

James Squire

THE SQUIRE'S LANDING

FUNCTIONS





THE VENUE

The Squire's Landing is Australia's newest James Squire 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

FORECOURT

HARBOUR DECK

BRIDGEVIEW DECK



THE 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. It is perfect for 500 standing guests, who will all be presented with panoramic views.



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 and has the capacity to seat 50 and 60 standing guests.



HARBOUR DECK

The name of the northern facing deck speaks for itself! Offering a stunning open air dining experience and views of both the Sydney Harbour Bridge and the Sydney Opera House, the Harbour Deck can comfortably facilitate up to 80 guests.



THE BRIDGEVIEW DECK

The Bridgeview Deck spans over 100 square metres and boasts views out to Sydney Harbour Bridge, Campbell's Cove and beyond. This beautiful corner of the venue can host 60 sit down guests and 100 guests cocktail-style.

THE SQUIRE'S CANAPÉS

We have created the perfect bite sized and substantial dishes allowing you to formulate your own menu for your guests to enjoy and our charming staff to serve on platters, roaming throughout. Canapés are catered to confirmed guest numbers.

FROM THE SEA

\$7 EACH

SMOKED SALMON TARTLET (GF)

Crème fraiche, salmon roe, dill

PANKO CRUMBED PRAWNS (DF)

Szechuan seasoning, lemon mayo

SYDNEY ROCK OYSTERS (GF, DF)

Lemon, gin dressing

SCALLOPS (GF, DF)

Chimichurri, pickles

MARKET SEAFOOD MAKI ROLL (GF, DF)

Soy, wasabi

SALMON CROQUETTE

Peas, dill, aioli

FROM THE LAND

\$6 EACH

BRISKET CROQUETTES

Smokey mayo

PEKING DUCK SPRING ROLLS (DF)

Hoisin sauce

PORK BELLY

Pear, kale slaw

LAMB & HARISSA SAUSAGE ROLLS

Lemon and poppy seed mayo

CHICKEN & JALAPENO EMPANADA

Coriander & lime dipping sauce

CHEESEBURGER SPRING ROLLS

Tomato sauce

BEEF BOURGUIGNON FILO PASTRIES

Poppy seeds, relish

FROM THE GARDEN

\$6 EACH

POTATO, CORN & MANCHEGO CROQUETTES (V)

Sweet corn purée

SUNDRIED TOMATO & GOAT'S CHEESE TARTS (V, GF)

Balsamic glaze

MUSHROOM ARANCINI (V)

Porcini purée, parmesan, basil

SPICED BEAN & FENNEL EMPANADA (VG)

Sweet chilli sauce

CHICKPEA & LENTIL BITES (VG)

Tahini sauce

SALT & PEPPER TOFU (VG)

Vietnamese dipping sauce, sesame

BEETROOT & FETTA TARTS (V, GF)

Walnut, balsamic glaze

SPINACH AND FETTA FILO PASTRIES (V)

Poppy seeds, relish

SUBSTANTIAL CANAPÉS

\$7 EACH

CARAMELISED ONION QUICHE (V)

Goat's cheese, rosemary

ANTIPASTO SKEWERS (VG, GF)

Balsamic glaze

SUBSTANTIAL CANAPÉS

\$8 EACH

MINI CHEESEBURGER SLIDER

American mustard, pickles, tomato sauce

CHICKEN PIE

Mash potato, peas

BEEF PIE

Mash potato, peas

CHICKEN SKEWERS (DF)

Honey & soy, sesame

WOOD FIRED LAMB SKEWERS

Spiced yoghurt

SUBSTANTIAL CANAPÉ BOWLS

\$9.5 EACH

PULLED BRISKET BOWL (GF, DF)

Slaw, Whisky BBQ sauce, pickle

SPICED PUMPKIN BOWL (GF, VG)

Romesco, chickpeas, pepita pesto, mixed nut crunch, radicchio

GIN & TONIC CURED SALMON BOWL

Melon, crème fraiche, radish, cucumber

DESSERT

\$6 EACH

PASSIONFRUIT CHEESECAKE TART (GF, V)

Banana chip

CHOCOLATE BROWNIE (GF)

Raspberry, cream

CHURROS (V)

Chocolate dipping sauce, cinnamon sugar

FOOD STATIONS

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

CHARCUTERIE STATION - \$20PP

Assorted meats, grilled vegetables, sourdough, dips, lavosh, assorted fruits and olives **ADD** two x cheeses \$9

CHEESE STATION - \$18PP

Assorted cheeses, sourdough, lavosh, grissini, muscatels, quince paste, pickled figs

COLD SEAFOOD STATION - \$35PP

2 x prawns, 1 x oyster, sashimi, smoked salmon, lemons, limes, seaweed salad, cocktail sauce, gin dressing, flying fish roe

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 FIRST MATE'S ADDITION MENU

SHARE STYLE MENU | FOR GROUPS OF 4 AND ABOVE | \$80PP

SONOMA SOURDOUGH (V) Cultured butter

HUMMUS (VG) Hazelnut & almond dukkah, olive oil, leblebi

HANDMADE BURRATA (V) Fig & fennel chutney, caramelised balsamic, olive loaf

GIN & TONIC CURED ATLANTIC SALMON (GF) Melon, crème fraiche, spiced pangrattato

STEAKHOUSE CHIPS (V) Rosemary salt, aioli

QUINOA & FREEKEH SALAD (VG) Almonds, raisins, herbs, pickled onion, pomegranate

WOOD ROASTED CHICKEN (GF) Gremolata, walnut tarator, pickled chilli

CHEF'S SELECTION PETITE SWEETS

All dietaries will be catered to additionally to the preselected alternative drop entree and main 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.

