

Events

Fit for Royalty



| AT THE QVB |

~~serve~~
reign

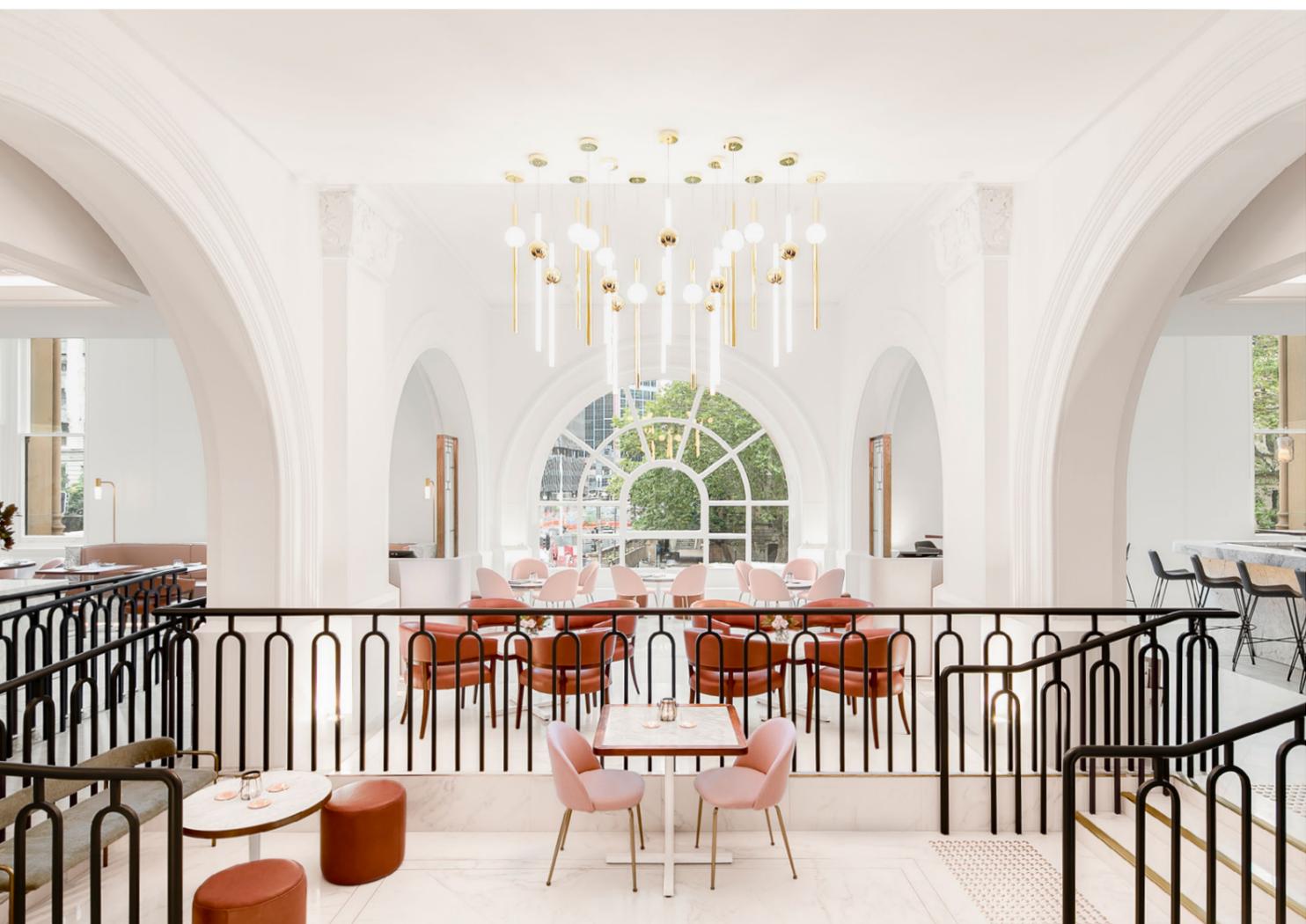
Make it Reign

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 \$50 per person

8 Canapés, 4 varieties \$65 per person

CANAPÉS

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

Smoked salmon, crème fraîche, pikelets, salmon roe

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

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

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

SUBSTANTIAL

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

French toast-vanilla cream cheese, strawberries,
crumbed pistachio, butterscotch sauce *v*

