

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

Monday-Friday
Saturday-Sunday

89PP
99PP



Bites

Handmade Sourdough Baguette, Cultured Butter (v)

Potted Prawn Toast, Cocktail Sauce, Fine Herbs (l) (df)

Starters

Stilton & Roast Beetroot Salad, Raspberry and Raddichio (v)

Hay Smoked Ora King Salmon, Buttermilk, Dill, Capers (l) (gf)

Main

Whole Farmhouse Stuffed Chicken, English Mustard Butter (gf)

Sides

Bitter Leaf Salad, Pear, Hazelnut (ve, gf, n)

Skin-On Chips (ve)

Dessert

The James Knickerbocker Glory

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 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

Premium Group Menu

Monday-Friday
Saturday-Sunday

109PP
119PP



Bites

Handmade Sourdough Baguette, Cultured Butter (v)
Potted Prawn Toast, Cocktail Sauce, Fine Herbs (l) (df)
Ploughman's Tartelette (v)

Starters

Ham Hock Terrine, Piccalilli, Bone Marrow Toast (df)
Hay Smoked Ora King Salmon, Buttermilk, Dill, Capers (l) (gf)

Main

Glazed Wagyu Beef Cheek, Mushroom, Kampot Pepper Sauce (gf)

Sides

Bitter Leaf Salad, Pear, Hazelnut (ve, gf, n)
Skin-On Chips (ve)

Dessert

The James Knickerbocker Glory (v)

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The James Experience

Monday-Friday
Saturday-Sunday

155PP
165PP



Bites

Handmade Sourdough Baguette, Cultured Butter (v)
Sydney Rock Oyster, Malt Vinegar, Lemon (A) (gf, df)
Potted Prawn Toast, Cocktail Sauce, Fine Herbs (I) (df)

Starters

Ham Hock Terrine, Piccalilli, Bone Marrow Toast (df)
Hay Smoked Ora King Salmon, Buttermilk, Dill, Capers (I) (gf)

Main

Beef Wellington, Jus Gras (Pre-Order 24 Hours In Advance)

Sides

Royal Blue Mashed Potato, Bone Marrow Butter (gf)
Bitter Leaf Salad, Pear, Hazelnut (ve,g f, n)
Skin-On Chips (ve)

Dessert

The James Knickerbocker Glory

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Canapè Menu

Monday-Friday
Saturday-Sunday

89PP
99PP

Choice of 5 Canapés

Vegetarian

Ploughman's Tartelette (v)
Cloth Aged Cheddar & Onion Tart, Goat's Curd, Wild Garlic (v)
Salt Baked Beetroot, Wattleseed, Hazelnut, Stilton (v, gf, n)
Devilled Egg and Cress (v, gf, df)

Seafood

Sydney Rock Oyster, Malt Vinegar, Lemon (A) df
Lobster Arnold Bennett (I)
Hay Smoked Salmon Blini (I)
Potted Prawn Toast, Cocktail Sauce, Fine Herbs (I) df

Meat

Ham Hock Terrine, Piccalilli (df)
The James Steak Tartare (gf, df)
Roast Chicken and Stuffing Skewer (gf, df)
Pork Belly, Tikka Masala and Pickled Mustard (gf)

Substantial

Pot Roasted Cauliflower and Sunflower Seed Miso (v, gf)
Marketfish, Warm Tartare Sauce (A) gf
Beef Cheek, Kampot Pepper Sando (gf)

Dessert

Treacle Tart and Clotted Cream (v)
Sticky Date Pudding, Brandied Dates (v)
Mandarin Pavlova (v, gf)

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(v) vegetarian (ve) vegan (gf)gluten free (df)dairy free (n) contains nuts (s) contains sesame.

