



WEDDINGS AT

# QUAY



Congratulations on your engagement and thank you for considering celebrating your special day with us.

Quay is one of the country's most renowned restaurants; the creation of leading Australian restaurant group, Fink, and Executive Chef Peter Gilmore.

It's award-winning cuisine, world class wine list and panoramic views of the Sydney Harbour Bridge and Opera House combine to provide an experience that transcends all expectations and makes Quay the quintessential Australian wedding destination.

Our dedicated event team are on hand to work with you to create an unforgettable wedding day with memories to that will last a lifetime.



# TESTIMONIALS

A big thank you to you and the team at Quay for Saturday night.

Everything went perfectly, and we all had the best time.

The professionalism of Stephanie and the team at Quay was outstanding.

Please pass on our sincere thanks.

Raphael and Adrian

A quick note to thank you and the team at Quay for all that you did to ensure Saturday was a success. We had the best night ever! You were so great to work with in the lead up to our wedding...

Your professionalism, attention to detail and responsiveness was so appreciated. The food was phenomenal- to feed 84 people to the standard that the guys in the kitchen did is no mean feat. Your guys nailed it. Everything was exactly as you said it would be.

Please also pass on my thanks to Michi and her team who did such an awesome job on the night. I've had so many family members and friends comment on how great everyone was.

We were made to feel so special and it truly was the best day of our life.

Briony and Mark

We had the best time of our lives at Quay - the view was spectacular, the food was beyond amazing, and the service was fantastic.

We had so many friends and family members telling us how great the wedding was, and it was one of the best they've been to. We could not have done it without you, and the team behind it, and the staff on the day. They even wrapped around flowers for us to give out to guests to take!! We were blown away by their service.

Thank you so much for always trying to help us along the way, for going above and beyond, and for making this process super easy for us. You are truly amazing and we really appreciate it. We would not hesitate to recommend Quay to all of our friends who are thinking about getting married. And we hope to return there soon to celebrate another special occasion, this time as guests in the main restaurant.

Best wishes and thank you again.

Ashley and Brendan

Ee had the most amazing day and night!

We thanked everyone including the wonderful staff at Quay for helping us with the most important event of our life together but once again, we would like to send our heartfelt thank you to you and the team.

We cannot wait to be back at Quay to celebrate our wedding anniversaries

Rina and Anthony

# THE GREEN ROOM



The Green Room is Quay's largest event space, situated on the first floor of the restaurant, and is the perfect setting for both seated and cocktail weddings.

Two private terraces facing the Sydney Opera House and Sydney Harbour Bridge provide access to views like no other.

The room also features an open kitchen, adding theatre and atmosphere to your celebration.

The Green Room can accommodate up to 100 seated or 180 standing guests.



**Capacity**  
Up to 100 guests seated

**Availability - Lunch**  
Monday, Wednesday - Sunday

**Availability - Dinner**  
Monday, Wednesday - Sunday

| Menu         | Set   | Choice |
|--------------|-------|--------|
| Two-course   | \$155 | \$185  |
| Three-course | \$185 | \$215  |
| Four-course  | \$230 |        |
| Five-course  | \$270 |        |

**Lunch Minimum Spend**

January - October:  
Monday, Wednesday - Sunday \$5,000

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

**Dinner Minimum Spend**

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

November - December:  
Sunday - Thursday \$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 of June 2024. All bookings after this date are subject to any price increases should they occur.





|  |   |  |
|--|---|--|
| <b>Capacity</b><br>Up to 180 guests standing   | <b>Dinner Minimum Spend</b><br><br>January - October:<br>Sunday - Thursday      \$5,000<br>Friday and Saturday      \$7,500<br><br>November - December<br>Sunday - Thursday      \$7,500<br>Friday and Saturday      \$14,000 | <b>Menu</b><br><br>Three-hour canape package      \$140<br>(lunch only)<br>Includes: 12 canapes and 1 bowl<br>please select<br>10 different varieties and 1 bowl<br><br>Three-Four hour canape package      \$175<br>Includes: 15 canapes and 2 bowl<br>please select<br>12 different varieties and 2 bowls<br><br>Five hour canape package      \$220<br>Includes: 18 canapes and 3 bowl<br>please select<br>12 different varieties and 3 bowls |
| <b>Lunch Minimum Spend</b><br><br>January - October:<br>Monday, Wednesday -<br>Sunday      \$5,000<br><br>November - December:<br>Monday, Wednesday -<br>Sunday      \$7,500 |   |  |

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 2024. 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.

The intimate space provides a romantic setting for an intimate lunch time wedding.

