



Private Events Information Kit

SPECIAL OCCASIONS - CORPORATE FUNCTIONS - ENGAGEMENT PARTIES - BIRTHDAYS



Waterside Elegance for Every Occasion

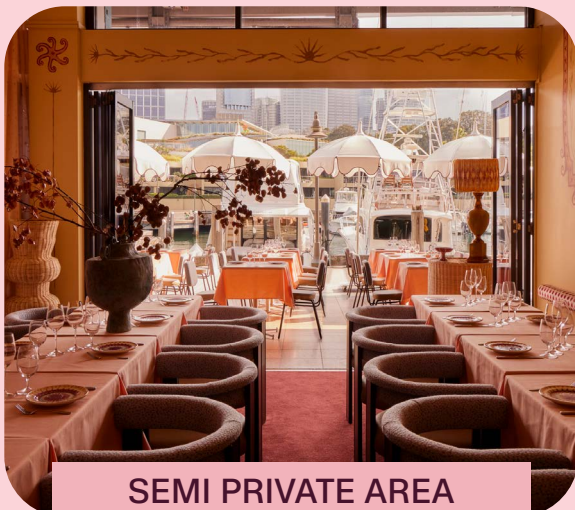
Nestled along the iconic Woolloomooloo Finger Wharf with sweeping views of Sydney's harbour, Akti offers a stunning setting for your next celebration or special event.

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.

Meet me

AKTI

at Akti x



SEMI PRIVATE AREA

Capacity
Seated: Up to 26 guests
Cocktail Style: Up to 40 guests



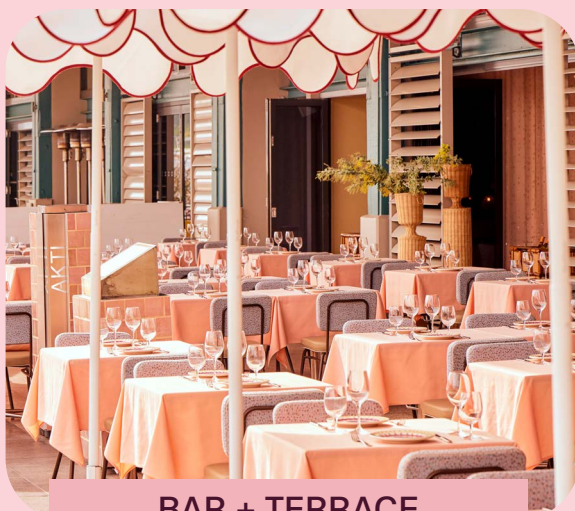
MAIN DINING ROOM

Capacity
Seated: Up to 80 guests
Cocktail Style: Up to 100 guests



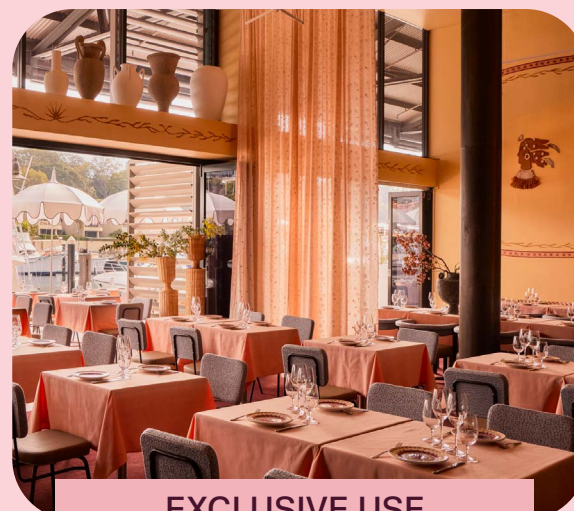
TERRACE (Left)

Capacity
Seated: Up to 40 guests
Cocktail Style: Up to 50 guests



BAR + TERRACE

Capacity
Cocktail Style Only: Up to 100 guests



EXCLUSIVE USE

Capacity
Seated: Up to 220 guests
Cocktail Style: Up to 300 guests

Classic Shared Banquet Menu

MON-FRI \$85PP | SAT-SUN \$95PP



Please note: This menu is provided as a sample guide only.
Menu items are subject to change based on seasonal availability.

