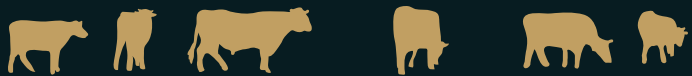


PERTH GROUP INFO PACK

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) |
| Elizabeth Room | 10 | \$1 500 | \$2 500 | \$1 700 | \$2 500 |
| Exclusive Venue Hire | 180 | On Request | | On Request | |

For special events, indoor and outdoor buy outs and exclusive venue hire, please contact our functions team - perth@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.





SAMPLE 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 crème fraîche, 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 crème fraîche, 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 KIMBERLEY

\$149 pp (Enjoy paired wines for an extra \$79 pp)

THE GREAT SOUTHERN

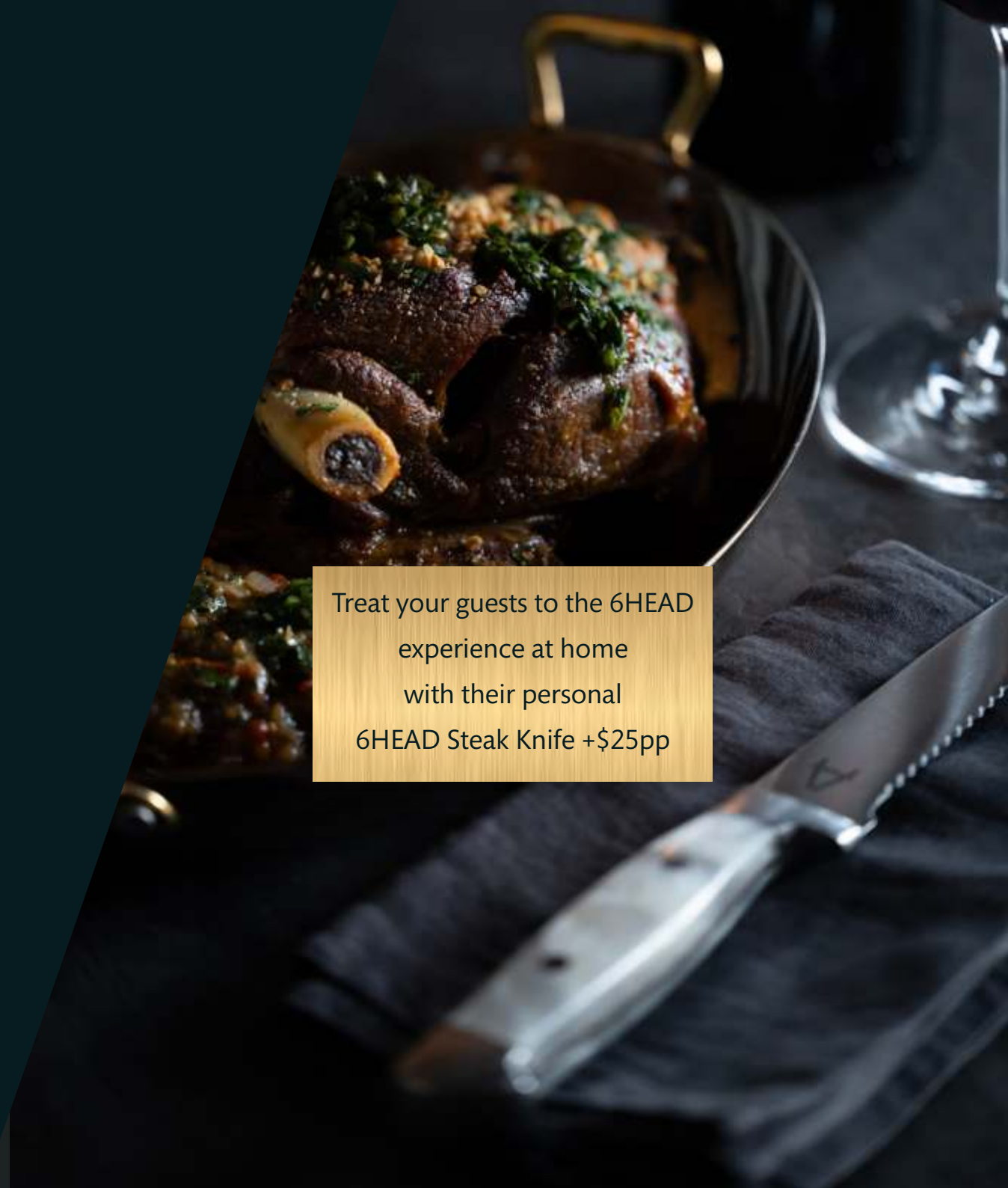
\$185 pp (Enjoy paired wines for an extra \$89 pp)