Croque monsieur

Truffled leek & ricotta quiche *v*

Mini croissant, aged cheddar, prosciutto

DESSERT

Donuts, honey, yoghurt, cinnamon, pistachio *v*

Mini pancake, sweet ricotta, blueberry, honeycomb *v*

Buttermilk crumpet, strawberry jam, vanilla cream *v*

Mini muffin varieties *v*

Toasted banana bread, vanilla yoghurt, berries *v*



Grazing Station \$50 per person

Select five

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

Seasonal fruit *v*

Mixed muffins *v*

Selection of danishes *v*

Truffled leek & ricotta quiche *v*

Sweet & savoury croissant

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

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

Seated Breakfast Menu \$60 per person

Platter on Arrival, select one, served per table

Seasonal fruit *v*

Mixed muffins *v*

Selection of Danishes *v*

Sweet & savoury croissant

Plated Breakfast

Select one

Eggs Benedict, smoked salmon or prosciutto

Chive crumpets, smoked salmon, avocado, goat's curd, lemon jam

Butter milk pancakes, fresh berries, vanilla cream, coulis *v*

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

Smashed avocado, crispy eggs *v, df*

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)

\$50 per person

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

3 HOURS

\$70 per person

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

4 HOURS

\$97 per person

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

5 HOURS

\$127 per person

14 canapés (5 x cold, 5 x hot, 4 x substantial)

ADDITIONAL CANAPÉS

Standard canapés available

\$8 per person, per piece

Substantial canapés available

\$13.50 per person, per piece

Dessert canapés available

\$7.50 per person, per piece

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

Sweet potato hummus, sesame, crispy onions, sourdough crostini *v, gf, df*

Pickled beetroots, hazelnut yogurt, date molasses, spiced pistachio *v*

Sweet melon, prosciutto, black pepper, basil oil *df, gf*

Chicken liver parfait, raisin purée, port jelly

Smoked salmon rilette, endive, chive

White scallop ceviche, lime, coriander, finger lime, tobiko *df, gf*

Cured tuna, cucumber, apple, pickled fennel, sour cream, green oil, lime caviar *gf*

HOT CANAPÉS

Crispy potato "Anna", pea, pinenut, kaffir lime, parmesan *v*

Mushroom and truffle arancini, aioli *v*

Marinated chicken thigh, tonkasu sauce *df, gf*

Teriyaki salmon skewer, pickled ginger *df, gf*

Pan seared scallop, corn puree, nduja, salmon caviar, angel hair chili

Prawn toast, sesame, tom yum, lime, prawn head aioli

SUBSTANTIAL CANAPÉS

Penne pasta, bay prawn, mussel, bisque, n'duja butter, blistered tomato

Wild mushrooms Sun choi bao *v*

Korean fried chicken sando, gochujang, slaw, pickled ginger

Beef slider, American cheese, pickles

Battered fish, fries, tartare sauce

DESSERT CANAPÉS

Strawberry white chocolate mousse tart, whipped vanilla cream *v*

Donuts, honey, yoghurt, cinnamon, star anise, pistachio, chocolate sauce *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 \$120 per person

