



CAFE SYDNEY

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Exclusive Events

CAFE SYDNEY EXCLUSIVE

Cafe Sydney is the ideal venue for hosting some of the city's most exclusive private events, ranging from high-profile celebrations to business lunches. With versatile event configurations, the space can accommodate seated gatherings of up to 110 guests or cocktail and canape receptions for up to 300.

Boasting breathtaking views of Sydney Harbour and a spacious terrace, Cafe Sydney offers a impressive backdrop that has attracted iconic brands, corporate clients, celebrities, and media alike.



EXCLUSIVE SEATED

Cafe Sydney offers the ideal location for an exclusive event, accommodating up to 110 guests seated.

Enjoy arrival drinks and canapes on the terrace followed by a seated three-course meal in the main dining room.

Our thoughtfully curated menus showcase the finest seasonal produce, work closely with our experienced events team to create a bespoke event tailored perfectly to your celebration.



THE DETAILS | Seated

Cafe Sydney has built itself a solid reputation as a function venue in both the corporate and private sectors. A key part of this success is due to the flexibility in allowing each guest to tailor a package that meets their needs.

MENU | The seasonal dining menu is a three-course selection menu, with canapes on arrival, priced at \$195 per person. The menu comprises of 3 canapes per person on arrival, 4 choices for each course, and includes sour dough bread to start, leaf salad with the main course and tea and coffee.

BEVERAGE | Charged on consumption.

We request pre-selection of one Champagne / sparkling, two white & two red wine ahead of time, to ensure availability and prompt service on the day.

MINIMUM SPEND | The minimum food and beverage spend to book Cafe Sydney exclusively is calculated on the day, time and month of your event. To give you an indication of pricing, it will be between \$45,000 - \$75,000.

ROOM HIRE | \$5,000 (not incl. in the minimum spend)

GRATUITY | A Service charge of 10% is added to the minimum spend, or food & beverage bill total, whichever is greater. This is a gratuity that goes directly to the staff.

SURCHARGE | 1.5% CC surcharge | 10% Sunday surcharge | 15% Public Holiday surcharge.

STYLING | Cafe Sydney is a fantastic space that truly captures the tone of its historic location, while celebrating the contemporary elements and the magical views. This allows you to work with Cafe Sydney and external vendors to curate an individual event bringing in as much or as little of your own styling as favored. All decorations require prior approval from Cafe Sydney.

AUDIO VISUAL | Background restaurant music and a microphone is available for your use. All additional AV requirements will need to be externally sourced. Our preferred supplier is 'The AV Dept.'

3-COURSE MENU \$195 per person

ARRIVAL CANAPES - [See canape menu for selection](#)

Sour Dough

APPETISER

Twice cooked gruyere souffle, poached quince, watermelon radish, pomegranate, burnt apple puree

Cured New Zealand salmon, pickled rhubarb, ginger, yoghurt, sea purslane, white soy dressing

Beef tartare, confit egg yolk, beetroot pickled eschalot, crisp Jerusalem artichoke

Western Australian octopus, green romesco, fennel caper salsa, puffed rice, aleppo pepper

MAIN COURSE

Dutch cream gnocchi, stracciatella, cavolo nero, zucchini, basil, Meyer lemon butter sauce

Tandoori roasted New Zealand salmon, curry leaf moilee, cauliflower pakora, coconut yogurt

Barramundi, grilled corn, horseradish gremolata, samphire

Beef tenderloin, roasted oyster mushroom, peppercorn sauce

Served with Darling Mills Farm leaves, maple Champagne vinaigrette

DESSERT

Yuzu mascarpone mousse, white chocolate, kumquat jam, fennel pollen

Manjari chocolate cherry parfait, chocolate sorbet, black pepper grapefruit crumb

