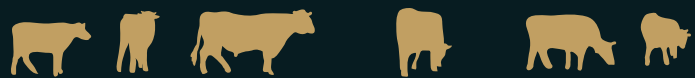


SYDNEY GROUP INFO PACK

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)
Walsh Room (Private)	16	\$2 800	\$4 200	\$3 000	\$4 500
Bay 10 (Semi Private)	30	\$5 200	\$9 100	\$5 200	\$9 100
Bay 11 (Semi Private)	54	\$9 500	\$16 600	\$9 500	\$16 600
Bay 10 & 11 (Semi Private)	84	\$14 700	\$25 700	\$14 700	\$25 700
Exclusive Terrace Hire	120	On Request		On Request	
Exclusive Venue Hire	230	On Request		On Request	

For special events, terrace functions and buy outs, please contact our functions team - 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 (Enjoy paired wines for an extra \$79 pp)

THE DAWES

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

THE CAMPBELL

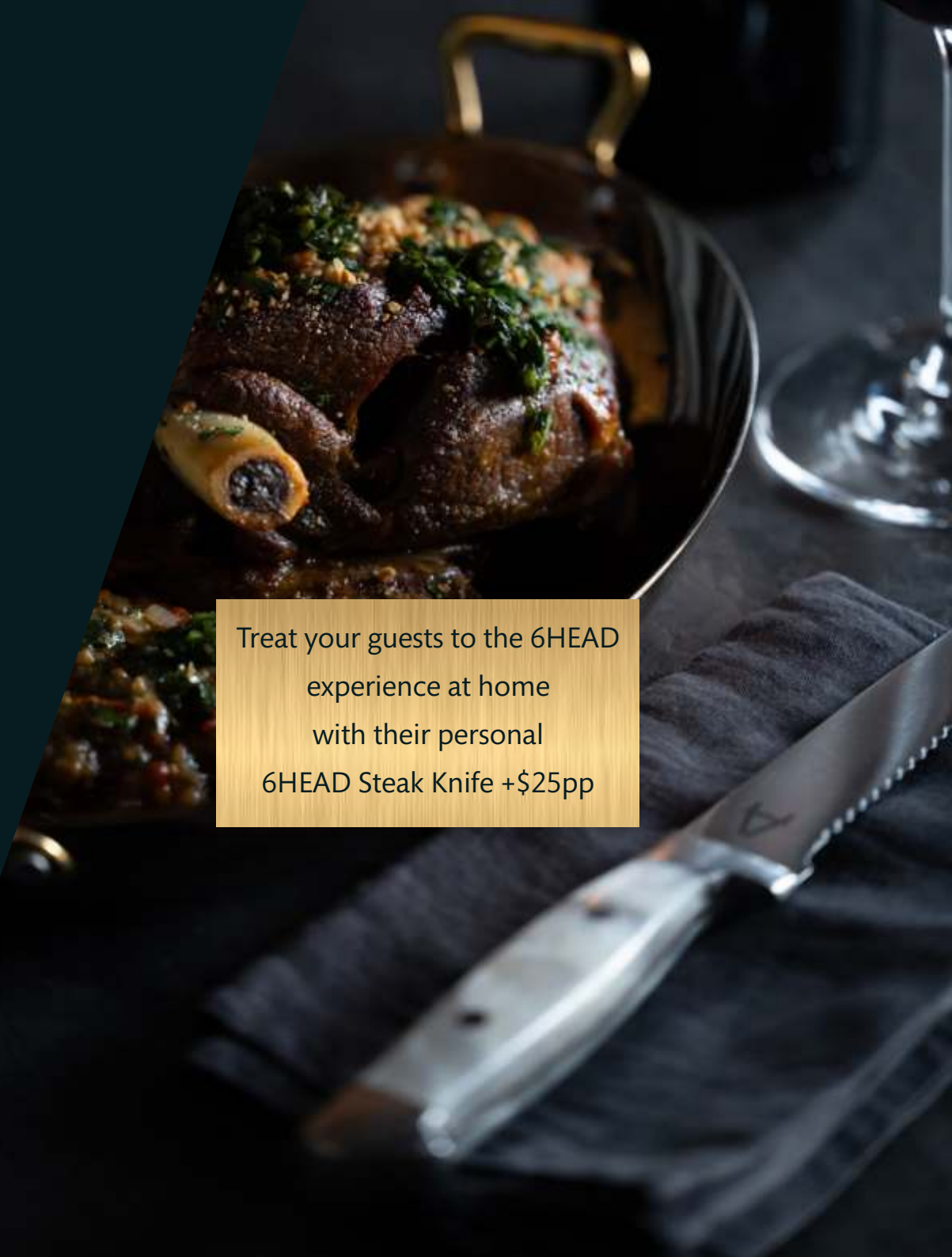
\$249 pp (Enjoy paired wines for an extra \$109 pp)

