



QUAY FUNCTION PACKAGE

QUAY



Quay is the quintessential Sydney dining experience. Award winning cuisine, world class service and a stellar reputation of international renown, all come together in this iconic location. Positioned on the edge of one of the world's most famous harbours, with perfect views of the Harbour Bridge with its classic archways and the opalescent sails of the Opera House appearing almost within reach.

Quay's unique location as a dining experience is only heightened by the outstanding quality of its cuisine created by Chef Peter Gilmore. Quay once reached number 48 on the coveted S.Pellegrino World's 50 Best Restaurants list and maintained its position on the list for five consecutive years. Quay has long been one of Australia's most awarded restaurants, and in 2013 was crowned Restaurant of the Year in The Australian Gourmet Traveller and too in the Sydney Morning Herald's Good Food Guide on numerous occasions. Quay has held the coveted 3 Hat and 3 Star rating in The Sydney Morning Herald Good Food Guide and Australian Gourmet Traveller Restaurant Guide for 13 consecutive years. Peter Gilmore has been awarded Chef of the Year in The Sydney Morning Herald Good Food Guide amongst many other acknowledgements within the industry. Quay is undoubtedly a venue worthy of distinction.



Quay Restaurant, Upper Level, Overseas Passenger Terminal, The Rocks, Sydney
P +61 2 8275 8290 E functions@quay.com.au

UPPER TOWER

Quay's Upper Tower is arguably Sydney's most spectacular dining room. With floor to ceiling glass walls, it offers a 270 degree view of Sydney Harbour, taking in Circular Quay, Sydney Opera House, the Harbour Bridge, and the historical charm of The Rocks. It is a stunning intimate venue, the perfect setting from which to treat up to 32 cherished guests to an inspiring dining experience. Witness an endless maritime panorama with the city as a glittering backdrop.



GREEN ROOM

Quay boasts one of the most beautiful private dining rooms in the world. The Green Room is an impressive venue offering 240 degree views of Sydney Harbour. Situated on the 2nd floor of the restaurant, the Green Room is a stunning 232 square metres with 2 spacious terraces facing the Opera House and the Harbour Bridge. The Green Room subtly reflects the colour and images of its exquisite harbour side setting in its luxurious interior and has a versatility which enables a multitude of applications from weddings to corporate functions, intimate private dinners to thriving cocktail parties.



RESTAURANT

Our internationally acclaimed restaurant, with its floor to ceiling glass walls, is a magnificent setting for the most striking of events. Quay's unique layout enables an exclusive seated capacity of up to 110 guests with a dance floor and 150 without whilst enjoying the use of the dazzling Upper Tower for pre-dinner drinks and canapés. The restaurant also holds up to 250 guests in cocktail party mode for your superior event.



UPPER TOWER

CAPACITY

Sit down Lunch/Dinner **32 guests**

PRICE GUIDE (FOOD ONLY)

Lunch

2 course menu (Mon - Thu in Jan - Oct)	\$110
3 course menu	\$150

Dinner

3 course menu	\$155
3 course menu with canapés	\$175
4 course menu (maximum 20 guests)	\$180
5 course menu (maximum 20 guests)	\$200

The 3 course menu is a choice menu between the 4 options per course.

Please note that the Snow Egg dessert is not available for Upper Tower bookings.

All beverages are charged on consumption.

MINIMUM SPENDS

Lunch Minimum Spend

Jan - Dec

8 - 32 guests (Mon - Thu)	\$2,500
8 - 32 guests (Fri)	\$4,000
8 - 32 guests (Sat & Sun)	\$5,000

Dinner Minimum Spend

8 - 32 guests (Sun - Thu)	\$5,000
8 - 32 guests (Fri & Sat)	\$6,000

For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend.

