



## GROUP BOOKING FORM

Full Name	Reservation Date		
Telephone	Email		
Preferred Lunch Time	Preferred Dinner Time <input type="checkbox"/> 17:30 <input type="checkbox"/> 20:30		
Number of Adults	Number of Children (3 – 12yrs)		
<b>Lunch</b>	<p>Please select from the following options (please tick):</p> <table border="0"> <tr> <td> <p><b>Group Dining Menu</b></p> <p><input type="checkbox"/> 2 Course: <b>\$99pp</b></p> <p><input type="checkbox"/> 3 Course: <b>\$119pp</b></p> <p><input type="checkbox"/> Two Course Children's Menu: <b>\$50pp</b></p> </td> <td> <p><b>Tasting Menus</b></p> <p><input type="checkbox"/> Best of Australia Tasting Menu: <b>\$225pp</b></p> <p><input type="checkbox"/> Best of Australia Tasting Menu Vegan: <b>\$220pp</b></p> <p><input type="checkbox"/> Truffle Tasting Menu: <b>\$250pp</b></p> </td> </tr> </table>	<p><b>Group Dining Menu</b></p> <p><input type="checkbox"/> 2 Course: <b>\$99pp</b></p> <p><input type="checkbox"/> 3 Course: <b>\$119pp</b></p> <p><input type="checkbox"/> Two Course Children's Menu: <b>\$50pp</b></p>	<p><b>Tasting Menus</b></p> <p><input type="checkbox"/> Best of Australia Tasting Menu: <b>\$225pp</b></p> <p><input type="checkbox"/> Best of Australia Tasting Menu Vegan: <b>\$220pp</b></p> <p><input type="checkbox"/> Truffle Tasting Menu: <b>\$250pp</b></p>
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<b>Dinner</b>	<p>Please select from the following options (please tick):</p> <table border="0"> <tr> <td> <p><b>Three Course Group Dining Menu</b></p> <p><input type="checkbox"/> Monday – Thursday <b>\$145pp</b></p> <p><input type="checkbox"/> Friday – Sunday <b>\$155pp</b></p> <p><input type="checkbox"/> Two Course Children's Menu: <b>\$50pp</b></p> </td> <td> <p><b>Tasting Menus</b></p> <p><input type="checkbox"/> Best of Australia Tasting Menu: <b>\$225pp</b></p> <p><input type="checkbox"/> Best of Australia Tasting Menu Vegan: <b>\$220pp</b></p> <p><input type="checkbox"/> Truffle Tasting Menu: <b>\$250pp</b></p> </td> </tr> </table>	<p><b>Three Course Group Dining Menu</b></p> <p><input type="checkbox"/> Monday – Thursday <b>\$145pp</b></p> <p><input type="checkbox"/> Friday – Sunday <b>\$155pp</b></p> <p><input type="checkbox"/> Two Course Children's Menu: <b>\$50pp</b></p>	<p><b>Tasting Menus</b></p> <p><input type="checkbox"/> Best of Australia Tasting Menu: <b>\$225pp</b></p> <p><input type="checkbox"/> Best of Australia Tasting Menu Vegan: <b>\$220pp</b></p> <p><input type="checkbox"/> Truffle Tasting Menu: <b>\$250pp</b></p>
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Dietary Requirements			
Comments			

### SYDNEY TOWER DINING

1300 391 808 | reservations@infinitysydneytower.com.au

Located between Pitt & Castlereagh Streets, entry via Level 4 Westfield Sydney, NSW 2000



## GROUP BOOKING FORM

### Deposit Payment Details

Please charge my credit card as below (a 2.5% surcharge applies)

### Deposit Required \$50pp

Name on Card

Type of Card  Visa  Mastercard  Amex

Card Number

*The card will be processed over the phone,  
do not enter your card number.*

Expiry Date

Signature

Date

### Terms and Conditions

Final numbers must be confirmed at 48hrs in advance of the event date.

All confirmed guests will be charged on the final bill.

Beverages are not included.

Table allocation is organized by the restaurant manager prior to service on the day of the reservation. Whilst we do our best to accommodate all guests on window seating, please note this is not a guarantee upon your request.

Large groups may be accommodated across multiple tables.

No additional seating or tables will be offered for decoration or storage.