THE ABROLHOS

\$249 pp (Enjoy paired wines for an extra \$109 pp)

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

Paired wines are only available to group bookings of up to 20 guests.

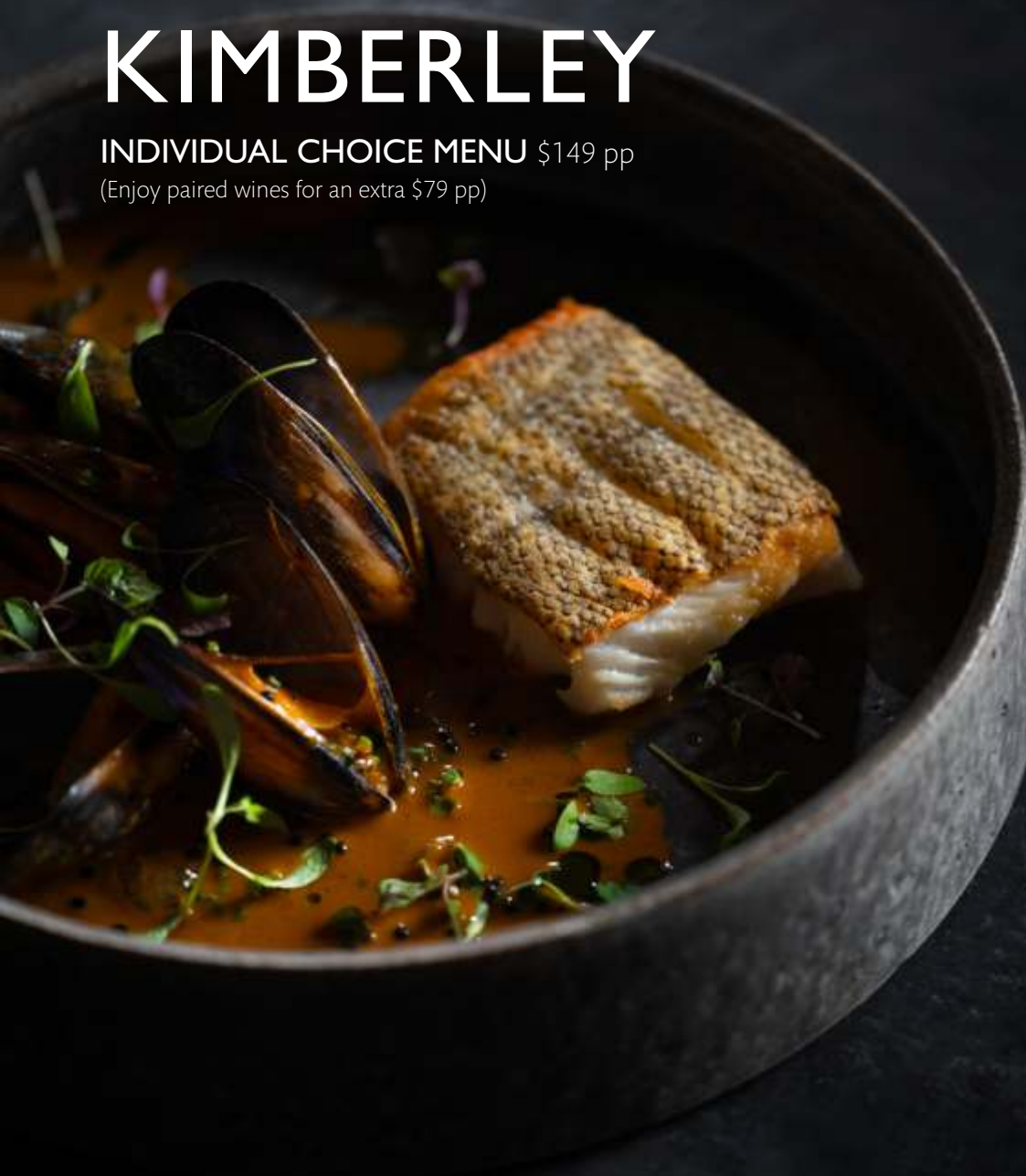


Treat your guests to the 6HEAD
experience at home
with their personal
6HEAD Steak Knife +\$25pp

THE KIMBERLEY

