

# QUAY



Quay is one of the country's most celebrated restaurants;  
the creation of leading Australian restaurant group,  
Fink, and Executive Chef Peter Gilmore.

The restaurant is an organic space reflective of Peter  
Gilmore's nature inspired cuisine. The interplay of  
textures and colour brings life and a vibrance that  
embraces the restaurant's place in the dress circle of  
Sydney Harbour. An ode to the Australian landscape,  
from the vast ocean floor, to the cracked bark of a  
paperbark tree, every detail from the ground up has been  
thoughtfully considered.

Quay delivers the opportunity for almost personal  
and immersive dining experience.



# QUAY EXPERIENCES

Enhance your event with a curated Quay experience. From masterclasses to expert talks, Quay can offer a point of difference for you and your guests. Please speak to our Events Team for further information and pricing.



## CHEF EXPERIENCES

### WELCOME AND INTRODUCTION TO QUAY

Add a special touch to your event with a welcome from Executive Chef Peter Gilmore. Once your guests have taken a seat, Peter will welcome your party and talk through the Quay menu.

### Q & A SESSION WITH PETER GILMORE

Executive Chef Peter Gilmore is celebrated all over the world. Enhance your event with guests given an opportunity to ask questions and chat with the chef who guided Quay in becoming one of Australia's most-awarded restaurants.

### QUAY MASTERCLASS WITH PETER GILMORE

Join Peter in Quay's Green Room overlooking sparkling Sydney Harbour for an intimate cooking class. Learn the secrets of Quay's award-winning cuisine over a glass of Champagne while Peter demonstrates three dishes from your menu. A masterclass not to be missed.



## THE GREEN ROOM



Quay's largest event space is situated on the second floor of the restaurant and is perfect for both seated and cocktail events.

Two private terraces facing the Sydney Opera House and Sydney Harbour Bridge provide access to views like no other.

With an impressive backdrop as your foundation and an open-plan kitchen adding theatre and atmosphere to your celebration, this versatile room can be transformed to suit any style of seated or standing event.



**Capacity**  
Up to 100 guests seated

**Availability - Lunch**  
Monday, Wednesday - Sunday

**Availability - Dinner**  
Monday - Sunday

Menu	Set	Choice
Two-course	\$155	\$185
Three-course	\$185	\$215
Four-course	\$230	
Five-course	\$270	

**Lunch Minimum Spend**

January - October:  
Monday, Wednesday - Sunday \$5,000

November - December:  
Monday, Wednesday - Sunday \$7,500

**Dinner Minimum Spend**

January - October:  
Sunday - Thursday \$5,000  
Friday and Saturday \$7,500

November - December:  
Sunday - Thursday \$7,500  
Friday and Saturday \$14,000

Our two and three-course set menus are single choice menus and also available as alternate service if preferred. Our four and five course menus are chef selection single choice menus. Our two and three course choice menu offers two options per course and is available for up to 50 guests.

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 are valid until 30th of June 2024. All bookings after this date are subject to any price increases should they occur.





