



GROUP BOOKING FORM

Full Name

Reservation Date

Event Name:

Email

Telephone

Preferred Dinner Time

Preferred Lunch Time

Number of Children (3-12yrs)

Number of Adults

GROUP MENU OPTIONS	MIN. PEOPLE	SERVICE AVAIL	DAYS OF WEEK AVAIL	PRICE PP	
Shared Lunch Menu	6+	Lunch (12pm-3pm)	Sat- Sun	\$75	
				Add dessert +\$15	
Shared Dinner Menu	13+	Dinner (5:30pm-9pm)	Wed-Sat \$3,000 min. spent on Sun-Tue	\$80	
				Add dessert +\$15	
Pizza Deck Buffet	20+	Lunch (12pm-3pm) or Dinner (5:30pm-9pm)	Sat-Sun for lunch Wed-Sat for dinner \$3,000 min. spent on other days	\$55	
				Add chips +\$8	
				Add dessert +\$9	
Burger Grill Buffet	20+	Lunch (12pm-3pm) or Dinner (5:30pm-9pm)	Sat-Sun for lunch Wed-Sat for dinner \$3,000 min. spent on other days	\$55	
				Add chips +\$8	
				Add dessert +\$9	
Big BBQ Buffet	20+	Lunch (12pm-3pm) or Dinner (5:30pm-9pm)	Sat-Sun for lunch Wed-Sat for dinner \$3,000 min. spent on other days	\$75	
				Add chips +\$8	
				Add dessert +\$9	

1 North Head Scenic Drive, Manly NSW 2095

Ph: 02 9466 1500

Email: Reservations@qstation.com.au



Deposit Payment Details

Card Type: VISA MASTERCARD AMEX

Name on card:

Credit Card Number:

Expiry: CCV:

Amount to be charged: \$

Authorised signature:

Date:

Direct Deposit

Account Name: North Head Sydney Pty Ltd

Account Number: 10745182

BSB: 062-155

Bank: Commonwealth Bank

Terms & Conditions

Payment: An initial deposit is required to secure the reservation for groups from 13 pax. This total will then be deducted from the final bill. For groups under 13 your credit card details are kept on file and cancellation fees may apply. Minimum spend applies for exclusive hire of dining areas. Please note that we do not allow split bills. Please note Resdiary apply a 2.5% booking fee on top of the deposit amount.

Cancellation: Groups Under 13 pax - Cancellations must be made a minimum of 48 hours prior to the scheduled booking. Any cancellations within 48 hours of the booked time/date will incur a 25% cancellation fee, based on the 2-course menu price of \$75 per person or the price of the offer/promotion you booked for x the total amount of people booked.

Surcharge: 10% Sunday Surcharge, Public Holiday Surcharge 12.5% Service Fee 10% for groups from 10 pax.

Timing: The restaurant will not be held responsible should all guests not be punctual in arriving or being seated or if any other interference beyond the control of the restaurant does not permit us to commence service at the reserved time.

Cakeage: A cakeage fee of \$20 for restaurant to supply knife and plates or \$6.50pp to be cut and plated.

Seasonal Menu Changes: The menus provided are subject to seasonal changes. Where possible we will aim to meet all clients' individual dietary needs, however we cannot guarantee that this can always be provided. Please advise us of dietary needs at least 7 days in advance. We will also endeavor to maintain prices as originally quoted; however, they may change without notice prior to this form being completed.

Responsible Service of Alcohol: Clients will be responsible to ensure the orderly behaviour of their guests and we reserve the right to intervene where we deem appropriate. The responsible service of alcohol and related laws will be enforced during the event. All food and beverage must be consumed on our licensed premises. All of our premises do not allow BYO.

Emergencies: This agreement may be cancelled by Q Station at any time if there is deemed to be an emergency or threat of danger to any person



SHARED GROUP LUNCH MENU

saturday & sunday 12pm–3pm \$75 pp

COLD

beef tartare on roasted bone marrow [gfo, df] with fresh coriander and sourdough
heirloom tomato and watermelon [vg, gf, df] confit lemon, basil, toasted pine nuts
baba ghanoush [v, gfo] spiced passata, sour cream, parsley and sesame oil, flat bread
hummus tahini [vg, gfo, df] confit cherry tomatoes, kalamata olives, aleppo peppers, flat bread
char grilled peach & rocket salad [gf] pastrami, marinated goat cheese

HOT

flank steak mbs 2+ [gf, df] with house made persillade sauce
grilled swordfish [gf, df] lemon myrtle marinated shallots and olives
vegan option
roasted cauliflower steak [vg, gf, df] green pea mash, spicy caramel glaze, pickled radish

SIDE

sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts
crushed potatoes [v, gf] scallion, sour cream

SWEET

add for +\$15 pp
shared dessert platter with apple tarte tatin, flourless chocolate praline tart,
vanilla panna cotta [gf], grand marnier ricotta cheesecake
cheese plate two cheese selection, assorted crackers and accompaniments | +10pp

ADD-ON

sourdough baguette & butter | 8
east 33° sydney rock oysters 1/2 dozen | 36
with bonito mignonette [gf, df] | with cucumber, apple, yoghurt [gf]
sautéed mussels [gfo] garlic, nduja, fresh parsley with toasted baguette | 28