INDIVIDUAL CHOICE MENU \$149 pp

(Enjoy paired wines for an extra \$79 pp)



SAMPLE MENU

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

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

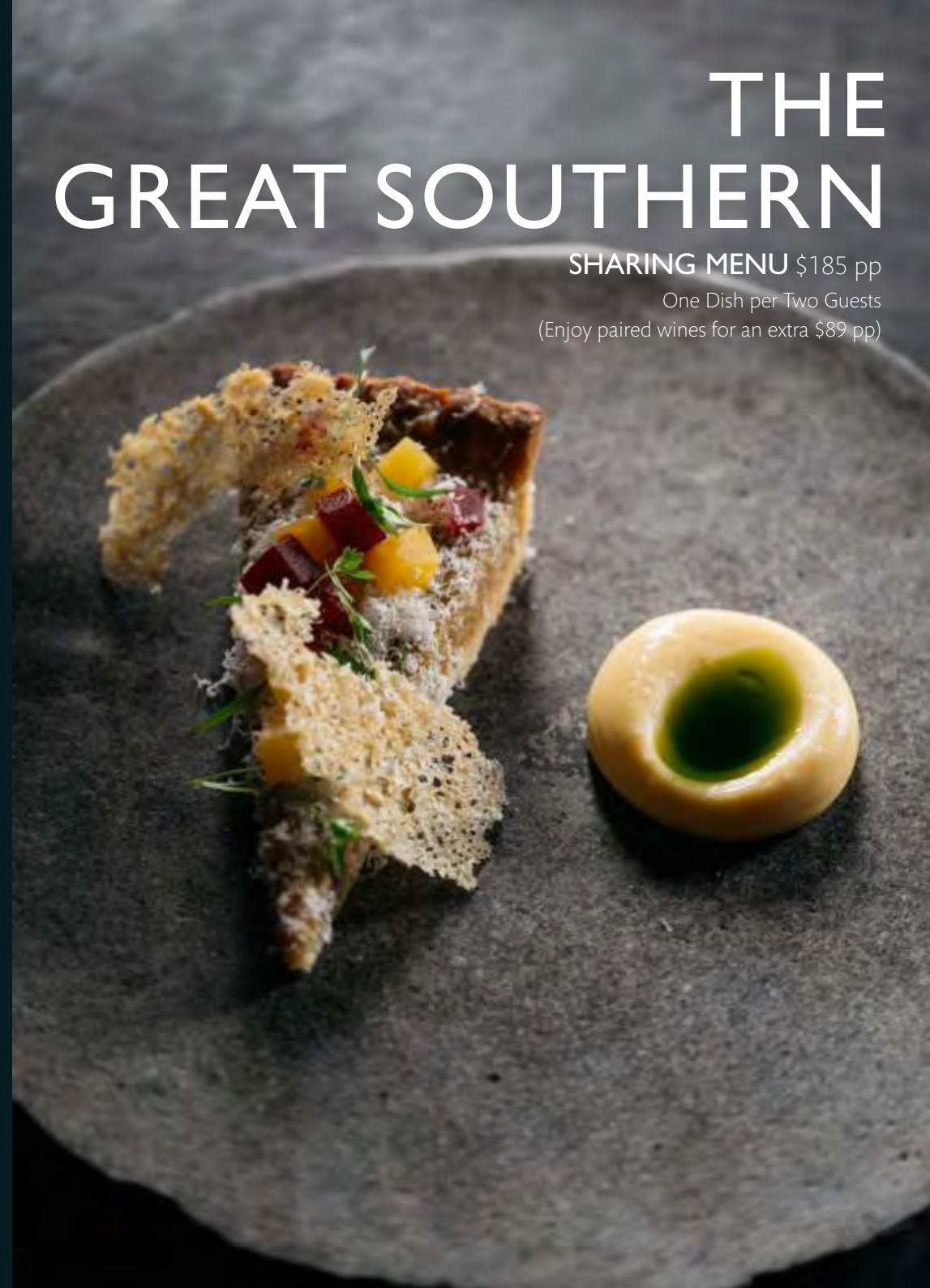
Chocolate mousse, Wagyu fat & honey, olive oil ice-cream, house-made marshmallow, freeze-dried manuka honey

