
CAFE SYDNEY
Breakfast Events



CAFE SYDNEY BREAKFAST

Cafe Sydney sets the stage for extraordinary breakfast events, from celebrations, corporate gatherings to product and media launches.

With versatile configurations, the space can host intimate breakfast events for up to 100 seated guests or up to 300 for morning networking events.

The stunning views of Sydney Harbour, paired with the fresh morning light on the terrace, make Cafe Sydney an inspiring choice for any occasion.

SEATED BREAKFAST EVENT

Cafe Sydney offers the ideal location for breakfast events, accommodating up to 100 guests seated.

Enjoy arrival refreshments and light canapes on the terrace followed by a seated breakfast of seasonal favourites, fruits and pastries.

Work closely with our experienced events team to create a bespoke event tailored perfectly to your celebration.



THE DETAILS | Seated

Cafe Sydney has built itself a solid reputation as a function venue in both the corporate and private sectors. A key part of this success is due to the flexibility in allowing each guest to tailor a package that meets their needs.

TIMING | Breakfast events can start from as early as 7.00am, with access to bump in from 6.00am. Kindly note, we require the venue to be **vacated by 10.00am** at the latest due to our lunch service.

MENU | The seasonal breakfast menu offers two tailored options to suit your needs, priced at $85 and $105 per person. Both options include a refreshing seasonal fruit selection on arrival, an individual breakfast plate, pastry platters to conclude, and juice, tea and coffee. Elevate your event by treating your guests to additional breakfast canapes, perfect for networking on the terrace while enjoying the crisp harbour air.

BEVERAGE | Tea, Coffee and juice is included in the per person menu, all additional beverage is charge on consumption.

MINIMUM SPEND | The minimum food and beverage spend to book Cafe Sydney exclusively for a breakfast event is calculated on the day, time and month of your event. To give you an indication of pricing, it will be between $7,500 - $16,000.

GRATUITY | A Service charge of 10% is added to the minimum spend, or food & beverage bill total, whichever is greater. This is a gratuity that goes directly to the staff.

SURCHARGE | 1.5% CC surcharge | 10% Sunday surcharge | 15% Public Holiday surcharge.

STYLING | Cafe Sydney is a fantastic space that truly captures the tone of its historic location, while celebrating the contemporary elements and the magical views. This allows you to work with Cafe Sydney and external venders to curate an individual event bringing in as much or as little of your own styling as favored. All decorations require prior approval from Cafe Sydney.

AUDIO VISUAL | Background restaurant music and a microphone is available for your use. All additional AV requirements will need to be externally sourced. Our preferred supplier is ‘The AV Dept.’

OPTION 1 | $85 breakfast menu

ARRIVAL ON THE TERRACE

Seasonal fruit, buffalo yoghurt (GF)

INDIVIDUAL PLATE – Choose 1 for all guests

Yellow zucchini, onion and yellow tomato frittata, petit leaf salad and flowers (GF)

Corn and soft leek fritter, parmesan, corn salsa, avocado, petit herbs (GF)

Mushroom and gruyere tart, buffalo curd, lemon thyme, parsley, poached egg

Scrambled organic eggs, smoked bacon, herbed tomato, mushrooms, brioche

Soy linseed sourdough, avocado, quinoa, ras el hanout, lemon, Persian feta

Organic oat bircher, fresh peach, banana, summer berries, chia, shaved coconut

PLATTERS TO FINISH – Please choose 1

Blueberry gluten free baby muffins

Little cupcakes with passion fruit

yoghurt Bliss balls

Mini eclairs

INCLUDED

Orange and cloudy apple juice

Espresso coffee and tea





OPTION 2 | $105 breakfast menu

ARRIVAL CANAPES ON THE TERRACE - Choose a selection of 2

Blinis with warm salmon, cucumber, crème fraîche and salmon roe

Corn cakes with avocado and tomato

Croque Monsieur

Crab, lemon, chive mayonnaise tart

Tartlet of buffalo mozzarella, tomato confit and basil

ARRIVAL ON THE TERRACE

Seasonal fruit, buffalo yoghurt (GF)

INDIVIDUAL PLATE – Choose 1 for all guests

Yellow zucchini, onion and yellow tomato frittata, petit leaf salad and flowers (GF)

Corn and soft leek fritter, parmesan, corn salsa, avocado, petit herbs (GF)

Mushroom and gruyere tart, buffalo curd, lemon thyme, parsley, poached egg

Scrambled organic eggs, smoked bacon, herbed tomato, mushrooms, brioche

Soy linseed sourdough, avocado, quinoa, ras el hanout, lemon, Persian feta

Organic oat bircher, fresh peach, banana, summer berries, chia, shaved coconut

PLATTERS TO FINISH – Choose a selection of 2

Blueberry gluten free baby muffins

Little cupcakes with passion fruit

yoghurt Bliss balls

Mini eclairs

INCLUDED

Orange and cloudy apple juice

Espresso coffee and tea

CHAMPAGNE

Ideal for milestone celebrations or premium networking events, enhance your gathering with the option to include champagne, adding a celebratory element to the morning and a memorable start to the day.

