbage, brown butter dressing gf

Chicken supreme, eggplant, pine nuts and currants, smoked yoghurt gf

BBQ beef sirloin rib, house glaze, shredded vegetable salad, sesame and wasabi dressing gf

Sides

Roast cauliflower, yoghurt, beetroot hummus gf

Baby potatoes, rosemary gf/df

Dessert

Choose 2 plated or 3 small dessert served share style

Assorted macarons gf

Lemon meringue tart

Banoffee pie, shortbread crumble, banana, dulce de leche, almond crumble, whipped mascarpone gf

Mini Lamingtons

Chocolate waffle cup, salted caramel



Canape Menu

DECKHOUSE

Exemplar Menu

V = Vegetarian · GF = Gluten Free · DF = Dairy Free

Cold

Assorted sushi rolls (GF)
Sashimi (rice vinegar), traditional accompaniments
(Wasabi, ginger, lemon, tamari) (GF, DF)
Stuffed goats cheese & tomato tart (V)
Tuna tartar, caper crackling, lime purée
Peking duck pancake, shallot, cucumber & hoi sin (DF)
Korean style spicy beef tartar, wonton, sprout, fried shallot (DF)
Torched kingfish, sesame cracker, yuzu mayo, shiso
(All three canapés mixed)
Open avocado & feta, avocado, tahini, tomato relish
Smoked salmon chaat, chive crème fraiche
Vietnamese rice paper roll – chicken, tofu & vegan (GF, DF, vegan)

Hot

Soft and crispy squid, togarashi spice, calamansi (GF)
King prawn toast, sesame, XO mayo
Mac & cheese croquettes, three cheese bechamel
Lean & bite satay (GF)
Smoked ham and cheese quiche
Pork and prawn siomai, tobiko, ponzu (GF)
Prawn tempura, sesame (GF)
Cheeseburger spring roll, secret sauce
Sausage roll (NZ pork sausage, white bread, short pastry)
Chicken empanada, spiced fresh tomato (GF)

Substantial

Terrazzo prawns, soy ginger mayo (GF)
Shanghai fried chicken skewer, hoisin sauce (GF)
Spiced lamb skewers, harissa, tzatziki (GF)
Fish & chips, tartare sauce (GF)
Gnocchi, napolitana sauce, parmesan, sage (V)
BBQ beef short rib, shaved slaw, cherry condiment (GF)
Prawn salad sandwich, dukkah, chilli cream mayonnaise
Cheeseburger slider, american cheese, mcdonald's pickle, secret sauce
Buttermilk chicken slider, pickled slaw, lobster mayo

Dessert

Pineapple tarte (pineapple egg tart)
Mini lamington
Chocolate waffle cup, sorbet selection
Assorted mini cake
Mini toffee pot, banana, cookies & cream, white peach mousse, apricot, almond crumble (GF)
Lemon meringue tart
Chocolate petit four
Assorted mini petits de
Mini fruit tartlet (GF)







Beverage Packages

DECKHOUSE

GOLD

Sparkling Wine
Mr Riggs Chardonnay Pinot Noir, Yarra Valley, VIC

White Wine
Lenswood Semillon Sauvignon Blanc,
South Australia Australia

Red Wine
Lantern Cabernet Merlot, South Eastern Australia

Beer
Sydney Beer Co Lager
James Boag's Premium Light

Soft Drink, Juice, Assorted Tea & Coffee
Sparkling & Still Water

PLATINUM

Sparkling Wine (select one)
Mr Riggs Le Amour Rosé, Riverina, NSW
Mr Riggs Chardonnay Valley Treasures, Yarra Valley, VIC

White Wine (select one)
Arris Single Estate Pinot Grigio, Mornington, VIC
Robert Oatley Signature Series Chardonnay, Margaret River, WA

Red Wine (select one)
Robert Oatley Signature Series Pinot Noir, Yarra Valley, VIC
Mt Difficult, Orange, NSW

Rosé
Wild Oats Rosé, Mudgee, NSW

Beer
Sydney Beer Co Lager
James Boag's Premium Light

Soft Drink, Juice, Assorted Tea & Coffee
Sparkling & Still Water



Beverage Packages

DECKHOUSE

DIAMOND

Champagne on Arrival
NV Piper Heidsieck, Brut Cuvee

Sparkling Wine
NV Lenswood Pinot Noir Rosé, Yarra Valley, VIC

White Wine (select one)
Henschke Peggy Hill, Riesling, Eden Valley, SA
2nd Sons Vineyard Chardonnay, Yarra Valley, VIC
Cloudy Bay, Sauvignon Blanc, Marlborough, NZ

Rosé
Le Volcanique Pinot Noir Rosé, Yarra Valley, VIC
Margaux de Pennautier Rosé, Pays d'Oc, FR

Red Wine (select one)
Le Volcanique Pinot Noir, Yarra Valley, VIC
Kalleske, Medici Grenache Shiraz, Frankland River, WA
Robert Oatley Signature Series, Cabernet Sauvignon,
Margaret River, WA

Beer (select three)
Sydney Beer Co Lager, James Squire Orchard Pale
Little Creatures Pale Ale, Matilda Bay Dogbolter
James Boag's Premium Light

Soft Drink, Juice, Assorted Tea & Coffee
Sparkling & Still Water

EXCLUSIVE

Champagne & Cocktails on Arrival (select two)
NV Piper Heidsieck, Brut Cuvee
Passion Fruit Caipiroska, Espresso Martini, Cosmopolitan
Green Apple Mojito

Sparkling Wine
NV Lenswood Chardonnay Pinot Noir, Yarra Valley, VIC

White Wine (select one)
Henschke Peggy Hill, Riesling, Eden Valley, SA
Penfolds Yattarna Chardonnay, Yarra Valley, VIC
Cloudy Bay, Sauvignon Blanc, Marlborough, NZ

Rosé
Le Volcanique Pinot Noir Rosé, Yarra Valley, VIC
Margaux de Pennautier Rosé, Pays d'Oc, FR

Red Wine (select one)
Le Volcanique Pinot Noir, Yarra Valley, VIC
Kalleske, Medici Grenache Shiraz, Frankland River, WA
Robert Oatley Signature Series, Cabernet Sauvignon,
Margaret River, WA

Beer (select three)
Sydney Beer Co Lager, James Squire Orchard Pale
Little Creatures Pale Ale, Matilda Bay Dogbolter
James Boag's Premium Light

Soft Drink, Juice, Assorted Tea & Coffee
Sparkling & Still Water





Ceremony Inclusions

DECKHOUSE

The private courtyard at Deckhouse provides the most stunning view over the harbour and the lush greenery of Clarkes Point Reserve making it the most picturesque location for your bayside ceremony

- On the day coordinator and set up crew
- Bridal Arch
- Signing table & chairs
- 40 Wimbledon white ceremonial chairs
- Standing room for up to 100 guests
- Internal wet weather backup
- Post ceremony area for pre-event beverages and canapés
- Buggy access for bump in and one on one guest transfers
- Options of ceremony location
  - Deckhouse Courtyard
  - Clarkes Point Reserve









Imagine, the smiling faces of your family and friends enjoying good times, creating special memories, and indulging in quality cuisine right on the most beautiful harbour in the world.

Dedes Waterfront Group delivers quality produce, personalised services and stunning waterfront locations.

Whether you prefer an elegant cocktail celebration or the most exquisite fine dining experience, you are guaranteed a truly memorable occasion.

www.dedesgroup.com.au

MENUS


DECKHOUSE
BEVERAGE
PACKAGES
dedes


DECKHOUSE
Seated Menu
dedes



DECKHOUSE

Food Packages

We take the quality of our food seriously, providing a fine dining experience that compliments the unique location and atmosphere of Deckhouse.

Deckhouse offers a comprehensive menu selection and can tailor packages to suit your event.

From a stunning seated experience to an elegant canape selection, grazing tables to live food stations, we have a menu to suit the most discerning of tastes.

Selecting ingredients with precision and care to create dishes that are both elegant and sumptuous.

We are happy to cater to any dietary requirement.









