

# CAFE SYDNEY

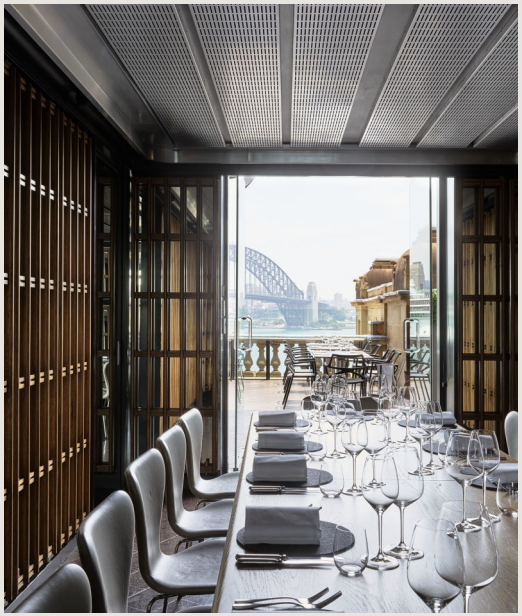
Private Dining

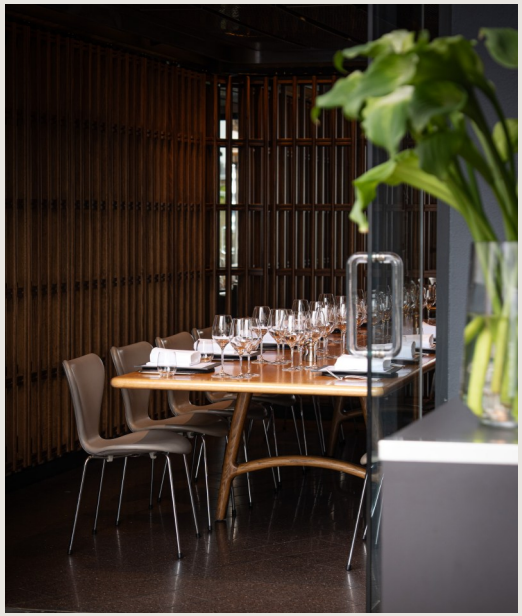
# CAFE SYDNEY PRIVATE

Whether a corporate group seeking privacy or a carefree lunch with friends and family, Cafe Sydney Private Dining is one of the most prized locations for a seated event or cocktail gathering.

Boasting unrivalled views of Sydney Harbour, this intimate setting is a handsome and impressive private space.







# SEATED DINING

The private dining room offers an intimate setting for groups of up to 16 guests.

Welcome your guests with arrival drinks and canapes with a section of the terrace reserved for your use.

Floor-to-ceiling glass doors beautifully frame the iconic Sydney Harbour Bridge, creating a stunning backdrop for any occasion.



# THE DETAILS

Our Private Dining Room can accommodate up to 16 guests for a seated event, with a section of the terrace for the group to enjoy breathtaking views across the Harbour.

**MENU** | The dining menu is a three-course selection menu, priced at $145 per person. The menu comprises of 4 choices for each course, with optional upgrades and include breads on arrival, leaf salad with the main course and tea and coffee.

**SUNDAY** | Cafe Sydney Sunday, celebrates the joy of the weekend with an enhanced menu, extra indulgences and unique wines in a gorgeous setting.

CAFE SYDNEY SUNDAY GROUP MENU

**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** | Please note the below minimum spend is applicable to all seated events in the Private Dining room.

| | LUNCH | DINNER |
|---|---|---|
| Mon | $2,300 | $2,500 |
| Tue | $2,300 | $2,500 |
| Wed | $2,300 | $2,500 |
| Thu | $2,600 | $2,700 |
| Fri | $2,600 | $2,700 |
| Sat | $2,600 | $2,700 |
| Sun | $2,600 | closed |

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

**SURCHARGE** | 10% Sunday surcharge | 15% Public Holiday surcharge.

**AV FACITLITIES** | The Private Dining Room has a Bluetooth enabled sound system and screen at the rear of the space, which you are welcome to use for presentations. Please note, any additional requirements will need to be externally sourced.

**STYLING** | The private space is beautifully presented however you are welcome to organise florals and other decorations to enhance the area. All decorations require prior approval from Cafe Sydney.

