



NEW YEAR'S EVE

Enjoy a 6-course degustation menu with matching wines,
and toast the night of all nights with spectacular views of
Sydney Harbour's iconic fireworks

EVENT DETAILS

Celebrate New Year's Eve at Eastbank, a prime spot on Sydney Harbour renowned for its world-class festivities! Nestled on Circular Quay's Eastern pontoon, Eastbank offers a front-row seat to the iconic Harbour Bridge fireworks. From 7 pm to 1 am, immerse yourself in an electrifying atmosphere, complemented by gourmet culinary offerings, exquisite wines, and lively entertainment. Let the dazzling display of fireworks against the Harbour Bridge serve as the perfect backdrop to an unforgettable evening.

Access to the East Circular Quay (ECQ) promenade

Upon confirming your booking, you'll receive access passes and event wristbands. These are essential for seamless entry through the main gates of ECQ and to comfortably explore the lively locale. The wristband not only grants you uninterrupted access to our venue but is also mandatory for viewing the fireworks on the promenade at 9 pm and midnight.

Starting Time

Join us from 7 pm and be greeted with a glass of sparkling wine. Please note, our food service will commence promptly at 7:30 pm.

Menu Details:

6 courses degustation menu matched with local & international wines.

Dress Code:

Dress up or dress down (but no lower than smart casual)

Price:

Adults: \$690

Teens aged 12 to 17 years: \$490

Children under 12: \$390



NEW YEAR'S EVE DEGUSTATION MENU

Inizio

- Wagyu Bresaola & marinated baby figs
- Homemade spinach & ricotta tartlet

Wine: Cantina Trevigiana Prosecco Extra Dry DOC - Treviso, Italy

First Course

- Grilled Qld half shell Scallops, watercress leaves, mango & avocado with capers & zesty lime salsa

Wine: 2022 Atlas 172 Watervale Riesling, Clare Valley

Second Course

- Wagyu Beef Carpaccio (MB6+ Black Opal Wagyu), Mizzuna leaves, pecorino cheese & truffle aioli

Wine: 2021 Delamere Flyleaf Rose Pinot Noir - Pipers Brook, TAS

Main Course

- Lobster Bisque Risotto

1/2 WA grilled lobster served on a bed of mixed seafood, micro herbs & lobster bisque glaze

Wine: 2021 Howard Park Margaret River Chardonnay - WA

OR

- Black Opal Wagyu beef tenderloin (MB9+)

200gms tenderloin served with pumpkin puree, wild mushrooms & red wine jus

Wine: 2014 Geoff Merrill Reserve Cabernet Sauvignon, Coonawarra & McLaren Vale

Dessert

- Pistachio & Raspberry Dome

Praline crunchy rice base, dark Callebaut chocolate mousse, pistachio cremeux with whole raspberries

Wine: 2021 Ca Di Bruno Moscato d'Asti DOCG - Piedmont, Italy

After Dinner Delights

- Cheese, Fruits & Crackers
- Semi-soft Taleggio cheese, strawberries & blueberries with light lavosh crackers

Digestive: Chilled Amaro Montenegroé Del Capo or Brachetto D'acqui

BOOKING INFORMATION

Contact Information

Full Name: _____

Email Address: _____

Contact Number: _____

Party Details

Number of Adults **18 and over**: _____

Number of Teens **13 to 17 years**: _____

Number of Children **12 and under**: _____

Special Dietary Requirements: _____

Main Dish Selection

You are required to select a main course, please choose below:

- Wagyu Beef Tenderloin _____
- WA Lobster Risotto _____

Payment Information

Total Amount: \$ _____

Payment method: Credit Card / Bank Transfer (1.2% surcharge) / Online

Credit Card (1% Credit Card surcharge applies):

Mastercard/ American Express / Visa / Other: _____

Name on Card: _____

Credit Card Number: _____

Expiration Date: _____ Security Code: _____

Once your payment is processed, tickets will be sent to your provided email. These act as your event entry and exclusive pass to the East Circular Quay area. Keep these tickets handy for smooth access on the event night. For refund information and related concerns, please see our terms and conditions at the end.

