

New Year's Eve 2017

Guylian Belgian Chocolate Café is the place to be this New Year's Eve to celebrate in style. With its setting alongside the iconic Sydney Harbour Bridge, Guylian offers breathtaking views of both the harbour and the city skyline, which come alive at 9pm and 12am, with Sydney's world-famous fireworks displays.

Those seeking to celebrate New Year's Eve in a captivating and luxurious setting will be entreated by Guylian's delicious and decadent experience. Guests will be welcomed by a champagne cocktail on arrival, followed by a 5-course degustation menu, all with matching wines.

A uniquely designed Guylian dessert will be the pièce de résistance to cap off what promises to be an unforgettable evening.

Packages include:

- × 5 courses matched with Australian and International boutique wines
- × Still or sparkling water throughout the evening
- × Access passes to East Circular Quay
- × Exclusive table until 1am
- × A memorable evening amongst friends and loved ones

Event Details:

Date: Sunday 31st of December 2017

Time: 7.00pm until Late

Location: Guylian Belgian Chocolate Café, Shop 10 Opera Quays, 3 Macquarie Street, Circular Quay NSW 2000

Event Pricing:

Adult: \$450 per person

17 and under: \$320 per person

Please do not hesitate to get in touch with us for any additional information or to reserve your seat for this memorable event.

Warm regards,

Guylian Belgian Chocolate Café

Event Menu

On Arrival

Sydney Rock oyster, Avruga pearls & lime

Champagne Cocktail

Entrée

Prawn Martini with poached prawns, crab meat, avocado, tomato, shallots, chilli, coriander, lemon herbs vinaigrette.

2016 El Desperado Rose, Barossa Valley, SA

Main

Braised Lamb Shoulder with carrot puree, asparagus, merlot jus, gremolata

2015 Maxwell Cabernet Merlot, McLaren Vale, SA

or

Chilled half lobster with chef's potato salad, lemon gremolata, thousand islands sauce

2016 Endless Sauvignon Blanc, King Valley, VIC

First Dessert

Platter for 2

Fresh black cherry, mango, strawberries, pineapple; served with milk and dark chocolate dip

2015 All Saints Estate Moscato, Rutherglen, VIC

Second Dessert

Sweet maple honeycomb, chewy cranberries and fruit jelly with 65% Belgian dark chocolate bavaois

Penfolds Grandfather, Fine Old Tawny Port, SA

*Due to the nature of our business all of our products either contain nuts as ingredients or traces of nuts.