



EVENTS

INFINITY

BY MARK BEST

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| *a truly elevated event*

Located high above the heart of Sydney CBD within the iconic Sydney Tower, Infinity by Mark Best offers a truly elevated experience unlike anywhere else in the city.

Surrounded by breathtaking 360-degree views stretching across Sydney Harbour, the city skyline and beyond, Infinity combines contemporary luxury with world-class dining in one unforgettable destination.

Designed with elegance and intimacy in mind, the space features dramatic floor-to-ceiling windows, warm contemporary interiors and a seamless connection between the restaurant and the spectacular skyline beyond.

Whether you are hosting a social celebration, product launch, private gathering or special occasion with your loved ones, Infinity by Mark Best offers a refined and unforgettable setting for your event.

OUR VENUE

Infinity by Mark Best is one of Sydney's most iconic dining and event destinations, located within Sydney Tower in the centre of the CBD.

Combining panoramic city views with exceptional cuisine and personalised service, the venue offers an immersive dining experience where every detail is considered. From the elevated setting and thoughtfully curated menu to warm, attentive hospitality, each element comes together to create a memorable atmosphere. Whether marking a milestone, gathering with friends or hosting a special celebration, the venue provides a distinctive backdrop for moments worth remembering.



*| a distinctive backdrop
for moments worth
remembering*

CAPACITY

Seated Capacity:
80 (long tables)



FEATURES

- Located within Sydney Tower in the heart of Sydney CBD
- Panoramic 360-degree views across Sydney Harbour and city skyline
- Exclusive restaurant hire available
- Floor-to-ceiling windows with breathtaking sunset views
- Premium dining experience curated by Mark Best
- Contemporary and sophisticated interiors
- Bespoke menus and beverage packages
- Convenient CBD location close to transport and accommodation

INTRODUCING MARK BEST



“Every celebration deserves a dining experience that feels unforgettable — thoughtful food, exceptional produce and moments shared around the table.”

MARK BEST

At Infinity by Mark Best, exceptional dining sits at the centre of every celebration.

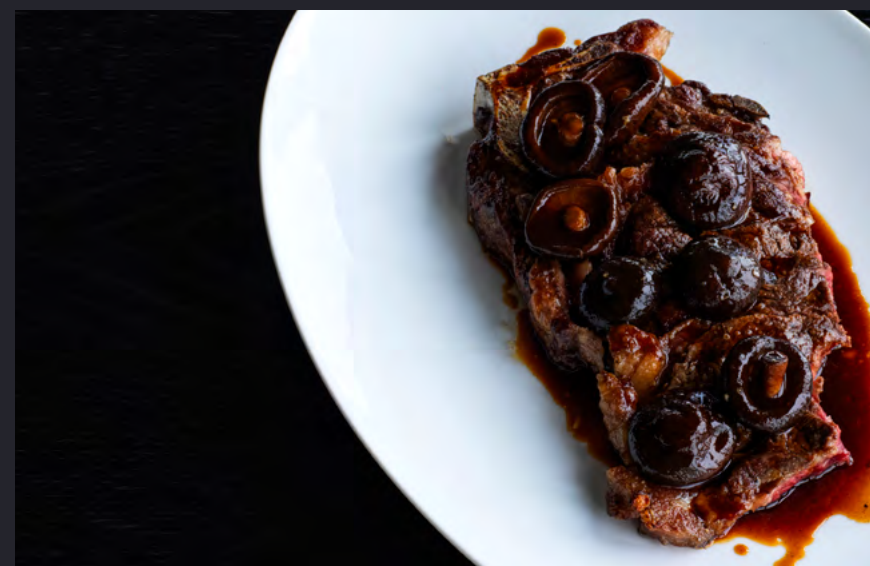
Renowned Australian chef Mark Best brings decades of culinary innovation, creativity and experience to Infinity, delivering an event dining experience that is sophisticated, immersive and truly memorable.

Widely recognised as one of Australia's most influential chefs, Mark Best is celebrated for his refined contemporary cuisine, artistic presentation and commitment to exceptional produce.

At Infinity, his culinary philosophy is brought to life through carefully curated event menus designed to elevate every stage of your celebration. Seasonal ingredients, modern techniques and beautifully balanced flavours combine to create a dining experience that feels both luxurious and deeply personal.

From elegant plated dining experiences to generous shared feasts and bespoke canapé menus, every dish has been designed to complement the extraordinary setting high above Sydney.

Together with our dedicated events and culinary teams, Infinity by Mark Best promises an unforgettable experience where exceptional food, iconic views and meaningful moments come together seamlessly.





Our event packages have been thoughtfully designed to provide a seamless and elevated experience for every occasion.

Based on a minimum spend, Infinity by Mark Best packages include:

- Dedicated Event Coordinator
- Event Operations Manager and professional wait staff
- Complimentary venue access 2 hours prior for supplier bump-in
- Complimentary bump-out 1 hour post event conclusion
- Printed menus for guest tables
- Placement of place cards
- Easel for welcome sign or seating chart
- Tea light candles for guest tables
- White linen tablecloths and premium linen napkins
- Venue standard crockery, cutlery and glassware
- Customised floor plan and venue furniture setup



FOOD

MARK BEST

SIGNATURE PLATED

A refined multi-course dining experience designed by Mark Best, showcasing premium seasonal ingredients and contemporary Australian cuisine.



