

SuiteTwo

Event Information





Step into a new era of refined waterfront elegance.
Luxury reimaged, with a mark of distinction.

Tucked away on the historic Jones Bay Wharf, Pyrmont.
Suite Two is more than an address, it's a destination.

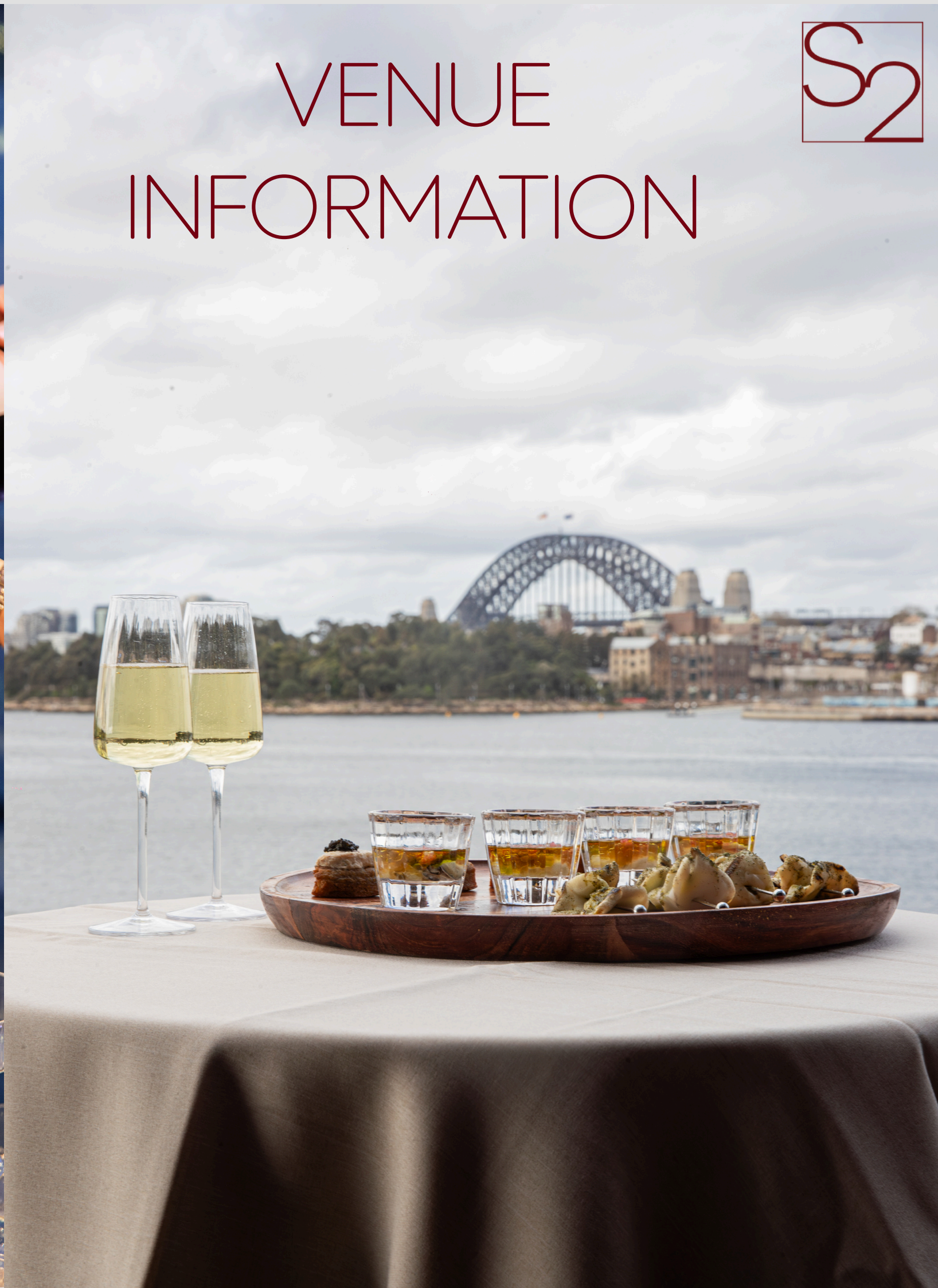
Perched above the harbour and designed with the intimacy of a private residence, this exclusive upstairs space invites guests into a world where time slows, conversations linger, and every detail feels curated just for you.

With sweeping views of Sydney Harbour and a setting that blends sophistication with warmth, Suite Two offers a canvas for unforgettable celebrations and bespoke events. Here, luxury isn't loud; it's felt, in the quiet elegance of the space, the privacy it affords, and the lasting impression it leaves.

