

sugaroom

restaurant_bar_lounge



Sugaroom restaurant, bar & lounge is one of Sydney's chic dining hot spots – Situated on the waterfront at Jacksons Landing, Pyrmont, in the old CSR sugar refinery site. Sugaroom is surrounded with tranquil parkland and overlooks the harbour across to Balmain. This location, combined with fresh produce and professional service makes Sugaroom a popular choice for any dining experience.

Designed by renowned architect Neil Bradford, the interior has been created to invoke a warm and inviting atmosphere with crisp white linen adorning candle lit tables amid spacious seating design. High ceilings, industrial finishes and an open plan kitchen embrace the buildings refinery heritage and keep your senses involved, whilst the black leather and chocolate cushioned bar area is the perfect retreat to indulge in champagne, cocktails and delicious bar treats.

Featuring simple, stylish modern Australian cuisine, Sugaroom's menu design combines fresh vegetarian and seafood produce with classic French cooking techniques providing popular choices for the locals and enticing discerning diners from further afield. The dining service, also a reflection of the restaurants clientele has sharply dressed wait staff providing an efficient and friendly service to compliment the style of cuisine, with fine dining edge to suit every occasion.

The small boutique wine list reflects the menus European influences and embraces both regional favourites and fresh trends of the new world, resulting in an approachable, affordable selection. The cocktail list provides simple fruit driven Sugaroom originals, with an array of classics ideal to laze away the day watching the sunset over the glassy waters of the inner harbour.

With 100 seat capacity Sugaroom is the perfect venue for any occasion. Whether you're looking for a take away coffee, quick business lunch, romantic dinner for two, engagement, wedding or cocktail party for the entire office, Sugaroom will deliver.

Come and enjoy a relaxed dining experience with classic food, elegant wines, stunning harbour side location and welcoming service with a smile.

Food and beverage packages

A selection of set menus priced at \$60 and \$77 are available to all group bookings greater than 10 guests. The menu for December functions is below;

Entrée

Baked eschallot tart w beetroot, goats cheese and chervil
Marinated atlantic salmon, basil, avruga and champagne sauce
Duck liver parfait w cornichons and sourdough

Main

Pan roasted ocean trout w Jerusalem artichokes and tomato fondue
Grain fed beef fillet w sautéed mushrooms and potato dauphinoise
Confit bangalow pork w prune, apple puree and savoy cabbage salad

Dessert

Chocolate pave w crème anglaise and pistachio ice cream
Vanilla bean panna cotta, spiced cherries and clove shortbread
Selection of international cheese w shaved apple and lavosh

**vegetarian options are available on request*

Cocktail and canapé menus are also available for groups of 50 or more up to exclusive venue hire functions. Set menus may be altered to accommodate dietary requirements given prior notice. Please note menus are subject to seasonal change and product availability. Please let us know of any serious food allergies.

Beverages are charged 'on consumption'. Pre ordering of wine is recommended to guarantee sufficient stock is available and to avoid disappointment. We will also be happy to match wines and advise on beverages to suit both your guests and menu choice. Sugaroom is a fully licensed restaurant. BYO is not permitted for function bookings.

Restaurant terms and conditions (December functions)

Booking confirmation

To secure your group booking, please complete the booking confirmation form, providing signed credit card authorisation. Your booking will only be confirmed once we have received this form and called to confirm. Please return confirmation forms by fax to (02) 9571 4855 or email:

functions@thesugargroup.com.au

Cancellation fee

Final numbers must be provided 48 hours prior to the reservation. A cancellation fee of \$40 pp will be charged after this time. **A non refundable 50% deposit of the minimum spend is required for all exclusive venue hire functions.** A 10% surcharge applies on public holidays. A 10% service/gratuity charge applies to all group bookings. All payments are to be finalised on the date of the function.

Deposits for functions in December are NOT REFUNDABLE

Sugaroom accepts cash and all major credit cards (please note a 3% merchant service fee applies to amex and diners cards).

Responsible service of alcohol

Clients are asked to be responsible and assist with ensuring the orderly behaviour of their guests whilst dining at Sugaroom. Management reserves the right to refuse entry and enforce related RSA and licensing practices.

Smoking is only permitted outside the restaurant. Guests are asked to consider our neighbours and keep noise to a minimum whilst outside, and on leaving the premises.

Due to licensing restrictions, outside trading ceases at 10.30pm. Alcohol can only be provided between 12pm and 11.30pm. Bar closes @11.00pm.

We look forward to welcoming you and your guests to
Sugaroom restaurant _ bar _ lounge

Restaurant group booking confirmation

Thank you for choosing to dine at Sugaroom restaurant, bar & lounge. This form secures your group booking. Please complete and return via fax to (02) 9571 4855 or email: functions@thesugargroup.com.au.

