

Events

Fit for Royalty



| AT THE QVB |

~~serve~~
reign

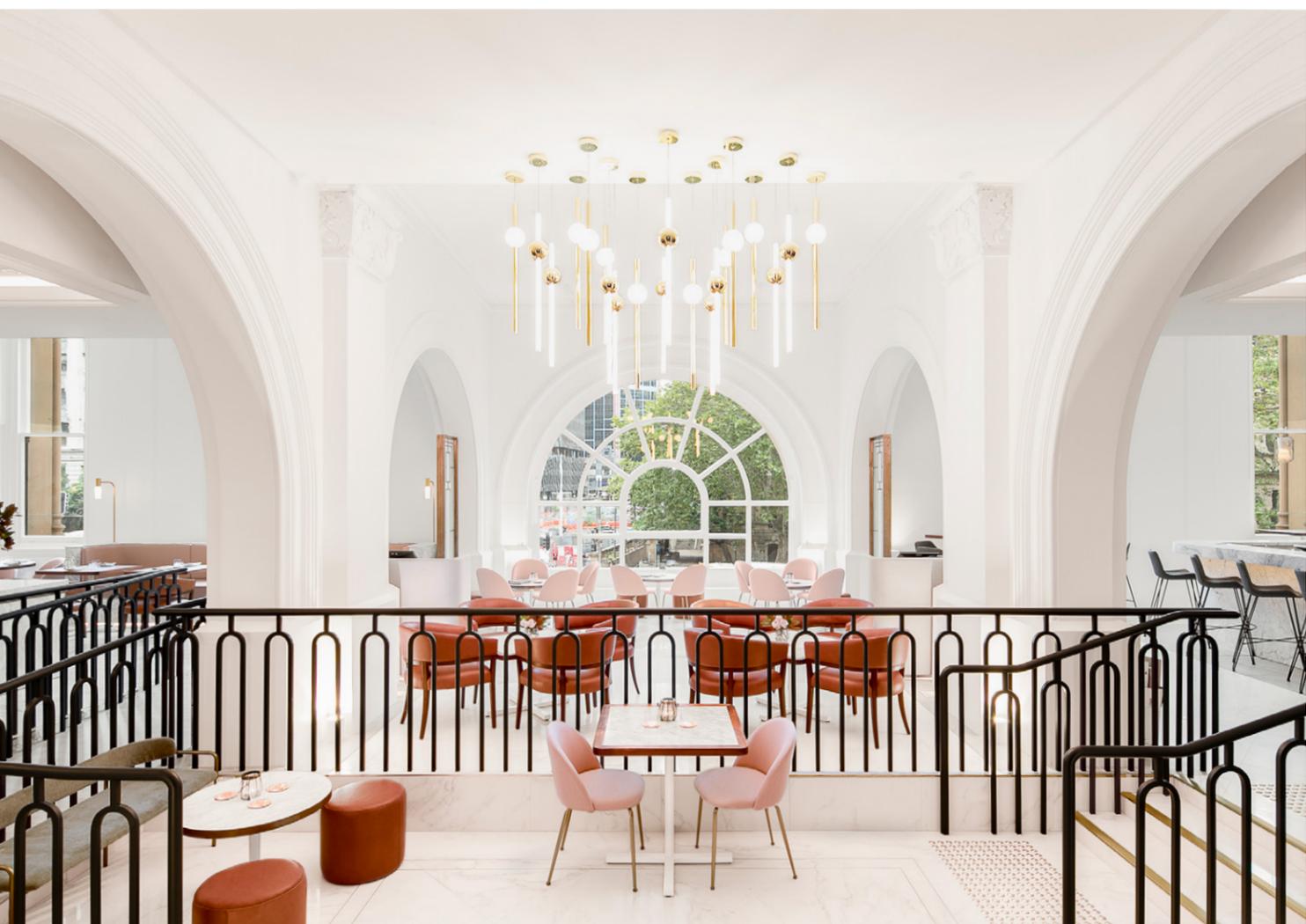
Make it Reign

Located on level one of the iconic Queen Victoria Building, Reign is Sydney's premium Champagne Parlour & Bar.

Set amongst lush marble, brass and soft musk tones, and framed by a Romanesque arch window overlooking Town Hall, this is where Sydney's monarchy comes out to play.

Whatever the occasion, Reign has you royally covered.





The Space

Reign offers two spaces to accommodate events up to 130 guests when combined.



SEMI PRIVATE DINING ROOM

Seated · up to 30 guests

Cocktail · up to 40 guests

FULL VENUE

(Exclusive)

Seated · 74 guests

Cocktail · 130 guests

Minimum spends apply.

Food Philosophy

Reign's eclectic Modern Australian menu features light share plates designed to hero the Champagnes and curated beverages on offers.



