



WEDDINGS AT

QUAY



Congratulations on your engagement and thank you for considering celebrating your special day with us.

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

It's award-winning cuisine, world class wine list and panoramic views of the Sydney Harbour Bridge and Opera House combine to provide an experience that transcends all expectations and makes Quay the quintessential Australian wedding destination.

Our dedicated event team are on hand to work with you to create an unforgettable wedding day with memories to that will last a lifetime.



TESTIMONIALS

A big thank you to you and the team at Quay for Saturday night.

Everything went perfectly, and we all had the best time.

The professionalism of Stephanie and the team at Quay was outstanding.

Please pass on our sincere thanks.

Raphael and Adrian

A quick note to thank you and the team at Quay for all that you did to ensure Saturday was a success. We had the best night ever! You were so great to work with in the lead up to our wedding...

Your professionalism, attention to detail and responsiveness was so appreciated. The food was phenomenal- to feed 84 people to the standard that the guys in the kitchen did is no mean feat. Your guys nailed it. Everything was exactly as you said it would be.

Please also pass on my thanks to Michi and her team who did such an awesome job on the night. I've had so many family members and friends comment on how great everyone was.

We were made to feel so special and it truly was the best day of our life.

Briony and Mark

We had the best time of our lives at Quay - the view was spectacular, the food was beyond amazing, and the service was fantastic.

We had so many friends and family members telling us how great the wedding was, and it was one of the best they've been to. We could not have done it without you, and the team behind it, and the staff on the day. They even wrapped around flowers for us to give out to guests to take!! We were blown away by their service.

Thank you so much for always trying to help us along the way, for going above and beyond, and for making this process super easy for us. You are truly amazing and we really appreciate it. We would not hesitate to recommend Quay to all of our friends who are thinking about getting married. And we hope to return there soon to celebrate another special occasion, this time as guests in the main restaurant.

Best wishes and thank you again.

Ashley and Brendan

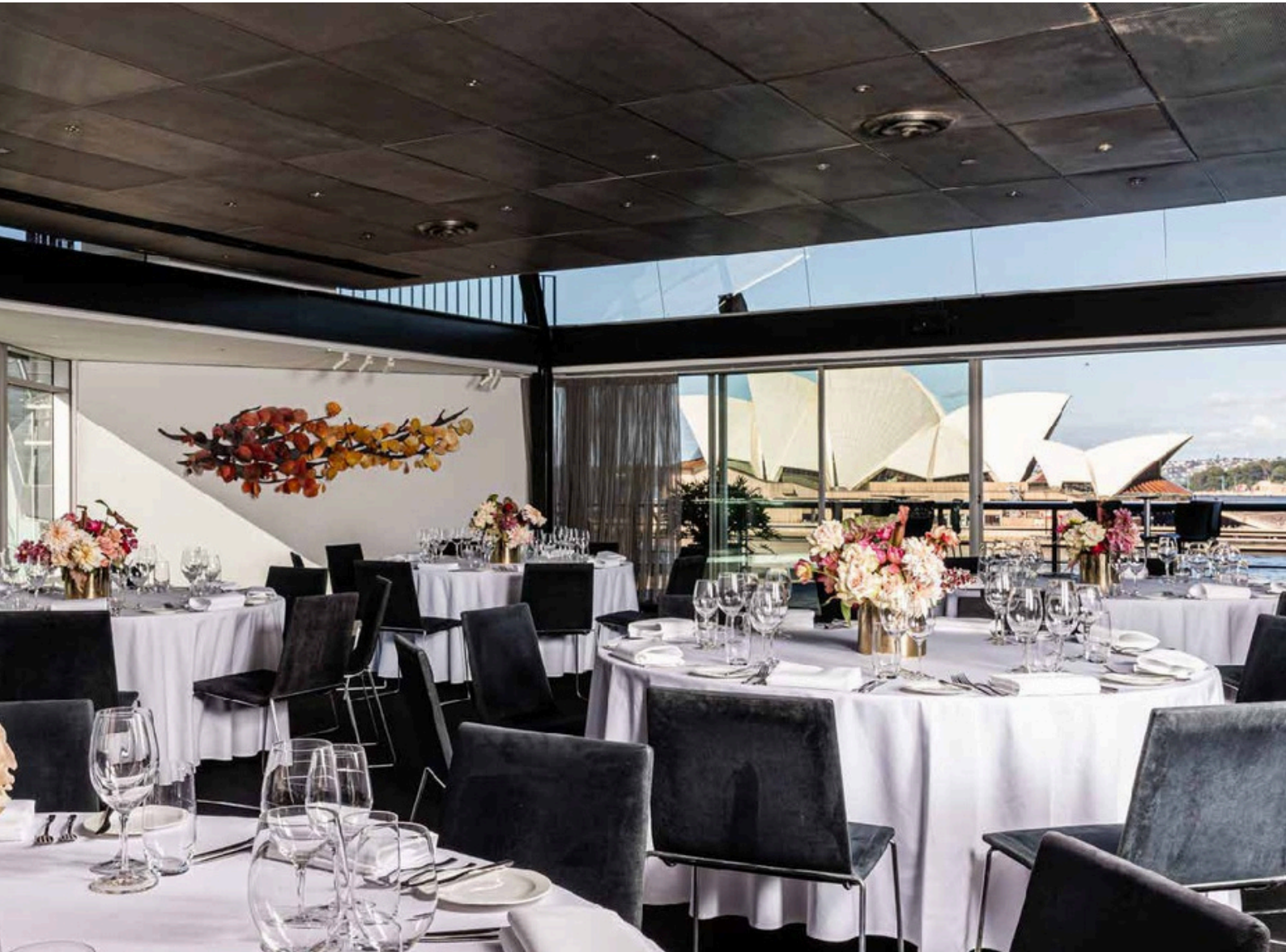
Ee had the most amazing day and night!