All prices quoted are inclusive of GST

Prices valid until 31 December 2017

UPPER TOWER MENU

CANAPES ON ARRIVAL

CHEF'S SELECTION | \$20 FOR FOUR PIECES PER PERSON

- Jamon and truffle butter crostini
- Truffle and taleggio arancini
- Fried prawn dumpling, kombu, ssamjang
- Sea scallop pearl, lime, cucumber, fennel

FIRST COURSE

- Crisp globe artichoke, slow cooked carrots, ewe's milk fetta, smoked almonds, oloroso caramel
- Raw smoked Blackmore wagyu, fermented chili, shaved funghi, kombu, cultured cream, dory roe
- Fan shell razor clam, shaved shiitake, smoked pig jowl sea cucumber crackling
- Uni, koshihikari rice, cured egg yolk, fish maw, ama ebi, umami broth

SECOND COURSE

- Steamed coral trout, southern squid, shimonita onions, pipies, umami broth
- Roasted pasture fed master stock duck, house made koji paste, hatsuka radish, ice plant, orach
- Arkady lamb, broad beans, young peas, kale, seaweed, black garlic
- Stone pot green rice, buckwheat, sesame, perilla, new season asparagus, wakame broth

THIRD COURSE

- Oloroso caramel, muscovado, dulcey, muscatel, walnut
- Strawberry granita, fool and ice cream
- Honey honey
- Quay's seven texture Valrhona chocolate cake

Coffee, tea and petits fours

CHOICE OF FOUR DISHES PER COURSE • ADDITIONAL CHEESE PLATTERS TO SHARE AT \$15 PER PERSON

MENUS ARE SUBJECT TO CHANGE DUE TO SEASON AND AVAILABILITY

GREEN ROOM

CAPACITY

Sit down Lunch/Dinner with or without dance floor
100 guests

PRICE GUIDE (FOOD ONLY)

	Alternate Serve	Choice Menu
Lunch		
2 course menu (Mon - Thu)	\$105	\$120
3 course menu (Mon - Thu)	\$125	\$140
3 course menu (Fri, Sat & Sun)	\$145	\$160
Dinner		
3 course menu	\$150	\$165
3 course menu with canapés	\$170	\$185
4 course menu from (limit 80 guests)	\$175	
5 course menu from (limit 60 guests)	\$190	

Both alternate serve and choice menu offer 2 options per course. A choice menu is only available for up to 80 guests. Both 4 course (limited to 80 guests) and 5 course (limited to 60 guests) menus are set/single drop menus. The Snow Egg dessert is not available for Green Room bookings.

MINIMUM SPENDS

Lunch Minimum Spend

33 - 60 guests	\$4,000
61 - 100 guests	\$6,000
Sat - Sun	\$8,000

Dinner Minimum Spend

33 - 60 guests	\$6,000
61 - 100 guests	\$9,000
Fri & Sat and all dates in Nov & Dec	\$12,000
Fri & Sat in Jun, Jul & Aug	\$10,000

For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend.

All prices quoted are inclusive of GST
 Dance floor set up and hire is \$300
 Prices valid until 31 December 2017

GREEN ROOM COCKTAIL EVENTS

COCKTAIL CAPACITY

80 - 180 guests

COCKTAIL PRICE GUIDE (FOOD ONLY)

3 hour event	12 canapés and 1 bowl	\$95
4 hour event	15 canapés and 2 bowls	\$130
5 hour event	18 canapés and 3 bowls	\$165

COCKTAIL MINIMUM SPENDS

Lunch Minimum Spend

60 - 100 guests	\$4,000
101 - 180 guests	\$6,000
Sat - Sun	\$8,000

Dinner Minimum Spend

60 - 100 guests	\$6,000
101 - 180 guests	\$9,000
Fri & Sat and all dates in Nov & Dec	\$12,000
Fri & Sat in Jun, Jul & Aug	\$10,000



RESTAURANT

CAPACITY

Sit down Lunch/Dinner

110 guests with dance floor and 150 guests without

PRICE GUIDE (FOOD ONLY)

