

# SkyFeast

AT SYDNEY TOWER

## GROUP BOOKING FORM

Full Name	Reservation Date
Telephone	Email
Preferred Lunch Time	Preferred Dinner Time
Number of Adults	Number of Children (4-12 years)

### PACKAGE PRICE

#### SkyFeast offers a fixed price set menu per person.

Please select from the following options (please tick):

#### Lunch:

- \$75.00 Standard Reservation (Monday to Friday)
- \$90.00 Window Guarantee (Monday to Friday)  
(Includes one house beverage)
- \$90.00 Standard Reservation (Saturday to Sunday)
- \$105.00 Window Guarantee (Saturday to Sunday)  
(Includes one house beverage)
- \$35.00 Kids (4-12 years)

#### Dinner:

- \$90.00 Standard Reservation (Monday to Friday)
- \$105.00 Window Guarantee (Monday to Friday)  
(Includes one house beverage)
- \$105.00 Standard Reservation (Saturday to Sunday)
- \$120.00 Window Guarantee (Saturday to Sunday)  
(Includes one house beverage)
- \$35.00 Kids (4-12 years)

#### Terms & Conditions

- Final numbers must be confirmed at 24hrs in advance of the event date
- All confirmed guests will be charged on the final bill
- Table allocation is organized by the restaurant manager prior to service on the day of the reservation. Whilst we do our best to accommodate all guests seating request, please note this is not a guarantee upon your request
- Large groups may be accommodated across multiple tables
- No additional seating or tables will be offered for decoration or storage
- Groups of 15 or more are required to pay a 25% deposit to secure the reservation. If you are unable to attend, a 7 x business day notice period is required. Failure to notify us will result in your deposit being forfeited.
- Unless stated, beverages are not included in the menu pricing
- Please be advised that there is a 2.5% surcharge for all credit card transactions.

### DIETARY REQUIREMENTS

### DEPOSIT REQUIRED

25% deposit required.

Please charge my credit card as below (a 2.5% surcharge applies)

NAME	TYPE OF CARD	<input type="checkbox"/> Visa	<input type="checkbox"/> Mastercard	<input type="checkbox"/> Amex
CARD NUMBER	The card will be processed over the phone. Do not enter your card number.	EXPIRY	CCV	
SIGNATURE		DATE		

## COLD SEAFOOD

Sydney rock oysters (s)  
Tiger prawns (s)  
Braised Australian octopus, white beans,  
roasted capsicum dressing (d, se, so, n, s)  
Steamed mussels, clams, lemon grass, basil  
& tomato medley (se, so, s)  
Poached blue swimmer crab\* (s)

## ANTIPASTO / DIPS

Marinated Australian mixed olives (v, vg)  
Jalapeno & pickled vegetables (v, vg)  
Eggplant caponata (v, vg, n)  
Spiced beetroot (v, vg)  
Shaved Sopressa salami (np, d, nh)  
Sliced pastrami (np, nh)  
Homemade chickpeas hummus (v, vg)  
Tzatziki (v, d, n)

## SALADS / DRESSING

Grain mustard potato salad, dill (v, vg, n)  
Glass noodle salad, pickled red chilli dressing,  
& poached prawns (se, so, n, s)  
Cabbage & kale slaw (v, vg, n)  
Middle eastern cous cous salad (v, g, n)  
Black bean & corn salad with lime dressing (v, vg, n)  
Mixed leaf (v, vg)  
French dressing (v, n, nh)  
Ranch dressing (v, d, n, nh)  
American cocktail sauce (v, n)  
Marie Rose sauce (v, n)

## BREAD / CRACKERS

Garlic & dill focaccia (v, n)  
French baguette (v, vg, g, n)

## CHEESE

Brie cheese (v, d)  
Cheddar cheese (v, d)  
House baked lavosh bark (v, vg, g, se, n)  
Pear & ginger chutney (v, vg, n)



## HOT COUNTER

Kaffir lime scented rice (v, se, so, n)  
Vegetable egg fried rice (v, se, so, n)  
Stir fried Hoikken noodles, Asian greens (v, g, se, so)  
Wok tossed green beans, fried tofu button mushroom,  
garlic flavoured soy sauce (v, vg, g, se, so, n)  
Steamed carrots, herb salt (v, vg)  
Balsamic glazed roasted vegetables (v, vg, n)  
Baked red bliss potato, garlic, rosemary (v, vg, n)  
Roasted pumpkin, maple, sage (v, vg)  
Farfalle with Alfredo sauce, parmesan (v, vg, g, d)  
Penne alla norma, salted ricotta (v, vgo, g, d)  
Carrot & peas curry (v, vg)  
Creole seafood curry, prawns, black mussels,  
clams, coconut milk (v, n, s)  
Grilled flathead with carrot, fennel & salsa verde (v)  
"Greek style" grilled chicken thigh, lemon & oregano  
Whole roast beef, mushroom sauce (np, v, contains alcohol)  
Apple cider glazed turkey breast\* (np, v, n)  
Braised BBQ pork belly, cabbage miso glaze (np, v, se, so, s, nh)

## DESSERTS

Chocolate Hazelnut Tart (v, g, d, n)  
Sago, coconut milk, strawberry (v, vg)  
Apple feuillantine (v, g, d, n)  
Passionfruit coconut cream cake (g, d, n, nh)  
Cookies & cream cheesecake (g, d, n, nh)  
Peach & raspberry mousse (g, d, n, nh)  
Carrot cake (v, vg, g, n)  
Quinoa cocoa cake (v, g, d, se, n)  
Matcha Tiramisu (v, g, d, n)

v = vegetarian, vg = vegan, g = contains gluten, gf = gluten free, d = contains dairy, n = contains nuts,  
s = contains shellfish, se = contains sesame, so = contains soy, np = not pescatarian, nh = not halal

