



TEAHOUSE

GROUP BOOKINGS
PRIVATE DINING AND EVENTS

TEAHOUSE AT CROWN SYDNEY

Escape into an elegant world of whimsical decadence at the deliciously playful Teahouse.

The menu offers a selection of carefully curated Asian-inspired nibbles, bespoke cocktails, world-class champagne and an exciting array of specialty teas.

Immaculately elevated surrounds provide a rich sensory indulgence; plush velvet fabrics and gold finishes, with an option to book a truly unique celebration in one of our ornate birdcages, suitable for bookings of up to twelve. With a sense of the unexpected at every corner, allow yourself to be whisked away within the lavish mysticism of Teahouse.



PRIVATE EVENT SPACES

Enjoy a culinary experience in the exclusive and glamorous surroundings of Teahouse offering a restaurant, al fresco dining on the veranda and six private dining spaces. Perfect for private celebrations or larger engagements, our elegant spaces combined with its own dedicated service is the ideal setting to experience Teahouse's opulent experiences.

Outdoor terrace at 40 guests cocktail style

Exclusive hire of entire venue for 80 guests cocktail style



CANAPÉ PACKAGES

RUBY TASTING SET MENU

\$88pp

COLD

Scallop XO: Macerated Cucumber Chinese Style,
Homemade Premium XO

Kingfish Sashimi, Sour Fish Sauce, Tobiko, Cherry Tomato,
Asian Herbs

HOT

Sichuan Steamed Prawn Wonton
Salmon Caviar, Soy, Sesame, Sichuan Pepper & Chilli Oil

Chicken Satay Turmeric Chicken, Crispy Chicken Skin,
Peanut Sauce, Pickled Cucumber Onion Chilli

SUBSTANTIAL

Soft Shell Crab Bao Bun
Crispy Soft Shell Crab, Green Sichuan Chilli Paste,
Leek, Cucumber

DESSERT

Jade – Pistachio, Yuzu & Strawberry
Pistachio Mousse, Yuzu Cream, Strawberry Gel and Crisp

SAPPHIRE TASTING SET MENU

\$112pp

COLD

Spanner Crab Maeng Kum
Crispy Green Rice, Caramelized Fish Sauce, Chilli, Betel Leaves,
Peanut, Coconut Flakes, Lime, Dried Shrimp, Oscietra Caviar

Kingfish Sashimi, Sour Fish Sauce, Tobiko, Cherry Tomato,
Asian Herbs

HOT

Taste of Earth: Grilled King Mushroom, Truffle Chilli Oil,
Mushroom Purée, Pickled Pearl Onion, Crispy Parsnip, Nori & Kale,
Morel Mushroom

SUBSTANTIAL

Soft Shell Crab Bao Bun
Crispy Soft Shell Crab, Green Sichuan Chilli Paste,
Leek, Cucumber

Chicken Siu Mai: Morel Mushroom, Goji Berry

Xiao Long Bao: Pork Dumpling, Tobiko

DESSERT

Jade – Pistachio, Yuzu & Strawberry, Pistachio Mousse,
Yuzu Cream, Strawberry Gel and Crisp

"White Rabbit" – White Chocolate, Mousse, Cassis Crèmeux,
Blueberry, Compote, Gluten Free Sablé

DIAMOND TASTING SET MENU

\$150pp

COLD

Sydney Rock Oyster Served, Spicy Coriander Dressing,
Ikura, Green Oil, Sea Asparagus

Kingfish Sashimi, Sour Fish Sauce, Tobiko, Cherry Tomato,
Asian Herbs

Scallop XO: Macerated Cucumber Chinese Style,
Homemade Premium XO

HOT

Sichuan Steamed Prawn Wonton
Salmon Caviar, Soy, Sesame, Sichuan Pepper & Chilli Oil

Chicken Satay Turmeric Chicken, Crispy Chicken Skin,
Peanut Sauce, Pickled Cucumber Onion Chilli

Taste of Earth: Grilled King Mushroom,
Truffle Chilli Oil, Mushroom Purée, Pickled Pearl Onion,
Crispy Parsnip, Nori & Kale, Morel Mushroom

SUBSTANTIAL

Soft Shell Crab Bao Bun
Crispy Soft Shell Crab, Green Sichuan Chilli Paste,
Leek, Cucumber

Xiao Long Bao: Pork Dumpling, Tobiko

DESSERT

Jade – Pistachio, Yuzu & Strawberry, Pistachio Mousse,
Yuzu Cream, Strawberry Gel and Crisp

