

James Squire
THE SQUIRE'S LANDING

FUNCTION PACK





ABOUT US

The Squire's Landing is located in one of Sydney's busiest cultural junctions, Circular Quay. 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.










TOWER ROOM

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

SPACE							
INDOOR PRIVATE	50	60	Y	N	N	Y	Y

HARBOUR DECK

The Harbour Deck is an exclusive covered outdoor space in prime location, offering stunning views of Sydney's iconic Harbour Bridge and Opera House. For year-round comfort, the deck is equipped with heating, making it ideal even in the cooler months. The Harbour Deck can be booked in conjunction with the Tower Room allowing guests to seamlessly move between the spaces, accommodating up to 140 guests cocktail-style.

SPACE							
OUTDOOR PRIVATE	-	80	N	N	N	N	Y
HARBOUR DECK + TOWER ROOM	-	140	Y	N	N	Y	Y












THE BRIDGE VIEW DECK








The Bridge View Deck is a stunning covered outdoor space, offering breathtaking views of Campbells Cove and the iconic Harbour Bridge – perfect for a variety of events.

This space is also equipped for entertainment, supporting an externally hired solo musician or in-house music, and features a built-in TV with simple AV capabilities for added convenience.

SPACE							
OUTDOOR PRIVATE	60	85	Y	N	Y	Y	Y

GROUND FLOOR HARBOUR BAR

The Harbour Bar is our only semi-exclusive event space on the ground floor next to the Brewhouse, offering a seamless blend of 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.








SPACE							
OUTDOOR / SEMI-PRIVATE	-	60	N	N	N	N	Y












VENUE EXCLUSIVE

A truly exclusive waterfront venue featuring its own working brewhouse, three lively bars, and a mix of versatile indoor and outdoor spaces. With sweeping views of the Opera House and Harbour Bridge, it's the ultimate destination for large-scale celebrations or exclusive events.

SPACE							
INDOOR / OUTDOOR PRIVATE	-	1000	Y	Y	Y	Y	Y

UPPER DECK

The Upper Deck is the ultimate destination, encompassing all of the venue's event spaces as well as the restaurant. With its enchanting views of the Harbour Bridge, Sydney Harbour and Opera House, the Upper Deck provides a stunning backdrop for any occasion. The perfect destination for anyone seeking to host a world-class event in one of Sydney's most iconic locations. This space can accommodate a variety of AV, entertainment and interactive experiences.

SPACE							
INDOOR / OUTDOOR PRIVATE	180	450	Y	Y	Y	Y	Y
UPPER DECK (EXCLUDING BRIDGE VIEW DECK)	180	350	Y	Y	Y	Y	Y





CANAPES

Canapes are catered to a minimum of 25 guests. Available in upstairs function spaces only

COLD CANAPE

HOT CANAPE

6 Pieces canape | 48pp

8 Pieces - 7 canapes & 1 substantial | 58pp

10 Pieces - 8 canapes & 2 substantial | 73pp

Add on standard canape | 8pp

SYDNEY ROCK OYSTERS | LD

Citrus caviar, champagne mignonette

ROAST DUCK PANCAKE | LD

Hoisin sauce, cucumber

SMOKED SALMON BLINI | LG

Cream cheese, fennel fronds

WAKAME SUSHI | LD, LG, V, VG

Wasabi, soy, pickled ginger

JAMON SERRANO CROSTINI | LGO, VO

Baby figs, truffle stracciatella

PRAWN RICE PAPER ROLL | LD, LG

Nuoc cham, coriander

TUNA TARTARE TARTLET | LGO

Avocado crema, horseradish, avruga caviar

TOMATO BOCCONCINI SKEWER | LG

Apple balsamic, basil

SWEET CORN PINWHEEL | LG, V

Parmesan, cream cheese, shallot

WILD MUSHROOM ARANCINI | LG, V

Parmesan, fried basil, aioli

POTATO SPUN PRAWN | LD, LG

Lemon aioli

CHORIZO CROQUETTE

Romesco, grana padano

LAMB PIE

Rosemary, mashed potato, peas

MOROCCAN PUMPKIN FLOWER | LD, V, VGO

Chilli mayo

SPINACH AND FETA QUICHE | V

Leeks

BEEF KOFTA SKEWER | LDO

Native pepper berry, tzatziki

CHICKEN FILO PASTRIES

Tarragon

CRAB SPRING ROLL | LD

Shiitake mushroom, sweet chilli





CANAPES

Canapes are catered to a minimum of 25 guests.

