



BAY 九INE

OMAKASE

Bay Nine Group Omakase  
Dining Package





## Exclusive buy-out for your event at Bay Nine Omakase

Experience the epitome of intimate group dining at Bay Nine, nestled in the heart of The Rocks. Whether for private celebrations or corporate gatherings, our venue offers an ambiance of exclusivity and charm, perfect for creating unforgettable memories.

Indulge in curated menus crafted to satisfy even the most discerning palates, featuring the finest ingredients prepared to perfection. Let our attentive staff cater to your every need, ensuring that your event is nothing short of extraordinary. Bay Nine promises an unparalleled dining experience in Sydney's most iconic neighborhood.

Suitable for corporate or private gatherings exclusively for up to 20 guests seated.

Available Wednesday to Friday for lunch and Dinners on Wednesday and Friday evenings.



## Set Menu Table Experience

**Capacity: 20 guests**

Based on the Omakase principle, this 8-course service is designed for diners who prefer more privacy and more suited to business lunches and dinners.

## Omakase Counter Experience

**Capacity: 10 guests**

This is an 11-course menu curated by our chefs using the freshest high-quality ingredients, sourced daily. Diners will embark on an immersive Omakase culinary experience where our chefs present the inspiration behind each meticulously crafted dish.

## Cocktail Experience

**Capacity: 30 guests**

Premium Nigiri and Sashimi consisting of bespoke, premium produce, hand selected by our expert Chefs.



Counter Seats



Table Seats



## Sample Table Experience Menu

### Sashimi

*Seasonal sashimi and appetiser, Tasmanian fresh Pacific Oyster with Umeshu jelly*

### Dashi Chawan-mushi

*Japanese-style steamed egg custard with crab meat, braised kombu and ikura*

### Shitake Mushroom Tempura

*Shitake mushroom, jamon, melon gel*

### Awabi, Kimo sauce & Soba

*Abalone with liver sauce and buckwheat noodles*

### Glacier 51 Toothfish

*Shio Koji marinated Patagonian toothfish with pickled daikon radish and garlic shoots*

### Chef's Nigiri Selection

### Dobin-mushi

*Steamed fish broth with King prawn, white fish and mushroom*

### Castella & Waka Momo

*Japanese sponge cake with Okinawa sugar caramel, baby peach and dark chocolate*

## Sample Omakase Counter Experience Menu

### **Sashimi**

*Seasonal sashimi and appetiser, Tasmanian fresh Pacific Oyster with Umesu jelly*

### **Dashi Chawan-mushi**

*Japanese-style steamed egg custard with crab meat, braised kombu and ikura*

### **Shitake Mushroom Tempura**

*Shitake mushroom, jamon, melon gel*

### **Awabi, Kimo sauce & Soba**

*Abalone with liver sauce and buckwheat noodles*

### **Glacier 51 Toothfish**

*Shio Koji marinated Patagonian toothfish with pickled daikon radish and garlic shoots*

### **Chef's Nigiri Selection**

### **Dobin-mushi**

*Steamed fish broth with King prawn, white fish and mushroom*

### **Gyoku Tamagoyaki**

*Japanese savoury egg soufflé*

### **Castella & Waka Momo**

*Japanese sponge cake with Okinawa sugar caramel, baby peach and dark chocolate*





## Terms

### BOOKING CONFIRMATION

Bay Nine Omakase Exclusive Hire bookings require a 50% deposit of the minimum spend to secure the space. The remainder of the minimum spend will be invoiced to you and is due one week prior to your booking date.

### BOOKING CANCELLATION

Should you cancel within 28 days of your booking, or fail to show for your reservation the 50% deposit will be retained. For exclusive dining room bookings, you are required to meet the minimum spend. If you do not reach this, the remaining funds will be allocated towards room hire.

### BOOKING DETAILS

Final guest numbers, dietary requirements and beverage selections must be confirmed at least 14 days prior to your booking date. No changes will be made to floor plans, dietaries, menus or final numbers within 7 days of your lunch/dinner date.

### SUNDAY & PUBLIC HOLIDAY SURCHARGE

Should your reservation fall on a Sunday, a surcharge of 10% will apply to all food and beverage purchases. Should your reservation fall on a public holiday a surcharge of 15% will apply to all food and beverage prices.

### PAYMENT PROCESSING FEE

All Debit Card and Credit Card Payments including AMEX will incur 1.6% surcharge.

### BEVERAGES

Beverages can be provided based on consumption or guests have the option to choose a beverage package. No BYO are permitted.

### DIETARY REQUIREMENTS

Omakase is dependent on seasonal produce and changes daily. Our food contains raw and cooked seafood, various shellfish, sesame, gluten, dairy and meat. There are four main dietaries we are unable to cater for, those being pregnancy, vegans/vegetarians, no seafood/raw seafood, gluten-free. Please inform us well in advance of Chef creating the menu of any other dietary requirements.

### FLORALS UPGRADE

Elevate your corporate or private gathering with our customisable table floral arrangements. Whether it's for brand cohesion or personal preferences, we tailor packages to suit your needs. Inquire now for details.

### ADDITIONAL INFORMATION

- No BYO are permitted
- All menus are seasonal and subject to change.
- Any additional amounts spent over the minimum spend MUST be settled at the conclusion of the dinner.
- All Debit Card and Credit Card Payments including AMEX will incur 1.6% surcharge.
- Please note, we cannot accommodate split bills. Your total amount may be split into a maximum of 2 payments only.
- By completing the deposit payment, and entering your credit card details to secure your booking, you agree to abide by our booking confirmation and cancellation policy.





For more information, enquire with  
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