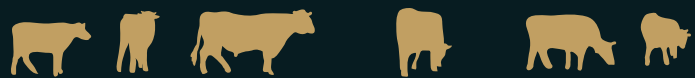


SYDNEY GROUP INFO PACK

# 6 HEAD



# DINING SPACES

## MINIMUM SPENDS

SPACES	SEATED CAPACITY	JANUARY - OCTOBER		NOVEMBER - DECEMBER	
		Seating Times Apply	Exclusive Use (No Time Restriction)	Seating Times Apply	Exclusive Use (No Time Restriction)
<b>Walsh Room</b> (Private)	<b>16</b>	<b>\$2 800</b>	<b>\$4 200</b>	<b>\$3 000</b>	<b>\$4 500</b>
<b>Bay 10</b> (Semi Private)	<b>30</b>	<b>\$5 200</b>	<b>\$9 100</b>	<b>\$5 200</b>	<b>\$9 100</b>
<b>Bay 11</b> (Semi Private)	<b>54</b>	<b>\$9 500</b>	<b>\$16 600</b>	<b>\$9 500</b>	<b>\$16 600</b>
<b>Bay 10 &amp; 11</b> (Semi Private)	<b>84</b>	<b>\$14 700</b>	<b>\$25 700</b>	<b>\$14 700</b>	<b>\$25 700</b>
<b>Exclusive Terrace Hire</b>	<b>120</b>	On Request		On Request	
<b>Exclusive Venue Hire</b>	<b>230</b>	On Request		On Request	

For special events, terrace functions and buy outs, please contact our functions team - [sydney@6head.com.au](mailto:sydney@6head.com.au)

Chef Sean Hall has specially curated three group menu options starting from \$149 per person.

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 room 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