Food stations cater to a minimum of 50 guests and are designed to be ordered in conjunction with canapes

Available in upstairs function spaces only

SUBSTANTIAL

12.5pp

CARAMELISED ONION CHEESE PUFF | V

Tomato relish

CLASSIC WAGYU BEEF SLIDER | LGO

American cheese, mac sauce, pickles

BEER-BATTERED FLATHEAD | LD

Fries, tartar sauce

CRISPY CAULIFLOWER SALAD | LD, LG, V, VG

Spicy coconut yoghurt, shallots, pomegranates

SOBA NOODLE SALAD

Roast beef, edamame, sesame dressing

SMOKED SALMON CORN FRITTER | LG, VO

Smashed avocado, dill

DESSERT

8pp

CHOCOLATE BROWNIE | V

Coffee cream, raspberries

MINI LAMINGTON | V

Cream centre, mixed berry coulis

BAMBINO GELATI CONES

STATIONS

LIVE TACO STATION | 30PP

Slow cooked beef brisket, spiced chicken, fried tofu, flour tortilla, corn tortilla, Pico de Gallo, corn salsa, guacamole, sour cream, franks hot sauce, pickled jalapeno, fresh iceberg, red cabbage, mozzarella

COLD SEAFOOD STATION | 33PP

Poached prawns, Sydney rock oysters, chef's selection sashimi, smoked salmon, cocktail sauce, mignonette dressing, lemon, bread roll

CHEESE AND CHARCUTERIE STATION | 33PP

Chef's selection of 3 cheeses and cold cuts, fresh and dried fruit, lavosh, grissini, pickled figs, chutney, quince paste, grilled vegetables, dips, olives, sourdough

DESSERT STATION | 20PP

Mini lamington, 3 chocolate brownies, petit fours, assortment fruit, bambino gelati cones, raspberry coulis

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



SET MENUS

*Shared course dining experience for ease and elegance. Let us take care of the details while you enjoy the experience.
Available in upstairs function spaces only. Parties of 10 and above must dine on a set menu in seated spaces.*

FEED ME MENU | 99PP

ADD ON OYSTERS | 7PP

ENTREES TO SHARE

WARM SOURDOUGH | LDO, V, VGO

whipped cultured butter, wakame salt

ARTISAN BURRATA | V, LG

buffalo milk, confit heirloom tomato, black olive, scorched zucchini, basil, extra virgin olive oil

CHILLED PRAWN COCKTAIL | LD, LG

poached Australian king prawns, dill, shallot, spicy sauce, iceberg, tobiko roe

MAINS TO SHARE

JOHN DORY FILLET | LD, LG

pan-fried crispy skin, caponata, extra virgin olive oil, lemon

SIRLOIN STEAK | LD, LG

*black Angus 300g, 120-day grain fed MB2+ Riverine NSW
Served with red wine jus*

SIDES TO SHARE

CHUNKY HOUSE FRIES | LD, LG, VGO

wagyu fat, smoked salt

BROCCOLINI | VG, LD, LG

wood grilled, lemon extra virgin olive oil

LEAF SALAD | VG, LD, LG

selected leaves, petit herbs, Dijon mustard vinaigrette

FEED ME MENU | 139PP

ENTREES TO SHARE

WARM SOURDOUGH | LDO, V, VGO

whipped cultured butter, wakame salt

SYDNEY ROCK OYSTER | LD, LG

finger lime, shallot & chardonnay vinegar

BLUE FIN TUNA CRUDO | LD

smoked shoyu, ginger, chilli, coriander, Yarra Valley salmon roe

WAGYU STEAK TARTARE

egg yolk, gaufrette potato, horseradish

ARTISAN BURRATA

Buffalo milk, confit heirloom tomato, black olive, scorched zucchini, basil, extra virgin olive oil

