



# functions + events

PROJECT TOKYO  
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project 東京

welcome

We love to celebrate here at Project Tokyo!

Project Tokyo, opening in July 2019, has quickly established itself as one of the leading Japanese Restaurants on the Gold Coast and has recently undergone renovations to expand - enabling us to now host a range of events and private functions.

With a diverse range of food, cocktails and an ever growing drinks menu, we can cater to any function you may have - from corporate events to cocktail parties, birthdays, weddings, Christmas celebrations and many more.

We can offer you either a full sit down dinner, or a canape/standing styled event - each with its own delicious food and drink packages to suit.

We work with you from concept to cleanup.

So, stop by and discover what all the buzz is about! We'd be so happy to have you in our beautiful new space!

Read on to discover more...





# omakase set menu

Omakase is a Japanese phrase that means "I'll leave it up to you", or "to entrust". It is often a tradition in Japan to leave the selection of foods and drink to the Chef and their staff, giving the diner a wonderfully unique, delicious and wholesome dining experience.

Our Omakase Set Menu is a great way to experience all that Project Tokyo has to offer, and can be made available vegetarian or vegan too, and made canape style for larger events. Food arrives in courses in a share plate style, with the option of matching wines to complete the experience. Simply choose which Omakase suits your function, and we will do the rest.

## omakase otegoro • 50pp

Edamame Beans (v, gf) • Sea Salt  
Seared Salmon Sashimi • Ginger • Sesame • Chives  
Spinach Salad • Sesame Dressing • Pickled Carrot (v)  
Seasonal Vegetable Tempura (v) • Dashi  
Chicken Yakitori  
Spicy Tuna Sushi Roll • Spring Onion  
Chef's Selection of Nigiri • 2PCS Per Guest  
Vanilla Bean Crème Brûlée (v, gf) • Sesame Praline • Lychee • Strawberry

## omakase puremiamu • 60pp

Edamame Beans (v, gf) • Sea Salt  
Crispy Lotus Roots (v, gf) • Shichimi  
Seared Tuna Sashimi • Salad • Onion • Yuzu • Sesame  
Kingfish Sashimi • Jalapeno • Yuzu • Soy • Cilantro  
Prawn Popcorn • Chilli Garlic Aioli • Wasabi Pea  
Wagyu Beef Kushi • Zucchini • Teriyaki  
Tempura Salmon Sushi Roll • Cream Cheese • Cucumber  
Chef's Selection of Nigiri • 2PCS Per Guest  
Vanilla Crème Brûlée (v, gf) • Sesame Praline • Lychee • Strawberry

## omakase besuto • 75pp

Edamame Beans (v, gf) • Sea Salt  
Beef Tataki • Truffle Ponzu • Tempura Crumb • Chives  
Moreton Bay Bug Tempura • Yuzu Truffle Mayo  
Kingfish Sashimi • Jalapeno • Yuzu • Soy • Cilantro  
Seared Tuna Sashimi • Salad • Onion • Yuzu • Sesame  
Japanese Style Lamb Cutlets • Sesame Cucumber • Chilli Glaze  
Chef's Selection of Nigiri & Sushi  
Prawn Tempura Sushi Roll  
Sesame Panna Cotta • Berry Compote • Vanilla Bean Ice Cream



# beverage packages

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Kick the party in to overdrive!

At Project Tokyo, we love to party - and we've created new drink packages that can be added to any existing booking at a small additional cost.

## Beer Only \$45pp

2hrs of unlimited tap beer per person

Choose from our new range of taps

\*\*\*Please note this range is subject to availability and cannot be changed once confirmed as extra kegs are ordered to provide for your event.

## Wine Only \$60pp

2hrs of unlimited tap beer per person

Choose from our house range of wines - red, white & sparkling available.

\*\*\*Please note this range is subject to availability and cannot be changed once confirmed as extra kegs are ordered to provide for your event.

## Wine & Beer \$70pp

2hrs of unlimited tap beer & house wines per person

Choose from our house wines - red, white and sparkling available, as well as tap beers.

\*\*\*Please note this range is subject to availability and cannot be changed once confirmed as extra kegs and wines are ordered to provide for your event.

## Cocktails \$80pp

2hrs of unlimited cocktails per person

Choose any two cocktails on the menu as your selected cocktails.

\*\*\*Please note that staff reserve the right to monitor drinking speed and amount and abide all applicable RSA laws.