At Suite Two, every occasion finds its perfect home.



VENUE INFORMATION





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THE LOUNGE

GROUND FLOOR

110 Cockatail / 36 Seated

The lounge room on the ground floor, exudes sophistication, featuring expansive windows that offer stunning views of Sydney Harbour. The space is designed with contemporary elegance in mind, designed for versatility, accommodating various event styles with direct access to the deck.



VENUE INFORMATION

THE DINING ROOM

LEVEL 1

50 Seated

The dining room (level 1) is spacious and ideal for seated, formal and informal dining.

Minimalistic décor and adaptable lighting create an inviting atmosphere, while its size allows seamless accommodation for larger gatherings.





VENUE INFORMATION

THE DECK

The deck offers an enchanting 250-degree panorama of Sydney Harbour, showcasing the Barangaroo skyline and Sydney's iconic Harbour Bridge. The deck offers an exquisite vantage point, perfect for soaking in the breathtaking views.







OUR
PACKAGES



OUR PACKAGES

Canape Menu

Cold Canape

- Spring Pea Tarlet + Almond Crema + Mustard Cress (v, df, nf)
- Baby Artichoke + Asparagus + Ancient Grain Tartlet (vegan, gf)
- Charred Capsicum + Borretane Onion + Ancient Grain Tartlet (vegan, gf)
- Buttermilk Crumpet + Buffalo Mozzarella + Truffle + Hazelnuts + Pecorino (v)
- Sydney Rock Oyster + Lemon & Sea Samphire Salsa (df, nf)
- Sydney Rock Oyster Shooter + Seaweed Pearls + Finger Lime (df, nf, gf)
- Blue Swimmer Crabmeat + Cucumber Tart + Trout Caviar + Bronze Fennel (gf, nf)
- Abrolhos Island Scallop Tartare + Green Tomato + Wafer Tart (df, nf)
- Japanese Hamachi Tartlet + Salmoriglio + Amaranth Leaf (df, nf, gf)
- Tartlet + Pickled Rock Melon + San Danielle (gf, df, nf)
- Beef Bresaola + Asparagus + Parmesan Salad (gf)
- Tajima MB4+ Scotch Fillet Tartare + Seaweed + Wafer Tart + Fried Capers (df, nf)

Hot Canape

- Caprese Arancini + Tomato Aioli (v, gf, nf)
- Ravioli Fritto + Reggiano Parmigiano + Black Truffle Aioli (v, nf)
- King Prawn Arancini + Pistachio Aioli (gf)
- Crispy Risoni Finger + Yarra Valley Trout Roe + Parmesan (nf)
- Potato Scallops + Anchovies + Egg Yolk Jam (nf, df)
- Slow Cooked Tajima Inside Skirt MBS 6+ Skewer + Bloody Mary Sauce (df, nf, gf)

Substantial Canape

- Chickpea + Spring Pea Risotto + Mint + Lemon (vegan)
- Pistachio + King Prawn Risotto (gf)
- Ricotta Ravioli + Truffle Butter + Parmesan (v)
- Wild Boar Ragu + Orecchiette + Stracciatella (nf)
- Lamb Tortino + Bronze Fennel (nf, df)
- Wagyu Smash Burger + Cheddar + Pickle + Brioche Bun (nf)

Dessert Canape

- Ricotta Cannoli
- Raspberry Tartlet
- Chocolate Mousse Tartlet
- Mixed Berry Pavlova (vegan)
- Sfogliatelle

OUR PACKAGES

Stations

each station requires a minimum of 30pax

live seafood station

Live Station Ice Display of Fresh Peeled King Prawns, Shucked Oysters, Moreton Bay Bugs, Marinated Octopus, Freshly Sliced Sashimi, Smoked Salmon, served with Condiments
+ Caviar Service 10

antipasto station

Selection of Italian Cold Cuts, Cheeses & House-Preserved Pickles served with Grissini
Example Platter: Sliced Mortadella Sopressa + Bresaola + Speck + Testun di Barolo + Gorgonzola Dolce + Provolone House Pickled Vegetables + Grissini

nut free (NF), gluten free (GF), dairy free (DF), vegetarian (V), (vegan)

nut free (NF), gluten free (GF), dairy free (DF), vegetarian (V), (vegan)



OUR PACKAGES

SEATED MENU

Complementary iniziare

As per Italian tradition, SALA homemade bread served with Pugliese extra virgin olive oil.