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Cancellation

Final numbers must be provided 48 hours prior to the reservation. A cancellation fee of \$35 pp will be charged after this time. Initial venue hire deposits will be non-refundable for exclusive use. A 10% surcharge applies on public holidays. **A 10% service/gratuity charge applies to all group bookings.**

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Reservation details

date of booking:
arrival time:
name of booking:
number of guests:
contact number:
email address:
minimum spend (if applicable):

Menu selection

(Please attach food and beverage choices)

3 course \$60 pp 3 course + canapés \$77
canapés x 5 @ \$25pp x 7 @33pp x 9 @ \$39pp
cocktails on arrival @ \$10pp
beverage package: beverages on consumption
comments / special requirements:

.....
.....

Credit card details

I authorise Sugaroom Restaurant to debit my card \$_____ as a deposit for the above booking

(Deposit is \$40 x number of people or 50% of minimum spend for exclusive functions)

visa mastercard bankcard american express (+3%) diners (+ 3%)

name of cardholder.....

credit card number:.....

expiry date:

I have read and understand the terms and conditions as outlined in this function pack

signature:.....

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With 120 seat capacity Sugaroom is the perfect venue for any occasion. Whether you're looking for a take away coffee, quick business lunch, romantic dinner for two, engagement, wedding or cocktail party for the entire office, Sugaroom will deliver.

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Lunch & Dinner set menus

\$50 pp for two courses

\$60 pp for three courses

\$77 pp for three course + canapés on arrival

Entrée

(Please select three choices)

- Duck liver parfait with cornichons and sourdough
- Vine ripened tomato and Persian feta salad with herb oil
- Jamon Serrano, pickled fennel, orange and olive salad
- Marinated atlantic salmon, basil, avruga and champagne sauce
- Baked eschallot tart with beetroot, goats cheese and chervil

Main

(Please select three choices)

- Ocean trout with Jerusalem artichokes and tomato fondue
- Grain fed beef fillet with sautéed mushrooms and potato dauphinoise
- Pea and asparagus risotto, pea shoots and parmesan
- Confit bangalow pork, prunes, apple puree and savoy cabbage salad

Dessert

(Please select three choices)

- Chocolate pave with crème anglaise, frosted pistachios and pistachio ice cream
- Peanut butter parfait, roasted banana, frangelico and maple syrup
- Rhubarb and ginger brulee tart, sheeps milk sorbet
- Selection of international cheeses with shaved apple and lavosh

Cake

(Please select one choice)

- White chocolate mud
- Bitter sweet chocolate mud
- Mixed berries and cream sponge

All cakes are made in house and are served with fresh berries and ice cream. **Cakes can be served instead of, or in addition to dessert given 48 hours notice.**

Cocktail Party Functions

Our canapés are priced per person.
We allow an average of 2 pieces of each canapé per person.

\$27 pp

(please select five choices)

\$34 pp

(please select seven choices)

\$40 pp

(please select nine choices)

Canapés

- Ocean trout tartare w brioche crouton & salmon pearls
- Oysters tempura w/ coriander yoghurt or natural w/ red wine vinaigrette
- Fried baby squid w Sichuan salt & coriander aioli
- Seared yellow fin tuna w black sesame
- Peppered hiramasa kingfish w pink grapefruit dressing
- Lemon scented risotto w crab & baby herbs
- Tasmanian salmon gravalax w crème fraiche & fried capers
- Pink snapper ceviche w lime, coriander & chilli
- Seared lamb crostini w salsa verde
- Confit duck & pea shoot rice paper rolls w hoi sin dipping sauce
- Veal tartare w cornichons
- Petit smoked chicken sandwich w avocado & chive mayo
- Duck liver parfait w brioche & elderflower jelly
- Peppered Wagyu beef w horseradish crème fraiche
- Confit bangalow pork w vanilla apple puree & crackling
- Persian feta, fresh fig tartlet
- Sweet corn & basil soup
- Heirloom tomato & buffalo mozzarella bruschetta
- Mushroom & truffle tartlet w porcini oil & parmesan
- Asparagus, goats cheese & smoked cherry tomato

Substantial Canapés

(\$5 each)

- Tempura fish & hand cut chips w aioli & lemon
- Roasted beef baguette w Dijon mayo & red onion jam
- Paella served in mini bowls

Cocktails on arrival @ \$10 pp

- mojito
- pimms no.1
- classic champagne cocktail
- amaretto sour

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Cancellation & Fees

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arrival time:
name of booking:
number of guests:
contact number:
email address:.....
minimum spend (if applicable)

Menu selection

(Please attach food and beverage choices)

2 course \$50 pp 3 course \$60 pp 3 course + canapés \$77
canapés x 5 @ \$27pp x 7 @34pp x 9 @ \$40pp
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beverage package: beverages on consumption
comments / special requirements:

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Credit card details

I authorise Sugaroom restaurant to debit my card \$_____ as a deposit for the above booking

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