**Capacity**  
Up to 180 guests standing

**Lunch Minimum Spend**  
January - October:  
Monday, Wednesday -  
Sunday \$5,000

November - December:  
Monday, Wednesday -  
Sunday \$7,500

**Dinner Minimum Spend**  
January - October:  
Sunday - Thursday \$5,000  
Friday and Saturday \$7,500

November - December  
Sunday - Thursday \$7,500  
Friday and Saturday \$14,000

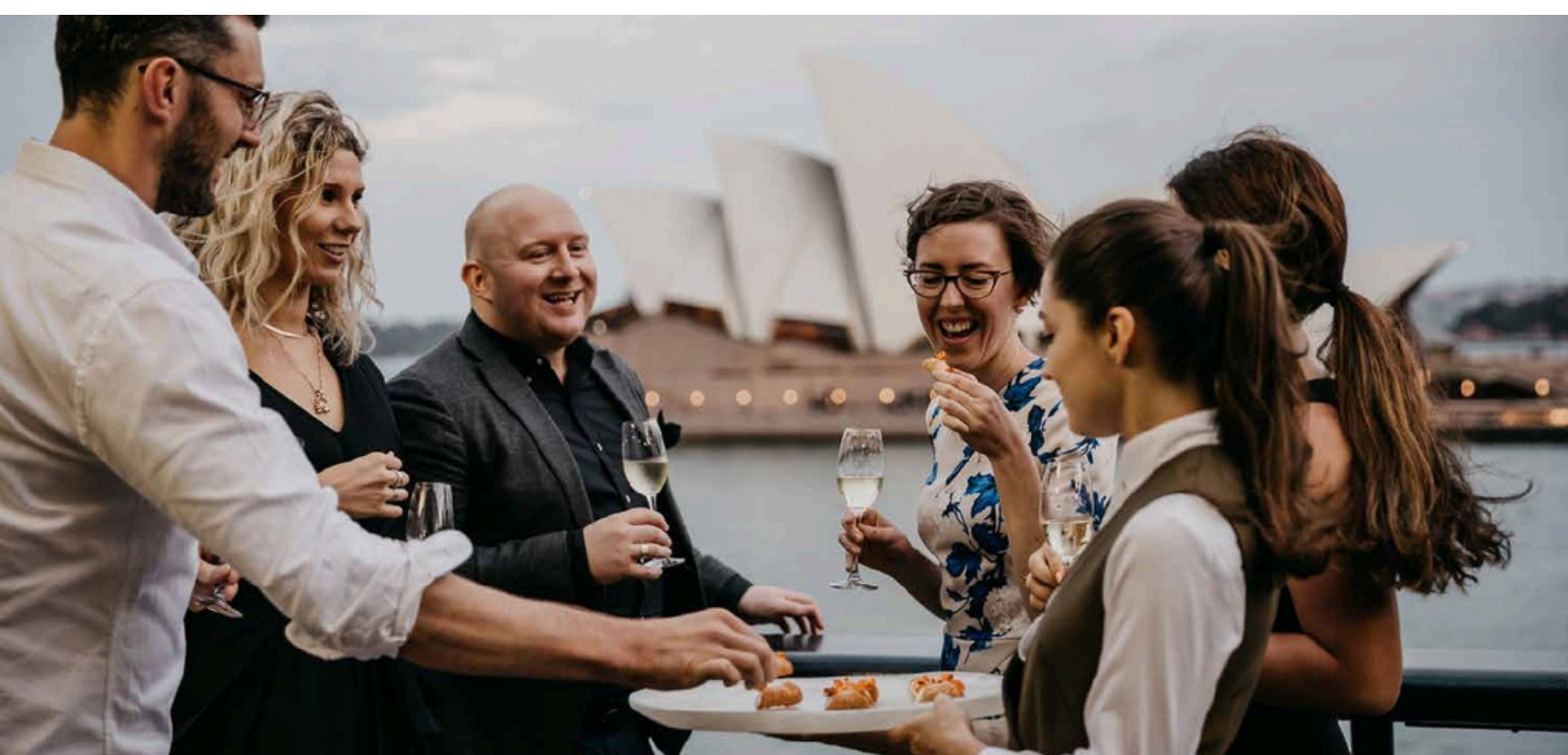
**Menu**

Three-hour canape package \$140  
(lunch only)  
Includes: 12 canapes and 1 bowl  
please select  
10 different varieties and 1 bowl

Three-Four hour canape package \$175  
Includes: 15 canapes and 2 bowl  
please select  
12 different varieties and 2 bowls

Five hour canape package \$220  
Includes: 18 canapes and 3 bowl  
please select  
12 different varieties and 3 bowls

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 are valid until 30th June 2024. All bookings after this date are subject to any price increases should they occur.



## THE UPPER TOWER



Quay's Upper Tower is arguably Sydney's most spectacular dining room. Floor-to-ceiling glass windows allow for views spanning Sydney Harbour.

Taking in Circular Quay, the Sydney Opera House and the Harbour Bridge, the Upper Tower is available for lunch and dinner events seating up to 20 guests.



