
CAFE SYDNEY
Group Dining







Set amongst Sydney’s stunning skyline Sydney’s stunning skyline and overlooking the breathtaking Sydney Harbour, Cafe Sydney is perfect for corporate dining and personal celebrations of 12 - 50 guests.

The dedicated event team collaborate closely with you to craft a premium, sophisticated and elegant experience that will leave a lasting impression on you and your guests.



THE DETAILS

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

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.

TABLE ALLOCATIONS | Up to 18 guests will be seated on one table, 19 – 30 guests will be seated across two long tables side by side, 31—50 will be seated across 3—4 tables.

MINIMUM SPEND | There is a minimum food and beverage spend of $175 per person applicable to all group bookings in the main dining area.

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.

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.

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.





CELEBRATION CAKES

A Cafe Sydney celebration cake adds the perfect touch to any occasion. Our pastry team offer a selection of beautifully created cakes, each presented with the option of a short, handwritten chocolate message on the plate. *Maximum four words.

Milk Chocolate and Hazelnut Praline Mousse cake
Vanilla, Raspberry and White Chocolate Mousse cake
Vegan Dark Chocolate Mud Cake, Ganache, Berries - (Medium only)
*All three cake options are gluten free

Medium for 6 -10 people: $98.00 | Large for 10 -16 people: $145.00

Cakes can be served with or without a candle to suit your celebration, making it a truly memorable experience.

Please note, we require 24 hours notice to prepare your cake.

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

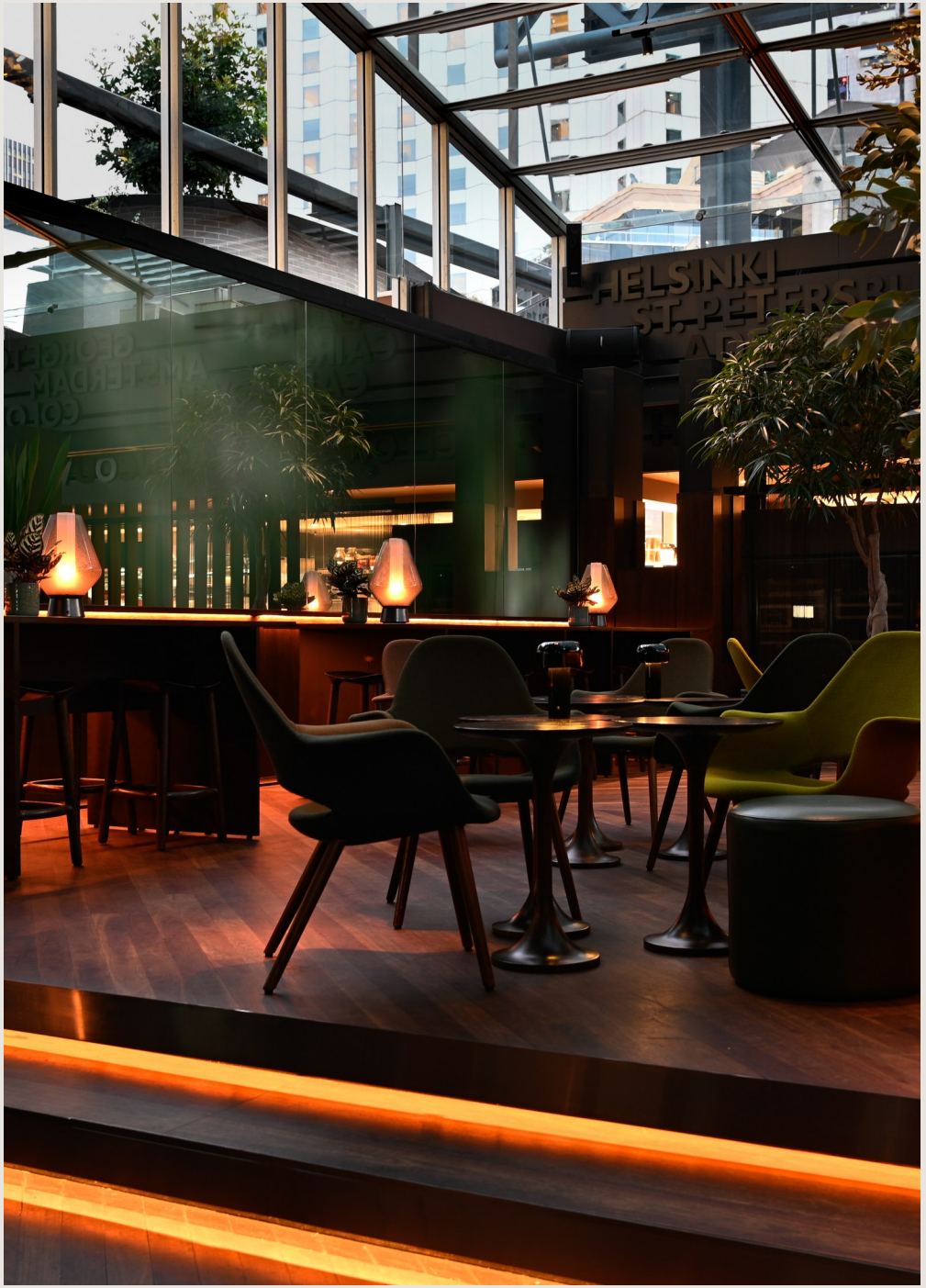
THE LOUNGE

Celebrate, network, mingle.

Cafe Sydney Lounge offers a sophisticated and vibrant atmosphere, perfect for hosting guests for arrival drinks and canapes before moving on to the dining room.

A versatile and welcoming space, the lounge features an expansive mirror, which transforms into an illuminated art wall, creating a completely new experience as the sun goes down over the city.

We would be pleased to book a section of our cocktail lounge 30 minutes prior to your reservation seating time.



See you soon.

EVENT ENQUIRY

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

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www.cafesydney.com