Seated Menu

Exemplar Menu – Select two items from each course for alternate service

Served to Tables to Share – Sourdough bread rolls

Entrée

Heirloom beetroot salad, labneh, molasses, fried bread GF

Yellowfin tuna tartar, avocado, yuzu jelly, sesame and white soy dressing GFO

Grilled king prawns, tomato condiment, fried saltbush GFO

Black pepper pork, coriander, bean sprout, chilli, rice chips GFO

Sally's la stella burrata with sour cherry relish GF

Ricotta tortellini, roast tomato, lemon, capers, parmesan VO

Cauliflower pasta, pork and fennel sausage, fried garlic, kale, parmesan

Mains

Pearl barley risotto, herb butter, charred leeks, horseradish cream VO

Pan fried salmon, grilled marinated fennel, roast zucchini, sauce vierge GFO

Pan fried barramundi fillet, charred sugarloaf cabbage, brown butter dressing GFO

Grilled chicken breast, eggplant, pine nuts, currants, smoked yoghurt GFO

Slow roasted lamb shoulder, braised potato, olives, peas, oregano GFO

BBQ beef short rib, hoisin glaze, shredded vegetable salad, wasabi dressing GFO

Beef tenderloin, braised eschallot, potato rosti, spinach, red wine jus

Sides

Salad *(served to tables to share) Select 1*

Kayla's greek salad GF

Rocket, parmesan, pine nut salad VGO

Mixed leaves, cherry tomato, cucumber, sherry vinaigrette GF DF VG

Vegetable *(served to tables to share) Select 1*

Roast baby potatoes, rosemary GF DF VG

Broccolini, toasted almonds, lemon GF VG

Roast cauliflower, yoghurt, beetroot hummus VGO

Dessert

Banoffee pie, shortbread crumble, banana, chantilly cream VO

Lemon meringue slice, citrus salad, crème fraiche

Coconut, vanilla, raspberry slice, chocolate

Chocolate dome, caramel

DECKHOUSE





DECKHOUSE

Seated Menu

dedes
WATERFRONT GROUP











FOR THE TABLE

Sourdough Bread Rolls

ENTRÉE

La Stella burrata, saba condiment, fig, grilled bread **(V)**

Yellowfin tuna tartar, avocado, yuzu jelly, sesame, and white soy dressing **(DF)**

Grilled king prawns, tomato condiment, fried saltbush **(GF)**

Black pepper pork, chilli, coriander, bean sprouts, rice crisps

Casarecce pasta, pork and fennel sausage, fried garlic, kale, parmesan pangrattato

Shaved jamon, pickled melon, Stracciatella, crisp bread

Orecchiette pasta, truffled mushroom cream, pesto, parmesan **(V)**

MAINS

Salmon fillet, grilled marinated fennel, roast zucchini, sauce vierge **(GF, DF)**

Barramundi fillet, charred sugarloaf cabbage, brown butter dressing **(GF)**

Chicken supreme, eggplant, pine nuts and currents, smoked yoghurt **(GF)**

BBQ beef short rib, hoisin glaze, shredded vegetable salad, sesame and wasabi dressing **(DF)**

Slow cooked lamb shoulder, braised potato, olive, peas, oregano **(GF, DF) (DF)**

Beef tenderloin, braised eschalot, potato rosti, creamed spinach, red wine jus **(GF)**

Pearl barley risotto, heirloom beetroot, parmesan, horseradish cream **(V)**













DECKHOUSE

SALAD

Choose 1 – served to table to share

Mixed leaves, cherry tomato, cucumber, sherry vinaigrette **(GF, DF)**

Rocket, pecorino, pine nuts, balsamic dressing **(GF)**

Yiayia's Greek salad **(GF)**

VEGETABLE

Choose 1 – served to table to share

Broccolini, toasted almonds, lemon **(GF, DF)**

Baby potatoes, rosemary **(GF, DF)**

Roast cauliflower, yoghurt, beetroot, hummus **(GF)**

DESSERT

Banoffee pie, macerated banana, dulce de leche, almond crumble, whipped mascarpone **(GF)**

Lemon meringue slice, citrus salad, crème fraiche

Coconut, vanilla, raspberry slice, chocolate glaze **(GF)**

Chocolate dome, caramel mousse, cocoa soil, freeze dried mandarin **(GF)**

Pavlova, berries, mascarpone cream, passionfruit curd **(GF)**


DECKHOUSE
Non-Alcoholic Beverage Package


DECKHOUSE
BEVERAGE PACKAGES
DIAMOND PLATINUM GOLD
CHAMPAGNE
SPARKLING
WHITE
ROSE
RED
BEER


DECKHOUSE
DIAMOND
BEVERAGE PACKAGE
PLEASE CHOOSE ONE SPARKLING, ONE WHITE, ONE ROSE AND ONE RED WINE
PLEASE CHOOSE TWO REGULAR BEERS AND ONE LIGHT BEER
SPARKLING WINE
NV REGIONAL RESERVE BRUT, RIVERINA, NSW
WHITE WINE
LORIMER SEMILLON SAUVIGNON BLANC, SOUTH EASTERN AUSTRALIA
RED WINE
LORIMER CABERNET MERLOT, SOUTH EASTERN AUSTRALIA
BEERS
SYDNEY LAGER
HEINEKEN
JAMES BOAG'S PREMIUM LIGHT


DECKHOUSE
PLATINUM
BEVERAGE PACKAGE
PLEASE CHOOSE ONE SPARKLING, ONE WHITE, ONE ROSE AND ONE RED WINE
PLEASE CHOOSE TWO REGULAR BEERS AND ONE LIGHT BEER
SPARKLING WINE
NV REGIONAL RESERVE BRUT, RIVERINA, NSW
DE BORTOLI KING VALLEY PROSECCO, VIC
WHITE WINE
AKA SINGLE ESTATE PINOT GRIGIO, MARLBOROUGH, NZ
ROBERT OATLEY SIGNATURE SERIES CHARDONNAY, MARGARET RIVER WA
ROSE
WILD OATS ROSE, MUDGEE, NSW
RED WINE
ALTE SHIRAZ, ORANGE, NSW
ROBERT OATLEY SIGNATURE SERIES PINOT NOIR, MARGARET RIVER WA
BEERS
SYDNEY LAGER
HEINEKEN
JAMES SQUIRE 150 LASHES PALE ALE
JAMES BOAG'S PREMIUM LIGHT
PREMIUM


DECKHOUSE
DIAMOND
BEVERAGE PACKAGE
PLEASE CHOOSE ONE SPARKLING, ONE WHITE, ONE ROSE AND ONE RED WINE
PLEASE CHOOSE TWO REGULAR BEERS AND ONE LIGHT BEER
CHAMPAGNE
NV PIPER HEIDSIECK BRUT CUVEE, CHAMPAGNE, FRANCE
SPARKLING WINE
NV ESTE CHARDONNAY PINOT NOIR, YARRA VALLEY, VIC
DE BORTOLI KING VALLEY PROSECCO, VIC
WHITE WINE
GIESEN ORGANIC SAUVIGNON BLANC, MARLBOROUGH, NZ
HENSCHKE PEGGYS HILL RIESLING, EDEN VALLEY, SA
THE ESTATE VINEYARD CHARDONNAY, YARRA VALLEY, VIC
ROSE
LA BOHEME PINOT NOIR ROSE, YARRA VALLEY, VIC
MARQUIS DE PENNAUTIER ROSE, PAYS D'OC, FRANCE
RED WINE
LA BOHEME PINOT NOIR, YARRA VALLEY, VIC
AD HOC, MIDDLE OF EVERYWHERE SHIRAZ, FRANKLAND RIVER, WA
ROBERT OATLEY SIGNATURE SERIES CABERNET SAUVIGNON, MARGARET RIVER, WA
BEERS
SYDNEY LAGER
HEINEKEN
HAHN SUPER DRY
JAMES SQUIRE 150 LASHES PALE ALE
JAMES BOAG'S PREMIUM LIGHT