# chef's table

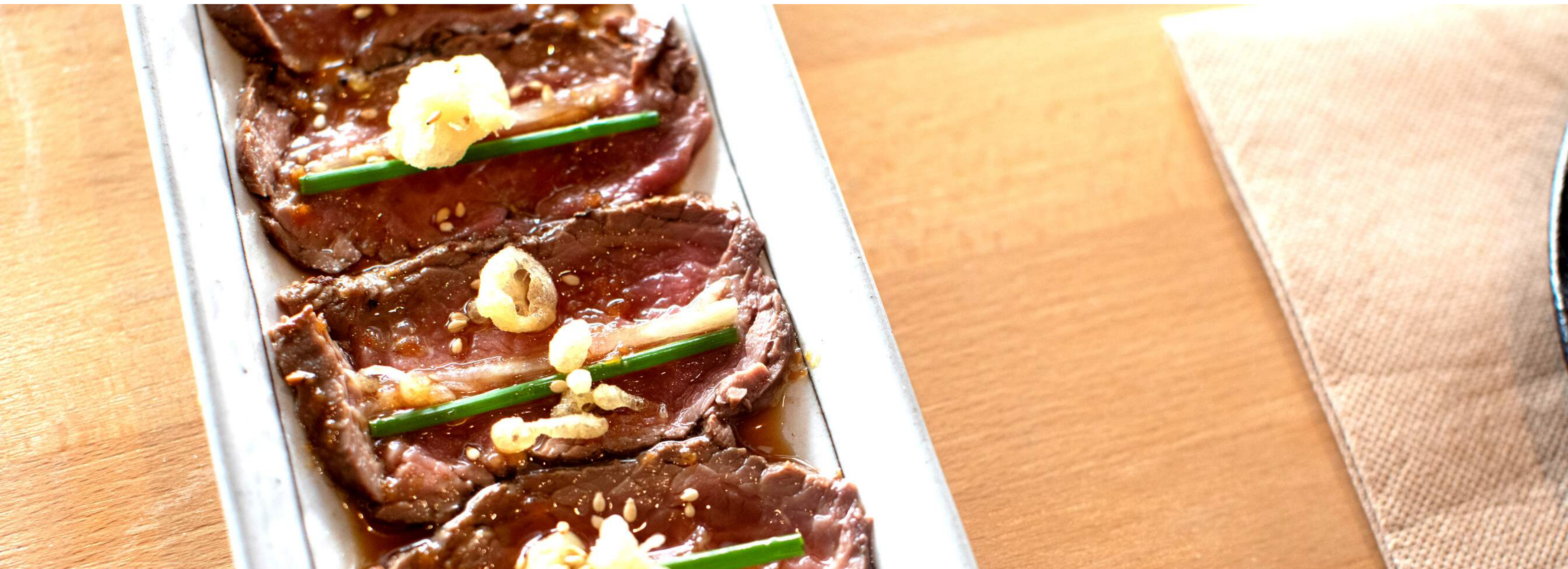
125pp

experience tokyo like never before

We are so excited to introduce you to our newest, wonderful dining experience - Project Tokyo's own 'Chef's Table'.

Enjoy a hand crafted, uniquely curated menu from home - delivered by our team of exquisitely talented Chefs. We will work closely with you to create an unforgettable menu and at home experience for you and your loved ones, transporting you to Tokyo from the comfort of your own home.

Perfect for Christmas day, engagement parties, birthdays and any other sort of celebration where exquisite and sumptuous food is your goal, this one-of-a-kind experience is an unforgettable journey in to culinary delight.



Terms & Conditions - minimum of 20 guests is required. A NON REFUNDABLE 50% deposit is required to secure your booking. Full payment is required two weeks before your event. Available for lunch or dinner bookings. One booking per day only. Booking does not include beverages - food only. We will work with you to provide a dining experience that utilizes our current menu and the items you wish to eat from it. We will do our best to accomodate any dietary requirements and food allergies.



# booking form

## DETAILS

Name: .....

Occasion: .....

Contact phone: .....

Email address: .....

Date: .....

Number of guests: .....

## OMAKASE SET MENU CHOICE

☐ A - Otegoro    ☐ B - Puremiamu    ☐ C - Besuto

## STYLE OF SERVICE

☐ Seated    ☐ Canape/Standing    ☐ Combination (Dependant)

## TIME FRAME OF EVENT

☐ 5 - 7.30pm    ☐ 8 - 10.30pm    ☐ All Night - Full Venue Hire

## BEVERAGE ADD ONS

☐ Beers    ☐ Wines    ☐ Wine & Beer    ☐ Cocktails

☐ Other, please specify.....

☐ PLEASE CONTACT ME REGARDING A CHEF'S TABLE BOOKING

## ALLOCATION

To honour yours and other guests bookings, you are given a strict 150 minute (2.5hrs) dining allocation - with the exception of full venue hire. You are welcome to request specific areas in which you wish to hold your function, however we can never 100% guarantee where exactly in the venue you will be allocated due to other parties booked and availability.

## RESPONSIBILITY

We love having a good time at Project Tokyo, and want to ensure the best possible environment for a successful event.

All guests are respectfully asked to adhere with the behavioural codes of our venue and liquor licence laws, such as Responsible Service of Alcohol. We do have a duty to practice RSA by law and Project Tokyo management reserves the right to refuse the supply of alcoholic beverages to any guest attending a function - including during your purchased drinks packaged should staff seem fit.

Project Tokyo will not refund any monies for groups that do not comply with our house policies or RSA and as a fully licenced venue.

No food or beverage (with the exception of celebratory cake - cakeage fees may apply) will be permitted to be brought from outside into the venue.

The client is financially responsible for any damage sustained to Project Tokyo's venue including fittings or structure and Project Tokyo does not hold any responsibility to any loss or damage to personal items brought into the venue.

## CONFIRMATION

Final food and beverage choices along with final guest numbers must be confirmed no later than 7 days before the function is held. Full and final payment is due 7 days prior to the event date.

If you need to alter guest numbers within 48 hours of your reservation please email [events@thecollectivepalmbeach.com.au](mailto:events@thecollectivepalmbeach.com.au) or call our team directly on (07) 5526 1075. Please note that this may incur a fee lost or paid.

In the case of dropping guest numbers, a credit or voucher may be applied on a case by case basis. If you need to increase please let our team know as soon as possible so we can allocate enough food and seats for your party.

## SIGNATURE:

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By signing this form you agree to the above conditions. Once this form has been filled in please email to [hai@projecttokyo.com.au](mailto:hai@projecttokyo.com.au)

You will then be issued with an invoice from management with payment details attached once your package is finalized.





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