



## 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"/> Shell We Crustacean Tasting Menu: <b>\$290pp</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"/> Shell We Crustacean Tasting Menu: <b>\$290pp</b></p>
<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"/> Shell We Crustacean Tasting Menu: <b>\$290pp</b></p>		
<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"/> Shell We Crustacean Tasting Menu: <b>\$290pp</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"/> Shell We Crustacean Tasting Menu: <b>\$290pp</b></p>
<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"/> Shell We Crustacean Tasting Menu: <b>\$290pp</b></p>		
Dietary Requirements			
Comments			

### SYDNEY TOWER DINING



## GROUP BOOKING FORM

### Deposit Payment Details

Please charge my credit card as below (a 2.8% processing fee 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 organised 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)

SYDNEY TOWER DINING

1300 391 808 | reservations@infinitysydneytower.com.au

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



## GROUP DINING

### ENTREE

Soy tofu, freekeh, carrot, corn, ice plant, radish, green dashi (vg)

Abrolhos scallops, pea, Lardo di Colonnata, vegetable crumb

Arcadia spatchcock, carrot puree, pickle bitter leaves, lemon labneh, toasted seed

### MAIN

Japanese eggplant, cauliflower, pomegranate, coriander, tahini (vg)

Hiramassa kingfish, cauliflower, pumpkin, salsa, red cos

Lamb backstrap, grains, charred stone fruit, kombu

O'Connor premium scotch fillet MB+5 300g Gippsland VIC (+ \$42)

### SIDES TO SHARE

Mix leaf salad, chive, aged sherry vinegar (vg)

Wagyu fat potato, confit garlic, rosemary

### DESSERT

Spiced berries, tapioca, vanilla cream (vg)

Lemon tart, mango, meringue, yuzu

Caramelia, raspberry, sponge cake, gold powder



(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 Sydney rock oyster, karkalla,

Black river Imperial Oscietra caviar

QLD Moreton Bay bug tartlet, stracciatella, pea, broad bean, kombu vinaigrette

Grilled WA Marron, Norikuro butter, fingerlime, tomberry

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

NSW Rangers Valley Crossbred Wagyu Striploin MB7+,

millefeuille, king brown, foie gras beef jus

Valrhona white chocolate, mango, passion fruit, lemon curd, lemon myrtle sorbet



(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 Sydney rock oyster, karkalla, Black river Imperial Oscietra caviar

QLD Moreton Bay bug tartlet, stracciatella, pea, broad bean, kombu vinaigrette

Grilled WA Marron, Norikuro butter, fingerlime, tomberry

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

NSW Rangers Valley Crossbred Wagyu Striploin MB7+,

millefeuille, king brown, foie gras beef jus

Valrhona white chocolate, mango, passion fruit, lemon curd, lemon myrtle sorbet



(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

## 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

Soy tofu, freekeh, carrot, corn, ice plant, radish, green dashi

Pea & broad bean tartlet, sugar snap, radish, kombu vinaigrette,

Cauliforet, pea, zucchini, squash, almond polenta, basil

Japanese eggplant, cauliflower, pomegranate, coriander, tahini

Hibiscus stone fruit, vermouh jelly, basil tapioca



(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.



# SHELL WE?

## CRUSTACEAN TASTING MENU

6 COURSE \$290 PP

Matching Wines +\$80 pp

WA Scampi tartare, lobster consommé, cognac, mascarpone, chive, black river caviar

Moreton Bay bug tartlet, stracciatella, pea, broad bean, kombu vinaigrette

Grilled WA Marron, Norikuro butter, fingerlime, tomberry

Pan fried Lobster tail, yellow romesco, cauliflower blossom, nectarine, garlic butter

Saffron crème brulee, Blue Mountain honey, yoghurt ice cream



(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.



# CHILDREN'S MENU

2 COURSE \$50 PP

## MAIN

Seared salmon and chips

*or*

Grilled chicken and chips

## DESSERT

Infinity Ice Cream



(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.