We thanked everyone including the wonderful staff at Quay for helping us with the most important event of our life together but once again, we would like to send our heartfelt thank you to you and the team.

We cannot wait to be back at Quay to celebrate our wedding anniversaries

Rina and Anthony

THE GREEN ROOM



The Green Room is Quay's largest event space, situated on the first floor of the restaurant, and is the perfect setting for both seated and cocktail weddings.

Two private terraces facing the Sydney Opera House and Sydney Harbour Bridge provide access to views like no other.

The room also features an open kitchen, adding theatre and atmosphere to your celebration.

The Green Room can accommodate up to 100 seated or 180 standing guests.



Capacity
Up to 100 guests seated

Availability - Lunch
Monday, Wednesday - Sunday

Availability - Dinner
Monday - Sunday

Menu	Set	Choice
Two-course	\$155	\$185
Three-course	\$185	\$225
Four-course	\$230	
Five-course	\$290	

Lunch Minimum Spend

January - October:

Monday	\$6,500
Wednesday, Thursday, Sunday	\$5,000
Friday and Saturday	\$7,500

November - December:

Monday, Wednesday - Sunday	\$7,500
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Dinner Minimum Spend

January - October:

Monday and Tuesday	\$6,500
Wednesday, Thursday, Sunday	\$5,000
Friday and Saturday	\$7,500

November - December

Sunday - Thursday	\$7,500
Friday and Saturday	\$14,000

Our two and three-course set menus are single choice menus and also available as alternate service if preferred. Our four and five course menus are chef selection single choice menus. Our two and three course choice menu offers two options per course and is available for up to 50 guests.

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. All prices quoted are inclusive of GST. Prices are valid until 30th of December 2024. All bookings after this date are subject to any price increases should they occur.





