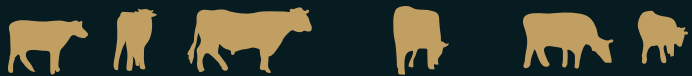


SYDNEY GROUP INFO PACK

# 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](mailto:sydney@6head.com.au)

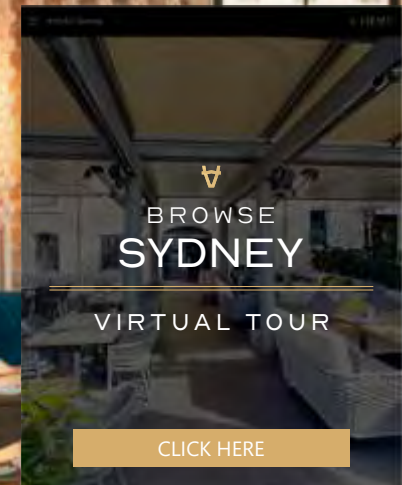
Chef Sean Hall has specially curated three group menu options starting from \$149 per person.

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 Cove  
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

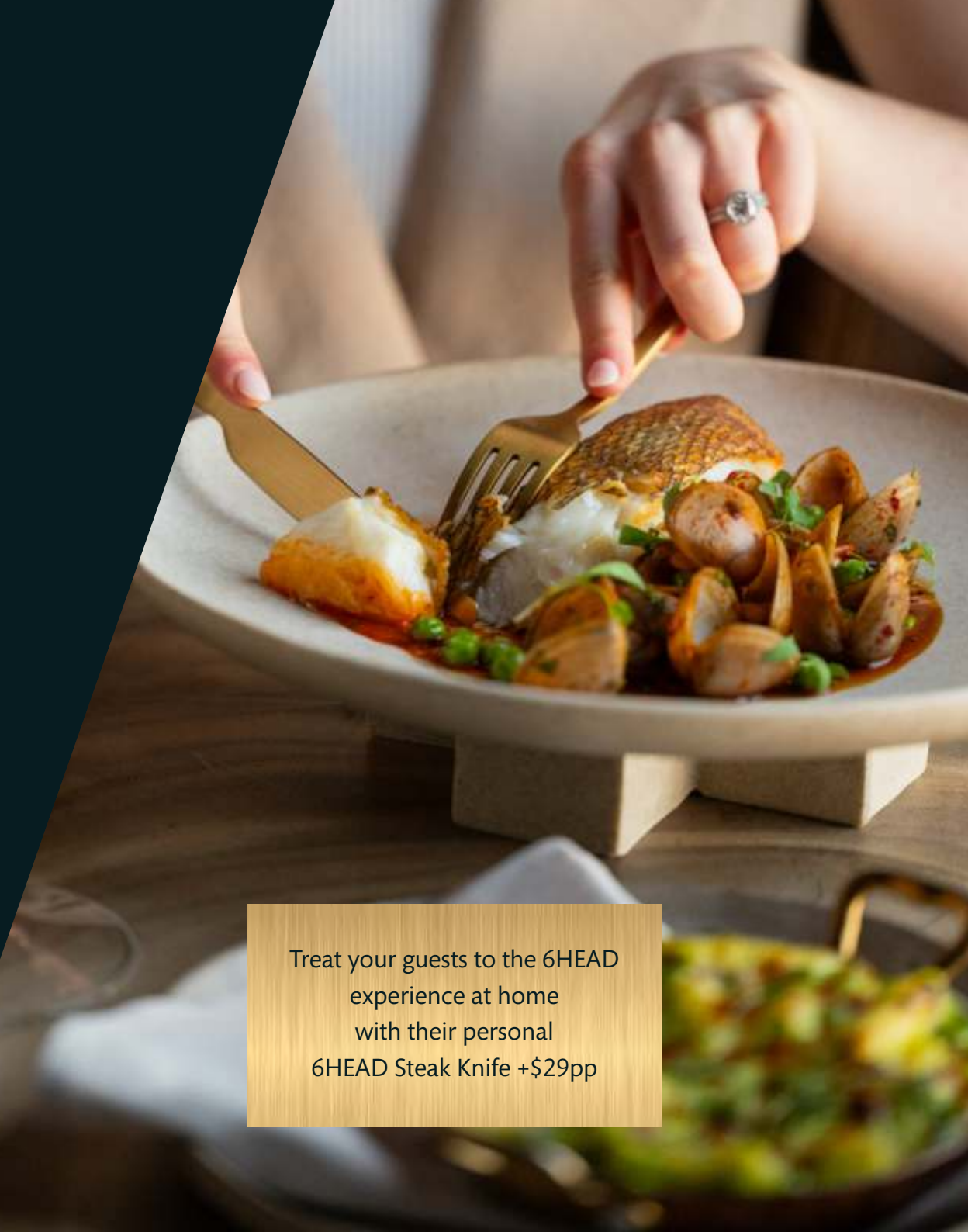
\$249 pp (Enjoy paired wines for an extra \$109 pp)

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 +\$29pp



# 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

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

### ENTRÉES (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 crèmeux, 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



## 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,  
hand-cut waffle fries

#### **Calamari**

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

### 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

# 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

#### 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



# 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, Asahi Zero, Bulmers Apple Cider , soft drinks, juices, Moda Still & Sparkling water

### CHOICE OF 1 SPARKLING

Jansz 'Premium Cuvée' Regional Blend, TAS

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

Greywacke Sauvignon Blanc Marlborough, NZ

Glen Garvald Chardonnay Yarra Valley, VIC

Nocturne 'SR' Rosé Margaret River, WA

Airlie Bank Pinot Noir Yarra Valley, VIC  
Teusner 'Riebke' Shiraz 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

Arras Blanc de Blancs

Corte Giara Millesimato Prosecco

Regional Blend, Tasmania

Treviso, Veneto

Upgrade your sparkling to **Charles Heidsieck Champagne** for \$38 hr/pp.

### CHOICE OF 2 WHITES

Clos Clare

Tiefenbrunner

Giant Steps

Riesling

Pinot Grigio

Chardonnay

Clare Valley, SA

Bassa Atesina, Alto Adige

Yarra Valley, Victoria

### CHOICE OF 1 ROSÉ

Château Minuty 'M de Minuty'

Nocturne 'SR'

Rosé

Rosé

Côtes de Provence, Provence

Margaret River, WA

### CHOICE OF 2 REDS

Scorpo 'Noirien'

Thompson Estate

Elderton Estate

Pinot Noir

Cabernet Sauvignon

Shiraz

Mornington Peninsula, VIC

Margaret River, WA

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**

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**

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](#)