



Steak•Seafood

**CELEBRATE NYE
IN STYLE AT
SEAROCK GRILL!**

ENJOY A 5 COURSE DEGUSTATION
MENU WITH MATCHING WINES
AND SPECTACULAR
SYDNEY HARBOUR VIEWS

EVENT OVERVIEW

Thank you for your interest in joining our New Year's Eve celebrations. There is no better way to welcome in the New Year than with your friends and family, fine food and of course, Sydney's world renowned fireworks display.

Searock Grill boasts a setting like no other on Sydney Harbour with the Harbour Bridge crowning the background. Our unique location ensures access to the highly sort after East Circular Quay and you will discover why Sydney is the New Year's Eve capital of the world.

The night starts with bubbles and amuse bouche on arrival followed by an additional 4 course degustation dinner; each course is coupled with a glass of Australian wine guaranteed to delight the palate and pair beautifully with the local fresh produce.

Once your reservation is confirmed, a pass will be provided allowing each guest access to East Circular Quay promenade on the night. The event starts at 7.30pm and concludes at 1am with patrons welcome to enter and exit the restaurant as they wish.

Packages include:

- × 5 courses matched with 5 glasses of Australian wine
- × Followed by coffee & tea with petit fours
- × Still or sparkling water throughout the evening
- × Access tickets to East Circular Quay to pass security checks***
- × Exclusive table until 1am
- × A memorable evening amongst friends and family
- × Special arrangements can be made to cater for any allergy or dietary requirements and a vegetarian menu is available upon request

Details:

Date: Sunday 31st of December 2017

Time: 7.00pm until 1.00am

Location: Searock Grill, Shop 15, 5 Macquarie Street Circular Quay, Sydney NSW

Event Pricing:

Early booking before 01-12-2017: Only \$550 per person 17 and under: \$425 per person

After 01-12-2017: \$595 per person 17 and under: \$475 per person

Please do not hesitate to get in touch with us for any additional information or to reserve your seat for this memorable event.

Warm regards, Searock Grill

The Wine Room private space available: minimum spends apply

THE MENU

Amuse Bouche:

Ricotta & spinach tartlet, baby beetroot, roasted butternut pumpkin & hazelnut dressing (V)

Grilled King Prawn, soft herbs & basil oil (GF)

Wine: The Duchess, Sparkling Cuvee, Hunter Valley NSW (100mls)

Entrée One:

Seared Canadian Scallops, saffron risotto & shaved sweet potato crisps

Wine: 2017 – Printhie Pinot Gris, Orange, NSW (100mls)

Entrée Two:

Wagyu Beef Tataki, white cabbage & carrot salad, pomegranate dressing (GF)

Wine: 2015 – Delamere Naissante Pinot Noir, Pipers Brook TAS (100mls)

Main Course:

(Please choose one of the following dishes)

Char-grilled "Shiro-kin Wagyu" Sirloin Steak, full blood, MBS 9+, served w layered potato, onion tempura & morel mushroom jus

Wine: 2015 – Teusner 'Big Jim' Shiraz, Barossa Valley SA (150mls)

OR

Grilled John Dory Fillet, steamed baby vegetables, clams veloute & seaweed salad (GF)

Wine: 2017 – Baby Doll, Sauvignon Blanc, Marlborough, NZ

OR

Seafood Platter for two, whole fresh WA Lobster, Crystal Bay prawns, blue swimmer crab, Sydney Rock oysters, Moreton Bay bugs, Tasmanian black mussels, served w dipping sauces, chips & side salad

Wine: 2017 – Baby Doll, Sauvignon Blanc, Marlborough, NZ

After Dinner Delights:

Chocolate Tasting Plate: Chocolate mousse cup, mini chocolate fondant & chocolate bavaois (V)

Wine: 2011 – Bimbadgen Estate Semillon Botrytis, Hunter Valley NSW (90mls)

Coffee & Tea

Petit Fours (V) served with your choice of tea and coffee

BOOKING CONFIRMATION

Booking details

By confirming your booking, you personally agree to be responsible for this reservation; including any costs associated with the deposit/cancellations, consumption/cash bar that are incurred during the above reservation, in addition to any previously agreed beverage arrangements and/or to reach the minimum spend as stated if and as required.

Searock Grill collects personal information to assist in the processing of reservations and delivery of services. This information may also be used to communicate details of special events and updates on our services we feel may be of interest. At any time you may ask for your personal details to be viewed or removed by contacting us by phone or email.

Booking Name:..... Guest Numbers:.....