\$149 pp

## THE DAWES

\$185 pp

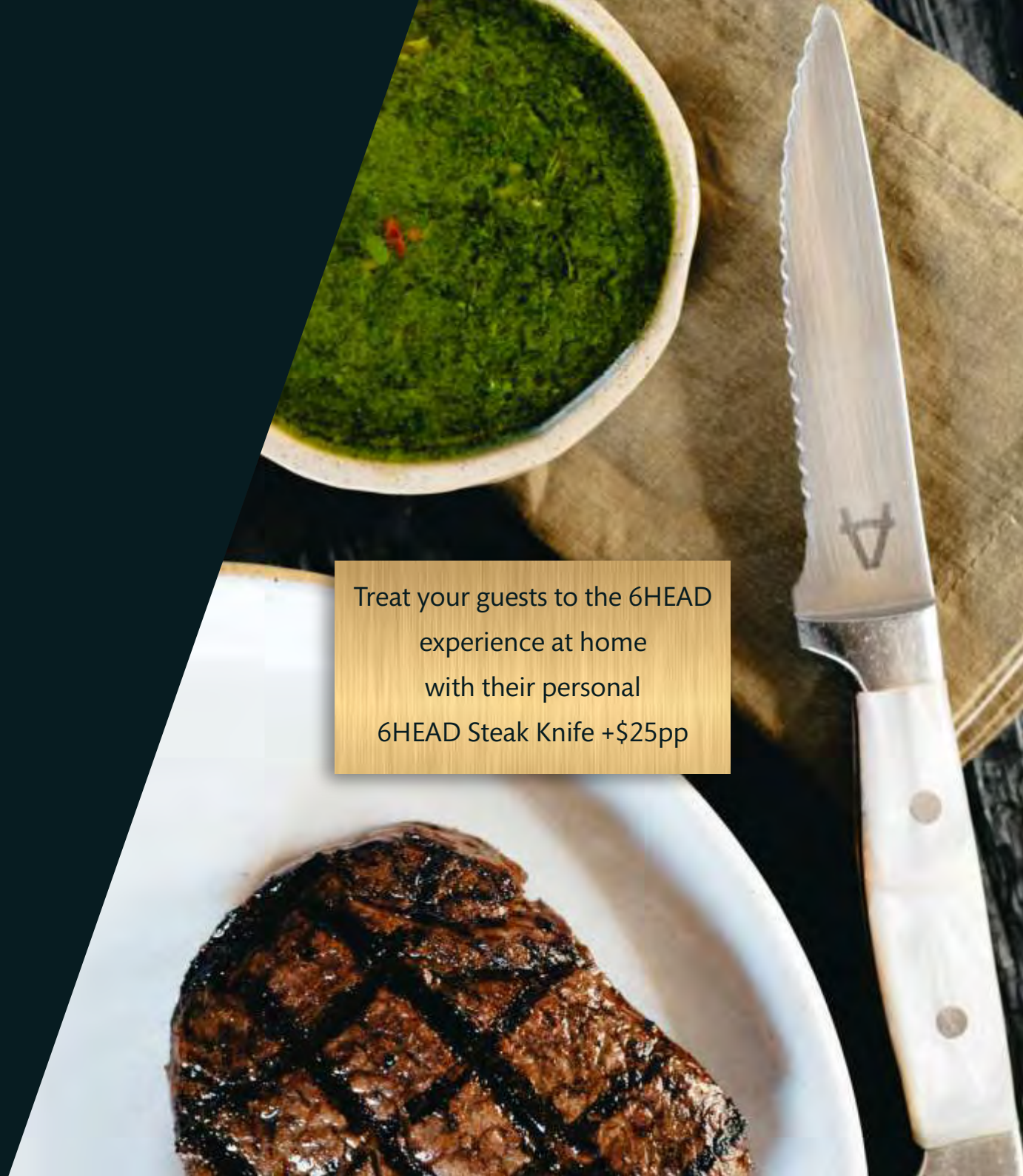
## THE CAMPBELL

\$249 pp

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



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



SAMPLE  
MENU



# THE INDIVIDUAL CHOICE MENU \$149pp

## CHARLOTTE

### ON ARRIVAL

**Artisan Bread with Smoked Wagyu Butter** Seven ancient grain quinoa loaf, smoked Wagyu fat butter, lava salt

### ENTRÉE (choice of)

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

**Charred Zucchini Tart** Pecorino shortcrust, pickled beetroot, Parmesan custard, black sesame dukkah

**Mayura 'Platinum' Rump Tartare** Condiments, Dijon mustard, Parmesan, cured egg yolk, whipped bone marrow butter, toasted brioche

### 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

**Wagyu Burger** Mayura chuck and brisket, raclette cheese, toasted bone marrow, brioche bun. Served with your choice of chips or salad

**Truffle Risotto** Koshari rice, truffle cream, herb crumb, confit egg yolk, Parmesan, shaved truffle

**Toothfish** Pan-fried fillet, lobster bisque, steamed mussels, avruga

### SWEET ENDING (choice of)

**Yuzu Lemon Meringue Tart** Yuzu & lemon curd, torched Italian meringue, shortcrust pastry

**Chocolate Orange Entremet** Dacquoise, orange marmalade, hazelnut cream, chocolate mousse, orange crème fraîche, popping candy

# THE DAWES

SHARING MENU

\$185 pp

One Dish per Two Guests

SAMPLE  
MENU

## ON ARRIVAL

### Artisan Bread with Smoked Wagyu Butter

Seven ancient grain quinoa loaf, smoked Wagyu fat butter, lava salt

### Wagyu Bresaola

Mayura 'Signature' MB9+, charred pickles

## ENTRÉES

### Mayura Platinum Rump Tartare

Condiments, Dijon mustard, Parmesan, cured egg yolk, whipped bone marrow butter, toasted brioche

### Charred Zucchini Tart

Pecorino shortcrust, pickled beetroot, Parmesan custard, black sesame dukkah

## MAIN COURSE

### Tomahawk

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

## ON THE SIDE

### Mac & Cheese

Gruyère, mozzarella, raclette cheese, onion velouté

## SWEET ENDING

### Wagyu Fat Chocolate Cube

Chocolate mousse, Wagyu fat & honey, olive oil ice-cream, house-made marshmallow, freeze-dried manuka honey





SAMPLE  
MENU

# THE SHARING MENU \$249 pp One Dish per Two Guests

# CAMPBELL

## ON ARRIVAL

### Artisan Bread with Smoked Wagyu Butter

Seven ancient grain quinoa loaf, smoked Wagyu fat butter, lava salt

### House-Made Butter

A selection of nori, porcini mushroom, honey & miso Wagyu fat butters

### Appellation Oysters ½ Dozen

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

### Wagyu Bresaola

Mayura 'Signature' MB9+, charred pickles

## ENTRÉES

### A5 Hokkaido Skewer

Charred pita, burnt chilli, avruga, crème fraîche, coriander

### Lamb Cutlets

Yoghurt & herb marinade, romesco sauce, chimichurri, mizuna leaf

## MAIN COURSE

### Mayura Signature Rump Cap

600g, Wagyu MB9+. Grilled to your liking and served with chips, salad and a choice of sauce to share

## SWEET ENDING

### Wagyu Fat Chocolate Cube

Chocolate mousse, Wagyu fat & honey, olive oil ice-cream, house-made marshmallow, freeze-dried manuka honey



# 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

Jansz Premium Cuvée  
Deviation Road 'Altair' Brut Rose

Multi-sites, TAS  
Adelaide Hills, SA

### THE FOLLOWING 2 WHITES, 1 ROSÉ AND 2 REDS

Greywacke  
Giant Steps

Sauvignon Blanc  
Chardonnay

Marlborough, NZ  
Yarra Valley, VIC

Wirra Wirra

Dry Grenache Rosé

McLaren Vale, SA

Airlie Bank  
Teusner 'Riebke'

Pinot Noir  
Shiraz

Yarra Valley, VIC  
Barossa Valley, 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

Quartz Reef 'Methode Traditionelle'  
Deviation Road 'Altair' Brut Rosé

Central Otago, NZ  
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 2 WHITES

Tiefenbrunner 'Merus'  
Greywacke  
Onannon

Pinot Grigio  
Sauvignon Blanc  
Chardonnay

Bassa Atensina, Alto Adige  
Marlborough, NZ  
Mornington Peninsula, VIC

### CHOICE OF 1 ROSÉ

Château Minuty 'M de Minuty'  
Dominique Portet 'Fontaine'

Côtes de Provence, Provence  
Yarra Valley, VIC

### CHOICE OF 2 REDS

Airlie Bank  
Vecchie Terre di Montefili  
Elderton Estate

Pinot Noir  
Chianti Classico  
Shiraz

Yarra Valley, VIC  
Chianti, Tuscany  
Barossa, 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](#)