Select two options for each course to be served alternately

2 COURSES ALTERNATE SERVE

\$165 per guest

Entree & Main, or
Main & Dessert

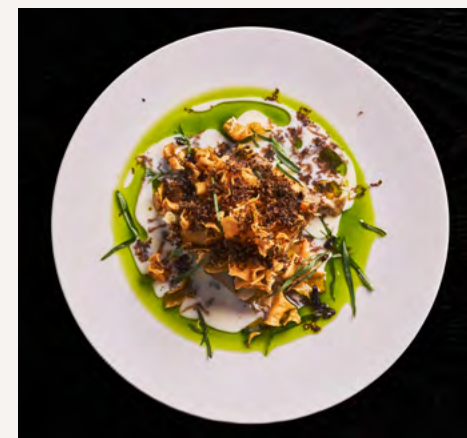
Includes Rye & Caraway
Sourdough with Cultured
Butter. Shared sides included
with all plated menus.

3 COURSES ALTERNATE SERVE

\$185 per guest

Entree, Main & Dessert

Includes Rye & Caraway
Sourdough with Cultured
Butter. Shared sides included
with all plated menus.



ENTREE

Fennel Hummus, Feta, Curry
& Almonds v, GF

Terrine of Seasonal Vege, Truffle,
Buttermilk & Tarragon v, GF

Pork Wonton, Pumpkin Dashi
& Pickled Melon DF

Loligo Squid, Ink Risotto GF, DF

Five-Spiced Quail, Quince, Hot Sauce
& Broccoli Leaves GF, DF

MAIN

Lion's Mane Dosa, Vadouvan v, VG, GF

Steamed Murray Cod: Market Fish
with Pipis & Local Saffron GF

Roast Barnsley Chop with Radish
& Mustard GF, DF

Dry-Aged Duck, Smoked Plum Sauce
& Brussels Sprout GF, DF

Red Cooked Short Rib, Beetroot
& Garlic GF, DF

SHARED SIDES

INCLUDED

Seasonal Leaf Salad v, VG, GF, DF

Roman Beans, Chestnuts, Anchovy
& Yuzu GF, DF

Hand Cut Chips, Salt & Vinegar
v, VG, GF, DF

DESSERT

Sweet Wine Custard, Bitter Caramel v, GF

Chocolate Tart, Macadamia v, GF

Pavlova, Preserved Cherries,
Brandy Chantilly

Artisan Australian Cheese,
Sundried Fruits & Biscuits v



CANAPÉS

PRE-DINNER CANAPÉS (3 VARIETIES)

Chef's selection
\$25 per guest

Client's selection
\$28 per guest

COLD

- Freshly Shucked Oysters GF, DF
- Scampi Crumpet, Clotted Cream
- Roasted Pumpkin, Pumpkin XO, Buckwheat Tart V, VG, GF

HOT

- Bay of Fires Cheddar Tart VG
- Potato & Duck Liver Fritter
- Coral Trout & Prawn Toast, Fermented Chilli DF



PREMIUM ADDITION

Crumpet, Oscietra Caviar
1 piece
*\$28 per guest

PREMIUM SUPPLEMENTS

Available in place of or in addition to a standard course.
Confirm with your event coordinator.

ENTREE

Western Australian Marron, Corn & Almonds GF +\$39 per guest

MAIN

Line Caught Coral Trout, Globe Artichoke GF Market price

Pasture-raised Lacquered Chicken, Prawn Sauce & Paprika GF +\$25 per guest

Berkshire Pork Tomahawk 650G, Sweet & Sour Onion & Muntries GF, DF +\$60 per guest

7+ Wagyu Sirloin on the Bone 500G, Peppercorn Sauce GF, DF +\$110 per guest

CAVIAR SERVICE

Available as a supplementary course or at the table on arrival.

Calsivius White Sturgeon, Rye Blini, Egg Yolk Jam GF	1 piece \$28
Calsivius White Sturgeon with accompaniments	10G \$90 30G \$220 50G \$350
Black Pearl Beluga GF	10G \$160 or 30G \$450
Black Pearl Oscietra Black GF	30G \$235





DESSERT & WINE PAIRINGS

Optional. Served alongside the dessert course.

2022	Sweet Wine Custard + De Bortoli 'Noble One', Botrytis Semillon	\$32 per guest
NV	Chocolate Tart + Chambers Rosewood Grand Muscat	\$44 per guest
NV	Artisan Cheese + Penfolds 'Great Grandfather' Rare Tawny	\$60 per guest





LIQUID DESSERTS

Available in lieu of or in addition to plated dessert.

