



## GROUP BOOKING FORM

Full Name

Reservation Date

Event Name:

Email

Telephone

Preferred Dinner Time

Preferred Lunch Time

Number of Children (3-12yrs)

Number of Adults

GROUP MENU OPTIONS	MIN. PEOPLE	SERVICE AVAIL	DAYS OF WEEK AVAIL	PRICE PP	
Shared Lunch Menu	6+	Lunch (12pm-3pm)	Sat- Sun	\$75	
				Add dessert +\$15	
Shared Dinner Menu	13+	Dinner (5:30pm-9pm)	Wed-Sat \$3,000 min. spent on Sun-Tue	\$80	
				Add dessert +\$15	
Pizza Deck Buffet	20+	Lunch (12pm-3pm) or Dinner (5:30pm-9pm)	Sat-Sun for lunch Wed-Sat for dinner \$3,000 min. spent on other days	\$55	
				Add chips +\$8	
				Add dessert +\$9	
Burger Grill Buffet	20+	Lunch (12pm-3pm) or Dinner (5:30pm-9pm)	Sat-Sun for lunch Wed-Sat for dinner \$3,000 min. spent on other days	\$55	
				Add chips +\$8	
				Add dessert +\$9	
Big BBQ Buffet	20+	Lunch (12pm-3pm) or Dinner (5:30pm-9pm)	Sat-Sun for lunch Wed-Sat for dinner \$3,000 min. spent on other days	\$75	
				Add chips +\$8	
				Add dessert +\$9	

1 North Head Scenic Drive, Manly NSW 2095

Ph: 02 9466 1500

Email: [Reservations@qstation.com.au](mailto:Reservations@qstation.com.au)



## *Deposit Payment Details*

*Card Type:* VISA MASTERCARD AMEX

*Name on card:*

*Credit Card Number:*

*Expiry:* CCV:

*Amount to be charged:* \$

*Authorised signature:*

*Date:*

## *Direct Deposit*

*Account Name:* North Head Sydney Pty Ltd

*Account Number:* 10745182

*BSB:* 062-155

*Bank:* Commonwealth Bank

## Terms & Conditions

**Payment:** An initial deposit is required to secure the reservation for groups from 13 pax. This total will then be deducted from the final bill. For groups under 13 your credit card details are kept on file and cancellation fees may apply. Minimum spend applies for exclusive hire of dining areas. Please note that we do not allow split bills. Please note Resdiary apply a 2.5% booking fee on top of the deposit amount.

**Cancellation:** Groups Under 13 pax - Cancellations must be made a minimum of 48 hours prior to the scheduled booking. Any cancellations within 48 hours of the booked time/date will incur a 25% cancellation fee, based on the 2-course menu price of \$75 per person or the price of the offer/promotion you booked for x the total amount of people booked. Groups Over 13 pax - Cancellations or amendments of the booking must be made a minimum of 14 days prior to the scheduled booking. Any cancellations within the 14 days will not be refunded of the 50% deposit taken.

**Surcharge:** 10% Sunday Surcharge, Public Holiday Surcharge 12.5% Service Fee 10% for groups from 10 pax.

**Timing:** The restaurant will not be held responsible should all guests not be punctual in arriving or being seated or if any other interference beyond the control of the restaurant does not permit us to commence service at the reserved time.

**Cakeage:** A cakeage fee of \$20 for restaurant to supply knife and plates or \$6.50pp to be cut and plated.

**Seasonal Menu Changes:** The menus provided are subject to seasonal changes. Where possible we will aim to meet all clients' individual dietary needs, however we cannot guarantee that this can always be provided. Please advise us of dietary needs at least 7 days in advance. We will also endeavor to maintain prices as originally quoted; however, they may change without notice prior to this form being completed.

**Responsible Service of Alcohol:** Clients will be responsible to ensure the orderly behaviour of their guests and we reserve the right to intervene where we deem appropriate. The responsible service of alcohol and related laws will be enforced during the event. All food and beverage must be consumed on our licensed premises. All of our premises do not allow BYO.

**Emergencies:** This agreement may be cancelled by Q Station at any time if there is deemed to be an emergency or threat of danger to any person



## SHARED GROUP LUNCH MENU

saturday & sunday 12pm–3pm \$75 pp

### COLD

beef tartare on roasted bone marrow [gfo, df] with fresh coriander and sourdough  
heirloom tomato and watermelon [vg, gf, df] confit lemon, basil, toasted pine nuts  
baba ghanoush [v, gfo] spiced passata, sour cream, parsley and sesame oil, flat bread  
hummus tahini [vg, gfo, df] confit cherry tomatoes, kalamata olives, aleppo peppers, flat bread  
char grilled peach & rocket salad [gf] pastrami, marinated goat cheese

### HOT

flank steak mbs 2+ [gf, df] with house made persillade sauce  
grilled swordfish [gf, df] lemon myrtle marinated shallots and olives  
vegan option  
roasted cauliflower steak [vg, gf, df] green pea mash, spicy caramel glaze, pickled radish

### SIDE

sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts  
crushed potatoes [v, gf] scallion, sour cream

### SWEET

add for +\$15 pp

shared dessert platter with apple tarte tatin, flourless chocolate praline tart,  
vanilla panna cotta [gf], grand marnier ricotta cheesecake  
cheese plate two cheese selection, assorted crackers and accompaniments | +10pp