Salted caramel hazelnut, dulce de leche slice, churros, chocolate ice cream

Individual cheese plate, semi hard cheese, white mould, seasonal accompaniments

Coffee and Tea

****Please note the above menu is subject to seasonal change.**





MENU UPGRADES

CHILLED CRUSTACEAN TO SHARE

Oysters, Moreton Bay bugs, prawns on ice, mayonnaise, cocktail sauce

Additional course, served prior to appetizers: \$55pp

In replacement of appetizers: \$25pp

OYSTERS

Freshly shucked on ice with eschalot, chive, pinot grigio vinegar

Sydney Rock

½ dozen | \$39 1 dozen | \$78

Pacific

½ dozen | \$39 1 dozen | \$78

ADDITIONAL SIDES

Duck fat chat potatoes | \$17

Cos salad, seaweed furikake, herb yoghurt | \$16

Broccolini, cauliflower, anchovy vinaigrette | \$18

Roast Brussel sprouts, chilli brown butter, dukka | \$17

*We recommend 1 between 4 guests.

CHEESE TO SHARE

Selection of cheese, served with seasonal accompaniments \$62 per plate

*Recommended one plate between four guests. Chefs selection, 4 types of cheese.

BEVERAGE

Select beverages for your group from the expertly crafted cocktail list and peruse the Australian wine list to find the perfect pairings to enjoy throughout your meal.

The award-winning wine list has been curated to celebrate the very best of Australian wine. Highlighting producers from boutique makers to some of the country's most iconic bottles, including museum and rare wines.

Complementing the local specialities is an enviable Champagne list led by the House of Perrier-Jouët.

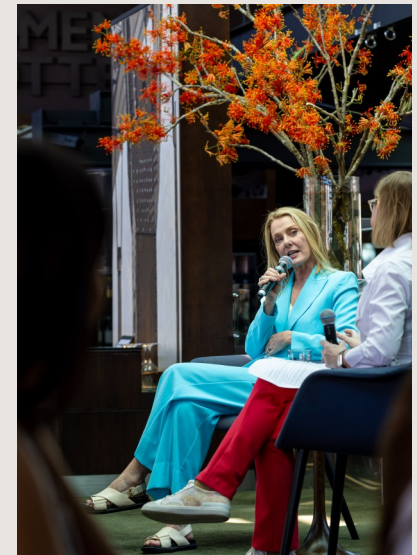
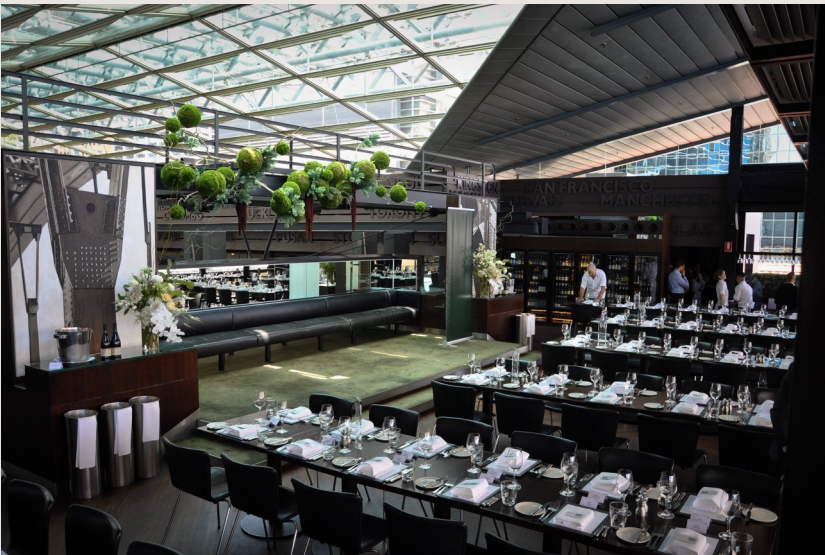
Beverages will be charged on consumption.

[VIEW CURRENT EVENT WINE AND COCKTAIL LIST](#)

**The above beverage list is subject to change.



EXCLUSIVE | Seated





EXCLUSIVE COCKTAIL AND CANAPE

As one of the city's most iconic venues, Cafe Sydney provides a truly unique setting for premier cocktail events for up to 300 people.