3 courses \$130 per person

Alternate serve per course

CHOICE OF ENTRÉE

Chicken liver parfait, chive crumpets, raisin puree, port jelly

White scallop ceviche, lime, jalapeno, coriander, finger lime, tobiko *df, gf*

Sweet melon, prosciutto, black pepper, basil oil *df, gf*

Sweet potato hummus, sesame, crispy onions, sourdough crostini *vg, df, gf*

CHOICE OF MAINS

Slow roasted eggplant, miso, pickled king browns, soybean, tofu *v, gf*

Confit salmon, cucumber velouté, karkalla *df, gf*

Chicken breast, forestiere garnish, peas, jus gras *gf*

Mafaldine pasta, bay prawn, mussel, bisque, n'duja butter, blistered tomato

CHOICE OF DESSERTS

Donuts, honey, yoghurt, cinnamon, star anise, pistachio, hot chocolate sauce *v*

Pineapple cheesecake, almond joconde, coconut & lime sorbet *v*

Strawberry white chocolate mousse tart, raspberry sorbet *v*

Add on: Plate of 3 cheeses, grapes, lavosh and oat crackers for \$14 per person

SIDES

Sides served at the table additional \$14pp

(Select two to be shared per table)

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

Charred broccolini, verjuice lemon, toasted almond *v, vg, gf, df*

Shoestring fries, togarashi salt, aioli *v, gf, df*

ELEVATE YOUR EXPERIENCE

Enjoy Chef's selection arrival canapes

\$20 per person

3 varieties, 3 pieces per person

v vegetarian, *gf* gluten free, *df* dairy free, *vg* vegan,
vgv vegan option available, *dfv* dairy free option available

Sample menu, subject to change based on seasonality



Grazing Station Menu

Cheese Station \$25 per person

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

Charcuterie Station \$30 per person

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

Oyster Station \$30pp (3 oysters pp)

Sydney rock oyster, mignonette & lemon

Seafood Station \$40 per person

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

*3 hours \$60 per person
4 hours \$75 per person*



SPARKLING

NV YVES Sparkling, Yarra Valley, VIC

WHITE

Hesketh Sauvignon Blanc, Adelaide Hills, SA

RED

Handpicked Pinot Noir, Yarra Valley, VIC

BEERS

James Boags Light
Sydney Beer Co. Lager

NON-ALCHOLIC

Heaps Normal 'XPA' Non-Alc Ale
Lyres 'Classico' Sparkling, AUS

*Add Champagne on arrival
Add cocktail on arrival*

All packages include soft drinks, still and sparkling water.



Premium Beverage Package

3 hours \$80 per person
4 hours \$95 per person



SPARKLING

NV Bandini Prosecco, Veneto, ITA

WHITE (choose 2)

Santi Pinot Grigio, Valdiadige, ITA
Hesketh Sauvignon Blanc, Adelaide Hills, SA
Clandestine Chardonnay, Margaret River, WA

RED (choose 2)

Hand Picked Pinot Noir, Yarra Valley VIC
Beconcini 'Atiche Vie' Sangiovese, Chianti, ITA
Philip Shaw 'The Idiot' Shiraz, Orange, NSW

ROSÉ

Rameau 'Petit Amour' Méditerranée, FRA

BEER

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

NON-ALCHOLIC

Heaps Normal 'XPA' Non-Alc Ale
Lyres 'Classico' Sparkling, AUS

*Add Champagne on arrival
Add cocktail on arrival*

All packages include soft drinks, still and sparkling water.

Deluxe Beverage Package

3 hours \$90 per person
4 hours \$105 per person



SPARKLING

NV Mumm Marlborough 'Brut Prestige' Marlborough NZ

WHITE (choose 2)

Dog Point Sauvignon Blanc, Marlborough, NZ
The Other Wine Co. Pinot Gris, Adelaide Hills, SA
Oakridge Chardonnay, Yarra Valley, VIC

RED (choose 2)

Red Claw Pinot Noir, Mornington Peninsula, VIC
Kilikanoon 'Prodigal' Grenache, Clare Valley, SA
Elderton 'Estate' Shiraz, Barossa Valley, SA

ROSÉ

Maison AIX, Coteaux d'Aix-en-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

NON-ALCHOLIC

Heaps Normal 'XPA' Non-Alc Ale
French Bloom 'Le Blanc' Sparkling, FRA

*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)

from \$18 per person



CHAMPAGNE

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

\$25 per person

NV G.H Mumm Grand Cordon Brut Cuvée



