

# GROUP ENQUIRY

## 20+



## GROUP BOOKING FORM: 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
Pizza Deck Buffet	20+	Lunch (12-3pm) or Dinner (5:30-9pm)	Friday-Sunday: Lunch Wednesday-Sunday: Dinner \$3,000 min spend on other days	\$55 Add chips+ \$8 Add dessert + \$9
Burger Grill Buffet	20+	Lunch (12-3pm) or Dinner (5:30-9pm)	Friday-Sunday: Lunch Wednesday-Sunday: Dinner \$3,000 min spend on other days	\$55 Add dessert + \$9
Big BBQ Buffet	20+	Lunch (12-3pm) or Dinner (5:30-9pm)	Friday-Sunday: Lunch Wednesday-Sunday: Dinner \$3,000 min spend on other days	\$75 Add chips+ \$8 Add dessert + \$9
Shared Lunch Menu	20-60	Lunch (12-3pm)	Friday-Sunday: Lunch \$3,000 min spend on other days	\$75 Add dessert + \$15
Shared Dinner Menu	20-60	Dinner (5:30-9pm)	Wednesday-Sunday: Dinner \$3,000 min spend on other days	\$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: 1074 5182

BSB: 062-155

Bank: Commonwealth Bank

### **Terms & Conditions Payment:**

An initial deposit of 25% is required to secure the reservation for groups of 20+.

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 over 20 - Cancellations must be made a minimum of 1 week prior to the scheduled booking. Any cancellations within 1 week to 72 hours of the booked time/date will incur a 25% cancellation fee, and any cancellations within 72 hours of the booked time/date will incur a 100% cancellation fee, this is 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)

v - vegetarian | vg - vegan | df - dairy free | gf - gluten free | o - optional  
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holiday surcharge of 12.5% | 10% service charge applies for groups of 10 or more

# PIZZA DECK

## BUFFET MENU

\$55 per person

Served buffet style with dietary options considered

Minimum 20 people

### STARTERS

Marinated Olives, Antipasto (GF,V)  
Spiced Candied Nuts

### PIZZA

Margherita (V)  
Smoked scamorza, tomato, basil

Prosciutto  
Tomato sauce, sliced prosciutto, fresh rocket

Salami  
Tomato sauce, green caecilian olives, charred grilled peppers, italian salami

### SIDES

Roasted Green & Yellow Zucchini Salad  
Fresh radicchio, fennel & sundried tomatoes, topped with feta crumbs

Green Leafy Salad  
Cucumbers, parmesan cheese & balsamic dressing

### OPTIONAL ADD ONS

Tiramisu Cake with Berries [(V)  
\$9 per person

Hot Chips with Aioli (V, DF)  
\$8 per person

V Vegetarian • VG Vegan • DF Dairy Free • GF Gluten Free  
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Sunday surcharge of 10% and a Public Holiday surcharge of 12.5%  
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# BURGER GRILL

## BUFFET MENU

\$55 per person

Served buffet style with dietary options considered

Minimum 20 people

### ITEMS

Premium Wagyu Beef Burgers

Artisanal Sausages

Plant Based Burgers Available

Hot Chips with Garlic Aioli

### SALADS

Creamy Vegetable Slaw

Garden Salad with Shaved Vegetables & Balsamic Vinaigrette

### CONDIMENTS & GARNISHES

Sliced American Style Cheese

Smokey Barbeque

Garlic Aioli

Classic Tomato Sauce

Yellow and Dijon Mustard

Cos Lettuce

Red Onions

Vine Ripened Tomatoes

### DESSERTS

Classic Berry Pavlova, Vanilla Scented Cream & Fresh Mint

V Vegetarian • VG Vegan • DF Dairy Free • GF Gluten Free  
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



# BIG BBQ

## BUFFET MENU

\$75 per person

Served buffet style with dietary options considered

Minimum 20 people

### BBQ

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)

### CONDIMENTS & SAUCES

Horseradish

Grain Mustard

Dijion Mustard

BBQ Sauce

### DESSERTS

Classic Berry Pavlova, Vanilla Scented Cream, Fresh Mint (V,GF)