# 3-COURSE MENU $145 per person

Naan Bread

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

## CANAPES ON ARRIVAL

Chef's selection canapes, served on arrival: $20pp **Minimum order for 14 guests.
*1x vegetarian, 1x seafood & 1 x meat canape per person*
**Dietary requirements catered for separately*

## 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 \| $48 | 1 dozen \| $96 |
| Pacific | ½ dozen \| $45 | 1 dozen \| $90 |

## 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.

## CELEBRATION CAKES

Milk Chocolate and Hazelnut Praline Mousse cake
Vanilla, Raspberry and White Chocolate Mousse cake
Medium for 6 -10 people: $98.00 | Large for 10 -16 people: $145.00
We are happy to write a short, four word message on the plate the cake is presented on.

*Cafe Sydney does not allow cakes to be brought in from outside the restaurant.

# 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.










# COCKTAIL AND CANAPE

The Private Dining Room and terrace can be configured to host a semi-private cocktail reception. Accommodating up to 60 guests, with beautiful views across Sydney Harbour creating an elegant and sophisticated semiprivate space.



# THE DETAILS

The perfect space for any occasion the Private Dining Room and small section of the terrace can accommodate up to a maximum of 30 guests for a cocktail event, or for a maximum of 60 guests you can utilise the terrace to the glass balustrade edge.

**MENU** | Choose from an extensive selection of canapes celebrating the best of Australian produce.

**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 below minimum spend is applicable to all seated events in the Private Dining room.

Private Dining Room with terrace – up to 30 guests | $5,000
Private dining room with extended terrace – up to 60 guests | $9,500

**GRATUITY** | A service charge of 10% is added to the final bill. This is a gratuity that goes directly to the staff.

**SURCHARGE** | 10% Sunday surcharge | 15% Public Holiday surcharge.

**AV FACITLITIES** | The Private Dining Room has a Bluetooth enabled sound system and screen at the rear of the space, which you are welcome to use for presentations. Please note, any additional requirements will need to be externally sourced.

**STYLING** | The private space is beautifully presented however you are welcome to organise florals and other decorations to enhance the area. All decorations require prior approval from Cafe Sydney.

**WEATHER** | The area on the terrace is sectioned off from other diners, however is not completely private, with a portion of the outdoor terrace being weather permitting.

# CANAPE MENU

Choice of six (6) canapes | $55
Choice of eight (8) canapes | $75
Choice of ten (10) canapes | $90

## VEGETARIAN

Buffalo mozzarella tart, tomato confit and basil (NF, V) *GF

Samosa, spiced cauliflower, paneer (NF, V)

Pea, lemon gel, parmesan custard tart (NF, V) *GF

Parmesan polenta, truffle mushroom cream (NF, V)

## PLANTBASED

Spiced cauliflower, cashew labneh, pickled onion tostada (GF, NF)

Mushroom and ginger spring roll, smoked soy (DF, NF)

Crispy corn fritter, whipped ricotta, olive tapenade (NF) *GF

## SEAFOOD

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

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

Prawn toast, saffron, nasturtium (NF)

Smoked salmon taramasalata, salmon roe, potato chip, furikake (NF, GF)

Octopus skewer, spiced green romesco (DF, GF)

Tuna, pepperonata, brioche (NF)

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

Salmon rillettes, kohlrabi, apple, wonton (NF)

Anchovy, caramelised onion, puff pastry (NF)

## MEAT

Beef tartare, onion hash brown, horseradish, caper (GF, NF)

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

Gruyere croquette, nduja, honey (NF)

Tandoori chicken skewer, mint yoghurt (GF, NF) *DF

Carbonara tart, guanciale, chive (NF) *GF

Beef skewer, chimichurri (NF, DF, GF)

## SUBSTANTIAL-$10.50each

Casarecce pasta, crab, zucchini, saffron shellfish velouté, fennel pangrattato (NF)

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

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

Panko crumbed snapper sandwich, caper mayo, iceberg ((NF, DF)

Gnocchi, citrus butter, mushroom, pickled pumpkin, Reggiano (NF)

Duck Pithivier (NF)

## DESSERTS

Lemon meringue tart (GF, NF)

Salted caramel macaron, dark chocolate ganache

Passionfruit éclair

Mango pavlova (NF)

Vanilla mousse, pistachio financier (VG)

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










# BEVERAGE

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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.

# CONFIGURATIONS







Private Dining Room with section of terrace – up to 30 guests

**Please note, diners will be seated on the tables in front.







Private Dining Room with terrace to balustrade – up to 60 guests




# RECOMMENDED SUPPLIERS

## FLORISTS

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

## EVENT PLANNERS / STYLING

The Bespoke Boys | 0404 566 341 | www.thebespokeboys.com.au

## PHOTOGRAPHER

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

# 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