	Alternate Serve	Choice Menu
Lunch		
2 course menu (Mon - Thu)	\$105	\$120
3 course menu (Mon - Thu)	\$125	\$140
3 course menu (Fri, Sat & Sun)	\$145	\$160
Dinner		
3 course menu	\$150	\$165
3 course menu with canapés	\$170	\$185
4 course menu from (limit 80 guests)	\$175	
5 course menu from (limit 60 guests)	\$190	

Both alternate serve and choice menu offer 2 options per course. A choice menu is only available for up to 80 guests. Both 4 course (limited to 80 guests) and 5 course (limited to 60 guests) menus are set/single drop menus. The Snow Egg dessert is not available for Restaurant bookings.

MINIMUM SPENDS

Lunch Minimum Spend

Mon - Thu	\$16,000
Fri, Sat, Sun and all dates in Nov & Dec	\$22,000

Dinner Minimum Spend

80 - 150 guests (Jan - Oct)	\$28,000
With Green Room	\$38,000
80 - 150 guests (Nov & Dec)	\$30,000
With Green Room	\$40,000

For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend.

All prices quoted are inclusive of GST

Dance floor set up and hire is \$300

Prices valid until 31 December 2017

RESTAURANT COCKTAIL EVENTS

COCKTAIL CAPACITY

150 - 250 guests

COCKTAIL PRICE GUIDE (FOOD ONLY)

3 hour event	12 canapés and 1 bowl	\$95
4 hour event	15 canapés and 2 bowls	\$130
5 hour event	18 canapés and 3 bowls	\$165

COCKTAIL MINIMUM SPENDS

Lunch/Dinner

150 - 250 guests (Jan - Oct)	\$28,000
150 - 250 guests (Nov - Dec)	\$30,000



GREEN ROOM AND RESTAURANT MENUS

SIT DOWN MENU

CANAPES ON ARRIVAL

CHEF'S SELECTION | \$20 FOR FOUR PIECES PER PERSON

- Sea scallop pearl, lime, cucumber, fennel
- Truffle and taleggio arancini
- Fried prawn dumpling, kombu, ssamjang
- Jamon and truffle butter crostini

FIRST COURSE

- Blue Claw yabbies, peas, broad beans, pistachio, verjuice cucumbers, lemon cream, pepitas
- Spanner crab salad, pickled white turnips, kombu jelly, raw cabbage stems, crème fraiche, linaria
- Raw smoked Blackmore Wagyu, horseradish sour cream, fermented rye crisps, raw fungi
- Salad of crisp globe artichokes, slow roasted carrots, smoked almonds, sheep's milk feta, sherry caramel

SECOND COURSE

- Roasted Palmers Island Mulloway, white turnips and radishes, young garlic cream, brown butter
- Master stock poached chicken breast, roasted koshihikari rice, buckwheat, sesame, young green vegetables, ginger broth
- Roasted pasture raised veal, hispi cabbage, Jerusalem artichoke, hazelnuts, grains, swiss browns
- Loin of lamb, confit tomatoes, zucchini, almonds, Ligurian olives, capers, aioli, nasturtium

Side dishes served with main course
Mixed leaves with cabernet vinaigrette
Potato puree

THIRD COURSE

- Textures of caramel
 - Compote of rhubarb and raspberries, vanilla parfait, almond nougat
 - Quay's Valrhona chocolate cake
 - Strawberry granita, fool and ice cream
- * please note is subject to change without notice based on seasonality