DECKHOUSE
BEVERAGE PACKAGES
dedes


DECKHOUSE
BEVERAGE PACKAGES
DIAMOND PLATINUM GOLD
CHAMPAGNE
SPARKLING
WHITE
ROSE
RED
BEER


DECKHOUSE
DIAMOND
BEVERAGE PACKAGE
PLEASE CHOOSE ONE SPARKLING, ONE WHITE, ONE ROSE AND ONE RED WINE
PLEASE CHOOSE TWO REGULAR BEERS AND ONE LIGHT BEER
SPARKLING WINE
NV REGIONAL RESERVE BRUT, RIVERINA, NSW
WHITE WINE
LORIMER SEMILLON SAUVIGNON BLANC, SOUTH EASTERN AUSTRALIA
RED WINE
LORIMER CABERNET MERLOT, SOUTH EASTERN AUSTRALIA
BEERS
SYDNEY LAGER
HEINEKEN
JAMES BOAG'S PREMIUM LIGHT
DECKHOUSE
PLATINUM
BEVERAGE PACKAGE
PLEASE CHOOSE ONE SPARKLING, ONE WHITE, ONE ROSE AND ONE RED WINE
PLEASE CHOOSE TWO REGULAR BEERS AND ONE LIGHT BEER
SPARKLING WINE
NV REGIONAL RESERVE BRUT, RIVERINA, NSW
DE BORTOLI KING VALLEY PROSECCO, VIC
WHITE WINE
AKA SINGLE ESTATE PINOT GRIGIO, MARLBOROUGH, NZ
ROBERT OATLEY SIGNATURE SERIES CHARDONNAY, MARGARET RIVER WA
ROSE
WILD OATS ROSE, MUDGEE, NSW
RED WINE
ALTE SHIRAZ, ORANGE, NSW
ROBERT OATLEY SIGNATURE SERIES PINOT NOIR, MARGARET RIVER WA
BEERS
SYDNEY LAGER
HEINEKEN
JAMES SQUIRE 150 LASHES PALE ALE
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DECKHOUSE
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DE BORTOLI KING VALLEY PROSECCO, VIC
WHITE WINE
GIESEN ORGANIC SAUVIGNON BLANC, MARLBOROUGH, NZ
HENSCHKE PEGGYS HILL RIESLING, EDEN VALLEY, SA
THE ESTATE VINEYARD CHARDONNAY, YARRA VALLEY, VIC
ROSE
LA BOHEME PINOT NOIR ROSE, YARRA VALLEY, VIC
MARQUIS DE PENNAUTIER ROSE, PAYS D'OC, FRANCE
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BEERS
SYDNEY LAGER
HEINEKEN
HAHN SUPER DRY
JAMES SQUIRE 150 LASHES PALE ALE
JAMES BOAG'S PREMIUM LIGHT

DECKHOUSE




LIVID


AQUA MUSK
LIVID
LIVID
FACE MASK
AQUA MUSK
FOR OILY SKIN
LIVID
VITAMIN C CREAM
LIVID
FACE OIL
AQUA MUSK

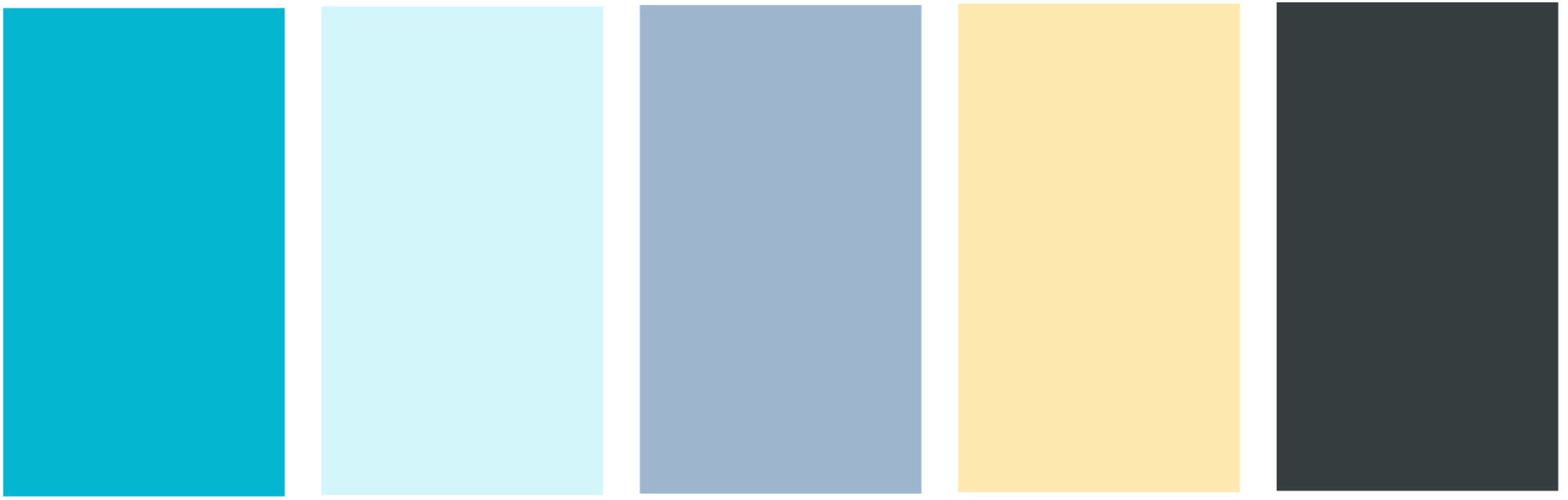

VIVID



Brand Vision

Bold, Blue and Fresh, the feeling of energizing your skin with a lively glow.

COLOUR



MAIN TYPEFACE: BRASIKA DISPLAY

SECONDARY TYPEFACE: BRASIKA DISPLAY




LIVID
VITAMIN C CREAM
REFRESHING NIGHT TIME MASK
RECOVERS DULL SKIN


LIVID
FACE OIL

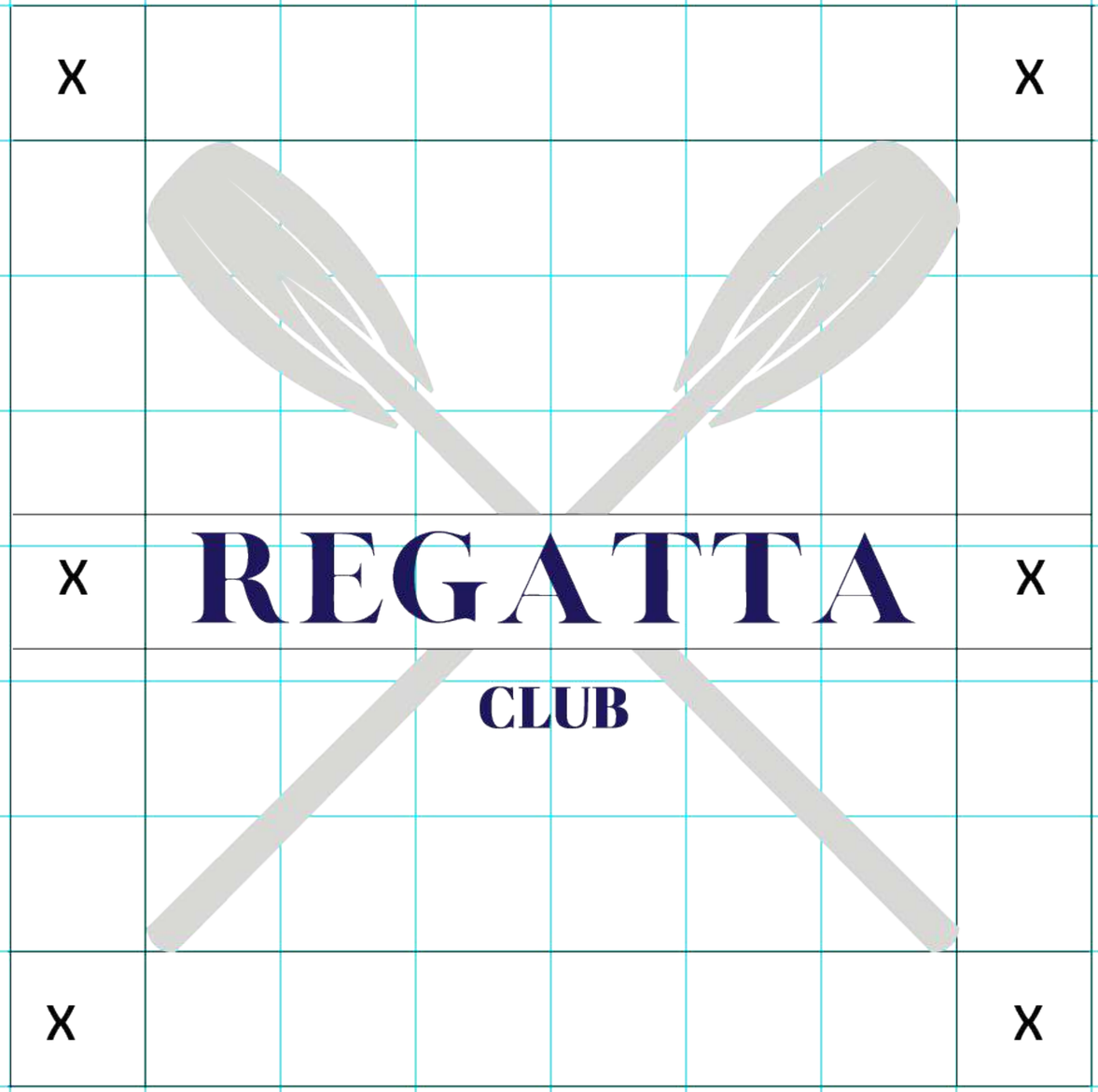



LIVID


AQUA MUSK
LIVID
LIVID
FACE MASK
AQUA MUSK
FOR OILY SKIN

LIVID


REGATTA
CLUB


X
X
X
REGATTA
CLUB
X
X
X


REGATTA
CLUB
REGATTA
CLUB
REGATTA
CLUB
REGATTA
CLUB



Regatta Club

Paired with the stunning view of the harbour & delicious food, regatta club is THE local spot to visit. A club with a pub-like atmosphere, it's a great location to grab a bit & catch up with friends.

