

GROUP BOOKING FORM

Full Name	Rese	ervation Date		
Telephone	Ema	 		
Preferred Lunch Time	Pref	erred Dinner Time		
Number of Adults	Num	nber of Children (4–12 years)		
PACKAGE PRICE				
SkyFeast offers an all-you-can-eat premium buffet experience with a 1.5-hour dining session				
Please select from the following options (please tick):		Dinner		
Lunch		\$125PP Standard Reservation (Monday to Thursday)		
\$99PP Standard Reservation (Monday to Thursday)		\$140PP Window Guarantee (Monday to Thursday)		
\$114PP Window Guarantee (Monday to Thursday)		(Includes one house beverage) \$145PP Standard Reservation (Friday & Saturday)		
(Includes one house beverage)		\$160PP Window Guarantee (Friday & Saturday)		
\$115PP Standard Reservation (Friday)		(Includes one house beverage)		
\$130PP Window Guarantee (Friday) (Includes one house beverage)		\$135PP Standard Reservation (Sunday)		
\$130PP Standard Reservation (Saturday & Sunday)		\$150PP Window Guarantee (Sunday) (Includes one house beverage)		
\$145PP Window Guarantee (4-12 years)	Early	Bird Price		
Kids		\$99PP Adult		
\$49PP Standard Lunch		\$44PP Kids		
\$55PP Standard Dinner				
Unlimited Beverages		remium Package \$60pp		
Standard Package \$38PP		Unlimited Skyfeast Spritz & Tommys Margarita Upgraded wines		
Silver Package \$45PP Skyfeast Spritz or Tommy's Margarita on arrival Upgraded wines				
Group Terms & Conditions				
A 25% deposit of the total booking cost (based on the initial guest count) is required for groups of 15 or more. Final guest numbers must be confirmed at least 48 hours before the reservation. The remaining balance is to be paid at reception, in one transaction, upon arrival and prior to being seated. Action Surcharges A 2.8% processing fee applies to deposit payments made by card. A 1.8% surcharge applies to all card payments made in venue. Cancellation & Refund Policy		Seating Arrangements Table allocation is organised by the restaurant manager on the day of your booking. While we will do our best to honour seating requests, these cannot be guaranteed. Large groups may be split across multiple tables. Window package bookings will be seated at adjacent tables (4–6 guests per table). Additional Fees & Policies • A 15% surcharge applies on public holidays. • Cakeage fee of \$3.50 per person applies for external cakes. • Due to Sydney Tower's open flame policy, no sparklers or candles are permitted in the venue. Price Changes The venue reserves the right to change the prices of menu items and services due to various factors. The prices listed at the time of the booking are subject to change and guests will be charged the current rate at the time of dining. Guests are encouraged to inquire about current prices and any applicable promotions before attending the venue.		
Deposit Required 25% deposit required. Please charge my card as below (a 2.8% surcharge applies)				
Name	Type of Car	d	☐ Amex	
Card Number		Expiry	CCV	
Signature		Date		



SEAFOOD

Freshly shucked Sydney rock oysters

Tiger prawns

Kinkawooka black mussels

Green shell NZ mussels

Steam clam-vongole

Crab Blue Swimmer

Honey bugs

Snow crab

Mud crab

SEAFOOD ACCOMPANIMENTS

Mary Rose contains egg

American cocktail sauce vg

Gochujang mayo contains egg

Mignonette

Tartar sauce

ANTIPASTO

Shaved salami contains pork

Sliced pastrami contains PORK

Sliced mortadella contains PORK

Pickled vegetables vg

Marinated Australian olives vg

Grilled eggplant, zucchini, and peppers vg

Chilli cucumber va

Grissini

BREADS & DIPS

Sourdough

Tomato and rosemary focaccia

Baguette

White bread roll

SALADS

Mustard vinaigrette potato salad, cornichons v

Sweet potato noodles, octopus, squid, somtam dressing contains seafood

Chickpea & corn salad v

Chicken fusilli, basil pesto contains gluten & nuts

Quinoa salad with sherry vinegar dressing v

Sweet potato and arugula with feta and roasted almond flakes, Balsamic glaze leaf contains dairy, nut

Asian coleslaw sesame dressing contains sesame, vg

DRESSING

Balsamic dressing vg

French dressing v

Ranch dressing ved

FLAVOURS

FLAVOURS

FLAVOURS

FLAVOURS

FLAVOURS

THE WORLD

THE SKY

ASIAN COUNTER

Pineapple fried rice contains gluten, v

Asian stir fry contains gluten, vegan

Wok tossed hokkien noodles, Asian vegetables contains gluten, v

Dumplings chicken and mushroom contains gluten

Vegetarian spring roll contains gluten, v

Cantonese style snapper, soy ginger contains gluten

Prawn crackers

Saffron rice VEGAN

Mushroom mutter contains dairy

Dal Makhani contains dairy, v

Papadums **VEGAN**

FROM THE BUTCHER

Roast beef, Yorkshire puddings, Bordelaise sauce PUDDINGS CONTAIN GLUTEN, DAIRY

Maple glazed ham

Roasted lamb leg, mint jus

Mexican style grilled chicken DF, GF

Crispy pork belly with apply chutney contains soy, gluten

Beef bourguignon GF, DF

Honey soy chicken wings contains soy

Steak cut chips contains gluten

Chicken nuggets contains dairy, gluten

MEDITERRANEAN

Greek lemon potato, fried oregano contains dairy, v

Sumac dusted roast butternut pumpkin VEGAN

Corn on the cob, togarashi mayo contains egg

Seasonal garden vegetables, lemon pepper VEGAN

Fettucine, wagyu beef ragu contains gluten, dairy

Orecchiette, 3 cheese sauce contains gluten, dairy, v

Penne ala norma contains gluten, dairy, v

Barramundi, white wine sauce

& tomato salsa contains dairy

Batter fried fish contains gluten

Salt & pepper squid

IH2II2

Seafood sushi contains seafood, sesame, egg, soy Vegetarian sushi contains soy, egg, sesame

SOUP

Thai red curry noodle soup contains fish sauce Ham and pea soup contains dairy

Miso soup contains soy

DESSERT

Banana caramel cake contains gluten & DAIRY

Red velvet contains dairy & gluten

Blondie contains dairy, gluten & nuts

Orange poppyseed contains gluten, nuts & dairy

Carrot cake vg, contains gluten

Chocolate strawberry tart contains dairy, gluten & nuts

Coffee walnut contains gluten, dairy & nuts

Mango sago pudding GF, VG

Mango mousse cake contains gluten & dairy

Matcha cheesecake contains gluten & DAIRY

Lemon meringue dome GF

