

# 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 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	POA
Wednesday, Thursday, Sunday	\$5,000
Friday and Saturday	\$7,500

November - December:

Monday	POA
Wednesday - Sunday	\$7,500

**Dinner Minimum Spend**

January - October:

Monday and Tuesday	POA
Wednesday, Thursday, Sunday	\$5,000
Friday and Saturday	\$7,500

November - December

Monday and Tuesday	POA
Wednesday, Thursday, Sunday	\$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 June 2025. 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 POA  
Wednesday, Thursday, Sunday \$5,000  
Friday and Saturday \$7,500

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

**Dinner Minimum Spend**

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

November - December  
Monday - Tuesday POA  
Wednesday, Thursday, Sunday \$7,500  
Friday and Saturday \$14,000

**Menu**

Three-hour canapé package (lunch only) Includes: 12 canapés and 1 bowl please select 10 different varieties and 1 bowl	\$140
Three-Four hour canapé package Includes: 15 canapés and 2 bowl please select 12 different varieties and 2 bowls	\$175
Five hour canapé package Includes: 18 canapés and 3 bowl please select 12 different varieties and 3 bowls	\$220

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 2025. 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        \$325

**Dinner**  
Six-course set menu        \$325

**Lunch Minimum Spend**

January - September  
Monday                             POA  
Wednesday - Sunday         \$5,000

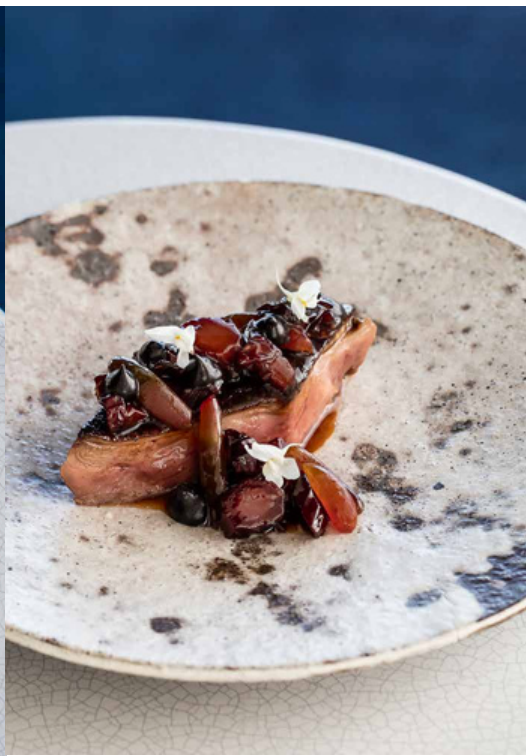
October - December  
Monday                             POA  
Wednesday - Friday         \$5,000  
Saturday and Sunday        \$8,000

**Dinner Minimum Spend**

January - September  
Monday - Tuesday             POA  
Wednesday                       \$6,500

October - December  
Monday - Tuesday             POA  
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 2025. 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

\* 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

\* subject to change

### Menu Supplements

Cheese plates to share  
3-4 guests \$55 per plate  
Cheese plates individual  
\$35 per person

### 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  
katsubushi 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 panna cotta  
coffee granita, mead pearls

Frozen almond nougat, apricot ice cream

Seven-Textured Chocolate Cake

Tea and coffee

SAMPLE FOUR-COURSE  
GREEN ROOM MENU

Raw Abrolhos Island scallops  
katsuobushi cream, pickled white turnips  
seaweed, aged vinegar

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Salad of seasonal vegetables  
pistachio, fetta, herbs, flowers

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

Side dish served with main course

Mixed leaves, cabernet vinaigrette

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Seven-Textured Chocolate Cake

Tea and coffee

SAMPLE FIVE-COURSE  
GREEN ROOM MENU

Raw Abrolhos Island scallops  
katsuobushi cream, pickled white turnips  
seaweed, aged vinegar

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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

