

# Events

*Fit for Royalty*



| AT THE QVB |

~~serve~~  
reign

## Make it Reign

Located on level one of the iconic Queen Victoria Building, Reign is Sydney's premium Champagne Parlour & Bar.

Set amongst lush marble, brass and soft musk tones, and framed by a Romanesque arch window overlooking Town Hall, this is where Sydney's monarchy comes out to play.

Whatever the occasion, Reign has you royally covered.





## The Space

Reign offers two spaces to accommodate events up to 140 guests when combined.



### SEMI PRIVATE DINING ROOM

Seated · up to 48 guests

### FULL VENUE *(Exclusive)*

Seated · 89 guests

Cocktail · 140 guests

*Minimum spends apply.*

## Food Philosophy

Reign's eclectic Modern Australian menu features light share plates designed to hero the Champagnes and curated beverages on offers.



# Events Breakfast

## *Breakfast Canapés Style*

6 Canapés, 3 varieties \$50 per person

8 Canapés, 4 varieties \$65 per person

## CANAPÉS

Virgin mary, rock oyster, celery salt *non-alcoholic, df, gf*

Smoked salmon, crème fraîche, pikelets, salmon roe

Bruschetta, vine-ripened tomato, dried olives, basil *v, df*

Toasted granola, seasonal fruit, meredith yoghurt, vanilla bean *v*

Green onion crumpet, avocado puree, goat's curd, lemon jam *v*

## SUBSTANTIAL

Mini bacon & egg roll, cheddar, sweet & sour peppers

French toast-vanilla cream cheese, strawberries,  
crumbed pistachio, butterscotch sauce *v*

Croque monsieur

Truffled leek & ricotta quiche *v*

Mini croissant, aged cheddar, prosciutto

## DESSERT

Mini liege waffle, mascarpone & berries *v*

Mini pancake, sweet ricotta, blueberry, honeycomb *v*

Madeleine, white chocolate & toasted almonds *v*

Mini muffin varieties *v*

Toasted banana bread, vanilla yoghurt, berries *v*



## *Grazing Station \$50 per person*

*Select five*

Toasted granola, seasonal fruit, meredith yoghurt, vanilla bean *v*

Seasonal fruit *v*

Mixed muffins *v*

Selection of danishes *v*

Truffled leek & ricotta quiche *v*

Sweet & savoury croissant

Green onion crumpet, avocado puree, goat's curd, lemon jam

Mini bacon & egg roll, cheddar, sweet & sour peppers

## *Seated Breakfast Menu \$60 per person*

*Platter on Arrival, select one, served per table*

Seasonal fruit *v*

Mixed muffins *v*

Selection of Danishes *v*

Sweet & savoury croissant

## *Plated Breakfast*

*Select one*

Eggs Benedict, smoked salmon or prosciutto

Chive crumpets, smoked salmon, avocado, goat's curd, lemon jam

Brulee french toast, berries, vanilla bean ice cream *nf*

Bacon & egg roll, crispy potatoes, cheddar, sweet & sour peppers

Croque madame, poached eggs *nf*

*Package includes juice, tea and filtered coffee*

*v* vegetarian, *gf* gluten free, *df* dairy free, *vg* vegan,  
*vgv* vegan option available, *dfv* dairy free option available

*Sample menu, subject to change based on seasonality*

# Canapé Package



## 2 HOURS

*(Available in our semi private dining space)*

*\$50 per person*

6 canapés (3 x cold, 2 x hot, 1 x substantial)

## 3 HOURS

*\$70 per person*

8 canapés (3 x cold, 3 x hot, 2 x substantial)

## 4 HOURS

*\$97 per person*

11 canapés (4 x cold, 4 x hot, 3 x substantial)

## 5 HOURS

*\$127 per person*

14 canapés (5 x cold, 5 x hot, 4 x substantial)

## ADDITIONAL CANAPÉS

Standard canapés available

*\$8 per person, per piece*

Substantial canapés available

*\$13.50 per person, per piece*

Dessert canapés available

*\$7.50 per person, per piece*

## ELEVATE YOUR EXPERIENCE

Consider adding a grazing station for the complete cocktail experience, or an arrival cocktail to delight your guests!



# Canapé Menu

## COLD CANAPÉS

Sweet potato hummus, sesame, crispy onions, sourdough crostini *v, gf, df*

Pickled beetroots, hazelnut yogurt, date molasses, spiced pistachio *v*

Sweet melon, prosciutto, black pepper, basil oil *df, gf*

Chicken liver parfait, raisin purée, port jelly

Smoked salmon rilette, endive, chive

White scallop ceviche, lime, coriander, finger lime, tobiko *df, gf*

Cured tuna, cucumber, apple, pickled fennel, sour cream, green oil, lime caviar *gf*

## HOT CANAPÉS

Crispy potato “Anna”, pea, pinenut, kaffir lime, parmesan *v*

Mushroom and truffle arancini, aioli *v*

Marinated chicken thigh, tonkasu sauce *df, gf*

Teriyaki salmon skewer, pickled ginger *df, gf*

Pan seared scallop, corn puree, nduja, salmon caviar, angel hair chili

Roasted pumpkin, cashew paste, green apple *df, gf, vg*

## SUBSTANTIAL CANAPÉS

Penne pasta, bay prawn, mussel, bisque, n’duja butter, blistered tomato

Wild mushrooms Sun choi bao *v*

Remoulade chicken sando

Beef slider, American cheese, pickles

Battered fish, fries, tartare sauce

## DESSERT CANAPÉS

Berries, white chocolate mousse, sponge *v*

Rhubarb & apple tart *v*

Pavlova, strawberry, chantilly *v, gf*

Chocolate mousse, praline, raspberry *v*

*gf* gluten free, *v* vegetarian, *vg* vegan, *df* dairy free

*Sample menu, subject to change based on seasonality*





# Seated Package & Menu

2 courses \$120 per person  
3 courses \$130 per person  
Alternate serve per course

