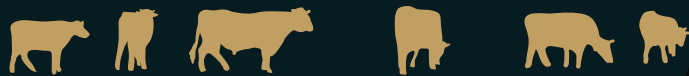


GROUP INFO PACK

# 6 HEAD

1788



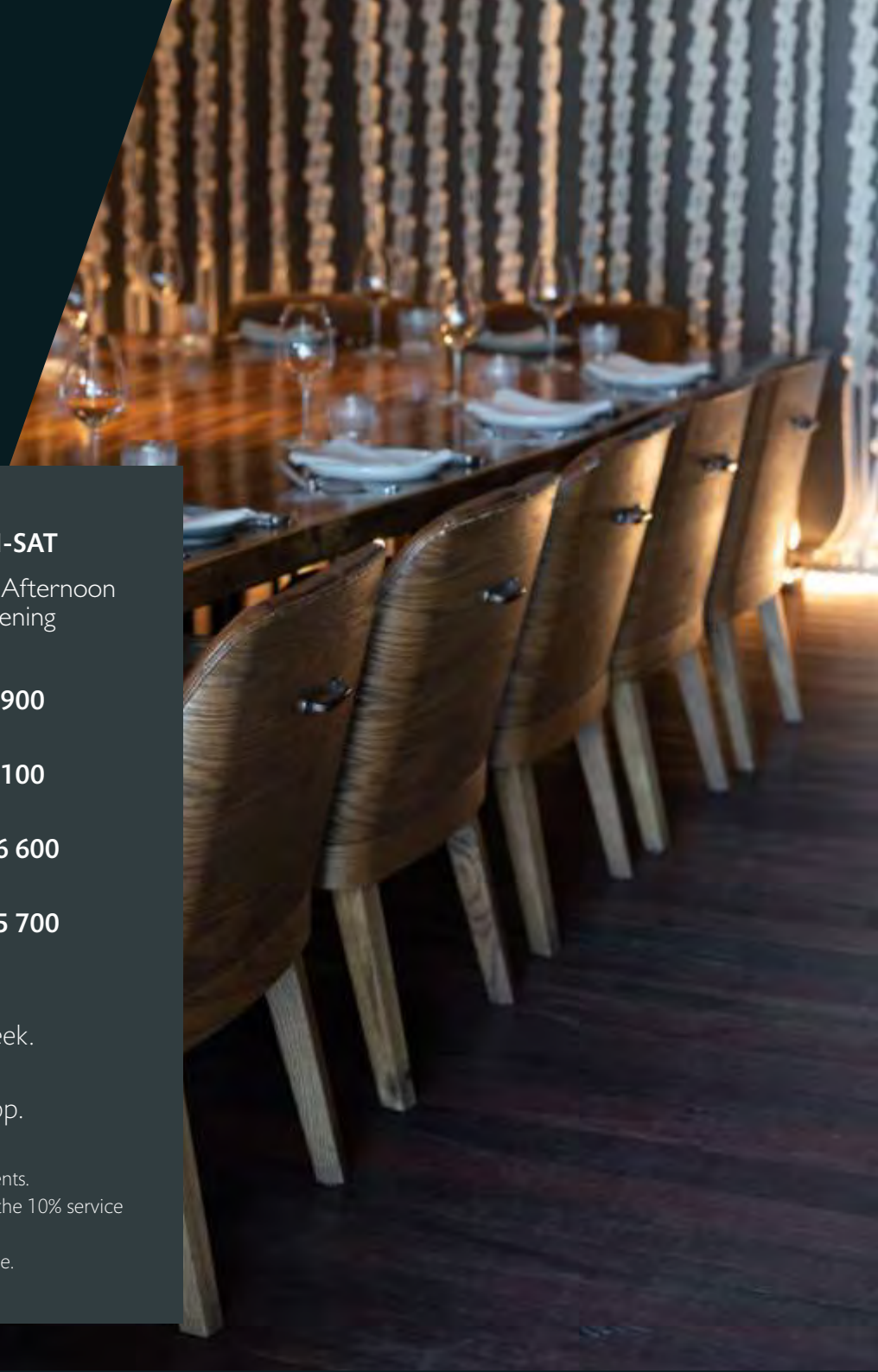
# DINING SPACES

## MINIMUM SPENDS

SPACES	CAPACITY	SUN-THURS	FRI-SAT Seating Times Apply	FRI-SAT All Afternoon /Evening
Walsh Room (Private)	16	\$2 600	\$2 800	\$4 900
Bay 10 (Semi Private)	30	\$4 900	\$5 200	\$9 100
Bay 11 (Semi Private)	54	\$8 800	\$9 500	\$16 600
Bay 10 & 11 (Semi Private)	84	\$13 700	\$14 700	\$25 700

**FOR NOVEMBER & DECEMBER**, the Friday - Saturday minimum spend applies all week. For special events, terrace functions and buy outs please contact our staff. Chef Sean Hall has specially curated three group menu options starting from \$135.00pp.

