SPEZIA

5 GRESHAM STREET, SYDNEY NSW 2000

THE FORGOTTEN SPICES

WHERE ITALY AND THE SILK ROAD MEET AGAIN.

Hidden between heritage sandstone in the heart of Circular Quay, Spezia reimagines Italian dining through the spices once traded along the Silk Road. Familiar comforts, quietly surprising. A piazza journey from morning espresso to late-night cocktails.



FLOORPLAN

SEMI-PRIVATE DINING ROOM AND BAR

24 pax

NORTH COURTYARD

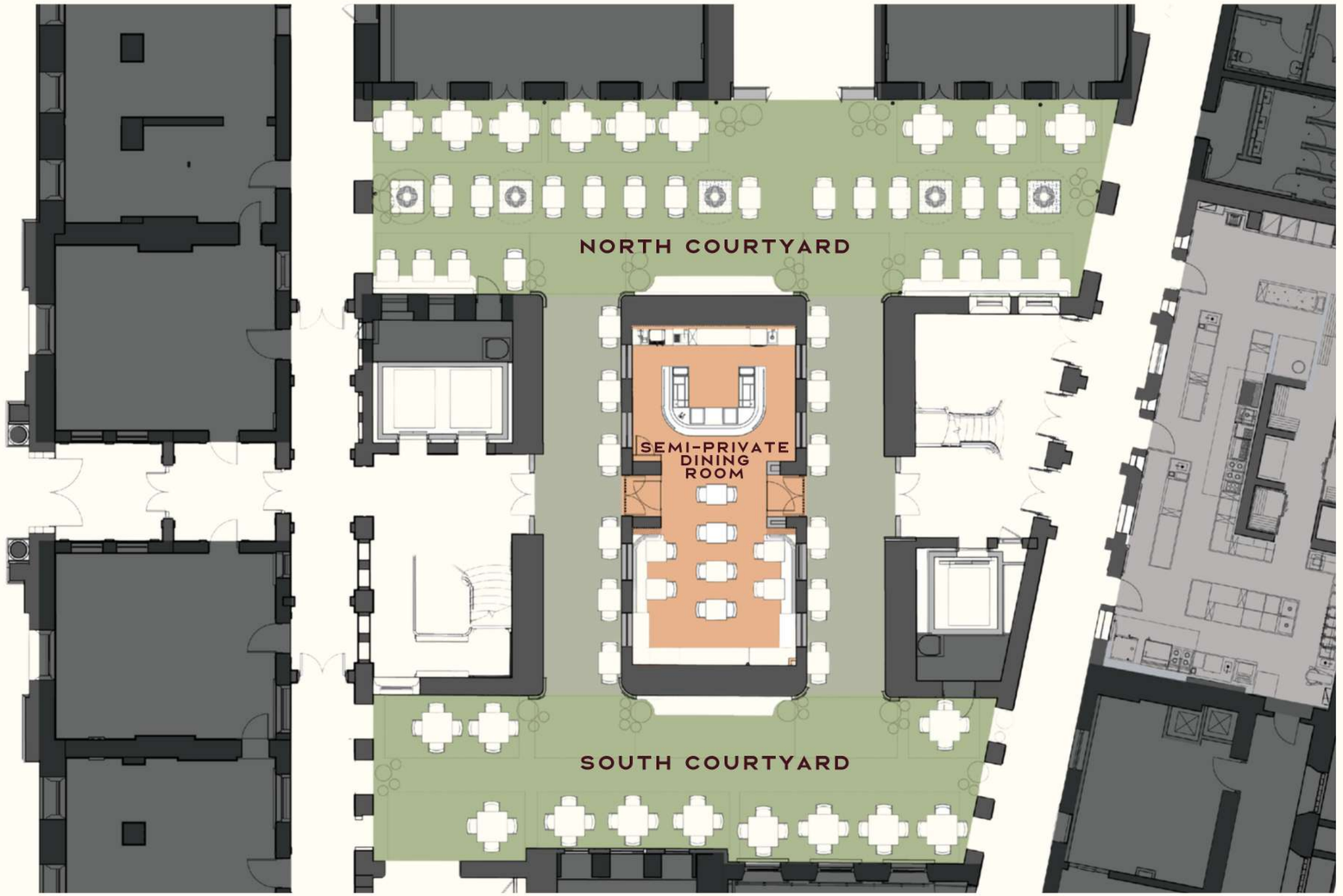
78 pax

SOUTH COURTYARD

48 pax

FULL RESTAURANT BUYOUT

158 pax



APERITIVO

1 HOUR $35PP
2 HOURS $55PP
3 HOURS $65PP

PANE

FOCACCIA
GRISSINI
OLIVER LANE CRACKERS
SOURDOUGH

ANTIPASTI

MARINATED OLIVES
GIARDINIERA (MIX OF PICKLED VEGETABLES)
CAPER BERRIES
SEMI-DRIED TOMATOES
MINI BURRATA

FORMAGGI

PARMIGIANO REGGIANO - AGED 24 MONTHS
GORGONZOLA DOLCE
TALEGGIO

SALUMI

PROSCIUTTO DI PARMA
MORTADELLA
CAPOCOLLO
BRESAOLA

ACCOMPAGNAMENTI

JAM
HONEY
FRESH GRAPES & SEASONAL FRUIT
TOASTED NUTS
DATES

Minimum 25 guests

The 1-hour Aperitivo Station is designed as a welcome-style offering to complement a canapé reception. Items are presented in a single display and are not replenished during service.
All prices includes 10% GST / minimum 25 pax required

SET SHARING MENUS

WHOLE ROASTED CHICKEN $115PP
RIB-EYE ON THE BONE $139PP

ANTIPASTI

CAVIAR BUMP (ADD ON) +$20PP
3G Oscietra

OLIVES
Aleppo chilli, fennel seed, garlic

OYSTERS
Tamarind, parsley oil

PANE
Aniseed, oregano

SALUMI MISTI DI SUA MAESTÀ
Capocollo, wild fennel salami, coppa di testa

BEEF TARTARE
Wattleseed, porcini, burnt onion, buckwheat

PASTA (ADD ON) +$25PP

SAFFRON RISOTTO
Carnaroli, parmigiano, burnt spring onion

DUCK RAGU CASERECCE
Long pepper, sage, olives

MAINS TO SHARE

WHOLE FISH
Soy, lemon, capers

CHOICE OF ONE ADDITIONAL MAIN

