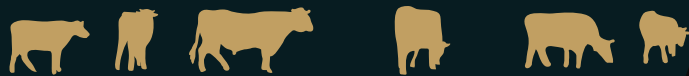


GROUP INFO PACK

6 HEAD

1788



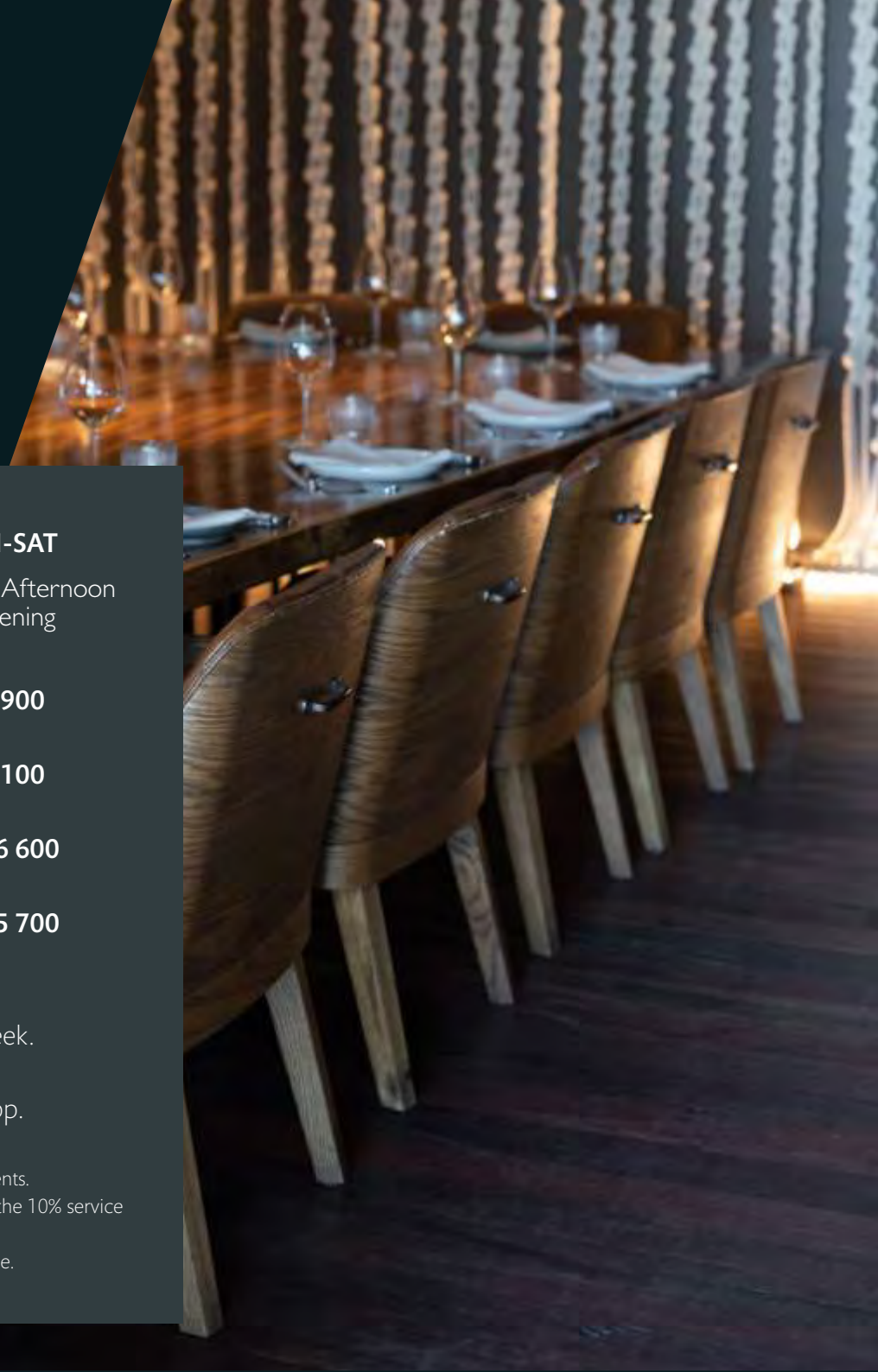
DINING SPACES

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

A photograph of a dining setup. In the upper right, a white ceramic bowl is filled with a vibrant green herb sauce, garnished with a small red chili pepper. Below it is a wooden cutting board. To the right, a steak knife with a white handle and a silver blade is positioned vertically. The blade has a small '6' logo. In the foreground, a white plate holds a piece of perfectly grilled steak with distinct char marks.

Treat your guests to the 6HEAD
experience at home
with their personal
6HEAD Steak Knife +\$25pp



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

Choice of 1 sparkling:

Casa Gheller	Prosecco	Veneto, Italy
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 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

1788

EVENT ENQUIRIES

PHONE & EMAIL

02 8629 8866
sydney@6head.com.au

ADDRESS

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

[ENQUIRE NOW](#)