When booking a private/semi-private dining room or space, you must comply with the minimum spend requirements. The minimum spend is based on food and beverages only and does not include any other fees or charges such as the 10% service charge and \$5 per person Sunday/Public Holiday surcharge. If you do not reach your minimum spend, you are welcome to purchase food and beverage to make up the balance. A party hire fee will otherwise apply to meet the minimum spend requirement.











# CANAPÉ MENU

## LIGHTER CANAPÉS

- Appellation Oyster** 5  
Fermented shallot mignonette
- Pickled Sardine on Toast** 7  
Crostini with sardine escabeche
- Braised Beef & Parmesan Croquette** 6  
24-hour slow braised beef, Parmesan, aioli, parsley
- Tuna Crostini** 7  
Raw tuna, soy dressing, whipped avocado, served on sourdough crostini
- Slow Roasted Tomato & Goats Cheese Tart (V)** 6  
Slow roasted cherry tomato, fresh herbs, whipped goats curd
- Wagyu Skewer** 13  
Wagyu rib eye skewer, Vegemite basting

## SUBSTANTIAL CANAPÉS

- Octopus Roll** 16  
Braised Fremantle octopus, Vegemite basting, brioche bun, tartare sauce, pickled radish
- Prawn Roll** 16  
Poached prawns, 6HEAD Marie Rose sauce, brioche finger bun
- Dry-Aged Beef Slider** 16  
In-house made dry aged burger patty, brioche bun, burger sauce, fontal

## VEGAN CANAPÉS

- Chickpea hummus, fermented chilli, lavosh 5
- Roasted tomato bruschetta with basil 5
- Roasted pumpkin & walnut bellini 5

## SWEET CANAPÉS

- Chocolate & Hazelnut Delice** 6  
Layered delice of chocolate sponge, hazelnut and dark chocolate crust, salted caramel, chocolate mousse and hazelnut ice-cream
- Lemon Meringue Tart** 6  
Lemon curd, Italian meringue, strawberry powder, sweet shortcrust pastry



**Minimum 30 pieces per canapé. The 6HEAD canapés are available upon request, please contact our functions team to discuss further.**



# SAMPLE MENUS

## THE CHARLOTTE

\$135 pp

## THE DAWES


\$164 pp

## THE CAMPBELL

\$189 pp

Group bookings with 13 guests or more must dine on one of the 6HEAD set menus





SAMPLE  
MENU

# THE INDIVIDUAL CHOICE MENU \$135 pp

## CHARLOTTE

### SIGNATURE SNACK

#### **Artisan Bread with Smoked Wagyu Butter**

Sesame crusted Sonoma soy & linseed sourdough, in-house cultured butter, lava salt

### TO START

(choice of)

#### **Kingfish Ceviche**

Cured Hiramasa kingfish, garlic creme fraiche, gin and citrus dressing, pickled radish, coriander

#### **Octopus Roll**

Braised Fremantle octopus, Vegemite basting, brioche bun, tartare sauce, pickled radish

#### **Mayura Rump Tartare**

Free-range egg yolk, condiments, housemade potato chips, fresh herbs

### MAIN COURSE

(choice of)

#### **Fillet**

300g Collinson & Co, MB 3+, Grass Fed  
Grilled to your liking and served with chips or salad and a choice of sauce

#### **Eye of Rump**

300g Mayura Platinum Wagyu Grain Fed 450 Days, MB 6+  
Grilled to your liking and served with chips or salad and a choice of sauce

#### **Miso Glazed Cod**

Miso glazed cod, spring vegetables, cauliflower velouté sauce

### SWEET ENDING

(choice of)

#### **French Peach Cake**

Baked peach clafoutis pudding, peach sauce, dehydrated raspberries and vanilla ice-cream