Impress your guests with a stunning selection of seasonal canapes, premium Australian wines, and exquisite cocktails, all set against the breathtaking backdrop of Sydney Harbour.



THE DETAILS | Cocktail

Cafe Sydney has built itself a solid reputation as a function venue in both the corporate and private sectors. A key part of this success is due to the flexibility in allowing each guest to tailor a package that meets their needs.

MENU | Choose from an extensive selection of canapes, celebrating the best of Australian produce, with options to add grazing stations for your event.

BEVERAGE | Charged on consumption.
We request pre-selection of one Champagne / sparkling, two white & two red wine ahead of time, to ensure availability and prompt service on the day.

MINIMUM SPEND | The minimum food and beverage spend to book Cafe Sydney exclusively is calculated on the day, time and month of your event. To give you an indication of pricing, it will be between \$45,000 - \$75,000.

ROOM HIRE | \$5,000 (not incl. in the minimum spend)

GRATUITY | A Service charge of 10% is added to the minimum spend, or food & beverage bill total, whichever is greater. This is a gratuity that goes directly to the staff.

SURCHARGE | 1.5% CC surcharge | 10% Sunday surcharge | 15% Public Holiday surcharge.

STYLING | Cafe Sydney is a fantastic space that truly captures the tone of its historic location, while celebrating the contemporary elements and the magical views. This allows you to work with Cafe Sydney and external vendors to curate an individual event bringing in as much or as little of your own styling as favored. All decorations require prior approval from Cafe Sydney.

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CANAPE MENU

Choice of ten (10) canapes and one (1) substantial | \$105
Choice of twelve (12) canapes and two (2) substantial | \$130.00
Additional canapes | \$6.50ea | Additional substantial canapes | \$10.50ea

VEGETARIAN

Buffalo mozzarella tart, tomato confit and basil

Bay of Fires cheddar doughnut

Samosa, spiced cauliflower, paneer

PLANTBASED

Tandoor croquette, tamarind chutney

Mushroom and ginger spring rolls, smoked soy

Pickled tomato, confit garlic, plant based mozzarella,
tapioca cracker

SEAFOOD

Sydney Rock oysters - Natural, dressed or combination

Kingfish, finger lime, apple, cos, roe

Gilda – baby octopus, olive, guindilla peppers

Tuna crudo, potato hash brown

Abrolhos Island scallop, yuzu butter

Grilled tiger prawn, XO sauce

Grilled calamari skewer, sambal, lime

King prawns: peeled with cocktail sauce

MEAT

Beef tartare, potato galette, truffle aioli

Duck liver parfait, citrus marmalade, brioche

Beef cheek pithivier

Peking duck pancake, spring onion,

Hoisin Chicken yakitori, ponzu mayonnaise, toasted sesame

SUBSTANTIAL

Gnocchi, pumpkin, burnt sage butter, muscatels

Tandoori roasted chicken, red lentil dahl, mint yoghurt

Beef burger, tomato relish, rocket and cheese

Crispy pork belly bao buns

Prawn and pork dumplings, sweet sour dressing

DESSERTS

Lemon meringue tart

Salted caramel chocolate hazelnut slice

Passionfruit eclair

Rhubarb frangipane custard tart

Seasonal fruit, vegan chocolate

V = Vegetarian | DF = Dairy free | GF = Gluten free | *GF = Can be gluten free





GRAZING STATIONS

Elevate your event with eye-catching, mouthwatering food stations, beautifully displayed to delight your guests.

OYSTERS | Freshly shucked on ice, served natural and with eschalot, chive, pinot grigio vinegar
Minimum order of 200 oysters, with lesser quantities served roving.

Sydney Rock oysters @ \$6.50ea

Pacific oysters @ \$6.50ea

SEAFOOD | Oysters, Moreton Bay bugs, prawns on ice, mayonnaise, cocktail sauce
Minimum order x 75 guests.

