



Private Events Information Kit

SPECIAL OCCASIONS - CORPORATE FUNCTIONS - ENGAGEMENT PARTIES - BIRTHDAYS



Waterside Elegance for Every Occasion

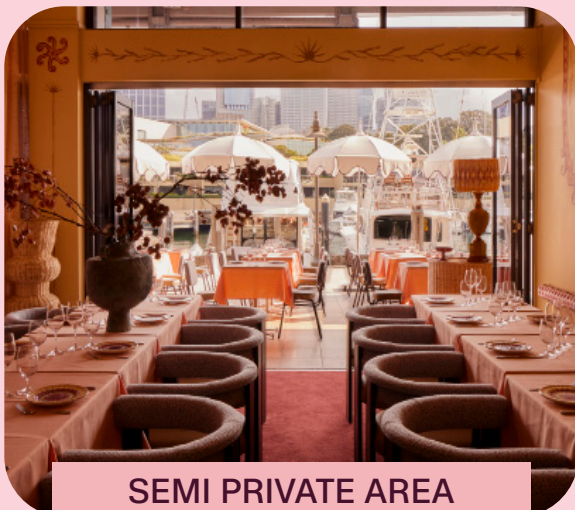
Nestled along the iconic Woolloomooloo Finger Wharf with sweeping views of Sydney's harbour, Akti offers a stunning setting for your next celebration or special event.

Our dedicated events team is here to make your celebration seamless and tailored to your vision, ensuring that every moment feels effortless and unforgettable. Choose from the intimate charm of our private dining room or elevate your event with exclusive venue hire, creating a memorable experience for you and your guests.

Meet me

AKTI

at Akti x



SEMI PRIVATE AREA

Capacity
Seated and Cocktail Style: Up to 40 guests



MAIN DINING ROOM

Capacity
Seated: Up to 80 guests
Cocktail Style: Up to 100 guests



TERRACE (Left)

Capacity
Seated: Up to 40 guests
Cocktail Style: Up to 50 guests



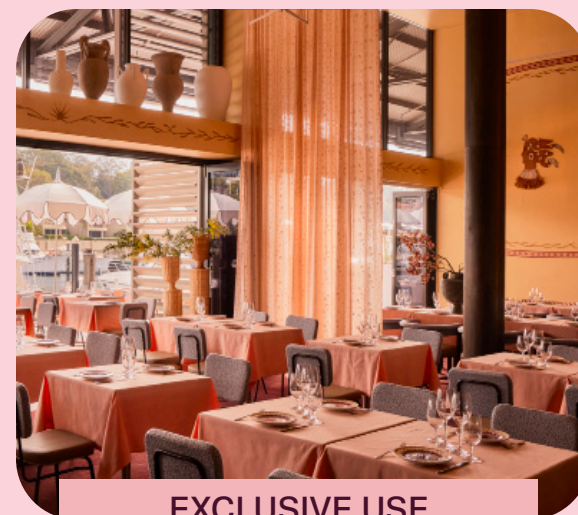
BARAKI BAR

Capacity
Cocktail Style Only: Up to 50 guests



BAR + TERRACE

Capacity
Cocktail Style Only: Up to 100 guests



EXCLUSIVE USE

Capacity
Seated: Up to 220 guests
Cocktail Style: Up to 300 guests

Classic Shared Banquet Menu

MON-FRI \$80PP | SAT-SUN \$90PP



HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

TARTARE 'GIOUVARLAKIA' | Tuna, olives, rice paper, lime leaf (gf)

ARNAKI | Lamb shoulder, chimichurri, lemon (gf,df)

PATATES | Fried potatoes, thyme oil (ve,gf)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

PAGOTO | Greek yoghurt sorbet, honey crumble (df)

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus are subject to change.

Premium Shared Banquet Menu

MON-FRI \$95PP | SAT-SUN \$105PP



HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

TARTARE 'GIOUVARLAKIA' | Tuna, olives, rice paper, lime leaf (gf)

ARNAKI | Lamb shoulder, chimichurri, lemon (gf,df)

WORDFISH | Roasted peppers, avgolemono (gf)

PATATES | Fried potatoes, thyme oil (ve,gf)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

PORTOKALOPITA | Orange filo cake, yoghurt sorbet, honey

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus are subject to change.