WHOLE ROASTED CHICKEN ALLA DIAVOLA
Mexican blend, grilled lemon

OR

BEEF RIB EYE
Beef jus, redwine

SIDES

FRESH SEASONAL SALAD
Tomato vinaigrette

ROASTED POTATO
All spice, garlic, rosemary

DESSERT
Served individually

TIRAMISU
Tonka bean, marsala, mascarpone, coffee

LUNCH MENU $89PP
Only available on lunch

ANTIPASTI

OYSTERS
Tamarind, parsley oil

PANE
Aniseed, oregano

EGGPLANT
Tandoori masala, stracciatella, soy crumble, basil

BEEF TARTARE
Wattleseed, porcini, burnt onion, buckwheat

MAINS TO SHARE

SAFFRON RISOTTO
Carnaroli, parmigiano, burnt spring onion

DUCK RAGU CASERECCE
Long pepper, sage, olives

WHOLE ROASTED CHICKEN ALLA DIAVOLA
Mexican blend, grilled lemon

FRESH SEASONAL SALAD
ROASTED POTATO

DESSERT
Served individually

TIRAMISU
Tonka bean, marsala, mascarpone, coffee

All prices includes 10% GST / All guests are required to dine on one and the same menu / Individual dietaries will be taken into consideration if informed prior to arrival

CANAPÉ MENU

CANAPÉ PACKAGE 1
$65PP

1 substantial, 4 standard

CANAPÉ PACKAGE 2
$93PP

2 substantial, 5 standard

CANAPÉ PACKAGE 3
$105PP

2 substantial, 6 standard

COLD CANAPÉS

CAPONATA CROSTINI
Eggplant, capsicum, wild fennel seeds (Vegan, GF option)

OCTOPUS CROSTINI
Potato mash, cajun (GF option)

CURED KINGFISH
Ponzu gel, fingerlime, ginger (GF, DF)

BEEF TARTARE CONE
Porcini emulsion, wattleseed (DF)

BACCALA
Vol au vent, trout roe, vadouvan

DEVILLED EGG
Anchovies, capers, mayo, dill, smoked paprika (GF, DF)

MELON AND CURED HAM
Mexican blend (GF)

WARM CANAPÉS

PULLED BEEF CROQUETTE
Peperonata sweet and sour, coriander seeds, rosemary (DF)

WARM ARTICHOKE
Pecorino, raz al hanout (GF)

QUICHE
Zucchini, ricotta salata, dukkah oil (Vegetarian)

WARM CROSTINI
Ricotta, taleggio and honey, nutmeg (Vegetarian, GF Option)