Capacity	Dinner Minimum Spend	Menu
Up to 180 guests standing	<p>January - October:</p> <p>Sunday and Tuesday \$6,500</p> <p>Wednesday, Thursday, Sunday \$5,000</p> <p>Friday and Saturday \$7,500</p> <p>November - December</p> <p>Sunday - Thursday \$7,500</p> <p>Friday and Saturday \$14,000</p>	<p>Three-hour canape package \$140 (lunch only) Includes: 12 canapes and 1 bowl please select 10 different varieties and 1 bowl</p> <p>Three-Four hour canape package \$175 Includes: 15 canapes and 2 bowl please select 12 different varieties and 2 bowls</p> <p>Five hour canape package \$220 Includes: 18 canapes and 3 bowl please select 12 different varieties and 3 bowls</p>
<p>Lunch Minimum Spend</p> <p>January - October:</p> <p>Monday \$6,500</p> <p>Wednesday, Thursday, Sunday \$5,000</p> <p>Friday and Saturday \$7,500</p> <p>November - December:</p> <p>Monday, Wednesday - Sunday \$7,500</p>		

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. All prices quoted are inclusive of GST. Prices are valid until 30th December 2024. All bookings after this date are subject to any price increases should they occur.



THE UPPER TOWER



Quay's Upper Tower is arguably Sydney's most spectacular dining room.

The intimate space provides a romantic setting for an intimate lunch time wedding.

Floor to ceiling glass windows allow for views spanning Sydney Harbour, taking in Circular Quay, the Sydney Opera House and the Harbour Bridge. The Upper Tower is available to seat up to 20 guests.



Capacity

Up to 20 seated guests

Availability - Lunch

Monday, Wednesday - Sunday

Availability - Dinner

Monday - Wednesday

Menu

Lunch

Four-course set menu \$220

Six-course set menu \$325

Dinner

Six-course set menu \$325

Lunch Minimum Spend

January - September

Monday \$6,500

Wednesday - Sunday \$5,000

October - December

Monday \$6,500

Wednesday - Friday \$5,000

Saturday and Sunday \$8,000

Dinner Minimum Spend

January - September

Monday - Wednesday \$6,500

October - December

Monday - Wednesday \$8,000

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. All prices quoted are inclusive of GST. Prices are valid until 30th December 2024. All bookings after this date are subject to any price increases should they occur.



GREEN ROOM WEDDING PACKAGES



Crafted with attention to detail, our dedicated events team have created two unique wedding packages to guide your special day.



Lunch Wedding Package

Chef's canapés on arrival (4 pieces)

Three-course menu
(set or alternate serve)

Four hour beverage package

Sparkling toast for speeches

Floral centrepiece for dining
and cake tables – one arrangement
per 8 guests, see page 11 for more
information

Gift of a Peter Gilmore book
for the bride and groom, signed
by Peter Gilmore

\$380 per person

Dinner Wedding Package

Chef's canapés on arrival (4 pieces)

Three-course menu
(set or alternate serve)

Five hour beverage package

Sparkling toast for speeches

Floral centrepiece for dining
and cake tables – one arrangement
per 8 guests, see page 11 for more
information

Gift of a Peter Gilmore book
for the bride and groom, signed
by Peter Gilmore

\$390 per person

All Packages include:

4x High cocktail tables and chairs

Table numbers

Easel for seating chart

Microphone for speeches

In-house sound system for iPod



Optional Package Additions

Cheese plates to share \$55pp

Whisky and Cheese tasting plates - price on request

Champagne toast

NV Charles Heidsieck Brut Reserve, Reims, France
\$22 per glass, based on 10 glasses per bottle.





Flowers

The Quay Package

Included in all Quay wedding packages, simply select your favourite colours and leave it in the capable hands of Form Over Function who will deliver a stunning vase of the freshest in-season florals for each dining table, and some floral touches for your wedding cake.

*One table arrangement per eight guests is included in the Quay Package.

*If you would like your florals to include orchids, peonies, or premium imported roses when in season, these can be included for an additional fee for each table.