Events Breakfast

Breakfast Canapés Style

6 Canapés, 3 varieties

8 Canapés, 4 varieties

CANAPES

Virgin mary, rock oyster, celery salt *non-alcoholic, df, c*

Smoked salmon, crème fraîche, pikelets, salmon roe

Bruschetta, vine-ripened tomato, dried olives, basil *v, c*

Toasted granola, seasonal fruit, meredith yoghurt, vanilla bean *v, c*

Green onion crumpet, avocado puree, goat's curd, lemon jam

SUBSTANTIAL

Mini bacon & egg roll, cheddar, sweet & sour peppers

Fried rice bowl, king brown mushrooms, pea shoots, fried egg, sesame

Croque monsieur

Truffled leek & ricotta quiche

Mini croissant, aged cheddar, prosciutto

DESSERT

Donuts, honey, yoghurt, cinnamon, pistachio

Mini pancake, sweet ricotta, blueberry, honeycomb

Buttermilk crumpet, strawberry jam, vanilla cream

Mini muffin varieties

Toasted banana bread, vanilla yoghurt, berries



Grazing Station

Select five

Toasted granola, seasonal fruit, meredith yoghurt, vanilla bean *v, c*

Seasonal fruit

Mixed muffins

Selection of danishes

Truffled leek & ricotta quiche

Sweet & savoury croissant

Green onion crumpet, avocado puree, goat's curd, lemon jam

Mini bacon & egg roll, cheddar, sweet & sour peppers

Seated Breakfast Menu

Platter on Arrival, select one, served per table

Seasonal fruit

Mixed muffins

Selection of Danishes

Sweet & savoury croissant

Plated Meal

Select one

Soy quinoa toast, broad bean hummus, poached eggs, furikake, watercress pesto

Green onion crumpets, smoked salmon, avocado, goat's curd, lemon jam

Eggs on toast, any style

Bacon & egg roll, crispy potatoes, cheddar, sweet & sour peppers

Fried rice bowl, king brown mushrooms, pea shoots, fried eggs, kohlrabi, sesame

Package includes juice, tea and filtered coffee

*v vegetarian, gf gluten free, df dairy free, vg vegan,
vgo vegan option available, dfo dairy free option available*

Sample menu, subject to change based on seasonality



Canapé Package



2 HOURS

(Available in our semi private dining space)

6 canapés (3 x cold, 2 x hot, 1 x substantial)

3 HOURS

8 canapés (3 x cold, 3 x hot, 2 x substantial)

4 HOURS

11 canapés (4 x cold, 4 x hot, 3 x substantial)

ADDITIONAL CANAPES

Standard canapés available

Substantial canapés available

Dessert canapés available

ELEVATE YOUR EXPERIENCE

Consider adding a grazing station for the complete cocktail experience, or an arrival cocktail to delight your guests!



Canapé Menu

COLD CANAPÉS

Eggplant & miso tartlet, pickled shallot, chives *v*

Rock oysters, mignonette dressing *df, gf*

Smoked salmon, crème fraîche, pikelets, salmon roe

Ponzu marinated tuna tataki, sesame, goats curd, pickled kohlrabi *df*

Steak tartare, anchovy cream, toast

Caviar on blinis with cream fraiche

Chicken liver mousse, chive crumpet

HOT CANAPÉS

Warm broad bean hummus tartlet, blistered cherry tomatoes *v, vg, df, gf*

Goat cheese tortellini, watercress pesto, black olives *v*

Truffled mac & cheese croquette *v*

Pork, tomato & black olive ragu tartlet, eggplant puree

Duck parfait donuts, raison jam

Brioche crumbed oyster, kimchi mayo, green sriracha

Pan seared scallop, corn, avocado, togarashi *gf*

SUBSTANTIAL CANAPÉS

Vegetarian fried rice *gf, v*

Drunken chicken bao, kimchi slaw, green papaya, candied pecan

Okonomiyaki beef slider, cheddar, sweet & sour peppers

Pork fried rice with king brown mushroom, pea shoot, cured egg *gf*

Meatball sub, cumin, chilli & cheddar

DESSERT CANAPÉS

Donuts, honey, cinnamon, star anise, pistachio

Pavlova, vanilla ricotta, berries *gf*

Lemon curd tart, meringue

Malt custard, salted toffee, raspberry, almond crumb

gf gluten free, *v* vegetarian, *vg* vegan, *df* dairy free

Sample menu, subject to change based on seasonality





Seated Package & Menu

2 courses

3 courses

Alternate serve per course

CHOICE OF ENTRÉE

Chicken liver mousse, green shallot crumpets, raisin jam

Steak tartare, anchovy cream, toast

Goat cheese tortellini, watercress pesto, black olives, cherry tomatoes

CHOICE OF MAINS

Beef fillet, pumpkin, charred onion, red wine jus *gf, df*

Corn fed chicken breast, spinach, mushroom, dates *gf, df*

Pan seared salmon, zucchini, cherry tomatoes, kipfler potato *gf, df*

Roast eggplant tart, goat curd, green onion oil, puffed grains *gfo, dfo, v, vgo*