Crustaceans@ \$55 per person

CHEESE & CURED MEAT | Served with bread, lavosh and seasonal accompaniments
Minimum order x 75 guests.

Selection of cheese @ \$25 per person

Selection of cheese & cured meats @ \$45 per person

BEVERAGE

Select beverages for your group from the expertly crafted cocktail list and peruse the Australian wine list to find the perfect pairings to enjoy throughout your event.

The award-winning wine list has been curated to celebrate the very best of Australian wine. Highlighting producers from boutique makers to some of the country's most iconic bottles, including museum and rare wines.

Complementing the local specialties is an enviable Champagne list led by the House of Perrier-Jouët.

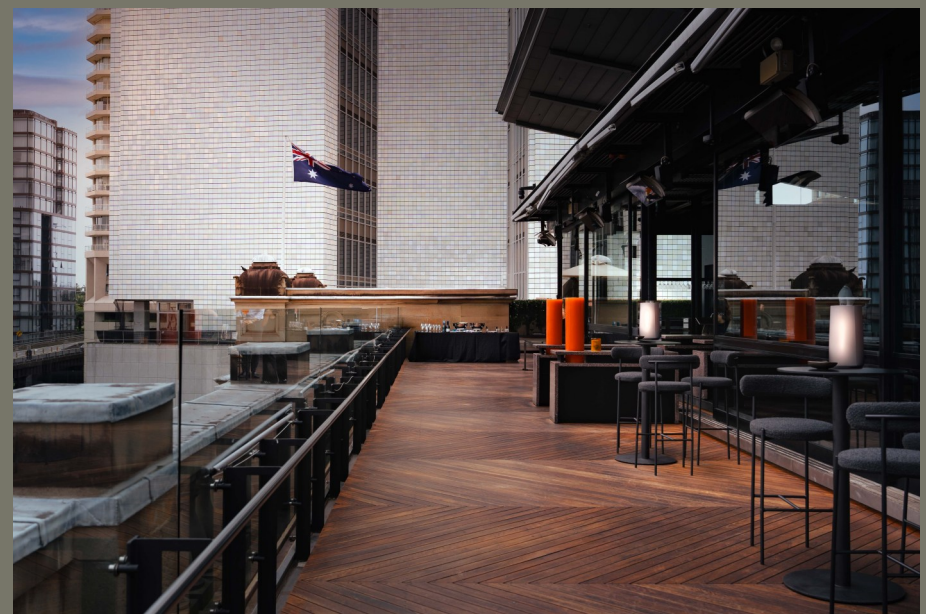
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[VIEW CURRENT EVENT WINE AND COCKTAIL LIST](#)

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EXCLUSIVE | Cocktail





RECOMMENDED SUPPLIERS

FLORISTS

Poho Flowers | 02 9699 9936 | www.poho.com.au

Grandiflora | 02 9357 7902 | www.grandiflora.net

AV

The AV Dept | 0419 222 232 | www.theavdept.com.au

32 Hundred Lighting | 02 9771 9438 | www.32hundredlighting.com

Microhire | 1300 347 652 | www.microhire.com.au

EVENT PLANNERS / STYLING

The Bespoke Boys | 0404 566 341 | www.thebespokeboys.com.au

Form Over Function | 02 9328 6541 | www.formoverfunction.com.au

FURNITURE HIRE

Harry The Hirer | 02 9666 8699 | www.harrythehirer.com.au

PHOTOGRAPHER

Blumenthal Photography | 02 8999 1555 | www.blumenthalphotography.com.au

ENTERTAINMENT

Saint Sound—Acoustic singer/duo | info@saintsound.com.au |

www.saintsound.com.au

Jimmy Sogalrey Band | bookings@thejsb.com.au | www.thejsb.com.au

DJ – Adam Beadle, Est. 89 – 0406 984 278

DJ – DJ Clashe | SASHA - 0430 122 857

TERMS AND CONDITIONS

TENTATIVE BOOKINGS

All tentative functions will be held for a period as specified by our event manager, after which time, the booking will be released.