Akti Shared Banquet Menu

MON-FRI \$115PP | SAT-SUN \$125PP



HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

MOUSSAKA CROQUETTE | Eggplant, beef, bechamel (n)

BLUE EYE CRUDO | Passionfruit, cucumber, onion (gf,df)

GARIDES | Grilled king prawns, gremolata, lemon (gf,df)

ARNAKI | Lamb shoulder, chimichurri, lemon (gf,df)

SWORDFISH | Roasted peppers, avgolemono (gf)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

PATATES | Fried potatoes, thyme oil (ve,gf)

PORTOKALOPITA | Orange filo cake, yoghurt sorbet, honey

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus are subject to change.

Canapé Menu

MON-FRI \$105PP

SAT-SUN \$115PP

7 CANAPÉS (HOT, COLD, DESSERT)
AND 3 SUBSTANTIALS.

1.5 SERVINGS PER PERSON, PER SELECTION

COLD

DOLMADES

Lemon rice, olive oil (ve,gf)

TARAMASALATA TARTLET

Yuzu tarama

HUMMUS TARTLET

Crispy chickpeas, pickled chilli

MELITZANOSALATA TARTLET

Smoked eggplant, tomato, parsley (ve)

GREEK VILLAGE SALAD SKEWER

Tomato, cucumber, feta (gf,v)

OCTOPUS CARPACCIO

Capers dressing, fava

TUNA TARTARE

Rice crisp, pickled vine leaves (gf)

HOT

SPANAKOPITA

Spinach and fetta filo (v)

ZUCCHINI & HALOUMI FRITTER (v)

FETA TIGANITA

Panko, honey, sesame (v)

SAGANAKI CHEESE SKEWER

Preserved lemon glaze (v)

LAMB KOFTA SKEWER

Tzatziki sauce (gf)

BEEF KEFTEDES

Smoked yoghurt, lemon

CHICKEN SOUVLAKI

Spicy tomato salsa

KING PRAWN SOUVLAKI

Lemon oregano dressing (gf)

SUBSTANTIAL

WAGYU KEFTEDES

Sliders, caramelised onion

FALAFEL SLIDERS

Chickpea hummus, tzatziki (v)

ROASTED LAMB FLAT BREAD

Smoked yogurt, gremolata

CRISPY FISH GYROS

Cucumber, tzatziki, chilli

BEEF CHEEK RAGU

Orzo pasta, sheep's milk cheese

SEAFOOD YOUVESTI

Tomato, orzo

DESSERT

SEMOLINA CUSTARD

Crispy filo, lemon syrup

ORANGE FILO CAKE

Honey

WATERMELON BITE

Mint, ouzo

CHOCOLATE TRILOGY TARTLET (gf)

(v) vegetarian (gf) gluten free (df) dairy free

Please note: This is a sample menu only. Menus are subject to change.

Beverages

ALCOHOLIC BEVERAGES

On Consumption - provided the offering is preselected from the a la carte wine list.

*Note a 10% surcharge applies on weekends

Our beverage packages showcase an extensive wine list, featuring award-winning wines that serve to complement the menu. Packages are listed on the next page.

NON-ALCOHOLIC BEVERAGES

Mon - Fri \$25pp | Sat & Sun \$27.50pp

Inclusive of still and sparkling mineral water, juice, soft drinks, espresso coffee



Beverage Packages

PREMIUM BEVERAGE PACKAGE MON-FRI \$60PP | SAT-SUN \$66

- SPARKLING WINE (Included)
Frankie Sparkling, South-East Australia
- WHITE WINE (Choice of one)
Quilty & Gransden Pinot Gris, Mudgee, NSW
Quilty & Gransden Chardonnay, Orange, NSW
- ROSÉ (additional)
Wicks Estate Rosé, Adelaide Hills, SA
Additional Rose MON-FRI \$7 | SAT-SUN \$7.70

- RED WINE (Choice of one)
Quilty & Gransden Pinot Noir, Orange, NSW
Quilty & Gransden Shiraz, Orange, NSW

- BEER (Included)
Sydney Beer Co. Lager 4.5%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

Fruit juices, soft drinks, still and sparkling water will be available.

