

QUAY



Celebrate your Milestones with *fink*

Gildas

FIREDOOR BENNELONG QUAY

Beach
BYRON BAY

OTTO



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 amost 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	\$225
Four-course	\$230	
Five-course	\$290	

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 December 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 canapé package \$140
(lunch only)
Includes: 12 canapés and 1 bowl
please select
10 different varieties and 1 bowl

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

Five hour canapé package \$220
Includes: 18 canapés 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 December 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 \$220

Six-course set menu \$310

Dinner

Six-course set menu \$310

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

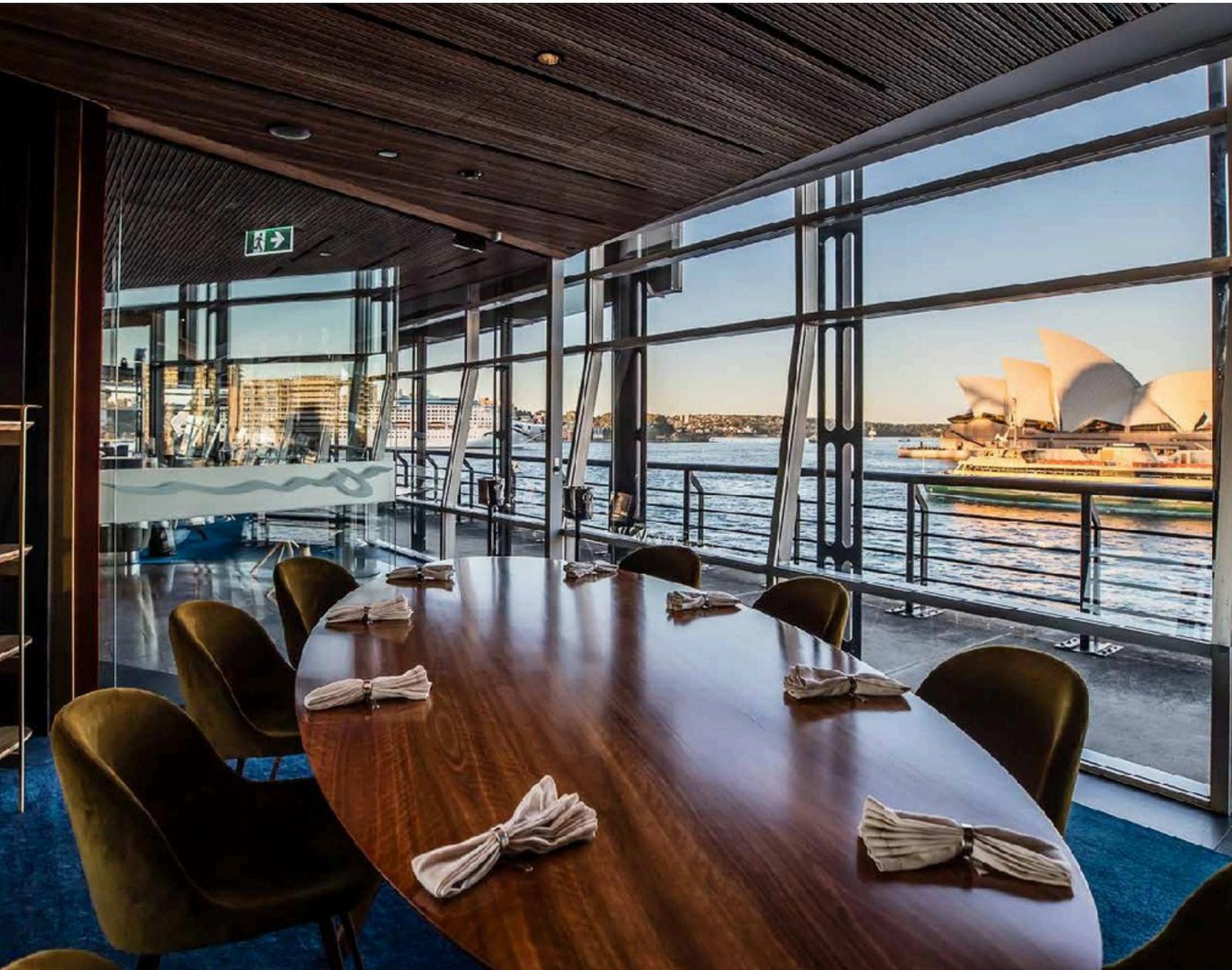
January - September
Monday - Wednesday \$6,500

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 December 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 \$310
Eight-course set menu \$385

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 December 2024. All bookings after this date are subject to any price increases should they occur.