BOOKING CONFIRMATION & PAYMENT

An exclusive hire event will be confirmed on receipt of an initial \$5,000 holding deposit along with a signed contract and terms & conditions. The full minimum spend, room hire and 10% gratuity on the minimum spend is to be paid prior to the function date in two (2) further instalments, as outlined in your contract.

CONFIRMATION OF GUESTS ATTENDING

We require an accurate estimation of catering numbers fourteen (14) days prior to the function date. Guaranteed catering numbers are required seven (7) days before the function date. The per person menu charge will apply for any guests not showing for the confirmed booking.

FUNCTION CANCELLATIONS

Notified in writing sixty (60) days prior to the date, the payments will be reimbursed in full (excluding \$5,000 holding deposit). Written notification received between sixty (60) and forty (40) days before the date will be reimbursed 50% of the full deposit. Functions cancelled within forty (40) days prior to the date will forfeit the total payments.

SEASONAL MENU CHANGES & PRICES

Menus provided are subject to seasonal changes. While we strive to keep our menu prices as quoted, please note, they are subject to modification due to fluctuations in supply.

RESPONSIBLE SERVICE OF ALCOHOL

Cafe Sydney adheres to the responsible service of alcohol. All food and beverage must be consumed on our licensed premises. *Cafe Sydney does not allow BYO beverage.

STYLING AND DECORATIONS

All decorations require prior approval from Cafe Sydney. Glitter and confetti is not permitted (including within balloons), open flames or candles not permitted, failure to comply will result in a \$500 cleaning fee.

ENTERTAINMENT

Entertainment is by own arrangement and subject to management approval. Cafe Sydney Private Dining Room has a screen for presentations and speakers to connect via Bluetooth. Guests will be required to bring in their own compatible devices to utilize this. We retain complete discretion to vary or halt entertainment which impacts on the restaurant patrons or restaurant operations.

INDEMNITY & DAMAGES

The client will acknowledge responsibility for the conduct of guests and agree to indemnify Cafe Sydney for any liability loss claim or proceedings in respect of any loss or damage to property. Clients are also responsible for any damage caused to Cafe Sydney property by their contractors including but not limited to; audio-visual technicians, theming and event companies, musicians and performers, and will be charged for the repair or replacement of our property as deemed necessary.

EMERGENCIES

This agreement may be cancelled by Cafe Sydney at any time if there exists an emergency or threat of danger to any person. Similarly, this agreement may be cancelled by Cafe Sydney at any time if the use of Customs House is prohibited or hindered for any reason.

TIMING

When hiring Cafe Sydney for an exclusive hire event, guests will be required to vacate the premises at the agreed upon time as outlined in your contract.

SECURITY

Under no condition does Cafe Sydney take responsibility for any items brought by the client into Cafe Sydney. It is the clients' responsibility to ensure the security of their equipment and their guests' possessions. For particular functions, Cafe Sydney will recommend and reserves the right to supply security at the client's cost.

DELIVERY & COLLECTION OF GOODS

Cafe Sydney will only accept delivery of goods on the day of the function and all goods must be collected on the same day unless prior arrangements have been made.

SERVICE CHARGE

A Service charge of 10% is added to the final bill. This is a gratuity that goes directly to the staff.

SURCHARGES

1.5% credit card surcharge | 10% Sunday surcharge | 15% Public Holiday surcharge

PAYMENT

Cafe Sydney does not invoice post event. Any outstanding amount is to be settled in full at the conclusion of the event.

See you soon.

EVENT ENQUIRY

For availability and further information, please contact Functions and Events
02 8298 0322 | functions@cafesydney.com

Customs House · 5th Floor · 31 Alfred Street
Circular Quay · Sydney

www.cafesydney.com

