



BLACK
- BAR & GRILL -

THE STAR SYDNEY

*Presentation and decorations of space for example only. Florals courtesy of [Floral Desire Studio : Flower Delivery Sydney - Online Florist](#)



MAIN DINING ROOM



*Presentation and decorations of space for example only. Florals courtesy of [Floral Desire Studio : Flower Delivery Sydney - Online Florist](#)

SEMI-PRIVATE DINING ROOM



*Presentation and decorations of space for example only. Florals courtesy of [Floral Desire Studio : Flower Delivery Sydney - Online Florist](#)



BLACK Bar & Grill perfectly marries a contemporary Australian grill and rotisserie with a stylish wine bar and million-dollar views of Sydney Harbour and the city. Award-winning the executive chef creates classically inspired menus influenced by contemporary European cuisine.

The main restaurant dining room is sleek and streamlined, with huge floor-to-ceiling windows. Liberal use of marble, warm timber tones, flattering lighting and copper highlights create an inviting ambiance to engage the senses.

The restaurant is perfect for a dining experience for 60 to 100 guests seated in the main dining room or a cocktail event for up to 250 guests. The private dining room offers one oval table for up to 24 guests and 3 round tables for up to 30 guests maximum. It is completely enclosed, providing your group with an exclusive setting for a private meeting or dinner.

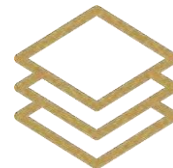


BAR



BESPOKE MENUS

Curated by Executive Chef Insup Kim, wow your guests with an exquisite menu.



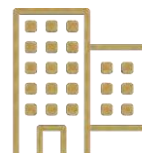
VERSATILE ROOMS

With private and semi-private options, each room can accommodate multiple layouts.



WORLD CLASS ENTERTAINMENT

Sydney's best DJs and bands - take your event to the next level with our entertainment options.



STUNNING VIEWS

Enjoy floor-to-ceiling glass windows with stunning views of the Sydney skyline.

THE AWARDS



NATIONAL SAVOUR AUSTRALIA HOSTPLUS AWARDS FOR EXCELLENCE

Best Steak Restaurant 2019 & 2020 (gold)



AUSTRALIA'S WINE LIST OF THE YEAR AWARDS

Three Glasses 2015, 2016, 2017, 2019 & 2023



TOURISM ACCOMMODATION AUSTRALIA (NSW) AWARDS FOR EXCELLENCE

Restaurant of the Year (Deluxe Hotels) 2018



Tourism Accommodation Australia (TAA)