QUAY ADDITIONS





Menu Supplements

Green Room Chef's canapés \$36pp

- Cannoli, goat's curd, lemon jam (V)
- Toasted sourdough, anchovy aioli, smoked raw beef
- Sesame prawn toast, aioli
- Truffle and taleggio arancini (V)

* subject to change

Upper Tower Chef's canapés \$36pp

- Cannoli, goat's curd, lemon jam (V)
- Toasted sourdough, anchovy aioli, smoked raw beef
- Oyster cream, finger lime chocolate
- Truffle and taleggio arancini (V)

* subject to change

Cheese plates to share \$35pp

Cocktail Menu Supplements

Available with Green Room canapé event packages only

Additional canapés \$9

Additional bowls \$22

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
katsuoboshi cream, pickled white turnips
seaweed, aged vinegar

Salad of seasonal vegetables
pistachio, fetta, herbs, flowers

Smoked Blackmore Wagyu tartare
ssamjang, cultured cream,
seaweed, rye

Hand picked Mud crab tart
green apple, palm heart, lemon jam

—

Murray cod
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
eggplant cream, capers
green olive, brassicas

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
katsuoboshi cream, pickled white turnips
seaweed, aged vinegar

Salad of seasonal vegetables
pistachio, fetta, herbs, flowers

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
katsuoboshi cream, pickled white turnips
seaweed, aged vinegar

Salad of seasonal vegetables
pistachio, fetta, herbs, flowers

Murray cod
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)
- Tomato, fennel, guanciale tart
- Tartare of tuna, horseradish cream, dashi jelly
- Crumpet, smoked salmon roe
- Crostini, tomato confit, garlic aioli (V)
- Toasted sourdough, anchovy aioli, smoked raw beef
- Snow pea, crème fraîche, liquorice kombu tart (V)
- Buckwheat pikelet, cured trout, dill cream
- Oyster cream and finger lime chocolate
- Zucchini, goat's curd, pepita arancini (V)
- Truffle and taleggio arancini (V)
- Suckling pig pie, black garlic
- Sesame prawn toast

PREMIUM CANAPÉS

- Oscietra caviar and seaweed tart | additional \$11 per piece
- Mud crab and pickled apple tart | additional \$6 per piece

BOWLS

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

DESSERT CANAPÉS

- Coconut macaron and raspberry
- 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
young octopus, raw scallops
seaweed, aged vinegar

—

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

—

Confit pig jowl
Maitake, Southern squid, hispi
sunchokes, salami, garum

—

White Coral



SAMPLE SIX-COURSE UPPER TOWER MENU

Wild Blacklip abalone
young octopus, raw scallops
seaweed, aged vinegar

—

Smoked eel cream
sea cucumber, young walnuts
Murray cod roe

—

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

—

Bone marrow pasta
Mud crab, pinstriped peanuts, sour koji butter

—

Confit pig jowl
Maitake, Southern squid, hispi
sunchokes, salami, garum

—

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

MV Clover Hill Exceptionnell, Tasmania	110
NV Jansz Premium Rosé, Tasmania	89

CHAMPAGNE

NV Bollinger Special Cuvée Brut, Ay, France	260
NV Charles Heidsieck Brut Réserve, Reims, France	220
NV Charles Heidsieck Rosé Réserve, Reims, France	295
NV Delamotte Brut, Le Menil sur Oger, France 6Litres	4019

RIESLING

2022 Gilbert Family Wines Riesling RS11 * Mudgee	95
2022 Skillogalee Estate Riesling, Clare Valley	95

PINOT GRIS

2023 Mt Difficulty, Central Otago, New Zealand	73
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SEMILLON

2018 Tyrrell's HVD, Hunter Valley	99
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SAUVIGNON BLANC

2023 Philip Shaw, Orange	89
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CHARDONNAY

2023 Shaw + Smith, M3, Adelaide Hills	145
2022 Murdoch Hill, Adelaide Hills	95

ROSE

2023 Vinden The Headcase Spinning Away Hunter Valley	70
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PINOT NOIR

2023 Garagiste Le Stagiaire Pinot Noir Mornington Peninsula	95
2023 Clarence House Reserve, Tasmania	115

CABERNET SAUVIGNON

2021 Leeuwin Estate Prelude Margaret River	105
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SHIRAZ

2021 Yalumba Wild Ferment, Barossa Valley	65
2021 Yangarra, McLaren Vale	95

* Indicates off-dry

OTHER BEVERAGES

SPIRITS

VODKA

Ketel One	13
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Tanqueray	13
Hendrick's	18

TEQUILA

Don Julio Blanco	15
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RUM

Bundaberg MDC Small Batch	26
Black Tears Dry Spiced	16

WHISKEY/WHISKY

AMERICA

Bulleit Bourbon	17
The Gospel Solera Rye	14

SCOTLAND

Cragganmore 12yo Single Malt	16
Lagavulin 16yo Single Malt	24

BEER

Sydney Beer Co. Lager	13
Heaps Normal Quiet XPA, Marrickville	12
Slow Lane Brewing 'Conditioned' Hazy Pale Ale	16

Liqueurs from	10
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Soft drinks from	7
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Cold pressed juices	11
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Orange

Watermelon

Green apple, ginger, lemon

Mineral water (750ml)	13
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Strangelove Still

Strangelove Sparkling

Unlimited mineral still and sparkling water (per person)	19
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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

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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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