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 to seat 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 \$205

Six-course set menu \$295

**Dinner**

Six-course set menu \$295

**Lunch Minimum Spend**

January - September

Monday, Wednesday - Sunday \$5,000

October

Monday, Wednesday - Friday \$5,000

Saturday and Sunday \$8,000

November and December

Monday, Wednesday and

Thursday \$5,000

Friday - Sunday \$8,000

**Dinner Minimum Spend**

January - September

Monday - Wednesday \$6,500

October - December

Monday - 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 2024. All bookings after this date are subject to any price increases should they occur.





# GREEN ROOM WEDDING PACKAGES



Crafted with attention to detail, our dedicated events team have created two unique wedding packages to guide your special day.



#### Lunch Wedding Package

Chef's canapés on arrival (4 pieces)

Three-course menu  
(set or alternate serve)

Four hour beverage package

Sparkling toast for speeches

Floral centrepiece for dining  
and cake tables– one arrangement  
per 8 guests, see page 11 for more  
information

Gift of a Peter Gilmore book  
for the bride and groom, signed  
by Peter Gilmore

\$370 per person

#### Dinner Wedding Package

Chef's canapés on arrival (4 pieces)

Three-course menu  
(set or alternate serve)

Five hour beverage package

Sparkling toast for speeches

Floral centrepiece for dining  
and cake tables – one arrangement  
per 8 guests, see page 11 for more  
information

Gift of a Peter Gilmore book  
for the bride and groom, signed  
by Peter Gilmore

\$390 per person

#### All Packages include:

4x High cocktail tables and chairs

Table numbers

Easel for seating chart

Microphone for speeches

In-house sound system for iPod



### Optional Package Additions

Individual cheese plates \$35pp

Whisky and Cheese tasting plates - price on request

Champagne toast

NV Charles Heidsieck Brut Reserve, Reims, France  
\$22 per glass, based on 10 glasses per bottle.





## Flowers

### The Quay Package

Included in all Quay wedding packages, simply select your favourite colours and leave it in the capable hands of Form Over Function who will deliver a stunning vase of the freshest in-season florals for each dining table, and some floral touches for your wedding cake.

\*One table arrangement per eight guests is included in the Quay Package.

\*If you would like your florals to include orchids, peonies, or premium imported roses when in season, these can be included for an additional fee for each table.

## Flowers

### The Luxe Package

Additional \$300 per table

Upgrade your florals and styling with the Luxe Quay Package; your personal perfect mix of spectacular florals, vessels and candlelight for each of your tables.

Dip into Form Over Function's styling collection of hundreds of vases, vessels and candle holders to create a bespoke centrepiece for your day with florals of your choice, including orchids, peonies and premium imported roses when in season.

\*One table arrangement per eight guests is included in the Luxe Package.

Please note, you will receive one centrepiece per eight guests. Should you require additional arrangements, charges will apply. Quay requires a 50% flower deposit based on estimate guest numbers on booking confirmation. We will then confirm your final quantity of arrangements 30 days prior and you will be charged the full balance at this time.



## FOOD AND DRINK



A celebration of the beauty and vibrancy of nature's most sensational produce, Quay presents cuisine that will awaken the senses where texture, flavor and harmony are paramount.

With every detail thoughtfully considered, Executive Chef Peter Gilmore's bespoke menus promise to create an unforgettable wedding day experience.

## SAMPLE THREE-COURSE GREEN ROOM MENU

Raw Abrolhos Island scallops  
Blacklip abalone, palm heart  
virgin soy, aged vinegar

Burrata, young peas, pickled kohlrabi  
apple, pistachio, verjus

Smoked Blackmore Wagyu tartare  
ssamjang, seaweed, rye

Mud crab congee  
umami chawanmushi  
brown butter emulsion

—

Coral trout  
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  
grains, seaweed, brassica, liquorice, parsley

Side dishes served with main course

Mixed leaves, cabernet vinaigrette  
Potato purée

—

Passionfruit curd, poached meringue, vanilla cream

Ligurian bee honey pannacotta  
coffee granita, mead pearls

Frozen almond nougat, apricot ice cream

Seven-Textured Chocolate Cake

Tea, coffee and petit fours

SAMPLE FOUR-COURSE GREEN ROOM MENU

Raw Abrolhos Island scallops  
Blacklip abalone, palm heart  
virgin soy, aged vinegar

—

Burrata, young peas, pickled kohlrabi  
apple, pistachio, verjus

—

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

Side dish served with main course

Mixed leaves, cabernet vinaigrette

—

Seven-Textured Chocolate Cake

Tea, coffee and petit fours

SAMPLE FIVE-COURSE GREEN ROOM MENU

Raw Abrolhos Island scallops  
Blacklip abalone, palm heart  
virgin soy, aged vinegar

