

YAMAGEN

FUNCTIONS PACKAGE

イベントパッケージ

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yamagen.com.au

VENUE

A SLICE OF JAPAN

Step into Yamagen. Cool and casual izakaya drink and dine vibe folded with formidable culinary discipline; this is newgeneration Japanese for the discerning diner.

Glossy enamel black finishes frame eye-catching details. Our Whisky list is a towering narrative of character, written by refined Japanese distilleries.

Sip from a select saké collection and sample curious cocktails in this low-lit showcase of Tokyo chic. From kitchen and bar, tradition and invention are hand-rolled with market-fresh sashimi and intricate sushi sensations. Indulge your guests with delectable share plates, shimi over and skewer some delicious kushiyaki from the grill, or bow to the formidable technique of our chefs for a tantalising Omakase experience.

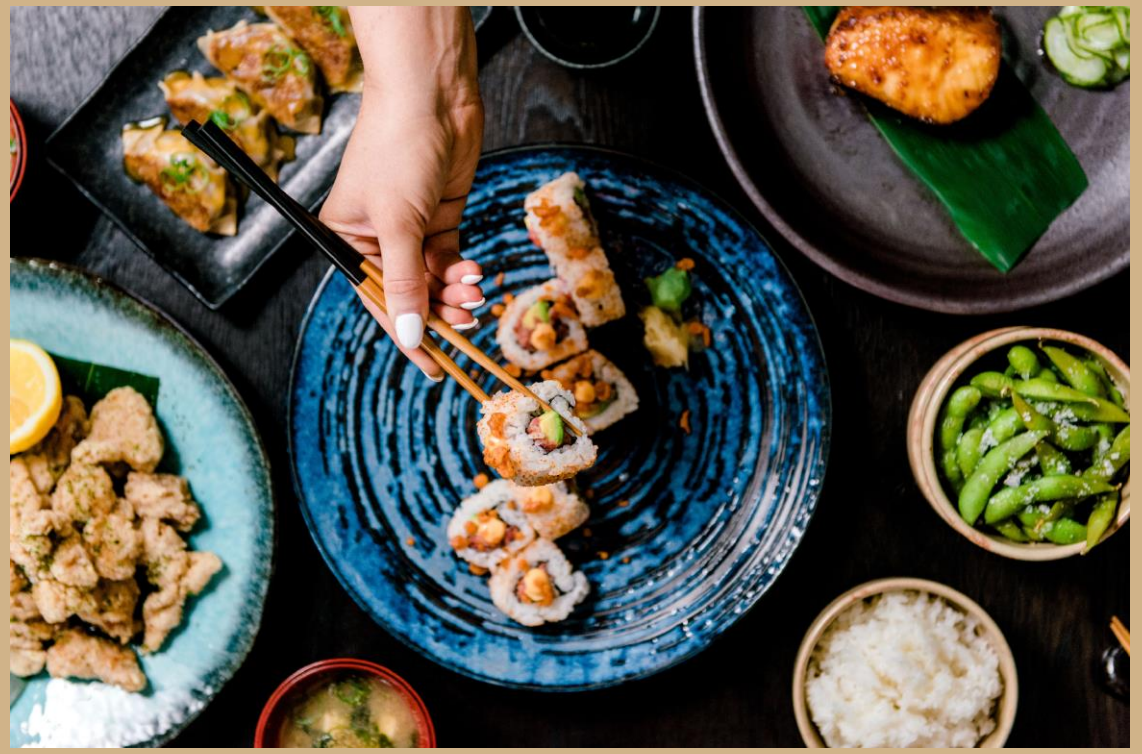
Thank you for considering Yamagen restaurant for your upcoming event. We take great pride in offering an authentic Japanese dining experience.

For group bookings we have created a range of Omakase menu options to suit every dining experience.

SPACES

会場スペース

会場スペース







YAMAGEN

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ザ・バー

THE BAR

ザ・バー

Inspired by the informal Japanese bars known as Izakaya, and adorned with bespoke lighting from vintage crab pots, the boisterous bar is lively and enigmatic.

Opening directly to The Green, the bar blurs the lines between indoor and outdoor and is the perfect venue for pre or post dinner drinks. Yamagen showcases one of Queensland's largest Japanese Whisky collections, including many exclusive and rare items.

Our expert bartenders can take you on a journey through Japan with recommendations, narrative and presentation of some of the best Whisky Japan has to offer. Or be guided by our team through the unique collection of Sake and Japanese beers to compliment your dining experience. The bar area is available for pre-dinner drinks or stand up style events.

It can accommodate up to approximately 50 guests for stand up and canapé style events and is available for exclusive use hire.

THE KANPAI ROOM

PRIVATE

Semi-private, dreamily intimate, The Kanpai Room offers guests a memorable dining affair with the glamour of a chef-led omakase menu and the charm of a whisky or wine pairing.

