

# THE GANTRY

RESTAURANT



Let's Celebrate!



# About Us

Experience the essence of Sydney's vibrant waterfront lifestyle with an elegant, luxury event at the one hatted Gantry Restaurant. Our chic, superbly located heritage hotel and adjoining restaurant offers an absolute waterfront position with magnificent views of Sydney Harbour, the Harbour Bridge and beautiful Walsh Bay, an ideal backdrop for a true Sydney experience.

The Gantry Restaurant is led by Executive Chef Thom Gorringer. Celebrating modern Australian cuisine, the menu is a testament to Thom's passion for exploring different flavour combinations showcasing the possibilities inherent in a single or handful of fresh ingredients.

From the moment you arrive, via yacht if you choose, and step into our one hat restaurant, our dedicated and experienced event managers will ensure that your event day will be one to remember. We will ensure that the smallest details are attended to with style and flair, so you and your guests can relax and enjoy a truly memorable event overlooking the water.

We are happy to assist you with customized menus, decorations, flowers, theming, lighting and music and are here to help you plan your day every step of the way. Take the stress out of your preparations and leave them to our friendly and experienced team.







# The Venue

The newly renovated Gantry Restaurant was designed by Interior Design studio Bates Smart. It has a distinct character and charm that comes from their rich-raw approach to repurposing the existing heritage structures of the building. Exposed wooden beams and original steel framing combine with chocolate timber floors and floor-to-ceiling glass doors that open onto the pier.





## Gantry Cocktail Package

Four hour event

Timings: 12.30 pm – 4.30 pm or  
6.00 pm – 10.00 pm

Minimum of 40 adults & Maximum of 150 adults



- Six canapés (hot and cold) per guest
- Two Substantial canapés per guest
- Four hour unlimited pour Classic Gantry Beverage Package includes a selection of sparkling wine, white wine, red wine and beer options
- Non-alcoholic beverage package including soft drinks, juice and water
- Four hour non-exclusive restaurant hire
- Microphone for speeches
- Personalised welcome sign
- Your special cake served on platters with tea, coffee and chocolates



*\*Terms and conditions apply. Access to the restaurant for set-up is from 1 hour prior to the start time only and subject to availability. All items must be removed from the space no later than 1 hour post event.*





## Gantry Lunch Package

Four hour event

Timing: 12.30pm – 4.30pm

Minimum of 40 adults & Maximum of 70 adults

- Chef selection of 3 canapes on arrival
- Four course degustation lunch menu
- Two side dishes to share with your main course
- Four hour unlimited pour Classic Gantry Beverage Package includes a selection of sparkling wine, white wine, red wine and beer options
- Your special cake served on platters with tea, coffee and chocolates
- Four hour non-exclusive restaurant hire
- Decorative centrepieces
- Microphone for speeches
- Gift table and personalised seating chart
- Personalised menus per guest

*\*Terms and conditions apply. Access to the restaurant for set-up is from 1 hour prior to the start time only and subject to availability. All items must be removed from the space no later than 1 hour post event.*



## Gantry Dinner Package

Four hour event

Timing: 6.00 pm – 10.00 pm or  
6.30 pm – 10.30 pm

Minimum of 40 adults & Maximum of 70 adults

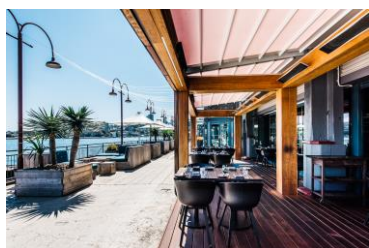


- Chef selection of 3 canapes on arrival
- Five course degustation dinner menu
- Four hour unlimited pour Classic Gantry Beverage Package includes a selection of sparkling wine, white wine, red wine and beer options
- Your special cake served on platters with tea, coffee and chocolates
- Five hour non – exclusive restaurant hire
- Decorative centrepieces
- Microphone for speeches
- Gift table and personalized seating chart
- Personalised menus per guest

*\*Terms and conditions apply. Access to the restaurant for set-up is from 1 hour prior to the start time only and subject to availability. All items must be removed from the space no later than 1 hour post event.*