#### **Chocolate & Hazelnut Delice**

Layered delice of chocolate sponge, hazelnut and dark chocolate crust, salted caramel, chocolate mousse and hazelnut ice-cream



# THE DAVES

SHARING MENU

\$164 pp

One Dish per Two Guests

SAMPLE  
MENU

## TO START

### Artisan Bread with Smoked Wagyu Butter

Sesame crusted Sonoma soy & linseed sourdough, inhouse cultured butter, lava salt

### Wagyu Bresaola

Mayura MB 9+ cured by our friends at De Palma, pickled chilli

## ENTRÉES

### Burrata

Fresh mozzarella crafted by Vannella, confit cherry tomatoes, house baked herb focaccia

### Mayura Rump Tartare

Free-range egg yolk, condiments, housemade potato chips, fresh herbs

## MAIN

### Dry-Aged Tomahawk

1.5kg Collinson & Co, MB 3+, Grass Fed

Grilled to your liking served with chips, salad and your choice of two sauces

## DESSERT

### Passionfruit & Yuzu Tart

Shortcrust pastry, passionfruit gel, yuzu curd, Italian meringue and berry sorbet

### French Peach Cake

Baked peach clafoutis pudding, peach sauce, dehydrated raspberries and vanilla ice-cream





SAMPLE  
MENU

# THE SHARING MENU

\$189 pp  
One Dish per Two Guests

# CAMPBELL

## TO START

### Artisan Bread with Smoked Wagyu Butter

Sesame crusted Sonoma soy & linseed sourdough, inhouse cultured butter, lava salt

### Wagyu Bresaola

Mayura MB 9+ cured by our friends at De Palma, with pickled chilli

### Appellations Oysters ½ Dozen

Oysters sourced from a series of estuaries across the East Coast of Australia

## ENTRÉES

### King Prawns

XO butter, 6HEAD fermented chilli sauce, lime, pimento oil

### Mayura Rump Tartare

Free-range egg yolk, condiments, housemade potato chips, fresh herbs

## MAIN

### T-Bone

1kg Collinson & Co, MB 3+, Grass Fed.  
Grilled to your liking and served with chips, salad and your choice of two sauces

## SIDES

### Broccolini

Pan-fried broccolini, Café de Paris butter

### Mash

Creamed potato with wholegrain mustard

## SWEET ENDING

### The Forbidden Fruit

The 6HEAD Apple , 6 ways. Apple and bourbon mousse, apple sponge, sour apple gel, apple crumble, compressed apple and apple sorbet







# SAMPLE BEVERAGE PACKS

**PREMIUM SAMPLE PACK \$80pp - 2 Hours**  
\$35pp per additional hour

**DELUXE SAMPLE PACK \$100pp - 2 Hours**  
\$45pp per additional hour



## Premium Sample Pack \$80pp - 2 Hours / \$35pp per additional hour

Includes Peroni on Tap, 4 Pines Pacific Ale, Sydney Lager and The Hills Apple Cider, soft drinks, juices, Moda Still & Sparkling water

### Choice of 1 sparkling:

Dal Zotto	Prosecco	King Valley, VIC
Jansz	Sparkling Brut NV	Pipers Brook, TAS
Deviation Road	Sparkling Rosé	Adelaide Hills, SA

### The following 2 whites, 1 rosé and 2 reds:

Yalumba	Pinot Grigio	Regional, SA
Freycinet 'Wineglass Bay'	Sauvignon Blanc	East Coast, TAS
Cape Mentelle	Rosé	Margaret River, WA
Bowen Estate	Shiraz	Coonawarra, SA
Two Hands 'Sexy Beast'	Cabernet Sauvignon	McLaren Vale, SA

# PREMIUM PACKAGE

*Service of alcohol will be in accordance with NSW RSA legislation.  
All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only*





## Deluxe Sample Pack \$100pp - 2 Hours / \$45pp per additional hour

Includes Peroni on tap, all bottled beers, soft drinks, juices, Moda still & sparkling water

### Choice of 1 sparkling:

Chandon	Blanc de Blanc NV	Yarra Valley, VIC
Quartz Reef	Sparkling Brut NV	Central Otago, NZ
Chandon	Sparkling Rosé NV	Yarra Valley, VIC

Feel like something special? Upgrade your sparkling to Pol Roger NV Champagne for \$24 per person. \$12pp per additional hour.