OLD FASHIONED

\$33 per guest

Starward 'Two-Fold' Whiskey, Archie Rose White Cane, Mr Black Amaro, Macadamia Liqueur, McHenry Peated Whiskey
GF, DF

AFFOGATO

\$30 per guest

Archie Rose 'True Cut' Vodka, Mr Black Coffee Liqueur, vanilla bean ice cream, fig amaro, fig
GF, V





BEVERAGES

BEVERAGE PACKAGES

PREMIUM – NEW SOUTH WALES WINE PACKAGE

Three Hours \$80 per guest

Four Hours \$90 per guest

Five Hours \$100 per guest

Sparkling

See Saw Prosecco, *Orange NSW*

White (choose two)

Philip Shaw 'No. 19' Sauvignon Blanc, *Orange NSW*

Audrey Wilkinson Semillon, *Hunter Valley NSW*

Swinging Bridge 'Mrs Payten' Chardonnay, *Orange NSW*

Rose

Collector 'Shoreline' Rosé, *Gundagai & Murrumbateman NSW*

Red (choose two)

ChaLou Pinot Noir, *Orange NSW*

Margan Barbera, *Hunter Valley NSW*

Audrey Wilkinson Shiraz, *Hunter Valley NSW*

Beer (choose two)

Hawke's Mid-Strength

Hawke's Lager

4 Pines Pacific Ale

Non-Alcoholic (choose two)

Heaps Normal 'Quiet XPA'

Lyre's 'Classico' Sparkling, *Australia*

Altina 'Finger Lime' Sauvignon Blanc, *Australia*

Lyre's 'Pink London' Spritz, *Australia*

PREMIUM – NON-ALCOHOLIC PACKAGE

Includes soft drinks, juices, still & sparkling mineral water.

Three Hours \$60 per guest

Four Hours \$70 per guest

Five Hours \$80 per guest

Lyre's 'Classico' Sparkling, *Australia*

Altina 'Finger Lime' Sauvignon Blanc, *Australia*

NON 3 Yuzu, Valencia – Orange & Toasted Cinnamon, *VIC*

Mocktail – Lyre's 'Pink London' Spritz, *AUS*

Heaps Normal XPA, *AUS*

DELUXE – AUSTRALIAN ICONS PACKAGE

Three Hours \$110 per guest

Four Hours \$125 per guest

Five Hours \$140 per guest

Sparkling

House of Arras 'Blanc de Blancs', *Tasmania*

White (choose two)

Shaw + Smith Sauvignon Blanc, *Adelaide Hills, SA*

Yabby Lake Pinot Gris, *Mornington Peninsula, VIC*

Vasse Felix 'Filius' Chardonnay, *Margaret River, WA*

Rosé

Oakridge Rosé, *Yarra Valley, VIC*

Red (choose two)

Giant Steps Pinot Noir, *Yarra Valley, VIC*

Jim Barry 'The Farm' Cabernet Sauvignon/
Malbec, *Clare Valley, SA*

Brokenwood Shiraz, *Hunter Valley, NSW*

Beer (choose two)

Hawkes Mid-Strength

Hawkes Lager

4 Pines 'Pacific Ale'

Philter 'XPA' Pale Ale

Yullis 'Margot' Dry Apple Cider

Cider

Yullis 'Margot' Dry Apple Cider

Non-Alcoholic (choose two)

Heaps Normal 'Quiet XPA'

Lyre's 'Classico' Sparkling, *Australia*

Altina 'Finger Lime' Sauvignon Blanc, *Australia*

Lyre's 'Pink London' Spritz, *Australia*

Spirits & Mixers

Archie Rose 'Straight Dry' Gin

Archie Rose 'True Cut' Vodka

Archie Rose 'White Cane'

Archie Rose 'Double Malt' Whiskey

Mt Uncle 'Agave Australis' Blanco

MAKE YOUR EVENT

EXTRA SPECIAL

Enhance your celebration with bespoke cocktail experiences designed specifically for your event.

Collaborate with our bar team to create signature cocktails inspired by your event, brand, theme or favourite flavours.



ARRIVAL GIN & TONIC

\$15 per person

Archie Rose & Tonic water with lemon twist, seasonal herb

COCKTAIL

from \$26 per person

On arrival or a post dinner surprise! Minimum order of 50 cocktails.

Prices per person.
Pre-order required.

Aussie Spritz	26
Magarita	28
Espresso Martini	27
Negroni	30
Bespoke Cocktail	30
<i>created exclusively for your event with branded garnish/ice</i>	
Negroni/Old Fashioned with branded ice	25

SPARKLING

from \$22 per person

On arrival or for a cheers! Champagne available on request.

Prices per person.

NV House of Arras 'Blanc de Blancs'	22
NV House of Arras 'Brut Elite Rose' with a package	27 5
2015 House of Arras 'Grand Vintage' with a package	42 5

ALREADY ON A BEVERAGE PACKAGE?

Upgrade to a Champagne Tower featuring your selected sparkling for an additional \$650.





LET'S START PLANNING

Our event specialists are passionate about creating unforgettable experiences and would be delighted to guide you through everything Infinity by Mark Best has to offer.

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