

# Events

*Fit for Royalty*



| AT THE QVB |

~~serve~~  
reign

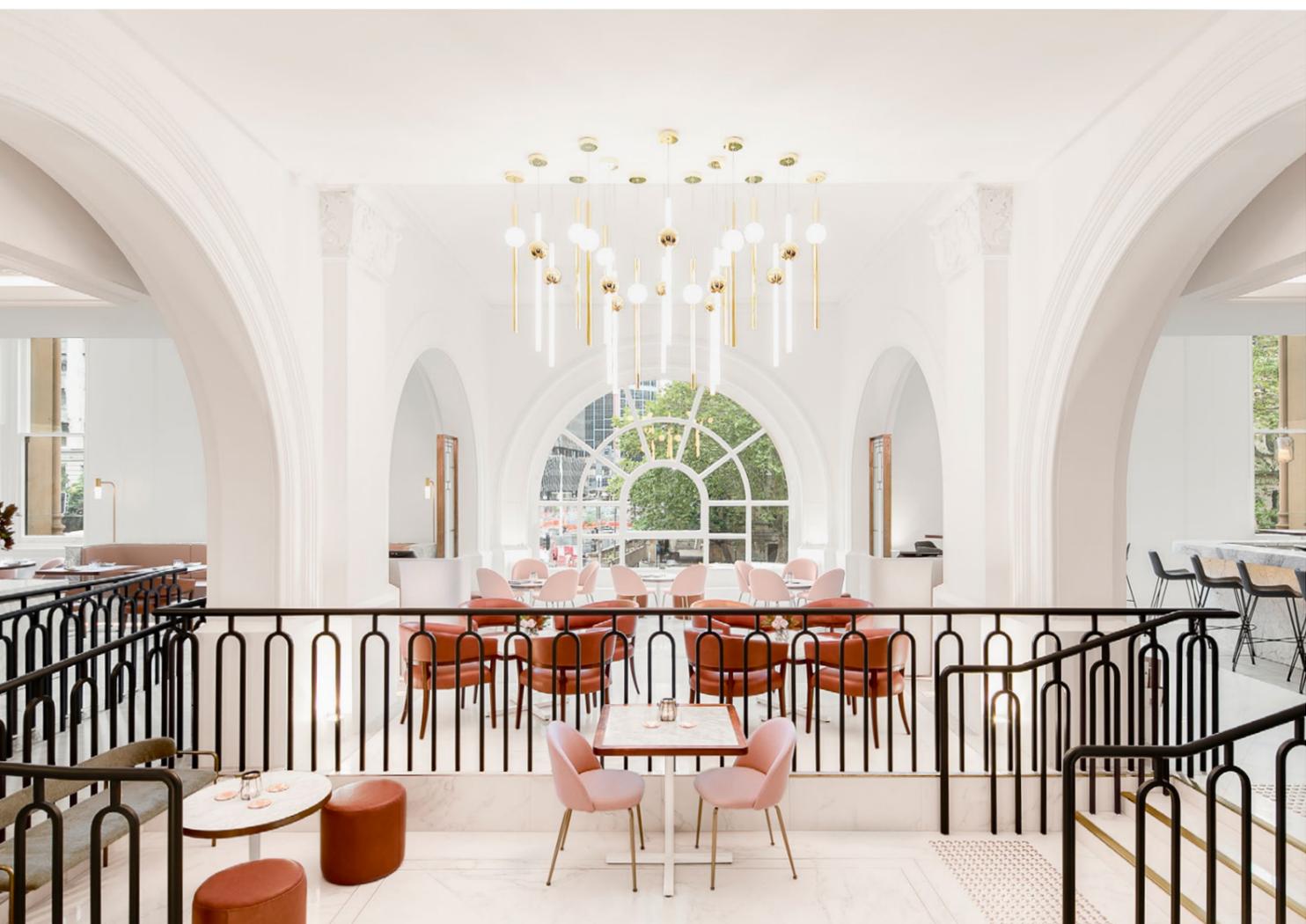
## Make it Reign

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)*

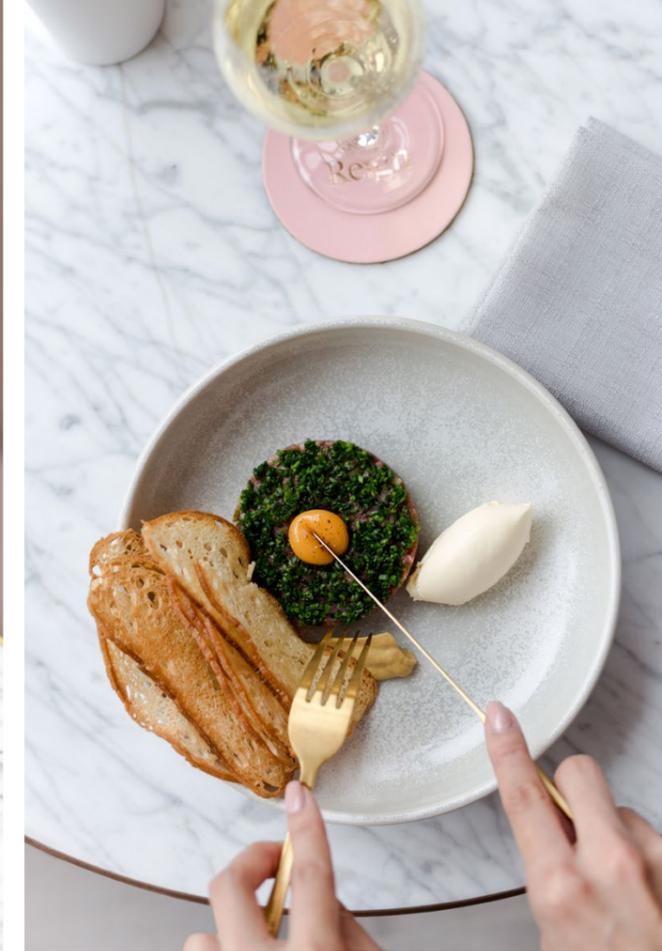
Seated · 74 guests

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, *dfv* 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

Quilty & Gransden Sauvignon Blanc, Orange, NSW

## RED

First Creek 'Botanica' Pinot Noir, Central Ranges, NSW

## BEERS

James Boags Light  
Sydney Beer Co. Lager

*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  
Orlando 'Hilary' Chardonnay, Adelaide Hills, SA

## RED (choose 2)

In Dreams Pinot Noir, Yarra Valley VIC  
Hentley Farm Villain and Vixen Grenache, Barossa SA  
Bois de Rolland Merlot Blend, Bordeaux, France

## ROSÉ

Tatachilla 'The White Admiral' McLaren Vale, SA

## BEER

James Boags Light  
Sydney Beer Co. Lager  
Young Henrys Newtowner Ale

*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)

Four Winds Riesling, Canberra District, ACT  
Shaw + Smith Sauvignon Blanc, Adelaide Hills SA  
Clandestine Chardonnay, Margaret River, WA

## RED (choose 2)

Quartier Pinot Noir, Mornington Peninsula VIC  
Penfolds Max's Shiraz, South Australia  
Zema Estate Cabernet Sauvignon, Coonawarra, SA

## ROSÉ

Mirabeau 'Classic' Rosé, Côtes de Provence, FRA

## BEER & CIDER

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

James Boags Light  
Sydney Beer Co. Lager  
Kirin Ichiban  
Young Henrys Newtowner Ale  
Young Henrys 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)

NV G.H Mumm Grand Cordon Brut Cuvée



### CHAMPAGNE TOWER

Delight your guests with this breathtaking spectacle.

*Price on application*