Coffee, tea and petits fours

BOTH ALTERNATE SERVE AND CHOICE MENU OFFER 2 OPTIONS PER COURSE • ADDITIONAL CHEESE PLATTERS TO SHARE AT \$15 PER PERSON

COCKTAIL MENU

- Zucchini and garden pea fritters
- Beetroot, rosehip, crème fraiche tart
- Sicilian style goat's curd, lemon jam, currant, pine nut pastry
- Tartare of smoked wagyu beef, horseradish cream, rye and raw mushrooms
- Truffle and taleggio arancini
- Slow braised pork shoulder and prune pie
- Masterstock chicken, bamboo, pickled ginger, Chinese cabbage roll
- Blue swimmer crab cakes
- Bay lobster, fennel and apple coleslaw brioche roll (\$17)
- Steamed scallop and sesame roll with black garlic
- Peking quail, cashews, cinnamon, hoisin
- Fried prawn dumpling, kombu, ssamjang
- Tapioca wakame crisp, smoked eel

BOWL FOOD

- Risotto of corn and mud crab
- Veal and truffle meatballs, morel cream, polenta
- Pork jowl, organic green rice, seaweed and smoked hock broth
- Braised summer squash, tomato confit and baby spinach

DESSERT CANAPES

- Coconut macaron with coconut cream, raspberries
- Lemon curd, meringue tart
- Salted caramel, prune, walnut tart
- Seven texture chocolate cake

- | | |
|--|-------|
| 3 hour canapé event - 12 canapés and 1 bowl
(please select 10 different varieties & 1 bowl) | \$95 |
| 4 hour canapé event - 15 canapés and 2 bowls
(please select 12 different varieties & 2 bowls) | \$130 |
| 5 hour canapé event - 18 canapés and 3 bowls
(please select 12 different varieties & 3 bowls) | \$165 |

ADDITIONAL CANAPÉS \$7 EACH • ADDITIONAL BOWL FOOD \$15 EACH
ADDITIONAL DESSERT CANAPÉS \$6 EACH

MENUS ARE SUBJECT TO CHANGE DUE TO SEASON AND AVAILABILITY

FUNCTION WINE LIST

Quay's wine list has been assembled to include the finest regional examples of each major wine variety. Our sommelier Amanda Yallop would be pleased to consult with you to match certain wines with certain dishes on your menu. For all private functions, a maximum of three wine choices are recommended (1 sparkling, 1 white and 1 red wine). Beverages can be selected on consumption from the function wine list below or alternatively you may select an unlimited beverage package.

SPARKLING

NV Clover Hill	Tasmania	65
NV Jansz Rosé	Tasmania	65
2014 Deviation Road Loftia	Adelaide Hills	100

CHAMPAGNE

NV Charles Heidsieck Brut Réserve	Reims, France	175
NV Charles Heidsieck Rosé Réserve	Reims, France	210
NV Bollinger Special Cuvée	Aÿ, France	185
2006 Pol Roger Cuvée de Réserve	Epemay, France	235

RIESLING

2016 Crawford River Young Vines	Henty	75
2016 Petaluma Hanlin Hill	Clare Valley	80
2016 Paradigm Hill	Mornington Peninsula	70

PINOT GRIS

2016 Brokenwood	Beechworth	70
2015 Seresin	Marlborough, NZ	85

SAUVIGNON BLANC

2016 Philip Shaw No.19	Orange	65
2016 Te Whare Ra	Marlborough, NZ	72

SEMILLON/SAUVIGNON BLANC

2015 Henschke Eleanor's Cottage	Eden Valley/Adelaide Hills	60
--	----------------------------	----

CHARDONNAY

2015 Margan Limited Release	Hunter Valley	75
2015 Shaw & Smith M3	Adelaide Hills	100
2015 Pierro	Margaret River	170
2014 Snake + Herring Hallelujah	Margaret River	85

PINOT NOIR

2015 Oakridge Local Vineyard Series	Yarra Valley	75
2016 Philip Shaw No.8	Orange	85
2015 Mt Difficulty	Central Otago, NZ	120

