



James Squire

THE SQUIRE'S LANDING





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ABOUT US

The Squire's Landing is James Squire's brewhouse located in one of Sydney's busiest cultural junctions, Circular Quay. Developed in collaboration with Mantle Group Hospitality, The Squire's Landing tells the legend of James Squire; a convict on the First Fleet but perhaps more importantly, Australia's first brewer.

An upstairs restaurant and a downstairs brewhouse honour the life of James Squire – an infamous yet charismatic man who inspired the creation of the award-winning range. The Squire's Landing has been architecturally designed and includes phenomenal views of Sydney Harbour. The internal design of The Squire's Landing conserves the original structural steel detailing of Lawrence Nield and Peter Tonkin's design for the Overseas Passenger Terminal in 1988. Multiple external decks and terraces boast an open air dining experience and the ultimate spot to host any function. The interior is warm, using a palette of natural materials like reclaimed spotted gum, copper and zinc. The footprint also includes a freestanding fully glazed working microbrewery - the 'pod'. This is where customers can acquaint themselves with the intricate process of brewing beer. The venue is conveniently located within walking distance of Circular Quay station where ferries, buses and trains regularly depart to neighbouring harbours.

The Squire's Landing celebrates over 200 years since the founding father of Australian brewing arrived on the First Fleet in 1788. It is a venue that James Squire himself would stop and have a drink in... and we hope you do too.

FUNCTION SPACES



TOWER ROOM

HARBOUR DECK

BRIDGEVIEW DECK

GROUND FLOOR HARBOUR BAR

FORECOURT



FUNCTION SPACES

UPPER DECK

For larger events such as conventions or wedding receptions, The Upper Deck can be exclusively hired. This space encompasses all three function spaces and the entire restaurant.

CAPACITY

180 seated
500 standing



TOWER ROOM

Located within The Squire's Landing turret, this intimate dining space is the perfect space for private dinners, workshops and meetings. The Tower Room boasts 270 degree views of the Sydney Harbour Bridge and the Sydney Opera House.

CAPACITY

50 seated
60 standing



FUNCTION SPACES CONTINUED

HARBOUR DECK

The name of the northern facing deck speaks for itself! Offering a stunning open air experience and views of both the Sydney Harbour Bridge and the Sydney Opera House.

CAPACITY

80 standing



THE BRIDGEVIEW DECK

The Bridgeview Deck spans over 100 square metres and boasts views out to Sydney Harbour Bridge, Campbell's Cove and beyond.

CAPACITY

60 seated

100 standing



GROUND FLOOR HARBOUR BAR

The Harbour Bar is our only semi-exclusive event space on the ground floor, offering a seamless blend of a private event space whilst getting to take advantage of our live music and sensational Harbour Bridge and Opera House Views. This area is open to the elements, but it provides ample shelter with heaters in place

CAPACITY

50 standing

FOOD OPTIONS



THE FIRST MATE'S ADDITION MENU

SHARE STYLE MENU | \$89PP

SONOMA SOURDOUGH (V) *smoked cultured butter, black salt*

HUMMUS (VG) *fermented chilli, fried chickpeas, pistachio dukkah, olive oil, sourdough*

ROASTED BEETROOT (V, GF) *candy walnuts, truffle goat's curd, pickled radish, red onion pearls*

TUNA TARTARE (DF) *wasabi, furikake, radish, ponzu, compressed cucumber*

TWICE COOKED POTATOES (GF) *fried rosemary, confit garlic butter, smoked salt*

ORGANIC LEAF SALAD (VG, GF) *radicchio, green oak, radish, eschalot, dill, chervil, lemon dressing*

WOOD ROASTED CHICKEN (GF) *house fermented peri peri sauce, pickled chilli, toum, lime*

THE CAPTAIN'S PLATE MENU

SHARE STYLE MENU | \$99PP

SONOMA SOURDOUGH (V) *smoked cultured butter, black salt*

HUMMUS (VG) *fermented chilli, fried chickpeas, pistachio dukkah, olive oil, sourdough*

CHARCUTERIE (DF) *chef's selection cured meats, house pickles, lavosh, grissini*

ROASTED BEETROOT (V, GF) *candy walnuts, truffle goats curd, pickled radish, red onion pearls*

TUNA TARTARE (DF) *wasabi, furikake, radish, ponzu, compressed cucumber*

TWICE COOKED POTATOES (GF) *fried rosemary, confit garlic butter, smoked salt*

ORGANIC LEAF SALAD (VG, GF) *radicchio, green oak, radish, eschalot, dill, chervil, lemon dressing*

