



BAY 九 INE

OMAKASE

Bay Nine Group Dining Package



Experience the Art of Omakase at Bay Nine - Perfect for Group Dining

Indulge in an unparalleled dining experience with Bay Nine's exclusive Omakase offering, designed for discerning groups. Our skilled chefs meticulously curate a multi-course menu that showcases the finest seasonal ingredients, delivering a harmonious blend of traditional techniques and contemporary flair.

Each dish is crafted with precision and passion, promising an unforgettable culinary journey. Ideal for corporate events, special celebrations, or intimate gatherings, Bay Nine's Omakase is the epitome of gastronomic excellence. Enjoy the elegance and sophistication of this bespoke dining experience, where every course tells a story.

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 Patagininian 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 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 Patagininian 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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