Flowers

The Luxe Package

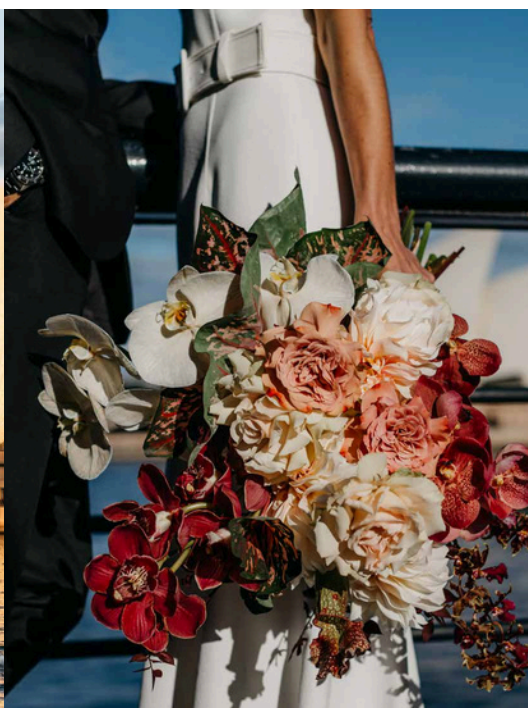
Additional \$300 per table

Upgrade your florals and styling with the Luxe Quay Package; your personal perfect mix of spectacular florals, vessels and candlelight for each of your tables.

Dip into Form Over Function's styling collection of hundreds of vases, vessels and candle holders to create a bespoke centrepiece for your day with florals of your choice, including orchids, peonies and premium imported roses when in season.

*One table arrangement per eight guests is included in the Luxe Package.

Please note, you will receive one centrepiece per eight guests. Should you require additional arrangements, charges will apply. We will connect you with Quay's wedding florist and stylist, Form Over Function, to finalise arrangements. Form Over Function will invoice you directly for a deposit and final payment.



FOOD AND DRINK



A celebration of the beauty and vibrancy of nature's most sensational produce,
Quay presents cuisine that will awaken the senses where texture, flavor
and harmony are paramount.

With every detail thoughtfully considered, Executive Chef Peter Gilmore's
bespoke menus promise to create an unforgettable wedding day experience.

SAMPLE THREE-COURSE GREEN ROOM MENU

Raw Abrolhos Island scallops
katsuobushi cream, pickled white turnips
seaweed, aged vinegar

Salad of seasonal vegetables
pistachio, fetta, herbs, flowers

Smoked Blackmore Wagyu tartare
ssamjang, cultured cream,
seaweed, rye

Hand picked Mud crab tart
green apple, palm heart, lemon jam

—

Murray cod
koshihikari rice, sea urchin butter
marigold broth

Smoked and confit pig jowl
Black Pearl and oyster mushroom
roasted Jerusalem artichoke

Roast beef fillet
mushroom and black garlic purée,
potato and truffle emulsion

Lamb loin
eggplant cream, capers
green olive, brassicas

Side dishes served with main course

Mixed leaves, cabernet vinaigrette
Potato purée

—

Passionfruit curd, poached meringue, vanilla cream

Ligurian bee honey panna cotta
coffee granita, mead pearls

Frozen almond nougat, apricot ice cream

Seven-Textured Chocolate Cake

Tea, coffee, and petit fours

SAMPLE FOUR-COURSE GREEN ROOM MENU

Raw Abrolhos Island scallops
katsuobushi cream, pickled white turnips
seaweed, aged vinegar

Salad of seasonal vegetables
pistachio, fetta, herbs, flowers

Roast beef fillet
mushroom and black garlic purée
truffle and potato emulsion

Side dish served with main course

Mixed leaves, cabernet vinaigrette

Seven-Textured Chocolate Cake

Tea, coffee and petit fours

SAMPLE FIVE-COURSE GREEN ROOM MENU

Raw Abrolhos Island scallops
katsuobushi cream, pickled white turnips
seaweed, aged vinegar

Salad of seasonal vegetables
pistachio, fetta, herbs, flowers

Murray cod
koshihikari rice, sea urchin butter
marigold broth

Roast beef fillet
mushroom and black garlic purée
truffle and potato emulsion

Side dish served with main course

Mixed leaves, cabernet vinaigrette

Seven-Textured Chocolate Cake

Tea, coffee and petit fours



SAMPLE GREEN ROOM COCKTAIL MENU

CANAPÉS

- Cannoli, goat's curd, lemon jam (V)
- Tomato, fennel, guanciale tart
- Tartare of tuna, horseradish cream, dashi jelly
- Crumpet, smoked salmon roe
- Crostini, tomato confit, garlic aioli (V)
- Toasted sourdough, anchovy aioli, smoked raw beef
- Snow pea, crème fraîche, liquorice kombu tart (V)
- Buckwheat pikelet, cured trout, dill cream
- Oyster cream and finger lime chocolate
- Zucchini, goat's curd, pepita arancini (V)
- Truffle and taleggio arancini
- Suckling pig pie, black garlic
- Sesame prawn toast

