

THE GANTRY

RESTAURANT



Congratulations!



About Us

Experience the essence of Sydney's vibrant waterfront lifestyle with an elegant, luxury wedding reception 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 Bridge and beautiful Walsh Bay. An ideal backdrop for a romantic Sydney wedding reception, inspired wedding photography, and of course, an idyllic Sydney honeymoon.

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 wedding 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 wedding reception 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.





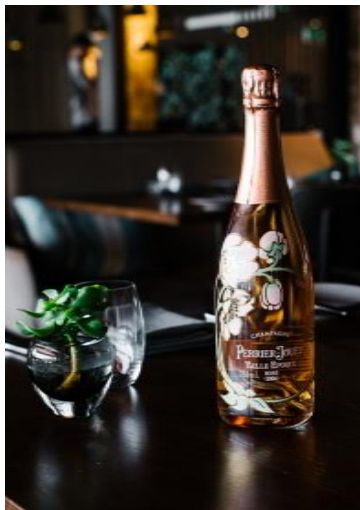
Ceremonies on the Pier



Why not hold your ceremony surrounded by water and with the beautiful Walsh Bay as your backdrop. Pier One Sydney Harbour provides a stunning and unforgettable outdoor setting for your wedding ceremony.

Luxury Ceremony Package

- Exclusive venue hire for one hour duration
- Two white plinths or a wire arch for your own floral arrangements
- Red carpet runner – six metres
- 20 x white folding garden chairs
- Signing table and chairs
- Includes delivery / set up and removal fees
- Alternate indoor space allocated in the event of wet weather



Ceremonies under the Bridge

Why not hold your ceremony in one of Sydney's last standing waterfront marquees, the Bridge Marquee, with the beautiful Sydney Harbour Bridge as your backdrop.

Bridge Ceremony Package

- Exclusive venue hire for one hour duration
- Two white plinths or wire arch for your own floral arrangements
- Red carpet runner – six metres
- 20 x white folding garden chairs
- Signing table and chairs
- Includes delivery / set up and removal fees
- Alternate indoor space allocated in the event of wet weather





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 Lunch Wedding Package

Four hour reception
Timing: 12.30 pm – 4.30 pm

Minimum of 40 adults & Maximum of 70 adults



- Three canapés per guest on arrival for a 30 minute duration
- Four course degustation lunch menu
- Four hour unlimited pour Classic Gantry Beverage Package includes a selection of sparkling wine, white wine, red wine and beer options
- Four hour restaurant hire
- Decorative centrepieces
- Microphone for speeches
- Gift table, toasting flutes, and seating chart
- Personalised menus per guest
- Menu consultation with Executive Chef
- Complimentary menu sampling for the bridal couple
- Complimentary beverage consultation with the Head Sommelier for the bridal couple
- Complimentary valet parking for one vehicle
- Complimentary Waterside King Room for the bridal couple including a bottle of Australian sparkling wine, room service breakfast for two and a late check-out of 1:00 pm
- Earn up to 50,000 rewards points for Marriott Rewards members



**Terms and conditions apply. Access to the restaurant for set-up is from 11:30 am. Receptions begin at 12:30 pm and conclude at 4:30 pm. All items must be removed from the space no later than 5pm.*



Gantry Dinner Wedding Package

Five hour reception
Timing: 6.00 pm – 11.00 pm

Minimum of 40 adults & Maximum of 70 adults

- Four canapés per guest on arrival for a 45 minute duration
- Five course degustation dinner menu
- Five hour unlimited pour Classic Gantry Beverage Package includes a selection of sparkling wine, white wine, red wine and beer options
- Five hour restaurant hire
- Decorative centrepieces
- Microphone for speeches
- Gift table, toasting flutes, and seating chart
- Personalised menus per guest
- Menu consultation with Executive Chef
- Complimentary menu sampling for the bridal couple
- Complimentary beverage consultation with the Head Sommelier for the bridal couple
- Complimentary valet parking for one vehicle
- Complimentary Walsh Bay Suite for the bridal couple including a bottle of Australian sparkling wine, room service breakfast for two and a late check-out of 1:00 pm
- Earn up to 50,000 rewards points for Marriott Rewards members

**Terms and conditions apply. Access to the restaurant for set-up is from 5.00pm. Receptions begin at 6.00pm and conclude at 11.00pm. All items must be removed from the space no later than 12am.*



Gantry Cocktail Wedding Package

Five hour reception
Timing: 6.00 pm – 11.00 pm

Minimum of 40 adults & Maximum of 150 adults

- Eight canapés per guest (hot and cold options available)
- Two substantial canapés per guest
- Two dessert canapés per guest
- One client selected food station for 2 hour duration
- Client provided wedding cake served on platters Five hour
- Gantry Selected Signature cocktail on arrival for each guest
- Five hour unlimited pour Classic Gantry Beverage Package includes a selection of sparkling wine, white wine, red wine and beer options
- Unlimited barista made tea & coffee
- Five hour restaurant hire
- Decorative centrepieces
- Microphone for speeches
- Gift table, toasting flutes, and seating chart
- Personalised menus per guest
- Menu consultation with Executive Chef
- Complimentary menu sampling for the bridal couple
- Complimentary beverage consultation with the Head Sommelier for the bridal couple
- Complimentary valet parking for one vehicle
- Complimentary Waterside King Room for the bridal couple including a bottle of Australian sparkling wine, room service breakfast for two and a late check-out of 1:00 pm
- Earn up to 50,000 rewards points for Marriott Rewards members

**Terms and conditions apply. Access to the restaurant for set-up is from 5.00pm. Receptions begin at 6.00pm and conclude at 11.00pm. All items must be removed from the space no later than 12am.*

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Additional Enhancements

- Additional people to attend your menu sampling
- 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)
- Add artisan cheese platters
- Add a charcuterie platters
- Add an artisan cheese station
- Upgrade your hotel room for your event night
 - 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*)

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Sample Canape Menu

Executive Chef, Thom Gorringer, is happy to work with you to customise 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 beignets
Lemon meringue pies
Milk chocolate mousse – salted caramel – hazelnut praline
Vanilla pannacotta – strawberry – lemon balm

Sample Menu only, further vegetarian options are available.

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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.

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

Ceremony Timing?

Times are subject to availability and must be confirmed when you proceed to contract.

Event Timing?

Lunch Receptions are from 12.30pm – 4.30pm (at the latest)

Evening receptions (Monday - Sunday) are from 6pm – 11pm

Earlier start times are subject to availability and approval by management

What is the latest time my reception can conclude?

The hotel has a license for Noise and Alcohol until midnight. Receptions 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. All amplified music to cease by 11pm.

What time can I set up from?

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

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.

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.

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.

When can I come and see the function rooms?

To make an appointment to view the reception rooms please contact our Wedding 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