Regatta Club at Haberfield Rowers Club offers all members and guests a premium casual dining experience in the heart of Sydney's picturesque Inner West.

Brandmark

REGATTA
CLUB

Main logo type



Alternate logo for cafe

THE BRANDMARK

The brandmark can be utilised to create any brand material. For example writing the names of certain beverages.

- The type has to be in all caps
- The writing cannot exceed more than 1 line
- The typeface used is playfair

Example





COLOUR SCHEME

Regatta Blue
#0E0761

C: 100
Y: 100
M: 23
K: 32

Orange Tiger
#FF6800

C: 0
Y: 73
M: 100
K:0



Celadon
#00769F

C: 88
Y: 45
M: 22
K: 2

Regatta grey
#D8D8D8

C: 14
Y: 11
M: 11
K:0

Sunflower
#F8FFFF

C: 0
Y: 32
M: 100
K:0

Blue Blush
#F8FFFF

C: 2
Y: 0
M: 0
K:0

Cyan
#00FFFF

C: 52
Y: 0
M: 13
K:0



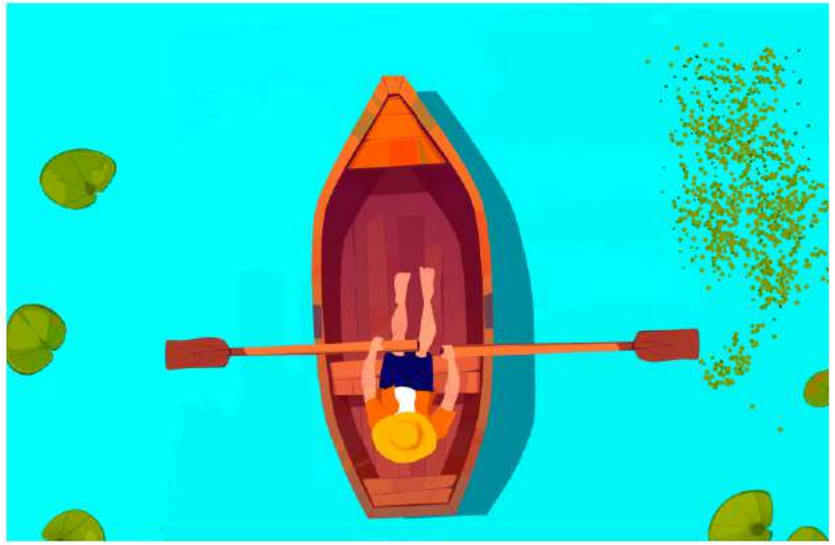



HABERFIELD ROWING
REGATTA
CLUB
1ST

Artstyle










REGATTA
club
Pub
Pub
Pub
Pub
REGATTA
CLUB


REGATTA
club
Pub
Pub
Pub
Pub


REGATTA
CLUB
MENU
Small Plates
Garlic bread
Porcini mushroom arancini, parsley mayonnaise, parmesan
Hummus, grilled wagyu rump cap, pine nut, flatbread
La stella burrata, marinated tomato, grilled bread
Calamari, hot & numbing salt, shallots, umami mayonnaise
Roast half shell scallops, wakame butter, lemon, parsley
Mezze plate, grilled halloumi, chorizo sausage, sicilian olives
stuffed red peppers, eggplant dip, grilled flat bread
Cold poached king prawns, marie rose, butter lettuce
Rock Oysters
Natural, ginger vinaigrette
half dozen
dozen
Kilpatrick, bacon, tomato, worcestershire
half dozen
dozen
What's on
@Regatta
Large Plates
Fish & chips, beer battered fish, fries, pickle, tartare sauce
Barramundi fillet, glazed eggplant, roast tomato vinaigrette
Chicken schnitzel, parmesan & panko crumbed, fries, rocket, aioli
Chicken parmigiana, crumbed breast, napolitana sauce, ham,
mozzarella, fries, rocket, aioli
Grilled garlic king prawns, steamed rice
Mediterranean plate, lamb souvlaki, grilled halloumi, greek salad,
tzatziki, toasted pita bread
Steak frites, 220g scotch fillet, fries, eschatot sauce
500g grassfed t-bone steak, creamed spinach, white pepper sauce
Origin of seafood
Sides
Regatta club greek salad
Mixed greens, sherry vinaigrette
Fries, aioli
Roasted rosemary potatoes
Desserts
Vanilla crème brulee, macadamia crumble, strawberry ice cream
Self-saucing chocolate fondant, vanilla ice cream
Sticky date pudding, butterscotch sauce & vanilla ice cream
Little Rowers
Cheeseburger & chips
Margherita pizza
Penne pasta, napolitana sauce, parmesan cheese
Calamari, chips & salad
Fish & crips
Kids ice cream & topping


REGATTA
MEMBERSHIP CARD
HAPPY MOTHERS DAY
with compliments of Regatta Club
$25.00
e-gift card
UTS
This is to certify that the member whose signature appears above is a financial member until the year indicated. This card is not transferable and remains the property of Regatta Club and must be presented on request.


REGATTA
CLUB



Socials Design







Print media

REGATTA in the bay

Kiosk Menu

Hot Beverage

	Regular	Large
Macchiato	4.00	
Piccolo	4.00	
Short Black	4.00	
Flat White	4.50	5.50
Cappuccino	4.50	5.50
Latte	4.50	5.50
Long Black	4.50	5.50
Chai Latte	4.50	5.50
Mocha	5.00	6.00
Hot Chocolate	4.50	5.50
English Breakfast tea	4.50	
Earl Grey tea	4.50	
Peppermint tea	4.50	
Lemongrass & Ginger tea	4.50	
Green tea	4.50	
Chamomile tea	4.50	

Ice Ice Baby

Iced Latte	6.50
Iced Long Black	5.50
Iced Mocha	6.50
Iced Chocolate	6.50
Iced Chai	6.50
Extra Shot	0.70
Decaf	0.70
Caramel / Hazelnut / Vanilla	0.70
Almond / Soy / Oat Milk	1.00

Light Refreshments

Charlie's Cold Pressed Juices *Apple or Orange*	6.50
Sports Drink	5.50
Still Water	2.00
Soft Drinks	4.50
Red Bull & Red Bull Sugarfree	5.50
Sparkling Mineral Water	5.50

Smoothies & Frappes

Magic Mango V GF Mango, Banana, Yoghurt, Milk	10.00
BananaRama V GF Banana, Honey, Yoghurt, Milk	10.00
The Amazon V GF Amazon 100% Organic Açaí, Banana, Guarana	10.00
Blueberry Bliss V GF Mixed berries, Banana, Yoghurt & Milk	10.00
Lean & Green V GF DF Spinach, Celery, Avocado, Apple, Banana, Coconut	10.00
Tropicana V GF DF Mango, Pineapple, Passionfruit	10.00
Sunrise V GF DF Strawberry, Mango, Kiwi, Pineapple	10.00
Add Peanut Butter / Vegan Protein	2.00
Almond / Soy / Oat Milk	1.00

Puppy Corner

Puppuccino Lactose free doggie bowl plus treat	3.50

Food

Bacon & Egg Milk Bun	12.00
Croissant V	5.50
Ham & Cheese Croissant	8.50
Banana Loaf V	6.00
Butterboy Cookies	9.00

Daily selection of pastries,muffins and slices

V, GF, DF Options Available

V Vegetarian
GF Gluten Free
DF Dairy Free

*Merchant fee for all card transactions of 0.88% applies.
**Adding 10% Sunday Surcharge.
**Adding 15% public holiday surcharge.

