

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 · 85 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, sriracha mayo, charcoal bun *nf*

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, sriracha mayo, charcoal bun *nf*

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, cheddar, sriracha mayo, charcoal bun *nf*

Croque madame. poached eggs *nf*

Package includes juice, tea and filtered coffee

gf gluten free, *v* vegetarian, *vg* vegan, *df* dairy free, *vgf* vegan option available, *df* 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!

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

Sample menu, subject to change based on seasonality



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*

Beef tartare, crostini, chives *df*

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 sugarloaf, lemon jam, macadamia *v, vg, gf*

SUBSTANTIAL CANAPÉS

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

Wild mushrooms Sun choi bao *v*

Chicken, mushroom, gruyere vol au vent

Beef slider, American cheese, pickles

Battered fish, fries, tartare sauce

DESSERT CANAPÉS

Vegan brownie, caramelised banana, plant based vanilla cream *vg*

Pavlova, strawberry, chantilly *v, gf*

Chocolate mousse, pineapple, mint, passionfruit coulis

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

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

CHOICE OF ENTREES

Sweet potato hummus, raw vegetables *vg, gf, nf*

Kingfish sashimi, sesame dressing, dill oil *gf*

Chicken liver parfait, chive crumpets, raisin puree, port jelly

Melon Parisienne, prosciutto, finger lime, shiso *gf, df*

CHOICE OF MAINS

Roasted sugarloaf, quinoa, lemon jam, spring vegetables *v, vg, gf*

Handmade rigatoni pasta, bay prawn, mussel, bisque, blistered tomato, fresh basil

Confit salmon, cucumber velouté, karkalla *df, gf*

Grilled spatchcock, leek, ancient grain salad, jus

CHOICE OF DESSERTS

Vegan brownie, caramelised banana, plant based vanilla cream *vg*

Port infused parfait, strawberry consommé, berries *gf, v*

Chocolate mousse, pineapple, mint, passionfruit coulis *gf, v*

3 cheeses, grapes, lavosh & oat crackers – *add \$14pp*

SIDES

Select 1/Additional sides \$7pp

Mixed leaf salad, aged sherry vinegar, chives *vg, df, gf*

Paris mash, scallion *v, gf*

Shoestring fries, togarashi salt, aioli *v, gf, df*

ELEVATE YOUR EXPERIENCE

Enjoy Chef's selection of arrival canapés

3 varieties, 3 pieces per person \$22pp

Choose your own selection of arrival canapés

3 varieties, 3 pieces per person \$24pp

gf gluten free, *v* vegetarian, *vg* vegan, *df* dairy free, *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 \$30 per person (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.

Classic Beverage Package

*3 hours \$65 per person
4 hours \$80 per person*



SPARKLING

Handpicked Prosecco, Veneto, ITA

WHITE

Handpicked Sauvignon Blanc, Marlborough, NZ

RED

Handpicked Shiraz, Hilltops, NSW

BEERS

James Boag's Light
Sydney Beer Co. Lager

NON-ALCHOLIC

Heaps Normal 'XPA' Non-Alc Ale

*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

Bianca Vigna Prosecco, Veneto, ITA

WHITE (choose 2)

Santi Pinot Grigio, Val d'Adige, ITA
Handpicked Sauvignon Blanc, Marlborough, NZ
Oakridge Chardonnay, Yarra Valley, VIC

ROSÉ

Mirabeau Grenache Blend, Provence, FRA

RED (choose 2)

Handpicked Pinot Noir, Yarra Valley, VIC
Beconcini Chianti Sangiovese, Chianti, ITA
Philippe Shaw 'The Idiot' Shiraz, Orange, NSW

BEER

James Boags Light, TAS
Sydney Beer Co. Lager, NSW
Young Henry Newtowner Pale Ale, NSW

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 \$95 per person
4 hours \$115 per person



SPARKLING

Mumm Marlborough Pinot Noir, Chardonnay, Marlborough NZ

WHITE (choose 2)

Dog Point Sauvignon Blanc, Marlborough, NZ
Red Claw Pinot Gris, Mornington Peninsula, VIC
Fire Gully Chardonnay, Margaret River, WA

ROSÉ

Maison AIX Grenache Blend, Provence, FRA

RED (choose 2)

Nanny Goat Pinot Noir, Central Otago, NZ
Kilikanoon Prodigal Grenache, Clare Valley, SA
Hentley Farm Estate Shiraz, Barossa Valley, SA

BEER & CIDER

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

James Boags Light, TAS
Sydney Co. Lager, NSW
Kirin Ichiban, JPN
Young Henry Newtowner Pale Ale, NSW
Young Henry Cloudy Cider, NSW

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)

\$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



