



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  
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## 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 your 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.



## UPPER TOWER

### CAPACITY & AVAILABILITY

Seated Lunch | Up to 20 guests  
January – November | Available Monday – Thursday  
December | Available Monday – Wednesday

### MINIMUM SPEND

Lunch Minimum Spend  
Up to 20 guests (Mon - Thu) \$3,000

### PRICE GUIDE (FOOD ONLY)

#### Lunch

*variable portion sizing*

4 course menu	\$185
5 course menu	\$185
Canapes on arrival   4 pieces per person	\$30

*For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The service charge is not included in the minimum spend.*

*All prices quoted are inclusive of GST.*

*Prices valid until 31 December 2018*

## UPPER TOWER 5 COURSE MENU

### FIRST COURSE

Hand shelled mud crab, pickled white turnip, kombu jelly,  
raw hispi cabbage stems, cultured cream

### SECOND COURSE

Uni, koshihikari rice, cured egg yolk, fish maw, day lily, ama ebi, umami broth

### THIRD COURSE

Steamed coral trout, southern squid, green almonds, sake

### FOURTH COURSE

Arkady lamb, barletta onions, ice plant, oca  
lemon purée, roasted hemp seed

### FIFTH COURSE

Cherries, cherries, cherries

Coffee, tea and petits fours

PLEASE NOTE MENUS ARE SUBJECT TO CHANGE DUE TO SEASON AND AVAILABILITY

## GREEN ROOM

### CAPACITY

Seated Lunch or Dinner | 100 guests

### PRICE GUIDE (FOOD ONLY)

	Set Menu	Choice Menu
<b>Lunch</b>		
2 course menu (Mon-Fri)	\$105	\$125
2 course menu (Sat & Sun)	\$125	\$145
3 course menu (Mon - Fri)	\$135	\$155
3 course menu (Sat & Sun)	\$155	\$175
<b>Dinner</b>		
3 course menu	\$155	\$175
4 course menu	\$185	
5 course menu	\$210	
Canapes on arrival   4 pieces	\$30	\$30

Our 3 course set, 4 course and 5 course menus are single choice menus.

Our 3 course choice menu offers 2 options per course and is available for up to 70 guests.

### MINIMUM SPENDS

#### Lunch Minimum Spend

Monday to Thursday excluding December	\$5,000
Friday, Saturday and Sunday	\$7,500
All dates in December	\$7,500

#### Dinner Minimum Spend

##### January – October:

Sunday to Thursday	\$5,000
Friday and Saturday	\$10,000

##### November – December:

Sunday to Wednesday	\$7,500
Thursday to Saturday	\$14,000

For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The service charge is not included in the minimum spend.

All prices quoted are inclusive of GST.

Prices valid until 31 December 2018

## GREEN ROOM COCKTAIL EVENTS

### COCKTAIL CAPACITY

Up to 180 guests

### COCKTAIL PRICE GUIDE (FOOD ONLY)

3 hour event	12 canapés and 1 bowl	\$105
4 hour event	15 canapés and 2 bowls	\$145
5 hour event	18 canapés and 3 bowls	\$180



# GREEN ROOM MENUS

## SEATED LUNCH & DINNER MENU

### CANAPES ON ARRIVAL

CHEF'S SELECTION | \$30 FOR FOUR PIECES PER PERSON

- Tapioca wakame crisp, smoked eel
- Truffle and taleggio arancini
- Fried prawn dumpling, kombu, ssamjang
- Jamon and truffle butter crostini

### FIRST COURSE

- Smoked tartare of Blackmore wagyu, fermented chili, heirloom radish
- Blue swimmer crab, soft polenta, corn juice emulsion, popcorn
- Poached Quail, brioche porridge, chestnut, puffed barley
- Salad of slow cooked carrot, sheep's fetta, smoked almonds, sherry caramel

### SECOND COURSE

- Steamed snapper fillet, zucchini, broad beans, lemon and celery heart
- Grain fed beef tenderloin, roasted cippolini, black beluga lentils
- Crisp pork belly, koshihikari rice, sesame, perilla, roasted onion
- Riverina Lamb, confit tomato, Barletta onion, capers and Italian flat beans

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

### THIRD COURSE

- 7 texture Valrhona Chocolate cake
- Honey
- Strawberries and cream
- Tete de Moine, Swiss (AOC) Cheese, chestnut floss, Pedro Ximenes jelly, witlof, caramelised pine nuts and muscatel

Coffee, tea and petits fours

OUR SET MENU OFFERS ONE OPTION PER COURSE.