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Burrata, young peas, pickled kohlrabi  
apple, pistachio, verjus

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Coral trout  
koshihikari rice, sea urchin butter  
marigold broth

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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, coffee and petit fours





## SAMPLE GREEN ROOM COCKTAIL MENU

### CANAPÉS

- Cannoli, goat's curd, lemon jam (V)
- Cucumber, crème fraîche, finger lime (V)
- Oyster cream, oyster crackling tarte
- Shiitake custard, pork crackling tarte
- Crumpet, smoked salmon roe
- Snow pea, crème fraîche, kombu tart (V)
- Crostini of white anchovy, aioli, tomato confit
- David Blackmore bresaola, toasted flatbread
- Crostini of Ventricina salami, green olive butter
- Buckwheat pikelet, cured trout, dill cream
- Tartare of smoked Wagyu, fermented chilli, milk skin
- Zucchini, goat's curd, pepita arancini (V)
- Duck pastilla, medjool dates, almonds
- Suckling pig pie, black garlic
- Sesame prawn toast, aioli

### BOWLS

- Risotto of mushroom (V)
- Spanner crab, polenta, crème fraîche emulsion
- Pork jowl, stone pot rice, seaweed and sesame

### DESSERT CANAPÉS

- Coconut macaron and raspberries
- Lemon curd, meringue tart
- Seven-Textured Chocolate Cake
- Post brood honey tart
- Salted caramel canelé



## SAMPLE FOUR-COURSE UPPER TOWER MENU

Available lunch only

Wild Blacklip abalone, octopus  
Raw Abrolhos Island scallops, palm heart  
seaweed, aged vinegar

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Southern squid, pipis  
Barletta onion, hispi stems, young cucumber  
pinstriped peanuts, umami custard  
schmaltz, garum

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Confit pig jowl  
Maitake and Black Pearl mushrooms  
black pig salami, roasted onion jus

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White Coral



## SAMPLE SIX-COURSE UPPER TOWER MENU

Wild Blacklip abalone, octopus  
Raw Abrolhos Island scallops, palm heart  
seaweed, aged vinegar

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Smoked eel cream  
young walnuts  
sea cucumber crackling, caviar

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Southern squid, pipis  
Barletta onion, hispi stems, young cucumber  
pinstriped peanuts, umami custard  
schmaltz, garum

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Native freshwater marron  
sea urchin, tapioca, confit egg yolk  
mustard butter, golden linseed

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Confit pig jowl  
Maitake and Black Pearl mushrooms  
black pig salami, roasted onion jus

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White Coral

## 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

|   |      |  |    |
|---|------|--|----|
| SPARKLING   |      | OTHER BEVERAGES  |    |
| MV Clover Hill Exceptionnell, Tasmania                      | 99   | SPIRITS  |    |
| NV Jansz Premium Rosé, Tasmania                             | 75   | VODKA  |    |
|   |      | Ketel One  | 13 |
| CHAMPAGNE   |      |  |    |
| NV Bollinger Special Cuvée Brut, Aÿ, France                 | 260  | GIN  |    |
| NV Charles Heidsieck Brut Réserve, Reims, France            | 220  | Tanqueray  | 13 |
| NV Charles Heidsieck Rosé Réserve, Reims, France            | 295  | Hendrick's   | 18 |
| NV Delamotte Brut, Le Menil sur Oger, France 6Litres        | 4019 |  |    |
| RIESLING  |      | TEQUILA  |    |
| 2022 Gilbert Family Wines Riesling RS11 * Mudgee            | 95   | Don Julio Blanco   | 15 |
| 2022 Skillogalee Estate Riesling, Clare Valley              | 90   |  |    |
| PINOT GRIS  |      | RUM  |    |
| 2023 Mt Difficulty, Central Otago, New Zealand              | 70   | Bundaberg MDC Small Batch                                | 26 |
|   |      | Black Tears Dry Spiced                                   | 16 |
| SEMILLON  |      | WHISKEY/WHISKY   |    |
| 2017 Tyrrell's HVD, Hunter Valley                           | 95   | AMERICA  |    |
| SAUVIGNON BLANC   |      | Bulleit Bourbon  | 17 |
| 2023 Philip Shaw, Orange                                    | 75   | The Gospel Solera Rye                                    | 14 |
| CHARDONNAY  |      | SCOTLAND   |    |
| 2022 Shaw + Smith, M3, Adelaide Hills                       | 135  | Cragganmore 12yo Single Malt                             | 16 |
| 2022 Murdoch Hill, Adelaide Hills                           | 95   | Lagavulin 16yo Single Malt                               | 24 |
| ROSE  |      | BEER   |    |
| 2023 Vinden The Headcase Spinning Away Hunter Valley        | 70   | Sydney Beer Co. Lager                                    | 13 |
|   |      | Heaps Normal Quiet XPA, Marrickville                     | 12 |
|   |      | Slow Lane Brewing 'Conditioned' Hazy Pale Ale            | 16 |
| PINOT NOIR  |      |  |    |
| 2023 Garagiste Le Stagiaire Pinot Noir Mornington Peninsula | 95   | Liqueurs from  | 10 |
| 2022 Clarence House Reserve, Tasmania                       | 100  | Soft drinks from   | 7  |
| CABERNET SAUVIGNON  |      | Cold pressed juices                                      | 11 |
| 2020 Leeuwin Estate Prelude Margaret River                  | 95   | Orange   |    |
|   |      | Watermelon   |    |
|   |      | Green apple, ginger, lemon                               |    |
| SHIRAZ  |      |  |    |
| 2021 Yalumba Wild Ferment, Barossa Valley                   | 65   | Mineral water (750ml)                                    | 13 |
| 2021 Yangarra, McLaren Vale                                 | 95   | Strangelove Still  |    |
|   |      | Strangelove Sparkling                                    |    |
| * Indicates off-dry   |      | Unlimited mineral still and sparkling water (per person) | 15 |