CABERNET SAUVIGNON

2014 Robert Oatley Finisterre	Margaret River	90
2015 Parker Terra Rossa	Coonawarra	95
2013 Plantagenet	Great Southern	85

SHIRAZ

2015 Two Hands Angels' Share	McLaren Vale	75
2014 Heathcote Estate	Heathcote	95
2015 Shaw & Smith	Adelaide Hills	105

SHIRAZ/CABERNET BLENDS

2015 The Barry Bros by Jim Barry	Clare Valley	60
2013 Henschke Keyneton Euphonium	Barossa Valley	120

DESSERT WINES

2016 Oakridge Botrytis Riesling 375ml	Yarra Valley	95
2015 Château Birot Sauternes 375ml	Bordeaux, France	78

OTHER BEVERAGES

Standard Spirits	From	12
Premium Spirits	From	15
Cocktails by the jug (10 serves)		185
Peroni (Italy)		12
Lord Nelson 3 sheets pale ale (Sydney)		10
James Boag's Premium Light (Tasmania)		9
Liqueurs	From	10
Soft Drinks	From	6
Mineral Water (1000ml)	14	

PLEASE NOTE THAT 7 WORKING DAYS WILL BE REQUIRED FOR ALL WINES ORDERED ON THE FUNCTION WINE LIST. EVERY EFFORT WILL BE MADE TO PROVIDE YOU WITH YOUR SELECTION HOWEVER VINTAGES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

FUNCTION BEVERAGES

BEVERAGE PACKAGE

NV Clover Hill Sparkling, Tasmania

2015 Henschke 'Eleanor's Cottage' Sauvignon Blanc Semillon,

Adelaide Hills

2015 The Barry Bros by Jim Barry Shiraz Cabernet Sauvignon, Clare Valley

Beer (Peroni and James Boags Light)

Soft drinks and juices

2 HOUR DURATION \$55 PER ADULT

3 HOUR DURATION \$65 PER ADULT

4 HOUR DURATION \$75 PER ADULT

5 HOUR DURATION \$85 PER ADULT

OPTIONAL TOAST – SPARKLING (FOR SPEECHES) per bottle

NV Clover Hill, Tasmania	\$65
NV Jansz Rosé, Tasmania	\$65
2014 Deviation Road Loffia, Adelaide Hills	\$100

OPTIONAL TOAST - CHAMPAGNE (FOR SPEECHES) per bottle

NV Charles Heidsieck Brut Reserve, Reims, France	\$175
NV Charles Heidsieck Rosé Reserve, Reims, France	\$210
NV Bollinger Special Cuvée, Aÿ, France	\$185
2006 Pol Roger Cuvée de Reserve, Epernay, France	\$235

OUR BEVERAGE PACKAGE IS AVAILABLE IN THE GREEN ROOM AND RESTAURANT ONLY

**WINES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY AND VINTAGE
NO CHANGES ARE AVAILABLE TO THE ABOVE PACKAGE**

FUNCTION COCKTAIL LIST

Both cocktails and mocktails are available by the jug

(1 jug = 10 serves)

They are served in the first hour of your event.

COCKTAILS \$185

Cosmopolitan

Aperol Spritz

Pimms Spritz

American

Wonderland

MOCKTAILS \$120

Johnnie Dancer

Harbour View

Acapulco



QUAY TERMS AND CONDITIONS 2017/2018

BOOKING/CONFIRMATION

QUAY'S TERMS AND CONDITIONS FORM MUST BE COMPLETED, SIGNED AND RETURNED TO US WITH THE SPECIFIED DEPOSIT TO ENSURE YOUR BOOKING IS CONFIRMED. TENTATIVE RESERVATIONS WILL ONLY BE HELD FOR 7 DAYS.

DEPOSIT

A 50% DEPOSIT (OF MINIMUM SPEND REQUIREMENT) MUST BE GIVEN AT THE TIME OF CONFIRMATION. IF THE DEPOSIT IS NOT RECEIVED BY THE DUE DATE, THE BOOKING WILL BE CANCELLED.