\$9 per person

Hot Chips with Garlic Aioli (VG,GF)

\$8 per person

V Vegetarian • VG Vegan • DF Dairy Free • GF Gluten Free  
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

# BEVERAGE OPTIONS

# **STANDARD** BEVERAGE PACKAGE

## **SPARKLING WINE**

De Bortoli Willowglen NV Brut Riverina, NSW

## **WHITE WINE**

De Bortoli Willowglen Semillon Sauvignon Blanc, Riverina, NSW

## **RED WINE**

De Bortoli Willowglen Shiraz Cabernet Riverina, NSW

## **BEERS & CIDER**

Heineken 0.0

James Boag's Premium Light Beer

Furphy Refreshing Ale

Assorted soft drinks & juices also included

# **DELUXE** BEVERAGE PACKAGE

## **SPARKLING WINE**

Lorimer NV Chardonnay Pinot Noir Brut Cuvee Riverina, NSW

## **WHITE WINE**

Lorimer Semillon Sauvignon Blanc Riverina, NSW

Lorimer Chardonnay Riverina, NSW

## **RED WINE**

Lorimer Cabernet Merlot Riverina, NSW

Lorimer Shiraz Riverina, NSW

## **BEERS & CIDER**

Heineken 0.0

James Boag's Premium Light Beer

Furphy Refreshing Ale

Byron Bay Lager

Assorted soft drinks & juices also included

# **ELITE**

# BEVERAGE PACKAGE

## **SPARKLING WINE**

DB Winemaker Selection Chardonnay Pinot Noir Sparkling

## **ROSE WINE**

DB Family Selection Rose

## **WHITE WINE**

DB Winemaker Selection Chardonnay

DB Winemaker Selection Pinot Grigio

## **RED WINE**

DB Winemaker Selection Shiraz

DB Winemaker Selection Cabernet Sauvignon

## **BEERS & CIDER**

Heineken 0.0

James Boag's Premium Light Beer

Furphy Refreshing Ale or 7th Day Pilsner Tap Beer

Byron Bay Lager or 7th Day Pale Ale Tap Beer

Assorted soft drinks & juices also included

# PREMIUM BEVERAGE PACKAGE

## SPARKLING WINE

La Boheme Cuvee Blanc de Blanc Yarra Valley, VIC

La Boheme Cuvee Rose Sparkling Rose Yarra Valley, VIC

## ROSE WINE

La Boheme Act Two Dry Yarra Valley, VIC

## WHITE WINE

La Boheme Act One Riesling Yarra Valley, VIC

La Boheme Act Three Pinot Gris Yarra Valley, VIC

## RED WINE

La Boheme Interlude Pinot Noir Yarra Valley, VIC

La Boheme Act Four Syrah Gamay Yarra Valley, VIC

La Boheme Cabernet Sauvignon & Sangiovese Yarra Valley, VI

## BEERS & CIDER

Furphy Refreshing Ale

Byron Bay Lager

Pipsqueak Best Apple Cider

James Boag's Premium Light Beer

Heineken 0.0

Assorted soft drinks & juices also included

# **PRESTIGE**

# BEVERAGE PACKAGE

## **SPARKLING WINE**

De Beaurepaire 'Blanche Fleur' Blanc De Blanc Rylstone NSW  
De Beaurepaire Annabelle Crémant De Rose Rylstone NSW

## **ROSE WINE**

De Beaurepaire Rylstone Estate Match Point Rose Rylstone NSW

## **WHITE WINE**

De Beaurepaire La Comtesse Chardonnay Rylstone NSW  
De Beaurepaire Billet Doux Sémillon Sauvignon Rylstone NSW

## **RED WINE**

De Beaurepaire 'Perceval' Pinot Noir Rylstone NSW  
De Beaurepaire Rylstone Estate Aviatrix Cabernet Shiraz Rylstone NSW  
De Beaurepaire La Marquis Cabernet Sauvignon Rylstone NSW

## **BEERS & CIDER**

Furphy Refreshing Ale  
Byron Bay Lager  
Pipsqueak Best Apple Cider  
James Boag's Premium Light Beer  
Heineken 0.0

Assorted soft drinks & juices also included