OUR CHOICE MENU OFFERS TWO OPTIONS PER COURSE

ADDITIONAL CHEESE PLATTERS AVAILABLE 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) \$105

4 hour canapé event - 15 canapés and 2 bowls  
(please select 12 different varieties & 2 bowls) \$145

5 hour canapé event - 18 canapés and 3 bowls  
(please select 12 different varieties & 3 bowls) \$180

ADDITIONAL CANAPÉS \$8 EACH  
ADDITIONAL BOWL FOOD \$15 EACH  
ADDITIONAL DESSERT CANAPÉS \$6 EACH

PLEASE NOTE 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

<b>NV Clover Hill</b>	Tasmania	65
<b>NV Jansz Rosé</b>	Tasmania	65
<b>2015 Deviation Road</b> Loftia	Adelaide Hills	100

### CHAMPAGNE

<b>NV Charles Heidsieck</b> Brut Réserve	Reims, France	175
<b>NV Charles Heidsieck</b> Rosé Réserve	Reims, France	210
<b>NV Bollinger</b> Special Cuvée	Aÿ, France	185

### RIESLING

<b>2016 Crawford River</b> Young Vines	Henty	75
<b>2016 Petaluma</b> Hanlin Hill	Clare Valley	80
<b>2016 Paradigm Hill</b>	Mornington Peninsula	75

### PINOT GRIS

<b>2016 Brokenwood</b>	Beechworth	70
<b>2016 Seresin</b>	Marlborough, NZ	85

### SAUVIGNON BLANC

<b>2017 Philip Shaw</b> No.19	Orange	65
<b>2016 Te Whare Ra</b>	Marlborough, NZ	85

### SEMILLON/SAUVIGNON BLANC

<b>2015 Henschke</b> Eleanor's Cottage	Eden Valley/Adelaide Hills	60
<b>2017 Moss Wood</b> Ribbon Vale	Margaret River	80

### CHARDONNAY

<b>2016 Margan</b> Limited Release	Hunter Valley	75
<b>2015 Shaw + Smith</b> M3	Adelaide Hills	100
<b>2014 Snake + Herring</b> Hallelujah	Great Southern	85

Quay's A La Carte wine list has an extensive range of wine and is available upon request. Quay's Sommelier would be happy to consult with you regarding your selection.

### PINOT NOIR

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

### CABERNET SAUVIGNON & CABERNET BLEND

<b>2013 Plantagenet</b>	Great Southern	85
<b>2015 Parker</b> Terra Rossa	Coonawarra	95
<b>2014 Moss Wood</b> Ribbon Vale	Margaret River	125

### SHIRAZ

<b>2015 Two Hands</b> Angel's Share	McLaren Vale	75
<b>2014 Heathcote Estate</b>	Heathcote	95
<b>2015 Shaw + Smith</b>	Adelaide Hills	105

### SHIRAZ/CABERNET BLEND

<b>2015 The Barry Bros</b> by Jim Barry	Clare Valley	60
<b>2013 Henschke</b> Keyneton Euphonium	Barossa Valley	120

### DESSERT WINES

<b>2016 Oakridge</b> Botrytis Pinot Gris 375ml	Yarra Valley	95
<b>2015 Château Birot</b> Sauternes 375ml	Bordeaux, France	78

### OTHER BEVERAGES

<b>Standard Spirits</b>	From	12
<b>Premium Spirits</b>	From	15
<b>Cocktails by the jug</b> (10 serves)		185
<b>Peroni</b>		12
<b>Lord Nelson 3 Sheets Pale Ale</b>		10
<b>James Boag's Premium Light</b>		9
<b>Liqueurs</b>	From	10
<b>Soft Drinks</b>	From	6
<b>Mineral Water</b> (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 \$60 PER ADULT

3 HOUR DURATION \$70 PER ADULT

4 HOUR DURATION \$80 PER ADULT

5 HOUR DURATION \$95 PER ADULT

OPTIONAL TOAST – SPARKLING (FOR SPEECHES) per bottle

NV Clover Hill, Tasmania	\$65
NV Jansz Rosé, Tasmania	\$65
2015 Deviation Road Loftia, 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

**PLEASE NOTE WINES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY AND VINTAGE.  
CHANGES TO THE ABOVE PACKAGE ARE NOT AVAILABLE.**

### 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 or Pimms Spritz  
Moscow Mule  
Dark and Stormy  
Lychee Martini

#### MOCKTAILS \$120

*Johnnie Dancer*  
*A refreshing combination of lychee and pineapple juice blended with a dash of passionfruit puree and cloudy apple juice*

*Harbour View*  
*A vibrant blend of muddled lime, mint and pineapple juice finished with a splash of ginger ale*

*Acapulco*  
*Grapefruit juice, lemon and agave tonic topped with soda water*





# 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 A SEATED FUNCTION, AND 7 WORKING DAYS PRIOR TO A COCKTAIL 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 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](http://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