

SEAROCK GRILL

STEAK AND SEAFOOD

NEW YEARS EVE PACKAGE



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2023 New Years Eve*



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EVENT OVERVIEW

Event Time and Access

The festivities commence at 7:30 pm with seating Indoors for dinner. We serve drinks on arrival and an amuse bouche, marking the beginning of our 5-course degustation dinner. The celebration continues until 1 am, with the flexibility for guests to enter and exit the restaurant throughout the night.

Upon confirming your reservation, we provide each guest with an access pass to the East Circular Quay promenade for the evening. Your access pass will be your email booking confirmation, essential for access to the East Circular Quay area on New Year's Eve.

1 Package Inclusions

Our exclusive New Year's Eve package includes:

- A 5-course degustation menu, each course paired with a glass of premium wine
- Coffee & tea
- Unlimited sparkling & still mineral water throughout the evening
- Exclusive access passes to East Circular Quay
- Your table reserved exclusively for you until midnight
- Roving entertainment throughout the night for a truly unforgettable experience

2 Event Details

Join us on December 31st to ring in the New Year. The event begins at 7:30pm and continues until 1am. You can find us at Searock Grill, Shop 15, 5 Macquarie Street, Circular Quay, Sydney, NSW.

3 Pricing

Event pricing is as follows:

\$950 per ticket



NYE DEGUSTATION MENU

(drinks subject to change)

New Years Eve Menu

Amuse Bouche

- Pumpkin & goats cheese tartlet
- Scallops in a half shell, marinated seaweed, and pickled ginger

Wine: Bubbles or Aperol Spritz

Entrée One

- Crab & prawn tian, champagne sauce, lobster oil, Avruga caviar, and micro herbs

Wine: Cave De Ribeauville Riesling 2019 - Alsace France Organic

Entrée Two

- Wagyu Beef Tataki served with white cabbage & carrot salad, pomegranate dressing (GF)

Wine: La Villa Pinot noir 2021 - TAS

Main Course (Choose one of the following dishes)

- Char-grilled "Shiro-kin Wagyu" Scotch Steak, Full Blood, MBS 9+ served with layered potato, onion tempura & porcini mushroom jus

Wine: Teusner 'Big Jim' Shiraz 2021, Barossa Valley – SA

- Seafood Platter for one or two: Half fresh WA Lobster, Crystal Bay prawns, Moreton Bay bugs, Sydney Rock oysters, Tasmanian black mussels, served with dipping sauces

Wine: Mahi Single Vineyard "Boundary Farm" Sauvignon Blanc 2022 - NZ

After Dinner Delights

- Chocolate Tasting Plate: Chocolate mousse cup, mini chocolate fondant & chocolate bavaois (V)

Dessert Wine: Greystone Riesling (Semi-Sweet) - NZ Organic Vegan



BOOKING CONFIRMATION

Guest Information

Full Name: _____

Email Address: _____

Contact Number: _____

Party Details

Number of Adults (18 and over): _____

Number of Minors (under 18): _____

Menu Selection

Please select one of the following for your Main Course:

- Char-grilled “Shiro-kin Wagyu” Scotch Steak, Full Blood, MBS 9+: _____
- Seafood Platter for One: _____
- Seafood Platter for Two: _____

Special Dietary Requirements

Please list any special dietary requirements for each guest:

Payment Information (1% credit card surcharge applicable)

Total Amount: _____ (Please refer to our pricing section for details)

Method of Payment (Please circle one): Visa / Mastercard / American Express / Bank Transfer

Credit Card Number: _____

Expiration Date: _____ Security Code: _____

Confirmation

By signing below, I confirm that all information provided is accurate. I understand that full payment is required to confirm my booking. I have read and agreed to the terms and conditions of the event.

Signature: _____ Date: _____

Terms and Conditions

Group Bookings and Seating Requests:

We require advanced notice of any special dietary requirements. Please note that while all due care is taken regarding food allergy requirements, as we operate in a commercial kitchen, we cannot guarantee a 100% allergen-free environment. Patrons with known allergies are asked to alert staff at the time of making their booking.

All seating for this year's New Year's Eve event is indoors. We will do our utmost to accommodate your requested seating area, but we are unable to guarantee this unless you have booked and prepaid a private space. Large groups are seated on tables of 8-12 guests pending table/area availability. Minimum spends apply to booking your guaranteed private dining space.

Access Pass:

Access to the East Circular Quay area is blocked off to the public during the day as regulated by the Sydney City Council. Only those with the approved access pass will be allowed into East Circular Quay as part of COVID-19 restrictions imposed by the City of Sydney and State Government.

Reservations made at Searock Grill will include an access pass for each guest as part of your ticket reservations. Your access pass will be your email booking confirmation. Please ensure to bring a copy of this email confirmation with you on New Year's Eve to gain access to the East Circular Quay area.

Service Charge:

No service charge has been added to your booking. Any gratuity for the staff that you wish to bestow for service received is most welcome and very much appreciated. Service can be invoiced pre or post-booking if requested.

Confirmation and Payment:

All tentative bookings are held for a maximum period of five (5) working days until 01 Dec and three (3) days until 15 Dec then as advised via email with the enquiry, after which time the booking is forfeited. Full payment is required to confirm your booking. Any additional beverages on the night must be settled in full upon conclusion of the reservation. Please note we provide one fully itemized bill per table. Up to a maximum of two credit cards or cash will be accepted for payment on the night per reservation (no cheques or EFT on the day of the event).

Cancellation and No-Show Policy:

We require all guests to be seated by 8:30 pm (20:30) which is the commencement of menu service. If all your guests have not arrived by this time, service will commence or the booking will be automatically cancelled. The cancellation/no-show fee will apply and the table/s will be released to other patrons.

Reservations/Tickets are transferable to another name if we are notified in writing before 6 pm (18:00) on 29 December. Please note, however, that we cannot change meal selections and if the access passes have been collected, these must be provided to the new reservation as we do not allocate any additional passes.

This agreement and/or event may be cancelled by Searock at any time if an emergency or threat of danger to any person exists. The restaurant reserves the right to cancel the event should the restaurant be closed due to circumstances beyond its control, the client becomes insolvent or the event is deemed to threaten the reputation of the restaurant.

Cancellations done before November 1st receive a full refund. Cancellations done from November 1st to December 24th receive the total amount paid in dining credits. Cancellations made from 24th December to 31st December will receive 50% dining credits.

Responsible Service of Alcohol:

Clients will be responsible for ensuring the orderly behaviour of their guests. We are a fully licensed venue operating following the principles of Responsible Service of Alcohol Laws, which are Laws in Australia. The management of Searock Grill reserves the right in their absolute discretion to intervene and exclude or remove any undesirable person/s from the premises without liability where they see fit. All food and beverages must be consumed on the premises. Management supports the actions of staff in refusing service to intoxicated, disorderly or underage patrons under this Act. Intoxicated persons will not be permitted to enter Searock Grill. We reserve the right to refuse service and remove any person from Searock Grill if the relevant venue manager believes the person is intoxicated or is behaving in a violent, quarrelsome or disorderly manner or is smoking outside of the designated area.

Children (Minors):

Searock Grill is family-friendly! Please let us know if there are minors within your group. Patrons may be asked to show legal proof of age at any time.

Indemnity and Damage:

Searock Grill will take all necessary care however accepts no responsibility or liability for any loss or damage to any property belonging to the client, the client's guests or invitees; or for any injury sustained to the clients during their time at Searock Grill. The client is liable for the actions of their invitees and any damages or losses incurred during the event. Any costs will be billed directly to the client.