Work phone: Mobile: Email:



NYE Ticket Price: Early Bookings

Early Bookings prior 01-12-17: \$550.00 per adult x _____ Total Amount: \$ _____

Child (17 or under accompanied by legal guardian): \$425.00 per child x _____ Total Amount: \$ _____

NYE Ticket Price: Bookings

Bookings After 01-12-17: \$595.00 per person x _____ Total Amount: \$ _____

Child (17 or under accompanied by legal guardian): \$475.00 per child x _____ Total Amount: \$ _____

Main Course Choice (please tick):

Shiro Kin Wagyu Sirloin Steak QTY _____

John Dory Fillet (GF) QTY _____

Seafood Platter for two QTY _____

Dietary Requirement (please advise guest name and allergy) _____

*** NYE East Circular Quay Access Passes: These are required to access East Circular Quay on the day you must personally collect this from the venue by no later than 6pm (18:00) 30/12/17 Collected from Searock (venue use)

By providing your credit card details below you understand, accept and agree to the full ticket price and adhere to the policies, details and Terms & Conditions outlined in this document (below).
Booking is not confirmed until emailed bank confirmed post receipt of this completed form.

Payment details (please circle)

Visa

Master card

Amex

Cardholder's Name: _____

Card Number: _____

Expiry Date: _____

Card Authorisation Code: _____

GROUP BOOKING TERMS & CONDITIONS

Group Menus | Seating Requests

We require advanced notice of dietary requirements. Please note, whilst all care is taken with allergy requirements as we operate and prepare food in a commercial kitchen we cannot guarantee against allergic reactions.

Due to NYE celebrations that evening, there will be no promenade seating available, only inside (as is the case for all East Circular Quay venues by ruling of the City of Sydney Council).

We will do our utmost to accommodate your requested seating area, however we are unable to guarantee this unless you have booked a private space.

Large groups are seated on tables of 8-12 guests pending table/area availability

Minimum spends apply to guarantee private dining space.

* Access Pass *

The East Circular Quay area is blocked off to the public during the day as regulated by the Sydney City Council. Only those with the access pass will be allowed into the viewing area. Reservations made at Searock Grill include an access pass for all guests as part of your ticket. You are responsible for collecting this pass at the venue by not later than 6pm (18:00) on Saturday 30 December 2017. Searock Grill cannot be held responsible should you forget your access pass or do not collect on time.

Service charge

No service charge has been added to your booking. Any gratuity for the staff that you wish to bestow for service received is most welcome and very much appreciated. Service can be invoiced pre or post booking if requested.

Confirmation | Payment

All tentative bookings are held for a period of five (5) working days until 01 Dec and three (3) days to 15 Dec then as advised via email with the enquiry, after which time the booking shall be released. Full payment is required to confirm your booking.

Any additional beverages on the night must be settled in full upon conclusion of the reservation. Please note we provide one fully itemised bill per table.

Up to a maximum two credit cards or cash will be accepted for payment on the night per reservation (no cheques or EFT on day of event)

Cancellation | No Show Policy

We request all your guests are seated by 7.30pm (19:30) which is the commencement of menu service. If all your guests have not arrived by this time service will commence or the booking automatically cancelled, the cancellation /no show fee will apply and the table/s will be released to other patrons.

*NYE event; Any deposits / ticket prices for these special dates are non-refundable. Reservations/Tickets are transferable to another name if we are notified in writing before 6pm (18:00) 30 November 2017. Please note however we cannot change meal selections and if the access passes have been collected these must be provided to the new reservation as we do not allocate any additional.

This agreement and/or event may be cancelled by Searock at any time if an emergency or threat of danger to any person exists. The restaurant reserves the right to cancel the event should the restaurant be closed due to circumstances beyond its control, the client becomes insolvent or the event is deemed to threaten the reputation of the restaurant.

Responsible Service of Alcohol

Clients will be responsible to ensure the orderly behaviour of their guests. We are a fully licensed venue operating in accordance with the principles of Responsible Service of Alcohol Laws, which are Law in Australia. The management of Searock Grill reserves the right in their absolute discretion to intervene and exclude or remove any undesirable person/s from the premises without liability where they see fit. All food and beverage must be consumed on the premises. Management supports the actions of staff in refusing service to intoxicated, disorderly or underage patrons in accordance with this Act.

Intoxicated persons will not be permitted to enter Searock Grill. We reserve the right to refuse service and remove any person from Searock Grill if the relevant venue manager believes the person is intoxicated or is behaving in a violent, quarrelsome or disorderly manner or is smoking outside of the designated area.

Children (Minors)

Searock Grill is family friendly! Please let us know if there are minors within your group. Patrons may be asked to show legal proof of age at any time.

Indemnity & Damage

Searock Grill will take all necessary care however accepts no responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees; or for any injury sustained to the clients during their time at Searock Grill. The client is liable for the actions of their invitees and any damages or losses incurred during the event.

Any costs will be billed directly to the client.