PERTH GROUP INFO PACK 6 HEVD RT IN RT IN RATIO

DINING SP\dCES

MINIMUM SPENDS

SPACES SEATED CAPACITY

JANUARY-OCTOBER

\$2 800

Exclusive Use S
(No Time Restriction)

NOVEMBER-DECEMBER

Seating Times Apply Exclusive Use
(No Time Restriction)

\$2 000

\$3 000

Exclusive Venue Hire

Elizabeth Room

180

12

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

Seating

\$1 800

Times Apply

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.





SMPLE CANAPÉ MENU

LIGHTER CANAPÉS

Appellation Oyster Fermented shallot mignonette	9
Tuna Crostini Raw Yellowfin tuna, soy dressing, chilli yoghurt, coriander, served on sourdough crostini	6
Kingfish Crostini Cured kingfish, garlic crème fraîche, citrus dressing, served on sourdough crostini	6
Rump Tartare Mayura rump, condiments, cured egg yolk, served on sourdough crostini	6

SUBSTANTIAL CANAPÉS

Prawn Roll Poached prawns, 6HEAD Marie Rose sauce, pickled cucumber, brioche re	12 oll
Wagyu Slider Wagyu patty, brioche bun, burger sauce, Provolone cheese	12
Wagyu Skewer Mayura Wagyu rib eye, garlic crème fraîche, caviar	30
Short Rib Croquette Braised short rib, Parmesan, fresh herbs, confit garlic aïoli	8



SMPLE 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)

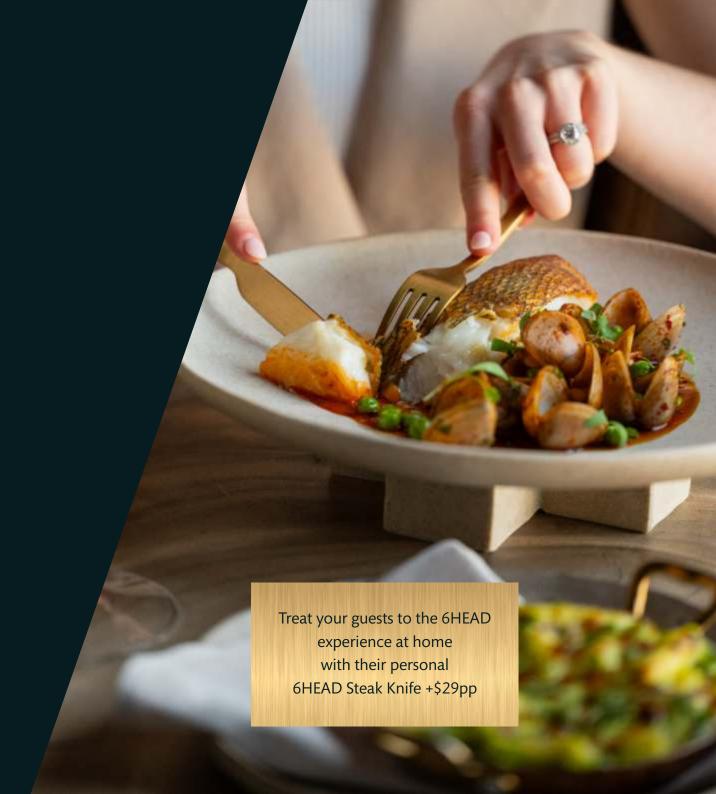
THE ABROLHOS

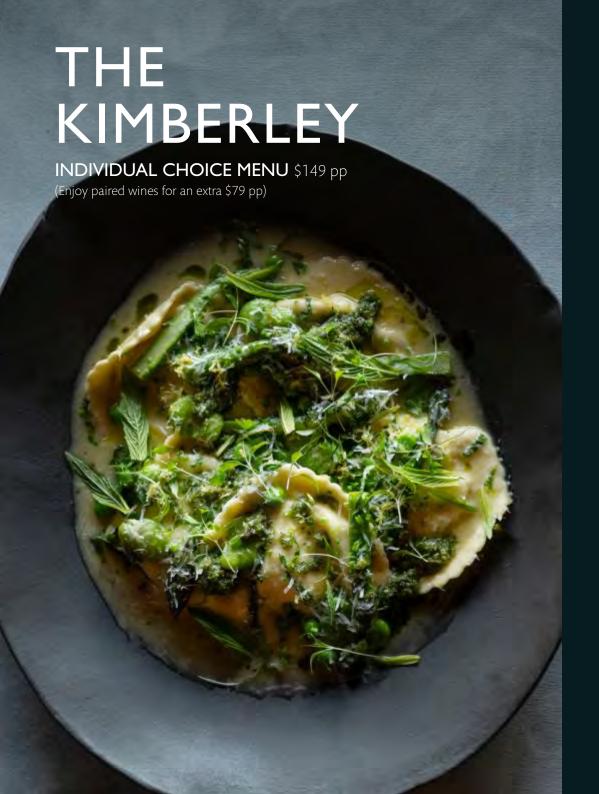
\$249 pp (Enjoy paired wines for an extra \$109 pp)

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.