ONE SHARED MAIN MUST BE PRESELECTED FOR THE ENTIRE GROUP

WOOD ROASTED CHICKEN (GF) *house fermented peri peri sauce, pickled chilli, toum, lime*

CHAR GRILLED KING PRAWNS *miso butter, charred lime, micro coriander*

WAGYU RUMP STEAK MB4+ *chimichurri, cabernet jus, café de paris butter*

All dietaries will be catered to additionally to the set menu as chef's selection. A vegan menu can be provided on request. Ingredients are subject to seasonality. All menu items may contain traces of nuts, gluten, shellfish and other allergens. Menu selections and pricing are subject to change. A 10% surcharge applies on Sundays and 15% on public holidays.

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free



THE VOYAGE DE LUXE FEAST

SHARE STYLE MENU | \$120PP

SONOMA SOURDOUGH (V) *cultured butter, black salt*

HUMMUS (VG, GF) *fermented chilli, fried chickpeas, pistachio dukkah, olive oil, sourdough*

CHARCUTERIE (DF) *chef's selection cured meats, house pickles, lavosh, grissini*

HANDMADE BURRATA (V) *wood fired peppers, crostini, green olive, orange blossom honey*

MARKET CRUDO (GF, DF) *green herb salsa, eschalot, cucumber, chilli, caviar*

TWICE COOKED POTATOES (GF) *fried rosemary, confit garlic butter, smoked salt*

ORGANIC LEAF SALAD (VG, GF) *radicchio, green oak, radish, eschalot, dill, chervil, lemon dressing*

TWO SHARED MAINS MUST BE PRESELECTED FOR THE ENTIRE GROUP

WOOD ROASTED CHICKEN (GF) *house fermented peri peri sauce, pickled chilli, toum, lime*

JOHN DORY (GF, DF) *sauce verde, charred fennel, fried capers, fennel fronds, chervil*
optional +\$40pp substitute to whole southern rock lobster

12HR SLOW ROASTED LAMB SHOULDER (GF) *red wine jus, smoked umami butter, chives, charred onion*

WAGYU RUMP STEAK MB4+ (GF) *chimichurri, cabernet jus, café de paris butter*
optional +\$20pp substitute to 1kg butcher's cut

CHOCOLATE COFFEE BROWNIE (GF) *mocha cremeux, coal torched marshmallow, salted caramel*

KAFFIR LIME COCONUT PANNA COTTA (VG, GF) *wood smoked pineapple, passionfruit, raspberry, charcoal lime meringue*

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THE SQUIRE'S CANAPÉS

CANAPÉ PACKAGES

OUR CANAPÉ PACKAGES ARE CAREFULLY DESIGNED TO PROVIDE AMPLE FOOD FOR YOUR GUESTS. CANAPÉS ARE CATERED TO YOUR CONFIRMED GROUP SIZE.

PLEASE ENSURE TO CONSIDER ALL DIETARIES OF YOUR GROUP WHEN MAKING YOUR SELECTIONS.

PRICING

6 PIECE PACKAGE	5 standard & 1 substantial	\$40PP
7 PIECE PACKAGE	6 standard & 1 substantial	\$46PP
8 PIECE PACKAGE	6 standard & 2 substantial	\$53PP
9 PIECE PACKAGE	7 standard & 2 substantial	\$59PP
10 PIECE PACKAGE	8 standard & 2 substantial	\$65PP
11 PIECE PACKAGE	8 standard & 3 substantial	\$73PP
ADDITIONAL STANDARD CANAPÉ		\$7PP

FROM THE SEA

PANKO PRAWNS (DF) *lemon mayo*
APPELLATION OYSTERS (GF, DF) *mignonette dressing*
HALF SHELL SCALLOPS (GF) *roasted bell pepper sauce, butter herb crumb*
FLAME GRILLED CHEESE SMOKED SALMON SUSHI (GF) *wasabi, soy, ginger*
BARRAMUNDI SPRING ROLLS *lemon myrtle mayo*
SMOKED SALMON CREAM CHEESE BLINIS *micro chervil, fried capers*