Chef of the Year 2017

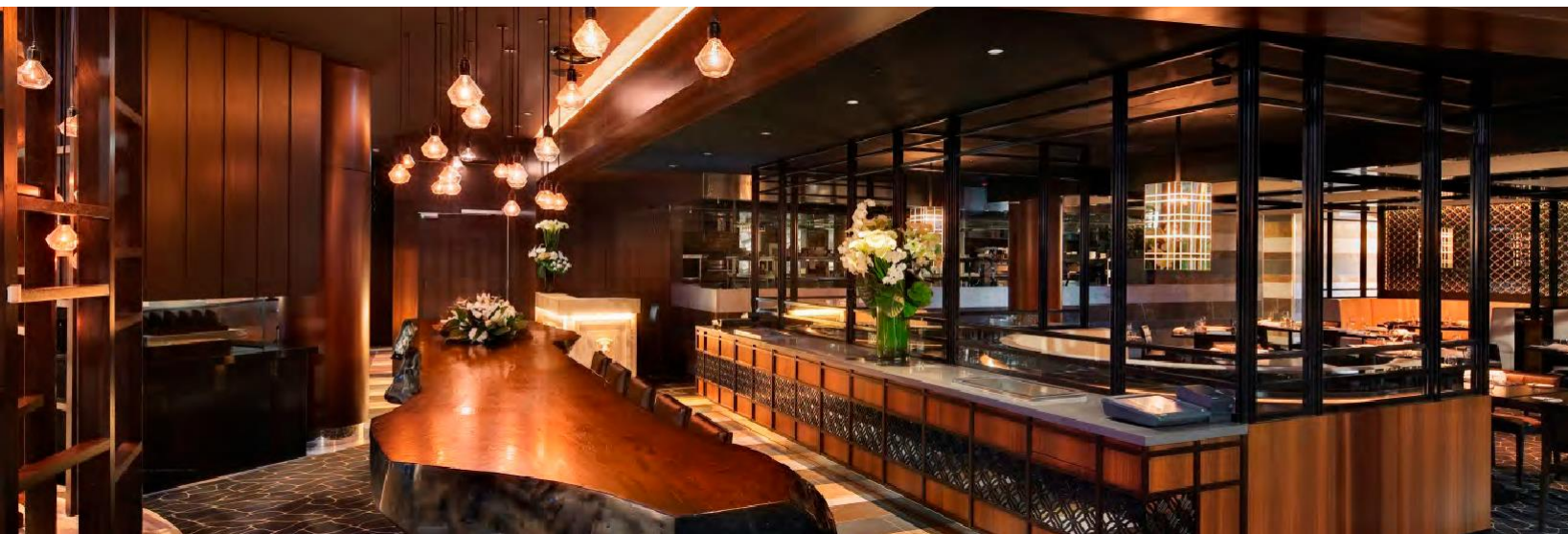
EXECUTIVE CHEF – INSUP KIM



Meet Black Bar and Grill's Executive Chef Insup Kim. Insup brings a wealth of experience from Michelin-starred kitchens and prestigious culinary institutions. Trained under luminaries like Mark Ladner (Del Posto - 2 Michelin stars, 5-star New York Times), Missy Robbins (A Voce - 1 Michelin star), and Todd English (The Food Hall of The Plaza Hotel, New York), our chef's journey began at The Culinary Institute of America in Hyde Park, New York.

Having staged at renowned New York establishments such as A Voce and Babbo, Insup moved to Australia in 2014, where he served at Altitude restaurant in Shangri-La Hotel Sydney. From 2017 to 2020 he led the kitchen as Chef de Cuisine.

Taking innovation to heart, Insup Kim ventured back to his roots and founded 'Jung Sung,' a modern contemporary Korean dining experience in Chippendale, assuming the role of Executive Chef. With a dedication to culinary excellence and the sweet spot where tradition meets adventure, our Executive Chef continues to push boundaries, crafting dishes that go beyond the expected, ensuring each plate is a masterpiece of flavour and finesse.





PRIVATE

The *Onyx* private dining room allows for a fully private dining space - perfectly suited for an intimate dinner or celebration for up to 30 people.





SEMI-PRIVATE

Accommodating up to 14 people, the luxe semi-private dining room features commanding Sydney-skyline views and an opulent custom glass chandelier.



BAR

BLACK's marble bar and accompanying area is ideal for intimate cocktail gatherings, accommodating up to 40 people.