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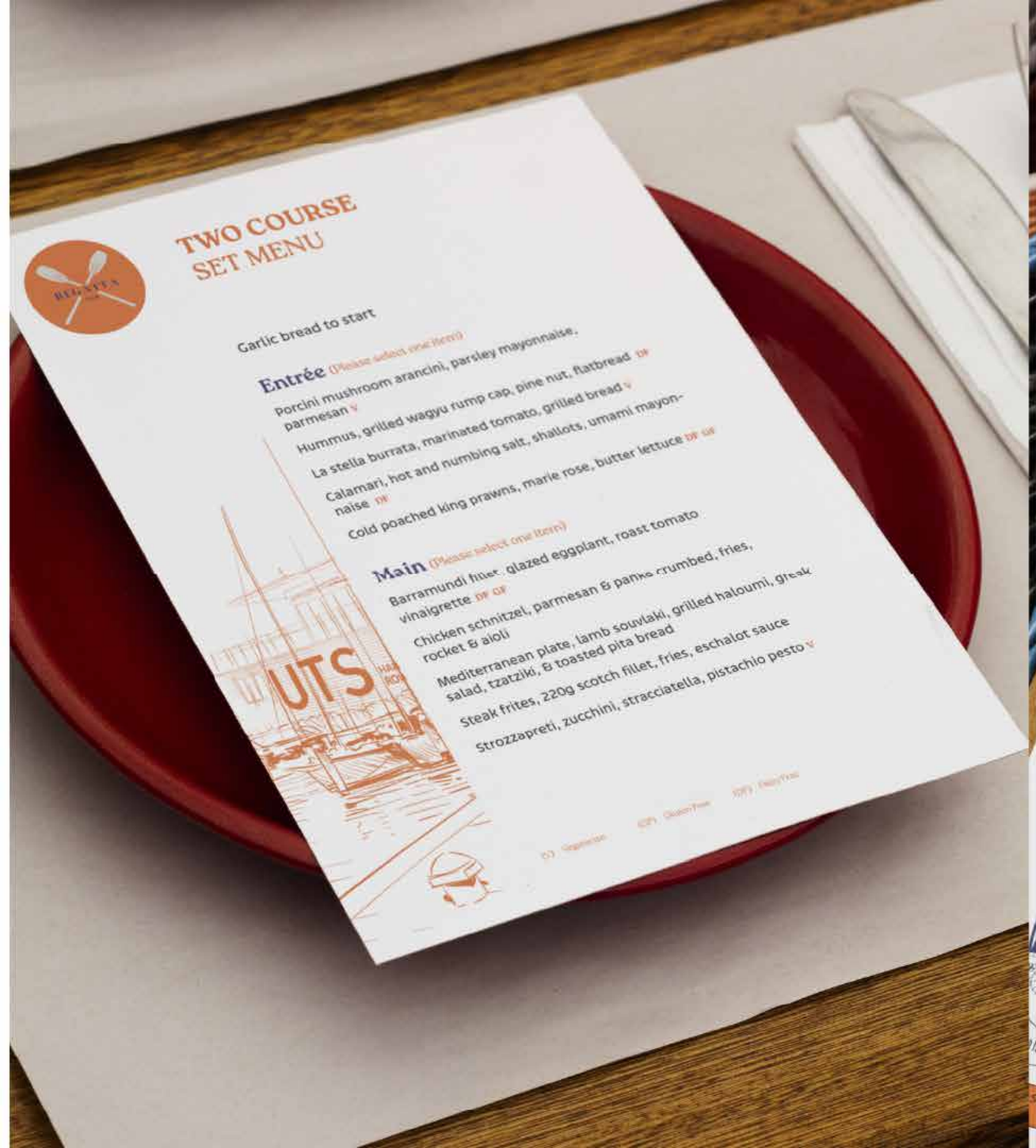
www.regattaclub.com.au

regattaclub_au








TWO COURSE
SET MENU
Garlic bread to start
Entrée (Please select one item)
Porcini mushroom arancini, parsley mayonnaise, parmesan V
Hummus, grilled wagyu rump cap, pine nut, flatbread DF
La stella burrata, marinated tomato, grilled bread V
Calamari, hot and numbing salt, shallots, umami mayonnaise DF
Cold poached king prawns, marie rose, butter lettuce DF GF
Main (Please select one item)
Barramundi fillet, glazed eggplant, roast tomato vinaigrette DF GF
Chicken schnitzel, parmesan & panko crumbed, fries, rocket & aioli
Mediterranean plate, lamb souvlaki, grilled haloumi, greek salad, tzatziki, & toasted pita bread
Steak frites, 220g scotch fillet, fries, eschalot sauce
Strozzapreti, zucchini, stracciatella, pistachio pesto V
UTS


HRC
Kid's Menu
Cheeseburger & chips 15.50
Margherita pizza (V) 15.50
Penne pasta, napolitana sauce, parmesan cheese (V) 15.50
Calamari, chips & salad (I) 15.50
Fish & chips 15.50
Kids ice cream & topping 8.00
HABERFIELD ROWING CLUB.


Changa
Chaa
Mango Tea
20
TEA BAGS
NET
35g

The Logo

Tea in Bangladesh is considered more than just a beverage. It can be the catalyst to start a hearty conversation between strangers, it can be the companion enriching the chatter amongst close friends or simply to enjoy one-self during a rain day with some music.

The logo is inspired by the lasting stain a tea cup leaves even after it's finished, signifying the lasting taste we want our tea to leave in the hearts of it's consumers.



BANGLA VER.

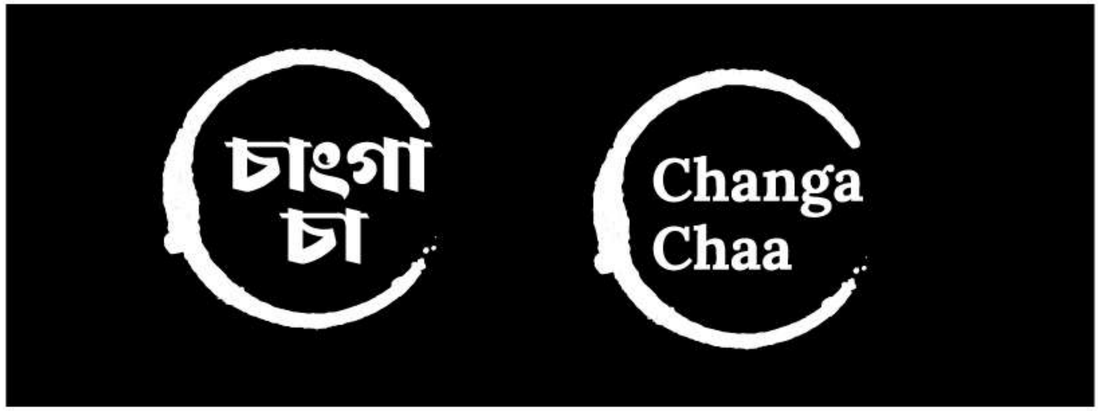
TYPEFACE

Alinur Prottoyoee









ENGLISH VER.

TYPEFACE

Lora





MILK TEA
BROWN

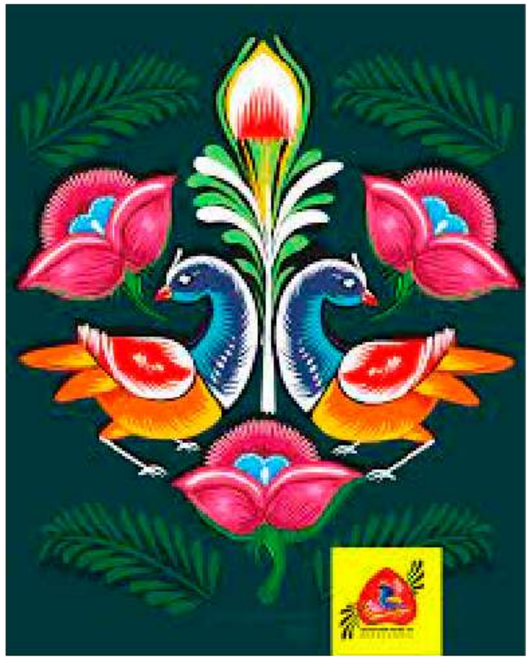


The Aesthetic

The colorfulful patterns would be used as a artistic element which is inspired by the cultural artisanship of “rickshaw style art”. I wanted to incorporate the beautiful arts of the country so I opted a modern rendition of the artstyle.











The Research









The Design Idea

Incorporating “mango” which is one of the most popular fruits consumed in Bangladesh, “tea” one of the most popuplar drinks across all people, it felt important to create the packaging that adheres to the identity of the country.

I believe that the non-conventional flavour mango tea will be better marketed towards younger audience, such as late millennials and gen zs, who in the recent years have shown interest in exploring various flavours of teas through restaurants; in contrast to the older generations who are not likely to change preferences. The younger demographic has also shown keen interest towards the packaging when they purchase products and henceforth I believe the vibrant packaging can grab their attention and even influence their purchase decisions. Not to mention the youth in Bangladesh have also shown interest towards rickshaw art themed products, such as sunglasses.