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 BEVERAGES

## BEVERAGE PACKAGE

### SPARKLING

MV Clover Hill Exceptionnell, Tasmania

### SAUVIGNON BLANC

2023 Philip Shaw, Orange

### SHIRAZ

2021 Yalumba Wild Ferment, Barossa Valley

### Beer

Sydney Beer Co. Lager

Heaps Normal Quiet XPA, Marrickville

### Soft drinks and juices

Two hour duration \$80 per adult

Three hour duration \$95 per adult

Four hour duration \$105 per adult

Five hour duration \$115 per adult

Optional toast – Sparkling (for speeches) per bottle

MV Clover Hill Exceptionnell, Tasmania \$99

NV Jansz Premium Rosé, Tasmania \$75

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 \$235

## EVENT COCKTAIL LIST

Both cocktails and mocktails 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

\$27

Quay-garita

Don Julio blanco tequila, agave, clarified makrut lime

Quay-cosmo

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

Negroni

Tanqueray Gin, Campari, Chazalettes & Co rosso vermouth

Old Fashioned

Bulleit bourbon, barrel aged bitters, orange

### MOCKTAILS

\$18

Peach & Passionfruit

Cold pressed peach, passionfruit, rosemary, vanilla

Blueberry & Oolong

Chilled Oolong tea, blueberry & lemongrass syrup, kalamansi

Please note, wine inclusions may change and will be confirmed closer to the date of your wedding. 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.



## RECOMMENDED SUPPLIERS

### FLORALS AND STYLING

Form Over Function  
02 9328 6541  
[formoverfunction.com.au](http://formoverfunction.com.au)

### TRANSPORT

Sydney Luxury Cruise  
1300 476 247  
[celebrate@sydneyluxurycruise.com](mailto:celebrate@sydneyluxurycruise.com)  
[sydneyluxurycruise.com](http://sydneyluxurycruise.com)

Enigma Charters  
0402 557 453  
[mvenigma.com.au](http://mvenigma.com.au)

### PHOTOGRAPHY

Blumenthal Photography  
02 9371 9360  
[blumenthalphotography.com.au](http://blumenthalphotography.com.au)

Charlie Ralph Photography  
0456 626 676  
[www.charlieralph.photography](http://www.charlieralph.photography)

Mandy Zieren Photography  
0404 009 409  
[mandyzierenphotography.com](http://mandyzierenphotography.com)

### VIDEOGRAPHY

Paper Cranes  
1300 99 66 10  
[creative@papercranes.com.au](mailto:creative@papercranes.com.au)

### CALLIGRAPHY

Inkspiration  
02 9979 3556  
[inkspiration.com.au](http://inkspiration.com.au)

### CELEBRANT

Stephanie Bardsley  
0401 295 229  
[stephaniebardsley.com.au](http://stephaniebardsley.com.au)



## CONTACT

Endeavoring to craft the most memorable day impeccably suited to your taste and style, our events team are available to discuss your wedding day vision at Quay.

To get in touch, please telephone us on 02 8275 8290 or email us at [events@quay.com.au](mailto:events@quay.com.au)

Alternatively, please visit our website to complete an online event enquiry form.



# QUAY

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