CHAMPAGNE

Perrier-Jouët Grand Brut - Champagne |185

Perrier-Jouët ‘Blason’ Rosé - Champagne | 215

2014 Perrier-Jouët ‘Belle Epoque’ - Champagne | 550

2013 Dom Pérignon - Champagne | 700

Le Brun de Neuville ‘Côte Blanche’ - Côte des Blancs *(magnum)* | 450

SPARKLING

Traditional Method (Méthode Champenoise)

2017 Oakridge Blanc de Blancs - Yarra Valley, Vic | 120

Bellbonne ‘Bis’ Rosé - Tamar Valley, Tasmania | 110

Daosa ‘Natural Reserve’ - Adelaide Hills, SA | 135

2023 Usher Tinkler ‘La Volpe’ Prosecco - Hunter Valley, NSW | 79

Beverages will be charged on consumption.

VIEW CURRENT EVENT WINE LIST

**The above beverage list is subject to change.

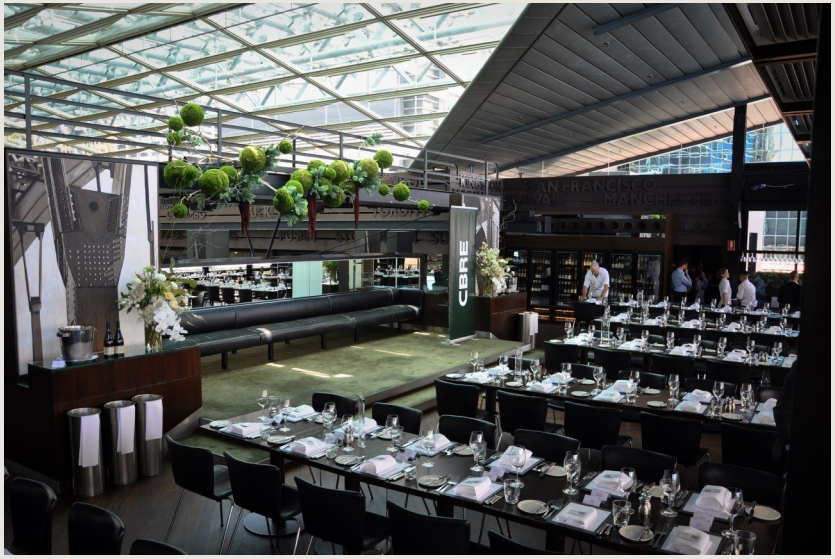


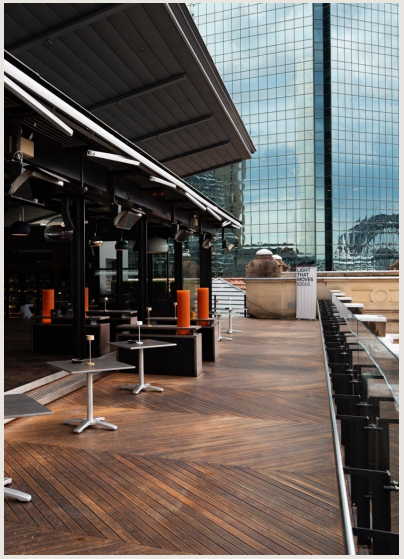
BREAKFAST | Seated













BREAKFAST CANAPE EVENT

As one of the city’s most iconic venues, Cafe Sydney provides a truly unique setting for premier breakfast events for up to 300 people.

Impress your guests with a stunning selection of seasonal canapes, all set against the breathtaking backdrop of Sydney Harbour.



THE DETAILS | Canape

Cafe Sydney has built itself a solid reputation as a function venue in both the corporate and private sectors. A key part of this success is due to the flexibility in allowing each guest to tailor a package that meets their needs.

TIMING | Breakfast events can start from as early as 7.00am, with access to bump in from 6.00am. Kindly note, we require the venue to be **vacated by 10.00am** at the latest due to our lunch service.