Antipasti ~ selection of

Dry Aged Huon Salmon Crudo + Stracciatella + Cucumber + Green Tomato + Fermented Chilli + Bronze Fennel (nf,gf)

Caponata Salad + Marmande & Grape Tomatoes + Fileti di Melanzana + Papaccelle Peppers + Muscatels + Crispy Chickpeas + Pine Nuts + Basil + Baby Celery (gf, df, vegan)

Burrata + Sour Cherries + Nduja (nf, gf)

Grilled Skull Island Tiger Prawns + Scallop Nduja Butter + Bottarga + Lemon (2pcs) (gf,nf)

WA Baby Octopus + Black Olive + Roast Tomato + Celery Leaf (gf, df, nf)

Secondi ~ selection of

Orecchiette + QLD Tiger Prawn + Zucchini Sugo + Mint + Chilli + Pangrattato (df, nf)

Busiate Pasta + Wild Boar Ragu + Stracciatella (nf)

Dry Aged NSW Ulladulla Swordfish Steak + Puttanesca + Olive Crumb (nf, gf, df)

Fish of the Day + Pugliese EVO + Salsa Verde + Lemon (nf, df, gf)

220g Slow Cooked Tajima Wagyu MBS6+ Inside Skirt Steak + Portobello Mushroom Ketchup + Jus (gf, nf, df)

Secondi served with

Seasonal Ramarro Farm Leaves + Radish + Honey & Strawberry

Vinegar (v, df, nf, gf)

Baby Kipler Potatoes + Preserved Lemon (nf, gf, df)

Dolce ~ choice of

Raspberry Crostata + Vanilla Pastry Cream + Raspberry & White Balsamic Sorbet (nf)

Buffalo Ricotta Cheese Cake + Pistachio (v)

Cacao Barry 'Ghana' Chocolate Tart + Ruby Grapefruit Curd + Chocolate Sorbet (nf)

nut free (NF), gluten free (GF), dairy free (DF), vegetarian (V), (vegan)

OUR PACKAGES

SHARED MENU

Complementary iniziare

As per Italian tradition, SALA homemade bread served with Pugliese extra virgin olive oil.

Antipasti

Caponata Salad' + Marmande & Grape Tomatoes + Fileti di Melanzana + Papaccelle Peppers + Muscatels + Crispy Chickpeas + Pine Nuts + Basil + Baby Celery (gf, df)

Dry Aged Huon Salmon Crudo + Stracciatella + Cucumber + Green Tomato + Fermented Chilli + Bronze Fennel (nf,gf)

Prosciutto di San Danielle + Pickled Rock Melon + Honey (nf,gf)

Grilled Moreton Bay Bug + Fermented Chilli Butter + Lemon (nf,gf)

Secondi

Ricotta Ravioli + Truffle Butter Sauce + Parmesan (V,nf)

Grilled Swordfish + Puttanesca (nf,gf)

Butterflied Spatchcock Chicken + Baby Artichokes + Salmoriglio + Jus (nf,gf,df)

Slow Cooked Tajima Wagyu MBS6+ Inside Skirt Steak + Portobello Mushroom Ketchup + Jus (gf, nf, df)

Secondi served with

Seasonal Ramarro Farm Leaves + Radish + Honey & Strawberry Vinegar (v, df, nf, gf)

Baby Kipler Potatoes + Preserved Lemon (nf, gf, df)

Dolce - alternate drop

Italian Mess + Meringue + Disaronno Chantilly + Mixed Spring Berries (nf,gf)

Cacao Barry 'Ghana' Chocolate Tart + Ruby Grapefruit Curd + Chocolate Sorbet (nf)

nut free (NF), gluten free (GF), dairy free (DF), vegetarian (V), (vegan)



OUR PACKAGES

Beverages

Beverages on Consumption for the duration of your event.

[VIEW FULL WINE LIST HERE](#)

Bar Tab to be pre-paid prior to your event date and beverages must be pre-selected.

Anything spent over the pre-paid amount must be settled on the day with the event manager.

BEVERAGE PACKAGE

YVES Premium Cuvee Sparkling

choose 1:

Maison Hunter Riesling
Coeur des Sages Chardonnay

Marquis de Pennautier Rosé

choose 1:

Provenance Pinot Noir
Ziegler 'The Brickyard' Shiraz

Peroni // James Squire 150 Lashes // Heineken

Cocktail and Spirit Packages available on request





OUR PACKAGES

LOCATION AND TRANSPORTATION

Address:

Suite 2/26 Pirrama Road Pyrmont NSW 2009 533sqm distributed across 2 levels.

