



croft

[restaurant]

CROFT RESTAURANT · SYDNEY CBD

Exclusive Group Buyout Package

2026

Modern Australian dining within Amora Hotel Jamison Sydney.

Seasonal seafood, regional vegetables and premium meats, served with provenance-led care for corporate dinners, celebrations and private events.

E: syd.events@amorahotels.com · amorahotels.com/sydney

WELCOME TO CROFT

An experience your guests will love

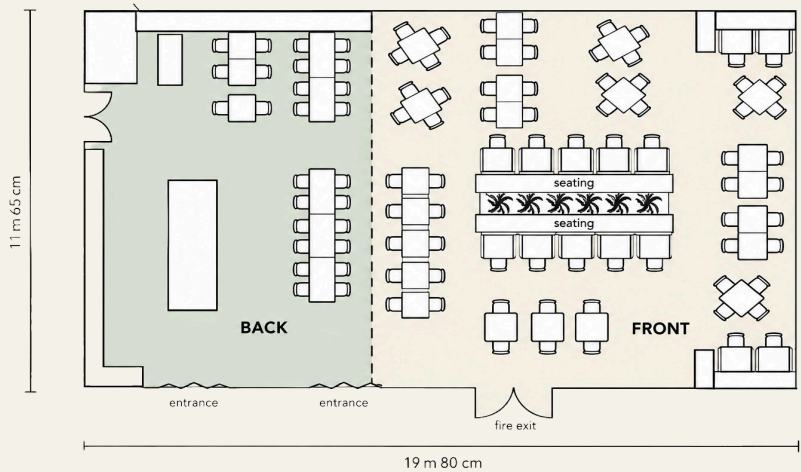
Croft Restaurant offers a refined private dining experience in the heart of the Sydney CBD. The menu celebrates Australian provenance through seasonal seafood, regional vegetables, premium meats and thoughtful modern cooking. From corporate dinners and client entertaining to Christmas parties, EOFY celebrations, networking events, product launches, weddings and milestone celebrations, Croft offers a distinctive setting for private events in the heart of Sydney.



Recommended capacity

EVENT STYLE	CAPACITY GUIDE
Seated lunch or dinner	Up to 100 guests
Cocktail-style event	Up to 150 guests
Canapé arrival followed by seated dinner	Up to 100 guests
Front section – seated	Up to 80 guests
Back section – seated	Up to 30 guests

Final capacity is subject to floor plan, entertainment, AV requirements, staging, timing and service style.



EXCLUSIVE USE

Minimum Spend Guide

Minimum spend applies to exclusive use of Croft Restaurant and includes food and beverage. Rates may vary based on event requirements and hotel demand.

EVENT BUYOUT	WEEKDAY MINIMUM SPEND	WEEKEND MINIMUM SPEND (FRI-SUN)
Croft Restaurant		
Back Section	\$1,000	\$2,000
Front Section	\$2,000	\$3,000
Lunch	\$3,000	\$4,500
Dinner	\$5,000	\$6,000
SILO Bar – Alternative Event Space		
Lunch	\$2,000	\$3,000
Dinner	\$3,000	\$5,000
Croft Restaurant and SILO Bar		
Full Evening Buyout with Canapés & Dinner	\$10,000	\$12,000

SILO Bar, located on Level 1, is also available for exclusive use, offering an intimate setting for private lunches and dinners.

Dining Experiences



01

Cocktail-Style From \$65 pp

A relaxed exclusive-use experience suited to networking, corporate events and social celebrations.



02

High Tea From \$69 pp

An elegant High Tea experience for corporate events, celebrations and special occasions.



03

Two-Course \$74 pp

A refined two-course dining experience showcasing Croft's seasonal Australian menu. Guests select Entrée + Main, or Main + Dessert.



04

Three-Course From \$89 pp

A complete dining experience including entrée, main course and dessert, with shared sides for the table.

Add-on: 30-min canapé reception & welcome drink · \$28 pp

Full menu selections, canapé listings and beverage options for each package are detailed on the following pages.

AN AUSTRALIAN HIGH TEA, EXCLUSIVELY YOURS.

Fields & Florals High Tea



Create an experience your guests will remember with Fields & Florals High Tea. A beautifully presented selection of delicate savouries, floral-inspired sweets and premium Australian teas brings a distinctly Australian touch to your event.

From corporate gatherings and team celebrations to birthdays, baby showers, bridal events and special occasions, High Tea creates a memorable setting for every occasion.