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THE CAPTAIN'S PLATES MENU

SHARE STYLE MENU | FOR GROUPS OF 4 AND ABOVE | \$95PP

SONOMA SOURDOUGH (V) Cultured butter

HUMMUS (VG) Hazelnut & almond bush dukkah, olive oil, leblebi

HANDMADE BURRATA (V) Fig & fennel chutney, caramelised balsamic, olive loaf

GIN & TONIC CURED ATLANTIC SALMON (GF) Shaved melon, crème fraiche, spiced pangrattato

BRESAOLA (GF) Stracciatella, olive crumb, melon, besan cracker

CRISPY BABY POTATOES (GF, VG) Fried sage

RADICCHIO SALAD (GF, V) Burnt orange, dates, goat's curd, walnuts

YOUR FUNCTION HOST HAS PRE-SELECTED ONE OF THE FOLLOWING

KILCOY EBONY MB4 FLANK STEAK (GF) Artichoke, chimichurri sauce, jus

WOOD ROASTED CHICKEN (GF) Gremolata, walnut tarator, pickled chilli

CHEF'S SELECTION PETITE SWEETS

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THE VOYAGE DE LUXE FEAST

SHARE STYLE MENU | FOR GROUPS OF 8 AND ABOVE | \$110PP

SONOMA SOURDOUGH (V) Cultured butter

HUMMUS (VG) Hazelnut & almond bush dukkah, olive oil, leblebi

HANDMADE BURRATA (V) Fig & fennel chutney, caramelised balsamic, olive loaf

GIN & TONIC CURED ATLANTIC SALMON (GF) Shaved melon, crème fraiche, spiced pangrattato

BRESAOLA (GF) Stracciatella, olive crumb, melon, besan cracker

CRISPY BABY POTATOES (GF, VG) Fried sage

RADICCHIO SALAD (GF, V) Burnt orange, dates, goat's curd, walnuts

YOUR FUNCTION HOST HAS PRE-SELECTED TWO OF THE FOLLOWING

PAN SEARED BARRAMUNDI (GF) Lemon myrtle, macadamia, kale, saffron & caviar beurre blanc

12HR SLOW ROASTED LAMB SHOULDER (GF) Harissa, cucumber, pomegranate, labneh

BRAISED BEEF CHEEK (GF) Burnt leek, spiced corn, jus

WOOD ROASTED CHICKEN (GF) Gremolata, walnut tarator, pickled chilli

CHEF'S SELECTION PETITE SWEETS

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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.

BEVERAGE PACKAGES

SIGNATURE BEVERAGE PACK

3 HOUR - \$69 | 4 HOUR - \$95

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

LUXURY BEVERAGE PACK

3 HOUR - \$110 | 4 HOURS - \$150

COCKTAIL ON ARRIVAL
PLEASE SELECT ONE COCKTAIL FROM THE ADD ON LIST
CORE RANGE BEERS ON TAP
IN HOUSE AND LIMITED RELEASE BEERS ON TAP
BOAGS LIGHT BOTTLED BEER
NV MUMM GRAND CORDON CHAMPAGNE
SHAW & SMITH SAUVIGNON BLANC
PENFOLDS 'BIN 311' CHARDONNAY
AIX ROSÉ
HENSCHKE 'FIVE SHILLINGS' SHIRAZ MATARO
MOUNT ADAM 'THE RED' CABERNET BLEND

PREMIUM BEVERAGE PACK

3 HOUR - \$78 | 4 HOUR - \$99

CORE RANGE BEERS ON TAP
IN HOUSE AND LIMITED RELEASE BEERS ON TAP
NV CHANDON BRUT
DOWIE DOOLE SAUVIGNON BLANC
CLARK ESTATE PINOT GRIS
AUDREY WILKINSON CHARDONNAY
DOWIE DOOLE ROSÉ
MOHUA PINOT NOIR
COCKFIGHTERS GHOST SHIRAZ
SOFT DRINK & JUICES
STILL & SPARKLING WATER

SPIRITS PACKAGE

3HRS \$30PP

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.

bookings@thesquireslanding.com.au | (02) 8014 5663 | thesquireslanding.com.au

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BEVERAGE PACKAGES

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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

SICILIAN LEMON SPRITZ Gordon's Gin, Limoncello, lemon, 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**

CURLY FLAT CHARDONNAY Macedon Ranges, VIC | **\$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.

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.

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 *James Squire*

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