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Seven-Textured Chocolate Cake

Tea and coffee



## 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
- 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

Raw Hervey Bay scallops  
young walnuts, sea cucumber  
smoked eel cream, Murray cod roe

—

Wild blacklip abalone  
koshihikari rice, fresh bamboo  
squid, spring onion custard  
aged vinegar seaweed broth

—

Smoked confit of pig jowl  
young macadamia, koji  
sherry vinegar prunes

—

White Coral  
Green Turtle Egg plum



## SAMPLE SIX-COURSE UPPER TOWER MENU

Raw Hervey Bay scallops  
young walnuts, sea cucumber  
smoked eel cream, Murray cod roe

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Wild blacklip abalone  
koshihikari rice, fresh bamboo  
squid, spring onion custard  
aged vinegar seaweed broth

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Mud crab dumpling  
brown butter emulsion, golden tapioca

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Smoked confit pig jowl  
young macadamia, koji  
sherry vinegar prunes

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David Blackmore Wagyu  
Shiitake mushrooms  
dried oyster, liquorice kombu

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White Coral  
Green Turtle Egg plum

## 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

## WINES

### SPARKLING

NV	Arras Blanc de Blancs	Tasmania	105
MV	Clover Hill Exceptionelle	Tasmania	125
NV	Jansz Premium Rosé	Tasmania	89

### CHAMPAGNE

NV	Bollinger Special Cuvée Brut	Aÿ, Champagne, France	260
NV	Charles Heidsieck Brut Réserve	Reims, Champagne, France	220
NV	Charles Heidsieck Brut Rosé Réserve	Reims, Champagne, France	295

### WHITE WINE

2024	Best's Great Western Riesling	Great Western, VIC	85
2024	Grosset Springvale Riesling	Clare Valley, SA	150
2024	Mt. Difficulty Pinot Gris Roaring Meg	Central Otago, New Zealand	73
2023	Craggy Range Te Muna Road Sauvignon Blanc	Martinborough, New Zealand	90
2022	Villebois Sauvignon Blanc	Sancerre, Loire, France	160
2023	Cullen Grace Madeleine Semillon Sauvignon Blanc	Margaret River, WA	110
2018	Tyrrell's HVD Semillon	Hunter Valley, NSW	99
2018	Tyrrell's Vat 1 Semillon	Hunter Valley, NSW	260
2023	Murdoch Hills Chardonnay	Adelaide Hills, SA	95
2023	Shaw + Smith M3 Chardonnay	Adelaide Hills, SA	145
2023	Seguinot Bordet Chardonnay	Chablis, France	170

### ROSÉ WINE

2023	Vinden The Headcase Spinning Away Rosé	Hunter Valley, NSW	70
2023	AIX Rosé	Provence, France	95
2022	Clos Sainte Magdeleine Rosé	Provence, France	120

### RED WINE

2024	Toolangi Pinot Noir	Mornington Peninsula, VIC	95
2023	Giant Steps Pinot Noir	Yarra Valley, VIC	115
2023	Chatto Intrigue Pinot Noir	Huon Valley, TAS	220
2020	Fontaine-Gagnard Bourgogne Rouge Pinot Noir	Bourgogne, France	205
2023	Seppeltsfield Grenache	Barossa Valley, SA	90
2018	Brovia Nebbiolo	Barolo, Piemonte, Italy	425
2022	Yalumba Samuel's Collection Shiraz	Barossa Valley, SA	65
2021	Craggy Range Gimblett Gravels Syrah	Hawke's Bay, New Zealand	130
2021	Henschke Keyneton Euphonium Shiraz Cabernet blend	Barossa, SA	163
2022	Leeuwin Estate Prelude Cabernet Sauvignon	Margaret River, WA	105
2016	Clos Cantenac Saint-Emilion Grand Cru Merlot	Saint-Emilion, Bordeaux, France	320