"White Rabbit" – White Chocolate, Mousse, Cassis Crèmeux,
Blueberry, Compote, Gluten Free Sablé

PLATTER PACKAGES

Maximum 40 guests seated

RUBY TASTING SET MENU

\$60pp

Dim Sum in 3:
Chicken Siu Mai: Morel Mushroom, Goji Berry
Xiao Long Bao: Pork Dumpling, Tobiko
BBQ Pork Bun

Kingfish Sashimi, Sour Fish Sauce, Tobiko,
Cherry Tomato, Asian Herbs

"Peking Duck" Hoisin Black Vinegar Caviar,
Onion Chilli Cucumber in Arjard

SAPPHIRE TASTING SET MENU

\$72pp

Scallop XO: Macerated Cucumber Chinese
Style, Homemade Premium XO

Dim Sum in 3:
Chicken Siu Mai: Morel Mushroom, Goji Berry
Xiao Long Bao: Pork Dumpling, Tobiko
BBQ Pork Bun

Spanner Crab Maeng Kum
Crispy Green Rice, Caramelised Fish Sauce,
Chilli, Betel Leaves, Peanut, Coconut Flakes,
Lime, Dried Shrimp, Oscietra Caviar

"Peking Duck" Hoisin Black Vinegar Caviar,
Onion Chilli Cucumber in Arjard

DIAMOND TASTING SET MENU

\$88pp

Sydney Rock Oyster Served, Spicy Coriander
Dressing, Ikura, Green Oil, Sea Asparagus

Kingfish Sashimi, Sour Fish Sauce, Tobiko,
Cherry Tomato, Asian Herbs

Dim Sum in 3:
Chicken Siu Mai: Morel Mushroom, Goji Berry
Xiao Long Bao: Pork Dumpling, Tobiko
BBQ Pork Bun

Spanner Crab Maeng Kum
Crispy Green Rice, Caramelised Fish Sauce,
Chilli, Betel Leaves, Peanut, Coconut Flakes,
Lime, Dried Shrimp, Oscietra Caviar

Peking Duck" Hoisin Black Vinegar Caviar,
Onion Chilli Cucumber in Arjard

DESSERT TASTING SET MENU

\$45pp

Jade – Pistachio, Yuzu & Strawberry,
Pistachio Mousse, Yuzu Cream,
Strawberry Gel and Crisp

"White Rabbit" – White Chocolate, Mousse,
Cassis Crèmeux, Blueberry, Compote,
Gluten Free Sablé

Miso Crème Brûlé, Crumble,
Vanilla Ice Cream, Dried Raspberry

BEVERAGE PACKAGE

STANDARD PACKAGE

2 Hours 53/PP | 3 Hours 69/PP

Sparkling Wine

Domaine Chandon Brut

White Wine

Mud House Sauvignon Blanc
Kooyong Estate Clonale Chardonnay

Red Wine

The Lane Block 5 Shiraz
Cape Mentelle Trinders Cabernet Shiraz

Beer

Asahi
Cascade Light

Soft Drinks & Juices

PREMIUM PACKAGE

2 Hours 86/PP | 3 Hours 101/PP

Sparkling Wine

Piper-Heidsieck Cuvée Brut

White Wine

Vasse Felix Premier Chardonnay
Shaw + Smith Sauvignon Blanc

Red Wine

Craggy Range Pinot Noir
St Hallet 'Blackwell' Shiraz

Beer

Asahi
Cascade Light

Soft Drinks & Juices



TEAHOUSE

BOOKING FORM

Booking Name

Company If applicable

Occasion

Contact Number

Contact Email

Date of the Event

Time of the Event

Number of Guests

Adults: _____ Kids under 12: _____

Special Requests / Dietary Requirements

Please note that table requests and areas are noted but not guaranteed

Menu Selection

Private Event Menu Cocktail

Ruby Tasting Set Menu

Sapphire Tasting Set Menu

Diamond Tasting Set Menu

Dessert Tasting Set Menu

Select Your Space

Non-Exclusive (40 guests cocktail style)

Please tick

Mon – Thur	12pm	12:30pm	1pm	1:30pm	2pm
	5:30pm	6pm	8.45pm	9pm	
Fri – Sun	12pm	12:30pm	1pm	1:30pm	2pm
	5:30pm	6pm	8.45pm	9pm	

Exclusive Use (80 guests cocktail style)



TEAHOUSE

CONTACT

For any private event enquiries, please contact our reservations team: 02 8871 7171 or email private.events@crownsydney.com.au
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