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## CHOICE OF ENTREES:

- Sweet potato hummus, raw vegetables *vg, gf, nf*
- Baked camembert, honey, rosemary and confit garlic, pear, sourdough *v, gfo, nf*
- Kingfish sashimi, sesame dressing, dill oil
- Chicken liver parfait, chive crumpets, raisin puree, port jelly

## CHOICE OF MAINS:

- Roasted pumpkin, tofu, green apple, cashew paste *vg*
- Handmade rigatoni pasta, bay prawn, mussel, bisque, blistered tomato, fresh basil
- Confit salmon, cucumber velouté, karkalla *df, gf*
- Beef bourguignon, paris mash *gf*

## CHOICE OF DESSERTS

- Vegan brownie, caramelised banana, plant based vanilla cream *vg*
- Crème Brûlée, strawberry ice cream *gf, v*
- Berries, white chocolate mousse, sponge, raspberry sorbet *gf, v*
- 3 cheeses, grapes, lavosh & oat crackers – add \$14pp

## SIDES

- Select 1/Additional sides \$7pp
- Paris mash, scallion *v, gf*
- Shoestring fries, togarashi salt, aioli *v, gf, df*
- Mixed leaf salad, aged sherry vinegar, chives *vg, df, gf*

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

*Sample menu, subject to change based on seasonality*





# Grazing Station Menu

*Cheese Station \$25 per person*

Maffra mature cheddar, Milawa blue, Gippsland brie, grapes & chutney, dried fruits & nuts, lavosh & crackers

*Charcuterie Station \$30 per person*

Prosciutto, finocchiona salami, bresaola, mustard, pickles & mixed olives, grissini & bread

*Oyster Station \$30pp (3 oysters pp)*

Sydney rock oyster, mignonette & lemon

*Seafood Station \$40 per person*

Smoked salmon, house cured trout, cocktail prawn, cocktail sauce & lemon, bread & pickles

*Sample menu, subject to change based on seasonality*





# Beverage Philosophy

When it pours it Reigns...

What is a celebration without a glass of Champagne? It is the elixir of jovial moments and custodian of happy memories.

Venture with us around the globe, through our ever evolving, hand-picked selection exploring the wonders of diverse varietals, terroir, styles, flavour and history, curated to inspire and delight your palette.



MICHAEL JONES

*Beverage Curator*

# Classic Beverage Package

*3 hours \$60 per person  
4 hours \$75 per person*



## SPARKLING

NV YVES Sparkling, Yarra Valley, VIC

## WHITE

Hesketh Sauvignon Blanc, Adelaide Hills, SA

## RED

Handpicked Pinot Noir, Yarra Valley, VIC

## BEERS

James Boags Light  
Sydney Beer Co. Lager

## NON-ALCHOLIC

Heaps Normal 'XPA' Non-Alc Ale  
Lyres 'Classico' Sparkling, AUS

*Add Champagne on arrival  
Add cocktail on arrival*

*All packages include soft drinks, still and sparkling water.*



# Premium Beverage Package

3 hours \$80 per person  
4 hours \$95 per person



## SPARKLING

Handpicked Prosecco, ITA

## WHITE (choose 2)

Santi Pinot Grigio, Valdiadige, ITA  
Hesketh Sauvignon Blanc, Adelaide Hills, SA  
Clandestine Chardonnay, Margaret River, WA

## RED (choose 2)

Hand Picked Pinot Noir, Yarra Valley VIC  
Beconcini 'Atiche Vie' Sangiovese, Chianti, ITA  
Philip Shaw 'The Idiot' Shiraz, Orange, NSW

## ROSÉ

Rameau 'Petit Amour' Méditerranée, FRA

## BEER

James Boags Light  
Sydney Beer Co. Lager  
Young Henrys Newtowner Ale

## NON-ALCHOLIC

Heaps Normal 'XPA' Non-Alc Ale  
Lyres 'Classico' Sparkling, AUS

*Add Champagne on arrival  
Add cocktail on arrival*

*All packages include soft drinks, still and sparkling water.*

# Deluxe Beverage Package

3 hours \$90 per person  
4 hours \$105 per person



## SPARKLING

NV Mumm Marlborough 'Brut Prestige' Marlborough NZ

## WHITE (choose 2)

Dog Point Sauvignon Blanc, Marlborough, NZ  
The Other Wine Co. Pinot Gris, Adelaide Hills, SA  
Oakridge Chardonnay, Yarra Valley, VIC

## RED (choose 2)

Red Claw Pinot Noir, Mornington Peninsula, VIC  
Kilikanoon 'Prodigal' Grenache, Clare Valley, SA  
Elderton 'Estate' Shiraz, Barossa Valley, SA

## ROSÉ

Maison AIX, Coteaux d'Aix-en-Provence, FRA

## BEER & CIDER

*Choose two full-strength beers, light beer and cider included*

James Boags Light  
Sydney Beer Co. Lager  
Kirin Ichiban  
Young Henrys Newtowner Ale  
Young Henrys Cloudy Cider

## NON-ALCHOLIC

Heaps Normal 'XPA' Non-Alc Ale  
French Bloom 'Le Blanc' Sparkling, FRA

*Add Champagne on arrival  
Add cocktail on arrival*

*All packages include soft drinks, still and sparkling water.*

## Additions

### SIGNATURE COCKTAIL

Add a signature cocktail on arrival (one per person)

*from \$18 per person*



### CHAMPAGNE

Add a glass of Champagne on arrival (one glass per person)

*\$25 per person*

NV G.H Mumm Grand Cordon Brut Cuvée