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 BEVERAGE LIST

## COCKTAIL LIST

Cocktails and non-alcoholic cocktails 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

**Quay-garita** 27

Don Julio blanco tequila, agave, clarified makrut lime

**Quay-cosmo** 27

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

**Negroni** 27

Tanqueray gin, Campari, Chazalettes & Co rosso vermouth

**Old Fashioned** 27

Bulleit bourbon, barrel aged bitters, orange

### NON-ALCOHOLIC COCKTAILS

**Pear and Passionfruit** 18

Cold pressed pear, passionfruit, rosemary, vanilla

**Aloe and Lychee** 18

Aloe vera, lychee, strawberry, bubbles

# SAMPLE EVENT BEVERAGE LIST

## BAR LIST

### **VODKA**

Ketel One 40% | Schiedam, Netherlands 13

### **GIN**

Tanqueray 40% | Edinburgh, Scotland 13

Hendrick's 42% | Girvan, Scotland 18

### **TEQUILA**

Don Julio Blanco 38% | Jalisco, Mexico 15

### **RUM**

Bundaberg MDC 40% | Bundaberg, QLD 26

The Island Company Black Tiers Dry Spiced Rum 40% | Cuba 16

### **WHISKEY/WHISKY**

#### *AMERICA*

Bulleit Bourbon 45% | Kentucky, USA 17

The Gospel Solera Rye 45% | Murray Mallee, SA 14

#### *SCOTLAND*

Cragganmore 12yo Single Malt 40% | Speyside 16

Lagavulin 16yo Single Malt 43% | Islay 24

### **BEER**

Sydney Beer Co. Lager 5% | Sydney 13

Slow Lane Brewing 'Conditioned' Hazy Pale Ale 5.4% | Botany 16

Heaps Normal Quiet XPA 0.5% | Marrickville 12

### **OTHER BEVERAGE**

Liqueurs from 10

Soft Drinks from 7

Juice 11

Orange

Apple Ginger

Watermelon

Pineapple

Mineral water (750ml) 13

Apani Still

Apani Sparkling

Unlimited Mineral Water 19pp

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# SAMPLE EVENT BEVERAGE PACKAGES

## CLASSIC BEVERAGE PACKAGE

2 Hour Duration	\$80 per adult
3 Hour Duration	\$95 per adult
4 Hour Duration	\$105 per adult
5 Hour Duration	\$115 per adult

### SPARKLING

NV Arras Blanc de Blancs, Tasmania

### RIESLING

2024 Best's Great Western, Great Western

### SHIRAZ

2022 Yalumba Samuel's Collection, Barossa Valley

### BEER

Sydney Beer Co. Lager  
Heaps Normal Quiet XPA, Marrickville

### SOFT DRINKS AND JUICES

## PREMIUM BEVERAGE PACKAGE

2 Hour Duration	\$120 per adult
3 Hour Duration	\$150 per adult
4 Hour Duration	\$165 per adult
5 Hour Duration	\$180 per adult

### SPARKLING

MV Clover Hill Exceptionelle, Tasmania

### CHARDONNAY

2023 Seguinot Bordet Chardonnay, Chablis, France

### ROSÉ

2022 Clos Sainte Magdeleine Rosé, Provence, France

### SYRAH

2021 Craggy Range, Gimblett Gravels, Hawke's Bay,  
New Zealand

### BEER

Sydney Beer Co. Lager  
Heaps Normal Quiet XPA, Marrickville

### SOFT DRINKS AND JUICES

## PACKAGE CHAMPAGNE SUPPLEMENT

Replace the sparkling wine in either beverage package with Charles Heidsieck Champagne for an additional \$95 per adult.

## OPTIONAL TOAST ADDITIONS

Optional toast – Sparkling (for speeches) per bottle

NV Arras Blanc de Blancs, Tasmania \$105

MV Clover Hill Exceptionelle, Tasmania \$125

NV Jansz Premium Rosé, Tasmania \$89

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 \$260

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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