



BLACK
-BAR & GRILL-

THE STAR SYDNEY



MAIN DINING ROOM



SEMI-PRIVATE DINING ROOM



BLACK Bar & Grill perfectly marries a contemporary Australian grill and rotisserie with a stylish winebar and million-dollar views of Sydney Harbour and the city. Award-winning chef Dany Karam creates classically inspired menus influenced by contemporary European cuisine.

The main restaurant dining room is sleek and streamlined, with huge floor-to-ceiling windows. Liberal use of marble, warm timber tones, flattering lighting and copper highlights create an inviting ambiance to engage the senses.

The restaurant is perfect for a dining experience for 60 to 100 guests seated in the main dining room or a cocktail event for up to 250 guests. The private dining room has separate access from the retail arcade and offers one oval table for up to 24 guests. It is completely enclosed, providing your group with an exclusive setting for a private meeting or dinner.

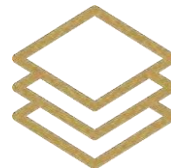


BAR



BESPOKE MENUS

Curated by award-winning chef Dany Karam, wow your guests with an exquisite menu.



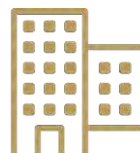
VERSATILE ROOMS

With private and semi-private options, each room can accommodate multiple layouts.



WORLD CLASS ENTERTAINMENT

Sydney's best DJs and bands - take your event to the next level with our entertainment options.



STUNNING VIEWS

Enjoy floor-to-ceiling glass windows with stunning views of the Sydney skyline.

THE AWARDS



BEST STEAK RESTAURANT 2019 (GOLD)

National Savour Australia Hostplus Awards for Excellence



THREE GLASSES

Australia's Wine List of the Year Awards 2015, 2016, 2017 & 2019



RESTAURANT OF THE YEAR (DELUXE HOTELS)

Tourism Accommodation Australia (NSW) Awards For Excellence 2018



CHEF OF THE YEAR

Tourism Accommodation Australia (TAA) 2017

DANY KARAM

EXECUTIVE CHEF

Dany began his international culinary journey in his home country of Lebanon, where he trained for five years, including a stint as Senior Chef de Partie Chef at Beirut's award-winning restaurant Le Centrale.

Dany took the helm of the 150-seat steakhouse in 2015 to design bold seasonal menus drawing on superior produce and his expert craftsmanship to unleash a spectrum of delicate flavour combinations.







PRIVATE

The *Onyx* private dining room allows for a fully private dining space - perfectly suited for an intimate dinner or celebration for up to 30 people.