Groups of 10 or more are required to pay a \$50 per person deposit to secure the reservation.

Should you need to cancel or change your reservation, we require a 7-day notice, failure to notify us will result in your deposit being forfeited.

A 10% service fee is applied to the final account.

If you wish to bring your own cake into the restaurant, a \$3.50 cakeage fee will apply per person.

Please note Infinity does not allow sparklers or candles.

Please note 2.5% applies for Stripe deposits and 1.8% surcharge for all credit cards in venue.

I hereby agree with the terms and conditions stated above (please tick)

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## GROUP DINING

### ENTREE

Abrolhos scallops, leeks, norikuro, guanciale  
Glazed Arcadia spatchcock, bitter leaves, goat curd,  
kumara, orange, yeast, puffed grains  
Tofu, onion, shiitake, dashi, nasturtium (vg)  
Vannella stracciatella, beets, orange, pistachio, sunchokes.

### MAIN

Hiramassa Kingfish, parsnip, pumpkin, salsa, red cos  
Gippsland veal tenderloin, beetroot, pickling onions, labneh, pan juices  
Sugarloaf cabbage, shimeji, coconut, tahini, nasturtium (v)  
Little Joe grass fed premium scotch fillet 300g (+ \$45)

### SIDES TO SHARE

Wagyu fat potatoes, confit garlic, parsley  
Mixed leaf salad, aged sherry vinegar (vg)

### DESSERT

Caramelia, passion fruit, chocolate, sponge cake  
Safran crème brulée, Blue Mountain honey, yoghurt ice cream  
Spiced mixed berries, tapioca tuile, vanilla cream (vg)



(v) - vegetarian, (vg) - vegan

There is a 1.8% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more.  
10% surcharge applied to Sundays and 15% on public holidays.



# BEST OF AUSTRALIA TASTING MENU

6 COURSE \$225 PP

Around Australia Matching Wines +\$100 pp

Around the World Matching Wines +\$140 pp

Temperance Matching Beverage +\$60 pp

NSW East 33 Sydney rock oyster, karkalla, Black river Imperial Oscietra caviar

WA Live Manjimup marron, lemon, Kakadu plum, citrus soy

NSW Aquna murray cod, cauliflower, swiss brown, barley, wasabi

NSW Byron Bay Berkshire pork belly, remoulade, apple, yuzu koshu

QLD Phoenix Wagyu Striploin MB+6, millefeuille, king brown, foie gras beef jus

NT Valrhona white chocolate, mango and passionfruit,  
lemon curd, lemon myrtle sorbet



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# BEST OF AUSTRALIA VEGAN TASTING MENU

**6 COURSE \$220 PP**

Around Australia Matching Wines +\$100 pp

Around the World Matching Wines +\$140 pp

Temperance Matching Beverage + \$60 pp

Tataki courge, chipotle

Tofu, onion, shiitake, black fungus, dashi, nasturtium

Pumpkin, cashew, hazelnuts, fried sage

Almond polenta, cauliforets, Brussels sprout, onions, basil

Sugarloaf cabbage, shimeji, coconut, tahini, nasturtium

Spiced berries, tapioca, vanilla cream



(v) - vegetarian, (vg) - vegan

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# TRUFFLE TASTING MENU

6 COURSE MENU \$250

Add 'Hommage à la France' Matching Wines \$100

Amuse-bouche

Chicken, leek, truffle consommé nf, gf, df

*2021 Jean-Luc Mader Riesling Alsace*

Abrolhos scallops, potato, truffle nf, gf

*2021 Gerard Duplessis Chablis Chardonnay Chablis*

Murray cod, cauliflower, Swiss brown, barley, truffle nf, gf

*2019 Domaine Huguenot 'Côte d'Or' Chardonnay Bourgogne Côte d'Or*

Venison backstrap, winter truffled vegetable, pommes anna gf, nf

*2018 Beauregard 'Croix de Beauregard' Merlot/Cabernet Franc Pomerol, Bordeaux*

Black truffle Caramelia millefeuille, banana, vanilla ice cream

*2022 Château Lapinesse Semillon Sauternes*





# CHILDREN'S MENU

2 COURSE \$50 PP

## MAIN

Seared salmon and chips

*or*

Grilled chicken and chips

## DESSERT

Infinity Ice Cream



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