Colour Moodboard



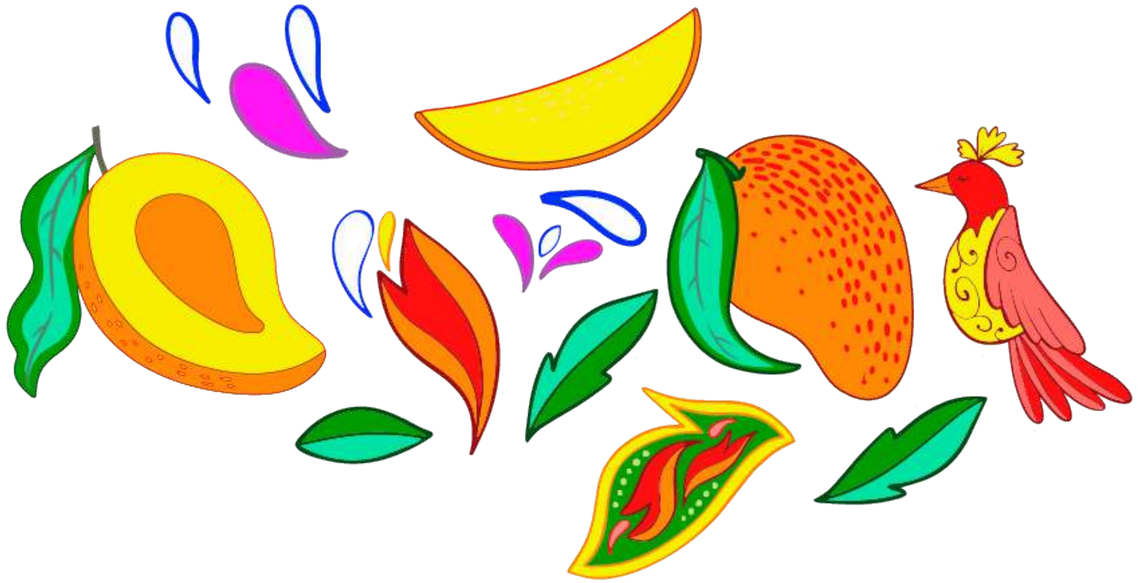


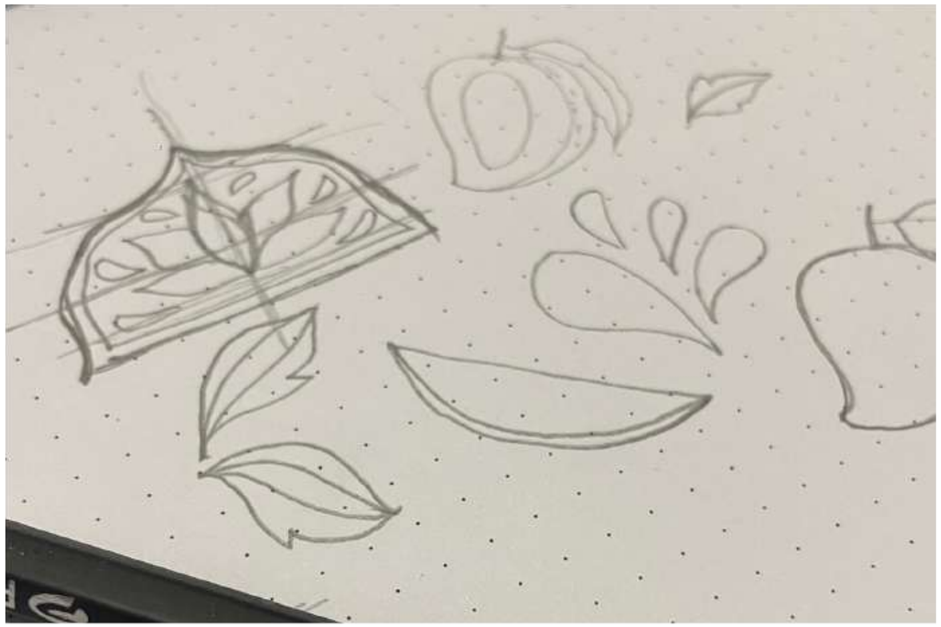






Utilising a pastel orange shade to enhance the colorful elements while not overwhelming the design's depth. The color also is shaded to represent lightened color of tea. Vibrant orange shade for the mangoes brings pop of color, while the green shade both represent the tea leaves as well as compliment the color of the mangoes.





The Design Elements

The packagings design clearly reflects on the flavour of the tea with mango and tea leaves spread across the art style. The Rickshaw art aspect also brings upon deisgn motifs commonly seen in this style, which has been included as petal like vibrant shapes.

The Package Prototype

Supplement Facts

Tea blends used

The dispenser like opening for the tea bags to accessed from. (Would be coved with a transparent plastic cover which can be taken out once the box is open)




Changa Chaa
Mango Tea
20
TEA BAGS
NET 35g
Changa Chaa
Mango Tea
20
TEA BAGS


Changa
Chaa
Mango Tea
20


Changa Chaa
Mango Tea
20
NET 35g
Changa Chaa
Mango Tea
20


Changa
Chaa
Mango Tea
20
TEA BAGS
NET
35g
Changa
Chaa
Mango Tea
20
TEA BAGS

Changa Chaa



Resource credit:

Freepic
Pexel

Brochure Print

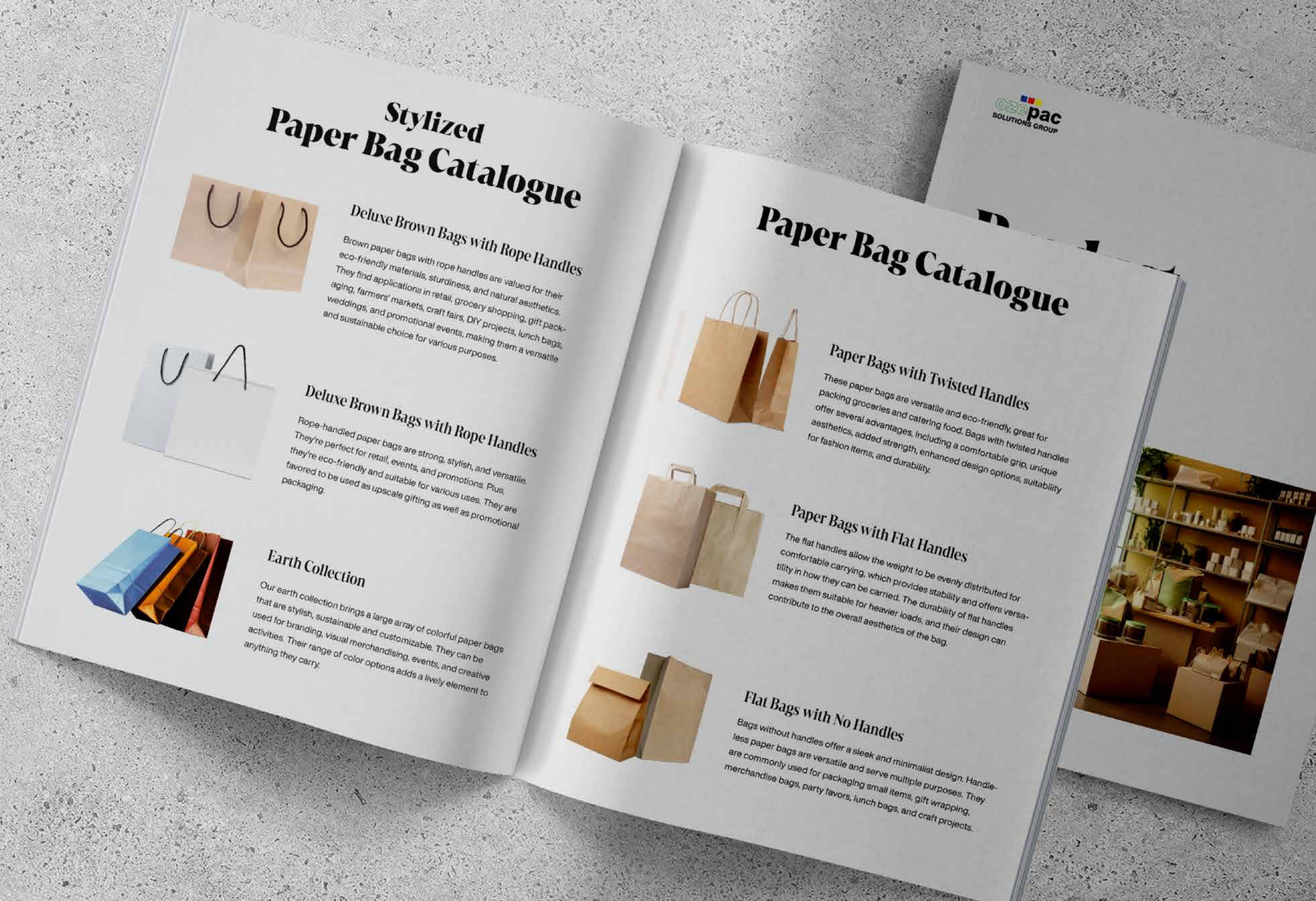
ozepac
SOLUTIONS GROUP

Product Guide



The Brief

The brochure is meant to illustrate the different products that are highlights of out environmentally sustainable catalogue.



