

GROUP ENQUIRY

13-20



GROUP BOOKING FORM: 13-20

Full Name

Reservation Date:

Event Name:

Email:

Telephone:

Number of Adults:

Preferred Lunch/Dinner
Time:

Number of Children (3-12yrs):

Dietaries: (Please write number)

Vegan

Vegetarian

Pescatarian

Dairy Free

Gluten Free

Other

GROUP MENU OPTIONS	MIN PEOPLE	SERVICE AVAILABLE	DAYS AVAILABLE	PRICE PER PERSON
Shared Lunch Menu	6-20	Lunch (12-3pm)	Friday-Sunday	\$75 Add dessert + \$15
Shared Dinner Menu	13-20	Dinner (5:30-9pm)	Wednesday-Saturday \$3,000 min spend Sun-Tues	\$80 Add dessert + \$15

Card Deposit Payment Details

Card Type:

Name On Card:

Credit Card Number:

Expiry:

CCV:

Amount To Be Charged: \$

Authorised Signature:

Date:

Direct Deposit Payment Details

Account Name: North Head Sydney Pty Ltd

Account Number: 10745182

BSB: 062-155

Bank: Commonwealth Bank



Terms & Conditions Payment:

An initial deposit of 25% 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 of 13-20 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 \$2pp 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.

FOOD OPTIONS



SHARED GROUP LUNCH MENU

Friday, Saturday & Sunday 12pm-3pm

Two course - starters & mains | 75
Three course - including sweet treats | 90

LET'S BEGIN

Hummus tahini [vg, gfo, df] confit tomatoes, olive crumbs, Aleppo peppers, pita bread
Summer melon salad [gf, df] prosciutto San Daniele, feta, mint and chardonnay dressing
Vanilla burrata [gf] onion jam, pickled beets, cherry tomato, hazelnuts, pomegranate molasses
Iceberg crunch salad [vg, gf, df] lettuce, cherry tomatoes, pickled onion, sliced radish,
avocado, fried tofu, green goddess dressing
Fried Tasmanian whitebait [gf, df] with rosemary-lemon salt, parsley mayo

MAIN FEAST

Pan seared market fish [gf, df] olive tapenade and grilled snake beans
Top sirloin steak mbs 2+ [gf, dfo] caper butter, greens and chips
Sautéed broccolini [vg, gf, df] toasted almond flakes
Crispy kipfler potatoes [v] parmesan, parsley, roasted garlic vegan alternatives
Cauliflower steak [vg, gf, df] saffron-fennel puree, green peas, pickled daikon salad
Mushroom ragu caserecce pasta [vg, df] porcini, shitake, Swiss brown, black fungi, oyster
mushrooms, toasted cashews and truffle oil

SWEET TREATS

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 | +10pp

ADD ON'S

East 33° Sydney rock oysters [gf, df] with apple-cucumber granita or mignonette (1/2 dozen) | 36
King fish and salmon tartare [gfo, df] citrus salsa, pistachios and balsamic gel with sourdough | 28
Sourdough baguette & butter | 8 Pita bread | 4 Chips [vg] with aioli | 12

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



SHARED GROUP DINNER MENU

Two course - \$80
Three course - \$95

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.

LET'S BEGIN (SELECT 2)

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 FEAST (SELECT 2)

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

SIDES (SERVED WITH MAINS)

Sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts
Crushed potatoes [v] parmesan cheese, garlic confit & parsley

SWEET TREATS

Shared dessert platter with Apple tarte tatin, Chocolate praline tart,
Lemon myrtle panna cotta [gf], Grand marnier basque cheesecake +\$15
Cheese plate two cheese selection, assorted crackers and accompaniments +\$10

ADD ON'S

East 33° Sydney rock oysters [gf, df] (1/2 dozen) +\$36 (Serves 3-6 people)
Sourdough baguette & butter +\$8 (Serves 2 people)

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