MAINS TO SHARE

MURRAY COD FILLET

charcoal grilled, lemon beurre blanc, yarra valley salmon roe

VODKA NDUJA CALAMARATA

nduja, tomato, wine, cream, basil, parmesan

BEEF TENDERLOIN FILLET | LD, LG

*pasturelands 200g, 120-day grass fed MSA MB+2 NSW
Served with red wine jus*

SIDES TO SHARE

CHUNKY HOUSE FRIES | LD, LG, VGO

wagyu fat, smoked salt

BROCCOLINI | VG, LD, LG

wood grilled, lemon extra virgin olive oil

LEAF SALAD | VG, LD, LG

selected leaves, petit herbs, Dijon mustard vinaigrette

DESSERT

VALRHONA CHOCOLATE DELICE | V, LG

Kirsch & vanilla poached cherries, toasted Italian meringue

COCONUT PANNA COTTA

Caramelised peaches, lemon thyme syrup

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BREWHOUSE FUNCTION MENU

*Available exclusively for events held in the
Ground Floor Harbour Bar and Brewhouse spaces.*

MINIMUM 12 PAX | 49PP

ON ARRIVAL

CHEESE AND CHARCUTERIE PLATTERS

whipped cultured butter, wakame salt

MARINATED OLIVES

DIPS & BREAD

Hummus, Tzatziki, beetroot dip, grilled pita bread, carrot, celery

ROAMING CANAPES

SYDNEY ROCK OYSTERS | LD, LG

mignonette dressing, lemon

WILD MUSHROOM ARANCINI | V, LG

parmesan, fried basil, aioli

POTATO SPUN PRAWN | LD, LG

lemon aioli

CARAMELISED ONION AND CHEESE PUFF | V

tomato relish

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
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BEVERAGE PACKAGES

STANDARD

*2 hours - 51pp
3 hours - 65pp
4 hours - 78pp*

WINES

MR MASON SPARKLING CUVÉE BRUT NV
DOTTIE LANE SAUVIGNON BLANC
HEARTS WILL PLAY ROSE
HENRY & HUNTER SHIRAZ CABERNET

HEAVY BEER

ALL JAMES SQUIRE CORE RANGE TAP

CIDER

JAMES SQUIRE ORCHARD CRUSH

LIGHT BEER

BOAGS PREMIUM LIGHT
JAMES SQUIRE ZERO

SOFT DRINKS / JUICE

PREMIUM

*2 hours - 63pp
3 hours - 75pp
4 hours - 89pp*

WINES

ALPHA BOX & DICE TAROT PROSECCO NV
821 SOUTH SAUVIGNON BLANC
PEBBLE POINT CHARDONNAY
SUD ROSE
SOUTH ROCK SHIRAZ

HEAVY BEER

ALL JAMES SQUIRE CORE RANGE
TAP BEER + GUEST TAPS

CIDER

JAMES SQUIRE ORCHARD CRUSH

LIGHT BEER

BOAGS PREMIUM LIGHT
JAMES SQUIRE ZERO

SOFT DRINKS / JUICE

DELUXE

*2 hours - 73pp
3 hours - 87pp
4 hours - 100pp*

WINES

ALPHA BOX & DICE TAROT PROSECCO NV
CHANDON BRUT NV
GABBIANO PINOT GRIGIO
XANADU 'CIRCA 77' CHARDONNAY
SUD ROSE
ST HUBERTS PINOT NOIR

HEAVY BEER

ALL JAMES SQUIRE CORE RANGE
TAP BEER + GUEST TAPS + IN-HOUSE
TAP BEER

CIDER

JAMES SQUIRE ORCHARD CRUSH

LIGHT BEER

BOAGS PREMIUM LIGHT
JAMES SQUIRE ZERO

SOFT DRINKS / JUICE





BEVERAGE PACKAGES

EXTRAS

COCKTAIL ON ARRIVAL | 17PP

Selection of maximum 2 choices

*Limoncello Spritz
Wild Berry Hibiscus Spritz
Espresso Martini
Pornstar Martini
Amaretto Sour
Classic Margarita*

HOUSE SPIRITS UPGRADE | 13PP/HOUR, MAX 3 HOURS

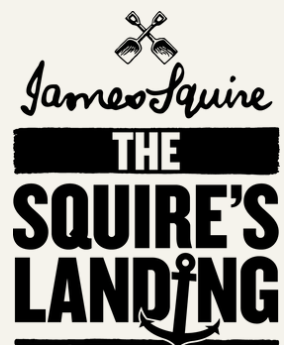
Available to add to all beverage packages, minimum of 20 guests.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function. Cash bar options are available for spaces with a private bar included.



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 your details to info@thesquireslanding.com.au
or complete the Function Enquiry Form via our website
www.thesquireslanding.com.au/function-venue-circular-quay

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