Sustainable Packaging for Drinks

Our range of cups and cup accessories considers sustainability and functionality. These eco-friendly biodegradable cups are made with renewable materials and are AS 4736 certified commercially compostable. Our wide range of cups is designed for both hot and cold beverages. From a hot coffee in the chilly weather or a refreshing drink to cool down the summer heat, whatever drink you have to offer we can bring you the cup to serve it.



Hot Cups

Designed for the modern need of any to-go hot drinks, we have a long variety of cups to choose from. Ranging from single-wall to double-wall insulation, as well as spill-resistant lids, and chic design customization, we have it all. Choose convenience without compromise and make a statement for sustainability.





Cold Cups

Introducing our sustainable cold cups, where style meets eco-consciousness. Crafted from biodegradable materials, including recycled PET, these cups keep your drinks cool and the planet cooler. Sturdy, sleek, and guilt-free – make the smart choice for a greener tomorrow. Go beyond ordinary, choose extraordinary with our sustainable cold cups.

Cups Accessories

A takeaway requires more than just cups but also necessary accessories for complete packaging. From molded and cardboard drink trays to well-designed and sustainable cup lids we carry a wide range of options to choose from.





Why choose Ozepac?

Our sustainable and innovative packaging solution brings together the very best for your business.

With hundreds of satisfied clients over the years, we have always put forth great packaging solutions that would be the best reflection of your products.

Who are we?

We at Ozepac have made it our mission since 2005 to bring sustainable packaging to businesses across Australia. For a greener and better future, we strongly believe in the value of **reuse, reduce, and recycle.**

Contents

1. Brown is Green - A guide to to sustainable paper bags 1
2. Recycled paper bag collection 2
3. Style and Sustainability 3
4. Styled paper bag collection 4
5. Food for you, Good for planet 5
6. Sustainable packaging for drinks 6
7. Eco-friendly collection for takeaway 7
8. Sustainable cutlery 8
9. Recycled vs Recyclable 9
10. Upcoming policy for Australia 10
11. Bags that stay- sustainable bag collection 11



Brown is the new Green

When it comes to packaging, **eco-friendly alternatives like natural, unbleached materials such as kraft paper or cardboard** are both the most popular and accessible. **Brown packaging**, in particular, has become a symbol of sustainability, representing recycled materials and minimal processing. By choosing brown, we can reduce energy consumption during manufacturing and minimize waste production, making a **positive impact on the environment.**

So, let's make the right choice and choose brown packaging – a simple but effective way to create a more **sustainable future.**

SOCIAL MEDIA











BANGLADESH CIRCULAR SUMMIT







GRAMEENPHONE (TELENOR)