THE GREAT SOUTHERN

SHARING MENU \$185 pp

One Dish per Two Guests

(Enjoy paired wines for an extra \$89 pp)

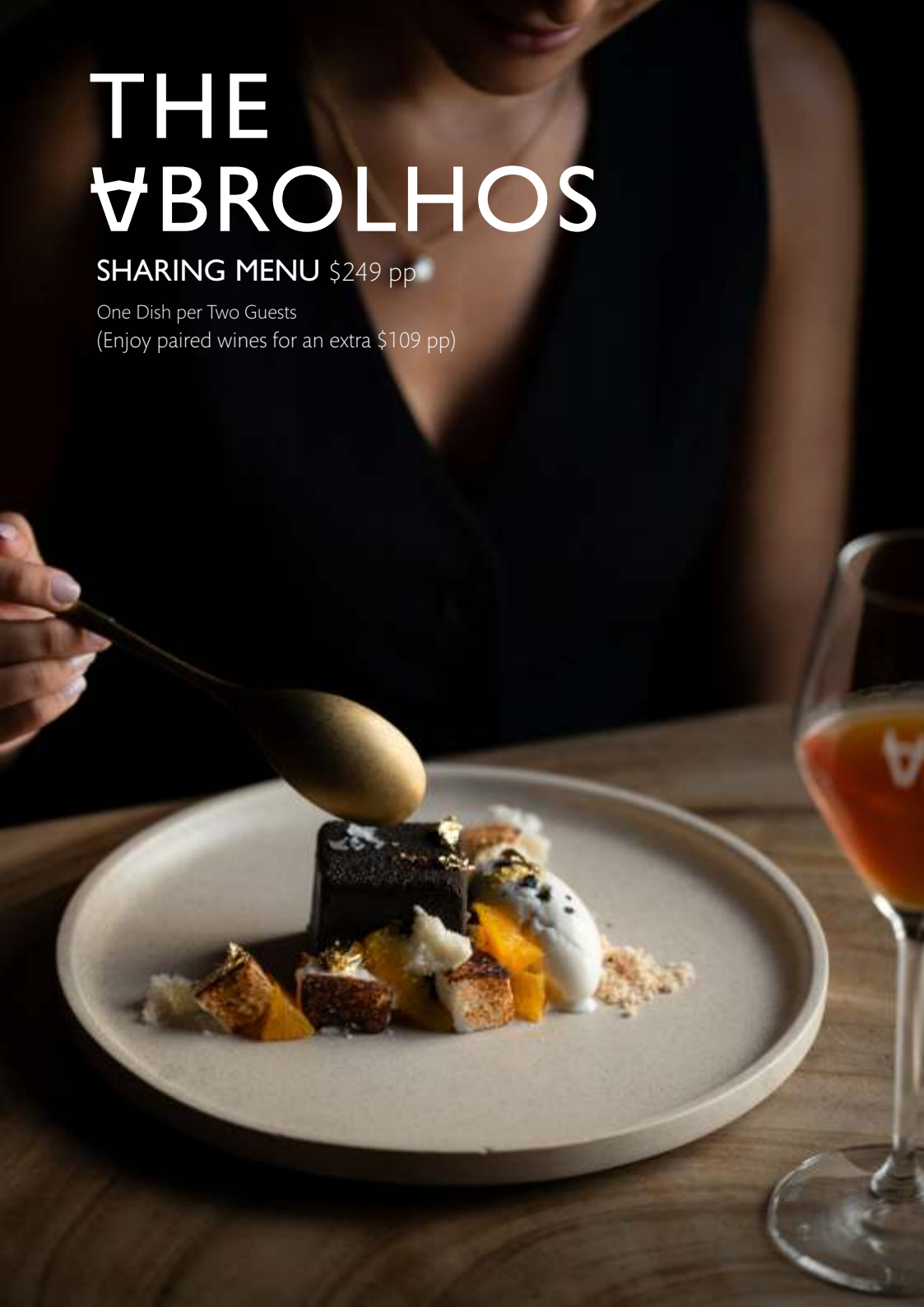


THE VBROLHOS

SHARING MENU \$249 pp

One Dish per Two Guests

(Enjoy paired wines for an extra \$109 pp)



SAMPLE MENU

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 Balter Cerveza, Asahi Super Dry, 4 Pines Pale Ale, Melbourne Bitter, Peroni Nastro Azzurro 