PORK AND FENNEL SAUSAGE ROLL
Mustard mayo, coriander seeds, fennel seeds

POTATO CROQUETTE
Mozzarella, cloves, white pepper (Vegetarian)

SUBSTANTIAL CANAPÉS

PRAWN ROLL
Lemon mayo, smoked chillies (DF)

ACQUA PAZZA
Scallop, prawn, mussel, saffron (GF)

MUSHROOM ARANCINI
Five spice emulsion, mustard leaf (Vegetarian)

POLPETTE ROLL
Tomato, parmigiano, juniper berries

FRIED CHICKEN SLIDER
Salsa verde, aleppo pepper

DESSERT CANAPÉS

BIGNE
Vanilla custard

PANNA COTTA
Tartellette, lemon leaf, blueberries

CHOCOLATE BON BON CONES
(GF)

All prices includes 10% GST / minimum 25 pax required for canape events

BEVERAGE PACKAGES

CLASSIC POUR

2-HOURS $59PP | 3-HOURS $69PP | 4-HOURS $89PP

SPARKLING	NV Masot Fiabe di Vino Prosecco DOC, Veneto, Italy
WHITE	Handpicked Regional Selections Chardonnay, Yarra Valley, VIC
RED	Handpicked Regional Selections Pinot Noir, Yarra Valley, VIC
	Selection of beers and chilled soft drinks

PREMIUM POUR

2-HOURS $89PP | 3-HOURS $99PP | 4-HOURS $129PP

SPARKLING	ANV House of Arras Blanc de Blancs, Tasmania, Australia
WHITE	Handpicked Regional Selections Chardonnay, Yarra Valley, VIC
	Gorgo Pinot Grigio delle Venezie DOC, Veneto, Italy
RED	Vigneti Brichet ‘ruGiada’ Nebbiolo, Langhe DOC, Piedmont, Italy
	Dalwood Estate Shiraz, Hunter Valley, NSW
	Selection of beers and chilled soft drinks

GRAND POUR

2-HOURS $129PP | 3-HOURS $169PP | 4-HOURS $209PP

SPARKLING	NV Ferrari Maximum Blanc de Blancs, Trentino, Italy
WHITE	Santadi ‘Villa Solais’ Vermentino, Sardinia, Italy
	Giant Steps Chardonnay, Yarra Valley, VIC
RED	Handpicked Collection Pinot Noir, Mornington Peninsula, VIC
	Kay Brothers Basket Pressed Shiraz, McLaren Vale, SA
	Selection of beers and chilled soft drinks

ADD ONS

CLASSIC COCKTAIL ON ARRIVAL $20PP | CLASSIC COCKTAIL SERVICE PER HOUR $18PP PER HOUR | BASIC SPIRITS DRINKS SERVICE PR HOUR $15PP PER HOUR



SPACES

From intimate private dining to courtyard gatherings and full restaurant buyouts, Spezia offers a versatile range of spaces for events of all sizes.

SEMI-PRIVATE DINING ROOM AND BAR
24 pax

NORTH COURTYARD
78 pax

SOUTH COURTYARD
48 pax

FULL RESTAURANT BUYOUT
158 pax





SEMI-PRIVATE DINING ROOM AND BAR

24 GUESTS

AN INTIMATE SPACE WITH ITS OWN BAR, DESIGNED FOR DINNERS THAT CALL FOR A LITTLE MORE PRIVACY.

SET WITHIN SPEZIA'S HERITAGE SURROUNDS, THE ROOM LENDS ITSELF TO MILESTONE CELEBRATIONS, BUSINESS DINNERS AND LONG LUNCHES, WITH A DEDICATED SETTING FOR FOOD, WINE AND CONVERSATION.



NORTH COURTYARD

UP TO 78 GUESTS

OPEN TO THE SKY AND FRAMED BY THE ARCHITECTURE OF THE LANDS, THE NORTH COURTYARD BRINGS SPEZIA'S PIAZZA SPIRIT INTO THE OPEN AIR.

A NATURAL SETTING FOR LONG LUNCHES, COCKTAIL GATHERINGS, CELEBRATIONS AND LARGER GROUP DINING, WITH THE ENERGY OF SPEZIA ALL AROUND YOU.



SOUTH COURTYARD

UP TO 48 GUESTS

A MORE INTIMATE CORNER OF SPEZIA, SURROUNDED BY GREENERY, ART AND THE WARMTH OF THE COURTYARD.

MADE FOR RELAXED CELEBRATIONS, LONG LUNCHES AND DINNERS THAT STRETCH INTO THE EVENING, WITH THE CHARACTER OF SPEZIA AS THE BACKDROP.



