



CAFE SYDNEY

Private Dining

CAFE SYDNEY PRIVATE

Whether a corporate group seeking privacy or a carefree lunch with friends and family, Cafe Sydney Private Dining is one of the most prized locations for a seated event or cocktail gathering.

Boasting unrivalled views of Sydney Harbour, this intimate setting is a handsome and impressive private space.



SEATED DINING

The private dining room offers an intimate setting for groups of up to 16 guests.

Welcome your guests with arrival drinks and canapes with a section of the terrace reserved for your use.

Floor-to-ceiling glass doors beautifully frame the iconic Sydney Harbour Bridge, creating a stunning backdrop for any occasion.



THE DETAILS

Our Private Dining Room can accommodate up to 16 guests for a seated event, with a section of the terrace for the group to enjoy breathtaking views across the Harbour.

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

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.

MINIMUM SPEND | Please note the below minimum spend is applicable to all seated events in the Private Dining room.

	LUNCH	DINNER
Mon	\$2,300	\$2,500
Tue	\$2,300	\$2,500
Wed	\$2,300	\$2,500
Thu	\$2,600	\$2,700
Fri	\$2,600	\$2,700
Sat	\$2,600	\$2,700
Sun	\$2,600	closed

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.

AV FACILITIES | The Private Dining Room has a Bluetooth enabled sound system and screen at the rear of the space, which you are welcome to use for presentations. Please note, any additional requirements will need to be externally sourced.

STYLING | The private space is beautifully presented however you are welcome to organise florals and other decorations to enhance the area. All decorations require prior approval from Cafe Sydney.

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 1/2 dozen | \$48 1 dozen | \$96

Pacific 1/2 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.*

CELEBRATION CAKES

Milk Chocolate and Hazelnut Praline Mousse cake

Vanilla, Raspberry and White Chocolate Mousse cake

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

We are happy to write a short, four word message on the plate the cake is presented on.

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

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.





COCKTAIL AND CANAPE

The Private Dining Room and terrace can be configured to host a semi-private cocktail reception.

Accommodating up to 60 guests, with beautiful views across Sydney Harbour creating an elegant and sophisticated semiprivate space.



THE DETAILS

The perfect space for any occasion the Private Dining Room and small section of the terrace can accommodate up to a maximum of 30 guests for a cocktail event, or for a maximum of 60 guests you can utilise the terrace to the glass balustrade edge.

MENU | Choose from an extensive selection of canapes celebrating the best of Australian produce.

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 below minimum spend is applicable to all seated events in the Private Dining room.

Private Dining Room with terrace – up to 30 guests | \$5,000
Private dining room with extended terrace – up to 60 guests | \$9,500

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.

AV FACILITIES | The Private Dining Room has a Bluetooth enabled sound system and screen at the rear of the space, which you are welcome to use for presentations. Please note, any additional requirements will need to be externally sourced.

STYLING | The private space is beautifully presented however you are welcome to organise florals and other decorations to enhance the area. All decorations require prior approval from Cafe Sydney.

WEATHER | The area on the terrace is sectioned off from other diners, however is not completely private, with a portion of the outdoor terrace being weather permitting.

CANAPE MENU

Choice of six (6) canapes | \$ 5 5
Choice of eight (8) canapes | \$ 7 5
Choice of eight (10) canapes | \$ 9 0

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 - \$10.50 each

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





BEVERAGE

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

**The above beverage list is subject to change.

CONFIGURATIONS



Private Dining Room with section of terrace – up to 30 guests

**Please note, diners will be seated on the tables in front.

Private Dining Room with terrace to balustrade – up to 60 guests



RECOMMENDED SUPPLIERS

FLORISTS

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

Grandiflora | 02 9357 7902 | www.grandiflora.net

EVENT PLANNERS / STYLING

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

PHOTOGRAPHER

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

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

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 50% of the minimum spend being charged to the credit card.

In November & December we require notification (14) days prior.

SEASONAL MENU CHANGES & MINIMUM SPEND

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.

AUDIO VISUAL

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 utilise this. We retain complete discretion to vary or halt entertainment which impacts on the restaurant patrons or restaurant operations.

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