MINIMUM SPEND

PAYMENT POLICY REQUIRES THAT THE REMAINING 50% MINIMUM SPEND BE PAID 7 WORKING DAYS (MONDAY TO FRIDAY) PRIOR TO YOUR FUNCTION. THE OUTSTANDING BALANCE IS TO BE SETTLED ON THE DAY OF YOUR FUNCTION. QUAY RESTAURANT DOES NOT OFFER ACCOUNT FACILITIES.

FINAL NUMBERS/PAYMENT

GUARANTEED NUMBERS ARE REQUIRED 3 WORKING DAYS PRIOR TO YOUR FUNCTION. THE CHARGES WILL APPLY TO GUARANTEED MINIMUM NUMBERS, OR THE FINAL HEAD COUNT, WHICH EVER IS GREATER. ALL ACCOUNTS NEED TO BE SETTLED AT THE CONCLUSION OF THE EVENT. PERSONAL/COMPANY CHEQUES WILL NOT BE ACCEPTED.

CANCELLATIONS

CANCELLATIONS - ALL CANCELLATIONS ARE TO BE MADE IN WRITING. IN THE EVENT OF A CANCELLATION, POSTPONEMENT OR TRANSFER OF THE EVENT DATE IN THE RESTAURANT AND/OR GREEN ROOM:
60 DAYS BEFORE YOUR FUNCTION DATE 100% OF THE DEPOSIT WILL BE RETAINED
61-120 DAYS BEFORE YOUR FUNCTION DATE 50% OF THE DEPOSIT WILL BE RETAINED
121-180 DAYS BEFORE YOUR FUNCTION DATE 25% OF THE DEPOSIT WILL BE RETAINED
MORE THAN 181 DAYS PRIOR TO YOUR FUNCTION DATE A \$500 ADMINISTRATION FEE WILL BE RETAINED FROM THE DEPOSIT.
IN THE EVENT OF A CANCELLATION, POSTPONEMENT OR TRANSFER OF THE EVENT DATE IN THE UPPER TOWER: MORE THAN 14 DAYS PRIOR TO THE FUNCTION DATE THE FULL DEPOSIT WILL BE REFUNDED. CANCELLATIONS MADE LESS THAN 14 DAYS PRIOR TO THE FUNCTION DATE WILL NOT BE ENTITLED TO A REFUND OF DEPOSIT.

DAMAGES

THE CLIENT IS FINANCIALLY LIABLE FOR ANY DAMAGE TO RESTAURANT PROPERTY, FIXTURES OR FITTINGS WHETHER SUSTAINED BY THEIR OWN ACTIONS, OR THROUGH THE ACTIONS OF THEIR GUESTS, CONTRACTORS OR SUB-CONTRACTORS. NOTHING IS TO BE NAILED, SCREWED OR STAPLED TO THE WALLS, DOORS OR OTHER SURFACES WHICH ARE PART OF THE RESTAURANT.

INSURANCE/PUBLIC LIABILITY

QUAY RESTAURANT ACCEPTS NO RESPONSIBILITY FOR DAMAGE OR LOSS OF MERCHANDISE, EQUIPMENT OR PERSONAL ARTICLES LEFT IN THE RESTAURANT, GREEN ROOM OR UPPER TOWER PRIOR TO, DURING OR AFTER A FUNCTION.

DELIVERY/COLLECTION OF GOODS

QUAY 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.

FOOD/BEVERAGES

QUAY RESTAURANT DOES NOT PERMIT FOOD OR BEVERAGES TO BE BROUGHT ONTO THE PREMISES (WEDDING CAKES EXCLUDED).

DECORATIONS

QUAY RESTAURANT DOES NOT ALLOW SPARKLERS OR CANDLES WHERE THE FLAME IS EXPOSED. TEA LIGHT CANDLES IN VOTIVES ARE PERMITTED.