0.0%, Bulmers Cider, Coke, Coke Zero, Sprite, Fanta, Orange Juice, Apple Juice and Antipodes Still & Sparkling water

CHOICE OF 1 SPARKLING

Cantine Borgo San Pietro Asolo DOCG
Voyager Estate Sparkling Rosé

Veneto, Italy
Margaret River, WA

THE FOLLOWING 2 WHITES, 1 ROSÉ AND 2 REDS

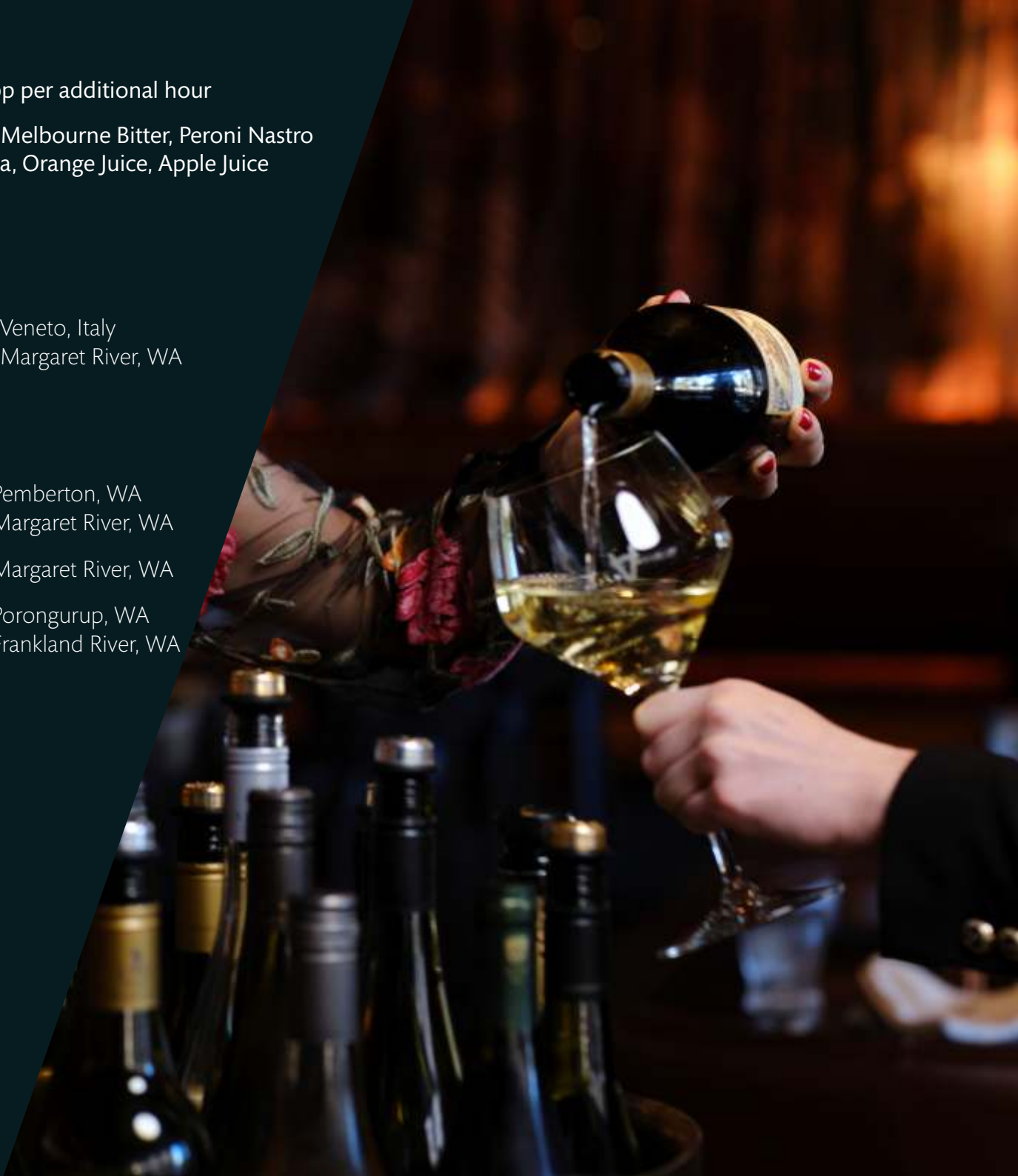
Picardy Sauvignon Blanc Sémillon Pemberton, WA
Leeuwin Estate 'Prelude' Chardonnay Margaret River, WA