MENU | Choose from a selection of breakfast canapes, celebrating the best of Australian produce. With an options of eight (8) or ten (10) canapes per person.

BEVERAGE | Tea, Coffee and juice is included in the per person menu, all additional beverage is charge on consumption.

MINIMUM SPEND | The minimum food and beverage spend to book Cafe Sydney exclusively for a breakfast event is calculated on the day, time and month of your event. To give you an indication of pricing, it will be between $7,500 - $16,000.

GRATUITY | A Service charge of 10% is added to the minimum spend, or food & beverage bill total, whichever is greater. This is a gratuity that goes directly to the staff.

SURCHARGE | 1.5% CC surcharge | 10% Sunday surcharge | 15% Public Holiday surcharge.

STYLING | Cafe Sydney is a fantastic space that truly captures the tone of its historic location, while celebrating the contemporary elements and the magical views. This allows you to work with Cafe Sydney and external venders to curate an individual event bringing in as much or as little of your own styling as favored. All decorations require prior approval from Cafe Sydney.

AUDIO VISUAL | Background restaurant music and a microphone is available for your use. All additional AV requirements will need to be externally sourced. Our preferred supplier is ‘The AV Dept.’

BREAKFAST CANAPE MENU

Choice of eight (8) canapes | $85
Choice of ten (10) canapes | $105

COLD

Seasonal fruit skewer
Blinis with salmon, cucumber, crème fraîche and salmon roe
Crab sandwiches
Ocean trout gravlax with onion fritters, horseradish and dill
Tartlet of buffalo mozzarella, tomato confit and basil

WARM

Herb quiche Profiteroles with scrambled egg and chive
Mushroom and ricotta tart
Goat cheese and spinach quiche, confit tomato
Croque monsieur
Corn cakes with avocado and tomato
Wagyu and caramelised onion mini sandwich
Bacon and egg pie

SWEET

Blueberry gluten free baby muffins
Little cupcakes with passion fruit yoghurt
Mini eclairs

INCLUDES

Orange and cloudy apple juice
Espresso coffee and tea

V = Vegetarian
DF = Dairy free
GF = Gluten free
*GF = Can be gluten free









CHAMPAGNE

Ideal for milestone celebrations or premium networking events, enhance your gathering with the option to include champagne, adding a celebratory element to the morning and a memorable start to the day.

CHAMPAGNE

Perrier-Jouët Grand Brut - Champagne |185

Perrier-Jouët 'Blason' Rosé - Champagne | 215

2014 Perrier-Jouët 'Belle Epoque' - Champagne | 550

2013 Dom Pérignon - Champagne | 700

Le Brun de Neuville 'Côte Blanche' - Côte des Blancs *(magnum)* | 450

SPARKLING

Traditional Method (Méthode Champenoise)

2017 Oakridge Blanc de Blancs - Yarra Valley, Vic | 120

Bellbonne 'Bis' Rosé - Tamar Valley, Tasmania | 110

Daosa 'Natural Reserve' - Adelaide Hills, SA | 135

2023 Usher Tinkler 'La Volpe' Prosecco - Hunter Valley, NSW | 79

Beverages will be charged on consumption.

VIEW CURRENT EVENT WINE LIST

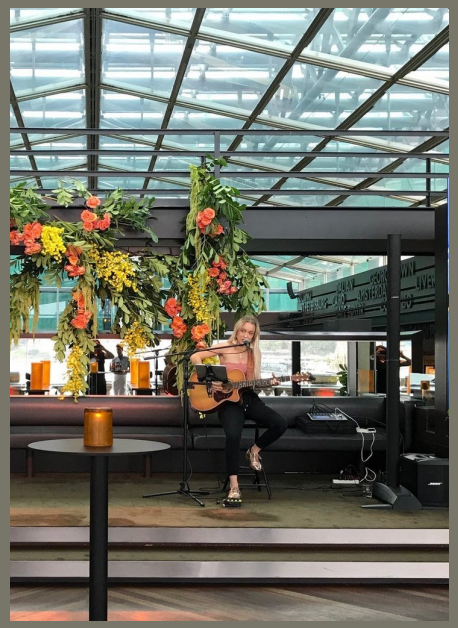
**The above beverage list is subject to change.