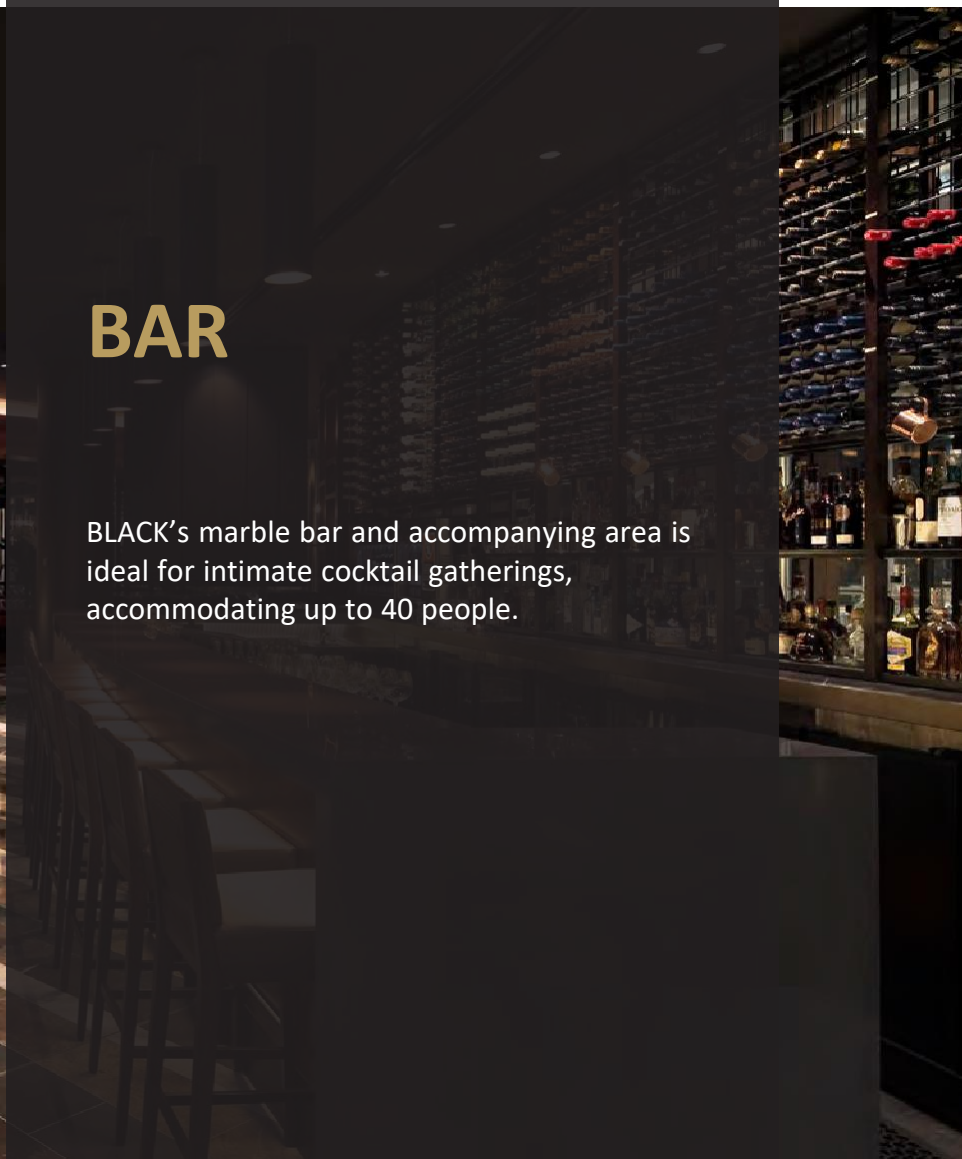
SEMI-PRIVATE

Accommodating up to 14 people, the luxe semi-private dining room features commanding Sydney-skyline views and an opulent custom glass chandelier.



BAR

BLACK's marble bar and accompanying area is ideal for intimate cocktail gatherings, accommodating up to 40 people.