MUSIC

QUAY DOES NOT PERMIT ANY PERSONAL MUSIC, AUDIO OR AMPLIFICATION (INCLUDING MICROPHONES) IN THE UPPER TOWER. ALL ENTERTAINMENT ARRANGED BY THE CLIENT IS SUBJECT TO QUAY MANAGEMENT APPROVAL. QUAY MUST BE NOTIFIED IN FULL DETAIL OF ANY NOISE / MUSIC LEVELS INCLUDING SPECIFIC INSTRUMENTS AND THEME. QUAY RETAINS COMPLETE DISCRETION OF MUSIC AND NOISE LEVELS AT ALL TIMES TO VARY OR CEASE ENTERTAINMENT LEVELS THAT DON'T COMPLY WITH APPLICABLE LAW AND OVERSEAS PASSENGER TERMINAL REGULATION OR WHICH MAY CAUSE QUAY TO BREACH THE LEASE AGREEMENT. A MAXIMUM 4 PIECE BAND IS PERMITTED IN GREEN ROOM AND RESTAURANT WHEN BOOKED EXCLUSIVELY. NO BAND/INSTRUMENTS PERMITTED ON THE EXTERNAL TERRACE OF THE OPT.

HOURS

STANDARD DURATION FOR FUNCTIONS IS 4.5 HOURS FOR LUNCH AND 5 HOURS FOR AN EVENING FUNCTION. ACCESS TO THE VENUE FOR A LUNCH EVENT IS GUARANTEED FROM 10AM. ACCESS TO THE VENUE FOR AN EVENING EVENT IS GUARANTEED FROM 4.30PM. BEFORE AND AFTER THE SPECIFIED TIME AND AFTER 12AM A CHARGE OF \$800 PER HOUR OR PART HOUR APPLIES PLUS THE COST OF ALL BEVERAGES CONSUMED. GUESTS WILL BE REQUIRED TO VACATE THE PREMISES WITHIN 30 MINUTES AFTER THE CONCLUSION OF SERVICE. IF YOUR BOOKING IS AT LUNCH, ALL GUESTS MUST BE VACATED BY 4.30PM. ALL DINNER FUNCTIONS CAN COMMENCE FROM 6PM ONWARDS.

RESPONSIBLE SERVICE OF ALCOHOL

QUAY RESTAURANT IS COMMITTED TO THE RESPONSIBLE SERVICE OF ALCOHOL. INTOXICATED GUESTS WILL NOT BE SERVED. IT IS A REQUIREMENT OF LAW THAT INTOXICATED PERSONS ARE REMOVED FROM LICENSED PREMISES.

SHIP DAYS

AS A TENANT OF THE OVERSEAS PASSENGER TERMINAL, QUAY RESTAURANT ACCEPTS NO RESPONSIBILITY FOR LOSS OF VIEW IF SYDNEY PORTS CORPORATION ALLOWS A VESSEL TO DOCK AT THE TERMINAL. PLEASE REFER TO THE SHIPPING SCHEDULE AT ANYTIME ON WWW.SYDNEYPORTS.COM.AU/PORT_OPERATIONS/CRUISE_SCHEDULE

SERVICE FEE/PUBLIC HOLIDAYS

FOR ALL GROUP RESERVATIONS A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE FINAL BILL AS A GRATUITY FOR THE STAFF. THE TOTAL BILL FOR THE BOOKING IS TO BE PAID IN FULL AT THE COMPLETION OF YOUR MEAL. THE SERVICE CHARGE IS NOT INCLUDED IN THE MINIMUM SPEND.
AN ADDITIONAL 12.5% SURCHARGE WILL APPLY TO THE ACCOUNT TOTAL FOR ALL FUNCTIONS HELD ON PUBLIC HOLIDAYS.

PRICE VARIATIONS

EVERY ENDEAVOUR IS MADE TO MAINTAIN PRICES AS ORIGINALLY QUOTED, HOWEVER, THEY MAY CHANGE WITHOUT NOTICE. PLEASE ALLOW A PRICE INCREASE OF 10% IF QUOTED MORE THAN 12 MONTHS PRIOR TO THE FUNCTION DATE.