

THE JAMES

Private Events Information Kit



SPECIAL OCCASIONS ♦ CORPORATE FUNCTIONS ♦ WEDDINGS ♦ MILESTONE EVENTS

Effortless. Elevated. Modern Dining.

THE JAMES REIMAGINES BRITISH DINING THROUGH A CONTEMPORARY SYDNEY LENS. WARM, ENVELOPING AND QUIETLY MAGNETIC, IT UNFOLDS AS A DINING ROOM WITH PRESENCE, PERSONALITY AND A SUBTLE SENSE OF THEATRE SYDNEY HASN'T SEEN BEFORE.

Our dedicated events team is here to make your celebration seamless and tailored to your vision, ensuring that every moment feels effortless and unforgettable. Choose from the intimate charm of our private dining room or elevate your event with exclusive venue hire, creating a memorable experience for you and your guests.





Semi Private South

CAPACITY
Seated: 40 Guests



Semi Private North

CAPACITY
Seated: 54 Guests



Private Dining Room

CAPACITY
Seated: 20 Guests



Exclusive Use

CAPACITY
Seated: 114 Guests

Classic Group Menu

\$85 PER PERSON



Bites

Sourdough & Butter (v)

Ploughman's Tartelette (v)

Starters

Tarte Fine of Heirloom Zucchini & Goat's Curd (v)

Blue Mackerel Niçoise, Watermelon, MigMag Olive Oil (gf,df)

Main

Short Rib of Beef, Cauliflower & Kampot Pepper (gf)

Sides

Rosemary Roast Potato (v,gf)

Bitter Leaf Salad, Artichoke Barigoule (ve,gf)

Dessert

Eton Mess Vacherin, Long Pepper (v,gf)

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus are subject to change.

Premium Group Menu

\$105 PER PERSON



Bites

Sourdough & Butter (v)

Ploughman's Tartelette (v)

Welsh Rarebit Pain Perdu (v)

Starters

Blue Mackerel Niçoise, Watermelon, MigMag Olive Oil (gf,df)

Dressed Spanner Crab Waldorf (gf,n)

Main

Roast Fallow Deer, Brassicas, Berries (gf)

Sides

Rosemary Roast Potato (v,gf)

Bitter Leaf Salad, Artichoke Barigoule (ve,gf)

Dessert

Eton Mess Vacherin, Long Pepper (v,gf)

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus are subject to change.

The James Experience

\$145 PER PERSON
SHARED EXPERIENCE



Bites

Sourdough & Butter (v)
Lobster Arnold Bennett
Ham & Pea Soup (gf,df)

Starters

Dressed Spanner Crab Waldorf (gf,n)
Blue Mackerel Niçoise, Watermelon, MigMag Olive Oil (gf,df)

Main

Beef Wellington, Jus Gras

Sides

Rosemary Roast Potato (v,gf)
Bitter Leaf Salad, Artichoke Barigoule (ve,gf)
Creamed Spinach & Three Corner Leek (v,gf)

Dessert

Sticky Toffee Pudding Soufflé (v,gf)

Cheese

Shropshire Blue, Fig Tarte Tatin (v)

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus are subject to change.

Canapè Menu

Vegetarian

Ploughman's Tartelette (v)

Tarte Fine of Heirloom Zucchini & Goat's Curd (v)

Welsh Rarebit Bread & Butter Pudding (v)

Hay Smoked Celeriac, Wattleseed, Hazelnut (v, n)

Seafood

Sydney Rock Oyster, Mignonette (gf,df)

Sydney Rockefeller Oyster

Lobster Arnold Bennett

Dressed Spanner Crab Waldorf (gf,n)

Blue Mackerel Niçoise, Watermelon, MigMag Olive Oil (gf,df)

Meat

Ham & Pea Soup (gf,df)

The James Steak Tartare (gf,df)

Heritage Lamb skewer, Leek, Anchovies (gf)

Chicken, Sauce Charcuterie (gf)

Substantial

'Bubble & Squeak' Lancashire Hot Pot (v,gf)

Steamed Blue Eye, Mussels, Lardo (gf)

Short Rib of Beef, Kampot Pepper (gf)

Dessert

Brown Butter Custard Tart, Rhubarb (v)

Sticky Toffee Pudding (v)

Shropshire Blue, Fig Tarte Tatin (v)

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus are subject to change.

Beverages

ALCOHOLIC BEVERAGES

On Consumption - provided the offering is preselected from the a la carte wine list.

*Note a 10% surcharge applies on weekends

Our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu. Packages are listed on the next page.

NON-ALCOHOLIC BEVERAGES

Mon - Fri \$25pp | Sat & Sun \$27.50pp

Inclusive of still and sparkling mineral water, juice, soft drinks, espresso coffee



Beverage Packages

Premium Beverage Package

MON - FRI \$60PP | SAT & SUN \$66PP

SPARKLING WINE (INCLUDED)

Frankie Sparkling, South-East Australia

WHITE WINE (INCLUDED)

Quilty & Gransden Pinot Gris, Mudgee, NSW
Quilty & Gransden Chardonnay, Orange, NSW

ROSÉ (ADDITIONAL)

Wicks Estate Rosé, Adelaide Hills, SA
Additional Rose: Mon-Fri \$7 | Sat-Sun \$7.7

RED WINE (CHOICE OF ONE)

INCLUSION OF ADDITIONAL ROSÉ
MON - FRI \$7PP | SAT & SUN \$7.70PP

Quilty & Gransden Pinot Noir, Orange, NSW
Quilty & Gransden Shiraz, Orange, NSW

BEER (INCLUDED)

Sydney Beer Co. Lager 4.5%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

Non-Alcoholic

Fruit juices, soft drinks, still and sparkling water will be available.