HANDMADE PITA BREAD v

NTINOS' MEZZE | Kalamata Olives, fava, tarama, tzatziki, melitzanosalata (gf,df)

TONOS | Tuna, cucumber, tahini mayonnaise (A) (gf,df,s)

KOTOPOULO | Roasted half chicken, fermented chilli, labneh (gf,dfo)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

PATATES | Baked potato, lemon, oregano (df,gf)

BAKLAVA | mixed nuts, honey (n)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n)
contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.

Premium Shared Banquet Menu

MON-FRI \$99PP | SAT-SUN \$110PP



Please note: This menu is provided as a sample guide only.
Menu items are subject to change based on seasonal availability.

HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata Olives, fava, tarama, tzatziki, melitzanosalata (gf,df)

TONOS | Tuna, cucumber, tahini mayonnaise (A) (gf,df,s)

SCALLOPS | King scallops, ouzo butter, lemon (3) (I) (gf)

ARNAKI | Lamb shoulder, gremolata, lemon (gf,df)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

PATATES | baked potato, lemon, oregano (df,gf)

BAKLAVA | mixed nuts, honey (n)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n)
contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.

Akti Shared Banquet Menu

MON-FRI \$119PP | SAT-SUN \$129PP



Please note: This menu is provided as a sample guide only.
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HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata Olives, fava, tarama, tzatziki, melitzanosalata (gf,df)

LAKERDA | cured ocean trout, dill, capers, lemon (A) (gf,df)

MOUSSAKA CROQUETTE | Eggplant, beef, bechamel (n)

SCALLOPS | King scallops, ouzo butter, lemon (3) (I) (gf)

ARNAKI | Lamb shoulder, gremolata, lemon (gf,df)

PSARI | Market fish of the day (A)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n)
contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.

Canapé Menu

MON-FRI \$115PP

SAT-SUN \$125PP

7 CANAPÉS (HOT, COLD, DESSERT)
AND 3 SUBSTANTIALS.

1.5 SERVINGS PER PERSON, PER SELECTION

COLD

DOLMADES

Lemon rice, olive oil (ve,gf)

TARAMASALATA TARTLET

Yuzu tarama

HUMMUS TARTLET

Crispy chickpeas, pickled chilli

MELITZANOSALATA TARTLET

Smoked eggplant, tomato, parsley (ve)

GREEK VILLAGE SALAD SKEWER

Tomato, cucumber, feta (gf,v)

OCTOPUS CARPACCIO

Capers dressing, fava

TUNA TARTARE

Rice crisp, pickled vine leaves (gf)

HOT

SPANAKOPITA

Spinach and fetta filo (v)

ZUCCHINI & HALOUMI FRITTER (v)

FETA TIGANITA

Panko, honey, sesame (v)

SAGANAKI CHEESE SKEWER

Preserved lemon glaze (v)

LAMB KOFTA SKEWER

Tzatziki sauce (gf)

BEEF KEFTEDES

Smoked yoghurt, lemon

CHICKEN SOUVLAKI

Spicy tomato salsa

KING PRAWN SOUVLAKI

Lemon oregano dressing (gf)

SUBSTANTIAL

WAGYU KEFTEDES

Sliders, caramelised onion

FALAFEL SLIDERS

Chickpea hummus, tzatziki (v)

ROASTED LAMB FLAT BREAD

Smoked yogurt, gremolata

CRISPY FISH GYROS

Cucumber, tzatziki, chilli

BEEF CHEEK RAGU

Orzo pasta, sheep's milk cheese

SEAFOOD YOUVESTI

Tomato, orzo

DESSERT

SEMOLINA CUSTARD

Crispy filo, lemon syrup

ORANGE FILO CAKE

Honey

WATERMELON BITE

Mint, ouzo

CHOCOLATE TRILOGY TARTLET (gf)

Please note: This menu is provided as a sample guide only.

Menu items are subject to change based on seasonal availability.

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian
(ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains
sesame. A 10% surcharge applies on weekends. A 15% surcharge applies
on public holidays.

Beverages

ALCOHOLIC BEVERAGES

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

*Note a 12% 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 BEVERAGE PACKAGE

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

All beverage packages include still and sparkling mineral water, juice, soft drinks, coffee and tea throughout your event.



Beverage Packages

UPGRADES

Cocktails on arrival must be pre-ordered
MON-FRI \$18 | SAT-SUN \$19.80 per cocktail

All beverage packages include still and sparkling mineral water, juice, soft drinks, coffee and tea throughout your event.