ON ARRIVAL

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

Wagyu Salami Mayura MB9+ cured by our friends at De Palma, pickles

ENTRÉE (choice of)

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

Mayura 'Platinum' Rump Tartare Condiments, Dijon mustard, Parmesan, cured egg yolk, hand-cut waffle fries

Artisanal Burrata Roast peach purée, charred peach, pimentón oil, blood orange dressing, crostini

MAIN COURSE (choice of)

Fillet 300g Collinson & Co, Grass Fed, Mb3+ Served with chips or baby gem salad and a choice of sauce

Striploin 300g Collinson & Co, Grass Fed, Mb3+ Served with chips or baby gem salad and a choice of sauce

Handmade Ravioli Primavera Ricotta & lemon ravioli, spring pesto, asparagus, lemon butter, Parmesan

Toothfish Glacier 51, clams, XO sauce, peas, wild garlic oil

Spatchcock Char-grilled and tahini marinated, pressed potato fondant, cauliflower purée, tarragon chicken jus

SWEET ENDING (choice of)

Raspberry Yoghurt & Matcha Matcha crémeux, raspberry yoghurt mousse, dried raspberry shard, calamansi gel

White Chocolate Wagyu Fat Delice Baked almond custard, Wagyu fat caramel, white chocolate mousse, caramel mousse, Biscoff crumb, malt ice-cream

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, hand-cut waffle fries

Calamari

Buttermilk & confit garlic marinated, Southern-style coated and fried, served with yuzu lime aïoli

MAIN COURSE

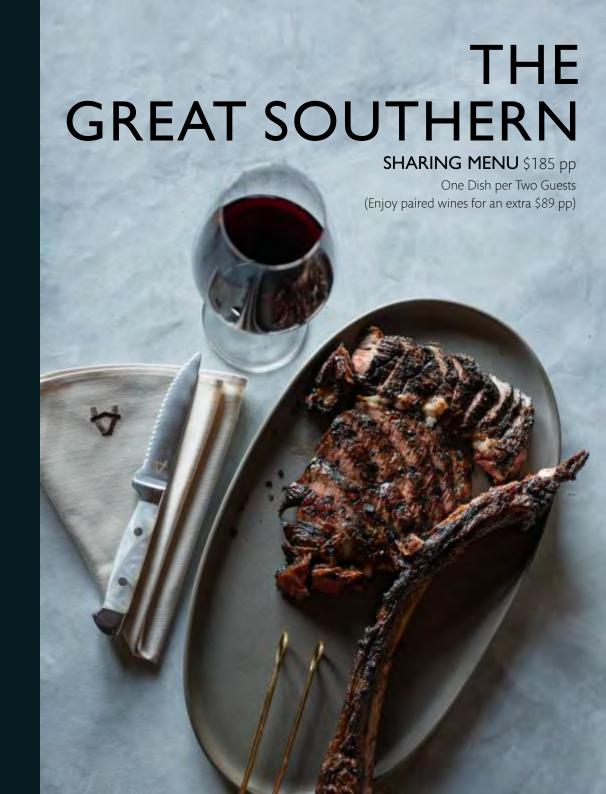
Tomahawk

1.5kg Collinson & Co, Grass Fed, MB3+ Served with chips, baby gem salad and your choice of two sauces to share

SWEET ENDING

Honey Chocolate Cube

Chocolate mousse, Suntory whisky honey centre, sourdough ice-cream, marshmallow, freeze-dried manuka honey





ON ARRIVAL

Appellation Oysters

From a series of estuaries across the East Coast of Australia, served with yuzu & sesame mignonette

Garlic Brioche

Confit garlic butter, Parmesan, avruga

Wagyu Bresaola

Mayura 'Signature' MB9+, charred pickles

ENTRÉES

A5 Hokkaido Skewer

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

XO Prawns

Skull Island tiger prawns, XO butter, 6HEAD fermented chilli sauce, lemon, pimentón oil

MAIN COURSE

T-Bone

1kg Collinson & Co, Grass Fed, MB3+ Served with chips, baby gem salad and your choice of two sauces to share

SWEET ENDING

Honey Chocolate Cube

Chocolate mousse, Suntory whisky honey centre, sourdough ice-cream, marshmallow, freeze-dried manuka honey

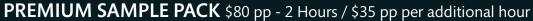


SMPLE BEVERWGE PWCKS

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

DELUXE SAMPLE PACK \$100 pp - 2 Hours \$45 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 Leeuwin Estate 'Prelude' Sauvignon Blanc Sémillon Pemberton, WA Chardonnay

Leeuwin Estate

Rosé

Marchand & Burch 'Villages'

The Yard

Pinot Noir

Cabernet Sauvignon

Margaret River, WA

PREMIUM PYCKYGE

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 Domaine Andre Delorme Cremant de Bourgogne Blanc de Blanc Brut Cantine Borgo San Pietro Asolo DOCG Margaret River, WA Bourgogne, France 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 River. WA Frankland Estate Riesling Sémillon Margaret River, WA Moss Wood Cherubino 'Great Southern' Riesling Great Southern, WA Sav Blanc Sémillon Cullen Wines 'Grace Madeline' Wilyabrup, Margaret River, WA Margaret River, WA McHenry Hohnen 'Laterite' Chardonnay Denmark. WA Singlefile 'Great Southern' Chardonnay

<u>ROSÉ</u>

Leeuwin Estate Rosé Margaret River, WA

RED WINES (choice of 2)

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

DELUXE P&CK&GE



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 HE∀D

EVENT ENQUIRIES

PHONE & EMAIL

08 6163 8888 perth@6head.com.au

ADDRESS

One The Esplanade Perth, WA, 6000

ENQUIRE NOW