Marchand & Burch 'Villages' Rosé Margaret River, WA

Cherubino 'Laissez Faire' Pinot Noir Porongurup, WA
The Yard Cabernet Sauvignon Frankland River, WA

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, Coke, Coke Zero, Sprite, Fanta, Orange Juice, Apple Juice
and Antipodes Still & Sparkling water

CHOICE OF 1 SPARKLING

| | |
|--|--------------------|
| Vasse Felix 'Idée Fixe' Premier Brut | Margaret River, WA |
| Domaine Andre Delorme Cremant de Bourgogne Blanc de Blanc Brut | Bourgogne, France |
| Cantine Borgo San Pietro Asolo DOCG | Veneto, Italy |

Feel like something special?

Upgrade your sparkling to **Laurent-Perrier 'La Cuvée Brut'** for \$40 pp. \$12 pp per additional hour.

WHITE WINES (Choice of 2)

| | | |
|-------------------------------|--------------------|-------------------------------|
| Frankland Estate | Riesling | Frankland River, WA |
| Moss Wood | Sémillon | Margaret River, WA |
| Cherubino 'Great Southern' | Riesling | Great Southern, WA |
| Cullen Wines 'Grace Madeline' | Sav Blanc Sémillon | Wilyabrup, Margaret River, WA |
| McHenry Hohnen 'Laterite' | Chardonnay | Margaret River, WA |
| Singlefile 'Great Southern' | Chardonnay | Denmark, WA |

ROSÉ

| | | |
|----------------|------|--------------------|
| Leeuwin Estate | Rosé | Margaret River, WA |
|----------------|------|--------------------|

RED WINES (choice of 2)

| | | |
|-----------------------------|--------------------|---------------------|
| Marchand & Burch 'Villages' | Pinot Noir | Margaret River, WA |
| Amato Vino 'Fiume Terra' | Sangiovese | Margaret River, WA |
| Xanadu 'Black Label' | Cabernet Sauvignon | Margaret River, WA |
| Singlefile 'Great Southern' | Malbec | Denmark, WA |
| Frankland Estate | Shiraz | Frankland River, WA |
| Howard Park 'Leston' | Shiraz | Margaret River, WA |