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 CHARLOTTE

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 DAWES

SHARING MENU \$185 pp

One Dish per Two Guests

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

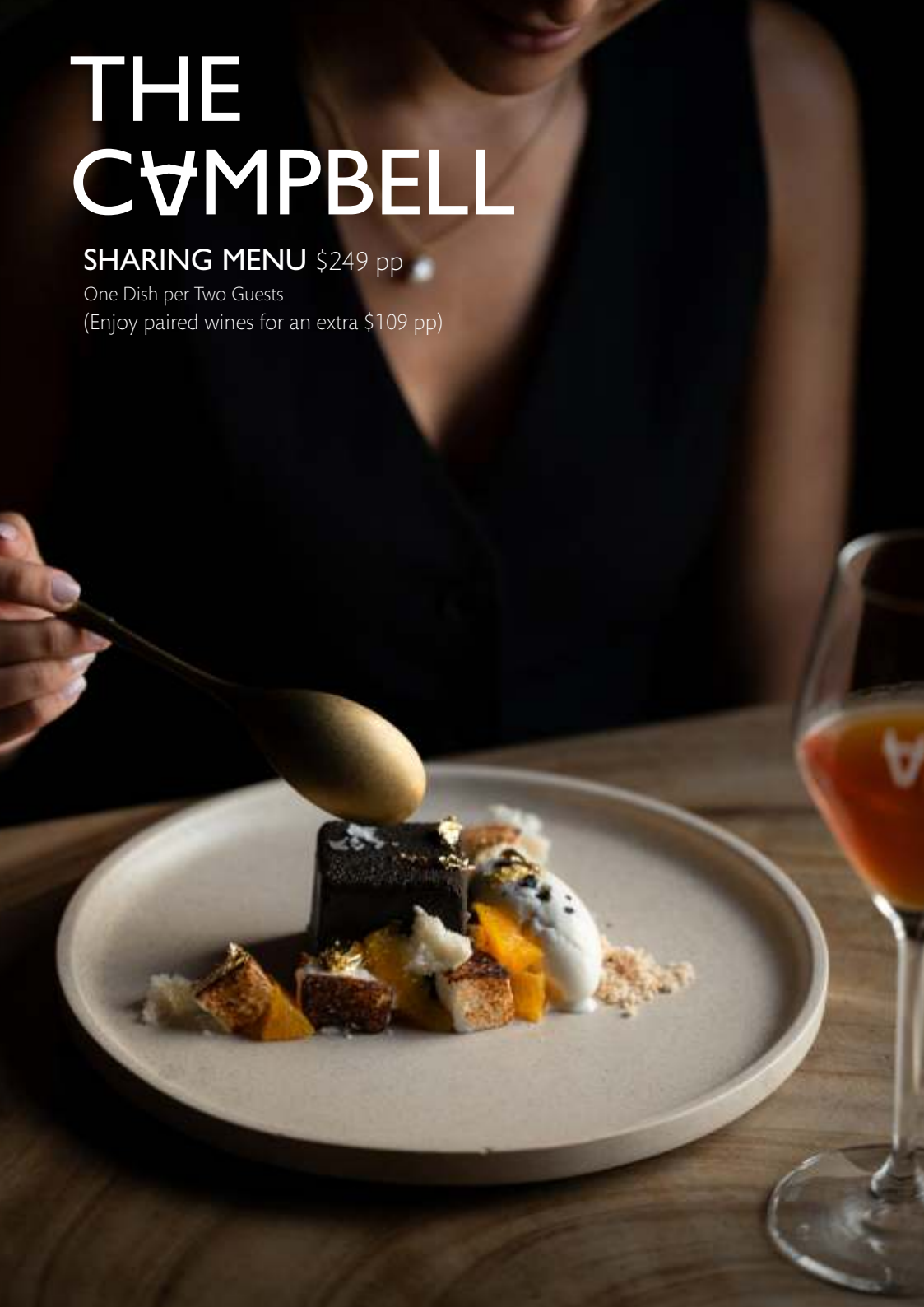


THE CAMPBELL

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 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](#)