
CAFE SYDNEY
Exclusive Events

CAFE SYDNEY EXCLUSIVE

Cafe Sydney is the ideal venue for hosting some of the city's most exclusive private events, ranging from high-profile celebrations to business lunches. With versatile event configurations, the space can accommodate seated gatherings of up to 110 guests or cocktail and canape receptions for up to 300.

Boasting breathtaking views of Sydney Harbour and a spacious terrace, Cafe Sydney offers a impressive backdrop that has attracted iconic brands, corporate clients, celebrities, and media alike.







EXCLUSIVE SEATED

Cafe Sydney offers the ideal location for an exclusive event, accommodating up to 110 guests seated.

Enjoy arrival drinks and canapes on the terrace followed by a seated three-course meal in the main dining room.

Our thoughtfully curated menus showcase the finest seasonal produce, 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.

MENU | The seasonal dining menu is a three-course selection menu, with canapes on arrival, priced at $195 per person. The menu comprises of 3 canapes per person on arrival, 4 choices for each course, and includes sour dough bread to start, leaf salad with the main course and tea and coffee.

BEVERAGE | Charged on consumption.
We request pre-selection of one Champagne / sparkling, two white & two red wine ahead of time, to ensure availability and prompt service on the day.

MINIMUM SPEND | The minimum food and beverage spend to book Cafe Sydney exclusively is calculated on the day, time and month of your event. To give you an indication of pricing, it will be between $45,000 - $75,000.

ROOM HIRE | $5,000 (not incl. in the minimum spend)

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 | 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.’

3-COURSE MENU $195 per person

ARRIVAL CANAPES - See canape menu for selection

Sour Dough

APPETISER

Twice cooked Gruyere souffle, broad bean, pea, mint, white wine sauce

New Zealand snapper carpaccio, elderflower pickled grape, cucumber, nashi pear, apple dressing *(I)*

Beef tartare, horseradish cream, caper leaf, aged parmesan, tostada

Western Australia octopus, white bean puree, nduja vinaigrette, lemon *(A)*

MAIN COURSE

Cavatelli, asparagus, zucchini flower, pea, samphire, buffalo yoghurt, ricotta salata, chilli oil

Tandoori roasted New Zealand salmon, spinach bhaji, tamarind sauce, pickled cucumber *(I)*

Barramundi, sake steamed clams, asparagus, roman bean, lemon butter sauce *(A)*

Beef tenderloin, charred baby leek, caramelised onion cream, red wine jus

Served with seasonal leaves, maple champagne dressing

DESSERT

Valhrona chocolate tart, chocolate ganache, mandarin sorbet

Lemon curd, shortbread, puffed rice, raspberry, pistachio ice cream

Tonka bean panna cotta, blackberry, meringue, black pepper crumb, finger lime sorbet

Individual cheese plate, semi hard cheese, white mould, seasonal accompaniments

Coffee and Tea

**Please note the above menu is subject to seasonal change.





MENU UPGRADES

CHILLED CRUSTACEAN TO SHARE

Oysters, Moreton Bay bugs, prawns on ice, mayonnaise, cocktail sauce
Additional course, served prior to appetizers: $55pp
In replacement of appetizers: $25pp

OYSTERS

Freshly shucked on ice with eschalot, chive, pinot grigio vinegar

Sydney Rock	½ dozen | $39 1 dozen | $78
Pacific	½ dozen | $39 1 dozen | $78

ADDITIONAL SIDES

Duck fat chat potato, rosemary | $17
Grilled asparagus, feta, pistachio dukkha | $19
Spring vegetable salad, caper herb dressing | $18
*We recommend 1 between 4 guests.

CHEESE TO SHARE

Selection of cheese, served with seasonal accompaniments $62 per plate
*Recommended one plate between four guests. Chefs selection, 4 types of cheese.

BEVERAGE

Select beverages for your group from the expertly crafted cocktail list and peruse the Australian wine list to find the perfect pairings to enjoy throughout your meal.

The award-winning wine list has been curated to celebrate the very best of Australian wine. Highlighting producers from boutique makers to some of the country's most iconic bottles, including museum and rare wines.

Complementing the local specialities is an enviable Champagne list led by the House of Perrier-Jouët.

Beverages will be charged on consumption.

VIEW CURRENT EVENT WINE AND COCKTAIL LIST

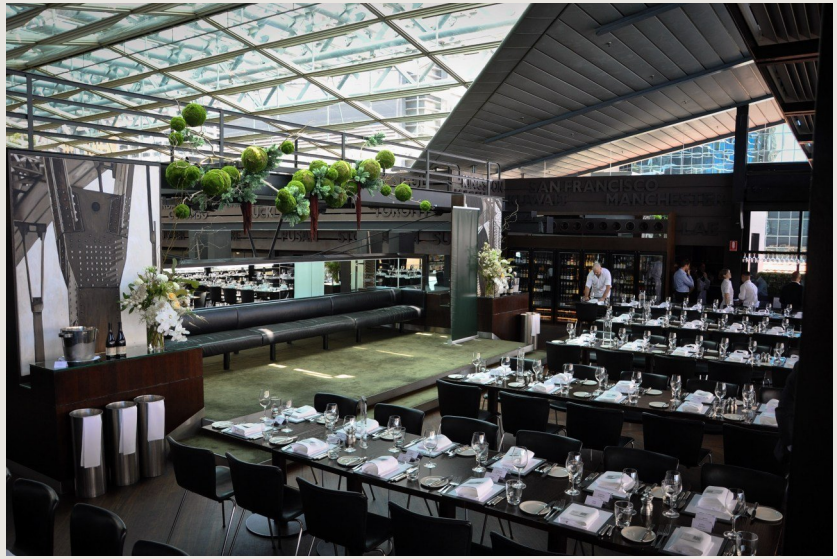
**The above beverage list is subject to change.