FROM \$69 PP

INCLUDES

- Sweet & savoury High Tea selection
- Unlimited premium Billy Tea Collection teas or coffee

ADD A LITTLE EXTRA SPARKLE*

Mimosas, sparkling wine, French Champagne, botanical-inspired cocktails or refreshing mocktails.

*Additional supplement applies.

A BEAUTIFUL WAY
TO CELEBRATE.

Whatever the occasion, make it one to
remember at Croft.

SEATED DINING · FROM \$74 PER PERSON

Two & Three-Course Dinner

A refined dining experience showcasing Croft's seasonal Australian menu — from \$74 per person (two courses) or \$89 per person (three courses), including Brooksy focaccia with house-made truffle butter on arrival, choice of entrée, main and dessert, shared sides for the table, and tea and coffee available on request.

Menu selection

Entrée

Tasmanian Cured Salmon (*Baby turnips, green tahini, finger lime*)
Bass Strait Scallops (*Morcilla, cauliflower purée, yuzu kosho*)
Butter-Poached Yamba King Prawn (*Lobster bisque, fennel, orange oil, brioche*)
Wilberforce Farmed Mushrooms (*Sous vide egg, brown butter, parsnip crisps, native thyme*)
Charred Leek Velouté (*Confit leek hearts, burnt leek dust, cultured cream, smoked almonds*)
Vannella Burratina (*Heirloom tomatoes, basil oil, white balsamic, micro herbs*)
Wagyu & Marrow (*Northern Rivers NSW wagyu, black garlic butter, smoked marrow crumbs*)

Main

Hiramasa King Fish (*Miso glaze, seasonal vegetables, sake beurre blanc, ikura*)
Lobster & Prawn Ravioli (*Lobster filling, king prawns, white wine butter sauce*)
Charred Spiced Grima Farm Cauliflower (*Spiced potatoes and chickpeas, coriander-yuzu chutney*)
Free-Range Spatchcock (*Farro, buckwheat, pickled chillies, charred lemon jus*)
OBE Organic Beef Cheek (*Celeriac purée, French shallots, caramelised parsnips, red wine jus*)
Cowra Lamb Rack (*Eggplant caviar, ratatouille, hasselback pommes, roasted vine tomatoes, rich beef jus*)
Tallawanta Black Angus 200g Grain-Fed Eye Fillet (*Portobello, heirloom carrots, cabernet jus*)

Dessert

Orange Chocolate Dome (*Orange crémeux, citrus segments, orange gelée, white chocolate soil*)
Wattleseed Cheesecake (*Dulce de Leche, Davidson plum, slivered pistachio*)
Poached Orchard Fruits (*Spiced Blue Mountains honey, yoghurt ice cream, madeleine crumbs*)

Sides

Celeriac Mash (*Dutch cream potatoes, celeriac*)
Broccolini & Kale (*Garlic butter, chilli*)
Caramelised Brussels Sprouts (*Blue Mountains honey, balsamic, toasted pine nuts*)
Parmesan Fries (*Cracked black pepper, aged parmesan*)
Garden Salad (*Citrus dressing*)



PACKAGE OPTION 03 – FROM \$114 PER PERSON

Canapé Arrival & Three-Course Dinner

A premium group experience combining a pre-dinner canapé reception with a three-course seated Croft menu: a 30-minute canapé reception, two cold and two hot canapés, a three-course Croft dinner, shared sides, and tea and coffee available on request.

Suggested sample canapés

COLD CANAPÉS	HOT CANAPÉS
King fish ceviche, finger lime	Seared scallops, seaweed, salmon roe
Cured salmon, dill cucumber tartare, waffle cone	Chicken malai tikka, coriander, mint pistou
Poached king prawns, fermented radish, miso crème fraîche, yuzu	Mini wagyu beef slider, melted cheese, sweet pickle, Dijon mustard
Goats cheese, sun-dried tomato, pesto tart (V)	Lamb kofta, minted yoghurt, pomegranate molasses
Beetroot, fermented black garlic purée, cashew nut cream, walnuts	Mushroom, spinach and mozzarella arancini, chipotle aioli (V)



RELAXED & SOCIAL — FROM \$65 PER PERSON

Cocktail-Style Croft

A relaxed exclusive-use experience suited to networking events, corporate celebrations, product launches and social occasions.

