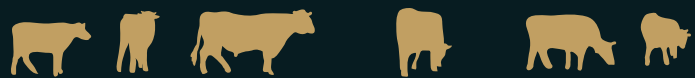


SYDNEY GROUP INFO PACK

# 6 HEAD



# 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 \$142 pp.

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.











PARK HYATT SYDNEY

Campbell's Core  
with

# CANAPÉ MENU

## LIGHTER CANAPÉS

**Appellation Oyster** 9  
Fermented shallot mignonette

**Tuna Crostini** 6  
Raw Yellowfin tuna, soy dressing, chilli yoghurt, coriander, served on sourdough crostini

**Kingfish Crostini** 6  
Cured kingfish, garlic creme fraiche, citrus dressing, served on sourdough crostini

**Rump Tartare** 6  
Mayura rump, condiments, cured egg yolk, served on sourdough crostini

## SUBSTANTIAL CANAPÉS

**Prawn Roll** 12  
Poached prawns, 6HEAD Marie Rose sauce, pickled cucumber, brioche roll

**Wagyu Slider** 12  
Wagyu patty, brioche bun, burger sauce, Provolone cheese

**Wagyu Skewer** 30  
Mayura Wagyu rib eye, garlic creme fraiche, caviar

**Short Rib Croquette** 8  
Braised short rib, Parmesan, fresh herbs, confit garlic aioli



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



# SAMPLE MENUS

## THE CHARLOTTE

\$142 pp

## THE DAWES

\$174 pp

## THE CAMPBELL

\$199 pp

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

A high-angle photograph of a dining setup. In the top right, a white ceramic bowl is filled with a vibrant green herb sauce, garnished with a small red chili. Below it is a wooden cutting board. To the right, a steak knife with a white handle and a serrated blade is visible. In the bottom right, a white plate holds a perfectly grilled steak with distinct char marks. The background is a dark, textured surface.

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

SAMPLE  
MENU

# THE INDIVIDUAL CHOICE MENU \$142 pp

## CHARLOTTE

### ON ARRIVAL

**Artisan Bread with Smoked Wagyu Butter** Sesame crusted Sonoma soy & linseed sourdough, smoked Wagyu fat butter, lava salt

### ENTRÉE (choice of)

**Kingfish Ceviche** Cured Hiramasa kingfish, garlic crème fraîche, gin and citrus dressing, pickled radish, coriander

**Burrata** Confit peach purée, charred peach, harissa

**Mayura Rump Tartare** Free-range egg yolk, condiments, Dijon mustard, bottarga, chicken salt & shoestring fries

### MAIN COURSE (choice of)

**Fillet** 300g Collinson & Co, Grass Fed, MB3+  
Grilled to your liking, served with chips or salad and a choice of sauce

**Eye of Rump** 300g Mayura Platinum Wagyu, Grain Fed 450 Days, MB9+  
Grilled to your liking, served with chips or salad and a choice of sauce

**Jerusalem Artichoke Risotto** Roast artichoke, koshihikari rice, soy egg yolk, artichoke crisps

**Toothfish** Pan-fried with lemon & caper beurre noisette, steamed clams, karkalla

### SWEET ENDING (choice of)

**Barbara** Poached rhubarb, baked vanilla custard, butter biscuit, blood orange sorbet

**Chérie** Baked cherry & almond clafoutis pudding, cherry coulis, vanilla ice-cream





# THE DAWES

SHARING MENU

\$174 pp

One Dish per Two Guests

SAMPLE  
MENU

## ON ARRIVAL

**Artisan Bread with Smoked Wagyu Butter** Sesame crusted Sonoma soy & linseed sourdough, smoked Wagyu fat butter, lava salt

**Wagyu Salami** Mayura MB9+ cured by our friends at De Palma, with house-made pickles

## ENTRÉES

**Mayura Rump Tartare** Free-range egg yolk, condiments, Dijon mustard, bottarga, chicken salt & shoestring fries

**Burrata** Confit peach purée, charred peach, harissa

## MAIN COURSE

**Tomahawk** 1.5kg Collinson & Co, Grass Fed, MB3+  
Grilled to your liking and served with chips, salad and a choice of sauce to share

## SWEET ENDING

**Chérie** Baked cherry & almond clafoutis pudding, cherry coulis, vanilla ice-cream

**Coco** Deconstructed chocolate & nut brownie, peanut butter caramel, chocolate mousse, Wagyu fat & chocolate ganache, dehydrated peanut butter, coconut ice-cream