How to get there:

Car: You can let your driver drop you off at the base of the wharf or drive up to the venue entrance via the Bayview St secure access.

Valet Service Available at Sala Dining (Lower Deck)

Boat/Water Taxi: Let your skipper take you right up to the tip of Jones Bay Wharf (Pier 21).

Public Transport:

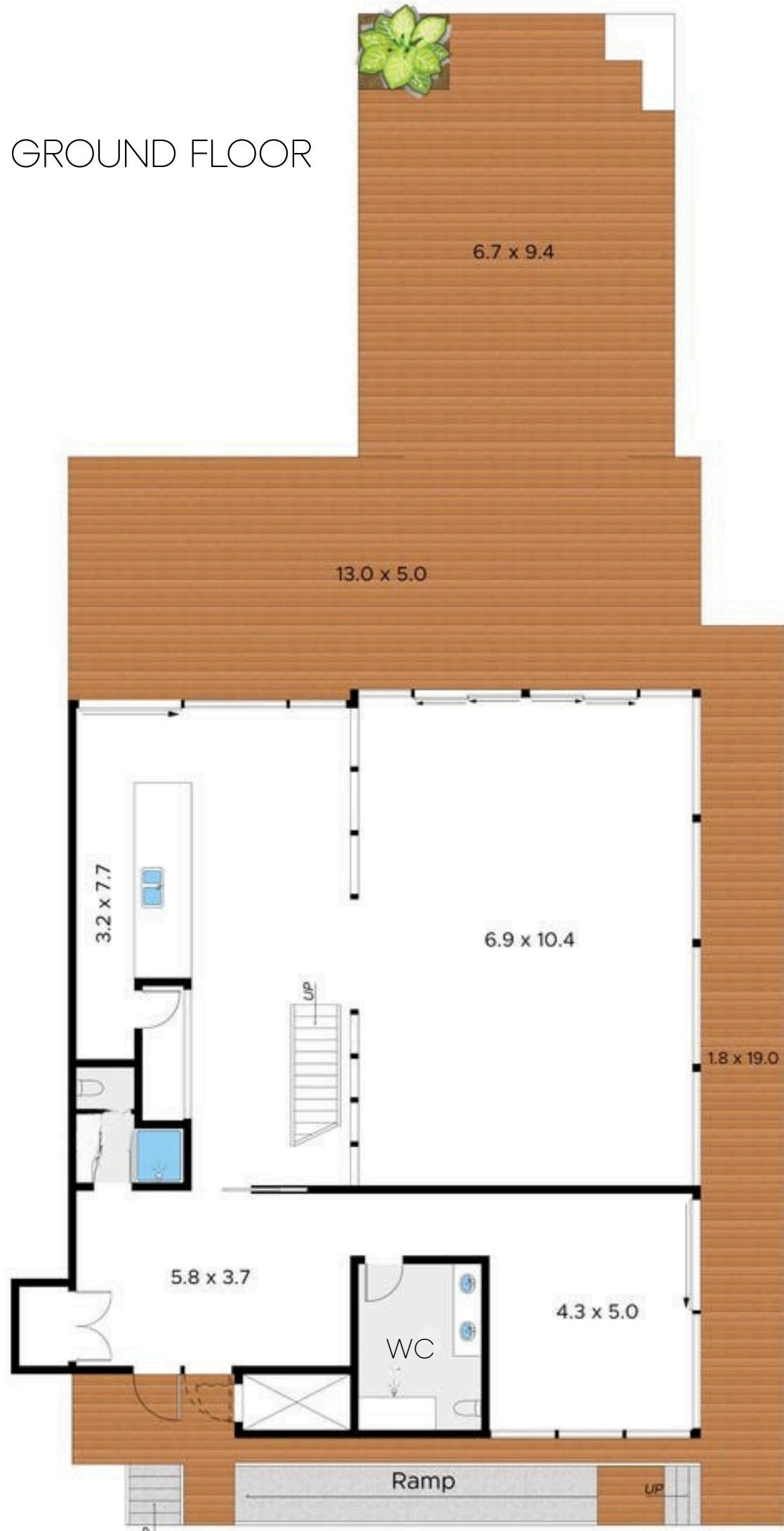
Ferry - Pyrmont Bay / 10-min walk

Bus - 389 Route: Harris St x Bowman St stop / 7-min walk

Light Rail - The Star stop / 10-min walk



GROUND FLOOR



LEVEL 1