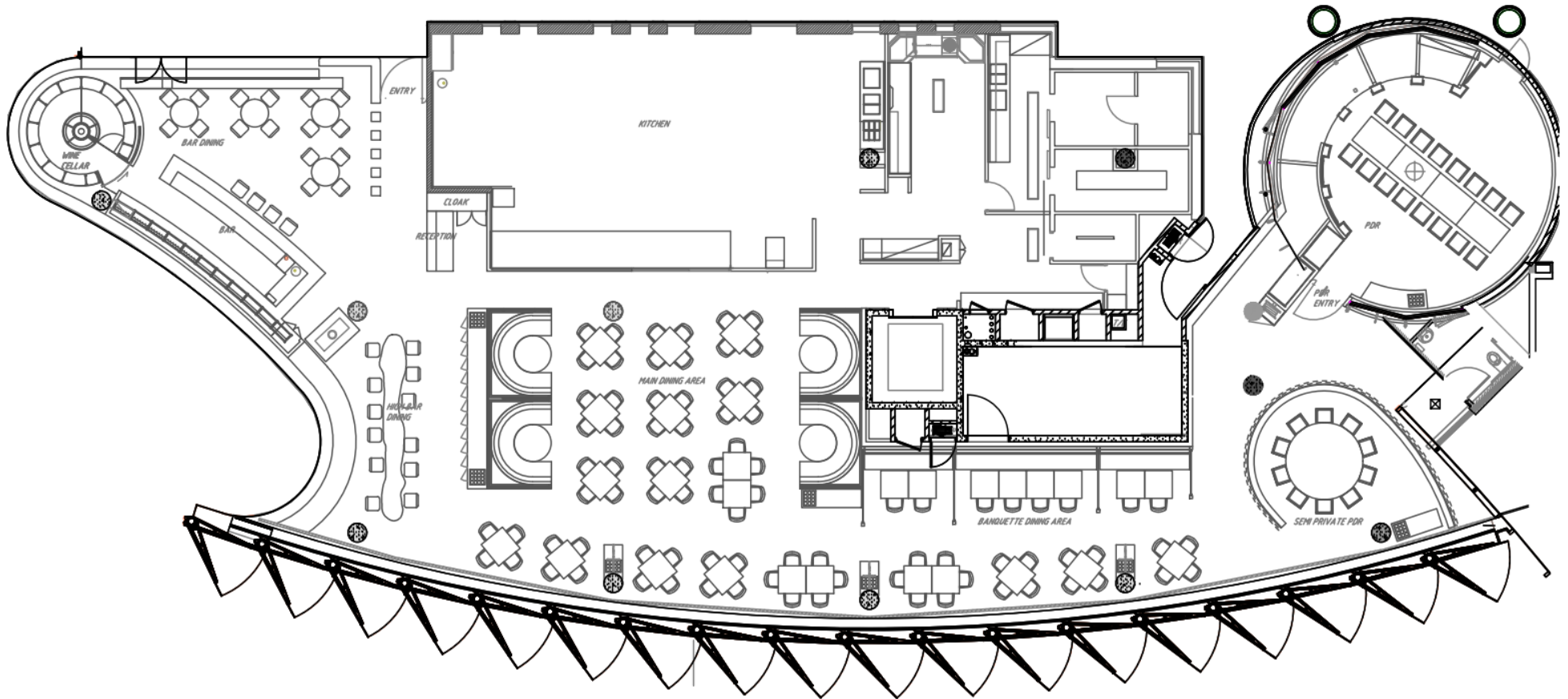


MAIN DINING

BLACK's main dining room can be customised to every need and is suited to large corporate events, awards ceremonies and parties up to 120 people.



FLOOR PLAN



CAPACITIES

Total floor space - 756 SQM
Maximum venue capacity - 160 guests



Ask our team how we can tailor seating and floor plans to suit your event.

VENUE	COCKTAIL	RESTAURANT EXISTING FURNITURE
EXCLUSIVE	--	160
MAIN DINING ROOM	--	120
BAR	40	20
PRIVATE DINING ROOM	--	24 - 30
SEMI-PRIVATE DINING ROOM	--	14

Group bookings of 12 guests and over must select a set menu option. Guests will be asked for preferred 'choice of' directly at the event. Groups over 30 guests are served as alternate drop; please pre-select 2 dishes from each course to be served at the event.

ENTREE

Choose one

Hiramasa Kingfish Crudo

pomelo, fermented persimmon GF, DF

Steak Tatare

perilla, Jerusalem artichoke, octopus cracker

Stracciatella

persimmon, sugar plum tomatoes, walnut V, GF

DESSERT

Choose one

Creme Brulée

white chocolate, passionfruit, smoked macadamia, mango sorbet V

MAIN

Choose one

Mushroom Paella

brussel sprout, capsicum V, GF

Red Emperor

almond, charred capsicum bisque

Beef Tenderloin

potato puree, beef jus GF

Served with a selection of sides and assortment of sauces to share

Cream Cheesecake

mugwort ice-cream, lavender crystal, perilla textures V



Menu pricing is subject to change. Menu is subject to change, availability, and cancellation. GF denotes gluten free options. DF denotes dairy-free options. Our kitchens handle food allergens that may be unsuitable for some guests, we will endeavour to accommodate your dietary needs, however we cannot guarantee a completely allergen free dining experience. Please advise one of our friendly team members if you have any special dietary needs. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practices the responsible service of alcohol.

Group bookings of 12 guests and over must select a set menu option. Guests will be asked for preferred 'choice of' directly at the event. Groups over 30 guests are served as alternate drop; please pre-select 2 dishes from each course to be served at the event.

CANAPE

To share

Sydney Rock **Oyster** DF, GF

ENTREE

Choice of

Berkshire **Pork Belly**

fig, pistachio, preserved tomato GF

Hiramasa **Kingfish Crudo**

pomelo, fermented persimmon GF, DF

Stracciatella

persimmon, sugar plum tomato, walnut V GF

MAIN

Choice of

Mushroom Paella

brussel sprout, capsicum V GF

Red Emperor

200g, almond, charred capsicum bisque

Rump Cap

MBS 9+, potato puree, beef jus GF

Served with a selection of sides and assortment of sauces to share

DESSERT

Choice of. *Served with Tea & Coffee.*

Crème Brulée

white chocolate, passionfruit, smoked macadamia, mango sorbet V

Cream Cheesecake

mugwort ice cream, lavender crystal, perilla textures V

Groups bookings are encouraged to pre-select wines at BLACK Bar & Grill. Pre-selecting your wine before the event will help to facilitate a seamless experience.