### Capacity

Up to 20 seated guests

### Availability - Lunch

Monday, Wednesday - Sunday

### Availability - Dinner

Monday - Wednesday

### Menu

#### Lunch

Four-course set menu \$205

Six-course set menu \$295

#### Dinner

Six-course set menu \$295

### Lunch Minimum Spend

January - September

Monday, Wednesday - Sunday \$5,000

October

Monday, Wednesday - Friday \$5,000

Saturday and Sunday \$8,000

November and December

Monday, Wednesday and

Thursday \$5,000

Friday - Sunday \$8,000

### Dinner Minimum Spend

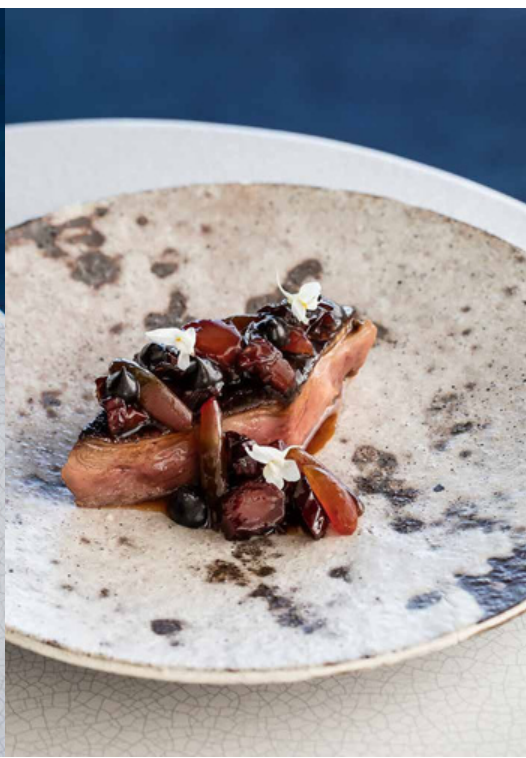
January - September

Monday - Wednesday \$6,500

October - December

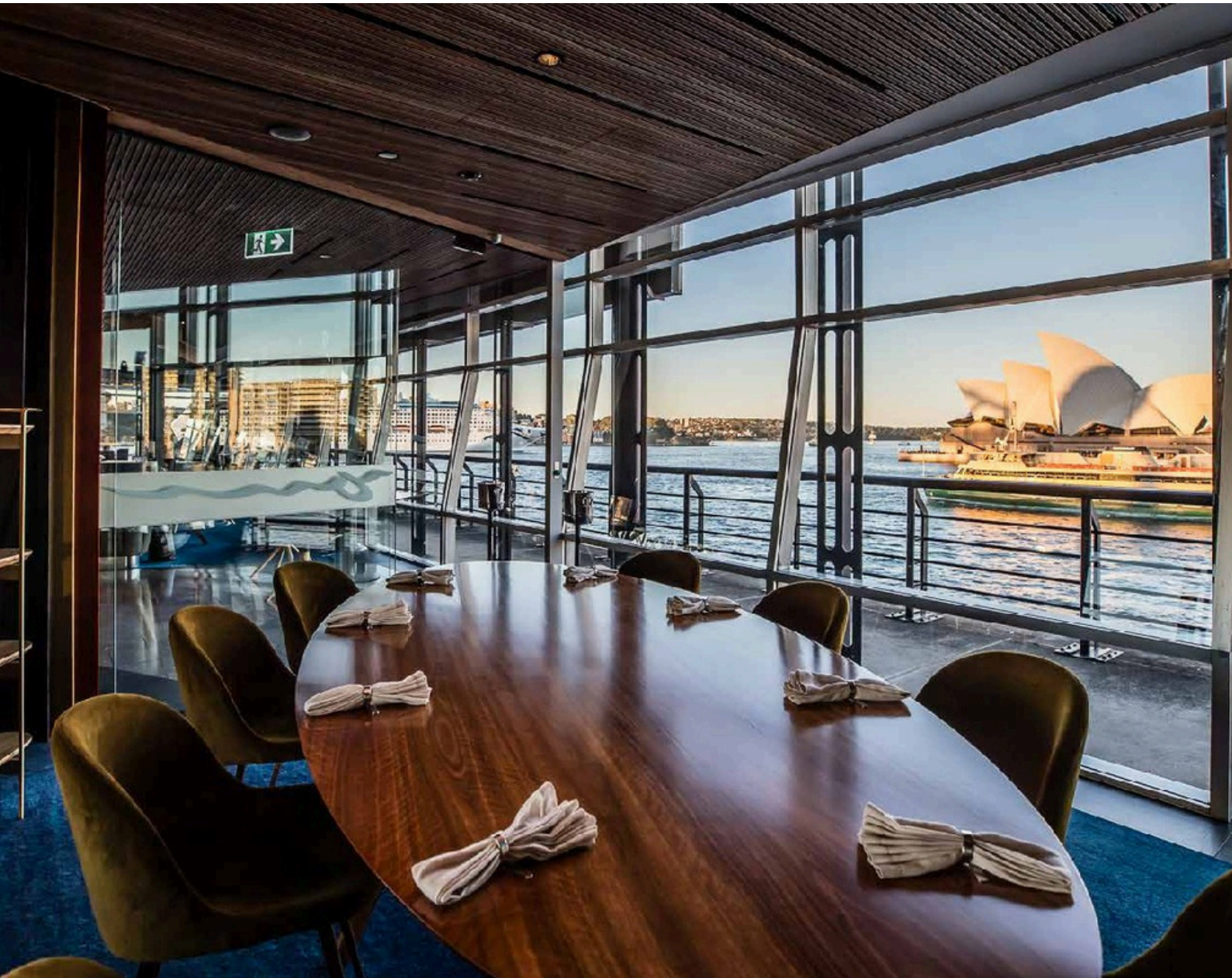
Monday - Wednesday \$8,000

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 are valid until 30th June 2024. All bookings after this date are subject to any price increases should they occur.





## THE PRIVATE DINING ROOM



Overlooking the Sydney Opera House, the Private Dining Room at Quay seats up to ten guests.

Featuring an elliptical solid spotted gum dining table, and walls adorned by overlapping fabric veils referencing the colours of Australian gum leaves on the forest floor, each thoughtful detail in the room creates a warm, inclusive space.



### Capacity and Availability

Seated Lunch or Dinner  
Up to 10 guests

Lunch  
Available Saturday and Sunday

Dinner  
Available Thursday to Sunday

### Price Guide

Restaurant Menu

Six-course set menu      \$295

Eight-course set menu      \$355

### Minimum Spend

Lunch and Dinner      \$2,500

You are welcome to make your menu selection once you have arrived at Quay.

Beverage pairings are available with the six-course and eight-course menu, along with our full à la carte wine and beverage lists.

