

CAFE SYDNEY

Group Dining





Set amongst Sydney's stunning skyline Sydney's stunning skyline and overlooking the breathtaking Sydney Harbour, Cafe Sydney is perfect for corporate dining and personal celebrations of 12 - 50 guests.

The dedicated event team collaborate closely with you to craft a premium, sophisticated and elegant experience that will leave a lasting impression on you and your guests.



THE DETAILS

MENU | The dining menu is a three-course selection menu, priced at \$145 per person. The menu comprises of 4 choices for each course, breads on arrival, leaf salad with the main course and tea and coffee. In addition, there are optional menu upgrades.

SUNDAY | Cafe Sydney Sunday, celebrates the joy of the weekend with an enhanced menu, extra indulgences and unique wines in a gorgeous setting.

[CAFE SYDNEY SUNDAY GROUP MENU](#)

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.

TABLE ALLOCATIONS | Up to 18 guests will be seated on one table, 19 – 30 guests will be seated across two long tables side by side, 31—50 will be seated across 3—4 tables.

MINIMUM SPEND | There is a minimum food and beverage spend of \$175 per person applicable to all group bookings in the main dining area.

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

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

3-COURSE MENU \$145 per person

Naan Bread

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

Meyer lemon cheesecake, strawberry, rhubarb sorbet

Dark chocolate bavaois, pear compote

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

CANAPES ON ARRIVAL

Chef's selection canapes, served on arrival: \$20pp **Minimum order for 14 guests.

1x vegetarian, 1x seafood & 1 x meat canape per person

**Dietary requirements catered for separately*

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 | \$48 1 dozen | \$96

Pacific ½ dozen | \$45 1 dozen | \$90

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.





CELEBRATION CAKES

A Cafe Sydney celebration cake adds the perfect touch to any occasion. Our pastry team offer a selection of beautifully created cakes, each presented with the option of a short, handwritten chocolate message on the plate. *Maximum four words.

Milk Chocolate and Hazelnut Praline Mousse cake

Vanilla, Raspberry and White Chocolate Mousse cake

Vegan Dark Chocolate Mud Cake, Ganache, Berries - (Medium only)

*All three cake options are gluten free

Medium for 6 -10 people: \$95.00 | Large for 10 -16 people: \$140.00

Cakes can be served with or without a candle to suit your celebration, making it a truly memorable experience.

Please note, we require 24 hours notice to prepare your cake.

*Cafe Sydney does not allow cakes to be brought in from outside the restaurant.

THE LOUNGE

Celebrate, network, mingle.

Cafe Sydney Lounge offers a sophisticated and vibrant atmosphere, perfect for hosting guests for arrival drinks and canapes before moving on to the dining room.

A versatile and welcoming space, the lounge features an expansive mirror, which transforms into an illuminated art wall, creating a completely new experience as the sun goes down over the city.

We would be pleased to book a section of our cocktail lounge 30 minutes prior to your reservation seating time.



TERMS AND CONDITIONS

BOOKING CONFIRMATION

All bookings will be confirmed on receipt of credit card details as guarantee, along with signed T&Cs.

CONFIRMATION OF GUESTS ATTENDING

We require an accurate estimation of catering numbers seven (7) days prior to the function date. Guaranteed confirmation of guests attending is required 48 hours prior to your booking.

The per person selection menu charge will apply for any guests not showing for the confirmed booking.

FUNCTION CANCELLATIONS

Groups up to 30 guests: Cancellation of your event seven (7) days prior to the date will incur no penalty. Failure to cancel a reservation within seven (7) days will result in \$100pp being charged to the credit card. In November & December we require (14) working days prior.

Groups of 30+ guests: Cancellation of your event fourteen (14) days prior to the date will incur no penalty. Failure to cancel a reservation within fourteen (14) days will result in \$100pp being charged to the credit card.

TERRACE DINING

Terrace dining is available for groups up to a maximum of 20 guests from November to April . The terrace is a weather permitting area, in the event of bad weather moving inside will be subject to availability on the day. Reallocated group bookings will be seated in The Lounge. The lounge area does not offer the views that the restaurant does.

SEASONAL MENU CHANGES & PRICES

Menus provided are subject to seasonal changes. While we strive to keep our menu prices and minimum spend 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.

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.

CAKES

Cafe Sydney does not allow cakes to be brought in from outside the restaurant.

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 \$200 cleaning fee.

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

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www.cafesydney.com