DELUXE BEVERAGE PACKAGE MON-FRI \$75PP | SAT-SUN \$82.50

- SPARKLING WINE (Included)
Wicks Estate Vintage Sparkling, Adelaide Hills, SA
- WHITE WINE (Choice of one)
Wicks Estate Pinot Gris, Adelaide Hills, SA
Wicks Estate Chardonnay, Adelaide Hills, SA
Second Wine MON-FRI \$5 | SAT-SUN \$5.50
- ROSÉ (Included)
Wicks Estate Rosé, Adelaide Hills, SA

- RED WINE (Choice of one)
Wicks Estate Pinot Noir, Adelaide Hills, SA
Wicks Estate Shiraz, Adelaide Hills, SA
Second Wine MON-FRI \$5 | SAT-SUN \$5.50

- BEER (Included)
Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtown' Pale Ale 4.8%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

Fruit juices, soft drinks, still and sparkling water will be available.

SUPERIOR BEVERAGE PACKAGE MON-FRI \$90PP | SAT-SUN \$99

- SPARKLING WINE (Included)
Bandini Prosecco, Veneto, Italy
Upgrade to House of Arras 'Blanc de Blancs', TAS
Upgrade MON-FRI \$8 | SAT-SUN \$8.80
- WHITE WINE (Choice of one)
Te Mata Estate Sauvignon Blanc, Hawkes Bay, NZ
Te Mata Estate Chardonnay, Hawkes Bay, NZ
Aquilani Pinot Grigio, Veneto, Italy
Second Wine MON-FRI \$5 | SAT-SUN \$5.50

- ROSÉ (Included)
'M' de Minuty, Côtes de Provence, France

- RED WINE (Choice of one)
Storm Bay Pinot Noir, Coal River Valley, TAS
Te Mata Estate Syrah, Hawkes Bay NZ
Te Mata Estate Cabernet Blend, Hawkes Bay, NZ
Second Wine MON-FRI \$5 | SAT-SUN \$5.50

- BEER (Choice of two)
Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtown' Pale Ale 4.5%
Asahi 'Super Dry' Lager 5.0%
Barossa Cider Co. Cider 4.5% (Included)
Heaps Normal Quiet XPA <0.5% Non-alcoholic (Included)

Fruit juices, soft drinks, still and sparkling water will be available.

Please note: This is a sample menu only.
Menus are subject to change.

UPGRADES

Cocktails on arrival - must be pre-ordered
MON-FRI \$18 | SAT-SUN \$19.80
per cocktail

Additional Information

AVAILABILITY

Lunch
Monday – Sunday
12:00pm - 3:00pm

Dinner
Monday – Sunday
6:30pm - 11:00pm

AV EQUIPMENT

A microphone is available for use when hosting a full exclusive event, or when your event is held in the Main Dining Room.

MINIMUM SPENDS

Akti does not charge venue hire fees, however minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve Akti for your event. Minimum spend requirements are available on request.

TAILORED PACKAGES

Our dedicated events coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing Akti to meet specific requests.

PREFERRED SUPPLIERS

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport providers, cakes, etc.

Venue access for any suppliers will need to be confirmed with the events team.

VENUE ACCESS

Dependent on tidal activity, guests can arrive via boat or water taxi, with drop off and pick up points directly in front of the restaurant. There is plenty of street parking nearby, as well as a public taxi bay at the front of the wharf.

ENTERTAINMENT

Available for exclusive hire only, on request. Venue background music, or client's Spotify music, will be available for all events.

Please note, a 8% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive. All card payments incur a 1.65% fee. A 15% surcharge applies on public holidays.

CHILDREN'S MEALS

(child's main, dessert & non-alcoholic beverage package)
Mon-Fri \$40 per child | Sat-Sun \$44 per child

SERVICE MEALS

(main meal & non- alcoholic beverage package)
Mon-Fri \$40 per meal | Sat-Sun \$44 per meal

GRAZING STATIONS

cheese/antipasto/dessert.
More information available on request