Cocktail packages

PACKAGE	INCLUSIONS	PRICE
Two-Hour Cocktail Package	4 cold canapés, 4 hot canapés, 2 dessert canapés	\$65 pp
Three-Hour Cocktail Package	4 cold canapés, 4 hot canapés, 2 dessert canapés, 2 substantial canapés	\$90 pp
Four-Hour Cocktail Package	5 cold canapés, 5 hot canapés, 2 dessert canapés, 3 substantial canapés	\$105 pp

Cocktail-style canapés options are available upon request. Additional cold, hot or dessert canapés may be added from \$8 per person, per item. Additional substantial canapés may be added from \$18 per person, per item.



PAIRING · ON CONSUMPTION · PACKAGES

Beverage Options

Wine pairing & on consumption

OPTION	DESCRIPTION	PRICE
Classic Wine Pairing	Curated wine pairing designed to complement the Croft dining menu	2crs \$30 · 3crs \$42 · 4crs \$55 pp
Premium Wine Pairing	Elevated wine pairing featuring premium selections matched to the menu	2crs \$50 · 3crs \$72 · 4crs \$95 pp
Beverage on Consumption	Full beverage selection charged based on actual consumption (selected from the Croft Restaurant wine list)	Price on request

Beverage packages

PACKAGE	DESCRIPTION	PRICE
Classic	Premium Australian wines, beers and non-alcoholic beverages to suit every occasion.	1h \$36 · 2h \$42 · 3h \$46 · 4h \$50 · 5h \$60 pp
Premium	An elevated selection of premium wines, craft beers and spirits with non-alcoholic beverages for a refined experience.	1h \$40 · 2h \$60 · 3h \$75 · 4h \$90 · 5h \$105 pp
Custom	A bespoke beverage package tailored to your event and budget.	Price on request

Beverage packages and wine pairings are subject to availability and final selection.

MENU POSITIONING

Three Culinary Pillars

Croft's menu is built around three culinary pillars, celebrating Australian provenance from coast to country.

From the Ocean

Celebrating Australia's coastline, from Tasmanian waters to premium local seafood and carefully selected seasonal catches.

From the Land

Seasonal vegetables sourced from regional growers, highlighting the natural character of produce through thoughtful, ingredient-led cooking.

From the Paddock

Premium meats from respected Australian producers, prepared with classic technique and modern presentation.

Optional enhancements

ENHANCEMENT	PRICE
Surf & Turf steak enhancement	+\$15 pp
Marrow & Truffle steak enhancement	+\$15 pp
Additional side dish	+\$10 pp
Additional canapé	+\$8 pp
Additional 30-minute substantial canapé	+\$18 pp
Cheese or grazing platter	Price on request
Chef introduction or menu storytelling	Complimentary*
Custom printed menus	Price on request
AV, microphone, signage or theming	Price on request

*Complimentary, subject to availability.



Complete Your Croft Experience

SILO PRE-EVENT

Start your event with cocktails and canapés in a sophisticated setting at SILO Bar.



CROFT YOUR-EVENT

Enjoy an exclusive dining experience, featuring seasonal Australian dishes.



BROOKSY POST-EVENT

Continue the evening at Brooksy, our hidden gem inspired by the glamour and elegance of the 1920s.



STAY AT AMORA

Extend your event with an overnight stay at Amora Hotel Jamison Sydney, with group accommodation rates available for event guests.

GROUP RATES AVAILABLE ON REQUEST

Dietary Requirements & Terms

Dietary requirements

Vegetarian, vegan, gluten-free, dairy-free and nut-free options are available on request. Please advise the events team of all dietary requirements at least seven days prior to the event. While all care is taken, the hotel cannot guarantee a completely allergen-free environment due to the use of shared kitchens and preparation areas.

Terms & conditions

- All pricing is inclusive of GST unless otherwise stated.
- Minimum spends apply for exclusive use of Croft Restaurant.
- Menu items are subject to seasonal availability and may change based on market conditions.
- Final menu selection is required no later than seven days prior to the event.
- Final guest numbers are required no later than three business days prior to the event.
- A discretionary service charge may apply for exclusive events, late finishes or additional staffing requirements.
- Additional charges may apply for early access, late-night service, AV equipment, entertainment, styling, floral arrangements or special set-up requirements.
- Beverage packages and wine pairings are subject to availability and final selection.
- External food and beverage is not permitted unless approved by hotel management.
- All events are subject to confirmation, deposit and signed agreement.