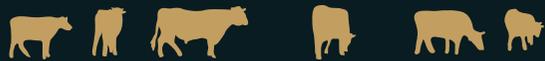


SYDNEY GROUP INFO PACK

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 (Lunch/Dinner)
Walsh Room (Private)	16	\$2 800	\$4 200	\$3 000	\$5 100
Bay 10 (Semi Private)	30	\$5 200	\$9 100	\$5 600	\$ 9 600
Bay 11 (Semi Private)	54	\$9 500	\$16 000	\$10 100	\$17 200
Bay 10 & 11 (Semi Private)	84	\$14 700	\$25 700	\$15 700	\$26 800
Exclusive Terrace Hire	130	On Request		On Request	
Exclusive Venue Hire	240	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 \$158 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.









CANAPÉ MENU

LIGHTER CANAPÉS

Appellation Oysters 9

From a series of estuaries across the East Coast of Australia, served with Bloody Mary mignonette

Tuna Bite 11

Raw yellowfin tuna, soy dressing, chilli yoghurt, seagrapes, coriander

Kingfish Bite 11

Cured kingfish, garlic creme fraiche, citrus dressing, pickled radish

Potato Bite 11

Pressed wagyu fat potato, creme fraiche, avruga

Rump Tartare Bite 9

Mayura Station rump, condiments, pickled mustard seed

SUBSTANTIAL CANAPÉS

Prawn Roll 13

Poached prawns, 6HEAD marie rose sauce, shaved fennel, pickled cucumber

Wagyu Skewer 23

Mayura Station rump cap, garlic creme fraiche, avruga

Short Rib Croquette 11

Braised short rib, parmesan, herbs, black garlic aioli

Short Rib Slider 17

Caramelised onion, braised short rib, aioli

Wagyu Beef Slider 15

Fermented mushroom ketchup, wagyu bacon, cheese sauce.



Minimum 30 pieces per canapé. The 6HEAD canapés are available upon request, please contact our functions team to discuss further.

SAMPLE MENUS

THE CHARLOTTE

\$158 pp (Enjoy paired wines for an extra \$79 pp)

THE DAWES

\$195 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 \$158 pp

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



ON ARRIVAL

Artisan Bread Heritage grain wheat, smoked Wagyu fat butter, lava salt

Wagyu Charcuterie Mayura Station 'Signature' MB9+ bresaola & salami, charred pickles

ENTRÉE

Wagyu Beef Tartare Mayura Station 'Platinum' MB7+ rump, condiments, Dijon, chicken jus, egg yolk, baby gem lettuce

Calamari Buttermilk & confit garlic marinated, southern-style, yuzu lime aioli

Stracciatella Cucumber, dill & yoghurt gazpacho, candied pine nuts, pickled grapes

MAIN COURSE

Fillet 300g Collinson & Co, Grass Fed, MB3+

Served with beef tallow chips or baby gem salad and a choice of sauce

Striploin 300g Collinson & Co, Grass Fed, MB3+

Served with beef tallow chips or baby gem salad and a choice of sauce

Toothfish Spinach mousse, pea & leek velouté, abalone, charred leek

Charred Cauliflower Steak Hazelnut foam, toasted seeds, king brown mushroom, smoked vegetable jus

Veal Milanese Sage, veal jus, Parmesan, crispy capers

SWEET ENDING

Wagyu Fat Delice Peanut butter brownie, Wagyu fat caramel, dark chocolate & caramel mousse, sourdough ice-cream

Pistachio Bombe Blood peach compote, pistachio mousse, torched Italian meringue, crème fraîche ice-cream

SAMPLE MENU

ON ARRIVAL

Artisan Bread

Heritage grain wheat, smoked Wagyu fat butter, lava salt

Wagyu Charcuterie

Mayura Station 'Signature' MB9+ bresaola & salami, charred pickles

ENTRÉE

Wagyu Beef Tartare

Mayura Station 'Platinum' MB7+ rump, condiments, Dijon, chicken jus, egg yolk, baby gem lettuce