CHOICE OF DESSERTS

Chocolate mousse, hazelnut sponge cake & strawberries *df*

Donuts, honey, cinnamon, star anise, pistachio

Pavlova, vanilla ricotta, berries *gf*

Malt custard, salted toffee, raspberry, almond crumb

SIDES

sides shared per table

Shoestring fries, rosemary salt *gf, df*

Mix salad, house dressing *gf, df*

Green bean, preserved lemon *gf, df*

ELEVATE YOUR EXPERIENCE

Enjoy Chef's selection arrival canapes

3 varieties, 3 pieces per person

v vegetarian, *gf* gluten free, *df* dairy free, *vg* vegan,
vgo vegan option available, *dfo* dairy free option available

Sample menu, subject to change based on seasonality



Grazing Station Menu

Cheese Station

Maffra mature cheddar, Milawa blue, Gippsland brie, grapes & chutney, dried fruits & nuts, lavosh & crackers

Charcuterie Station

Prosciutto, finocchiona salami, bresaola, mustard, pickles & mixed olives, grissini & bread

Oyster Station (3 oysters pp)

Sydney rock oyster, mignonette & lemon

Seafood Station

Smoked salmon, house cured trout, cocktail prawn, cocktail sauce & lemon, bread & pickles

Sample menu, subject to change based on seasonality





Beverage Philosophy

When it pours it Reigns...

What is a celebration without a glass of Champagne? It is the elixir of jovial moments and custodian of happy memories.

Venture with us around the globe, through our ever evolving, hand-picked selection exploring the wonders of diverse varietals, terroir, styles, flavour and history, curated to inspire and delight your palette.



MICHAEL JONES

Beverage Curator

Classic Beverage Package



SPARKLING

NV Cloud Street Sparkling, VIC

WHITE

Totara Sauvignon Blanc, Marlborough, NZ

RED

Cloud Street Pinot Noir, VIC

BEERS

James Boags Light

Kirin Ichiban

James Squire 150 Lashes Pale Ale

Add Champagne on arrival

Add cocktail on arrival

All packages include soft drinks, still and sparkling water.



Premium Beverage Package



SPARKLING

NV Bandini Prosecco, Veneto, ITA

WHITE (choose 2)

Pikes Luccio Pinot Grigio, Clare Valley SA
Totara Sauvignon Blanc, Marlborough NZ
Church Road Chardonnay, Hawkes Bay NZ

RED (choose 2)

Quartier Pinot Noir, Mornington VIC
Hentley Farm Villain and Vixen Grenache, Barossa SA
Rymill 'The Dark Horse' Cabernet Sauvignon, Coonawarra SA

ROSÉ (can substitute for another white or red)
Mirabeau Grenache Blend, Provence FRA

BEER

James Boags Light
Kirin Ichiban
James Squire 150 Lashes Pale Ale
Young Henry's Cloudy Cider

Add Champagne on arrival
Add cocktail on arrival

All packages include soft drinks, still and sparkling water.

Deluxe Beverage Package



SPARKLING

NV Mumm Marlborough Brut Prestige, Marlborough NZ

WHITE (choose 2)

42 Degrees South Pinot Grigio, TAS
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA
Eden Road Chardonnay, Tumbarumba NSW

RED (choose 2)

Giant Steps Pinot Noir, Yarra Valley VIC
Yangarra Estate Shiraz, McLaren Vale SA
Zema Estate Cabernet Sauvignon, Coonawarra SA

ROSÉ (can substitute for another white or red)
Mirabeau Grenache Blend, Provence FRA

BEER & CIDER

Choose two full-strength beers, light beer and cider included

James Boags Light
Sydney Co. Lager
James Squire 150 Lashes Pale Ale
Heineken
Young Henry's Cloudy Cider

Add Champagne on arrival
Add cocktail on arrival

All packages include soft drinks, still and sparkling water.

Additions

SIGNATURE COCKTAIL

Add a signature cocktail on arrival (one per person)



CHAMPAGNE

Add a glass of Champagne on arrival (one glass per person)

(please select one)

NV G.H Mumm Grand Cordon Brut Cuvée

NV Perrier-Jouët Grand Brut



CHAMPAGNE TOWER

Delight your guests with this breathtaking spectacle.

Price on application