Confirmation

By signing below, I verify the accuracy of the information provided. I acknowledge that a confirmed booking requires full payment and that I have read and accepted the event's terms and conditions.

Signature: _____ Date: _____

02 9241 6722

GROUP BOOKINGS - TERMS & CONDITIONS | GROUP MENUS | SEATING REQUESTS

Advanced notice is required for any special dietary requirements. Please be aware that, although we operate with utmost care regarding food allergies, our kitchen is commercial and cannot guarantee against the risk of an allergic reaction. Those with known allergies should alert our staff when booking to ensure the best possible dining experience.

For this year's NYE celebrations, all seating is indoors. Payment in advance is required to confirm the reservation. We will do our utmost to accommodate seating preferences, but specific locations cannot be guaranteed unless you have prepaid for a private space. Groups are generally seated at tables accommodating 8-12 guests, depending on availability. A minimum spend may be required for private dining areas.

ACCESS PASS

Access to the East Circular Quay area is restricted during the day, as regulated by Sydney City Council. Only patrons with an approved access pass will be granted entry to East Circular Quay due to Covid-19 restrictions set by the City of Sydney and the State Government. Reservations at Eastbank Cafe come with an access pass for each guest in the form of your ticket reservation. If, for some reason, the access pass isn't the email confirmation, it's the patron's responsibility to collect the pass either online or at Eastbank Cafe by no later than 6:00 pm on December 30th. Eastbank Cafe is not responsible for forgotten or uncollected access passes on NYE.

SERVICE CHARGE

Your booking does not include a service charge. Gratuities for our staff for received services are highly appreciated. Service can be invoiced before or after the booking upon request.

CONFIRMATION | PAYMENT

Tentative bookings are held for five (5) working days until December 1st, three (3) days up to December 15th, and thereafter as communicated through email. Full payment is essential for booking confirmation. Additional beverages consumed during the event must be paid in full by the reservation's conclusion. We provide one detailed bill per table. Payment on the night of the event can be made with a maximum of two credit cards or cash (no cheques or EFT on the event day).

CANCELLATION | NO-SHOW POLICY

Guests are expected to be seated by 8:30 pm, marking the beginning of our menu service. If not all guests have arrived by this time, service will commence, or the booking will be automatically canceled. Cancellation/no-show fees will apply, and the table/s might be made available to other patrons.

For the NYE event, deposits and ticket prices for these special dates are non-refundable. Reservations/Tickets can be transferred to another person if we are informed in writing by 6 pm on December 29th. However, meal selections cannot be altered, and if access passes have been collected, they must be provided to the new reservation holder as no additional passes will be issued.

Eastbank Cafe reserves the right to cancel this agreement or event at any time if there's an emergency, threat, or potential harm to any person. The event may also be canceled if circumstances beyond our control arise, the client becomes insolvent, or the event threatens the restaurant's reputation.

Cancellations made before November 1st, 2023, are fully refunded. Cancellations between November 1st and December 24th, 2023, will receive the total paid amount in dining credits. Cancellations from December 24th to December 31st, 2023, will get 50% in dining credits.

RESPONSIBLE SERVICE OF ALCOHOL

Guests are responsible for maintaining orderly behavior. Eastbank Cafe operates under Australia's Responsible Service of Alcohol Laws. We reserve the right to refuse service or remove any individual if they are intoxicated, violent, quarrelsome, or disorderly, or if they smoke outside the designated areas.

CHILDREN (MINORS)

Eastbank Cafe welcomes families. Please inform us if there are minors in your group. We may ask for legal proof of age.

INDEMNITY & DAMAGE

While Eastbank Cafe takes all necessary precautions, we do not accept liability for loss or damage to any property belonging to the client or their guests or for any injuries sustained during their stay. Clients are liable for the actions of their guests and any damages or losses incurred during the event, with costs billed directly to the client.