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Alternate Drop



Monday-Friday

Two Courses 129PP

Three Courses 149PP

Saturday-Sunday

Two Courses 139PP

Three Courses 169PP

To Begin

Handmade Sourdough Baguette, Cultured Butter (v)

Ploughman's Tartelette (v)

Starters *(choice of two)*

Stilton & Roast Beetroot Salad, Raspberry and Raddichio (v)

Hay Smoked Ora King Salmon, Buttermilk, Dill, Capers (l) gf

Ham Hock Terrine, Piccalilli, Bone Marrow Toast (df)

The James Steak Tartare (gf,df)

Main *(choice of two)*

Pot Roasted Hispi Cabbage, Horseradish, Cloth-Bound Cheddar (v)

Marketfish, Peas, Warm Tartare Sauce (A)

Pork Collar, Charred Onion, Tikka Masala (df)

Glazed Wagyu Beef Cheek, Cauliflower, Kampot Pepper Sauce (gf)

Sides

Bitter Leaf Salad, Pear, Hazelnut (ve,gf,n)

Skin-On Chips (ve)

Dessert

The James Knickerbocker Glory (v)

Molten Sticky Date Pudding, Brandied Dates, Milk Ice Cream (v)

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 12% surcharge applies on weekends.

A 15% surcharge applies on public holidays.

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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 BEVERAGES

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

Include still and sparkling water, juice, soft drinks, coffee and tea throughout your event.



Beverage Packages

Premium Beverage Package

MON - FRI \$75PP | SAT & SUN \$84PP

SPARKLING WINE (INCLUDED)

Wicks Estate Vintage Sparkling, Adelaide Hills, SA

WHITE WINE (CHOICE OF ONE)

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

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

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

BEER (INCLUDED)

Sydney Beer Co. Lager 4.5%
Hiatus Non-Alc Pale AleA <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 \$95PP | SAT & SUN \$106.50PP

SPARKLING WINE (INCLUDED)

Upgrade to House of Arras ‘Blanc de Blancs’, Tas

WHITE WINE (CHOICE OF ONE)

The Other Wine Co. Pinot Gris, Adelaide Hills, SA
Pedestal Chardonnay, Margaret River, WA

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

ROSÉ (INCLUDED)

Wirra Wirra ‘Dry Grenache’ Rosé, McLaren Vale, SA

RED WINE (CHOICE OF ONE)

Storm Bay ‘Regional’ Pinot Noir, Canberra District, NSW
Rockbare Shiraz, Barossa Valley, SA

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

BEER (INCLUDED)

Sydney Beer Co. Lager 4.5%
Sydney Beer Co. Pale Ale 5.0%
Hiatus Non-Alc Pale AleA <0.5% Non-Alcoholic

Superior Beverage Package

MON - FRI \$115PP | SAT & SUN \$129PP

SPARKLING WINE (INCLUDED)

Schoffit Cremant d’Alsace, Alsace, France

WHITE WINE (CHOICE OF ONE)

Te Mata Estate Sauvignon Blanc, Hawke’s Bay, NZ
Aquilani Pinot Grigio Pinot Grigio, Veneto Italy
Michèle et Camille Robin ‘Cuvée SRG’ Chablis, Burgundy, France

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

ROSÉ (INCLUDED)

Provence Rosé, Provence, France

RED WINE (CHOICE OF ONE)

Nanny Goat Pinot Noir, Central Otago, NZ
Ricasoli ‘Brolio’ Chianti Classico, Tuscany, Italy
Gibson ‘The Dirtman’ Shiraz, Barossa Valley, SA

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

BEER (CHOICE OF TWO)

Sydney Beer Co. Lager 4.5%
Sydney Beer Co. Pale Ale 5.0%
Asahi ‘Super Dry’ Lager 5.0%
Yulli’s Brews ‘Margot’ Cider 5.0% (Included)
Heaps Normal Quiet XPA <0.5% Non-Alcoholic (Included)

How to Access the Venue

GETTING HERE

The James is located in the heart of Millers Point, just moments from Barangaroo and Sydney Harbour.

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 car parks in the vicinity.

LOCATION

Corner of 89–113 Kent Street
Millers Point, Sydney NSW 200



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 suppliers we can recommend providing all your additional requirements such as florists, transport, styling & photography.

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

Entertainment

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

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.

Gratuities

12% weekend surcharge
15% public holiday surcharge