### Choice of 5 of the following:

Jim Barry 'Florita'	Riesling	Clare Valley, SA
Cloudy Bay	Sauvignon Blanc	Marlborough, NZ
Peter Lehmann 'Hill and Valley'	Pinot Gris	Barossa Valley, SA
Tarrawarra Estate	Chardonnay	Yarra Valley, VIC
Vasse Felix 'Premier'	Chardonnay	Margaret River, WA
Domaine AIX	Rosé	Provence, France
Dalrymple	Pinot Noir	Coal River Valley, TAS
Isole E Olena	Sangiovese	Tuscany, Italy
Head Wine Estate 'Old Vine'	Shiraz	Barossa Valley, SA
Terrazas De Los Andes Reserva	Malbec	Mendoza, Argentina
Two Hands 'Sexy Beast'	Cabernet Sauvignon	McLaren Vale, SA

# DELUXE PACKAGE



# TERMS & CONDITIONS

## **BOOKING GUARANTEE POLICY**

Credit card details must be provided to secure a reservation at 6HEAD.

Should you cancel your reservation within 48 hours of the arrival time, arrive with less guests or fail to show for your reservation, a cancellation/no show charge of \$50 per person will be incurred.

Functions of 50+ guests may have a different booking guarantee policy – please speak to a member of the 6HEAD reservations team to discuss.

You may see a \$1 pending charge on your bank statement as part of the card authorisation process. This is a temporary authorisation charge and it will disappear from your statement.

## **PAYMENT PROCESSING FEE**

A Payment Processing Fee will apply to all card transactions made in the restaurant. 6HEAD engages an independent 3rd party to provide this service, and does not profiteer from any Payment Processing Fee received.

EFTPOS, Savings & Cheque = NIL, MasterCard, Visa and American Express = 1.65%, Diners Club International = 1.50%, UnionPay = 2.20%.

Alternatively, we do accept cash. For payments made online and in situations where we have stored your card details to be charged at a later date = 2.60%. Third-party vendor fees e.g. PayPal, Stripe, in-house store terminal fees will not be refunded upon cancellation.

## **SERVICE CHARGE**

A \$5 per person surcharge applies on Sundays and public holidays. A service charge of 10% will be added for all groups of 8 or more guests which is passed directly to the wait staff as a gratuity.

## **PRIVATE DINING ROOMS**

When booking a private/semi-private dining room or space, you must comply with the minimum spend requirements. The minimum spend is based on food and beverages only and does not include any other fees or charges such as the 10% service charge.

If you do not reach your minimum spend, you are welcome to purchase food and beverage to make up the balance. A party hire fee will otherwise apply to meet the minimum spend requirement.

## **MENUS AND BEVERAGE PACKAGES**

Group bookings of 13 guests or more are required to dine on one of the 6HEAD set menus.

Bookings of 13 guests or more are also required to choose a beverage package, otherwise pre-select wines from the 6HEAD wine list.

If beverages are not pre-selected 6HEAD cannot guarantee availability on the day.

All menu items and prices are subject to change based on seasonal availability. Beverage packages commence at the start time of your reservation.

## **ARRIVAL AND SEATING TIMES**

It is appreciated if you could kindly emphasize to your guests the importance of arriving at 6HEAD on time so that you can enjoy your meal within the confirmed time period.

All reservations are subject to a seating time as follows: 1 to 5 guests: 2 hours, 6 to 10 guests: 2.5 hours, 11 and above guests: 3 hours.

## **LATE RESERVATIONS**

Please arrive on time for your reservation. We will hold your reservation and table for 15 minutes after the scheduled reservation time.

Your table may be given away if you are more than 15 minutes late.

## **REQUESTED SEATING AND CAPACITY**

All requests for specific seating preferences are taken into consideration but are not guaranteed.

Please be aware that groups over 12 guests may be seated on two or more tables.

## **BYO**

We are a fully licensed restaurant and as such, we do not accept BYO.

## **CAKEAGE**

A cakeage fee of \$6 per person applies if you choose to bring your own cake.





# 6 HEAD

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## EVENT ENQUIRIES

### PHONE & EMAIL

02 8629 8866  
[sydney@6head.com.au](mailto:sydney@6head.com.au)

### ADDRESS

Bay 10 & 11, Campbell's Stores,  
7-27 Circular Quay West,  
The Rocks, NSW

[ENQUIRE NOW](#)