Beverage Packages are available for exclusive restaurant hire only. Beverages to be charged upon consumption for group bookings.

Signature Beverage Package

2 hours at \$95 per person

3 hours at \$125 per person

Sparkling	NV Domain Chandon Brut, Yarra Valley, Aus
Rose	Hesketh 'Wild at Heart', Limestone Coast, Aus
White Wine	Sauvignon Blanc 821, Marlborough, NZ Chardonnay Yalumba 'Marty's Block', Barossa Valley, Aus
Red Wine	Shiraz Wolf Blass Private Release, Barossa Valley, Aus Cabernet Sauvignon Earth Works, Barossa Valley, Aus
Beers	Hahn Super Dry, Hahn Super Dry 3.5%, Heineken 0%
Soft Drinks	Included
Water	Purezza Still & Sparking

BLACK
-BAR & GRILL-

Please contact us directly to discuss a more extensive wine selection; our Sommelier will endeavor to assist you in selecting the wines to suit your palate or cuisine choices.

Groups bookings are encouraged to pre-select wines at BLACK Bar & Grill. Pre-selecting your wine before the event will help to facilitate a seamless experience.

Beverage Packages are available for exclusive restaurant hire only. Beverages to be charged upon consumption for group bookings.

Luxury Beverage Package

2 hours at \$125 per person

3 hours at \$150 per person

Sparkling	Domain Chandon NV Brut, Yarra Valley, Aus
Rose	Vasse Felix 'Classic Dry Rose', Margaret River, Aus
White Wine	Sauvignon Blanc Squealing Pig, Marlborough, NZ
(choose 2)	Riesling Leo Buring, Eden Valley, Aus
	Chardonnay Langmeil 'High Road', Barossa Valley, Aus
Red Wine	Shiraz Mountadam '555' McLaren Vale, Aus
(choose 2)	Cabernet Sauvignon Vasse Felix 'Filus', Margaret River, Aus
	Pinot Noir Fickle Mistress, Central Otago, NZ
	Cabernet Shiraz Yalumba 'Barossa' Barossa Valley, Aus
Beers	James Squire 150 Lashes, Heineken, Hahn Super Dry 3.5%, Heineken 0%
Soft Drinks	Included
Water	Purezza Still & Sparking

Please contact us directly to discuss a more extensive wine selection; our Sommelier will endeavor to assist you in selecting the wines to suit your palate or cuisine choices.

Group Booking Terms & Conditions

Credit card - A credit card guarantee is required to confirm all bookings. This may also be used to cover all charges incurred on the night. No deposit will be charged, however full payment is required at the conclusion of the event. Please note that the venue is only able to split bills over a maximum of 4 credit cards.

Cancellations - All cancellations must be made in writing and received by The Star, 48-hours prior to your event date. Should you breach these requirements for any reason whatsoever, a cancellation fee of 100% of the total estimated charges for the booking will be charged.

Final numbers - Final numbers are to be confirmed 48-hours prior to your event date. This number can be increased or decreased however the number confirmed 3 days prior to your event date is the minimum amount that will be charged.

Table allocation - For main dining room bookings, please note that this is not a private function and no area can be sectioned off or held for a guest unless granted by the Restaurant Manager. The Star reserves the right to allocate tables on the day of your function. Any booking above 10 people or on occasions when large tables are not available, guests may be evenly spread over more than one table.

THE STAR CLUB loyalty members - Full terms and conditions for The Star Club loyalty programme applies.

Set Menu is required for all groups of 12 guests and above. Menu pricing is subject to change. Menu is subject to change without notice due to produce seasonality and availability.

Allergy Advisory - GF denotes gluten free options. DF denotes dairy-free options. Our kitchens handle food allergens that may be unsuitable for some guests, we will endeavour to accommodate your dietary needs, however we cannot guarantee a completely allergen free dining experience. Please advise one of our friendly team members if you have any special dietary needs.

Others - A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practices the responsible service of alcohol. Guests must be aged 18 years or over to enter the casino.

Beverage packages & custom selections - Tailored beverage selection is required at least 7 days prior to your event date. If additional hours are required, additional charges apply. Additional drinks ordered outside of the package will be charged on consumption. The Star practices the responsible service of alcohol. Beverages are subject to change and availabilities.

BLACK

-BAR & GRILL-

FOR ENQUIRIES, PLEASE CONTACT THE STAR
FUNCTIONS TEAM.

STARFUNCTIONS@STAR.COM.AU
+61 2 9657 7028