TIER 1

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

SPARKLING (INCLUDED)

Frankie Sparkling • South-East Australia

WHITE (CHOICE OF ONE)

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

ROSÉ (ADDITIONAL)

Wicks Estate Rosé • Adelaide Hills, SA
Mon-Fri +\$7 | Sat-Sun +\$7.70

RED (CHOICE OF ONE)

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

BEER (INCLUDED)

Sydney Brewery Lager 4.7%
Hiatus Brews Non-Alc Pacific Ale <0.5%

Please note: This menu is provided as a sample guide only.
Menu items are subject to change based on seasonal

TIER 2

Mon-Fri \$75pp | Sat-Sun \$82.50pp

SPARKLING (INCLUDED)

Wicks Estate Vintage Sparkling • Adelaide Hills, SA

WHITE (CHOICE OF ONE)

Wicks Estate Pinot Gris • Adelaide Hills, SA
Wicks Estate Chardonnay • Adelaide Hills, SA

ROSÉ

Wicks Estate Rosé • Adelaide Hills, SA

RED (CHOICE OF ONE)

Wicks Estate Pinot Noir • Adelaide Hills, SA
Wicks Estate Shiraz • Adelaide Hills, SA

BEER (INCLUDED)

Sydney Brewery Lager 4.7%
Sydney Brewery Pale Ale 5.0%
Hiatus Brews Non-Alc Pacific Ale <0.5%

TIER 3

Mon-Fri \$90pp | Sat-Sun \$99pp

SPARKLING (INCLUDED)

Bandini Prosecco • Veneto, Italy
House of Arras 'Blanc de Blancs' • Tasmania
Upgrade: Mon-Fri +\$8 | Sat-Sun +\$8.80

WHITE (CHOICE OF ONE)

Te Mata Estate Sauvignon Blanc • Hawke's Bay, NZ
Te Mata Estate Chardonnay • Hawke's Bay, NZ
Aquilani Pinot Grigio • Veneto, Italy

ROSÉ (INCLUDED)

'M' de Minuty • Côtes de Provence, France

RED (CHOICE OF ONE)

Storm Bay Pinot Noir • Coal River Valley, TAS
Te Mata Estate Syrah • Hawke's Bay, NZ
Te Mata Estate Cabernet Blend • Hawke's Bay, NZ

BEER (INCLUDED)

Sydney Brewery Lager 4.7%
Sydney Brewery Pale Ale 5.0%
Asahi 'Super Dry' Lager 5.0%
Yulli's Brews 'Margot' Apple Cider 5.0% — Included
Hiatus Brews Non-Alc Pacific Ale <0.5% — Included



Enhance Your Event

An interactive standalone station invites guests to engage and mingle while sampling an array of seasonal fresh produce. We have created 3 grazing stations for you to choose from.

OYSTER STATION

Freshly shucked oysters with lemon & condiments (3 oysters pp)

Min. of 20 guests

Mon-Fri \$20pp | Sat-Sun \$22pp

DESSERT STATION

A selection of desserts, cannoli, mousses, tarts and macarons.

Min. of 20 guests

Mon-Fri \$18pp | Sat-Sun \$19.80pp

CHEESE STATION

A selection of local and international cheeses (4 cheeses) with condiments

Min. of 20 guests

Mon-Fri \$20pp | Sat-Sun \$22pp

Additonal 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

Akti 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 Akti for your event. Minimum spend requirements are available on request.

TAILORED PACKAGES

Our dedicated events coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing Akti to meet specific requests.

PREFERRED SUPPLIERS

We have a collection of professional suppliers we can recommend providing all your additional requirements such as florists, transport, styling & photography.

[Explore our trusted event suppliers here.](#)

VENUE ACCESS

Dependent on tidal activity, guests can arrive via boat or water taxi, with drop off and pick up points directly in front of the restaurant. There is plenty of street parking nearby, as well as a public taxi bay at the front of the wharf.

ENTERTAINMENT

Available for exclusive hire only, on request. Venue background music, will be available for all events.

ADDITIONAL INCLUSIONS

- Linen napkins
- Your celebratory cake can be cut into canapé-style slices and served on platters (No cakeage fee)
- Printed menus featuring your event title can be arranged upon request

CHILDREN'S MEALS

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

Mon-Fri \$40 per child | Sat-Sun \$44 per child

SERVICE MEALS

(main meal & non- alcoholic beverage package
Mon-Fri \$40 per meal |Sat-Sun \$44 per meal

Please note, a 10% gratuity applies to the final bill (not included within the minimum spend requirement).