FROM THE LAND

CHEESEBURGER SPRINGROLLS *burger sauce*
ROAST DUCK PANCAKE (DF) *hoisin sauce, cucumber*
LAMB KOFTA (GF) *tzatziki*
BEEF BOURGUIGNON FILO PASTRIES *tomato relish*
TERIYAKI CHICKEN SUSHI (DF) *wasabi, soy, ginger*
CHICKEN & JALAPEÑO EMPANADA *coriander & lime dipping sauce*

FROM THE GARDEN

PUMPKIN AND SPINACH CALZONE (V) *basil pesto*
MAC & CHEESE BITES (V) *shaved parmesan, chipotle mayo*
CHERRY TOMATO BOCCONCINI SKEWER (V, GF) *fig glaze, basil oil*
MUSHROOM ARANCINI (V) *porcini puree, parmesan, basil*
SWEET POTATO CORN EMPANADA (V) *guacamole*
SPINACH & FETTA FILO PASTRIES (V) *tomato relish*
WAKAME SUSHI (VG, GF) *wasabi, soy, ginger*
VERMICELLI RICE PAPER ROLL (VG, GF) *Thai sweet chilli*
THAI VEGETABLE CURRY PUFF (V) *Thai sweet chilli*

SUBSTANTIAL

PUMPKIN & RICOTTA QUICHE (V) *tomato relish*
SMOKED SALMON ZUCCHINI FRITTER (GF) *smashed avocado, dill*
ZUCCHINI FRITTERS (VG, GF) *smashed avocado, sundried tomato, fried basil*
BBQ PORK CIGAR *hoisin*
CAMELISED ONION CHEESE PUFF (V) *tomato relish*
LAMB & ROSEMARY PIE *mashed potato, peas*
MALAY COCONUT CHICKEN SKEWERS (DF) *satay sauce, peanuts*

DESSERT

SONOMA MINI LAMINGTON (V) *raspberry, cream centre*
CHOCOLATE BROWNIE (GF, V) *coffee cream, dried raspberries*
CHURROS (V) *cinnamon sugar, chocolate dipping sauce*
CHOCOLATE PEANUT TRUFFLE (V)

Ingredients are subject to seasonality. All menu items may contain traces of nuts, gluten, shellfish and other allergens. Menu selections and pricing are subject to change. A 10% surcharge applies on Sundays and 15% on public holidays.

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THE SQUIRE'S CANAPÉS CONTINUED

TO FURTHER ENRICH YOUR EVENT, OUR FOOD STATIONS AND SUBSTANTIAL BOWLS MAKE A PERFECT ADDITION TO YOUR PACKAGE.

SUBSTANTIAL BOWLS

\$9 EACH (MINIMUM ORDER 30 PER ITEM)

SALT & PEPPER TOFU POKÉ (VG, GF) *avocado, pickled radish, cucumber, bean sprouts, fried seaweed, edamame, soba noodle*

STICKY PORK BELLY POKÉ (DF) *avocado, pickled radish, cucumber, bean sprouts, fried seaweed, edamame, soba noodle*

SALMON CRUDO POKÉ (DF) *avocado, pickled radish, cucumber, bean sprouts, fried seaweed, edamame, soba noodle*

FOOD STATIONS

DESIGNED TO ACCOMPANY CANAPÉ SELECTION,
THE FOOD STATION IS AVAILABLE ON GUESTS' ARRIVAL AND IS SELF-SERVICE

CHEESE STATION (V) \$20PP
chef selection 3 cheeses, fresh and dried fruit, lavosh, grissini, pickled figs, chutney, quince paste

CHARCUTERIE STATION \$20PP
chef selection cold cuts, grilled & marinated vegetables, dips, olives, fresh and dried fruit, lavosh, grissini
ADD 2 CHEESES - \$9pp

COLD SEAFOOD STATION (DF) \$33PP
prawns, oysters, chef selection sashimi, smoked salmon, lemons, cocktail sauce, mignonette dressing

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BEVERAGE OPTIONS



BEVERAGE PACKAGES

The Squire's Landing offers a number of options, to suit the varied needs of hosts and guests of private functions. Beverage packages are offered in a range of duration and product offerings. Minimum spend and Responsible Service of Alcohol (RSA) conditions apply to the service of all beverage packages and our friendly functions team are here to assist with the suitability and selection of your preferred package. Guests require photo identification to be served alcohol.