PREMIUM CANAPÉS

- Oscietra caviar and seaweed tart | additional \$11 per piece
- Mud crab and pickled apple tart | additional \$6 per piece

BOWLS

- Risotto of mushroom (V)
- Spanner crab, polenta, crème fraîche emulsion
- Pork jowl, stone pot rice, seaweed and sesame

DESSERT CANAPÉS

- Coconut macaron and raspberry
- Lemon curd, meringue tart
- Seven-Textured Chocolate Cake
- Post brood honey tart
- Salted caramel canelé



SAMPLE FOUR-COURSE UPPER TOWER MENU

Available lunch only

Wild Blacklip abalone
young octopus, raw scallops
seaweed, aged vinegar

Maitake mushrooms, shaved squid
anchovy custard, schmaltz, garum

Smoked confit of pig jowl
prunes, sherry vinegar, cauliflower
Kootingal pecans

White Coral



SAMPLE SIX-COURSE UPPER TOWER MENU

Wild Blacklip abalone
young octopus, raw scallops
seaweed, aged vinegar

—

Tasmanian white asparagus
smoked eel cream, young almonds
Murray cod roe, white blossoms

—

Southern Rock lobster dumpling
golden tapioca

—

Maitake mushrooms, shaved squid
anchovy custard, schmaltz, garum

—

Smoked confit of pig jowl
prunes, sherry vinegar, cauliflower
Kootingal pecans

—

White Coral

BEVERAGES



Quay's wine list has been assembled to include the finest regional examples of each major wine variety. Our Head Sommelier is available for wine pairing consultations to assist with your selections.

For all private events, a maximum of three wine choices are recommended (one sparkling, one white, and one red wine). Beverages can be selected on consumption from the event wine list below or, alternatively, you may select an unlimited beverage package.

SAMPLE EVENT BEVERAGE LIST

SPARKLING		OTHER BEVERAGES	
NV Arras Blanc de Blancs, Tasmania	99	SPIRITS	
MV Clover Hill Exceptionnelle, Tasmania	125	VODKA	
NV Jansz Premium Rosé, Tasmania	89	Ketel One	13
CHAMPAGNE		GIN	
NV Bollinger Special Cuvée Brut, Aÿ, France	260	Tanqueray	13
NV Charles Heidsieck Brut Réserve, Reims, France	220	Hendrick's	18
NV Charles Heidsieck Rosé Réserve, Reims, France	295		
RIESLING		TEQUILA	
2024 Best's Great Western, Great Western	85	Don Julio Blanco	15
2022 Skillogalee Estate, Clare Valley	95		
PINOT GRIS		RUM	
2023 Mt Difficulty, Central Otago, New Zealand	73	Bundaberg MDC Small Batch	26
		Black Tears Dry Spiced	16
SEMILLON		WHISKEY/WHISKY	
2018 Tyrrell's HVD, Hunter Valley	99	AMERICA	
SAUVIGNON BLANC		Bulleit Bourbon	17
2023 Philip Shaw, Orange	89	The Gospel Solera Rye	14
CHARDONNAY		SCOTLAND	
2023 Shaw + Smith, M3, Adelaide Hills	145	Cragganmore 12yo Single Malt	16
2022 Murdoch Hill, Adelaide Hills	95	Lagavulin 16yo Single Malt	24
ROSE		BEER	
2023 Vinden The Headcase Spinning Away Hunter Valley	70	Sydney Beer Co. Lager	13
		Heaps Normal Quiet XPA, Marrickville	12
		Slow Lane Brewing 'Conditioned' Hazy Pale Ale	16
PINOT NOIR		Liqueurs from	10
2023 Toolangi Vineyard, Yarra Valley	95		
2023 Clarence House Reserve, Tasmania	115	Soft drinks from	7
CABERNET SAUVIGNON		Cold pressed juices	11
2021 Leeuwin Estate Prelude, Margaret River	105	Orange	
GRENACHE		Watermelon	
2023 Seppeltsfield, Barossa Valley	90	Green apple, ginger, lemon	
SHIRAZ		Mineral water (750ml)	13
2021 Yalumba Wild Ferment, Barossa Valley	65	Strangelove Still	
2021 Yangarra, McLaren Vale	95	Strangelove Sparkling	
		Unlimited mineral still and sparkling water (per person)	19