Please note Kids Menu is available to be ordered from on the day

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional
please inform us of any allergies when placing orders
sunday surcharge of 10% and a public holiday surcharge of 12.5% | 10% service charge applies for groups of 10 or more



PRE-ORDER FORM Dinner Group booking

BOOKING NAME: _____ DATE OF EVENT: ____ / ____ / ____

TWO COURSE THREE COURSE GROUP SHARED MENU OPTIONS | \$80 / \$95

Please choose two entrées and two mains. Side dishes are served with mains.
Assorted desserts will be served as shared platters in line with your choice of two or three course menu

ENTRÉE (please select two)			(✓)
Prawn orecchiette pasta tomato, shallots, spinach, herb butter, lemon, chili pangrattato			<input type="checkbox"/>
Petuna ocean trout crudo [gf, df] jalapeno vinaigrette, finger lime, yuzu & sesame			<input type="checkbox"/>
Butter lettuce salad [gf, df, vo] avocado, citrus, pickled onion, chardonnay vinaigrette, king prawn			<input type="checkbox"/>
Vannella stracciatella [gfo, v] grilled artichoke, peas, asparagus, mint, lemon olive oil, sourdough crouton			<input type="checkbox"/>
MAIN (please select two)			(✓)
Japanese pumpkin gnocchi [vg, df] with dukkha spice, organic rocket, balsamic glaze & salted hazelnuts			<input type="checkbox"/>
Fish of the day fennel puree, saffron vinaigrette, fried parsley, pickled fennel & capers			<input type="checkbox"/>
Berkshire double pork chop [gf] sugar loaf cabbage, double smoked bacon, cider gastrique			<input type="checkbox"/>
Grainge angus beef tenderloin mbs 2+ [gfo, dfo] miso onion puree, roasted king oyster mushroom, red wine jus			<input type="checkbox"/>
SIDE (served with mains)			
Sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts			<input type="checkbox"/>
Crushed potatoes [v, gf] scallion, sour cream			<input type="checkbox"/>
DESSERT			(✓)
Dessert platter with apple tarte tatin, flourless chocolate praline tart, vanilla panna cotta [gf] and grand marnier ricotta cheesecake			<input type="checkbox"/>
Cheese plate two cheese selection, assorted crackers and accompaniments		+ \$10 pp	<input type="checkbox"/>
ADD-ON	PRICE	SERVES FOR	ORDER QTY.
Sourdough baguette & butter	\$8	1-2 people	<input type="checkbox"/>
East 33° Sydney rock oysters 1/2 dozen	\$36	3-6 people	<input type="checkbox"/>

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BIG BBQ SET MENU

SERVED BUFFET STYLE WITH DIETARY OPTIONS CONSIDERED

Black Angus Beef Sirloin mbs2+ [DF,GF]
Lemon & Herb Marinated Free Range Chicken Thigh [DF,GF]
Fresh baked Sourdough Baguette with Cultured Butter [V]

SALADS

Creamy Vegetable Slaw [V, VG. Df, GF]
Pesto Pasta Salad Grilled Vegetables [V, VG. DF]
Couscous Salad with Roasted Pumpkin, Spinach, Sundried Tomato [VG]

SAUCES AND CONDIMENTS

Horseradish, Grain Mustard, Dijon Mustard, BBQ sauce

OPTIONAL ADD ONS

Classic Berry Pavlova, Vanilla Scented Cream, Fresh Mint [V,GF]
Hot Chips with Garlic Aioli [VG,GF]

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PIZZA DECK SET MENU

SERVED BUFFET STYLE WITH DIETARY OPTIONS CONSIDERED

APPETIZERS

Marinated Olives, Antipasto [GF,V]

PIZZAS

Margherita, Smoked Scamorza, Tomato, Basil [V]

Prosciutto, Funghi, Chilli, Rocket

Fennel, Salami, Olives, Piquillo Peppers, Rocket

SIDES

Heirloom Tomato Salad with Buffalo Stracciatella, Rice,
Rocket & Pine Nuts [V, GF]

Seasonal Green Salad with Balsamic & Parmesan [V, VG, GF]

OPTIONAL ADD ONS

Tiramisu Cake with Berries [V]

Hot Chips with Aioli [V, DF]

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BURGER GRILL SET MENU

SERVED BUFFET STYLE WITH DIETARY OPTIONS CONSIDERED

Premium Wagyu Beef Burgers [DF]

Artisanal Sausages [DF]

Plant Based Burgers available [VG]

SALADS

Creamy Chat Potato Salad, Scallion & Gherkins [VG,GF]

Garden Salad with Shaved Vegetables & Balsamic Vinaigrette [VG,GF]

CONDIMENTS AND GARNISHES:

Sliced American Style Cheese, Smokey Barbeque, Garlic Aioli, Tomato Sauce,
Yellow & Dijon Mustard, Cos Lettuce, Red Onions, Vine Ripened Tomatoes

OPTIONAL ADD ONS

Chocolate Fudge Brownie with Berries.

Hot Chips with Garlic Aioli [VG,GF]

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