



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)	Fri-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)	Fri-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)	Fri-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)	Fri-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:

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

Friday, Saturday & Sunday 12pm–3pm

2–course (cold & hot with sides) \$75 or 3–course (incl. sweets) \$90

Available for min. 6 ppl

COLD

Beef tartare on roasted bone marrow [gfo, df] with fresh coriander and sourdough

Hummus tahini [vg, gfo, df] confit cherry tomatoes, kalamata olives, aleppo peppers, pita

Seared figs & rocket salad [gf] pastrami, marinated goat cheese, balsamic

HOT

Baba ghanoush [v, gfo] roasted whole eggplant, spiced passata, yoghurt, parsley oil, rocket, pita

Roasted brussel sprouts & potato salad [vg, gf, df] radicchio, macadamia, pomegranate

Flank steak mbs 2+ [gf, df] with house made persillade sauce

Grilled swordfish [gf, df] lemon myrtle marinated shallots and olives

vegan option

Cauliflower steak [vg, gf, df] green pea mash, cauliflower puree, pickled radish

SIDE

Sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts

Sweet potato [v, gf] parmesan, parsley and confit garlic

SWEET

add for +\$15 pp

Shared dessert platter with apple tarte tatin, chocolate praline tart,

Lemon myrtle panna cotta [gf], grand marnier basque cheesecake

Add selection of cheese, assorted crackers and accompaniments on top

ADD-ON

Sourdough baguette & butter | 8

East 33° Sydney rock oysters [gf, df] with bonito mignonette (1/2 dozen) | 36

Sautéed mussels [gfo] garlic, nduja, fresh parsley with fresh 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 \$80 OR THREE COURSE \$95 GROUP SHARED MENU OPTIONS

Please choose two entrées and two mains. Side dishes are served with mains.
Assorted desserts will be served as shared platters for the three course option.

ENTRÉE (please select two)		(✓)	
Prawn orecchiette pasta tomato, shallots, spinach, herb butter, lemon, chili pangrattato			
Petuna ocean trout crudo [gf, df] jalapeno vinaigrette, finger lime, yuzu & sesame			
Butter lettuce salad [gf, df, vo] avocado, citrus, pickled onion, chardonnay vinaigrette, king prawn			
Vannella stracciatella [gfo, v] grilled artichoke, peas, asparagus, mint, lemon olive oil, sourdough crouton			
MAIN (please select two)		(✓)	
Japanese pumpkin gnocchi [vg, df] with dukkha spice, organic rocket, balsamic glaze & salted hazelnuts			
Market fish [gf, df] warm seafood tomato & basil broth, watermelon radish, pickled fennel and capers			
Berkshire double pork chop [gf] sugar loaf cabbage, romesco, bacon, cider gastrique & gremolata			
Grainge angus beef striploin mbs 3+ [gfo, dfo] miso onion puree, king oyster mushroom, red wine jus			
SIDE (served with mains)			
Sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts			
Crushed potatoes [v] parmesan cheese, garlic confit & parsley			
DESSERT		(✓)	
Dessert platter with apple tarte tatin, chocolate praline tart, lemon myrtle panna cotta [gf] and grand marnier basque cheesecake	+ \$15 pp		
Cheese plate two cheese selection, assorted crackers and accompaniments (add-on to dessert platter, not sold individually)	+ \$10 pp		
ADD-ON	PRICE	SERVES FOR	ORDER QTY.
Sourdough baguette & butter	\$8	1-2 people	
East 33° Sydney rock oysters 1/2 dozen	\$36	3-6 people	

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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]

V- vegetarian, VG- Vegan, DF- Dairy free, GF- Gluten free

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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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