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 are valid until 30th June 2024. All bookings after this date are subject to any price increases should they occur.



QUAY ADDITIONS





### Menu Supplements

- Chef's selection canapés \$36pp
- Cannoli, goats curd, lemon jam (V)
- Zucchini, feta, pepita arancini (V)
- Sesame prawn toast, aioli
- Crumpet, smoked salmon roe
- \* subject to change

Cheese plates \$35pp

### Cocktail Menu Supplements

- Available with Green Room canape event packages only
- Additional canapés \$9
- Additional bowls \$20
- Additional dessert canapés \$9

### Quay Gifts

- Quay Candle \$85
- Signed Peter Gilmore book: From the Earth \$65



# THE MENUS



SAMPLE THREE-COURSE  
GREEN ROOM MENU

Raw Abrolhos Island scallops  
Blacklip abalone, palm heart  
virgin soy, aged vinegar

Burrata, young peas, pickled kohlrabi  
apple, pistachio, verjus

Smoked Blackmore Wagyu tartare  
ssamjang, seaweed, rye

Mud crab congee  
umami chawanmushi, brown  
butter emulsion

—

Coral trout  
koshihikari rice, sea urchin butter  
marigold broth

Smoked and confit pig jowl  
Black Pearl and oyster mushroom  
roasted Jerusalem artichoke

Roast beef fillet  
mushroom and black garlic  
purée, potato and truffle emulsion

Lamb loin  
grains, seaweed, brassica, liquorice, parsley

Side dishes served with main course

Mixed leaves, cabernet vinaigrette  
Potato purée

—

Passionfruit curd, poached meringue, vanilla cream

Ligurian bee honey pannacotta  
coffee granita, mead pearls

Frozen almond nougat, apricot ice cream

Seven-Textured Chocolate Cake

Tea, coffee, and petit fours

SAMPLE FOUR-COURSE  
GREEN ROOM MENU

Raw Abrolhos Island scallops  
Blacklip abalone, palm heart  
virgin soy, aged vinegar