SAMPLE  
MENU

# THE SHARING MENU

\$199 pp  
One Dish per Two Guests

# CAMPBELL

## ON ARRIVAL

**Artisan Bread with Smoked Wagyu Butter** Sesame crusted Sonoma soy & linseed sourdough, smoked Wagyu fat butter, lava salt

**Wagyu Salami** Mayura MB9+ cured by our friends at De Palma, with house-made pickles

**Appellation Oysters ½ Dozen** Oysters sourced from a series of estuaries across the East Coast of Australia

## ENTRÉES

**Mayura Rump Tartare** Free-range egg yolk, condiments, Dijon mustard, bottarga, chicken salt & shoestring fries

**Calamari** Buttermilk and confit garlic marinated, southern-style coated and fried, served with yuzu lime aioli

## MAIN COURSE

**T-Bone** 1kg Collinson & Co, Grass Fed, MB3+  
Grilled to your liking and served with chips, salad and a choice of sauce to share

## SIDES

**Mash** Pomme purée, burnt butter, chives

**Brussels Sprouts** Burnt butter, fermented chilli & honey glaze

## SWEET ENDING

**Coco** Deconstructed chocolate & nut brownie, peanut butter caramel, chocolate mousse, Wagyu fat & chocolate ganache, dehydrated peanut butter, coconut ice-cream









# SAMPLE BEVERAGE PACKS

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

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



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

Includes 4 Pines Pale Ale, Sydney Beer Co Lager, Heineken Zero, 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

Giant Steps	Chardonnay	Yarra Valley, VIC
Gilbert	Sauvignon Blanc	Orange, NSW
Dominique Portet 'Fontaine'	Rosé	Yarra Valley, VIC
Airlie Bank	Pinot Noir	Yarra Valley, VIC
Bowen Estate	Shiraz	Coonawarra, 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 \$100 pp - 2 Hours / \$45 pp per additional hour

Includes all bottled beers and ciders, soft drinks, juices, Moda still & sparkling water

### CHOICE OF 1 SPARKLING

Arras Blanc de Blancs	Brut NV	Multi-sites, TAS
Quartz Reef 'Methode Traditionelle'	Brut NV	Central Otago, NZ
Deviation Road 'Altair'	Sparkling Brut Rosé	Adelaide Hills, SA

Feel like something special?

Upgrade your sparkling to **Pol Roger NV Champagne** for \$24 pp. \$12 pp per additional hour.

### CHOICE OF 5 OF THE FOLLOWING

#### WHITE WINES

Mesh	Riesling	Eden Valley, SA
Tiefenbrunner 'Merus'	Pinot Grigio	Alto Adige, Italy
Greywacke	Sauvignon Blanc	Marlborough, NZ
Onannon	Chardonnay	Mornington Peninsula, VIC

#### RED WINES

Ata Rangī 'Crimson'	Pinot Noir	Martinborough, NZ
Catena	Malbec	Mendoza, Argentina
Elderton Wines 'Estate'	Shiraz	Barossa, SA
Bowen Estate	Cabernet Sauvignon	Coonawarra, 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 or fail to show for your reservation, a cancellation/no show charge of \$50 per person will be incurred. The final number of guests must be confirmed within 48 hours from the confirmed time and date of your function. In the event that guest numbers reduce from the date of confirmation, you will be charged for the confirmed number of set menus and beverage packages. 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.

## **SERVICE CHARGE**

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.

## **SURCHARGE**

A \$5 per person surcharge applies on Sundays and public holidays. Please be advised that card payment fees apply on all transactions: EFTPOS, Savings & Cheque = 0%, Mastercard, Visa, American Express = 1.65%, Diners Club International = 1.50%, UnionPay = 2.20%. 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.

## **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 and 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 room 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 preselected, 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. Different seating times may apply on special event days. 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 do not offer BYO. We are fully licensed and offer an extensive wine and beverage list.

## **CAKEAGE**

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

## **DISCOUNTS & PROMOTIONS**

Discounts and promotions may not be combined with other promotional offers and require a minimum purchase of a main course. Some promotions may require a dine in reservation. All discount and promotional decisions are made at the discretion of the Venue Manager.





# 6 HEAD

## 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](#)