RESTAURANT EXCLUSIVE

UP TO 168 GUESTS

MAKE SPEZIA YOURS.

FOR LARGER CELEBRATIONS AND OCCASIONS WORTH GATHERING EVERYONE FOR, TAKE EXCLUSIVE USE OF SPEZIA AND MAKE THE RESTAURANT YOUR OWN.

FROM THE FOOD AND WINE TO THE FLOW OF THE EVENING, OUR EVENTS TEAM WILL WORK WITH YOU TO SHAPE AN EXPERIENCE AROUND YOUR OCCASION.

TERMS & CONDITIONS

CANCELLATION POLICY – SEMI-PRIVATE AND GROUPS

- No cancellation fee if the booking is cancelled up to 7 days before the event.
- Final headcount and dietary requirements must be finalised 7 days prior to the event.
- Any headcount changes or cancellations made between 7 days and 48 hours before the booking will incur a $50 cancellation fee per person.
- Any headcount changes or cancellations within 48 hours will incur a 100% cancellation fee per person, based on the final menu selection.

VENUE HIRE/MINIMUM SPENDS

A minimum spend will apply for your exclusive event and semi-private experience. In some cases a venue hire may apply.

BOOKING STATUS

Availability is subject to change. Your reservation is secured once we have received your credit card details and for exclusive events a contract signed, and deposit paid.

SERVICE CHARGE

A service charge of 10% is added to the final bill.

ALLERGIES AND DIETARY RESTRICTIONS

We are committed to accommodating common allergies and dietary restrictions. To ensure we can meet needs, please provide information at least 7 days prior to your visit. Kindly note that certain dietary requirements, such as low FODMAP, cannot be catered for.

RESPONSIBLE SERVICE OF ALCOHOL

Spezia is a fully licensed premises, please inform us if minors are attending. We are committed to and bound by the responsible service of alcohol. Consequently, intoxicated guests will not be served, and it is a legal requirement to remove any intoxicated persons from the licensed premises.

DAMAGES & DECORATIONS

Guests are financially liable for any damage to restaurant property, fixtures, or fittings caused by their actions or those of their guests, contractors, or subcontractors. Nothing should be affixed to the property, and all decorations must be removable. If the restaurant's cleaners charge additional fees due to glitter, confetti, or other decorative materials, this cost will be passed on to the client. Items left behind must be collected within 48 hours of the event's conclusion, as we will not accept responsibility for items remaining on the premises after this time.

DELIVERY OF GOODS

We will only accept the delivery of goods on the day of the function unless prior arrangements have been made and approved in writing. We accept no responsibility for damage or loss of merchandise, equipment, or personal articles left in the restaurant before, during, or after a function.

FULL VENUE BUYOUTS & COURTYARD EVENTS

The following terms apply to all Full Venue Buyouts and Courtyard Events:

- For events confirmed within 30 days of the scheduled event date, full payment is required at the time of confirmation.
- For events confirmed more than 30 days in advance, a 50% deposit is required to secure the booking, with the remaining balance due 30 days prior to the event.
- An estimated guest count and preliminary menu selections must be provided no later than 30 days prior to the event. This allows sufficient time for menu planning, ordering, staffing and event preparation. The venue may request updated guest numbers as planning progresses.
- Final guest numbers, menu selections and dietary requirements must be confirmed no later than seven business days prior to the event. Once confirmed, guest numbers and menu selections cannot be reduced or changed, except at the venue's discretion and subject to availability.
- Any increases in guest numbers after this deadline are subject to availability, venue approval and additional charges where applicable.
- The agreed minimum spend is a contractual commitment and remains payable regardless of the final guest count or actual consumption. A reduction in guest numbers does not reduce the agreed minimum spend or any applicable venue hire or other contracted charges. Any expenditure above the agreed minimum spend will be charged accordingly.
- Amendments requested within seven business days of the event, including changes to guest numbers, dietary requirements or menu selections, are subject to availability and the venue's approval. Additional charges may apply.
- Menus are curated around seasonal availability. While every effort is made to maintain consistency, the venue reserves the right to make considered substitutions where necessary to ensure a comparable dining experience.
- All cancellations must be submitted in writing. The following cancellation terms apply:
    - 45 days or more prior to the event: Any deposit paid will be refunded in full.
    - 30-44 days prior to the event: The 50% deposit is non-refundable.
    - Within 30 days of the event: The full contracted event charge is payable.
    - Where full payment has already been made, any refund will be calculated in accordance with the applicable cancellation terms.Any refund or amount retained remains subject to applicable law.

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