—

Burrata, young peas, pickled kohlrabi  
apple, pistachio, verjus

—

Roast beef fillet, mushroom and black garlic purée  
truffle and potato emulsion

Side dish served with main course

Mixed leaves, cabernet vinaigrette

—

Seven-Textured Chocolate Cake

Tea, coffee, and petit fours

SAMPLE FIVE-COURSE  
GREEN ROOM MENU

Raw Abrolhos Island scallops  
Blacklip abalone, palm heart  
virgin soy, aged vinegar

—

Burrata, young peas, pickled kohlrabi  
apple, pistachio, verjus

—

Coral trout  
koshihikari rice, sea urchin butter  
marigold broth

—

Roast beef fillet, mushroom and black garlic purée  
truffle and potato emulsion

Side dish served with main course

Mixed leaves, cabernet vinaigrette

—

Seven-Textured Chocolate Cake

Tea, coffee, and petit fours





## SAMPLE GREEN ROOM COCKTAIL MENU

### CANAPÉS

Cannoli, goat's curd, lemon jam (V)  
Cucumber, crème fraîche, finger lime (V)  
Oyster cream, oyster crackling tarte  
Shiitake custard, pork crackling tarte  
Crumpet, smoked salmon roe  
Snow pea, crème fraîche, kombu tart (V)  
Crostini of white anchovy, aioli, tomato confit  
David Blackmore bresaola, toasted flatbread  
Crostini of Ventricina salami, green olive butter  
Buckwheat pikelet, cured trout, dill cream  
Tartare of smoked Wagyu, fermented chilli, milk skin  
Zucchini, goat's curd, pepita arancini (V)  
Duck pastilla, medjool dates, almonds  
Suckling pig pie, black garlic  
Sesame prawn toast, aioli

### BOWLS

Risotto of mushroom (V)  
Spanner crab, polenta, crème fraîche emulsion  
Pork jowl, stone pot rice, seaweed and sesame

### DESSERT CANAPÉS

Coconut macaron and raspberries  
Lemon curd, meringue tart  
Seven-Textured Chocolate Cake  
Post brood honey tart  
Salted caramel canelé



## SAMPLE FOUR-COURSE UPPER TOWER MENU

Available lunch only

Wild Blacklip abalone, octopus  
Raw Abrolhos Island scallops, palm heart  
seaweed, aged vinegar

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Southern squid, pipis  
Barletta onion, hispi stems, young cucumber  
pinstriped peanuts, umami custard  
schmaltz, garum

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Confit pig jowl  
Maitake and Black Pearl mushrooms  
black pig salami, roasted onion jus

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White Coral



## SAMPLE SIX-COURSE UPPER TOWER MENU

Wild Blacklip abalone, octopus  
Raw Abrolhos Island scallops, palm heart  
seaweed, aged vinegar

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Smoked eel cream  
young walnuts  
sea cucumber crackling, caviar

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Southern squid, pipis  
Barletta onion, hispi stems, young cucumber  
pinstriped peanuts, umami custard  
schmaltz, garum

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Native freshwater marron  
sea urchin, tapioca, confit egg yolk  
mustard butter, golden linseed

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Confit pig jowl  
Maitake and Black Pearl mushrooms  
black pig salami, roasted onion jus

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White Coral

## BEVERAGES



Quay's wine list has been assembled to include the finest regional examples of each major wine variety. Our Head Sommelier is available for wine pairing consultations to assist with your selections.

For all private events, a maximum of three wine choices are recommended (one sparkling, one white and one red wine). Beverages can be selected on consumption from the event wine list below or, alternatively, you may select an unlimited beverage package.