SIGNATURE BEVERAGE PACK

THREE HOUR \$69PP | FOUR HOUR \$95PP

INCLUSIVE OF:

CORE RANGE, IN HOUSE AND LIMITED
RELEASE BEERS ON TAP
BANDINI PROSECCO
DOWIE DOOLE SAUVIGNON BLANC
INNOCENT BYSTANDER ROSÉ
DOWIE DOOLE SHIRAZ
SOFT DRINK & JUICES
STILL & SPARKLING WATER

PREMIUM BEVERAGE PACK

THREE HOUR \$78PP | FOUR HOUR \$99PP

INCLUSIVE OF:

ALL TAP BEERS
NV CHANDON BRUT
DOWIE DOOLE SAUVIGNON BLANC
CLARK ESTATE PINOT GRIS
INNOCENT BYSTANDER ROSÉ
MOHUA PINOT NOIR
DOWIE DOOLE SHIRAZ
SOFT DRINK & JUICES
STILL & SPARKLING WATER

LUXURY BEVERAGE PACK

THREE HOUR \$110PP | FOUR HOUR \$150PP

INCLUSIVE OF:

COCKTAIL ON ARRIVAL

Please select one cocktail from the add on list

ALL TAP BEERS
BOAGS LIGHT BOTTLED BEER
NV PIPER HEIDSIECK CHAMPAGNE
SHAW & SMITH SAUVIGNON BLANC
PENFOLDS 'BIN 311' CHARDONNAY
AIX ROSÉ
HENSCHE 'FIVE SHILLINGS' SHIRAZ MATARO
MOUNT ADAM 'MILTON' CABERNET BLEND

SPIRITS PACKAGE

THREE HOUR \$30PP

INCLUSIVE OF:

The spirits package is available as an addition to a beverage package and applies to all guests.

GORDON'S GIN
SKYY VODKA
JIM BEAM BOURBON
JOHNNIE WALKER RED WHISKEY

* The spirits package will coincide with your beverage package start time. Please consider with your start time and duration selected, that from 10pm spirits will no longer be available, and the venue will only serve beer and wine. Due to RSA, we cannot offer shots or doubles and all drinks will be served with a mixer *

*10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.
The Squires Landing practices responsible service of alcohol at all times.*



BEVERAGE PACKAGES CONTINUED

BAR TAB

The value of the tab will be calculated based on the minimum spend agreed upon, subtracting the cost of the food you choose. It can be increased during the event if needed. Prior to the event, we require you to pre-select 3-6 types of wine from the wine menu and inform us if you want spirits included. All tap beers will be included in the tab. Wine will be charged per bottle/carafe but served by the glass by your waitstaff. We do not require a pre-order of specific quantities unless you choose from the pre-order wine list. Please note that cocktails cannot be included in your selections; they are only offered upon arrival.

OPTIONAL ADD-ONS

COCKTAILS ON ARRIVAL

\$19PP - AVAILABLE ON ALL TAB OR PACKAGE TYPES.

PINK SPRITZ *Gordon's Pink gin, cranberry, prosecco, soda*

CHANDON GARDEN SPRITZ *Navel and blood orange*

APEROL SPRITZ *Aperol, prosecco, soda*

YUZU & PEACH GIN SPRITZ *Four Pillars Yuzu Gin, yuzu, quandong, peach & soda*

MOCO ESPRESSO MARTINI *Australian wheat vodka, Broken Bean coffee liqueur, Broken Bean cold brew*

*Glassware is subject to change for large volume orders and traditional glassware may be replaced with rocks glasses

PRE-ORDER WINE

Pre-order a minimum of 10 bottles in any variety from the below to receive the advertised discounted price.

VEUVE CLICQUOT *Reims, France* | **\$138 PER BOTTLE**

DOMAINE GROS' NORÉ BANDOL *Provence, France* | **\$90 PER BOTTLE**

RUSDEN 'BOUNDARIES' CABERNET SAUVIGNON *Barossa Valley, SA* | **\$125 PER BOTTLE**

JOHN DUVAL 'ENTITY' SHIRAZ *Barossa Valley, SA* | **\$120 PER BOTTLE**

*All pre-order products will be applied to your bill, whether consumed or not.

We do not have a takeaway license.

If you consume your pre-order, you can purchase more on consumption on the night at retail price.

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 *James Squire*

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ENQUIRIES & VIEWINGS

We invite you to schedule a private viewing with one of our dedicated event coordinators to discuss your vision for your special event.

Please email you details to bookings@thesquireslanding.com.au or by the contact us page via our website www.thesquireslanding.com.au/functions/

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