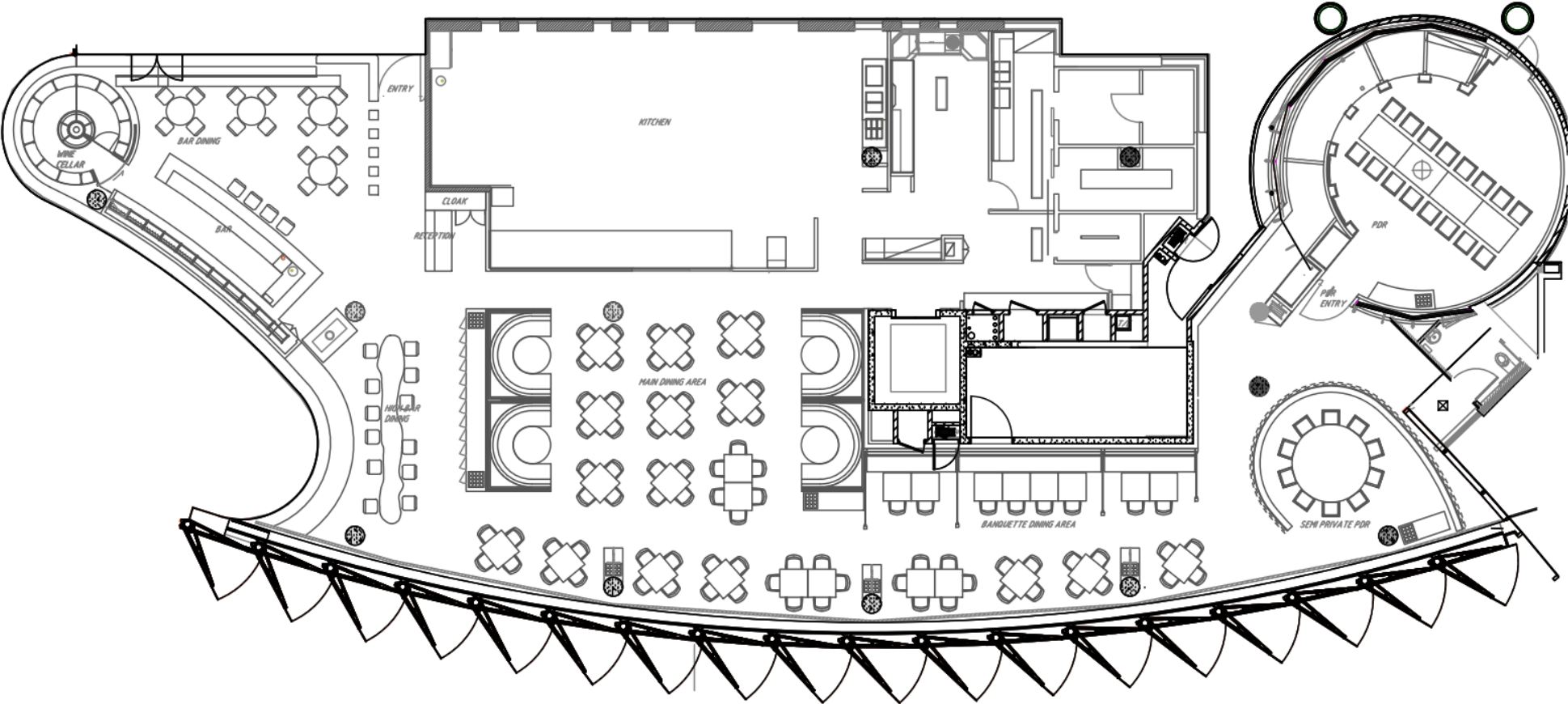


MAIN DINING

BLACK's main dining room can be customised to every need and is suited to large corporate events, awards ceremonies and cocktail parties up to 120 people.



FLOOR PLAN



CAPACITIES

Total floor space - 756 SQM

Maximum venue capacity - 250 cocktail set-up



Ask our team how we can tailor seating and floor plans to suit your event.

VENUE	COCKTAIL	RESTAURANT EXISTING FURNITURE
EXCLUSIVE	250	150
MAIN DINING ROOM	120	100
BAR	40	34
PRIVATE DININGROOM	--	30
SEMI-PRIVATE DINING ROOM	--	14

ENTREE

Choose one

Oysters (6)

chilled, freshly opened, red wine vinegar & shallot dressing GF

Beef Tartare

anchovy mayonnaise, crispy salt & vinegar potato

Salt Baked Beetroot

candied walnut, bitter leaves, buffalo yoghurt, house cured duck ham GF

DESSERT

Choose one

Creme Bruleè

white chocolate, passionfruit, smoked macadamia, mango sorbet

BLACK
—BAR & GRILL—

MAIN

Choose one

Aquarello Risotto

lime, spanner crab, crispy garlic

Barramundi

200g, cauliflower, almond puree, chervil salad GF

Striploin

300-day grain fed angus MBS3+ 300g, potato puree, beef jus GF

Served with a selection of sides to share

Chocolate

warm ganache, banana sorbet, peanut mousse

*MENU ITEMS ARE SUBJECT TO CHANGE due to availability of seasonal produce.
For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options.

CANAPES**Oyster**

cucumber, caviar

Spanner Crab

citrus, squid ink cracker

ENTREE

Choose one

Beef Tartare

anchovy mayonnaise, crispy salt & vinegar potato

Hiramasa Kingfish

ceviche, chilli jam, fennel salad, citrus emulsion, karkalla, crispy floss

Salt Baked Beetroot

candied walnut, bitter leaves, buffalo yoghurt, house cured duck ham GF

BLACK
—BAR & GRILL—**MAIN**

Choose one. Served with a selection of sides and assortment of sauces to share.

Aquarello Risotto

lime, spanner crab, crispy garlic

Toothfish

180g, black pepper sauce, charred lime, herb salad

Fillet

450-day grain fed wagyu MBS7+ 200g, potato puree, beef jus GF

*Served with a selection of sides to share***PRE-DESSERT****Berries**

Frozen yoghurt, almond crumble

DESSERT

Choose one. Served with Tea & Coffee.

Crème Bruleè

White chocolate, passionfruit, smoked macadamia, mango sorbet

Chocolate

Warm ganache, banana sorbet, peanut mousse

*MENU ITEMS ARE SUBJECT TO CHANGE due to availability of seasonal produce.
For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options.