Stracciatella

Cucumber, dill & yoghurt gazpacho, candied pine nuts, pickled grapes

MAIN COURSE

Tomahawk

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

SWEET ENDING

Wagyu Fat Delice

Peanut butter brownie, Wagyu fat caramel, dark chocolate & caramel mousse, sourdough ice-cream

THE DAWES

SHARING MENU \$195 pp

One Dish per Two Guests
(Enjoy paired wines for an extra \$89 pp)



THE CAMPBELL

SHARING MENU \$249pp

One Dish per Two Guests

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



ON ARRIVAL

Artisan Bread

Heritage grain wheat, smoked Wagyu fat butter, lava salt

Wagyu Charcuterie

Mayura Station 'Signature' MB9+ bresaola & salami, charred pickles

Black Pearl Caviar

White Sturgeon 10gm

Appellation Oysters 1/2 Dozen

From a series of estuaries across the East Coast of Australia, served with Bloody Mary mignonette

ENTRÉE

Skull Island Prawns

XO butter, mirin, fermented chilli, lemon, pimentón oil

MAIN COURSE

T-Bone

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

SWEET ENDING

Date Baba

Date & nashi pear sponge, caramel sauce, lemon myrtle soaked baba, mascarpone Chantilly



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 Lord Nelson Pale Ale, Stryda Lager, Asahi Zero, Bulmers Cider, Sydney Cider, soft drinks, juices and Moda still & sparkling water

SPARKLING

Corte Giara 'Millesimato' Glera Treviso, Veneto

Feel like something special?

Upgrade from Sparkling Wine to Champagne for \$45 pp, \$12 pp additional hour.

THE FOLLOWING 2 WHITES, 1 ROSÉ AND 2 REDS

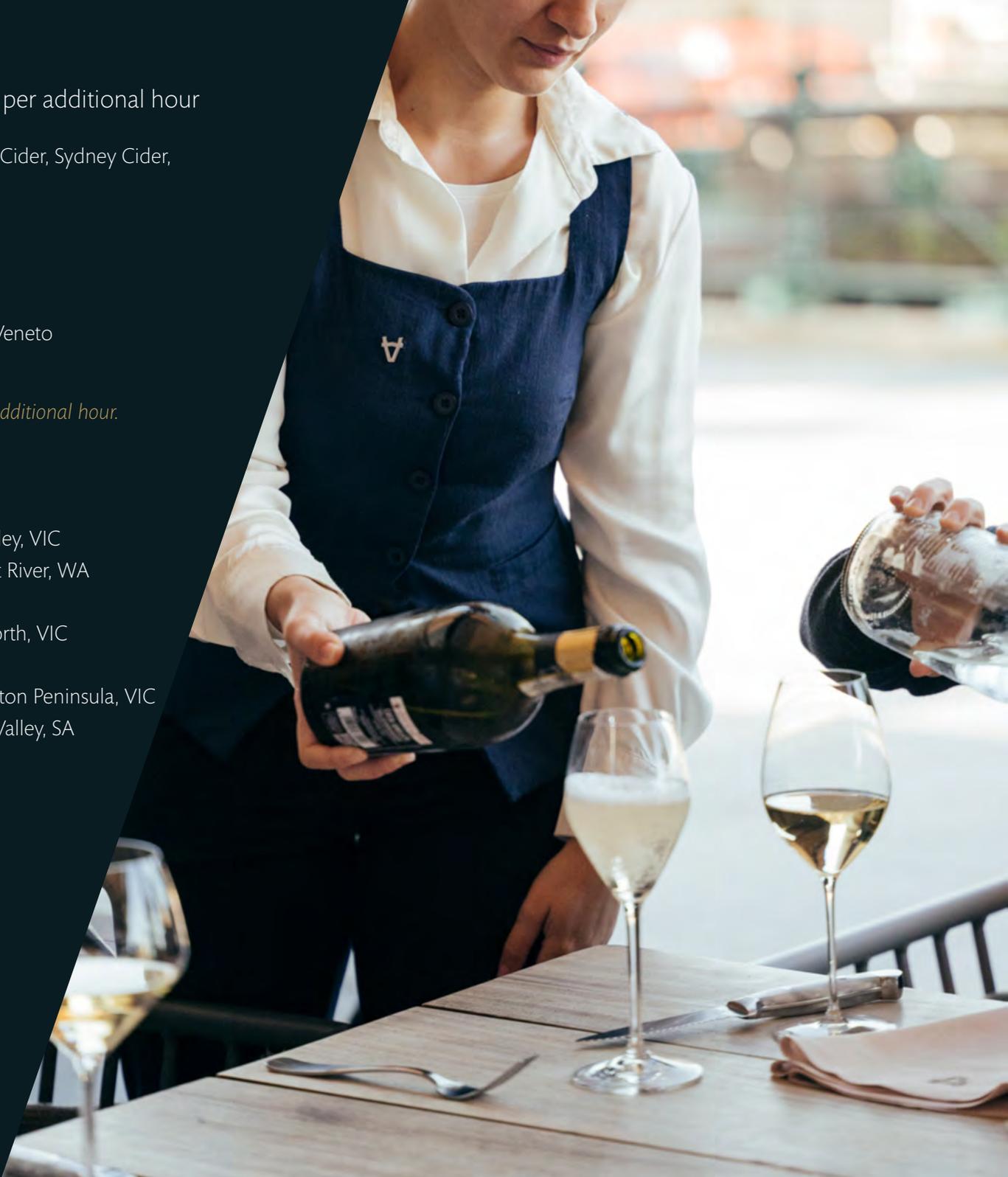
Punt Road Pinot Gris Yarra Valley, VIC
Vasse Felix Chardonnay Margaret River, WA

