



THE
TEA ROOM
QUEEN VICTORIA BLDG.

GROUP RESERVATIONS

Monday to Friday
11 – 50 guests



Offering traditional morning and afternoon tea, a la carte lunch and a sophisticated space for private events, The Tea Room in Sydney city's elegant Queen Victoria Building is the perfect place to unwind during a shopping break, meet for business or celebrate something special. This iconic city venue is renowned for its stylish dining experience with classic dishes, fine pastries and an extensive wine selection.

Following is all the information and menus you require with regards to group reservations of 11 to 50 guests from Monday to Friday. Group reservations on the weekend are limited to a maximum of 10 guests, servicing only afternoon tea. Group reservations and table seating arrangements will be tailored to your final guest numbers.

You are welcome to host large groups for either a la carte lunch or afternoon tea and for reservations of more than 50 guests a venue hire fee will apply.

Afternoon tea is available Monday to Friday from 10am until close.

A la carte lunch is available Monday to Friday from 12pm – 3pm.



AFTERNOON TEA MENU

10am – close

All pricing per person

Morning and Afternoon Tea

Afternoon Tea - Chef's selection of 11 items

All items are made on the premises fresh daily

Sample Menu

Petit fours and sweets

Chocolate nut slice

Financier

Macaroon

Liquorice and lime cake

Cheese cake

Fruit tart

Scones with homemade preserve & clotted cream

Savoury pastries

Parmesan short bread

Duck pancake

Leek and thyme quiche

Finger sandwiches

Egg mayonnaise & watercress

Tomato chutney & cheddar cheese

Cucumber & dill cream cheese

Coronation Chicken

Please note menu is subject to change due to seasonal availability.

Group Notes

- One morning or afternoon tea must be ordered per adult guest.
- For any guests with specific dietary requirements, please consult with reser
- For groups 11+ we serve a limited selection of tea and coffee to ensure your se
- Table seating arrangements will be tailored to your final guest numbers
- For cocktail afternoon tea, all guests are required to pre-select their cocktails.

Morning Tea \$35

10am - 12pm

Set selection

Finger sandwiches

Petit fours

Savoury pastry

Children's Afternoon Tea \$35

Afternoon Tea

10am - close

Traditional Afternoon Tea \$50

Set selection

Finger sandwiches

Petit fours

Savoury pastries

Scones with preserve & cream

Sparkling Afternoon Tea \$55

Served with a glass of
Australian sparkling wine

Cocktail Afternoon Tea \$65

Served with your
choice of cocktail

Champagne Afternoon Tea \$70

Served with a glass of
French Champagne

Gluten Free Afternoon Tea

Set selection

Can be substituted for morning or
afternoon tea

Please note that wheat
products are used on premises

LUNCH MENU

12pm – 3pm

All pricing per person

SAMPLE MENU

Entrée

Prawn tortellini, creamed corn, tomato salsa
Salmon ceviche, salt cod brandade, grenobloise
Ballotine of chicken, soft polenta, salsa verda, radicchio salad
Parmesan crumbed veal, chorizo cassoulet, snow pea leaf
Pork belly, pickled cucumber and papaya, star anise
Potato gnocchi, braised lamb shoulder, tomato and feta
Caramelised onion and goats curd tart, whitlof, treviso and rocket *v
Beetroot, buffalo mozzarella and walnut salad, horseradish dressing *v

2 course Main & Dessert \$46

2 course Entrée & Main \$50

3 course Entrée, Main & Dessert \$60

Includes 1 bread roll per person
teas & coffee

Children's meals

(12yrs and under) from \$25

Menu provided on request

Main Course

Roast barramundi, royal blue potatoes, mustard and parsley sauce, snow peas
Seared salmon fillet, shitake rice noodles, Asian greens
Baked chicken breast, celeriac, cucumber and chilli salad, tahini dressing
Confit duck leg, potato puree, tomato and tarragon jus
Roasted lamb rump, kipfler potatoes, black cabbage, tomato and black olive jus
Char grilled beef sirloin, dauphinoise potato, green beans, parsley and lemon butter
Seasonal Vialone nano risotto *v

Maximum 12 guests

Select 3 entrées, 3 mains & 3 desserts
Guests will order on the day

13 - 50 guests

Select 2 entrées, 2 mains & 2 desserts
Served alternate

Menu selection is required 7 days
prior to your reservation date

Dessert

Lemon tart, clotted cream, raspberry coulis
Vanilla crème brûlée, passion fruit Viennese biscuit
Buttermilk bavarois, summer berries, almond tuile
Warm chocolate tart, vanilla and raspberry
Crème caramel, roast peaches, lime and mint
Mixed berry pavlova, clotted cream
Raspberry and chocolate mousse cake, balsamic strawberries

Main Course side dishes \$8 per side dish

Recommended 2 per table

Shoe string fries Mixed Leaf Salad

Mixed Vegetables Mash with truffle oil & chives

*v denotes vegetarian

Menu can be tailored for dietary requirements

Please note menu is subject to change due to seasonal availability

Group Notes

- Group reservations must have the same menu structure i.e.: everyone will have either 2 courses - entrée & main, 2 courses - main & dessert, or a 3 course menu. We are unable to offer different menu structures to individual guests.
- For groups 11+ we serve a limited selection of tea and coffee to ensure your service is efficient
- Table seating arrangements will be tailored to your final guest numbers
- Public Holiday surcharges apply (\$5.00 per person).

BEVERAGES

11 – 50 guests

Beer

Full strength – James Boags Premium Lager, Moretti, Becks

Light – James Boags Premium Light, Hahn Premium Light

Sparkling Wine

NV Angoves Chalk Hill Blue, SA

Bay of Stones Cuvee', South East Australia

McPherson Sparkling, South East Australia

White Wine

Bay of Stones Sauvignon Blanc, South East Australia

Angove's Chalk Hill Blue Sauvignon Blanc Semillon, Multi Regional,

McPherson Chardonnay, South East Australia

Beelgara Estate Chardonnay Semillon, SA

Red Wine

Beelgara Estate Shiraz Cabernet Merlot, South Australia

Bay Of Stones Shiraz, South East Australia

McPherson Cabernet Merlot, South East Australia

Angove's Chalk Hill Blue Shiraz Cabernet, Multi Regional, AUS

Please note menu is subject to change

OPTION 1

BEVERAGE PER PERSON \$5

Sommelier to select wine and beer
to be served on the day

Glass of sparkling wine, white wine, red wine, beer,
soft drink or juice

Any additional drinks will be charged as per
restaurant menu on consumption

OPTION 2

ON CONSUMPTION

Selection to be pre-ordered from menu

per bottle

Wine \$55

Full Strength Beer \$8

Light Beer \$7

Imported Beer \$10

per glass

Soft Drink \$4

Mineral Water \$4

Orange Juice \$5

OPTION 3

NON-ALCOHOLIC PACKAGE

Includes soft drink, mineral water, orange juice

per person

2.5 hours \$15

Selection is required 7 days prior to your reservation date