Quay's Sommelier would be happy to consult with you regarding your wine selection. Please reach out to our events team for further information

Please note, we require wine selections no later than 7 days prior to your event to ensure delivery. Every effort is made to provide you with your selection, however vintages and pricing is subject to change without prior notice.

SAMPLE EVENT BEVERAGES

BEVERAGE PACKAGE

SPARKLING

NV Arras Blanc de Blancs, Tasmania

RIESLING

2024 Best's Great Western, Great Western

SHIRAZ

2021 Yalumba Wild Ferment, Barossa Valley

Beer

Sydney Beer Co. Lager

Heaps Normal Quiet XPA, Marrickville

Soft drinks and juices

Two hour duration \$80 per adult

Three hour duration \$95 per adult

Four hour duration \$105 per adult

Five hour duration \$115 per adult

Optional toast – Sparkling (for speeches) per bottle

NV Arras Blanc de Blancs, Tasmania \$99

MV Clover Hill Exceptionnelle, Tasmania \$125

NV Jansz Premium Rosé, Tasmania \$89

Optional toast – Champagne (for speeches) per bottle

NV Charles Heidsieck Brut Reserve, Reims, France \$220

NV Charles Heidsieck Rosé Reserve, Reims, France \$295

NV Bollinger Special Cuvée, Aÿ, France \$260

EVENT COCKTAIL LIST

Both cocktails and mocktails are available by the glass with a predetermined number of cocktails confirmed prior to your event. we suggest cocktails are served in the first hour of your event

COCKTAILS

\$27

Quay-garita

Don Julio blanco tequila, agave, clarified makrut lime

Quay-cosmo

Ketel one vodka, cranberry juice, triple sec, clarified lime

Negroni

Tanqueray Gin, Campari, Chazalettes & Co rosso vermouth

Old Fashioned

Bulleit bourbon, barrel aged bitters, orange

MOCKTAILS

\$18

Pear & Passionfruit

Cold pressed pear, passionfruit, rosemary, vanilla

Blueberry & Oolong

Chilled Oolong tea, blueberry & lemongrass syrup, kalamansi

Please note, wine inclusions may change and will be confirmed closer to the date of your wedding. We require wine selections no later than 7 days prior to your event to ensure delivery.

Every effort is made to provide you with your selection, however vintages and pricing is subject to change without notice.

Changes or additions to the beverage packages are not available.



RECOMMENDED SUPPLIERS

FLORALS AND STYLING

Form Over Function
02 9328 6541
formoverfunction.com.au

TRANSPORT

Sydney Luxury Cruise
1300 476 247
celebrate@sydneyluxurycruise.com
sydneyluxurycruise.com

Enigma Charters
0402 557 453
mvenigma.com.au

PHOTOGRAPHY

Blumenthal Photography
02 9371 9360
blumenthalphotography.com.au

Charlie Ralph Photography
0456 626 676
www.charlieralph.photography

Mandy Zieren Photography
0404 009 409
mandyzierenphotography.com

VIDEOGRAPHY

Paper Cranes
1300 99 66 10
creative@papercranes.com.au

CALLIGRAPHY

Inkspiration
02 9979 3556
inkspiration.com.au

CELEBRANT

Stephanie Bardsley
0401 295 229
stephaniebardsley.com.au



CONTACT

Endeavoring to craft the most memorable day impeccably suited to your taste and style, our events team are available to discuss your wedding day vision at Quay.

To get in touch, please telephone us on 02 8275 8290
or email us at events@quay.com.au

Alternatively, please visit our website to complete an online event enquiry form.

QUAY

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