# THE GANTRY

## RESTAURANT



## Additional Enhancements

- Wines pairings matched to each course (lunch)
- Wines pairings matched to each course (dinner)
- Add a Gantry Classic beverage package
- Add a Gantry Luxury beverage package
- Add a French champagne for toast (60ml)
- Add oyster platters on arrival (1/2 dozen)
- Add an oyster station on arrival (2 pieces pp) *\*\*exclusive hire only\*\**
- Add artisan cheese platters
- Add a charcuterie platters
- Add an artisan cheese station *\*\*exclusive hire only\*\**
- Add a hotel room for your event night (additional to minimum spend)
  - Waterside Deluxe
  - Walsh Bay Suite
  - Harbour View Balcony Suite
  - Admiral Suite
- Upgrade to floral centrepieces (additional to minimum spend)
- Upgrade to a different chair type for guest tables (additional to minimum spend)



# THE GANTRY

## RESTAURANT



## Sample Canape Menu

Executive Chef, Thom Gorrige, is happy to work with you to customize your ideal menu for your special day.

### COLD CANAPES

Spanner crab – kohlrabi – wild garlic – salted cream  
Smoked eel parfait – green apple – pork skin  
Yellowfin Tuna – yuzu – nori cracker  
Kangaroo tartare – confit egg yolk – salt bush  
Local oysters – fingerlime  
Goose liver – rhubarb – yams  
Asparagus – burnt butter cream  
White cut chicken – tarragon – crisp skin  
Homemade taramasalta – squid cracker – trout roe

### HOT CANAPES

Three cheese croquettes  
Veal sweetbreads – sauce gribiche  
Fried zucchini flower stuffed with ricotta – lemon – parsley  
Caramelized onion and gruyere tarts  
Hawkesbury river squid – celery salt – garlic aioli

### SUBSTANTIAL CANAPES

Homemade Porchetta with apricot moustarda on sour dough  
Skull island prawn taco – avocado – cucumber and coriander  
Slow roasted lamb shoulder – with rosemary & garlic on milk buns  
Lobster rolls – butter lettuce – tarragon and lobster on a soft brioche roll

### DESSERT CANAPES

Green apple – malt – clover  
Pineapple – liquorice – coconut  
Stonefruit – mascarpone – cardamon  
Banana and cinnamon beigniets  
Lemon meringue pies  
Milk chocolate mousse – salted caramel – hazelnut praline  
Vanilla pannacotta – strawberry – lemon balm

*\*Sample Menu only, further vegetarian options are available.\**



# THE GANTRY

## RESTAURANT

### Sample Plated Menus

Executive Chef, Thom Gorringer, is happy to work with you to customize your ideal menu for your special day.

#### STARTERS (COURSE 1 & 2)

Spanner crab – cucumber – sunflower – almond  
 Kingfish tartare – pork jowl – white soy – smoked roe  
 Flinders island wallaby – beetroot – nettle – blackberries – amaranth  
 Veal – tuna cream – mojama – salted egg – dandelion  
 Smoked and buttered school prawns – celeriac – carrot – marigold  
 Sheep's cheese agnolotti – legumes – lemon – thyme  
 Pan roasted monkfish – summer squash – caper – tomato butter  
 Roast duck breast – smoked prune – mushrooms – ancient grain  
 John Dory – sour peppers – green garlic – smoked almond

#### MAINS (COURSE 3)

Dry aged lamb – parsley root – curd – blueberry – eucalypt  
 Corn – artichoke – fennel – wild mushroom  
 Wagyu rostbiff – tarragon radish – swede – radicchio  
 NZ pink snapper – snake beans – miso – shitake – ginger  
 Berkshire pork – artichoke – green olive – cucumber – fennel  
 Milk fed veal – mushrooms – roasted onion – sugar loaf cabbage  
 Blue eye cod – puy lentils – pancetta – parsley  
 Quail – cauliflower – white raisin – brassica – spiced bread  
 Pork belly – corn – scallop – black garlic – sea greens

#### PRE DESSERT (COURSE 4)

Blackberry – yoghurt – oxalis  
 Lemon – bay – mascarpone  
 Pineapple – liquorice – coconut

#### DESSERT (COURSE 5)

Green apple – malt parfait – clover  
 Banana – caramel – macadamia – spiced milk  
 Green apple – malt – clover  
 Chocolate – hazelnut – cognac – cocoa  
 Strawberry – shiso – raspberry – black sesame  
 Honey – almond – buckwheat – milk  
 Passionfruit – yuzu – white chocolate

*\*Sample Menu only, further vegetarian options are available.\**

# THE GANTRY

## RESTAURANT



## Platters & Food Stations

Executive Chef, Thom Gorringer, is happy to work with you to customize your ideal menu for your special day.