### ADD-ON

sourdough baguette & butter | 8  
east 33° sydney rock oysters † dozen | 36  
with bonito mignonette [gf, df] | with cucumber, apple, yoghurt [gf]  
sautéed mussels [gfo] garlic, nduja, fresh parsley with toasted baguette | 28

Please note Kids Menu is available to be ordered from on the day

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional  
please inform us of any allergies when placing orders  
sunday surcharge of 10% and a public holiday surcharge of 12.5% | 10% service charge applies for groups of 10 or more



## PRE-ORDER FORM Dinner Group booking

BOOKING NAME: \_\_\_\_\_ DATE OF EVENT: \_\_\_\_ / \_\_\_\_ / \_\_\_\_

### TWO COURSE THREE COURSE GROUP SHARED MENU OPTIONS

Please choose two entrées and two mains. Side dishes are served with mains.  
Assorted desserts will be served as shared platters in line with your choice of two or three course menu

<b>ENTRÉE (please select two)</b>			(✓)
Prawn orecchiette pasta tomato, shallots, spinach, herb butter, lemon, chili pangrattato			
Petuna ocean trout crudo [gf, df] jalapeno vinaigrette, finger lime, yuzu & sesame			
Butter lettuce salad [gf, df, vo] avocado, citrus, pickled onion, chardonnay vinaigrette, king prawn			
Vannella stracciatella [gfo, v] grilled artichoke, peas, asparagus, mint, lemon olive oil, sourdough crouton			
<b>MAIN (please select two)</b>			(✓)
Japanese pumpkin gnocchi [vg, df] with dukkha spice, organic rocket, balsamic glaze & salted hazelnuts			
Market fish [gfo, dfo] warm seafood tomato & basil broth, watermelon radish, pickled fennel and caper			
Berkshire double pork chop [gf] sugar loaf cabbage, double smoked bacon, cider gastrique			
Grainge angus beef striploin mbs 3+ [gfo, dfo] miso onion puree, king oyster mushroom, red wine jus			
<b>SIDE (served with mains)</b>			
Sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts			
Crushed potatoes [v] parmesan cheese, garlic confit & fried sage			
<b>DESSERT</b>			(✓)
Dessert platter with apple tarte tatin, flourless chocolate praline tart, vanilla panna cotta [gf] and grand marnier ricotta cheesecake			
Cheese plate two cheese selection, assorted crackers and accompaniments		+ \$10 pp	
<b>ADD-ON</b>	<b>PRICE</b>	<b>SERVES FOR</b>	<b>ORDER QTY.</b>
Sourdough baguette & butter	\$8	1-2 people	
East 33° Sydney rock oysters 1/2 dozen	\$36	3-6 people	

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sunday surcharge of 10% and a public holiday surcharge of 12.5%  
10% service charge applies for groups of 10 or more

# **BIG BBQ SET MENU**

SERVED BUFFET STYLE WITH DIETARY OPTIONS CONSIDERED

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Black Angus Beef Sirloin mbs2+ [DF,GF]  
Lemon & Herb Marinated Free Range Chicken Thigh [DF,GF]  
Fresh baked Sourdough Baguette with Cultured Butter [V]

## **SALADS**

Creamy Vegetable Slaw [V, VG. Df, GF]  
Pesto Pasta Salad Grilled Vegetables [V, VG. DF]  
Couscous Salad with Roasted Pumpkin, Spinach, Sundried Tomato [VG]

## **SAUCES AND CONDIMENTS**

Horseradish, Grain Mustard, Dijon Mustard, BBQ sauce

## **OPTIONAL ADD ONS**

Classic Berry Pavlova, Vanilla Scented Cream, Fresh Mint [V,GF]  
Hot Chips with Garlic Aioli [VG,GF]

*V- vegetarian, VG- Vegan, DF- Dairy free, GF- Gluten free*

*Please inform us of any allergies when placing orders*



# PIZZA DECK SET MENU

SERVED BUFFET STYLE WITH DIETARY OPTIONS CONSIDERED

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## APPETIZERS

Marinated Olives, Antipasto [GF,V]

## PIZZAS

Margherita, Smoked Scamorza, Tomato, Basil [V]

Prosciutto, Fungi, Chilli, Rocket

Fennel, Salami, Olives, Piquillo Peppers, Rocket

## SIDES

Heirloom Tomato Salad with Buffalo Stracciatella, Rice,  
Rocket & Pine Nuts [V, GF]

Seasonal Green Salad with Balsamic & Parmesan [V, VG, GF]

## OPTIONAL ADD ONS

Tiramisu Cake with Berries [V]

Hot Chips with Aioli [V, DF]

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*Please inform us of any allergies when placing orders*



# BURGER GRILL SET MENU

SERVED BUFFET STYLE WITH DIETARY OPTIONS CONSIDERED

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Premium Wagyu Beef Burgers [DF]

Artisanal Sausages [DF]

Plant Based Burgers available [VG]

## SALADS

Creamy Chat Potato Salad, Scallion & Gherkins [VG,GF]

Garden Salad with Shaved Vegetables & Balsamic Vinaigrette [VG,GF]

## CONDIMENTS AND GARNISHES:

Sliced American Style Cheese, Smokey Barbeque, Garlic Aioli, Tomato Sauce,  
Yellow & Dijon Mustard, Cos Lettuce, Red Onions, Vine Ripened Tomatoes

## OPTIONAL ADD ONS

Chocolate Fudge Brownie with Berries.

Hot Chips with Garlic Aioli [VG,GF]

*V- vegetarian, VG- Vegan, DF- Dairy free, GF- Gluten free*

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