Upgrades

PRE-ORDER COCKTAILS

Per Cocktail: Mon-Fri \$18 | Sat-Sun \$19.80

Deluxe Beverage Package

MON - FRI \$75PP | SAT & SUN \$82.50PP

SPARKLING WINE (INCLUDED)

Wicks Estate Vintage Sparkling, Adelaide Hills, SA

WHITE WINE (INCLUDED)

Wicks Estate Pinot Gris, Adelaide Hills, SA
Wicks Estate Chardonnay, Adelaide Hills, SA
Second Wine: Mon-Fri \$5 | Sat-Sun \$5.50

ROSÉ (INCLUDED)

INCLUSION OF ADDITIONAL ROSÉ
MON - FRI \$5PP | SAT & SUN \$5.50PP

Wicks Estate Rosé, Adelaide Hills, SA

RED WINE (CHOICE OF ONE)

Wicks Estate Pinot Noir, Adelaide Hills, SA
Wicks Estate Shiraz, Adelaide Hills, SA
Second Wine Mon-Fri \$5 | Sat-Sun \$5.50

BEER (INCLUDED)

Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtown' Pale Ale 4.8%
Heaps Normal Quiet XPA <0.5% Non-Alcoholic

Superior Beverage Package

MON - FRI \$90PP | SAT & SUN \$99PP

SPARKLING WINE (INCLUDED)

UPGRADE TO HOUSE OF ARRAS 'BLANC DE BLANCS', TAS
MON - FRI \$8PP | SAT & SUN \$8.80PP

Bandini Prosecco, Veneto, Italy
Upgrade to House of Arras 'Blanc de Blancs', Tas
Upgrade Mon-Fri \$8 | Sat-Sun \$8.80

WHITE WINE (CHOICE OF ONE)

Te Mata Estate Sauvignon Blanc, Hawkes Bay, NZ
Te Mata Estate Chardonnay, Hawkes Bay, NZ
Aquilani Pinot Grigio, Veneto, Italy
Second Wine Mon-Fri \$5 | Sat-Sun \$5.50

INCLUSION OF SECOND WINE
MON - FRI \$5PP | SAT & SUN \$5.50PP

ROSÉ (INCLUDED)

'M' de Minuty, Côtes de Provence, France

RED WINE (CHOICE OF ONE)

Storm Bay Pinot Noir, Coal River Valley, Tas
Te Mata Estate Syrah, Hawkes Bay, NZ
Te Mata Estate Cabernet Blend, Hawkes Bay, NZ
Second Wine Mon-Fri \$5 | Sat-Sun \$5.50

INCLUSION OF SECOND WINE
MON - FRI \$5PP | SAT & SUN \$5.50PP

BEER (CHOICE OF TWO)

Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtown' Pale Ale 4.5%
Asahi 'Super Dry' Lager 5.0%
Barossa Cider Co. Cider 4.5% (Included)
Heaps Normal Quiet XPA <0.5% Non-Alcoholic (Included)

Additional Information

Availability

LUNCH

Monday – Sunday
12:00pm – 4:00pm

DINNER

Monday – Sunday
6:30pm – 11:00pm

AV Equipment

A microphone is available for use when hosting a full exclusive event, or when your event is held in the main dining room.

Minimum Spends

The James does not charge venue hire fees, however minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve The James for your event. Minimum spend requirements are available on request.

Tailored Packages

Our dedicated events coordinators are more than happy to assist when it comes to tailoring individual packages.

Our front of house and kitchen team are flexible, allowing The James to meet specific requests.

Preferred Suppliers

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport providers, cakes, etc.

Venue access for any suppliers will need to be confirmed with the events team..

Venue Access

The restaurant is easily accessible by public transport, with Wynyard Station a short 10–12 minute walk away, and Milsons Point Station also within reach via the Harbour Bridge pedestrian walkway. Buses run frequently along Kent Street and through the CBD, making the location convenient from all parts of the city.

For those driving, there is limited street parking available in the surrounding Millers Point and Walsh Bay areas, subject to time restrictions, as well as two Wilsons carparks in the vicinity.

Entertainment

Available for exclusive hire only, on request. Venue background music, or client's Spotify music, will be available for all events.

Please note, an 8% gratuity applies to the final bill (not included within the minimum spend requirement). A weekend surcharge applies. A 15% surcharge is applicable on public holidays. All pricing is inclusive of GST. Please note that card payments incur a 1.65% processing fee

Children's Meals

(Child's main, dessert & non-alcoholic beverage package)

Mon–Fri \$39 per child | Sat–Sun \$43 per child

Service Meals

(Main Meal & Non-Alcoholic Beverage Package)

Mon–Fri \$40 per Meal | Sat–Sun \$44 per Meal

Grazing Stations

Cheese/Antipasto/Dessert.

More Information Available on Request.