BANGLADESH DENIM EXPO







REGATTA CLUB







MOTION & VIDEO

MOTION GRAPHICS



BANGLADESH CIRCULAR ECONOMY SUMMIT


MADE IN
BANGLADESH



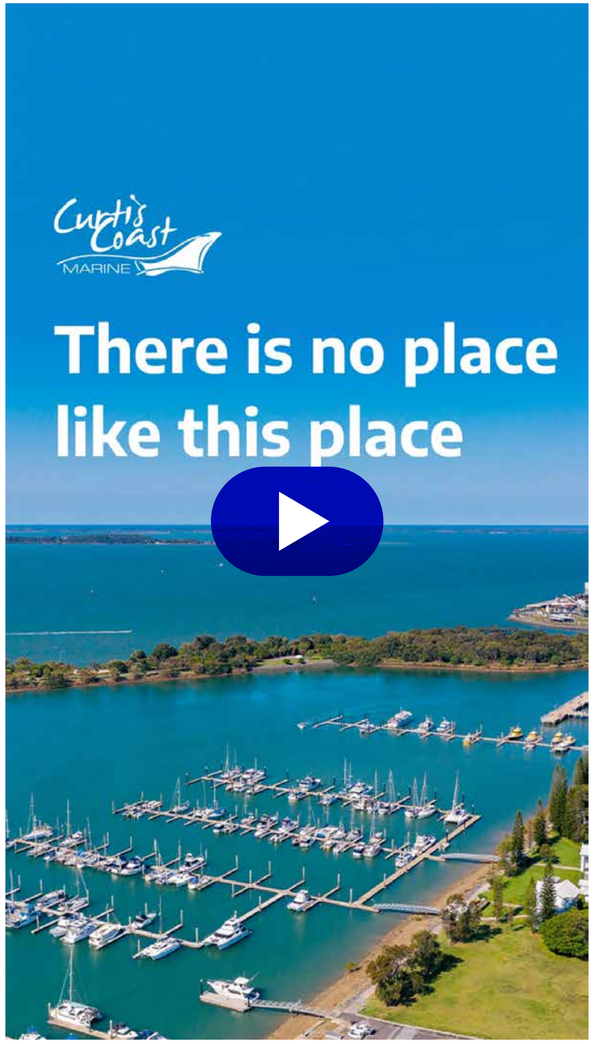
BANGLADESH DENIM EXPO

14TH EDITION

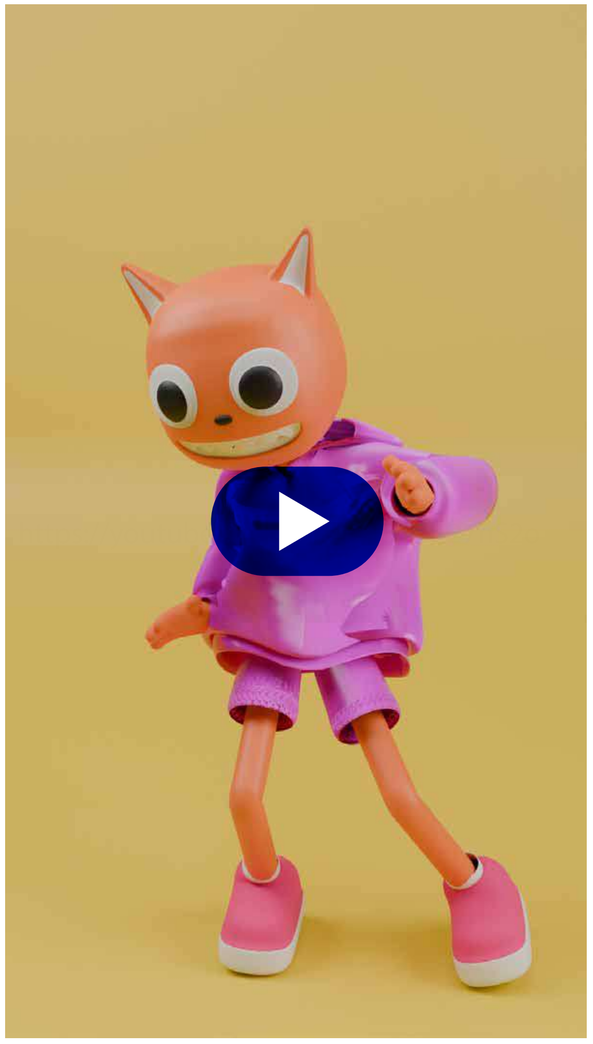


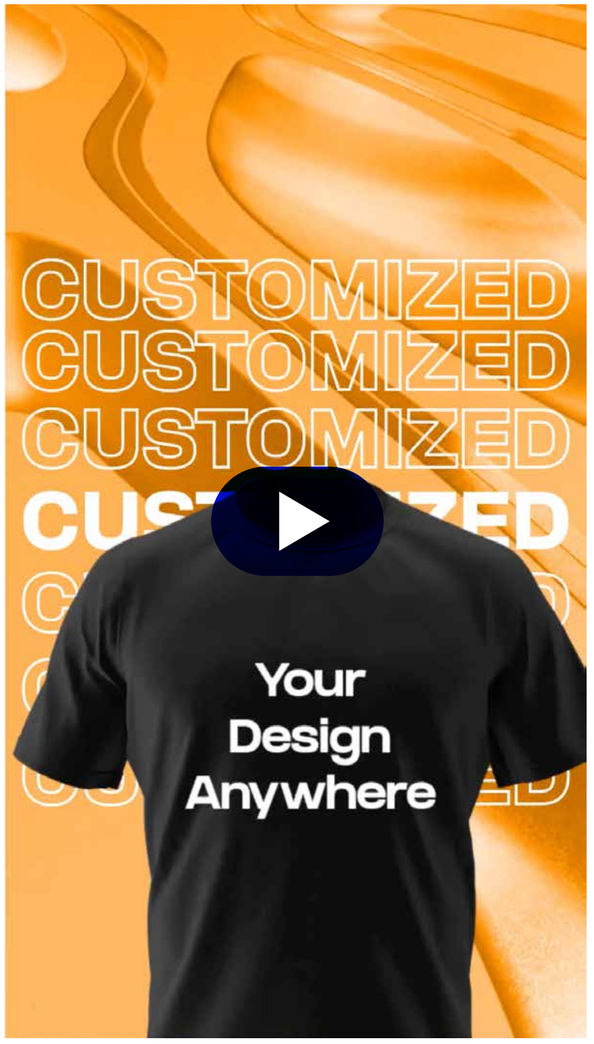
SUSTAINABLE
APPAREL FORUM

THE PRESSING ISSUES

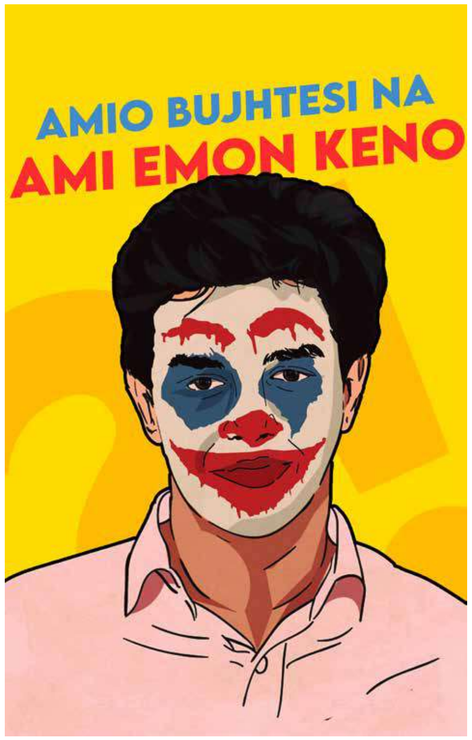

Curtis Coast
MARINE
There is no place
like this place


REGATTA
CLUB
HABERFIELD
ROWING CLUB
UTS




CUSTOMIZED
CUSTOMIZED
CUSTOMIZED
Your
Design
Anywhere

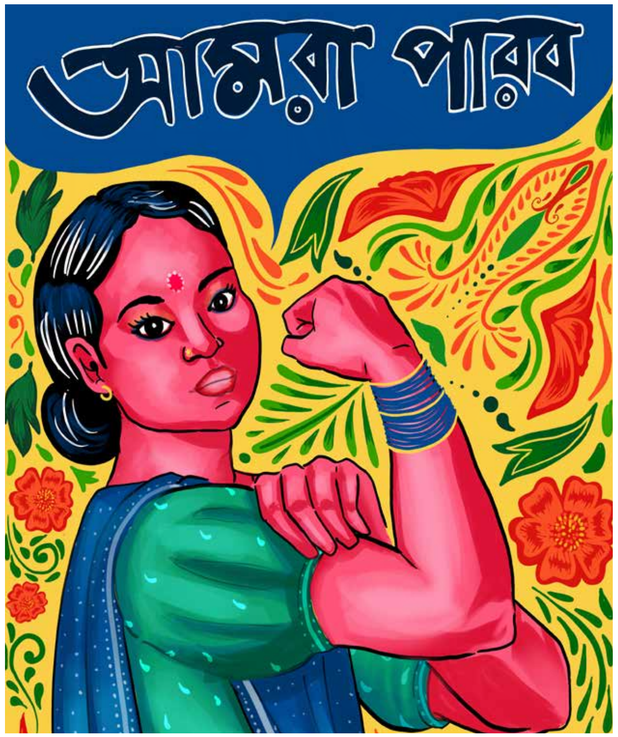
Art in different formats



VECTOR ART



PHOTO MANUPILATION

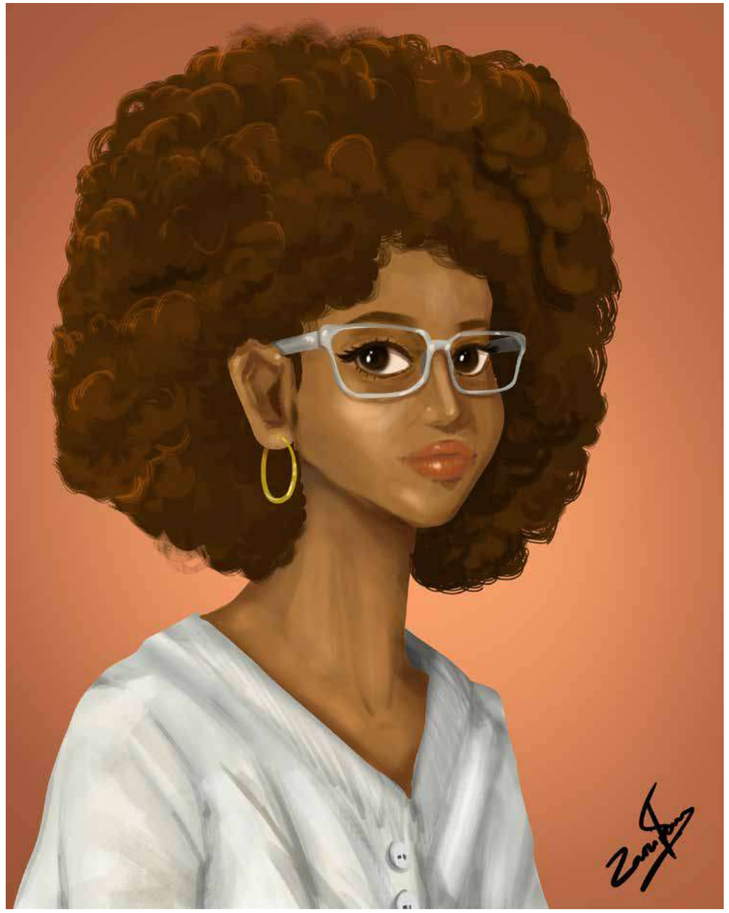


REALISTIC DIGITAL ART



STYLIZED DIGITAL ART

Digital Illustrations



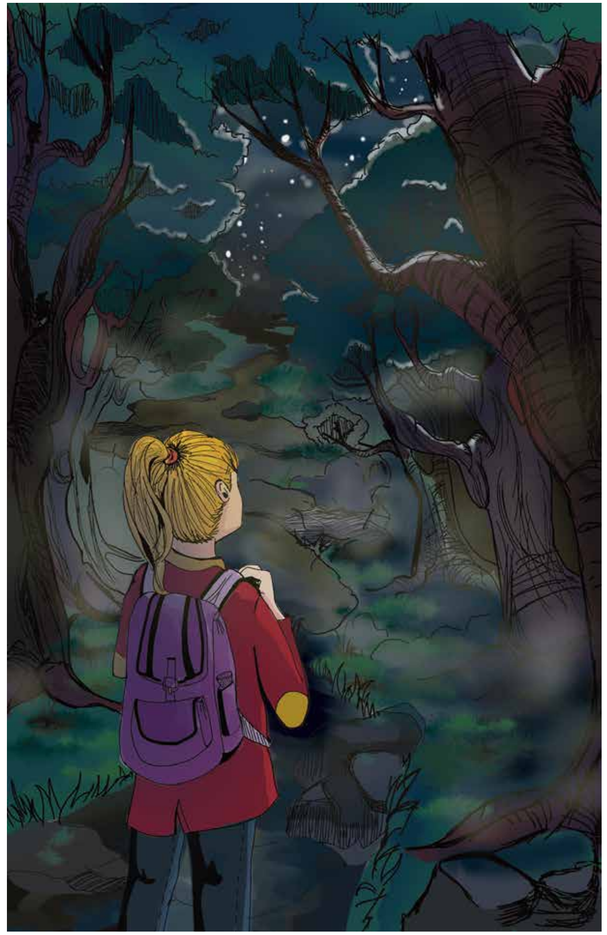




Personal Works













PERSONAL WORKS EXPLORING
DIFFERENT ART STYLES



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