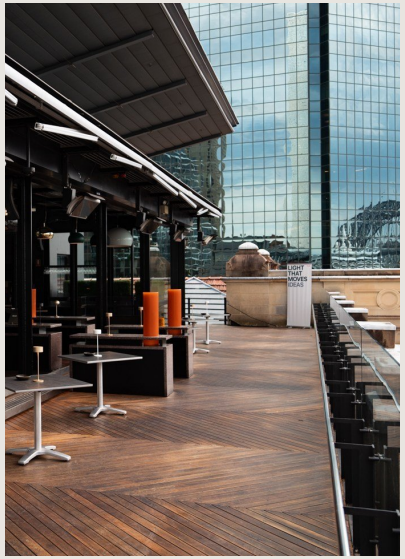
EXCLUSIVE | Seated



















EXCLUSIVE COCKTAIL AND CANAPE

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

Impress your guests with a stunning selection of seasonal canapes, premium Australian wines, and exquisite cocktails, all set against the breathtaking backdrop of Sydney Harbour.



THE DETAILS | Cocktail

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.

MENU | Choose from an extensive selection of canapes, celebrating the best of Australian produce, with options to add grazing stations for your event.

BEVERAGE | Charged on consumption.
We request pre-selection of one Champagne / sparkling, two white & two red wine ahead of time, to ensure availability and prompt service on the day.

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CANAPE MENU

Choice of ten (10) canapes and one (1) substantial | $ 105
Choice of twelve (12) canapes and two (2) substantial | $ 130
Additional canapes | $6.50ea
Additional substantial canapes | $10.50ea

VEGETARIAN

Tartlet of buffalo mozzarella, tomato confit and basil (NF, V) *GF

Samosa, spiced cauliflower, paneer (NF, V)

Zucchini arancini, basil puree, basil (NF, V)

PLANTBASED

Spinach bhaji, eggplant tamarind chutney (DF, NF, GF)

Crispy potato terrine, whipped white bean and beetroot pickled onion (GF, DF, NF)

Beetroot tartare, PB whipped fetta, fig gel, macadamia praline, buckwheat cracker (NF, DF)

Avocado mousse, saltbush, coriander, crispy rice (GF, DF, NF)

Pickled veg rice paper roll, mint, coriander, cucumber, noodle, sesame seed, chilli sauce (GF, DF, NF)

MEAT

Beef tartare, horseradish, caper, tostada (GF, NF)

Peking duck pancake, spring onion, hoisin (NF, DF)

Gruyere croquette, romensco, jamon

Tandoori chicken skewers, mint yoghurt (GF, NF)

Carbonara tart, guanciale, chive (NF) *GF

Duck liver parfait, quince, brick pastry (N)

SEAFOOD

Sydney Rock oysters - Natural, dressed or combination (NF, DF, GF)

Tempura oysters, hot sauce (NF, DF)

WA Scallop ceviche, yuzu, finger lime, cos, roe (NF, DF, GF)

Prawn toast, saffron, nasturtium (NF)

Crab arancini, roe, bisque aioli (NF, DF)

Brioche solider, whipped cod roe, salmon roe, pickled eschalot, nasturtium (NF, DF)

Salmon, pear, kohlrabi, dashi jelly, yuzu dressing, salmon roe tart (NF, DF)

Tuna, aioli, finger lime, chive, jalenpeno dressing, crispy rice (NF, DF, GF)

Crab, prawn, grape, potato rosti , lemon olive oil (NF, DF, GF)

Prawn tartare, wonton canutillo, sour cream, roe, sesame dressing (NF, DF)

Crab arancini, roe, bisque aioli (NF, DF)

Salmon rillettes, kohlrabi, apple, wonton (NF)

Anchovy, caramelised onion, puff pastry (NF)

SUBSTANTIAL-$10.50each

Duck empanada (NF, DF)

Beef slider, cheese, tomato relish, pickle (NF, DF)

Crispy chicken bao bun, pickled cucumber, green curry mayo (NF, DF)

Casareece pasta, prawn, fennel, fermented chilli oil, lemon butter sauce (NF, DF)

Grilled king brown mushroom skewer, rendang curry (NF, DF)

Sweetcorn risotto, black garlic, witlof, hazelnut, mint (NF, DF, GF)

V = Veg-

DESSERTS

A selection of madeleines (NF)

Lemon meringue tart (GF, NF)

Salted caramel macaron, dark chocolate ganache

Seasonal choux bun

Mango pavlova (NF)

Vanilla mousse, pistachio financier (VG)









GRAZING STATIONS

Elevate your event with eye-catching, mouthwatering food stations, beautifully displayed to delight your guests.

OYSTERS | Freshly shucked on ice, served natural and with eschalot, chive, pinot grigio vinegar
Minimum order of 200 oysters, with lesser quantities served roving.

Sydney Rock oysters @ $6.50ea
Pacific oysters @ $6.50ea

SEAFOOD | Oysters, Moreton Bay bugs, prawns on ice, mayonnaise, cocktail sauce
Minimum order x 75 guests.

Crustaceans@ $55 per person

CHEESE & CURED MEAT | Served with bread, lavosh and seasonal accompaniments
Minimum order x 75 guests.

Selection of cheese @ $25 per person
Selection of cheese & cured meats @ $45 per person

BEVERAGE

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EXCLUSIVE | Cocktail















RECOMMENDED SUPPLIERS

FLORISTS

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 | www.thebespokeboys.com.au
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

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

