



QUAY

Quay

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

The reimagination of Quay has welcomed an organic
space reflective of Peter Gilmore's nature inspired
cuisine. The interplay of textures and colour bring new
life and a vibrance that embraces the restaurant's place
in the dress circle of Sydney Harbour. An ode to the
Australian landscape, from the vast ocean floor, to the
cracked bark of a paperbark tree, every detail from the
ground up has been thoughtfully considered.

A new era for Quay, gives an opportunity to fulfil
even greater aspirations in delivering a most personal
and immersive dining experience.



QUAY EXPERIENCES

Enhance your event with a curated Quay experience. From masterclasses to expert talks, Quay can offer a point of difference for you and your guests. Please speak to our Events Team for further information and pricing.



CHEF EXPERIENCES

WELCOME AND INTRODUCTION TO QUAY

Add a special touch to your event with a welcome from Executive Chef Peter Gilmore. Once your guests have taken a seat, Peter will welcome your party and talk through the Quay menu.

Q & A SESSION WITH PETER GILMORE

Executive Chef Peter Gilmore is celebrated all over the world. Enhance your event with guests given an opportunity to ask questions and chat with the chef who guided Quay in becoming one of Australia's most awarded restaurants.

QUAY MASTERCLASS WITH PETER GILMORE

Join Peter in Quay's Green Room overlooking sparkling Sydney Harbour for an intimate cooking class. Learn the secrets of Quay's award-winning cuisine over a glass of Champagne while Peter demonstrates three dishes from your menu. A masterclass not to be missed.



THE PRIVATE DINING ROOM



Overlooking the Sydney Opera House, the newly appointed Private Dining Room at Quay seats up to ten guests.

Featuring an elliptical solid spotted gum dining table, and walls adorned by overlapping fabric veils referencing the colours of Australian gum leaves on the forest floor, each thoughtful detail in the room creates a warm, inclusive space.



Capacity and Availability

Seated Lunch or Dinner
Up to 10 guests

Lunch
Available Saturday and Sunday

Dinner
Available Thursday - Sunday

Price Guide

Restaurant Menu	
Six course set menu	\$280
Eight course set menu	\$340

Minimum Spend

Lunch and Dinner \$2,500

You are welcome to make your menu selection once you have arrived at Quay.

Beverage pairings are available with the six-course menu, along with our full à la carte wine and beverage lists.

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. Prices are valid until 31st July 2022. All bookings after this date are subject to any price increases should they occur.



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