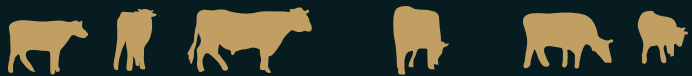


SYDNEY GROUP INFO PACK

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

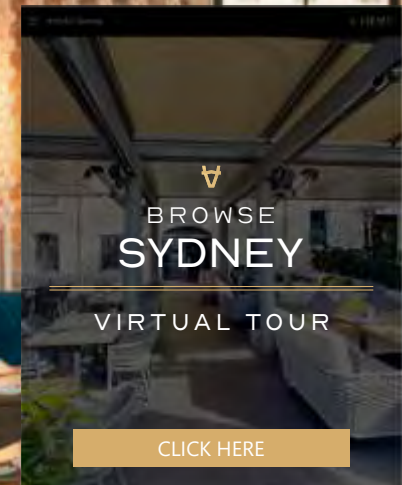
Chef Sean Hall has specially curated three group menu options starting from \$149 per person.

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 Corn
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

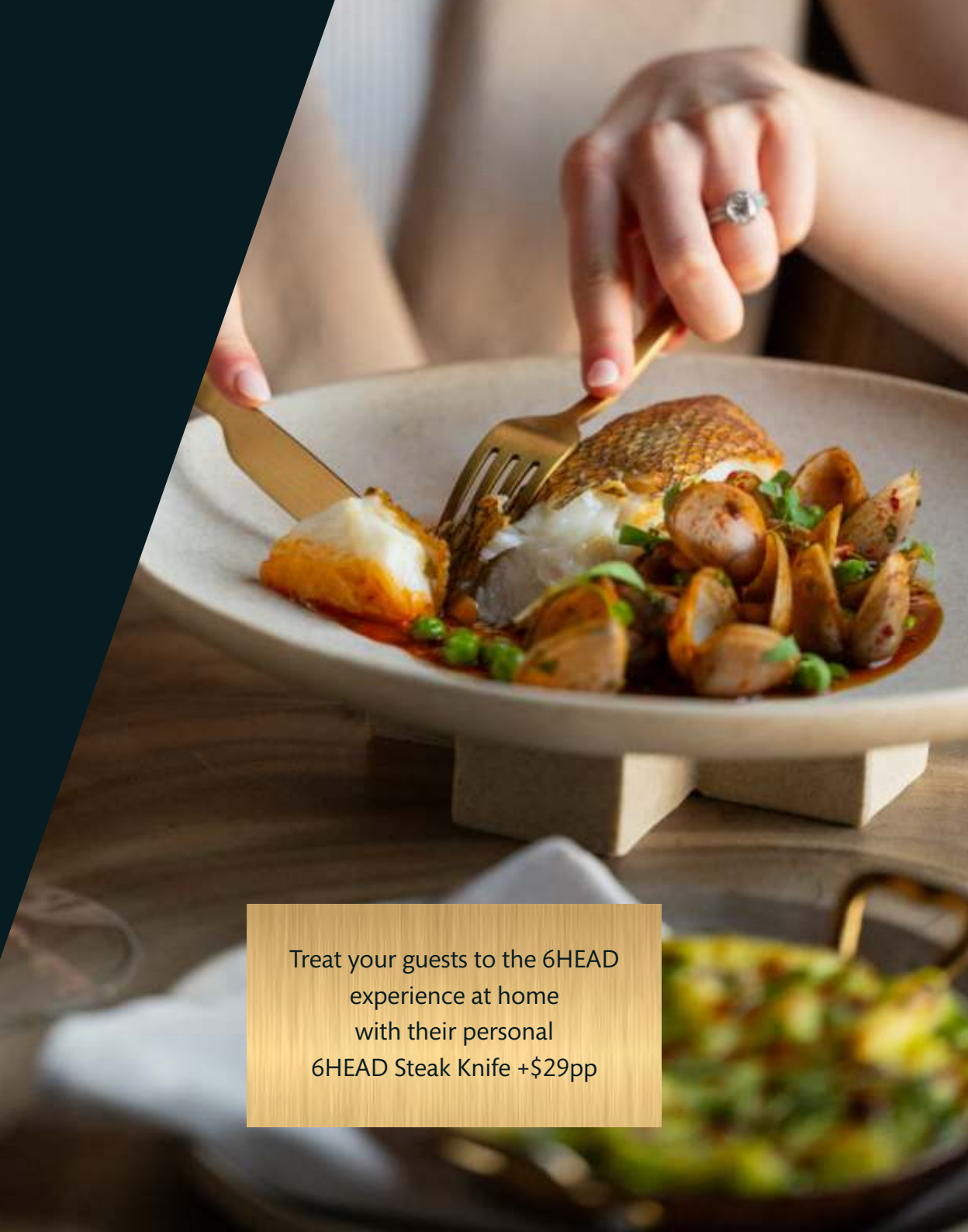
\$249 pp (Enjoy paired wines for an extra \$109 pp)

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 Burleigh Twisted Palm Pale Ale, Sydney Beer Co Lager, Asahi Super Dry Zero Alcohol, Sydney Brewery Cider, Bulmers Apple Cider, soft drinks, juices and 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 PACKGE

*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

RESERVATION CONFIRMATION & CANCELLATION POLICY

If you need to cancel your reservation within 24 hours of your booking time, arrive with fewer guests than expected, or don't make it to your reservation, a \$50 per person fee will apply. For reservations with a set menu or beverage package, the final confirmed guest count provided 24 hours prior will be the minimum chargeable amount. Different policies may apply to group bookings of 50 or more guests.

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](#)