Groups of 20 and over and encourage to pre-select wines at BLACK Bar & Grill. Pre-selecting your wine before the event will facilitate a seamless experience. All wines and packages are subject to availability and price changes. Two days' notice of your selection is preferable and advantageous.

Beverage Package

Signature Beverage Package

2 hours at \$95 per person

3 hours at \$125 per person

Sparkling	Chandon Brut NV
White	Penfolds Bin 51 Riesling
Red	Tim Smith 'Bugalugs' Shiraz
Beers	Heineken / Zero
Soft Drinks	Included

Luxury Beverage Package

2 hours at \$125 per person

3 hours at \$150 per person

Sparkling	Cloudy Bay Pelorus NV
White wine	Craggy Range Te Muna Road Sauvignon Blanc or Penfolds Bin 311 Chardonnay
Red wine	Cape Mentelle Walcliff Cabernet
Beer	Heineken / Zero
Soft drinks	Included

Please contact us directly to discuss a more extensive wine selection; our Sommelier will endeavor to assist you in select the wines to suit your palate or cuisine choices.

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The Star practices the responsible service of alcohol.
Wine selections are subject to availability.

Function Wine List

Champagne & Sparkling

Domaine Chandon Whitelands Plateau 'Blanc de Blanc' NV Ruinart 'R'	Yarra Valley, VIC	95
NV Brut Ruinart	Champagne, France	165
NV Pol Roger 'Brut Réserve'	Champagne, France	180
NV Moët & Chandon 'Brut Imperial' NV	Champagne, France	150
Bollinger 'Special Cuvée'	Champagne, France	195
NV Moët & Chandon 'Brut Rose' Imperial	Champagne, France	225

White

Penfolds 'Bin 51' Riesling	Eden Valley, SA Clare	70
Tim Adams Pinot Gris	Valley, SA Margaret	55
Vasse Felix Semillon Sauvignon Blanc Cloudy	River, WA	65
Bay 'Te Koko' Sauvignon Blanc Penfold's Bin	Marlborough, New Zealand	125
311 Chardonnay	Tumbarumba, NSW	85
Shaw & Smith 'M3' Chardonnay		125
	Adelaide Hills, SA	

Rosé

Domenica Nebbiolo	Beechworth, VIC	70
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Red

Coldstream Hills Pinot Noir Greywacke	Yarra Valley, VIC Marlborough,	95
'Kevin Judd' Pinot Noir Shaw & Smith Shiraz	New Zealand Adelaide Hills, SA	109
Penfold's 'Bin 28' Shiraz	Multi-Regional, SA	125
Terrazas Reserva Malbec	Mendoza, Argentina	108
Katnook Estate Cabernet Sauvignon	Coonawarra, SA	85
Cape Mentelle 'Wallcliffe' Cabernet Sauvignon	Margaret River, WA	115
		85



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Group Booking Terms & Conditions

Credit card - A credit card guarantee is required to confirm all bookings. This may also be used to cover all charges incurred on the night. No deposit will be charged, however full payment is required at the conclusion of the event. Please note that the venue is only able to split bills over a maximum of 4 credit cards.

Cancellations - All cancellations must be made in writing and received by The Star, 5 business days prior to your event date. Should you breach these requirements for any reason whatsoever, a cancellation fee of 100% of the total estimated charges for the booking will be charged.

Final numbers - Final numbers are to be confirmed 3 days prior to your event date. This number can be increased or decreased however the number confirmed 3 days prior to your event date is the minimum amount that will be charged.

Table allocation - For main dining room bookings, please note that this is not a private function and no area can be sectioned off or held for a guest unless granted by the Restaurant Manager. The Star reserves the right to allocate tables on the day of your function. Any booking above 10 people or on occasions when large tables are not available, guests may be evenly spread over more than one table.

Service charge - For event bookings of 8 guests or more we kindly ask that you consider providing a customary 10% gratuity. A 10% service charge applies on Sundays. A 15% public holiday surcharge applies on all NSW public holidays.

THE STAR CLUB loyalty members - Full terms and conditions for The Star Club loyalty programme applies.

SET MENU is required for all groups of 11 guests and above.

Beverage packages - Tailored beverage selection is required at least 48 hours prior to your event date. If additional hours are required, additional charges apply. Additional drinks ordered outside of the package will be charged on consumption. The Star practices the responsible service of alcohol.



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FOR ENQUIRIES, PLEASE CONTACT THE STAR FUNCTIONS TEAM.

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