# SAMPLE EVENT BEVERAGE LIST

SPARKLING		OTHER BEVERAGES	
MV Clover Hill Exceptionnell, Tasmania	99	SPIRITS	
NV Jansz Premium Rosé, Tasmania	75	VODKA	
		Ketel One	13
CHAMPAGNE			
NV Bollinger Special Cuvée Brut, Aÿ, France	260	GIN	
NV Charles Heidsieck Brut Réserve, Reims, France	220	Tanqueray	13
NV Charles Heidsieck Rosé Réserve, Reims, France	295	Hendrick's	18
NV Delamotte Brut, Le Menil sur Oger, France 6Litres	4019		
RIESLING		TEQUILA	
2022 Gilbert Family Wines Riesling RS11 * Mudgee	95	Don Julio Blanco	15
2022 Skillogalee Estate Riesling, Clare Valley	90		
PINOT GRIS		RUM	
2023 Mt Difficulty, Central Otago, New Zealand	70	Bundaberg MDC Small Batch	26
		Black Tears Dry Spiced	16
SEMILLON		WHISKEY/WHISKY	
2017 Tyrrell's HVD, Hunter Valley	95	AMERICA	
SAUVIGNON BLANC		Bulleit Bourbon	17
2023 Philip Shaw, Orange	75	The Gospel Solera Rye	14
CHARDONNAY		SCOTLAND	
2022 Shaw + Smith, M3, Adelaide Hills	135	Cragganmore 12yo Single Malt	16
2022 Murdoch Hill, Adelaide Hills	95	Lagavulin 16yo Single Malt	24
ROSE		BEER	
2023 Vinden The Headcase Spinning Away Hunter Valley	70	Sydney Beer Co. Lager	13
		Heaps Normal Quiet XPA, Marrickville	12
		Slow Lane Brewing 'Conditioned' Hazy Pale Ale	16
PINOT NOIR			
2023 Garagiste Le Stagiaire Pinot Noir Mornington Peninsula	95	Liqueurs from	10
2022 Clarence House Reserve, Tasmania	100	Soft drinks from	7
CABERNET SAUVIGNON		Cold pressed juices	11
2020 Leeuwin Estate Prelude Margaret River	95	Orange	
		Watermelon	
		Green apple, ginger, lemon	
SHIRAZ			
2021 Yalumba Wild Ferment, Barossa Valley	65	Mineral water (750ml)	13
2021 Yangarra, McLaren Vale	95	Strangelove Still	
		Strangelove Sparkling	
* Indicates off-dry		Unlimited mineral still and sparkling water (per person)	15

Quay's Sommelier would be happy to consult with you regarding your wine selection. Please reach out to our events team for further information

Please note, we require wine selections no later than 7 days prior to your event to ensure delivery. Every effort is made to provide you with your selection, however vintages and pricing is subject to change without prior notice.

# SAMPLE EVENT BEVERAGES

\*Please note, wine inclusions may change and will be confirmed closer to the date of your event

## BEVERAGE PACKAGE

### SPARKLING

MV Clover Hill Exceptionnell, Tasmania

### SAUVIGNON BLANC

2023 Philip Shaw, Orange

### SHIRAZ

2021 Yalumba Wild Ferment, Barossa Valley

### Beer

Sydney Beer Co. Lager

Heaps Normal Quiet XPA, Marrickville

### Soft drinks and juices

Two hour duration \$80 per adult

Three hour duration \$95 per adult

Four hour duration \$105 per adult

Five hour duration \$115 per adult

Optional toast – Sparkling (for speeches) per bottle

MV Clover Hill Exceptionnell, Tasmania \$99

NV Jansz Premium Rosé, Tasmania \$75

Optional toast – Champagne (for speeches) per bottle

NV Charles Heidsieck Brut Reserve, Reims, France \$220

NV Charles Heidsieck Rosé Reserve, Reims, France \$295

NV Bollinger Special Cuvée, Aÿ, France \$235

## EVENT COCKTAIL LIST

Both cocktails and mocktails are available by the glass with a predetermined number of cocktails confirmed prior to your event. we suggest cocktails are served in the first hour of your event

### COCKTAILS

\$27

Quay-garita

Don Julio blanco tequila, agave, clarified makrut lime

Quay-cosmo

Ketel one vodka, cranberry juice, triple sec, clarified lime

Negroni

Tanqueray Gin, Campari, Chazalettes & Co rosso vermouth

Old Fashioned

Bulleit bourbon, barrel aged bitters, orange

### MOCKTAILS

\$18

Peach & Passionfruit

Cold pressed peach, passionfruit, rosemary, vanilla

Blueberry & Oolong

Chilled Oolong tea, blueberry & lemongrass syrup, kalamansi

Please note, wine inclusions may change and will be confirmed closer to the date of your event. We require wine selections no later than 7 days prior to your event to ensure delivery.

Every effort is made to provide you with your selection, however vintages and pricing is subject to change without notice.

Changes or additions to the beverage packages are not available.

# QUAY

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