Domenica Nebbiolo Beechworth, VIC

Scorpo 'Noirien' Pinot Noir Mornington Peninsula, VIC
Kalleske 'Moppa' 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 Lord Nelson Pale Ale, Stryda Lager, Asahi Zero, Bulmers Cider, Sydney Cider, soft drinks, juices and Moda still & sparkling water

CHOICE OF 1 SPARKLING

Corte Giara 'Millesimato'	Prosecco	Treviso, Veneto
Oakridge 'Blanc de Blancs'		Yarra Valley, VIC

*Feel like something special?
Upgrade from Sparkling Wine to Champagne for \$45 pp, \$12 pp additional hour.*

CHOICE OF 2 WHITES

Clos Clare 'Watervale'	Riesling	Clare Valley, SA
Elena Walch	Pinot Grigio	Tramin, Alto Adige
Ashton Hills	Chardonnay	Adelaide Hills, SA

ROSÉ

Domenica	Nebbiolo	Beechworth, VIC
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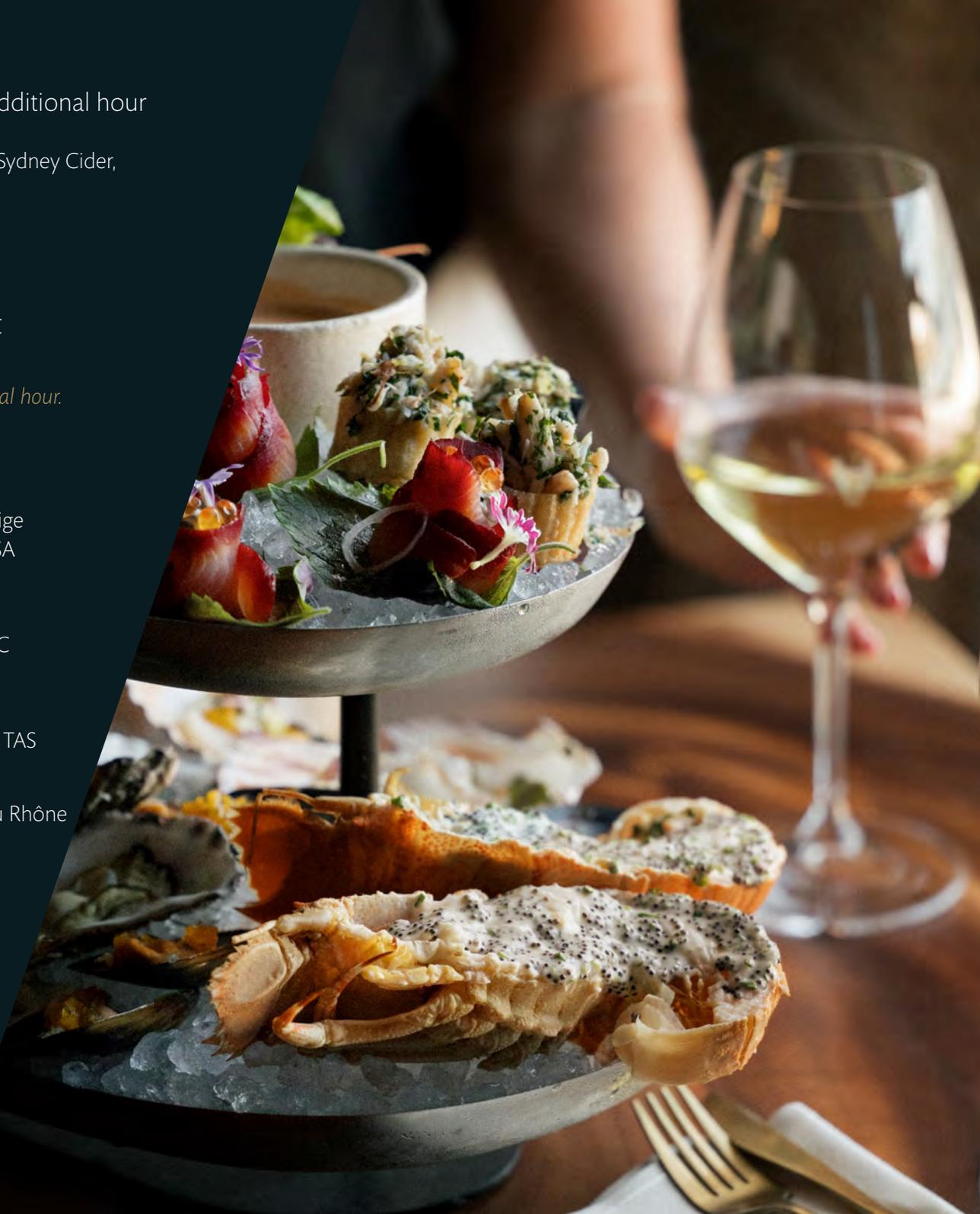
CHOICE OF 2 REDS

Dalrymple	Pinot Noir	Regional Blend, TAS
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Saint Damien 'Plan de Dieu'		
Vieilles Vignes	Grenache Blends	Violès, Côtes du Rhône

Elderton Wines 'Estate Shiraz'	Shiraz	Barossa, SA
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DELUXE PACKAGE



TERMS & CONDITIONS

Reservation Confirmation & Cancellation Policy

If you cancel within 24 hours of your reservation, arrive with fewer guests than booked, or do not attend, a \$50 per person fee will apply. For bookings with a set menu or beverage package, the final guest count confirmed 24 hours prior will be charged as a minimum. Different cancellation policies may apply to group bookings (50+ guests), function spaces, venue buyouts and other special event bookings.

Service & Surcharge

A 10% service charge applies to all bookings of 8 or more guests and is distributed to our wait staff as a gratuity for their service. On Sundays and public holidays, a surcharge of \$5 per person applies - except when the service charge is in effect. Additional fees may apply to all card transactions, with rates varying by card type and payment method. Please note, third-party processing fees (e.g., PayPal, Stripe, or in-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

Kindly emphasise to your guests the importance of arriving slightly ahead of your agreed time so that you can enjoy your meal within the confirmed time period. We recommend you arrive 15 minutes prior to your seating time. 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 & 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.

Pet Policy

To ensure comfort for all guests, pets are not permitted at 6HEAD. We welcome certified assistance animals, but no other pets are permitted on the premises.

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