DELUXE PACKAGE



TERMS & CONDITIONS

BOOKING GUARANTEE & CANCELLATION POLICY

In order to secure a reservation at 6HEAD, it is necessary to provide credit card details. Please note that should you decide to cancel your reservation within 48 hours of the scheduled arrival time, arrive with a smaller number of guests than originally specified, or fail to show up for your reservation, a cancellation or no-show charge of \$50 per person will be applied. For functions with 50 or more guests, there may be a different booking guarantee policy in place. We kindly ask you to reach out to a member of the 6HEAD reservations team for further information and discussion regarding such bookings. During the card authorisation process, you may notice a temporary \$1 pending charge on your bank statement. This charge serves as an authorisation and will disappear from your statement accordingly.

SERVICE CHARGE

A service charge of 10% will be automatically applied to all parties consisting of 8 or more guests. This charge is specifically designated to compensate our dedicated wait staff as a gratuity for their exceptional service.

SURCHARGE

Please note that on Sundays and public holidays, there is an additional surcharge of \$5 per person. Furthermore, please be aware that fees may be applied to all card transactions. The fee percentages vary depending on the type of card used and payment method used. It is important to note that third-party vendor fees, such as those associated with PayPal, Stripe, or in-house store terminals, are non-refundable in the event of a cancellation.

PRIVATE DINING ROOMS & MINIMUM SPEND

When reserving a private or semi-private dining room or space, it is necessary to adhere to the minimum spend requirements. The minimum spend is exclusively applicable to food and beverages and does not encompass any additional fees or charges, such as the 10% service charge and the \$5 per person Sunday/Public Holiday surcharge. In the event that the minimum spend is not attained, you have the option to supplement the balance by purchasing food and beverages. Alternatively, a room hire fee will be implemented to fulfill the minimum spend requirement.

BYO & CAKEAGE

We regret to inform you that outside beverages are not permitted at our establishment. As we are a fully licensed venue, we proudly provide an extensive selection of wines and beverages through our comprehensive list. We appreciate your understanding and look forward to offering you our exceptional range of libations to complement your dining experience. Should you choose to bring your own cake, please note that a cakeage fee of \$6 per person will be applicable.

SET MENUS AND BEVERAGE PACKAGES

For group bookings consisting of 13 guests or more, it is necessary to select one of the thoughtfully curated set menus offered by 6HEAD. Additionally, bookings with 13 guests or more are required to choose a beverage package or pre-select wines from the comprehensive 6HEAD wine list. Failure to preselect beverages may result in unavailability on the day of the reservation, as such selections are subject to availability. Please note that all menu items and prices are subject to change to ensure alignment with seasonal availability. It is important to mention that beverage packages will commence at the scheduled start time of your reservation.

ARRIVAL AND SEATING DURATIONS

We kindly request your assistance in conveying the significance of punctuality to your guests, as it greatly contributes to ensuring a seamless dining experience at 6HEAD within the designated time frame. All reservations are subject to specific seating durations: For groups of 1 to 5 guests: 2 hours, for groups of 6 to 10 guests: 2.5 hours and for groups of 11 guests and above: 3 hours. Please note that alternative seating durations may be implemented on special event days. We understand that unexpected circumstances may arise; however, in order to accommodate all guests, we can only hold your reservation and table for a maximum of 15 minutes beyond the scheduled reservation time. Regrettably, should you arrive more than 15 minutes late, your table may be released to ensure a smooth operation and minimise any inconvenience to other guests.

REQUESTED SEATING AND CAPACITY

We acknowledge and appreciate your seating preferences and we make every effort to accommodate them; however, we cannot guarantee specific seating arrangements. Kindly understand that for groups exceeding 12 guests, it may be necessary to allocate seating across multiple tables.

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

08 6163 8888
perth@6head.com.au

ADDRESS

One The Esplanade
Perth, WA, 6000

ENQUIRE NOW