- **OYSTER PLATTERS ON ARRIVAL (1/2 DOZEN)**

A combination of freshly shucked Sydney rock and Pacific oysters served with finger lime and fresh lemon

- **ARTISAN CHEESE PLATTERS**

A selection of Australian and imported cheeses including, brie, camembert, blue, semi hard and cheddar, are accompanied by house made lavosh, carrot marmalade, muscatels and quince paste

- **CHARCUTERIE PLATTERS**

Chefs selection of artisanal salumis , including Jamon served with house made pickles and grilled sour dough

- **ARTISAN CHEESE STATION**

A selection of Australian and imported cheeses including, brie, camembert, blue, semi hard, washed rind and cheddar, are accompanied by house made lavosh, carrot marmalade, muscatels , dried fruits and quince paste

- **OYSTER STATION ON ARRIVAL (2 PIECES PP)**

A combination of freshly shucked Sydney rock and Pacific oysters served with finger lime , fresh lemon and mignonette



## Sample Beverage Packages

### GANTRY CLASSIC BEVERAGE PACKAGE

#### SPARKLING WINE

- Veuve Ambal – Cremant de Bourgogne, blanc, de blancs, brut, France.

#### WHITE WINE *(select one option only)*

- Endless – Sauvignon blanc, King Valley
- Norfolk Rise – Pinot Grigio, Limestone Coast, Sout Australia

#### ROSE WINE

- Boucahrd Rose – Bugundy France

#### RED WINE *(select one option only)*

- Endless Pinot Noir, King Valley
- Cooter Cooter Shiraz – McLaren Vale, South Autralia

#### BEER *(client to select one full strength option & one light beer option)*

- Lord Nelson
- James Boags
- James Boags Light

### GANTRY LUXURY BEVERAGE PACKAGE

#### SPARKLING WINE

- NV Domaine Pichot – Vouray Chenin Blanc

#### WHITE WINE *(select one option only)*

- Vickery – Riesling, Eden Valley
- E.Boileau – Chablis, Chardonnay, France

#### ROSE WINE

- Rimauresq – Provence, France

#### RED WINE *(select one option only)*

- Nocton Vineyard – Pinot Noir, Tasmania
- Lake Breeze Section 94 – Shiraz, Langhorne Creek

#### BEER *(client to select one full strength option & one light beer option)*

- Lord Nelson
- James Boags
- James Boags Light
- Heineken





## Frequently Asked Questions



### Event Timing?

Day events are from 12.30pm – 4.30pm (at the latest)

Evening events (Monday - Sunday) are from 6pm – 10pm or 6.30pm – 10.30pm

*\*\*Earlier start times are subject to availability and approval by management\*\**



### What is the latest time my event can conclude?

The hotel has a license for Noise and Alcohol until midnight. Events must conclude by this time. It is \$550 for a half hour extension or \$1,000 for a full hour extension & beverages will be charged on consumption from 11pm onwards.

### What time can I set up from?

You will have access to your venue 1 hour prior to the event start time. Additional time can be requested but is subject to availability. i.e. a day event would be 11.30am and Dinner would be 5pm or 5.30pm.

### Are spirits available during my reception?

Spirits may be purchased on a cash bar basis or charged on consumption. They cannot be added to a beverage package. BYO beverages are not permitted.



### Do you offer tailored packages?

Our wedding event managers would be happy to provide a tailored package based on your specific requirements.

### Do you cater to dietary requirements?

We most certainly do cater to dietary requirements. These are tailored by the chef on the day to suit your guest needs and specifications.

### Do you have a minimum spend or minimum numbers for your function rooms?

The Gantry requires a minimum spend and/or a minimum number of guests. Please feel free to contact our wedding event manager to find out the relevant minimum numbers and spends for your preferred function room.



### Entertainment, what are we allowed?

Amplified music is not permitted in the Gantry Restaurant, we only permit light acoustic style music or background music on a playlist.

### What are the deposit & payment arrangements?

Upon confirming your reception with Pier One Sydney Harbour, we will issue a contract at which time you will have 3 days to sign and return with a 25% deposit. Full prepayment will be due 7 days prior to your wedding reception.

### When can I come and see the Gantry Restaurant?

To make an appointment to view the reception rooms please contact our Social Sales Manager on 0402 717 294 to make an appointment.

### Do public holiday surcharges apply & are packages inclusive of GST?

Public Holiday dates incur a 20% surcharge. Yes, all prices quoted are inclusive of GST