

Full Name	Reservation Date
Telephone	Email
Preferred Lunch Time	Preferred Dinner Time
Number of Adults	Number 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):

Lunch

- \$99PP Standard Reservation (Monday to Thursday)
- \$114PP Window Guarantee (Monday to Thursday)
(Includes one house beverage)
- \$115PP Standard Reservation (Friday)
- \$130PP Window Guarantee (Friday)
(Includes one house beverage)
- \$140PP Standard Reservation (Saturday & Sunday)
- \$155PP Window Guarantee (Saturday & Sunday)

Kids (4–12 years)

- \$49PP Standard Lunch
- \$55PP Standard Dinner

Dinner

- \$125PP Standard Reservation (Monday to Thursday)
- \$140PP Window Guarantee (Monday to Thursday)
(Includes one house beverage)
- \$150PP Standard Reservation (Friday & Saturday)
- \$165PP Window Guarantee (Friday & Saturday)
(Includes one house beverage)
- \$140PP Standard Reservation (Sunday)
- \$155PP Window Guarantee (Sunday)
(Includes one house beverage)

Early Bird Price

- \$110PP Adult
- \$45PP Kids

Unlimited Beverages

- Soft Drink Package \$28PP
Signature Mocktails, Soft & Alcoholic Alternatives
- Classic Package \$38PP
House Wines, Beer & Spirits

- Deluxe Package \$48PP
House Cocktails, Wines, Beer & Spirits

Group Terms & Conditions

Group Deposit & Payment

- 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.

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

- Groups under 40 guests: 7 business days' notice is required for cancellations or changes. Failure to provide notice will result in forfeiture of your deposit.
- Groups of 40 or more guests: 14 days' notice is required for cancellations or changes. Failure to provide notice will result in forfeiture of your deposit.
- Bookings made within 7 days of the event are considered short-lead and deposits are non-refundable.

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 Card <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> 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 VG
Grissini

BREADS & DIPS

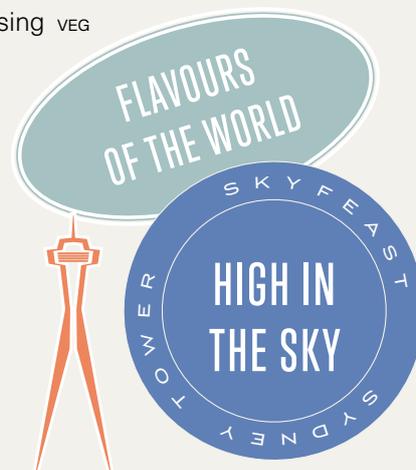
Sourdough
Tomato and rosemary focaccia
Baguette
White bread roll

SALADS

Mustard vinaigrette potato salad, cornichons v
Sweet potato noodles, octopus, squid,
samtam 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 VEG



V vegetarian | VG vegan | GF gluten free

Menu subject to change according to seasonality and availability.

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex), groups of 10 or more there will be a 10% service fee, 10% Sunday surcharge and 15% public holiday surcharge.

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

SUSHI

- Seafood sushi CONTAINS SEAFOOD, SESAME, EGG, SOY
Vegetarian sushi CONTAINS SOY, EGG, SESAME

SOUP

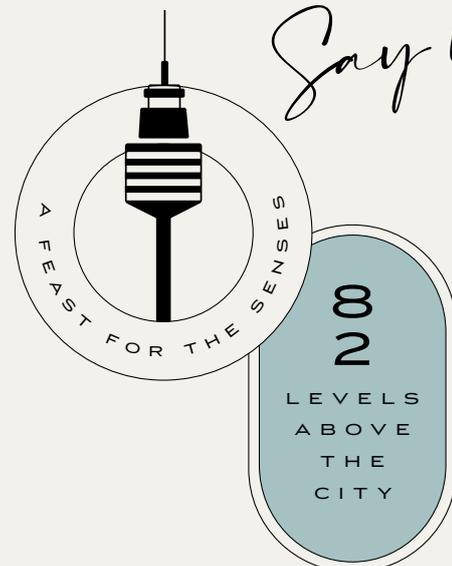
- Thai red curry noodle soup CONTAINS FISH SAUCE
Ham and pea soup CONTAINS DAIRY
Miso soup CONTAINS SOY

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

SERVED
WITH A SIDE
OF SYDNEY

Say when...



V vegetarian | VG vegan | GF gluten free

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