



# Group Booking Details

Full Name	Reservation Date
Telephone	Email
Number of Adults	Number of Children (3-12years)
Occasion	Times

Menu Selection *Please select from the following options (please tick):*

### ROYAL TASTING FEAST

(2.5hrs duration)

Royal Tasting Feast **\$79pp**

### HIGH CHEESE

(2hrs duration)

High Cheese **\$38pp**

### BEVERAGE PACKAGE

(2hrs duration) available for groups of 20 plus

Classic Beverage Package **\$50pp**

Premium Beverage Package **\$70pp**

Deluxe Beverage Package **\$80pp**

### BOTTOMLESS BRUNCH

(2hrs duration) available until 2pm, weekends only.

Bandini Prosecco **\$95pp**

Free flow of Mimosa & Bellini **\$95pp**

Sparkling Rosé **\$110pp**

G.H. Mumm Grand Cordon **\$159pp**

### SEATED PACKAGE

#### LUNCH & DINNER

(2.5hrs duration)

2 Course Alternate Serve **\$75pp**

3 Course Alternate Serve **\$90pp**

Dietary Requirements

### Terms & Conditions

- A minimum spend from \$75pp applies to all group bookings.
- Group bookings require a 50% deposit and final payment is required 5 business days prior to the booking date.
- Any additional food & beverage items will be charged on the day.
- A 10% group booking surcharge will be added to the total bill on the day. Applicable for group bookings of 10 guests and over. Public holidays incur an increased surcharge of 15%.
- Confirmation of final numbers and dietary requirements are required 10 business days prior to the reservation date. Within 10 days of your booking date, if numbers increase, we will try our best to accommodate your request. However, all reduction of numbers is NON-REFUNDABLE.
- Cancellations of group bookings within 2 weeks of the booking date will incur a forfeit of the deposit payment.
- The menu is subject to change due to seasonality of produce.
- If you wish to bring your own cake into the restaurant, a \$3.50 cakeage fee will apply per person
- We can cater for a range of dietary requirements, please contact us to discuss your options.
- As this is a shared space and we need to be mindful of others, no entertainment, amplified music, or microphones are permitted.
- Additional decorations ie. small centrepieces and a balloon can be placed on the tables. Please note REIGN does not allow sparklers, glitter, confetti or bubbles at the venue.
- Table allocation is organized by the Restaurant Manager prior to service on the day of the reservation. Whilst we do our best to accommodate all guests seating request, please note this is not a guarantee upon your request.
- Large groups may be accommodated across multiple tables.

I hereby agree with the terms and conditions stated above *(please tick)*

Deposit Payment Details

Credit Card *Please note, a 1.5% surcharge applies to all credit cards.*

Name	Type of Card	<input type="checkbox"/> Visa	<input type="checkbox"/> Mastercard	<input type="checkbox"/> Amex
Card Number	Expiry	CCV		
Signature	Date			

# Group Booking Menu

2 Courses \$75pp | 3 Courses \$90pp

*Alternate serve per course*

## CHOICE OF ENTRÉE

*Select 2*

Chive crumpets, cod egg cream, bottarga

Jamon serrano 50g, pico, olive oil *(df)*

Stracciatella, watermelon, shiso *(v, gf)*

## CHOICE OF MAINS

*Select 2*

Potato gnocchi, sautéed greens, parmesan sauce *(v)*

Confit salmon, cucumber velouté, karkalla *(df)*

Chicken breast, French peas, pancetta, chicken jus *(gf)*

Strozzapretti, calamari, perilla pesto, chilli

## CHOICE OF DESSERTS

*Select 2*

Donuts, honey, yoghurt, cinnamon, star anise, pistachio *(v)*

Valrhona 'Jivara' mousse, raspberry, crisp *(gf)*

Frangipane and rhubarb tart, raspberry coulis

## SIDES

*Select 1/Additional sides \$7pp*

Cos lettuce, eschalot, cucumber, thyme dressing *(vg, gf, df)*

Charred broccolini, verjuice lemon, toasted almond *(vg, gf, df)*

Shoestring fries, spicy salt, aioli *(vg, gf, df)*

## ELEVATE YOUR EXPERIENCE

Black River Oscietra Imperial Caviar & Blinis

*As a shared plate (serves 2 guests) \$29pp*

3 Cheeses, Grapes, Lavosh & Oat Crackers

*As a course substitution \$14pp*

*As a shared plate (serves 2 guests) \$17pp*

*As an additional course \$34pp*

Cakeage

*Cut and plated to guests \$3.50pp*



*v* vegetarian, *gf* gluten free, *df* dairy free, *vg* vegan, *vgo* vegan option available, *dfo* dairy free option available

*Sample menu, subject to change based on seasonality*