BREAKFAST | Canape















RECOMMENDED SUPPLIERS

FLORISTS

Hermetica Flowers | 02 9008 2258 | www.hermeticaflowers.com.au
Poho Flowers | 02 9699 9936 | www.poho.com.au
Grandiflora | 02 9357 7902 | www.grandiflora.net

AV

The AV Dept | 0419 222 232 | www.theavdept.com.au
32 Hundred Lighting | 02 9771 9438 | www.32hundredlighting.com
Microhire | 1300 347 652 | www.microhire.com.au

EVENT PLANNERS / STYLING

The Bespoke Boys | 0404 566 341 | @the_bespokeboys
Form Over Function | 02 9328 6541 | www.formoverfunction.com.au

FURNITURE HIRE

Harry The Hirer | 02 9666 8699 | www.harrythehirer.com.au

PHOTOGRAPHER

Blumenthal Photography | 02 8999 1555 | www.blumenthalphotography.com.au

ENTERTAINMENT

Saint Sound—Acoustic singer/duo | info@saintsound.com.au | www.saintsound.com.au
Jimmy Sogalrey Band | bookings@thejsb.com.au | www.thejsb.com.au
DJ – Adam Beadle, Est. 89 – 0406 984 278
DJ – DJ Clashe | SASHA - 0430 122 857

TERMS AND CONDITIONS

TENTATIVE BOOKINGS
All tentative functions will be held for a period as specified by our event manager, after which time, the booking will be released.

BOOKING CONFIRMATION & PAYMENT
An exclusive hire breakfast event will be confirmed on receipt of signed T&Cs and deposit equalling the minimum spend plus 10% service charge, which can be paid via EFT or credit card.

CONFIRMATION OF GUESTS ATTENDING
We require an accurate estimation of catering numbers fourteen (14) days prior to the function date. Guaranteed catering numbers are required seven (7) days before the function date. The per person menu charge will apply for any guests not showing for the confirmed booking.

FUNCTION CANCELLATIONS
Notified in writing thirty (30) days prior to the date, the payments will be reimbursed in full. Written notification received between thirty (30) and fourteen (14) days before the date will be reimbursed 50% of the full deposit. Functions cancelled within fourteen (14) days prior to the date will forfeit the total payments.

SEASONAL MENU CHANGES & PRICES
Menus provided are subject to seasonal changes. While we strive to keep our menu prices as quoted, please note, they are subject to modification due to fluctuations in supply.

RESPONSIBLE SERVICE OF ALCOHOL
Cafe Sydney adheres to the responsible service of alcohol. All food and beverage must be consumed on our licensed premises. *Cafe Sydney does not allow BYO beverage.

INDEMNITY & DAMAGES
The client will acknowledge responsibility for the conduct of guests and agree to indemnify Cafe Sydney for any liability loss claim or proceedings in respect of any loss or damage to property. Clients are also responsible for any damage caused to Cafe Sydney property by their contractors including but not limited to; audio-visual technicians, theming and event companies, musicians and performers, and will be charged for the repair or replacement of our property as deemed necessary.

STYLING AND DECORATIONS
All decorations require prior approval from Cafe Sydney. Glitter and confetti is not permitted (including within balloons), open flames or candles not permitted, failure to comply will result in a $500 cleaning fee.

ENTERTAINMENT
Entertainment is by own arrangement and subject to management's approval [and to approval by the City of Sydney]. Full details of any proposed entertainment, including details of likely noise levels, must be supplied at least thirty (30) days prior to the event. We retain a complete discretion to vary or halt entertainment which does not comply with any applicable laws or regulations, or which may cause us to be in breach of our lease.

TIMING
When hiring Cafe Sydney for an exclusive hire breakfast event, guests will be required to vacate the premises at the agreed upon time as outlined in correspondence. Due to our lunch service, the restaurant is required to be vacated by 10.00am latest, unless otherwise agreed.

SECURITY
Under no condition does Cafe Sydney take responsibility for any items brought by the client into Cafe Sydney. It is the clients' responsibility to ensure the security of their equipment and their guests' possessions. For particular functions, Cafe Sydney will recommend and reserves the right to supply security at the client's cost.

DELIVERY & COLLECTION OF GOODS
Cafe Sydney 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.

SERVICE CHARGE
A Service charge of 10% is added to the final bill. This is a gratuity that goes directly to the staff.

SURCHARGES
1.5% credit card surcharge | 10% Sunday surcharge | 15% Public Holiday surcharge

PAYMENT
Cafe Sydney does not invoice post event. Any outstanding amount is to be settled in full at the conclusion of the event.

See you soon.

EVENT ENQUIRY

For availability and further information, please contact Functions and Events
02 8298 0322 | functions@cafesydney.com

Customs House · 5th Floor · 31 Alfred Street
Circular Quay · Sydney

www.cafesydney.com

