

Events

Fit for Royalty



| AT THE QVB |

~~serve~~
reign

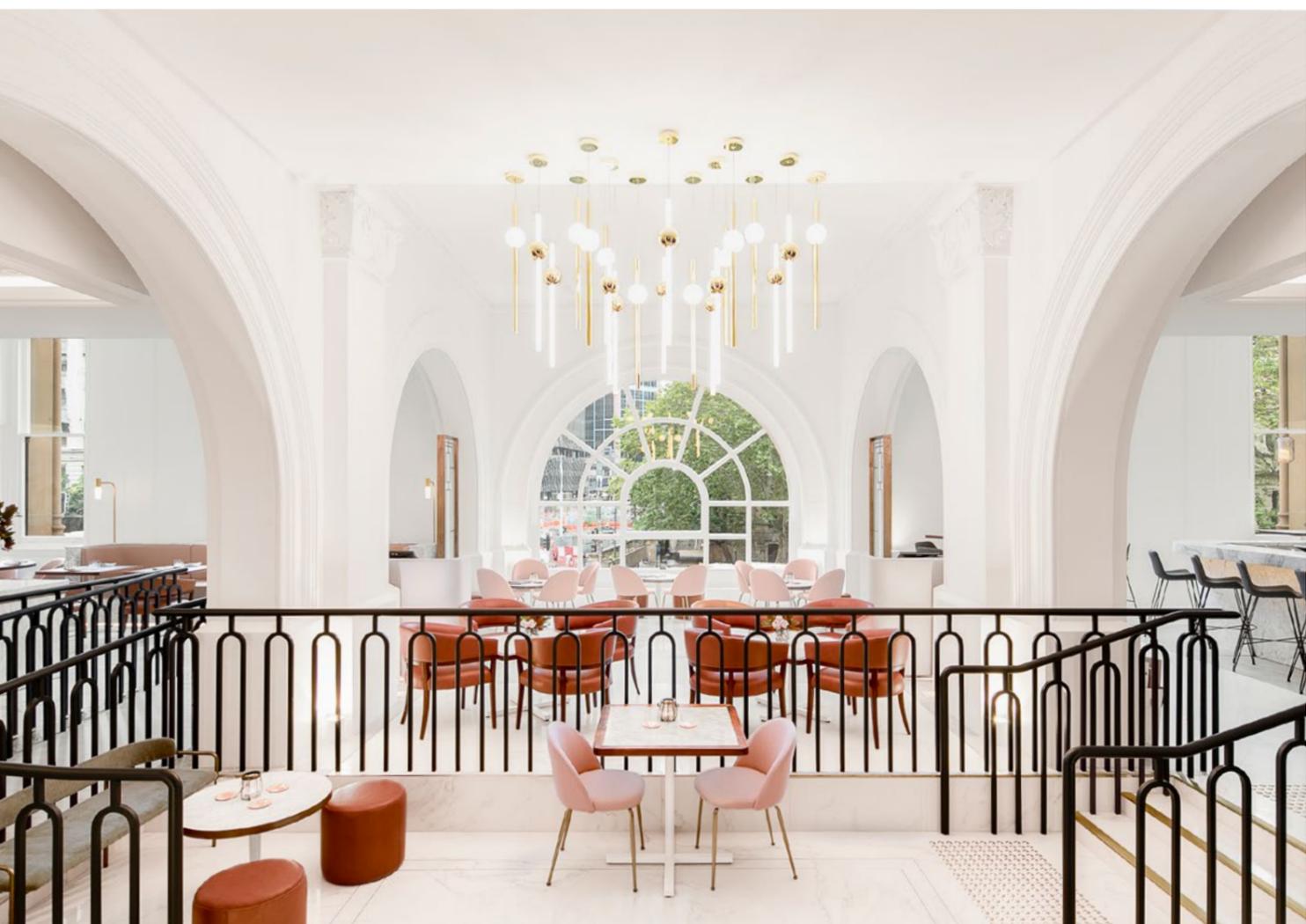
Make it Reign

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 140 guests when combined.



SEMI PRIVATE DINING ROOM

Seated · up to 48 guests

FULL VENUE *(Exclusive)*

Seated · 89 guests

Cocktail · 140 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



CANAPÉS

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 CANAPÉS

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 and miso tartlet, picked eschalots, chives *v*

Stracciatella, watermelon, shiso *v*

Prosciutto ham, rock melon, Murray salt *df, gf*

Chicken liver parfait, port jelly, micro parsley *gf*

Smoked salmon rillette, sourdough crackers, chives

Hiramasa kingfish, ponzu, picked radish *df*

Gin cured trout, ginger gel, crème fraiche *gf*

HOT CANAPÉS

Crispy potato “Anna”, smoked almond, parmesan *gf, v*

Mushroom and truffle arancini, aioli

Vol au vent, mini ratatouille, micro basil *v*

Slow cook pork belly, chilli caramel, granny smith apple *gf, df*

Teriyaki salmon skewer, pickled ginger *df*

Pan seared scallop, cauliflower, jus *gf*

SUBSTANTIAL CANAPÉS

Potato gnocchi, butternut pumpkin, sage *v*

Zucchini flower, 4 cheeses, *v*

Marinated chicken thigh, tonkatsu sauce *df*

Beef slider, American cheese, pickles

Battered fish, fries, tartare sauce

DESSERT CANAPÉS

Frangipane tart, rhubarb *v*

Yuzu lemon meringue tart *v*

Pavlova, strawberry, chantilly *v, gf*

Chocolate mousse, praline, raspberry *v*

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

Chive crumpets, cod egg cream, bottarga

Jamon serrano 50g, pico, olive oil *(df)*

Stracciatella, watermelon, shiso *(v, gf)*

CHOICE OF MAINS

Potato gnocchi, sautéed greens, parmesan sauce *(v)*

Confit salmon, cucumber velouté, karkalla *(df)*

Chicken breast, French peas, pancetta, chicken jus *(gf)*

Strozzapretti, calamari, perilla pesto, chilli

CHOICE OF DESSERTS

Donuts, honey, yoghurt, cinnamon, star anise, pistachio *(v)*

Valrhona 'Jivara' mousse, raspberry, crisp *(gf)*

Frangipane and rhubarb tart, raspberry coulis

3 cheeses, grapes, lavosh and oat crackers

SIDES

sides shared per table

Cos lettuce, eschalot, cucumber, thyme dressing *(vg, gf, df)*

Charred broccolini, verjuice lemon, toasted almond *(vg, gf, df)*

Shoestring fries, spicy salt, aioli *(vg, 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, *dfv* 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