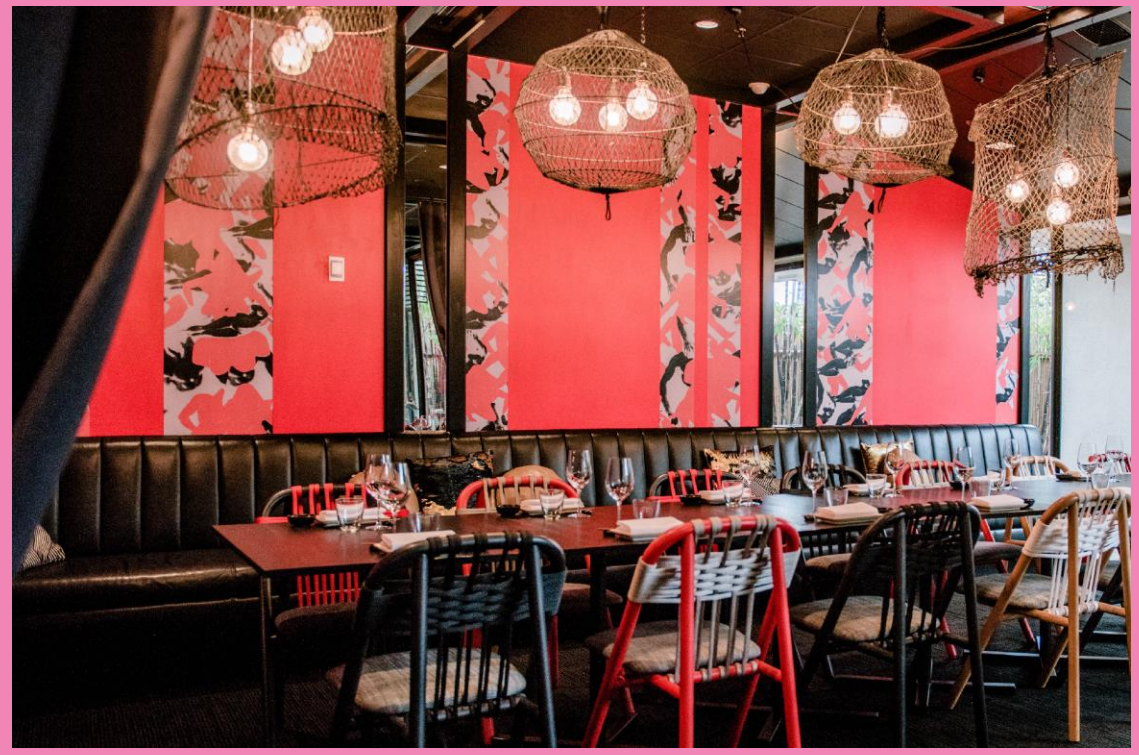
Designed to evoke the hustle and bustle of a Tokyo restaurant, the open-closed ambience is your private enclave, still connected to the evening and tantalised by the aroma of the robata grill. In keeping with Japanese tradition, guests begin in the bar with a boisterous 'Kanpai!' (Cheers!) before being led between curtains to a twilit evening of izakaya dining guided by our talented culinary team. Available for up to 16 guests, nightly.

MINIMUM SPENDS APPLY.

DINING

個室ダイニング

個室ダイニング







YAMAGEN



SEMI–PRIVATE

半個室

The semi-private dining spaces utilizes portable Japanese blinds. This space is intended to create an open-closed ambience that has the indulgent experience of privacy, minus the feeling of seclusion from the hustle and bustle of the Urban-Tokyo inspired restaurant.

The semi-private dining space can cater to groups of up to 22 guests on one large table located within our main dining space and in direct view of our robata grill.

ダイニング

DINING

OMAKASE

From kitchen and bar, tradition and invention are handrolled with market-fresh sashimi and intricate sushi sensations. Indulge your guests with delectable share plates, shimi over and skewer some delicious kushiyaki from the grill, or bow to the formidable technique of our chefs for a tantalising Omakase experience.

The omakase set menu's are presented over a large number of courses and are small sharing style dishes

For groups of 7 or under, set menus are an option but bookings of 8 or more are required to be on a set menu.

There are two set menu options available:

$125 OMAKASE	$175 OMAKASE

MENUS

おまかせメニュー

おまかせメニュー



YAMAGEN

YAMAGEN

おまかせ

OMAKASE MENUS

メニュー

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) INTERNATIONAL (M) MIXED ORIGIN

OPTION 1

$125 PER PERSON
MINIMUM 2 PEOPLE

EDAMAME
salted

HOKKAIDO SCALLOP SASHIMI
wakame, ginger & lime dressing, karkalua, pink pepper **(I)**

SASHIMI TACOS
salmon, wasabi salsa & tuna, mustard soy **(A)**

yuzu avocado, warm sushi rice, watermelon radish,
house spicy mayo **(A)**

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GYOZA
house made & pan-fried wagyu beef, miso mustard,

TEMPURA WHITE BAIT
oreserved yuzu mayonnaise **(I)**

KUSHIYAKI
Ranger's Valley wagyu ms6+ with wasabi butter

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HOUSE SALAD
Avocado, green oak, nashi, wakame, radish,
sesame dressing

DRY AGED DUCK BREAST
beetroot puree, witlof, sansho, orange

-

PASSIONFRUIT & COCONUT PANNA COTTA
burnt orange caramel, orange segments, lemon balm

OPTION 2

$175 PER PERSON
MINIMUM 2 PEOPLE

EDAMAME
salted

SCALLOP & OCEAN TROUT TIAN
ikura, avocado, truffle tosazu, witlof **(M)**

SASHIMI ZENSAI
tuna, salmon, kingfish & snapper **(A)**

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SPICY QLD SPANNER CRAB
crispy rice, ikura, red baby shiso **(I)**

WAGU ABURI
Ranger's Valley wagu ms6+, foie gras,
crispy potato, teriyaki glaze

SPICY POPCORN PRAWNS
spicy yuzu dressing **(I)**

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HOUSE SALAD
Avocado, green oak, nashi, wakame,
radish, sesame dressing

KUSHIYAKI
lamb cutlets, aka denaku, chive

MISO GLAZED GLACIER 51 TOOTHFISH
pickled cucumber, hazelnut, shiso **(A)**

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PASSIONFRUIT & COCONUT PANNA COTTA
burnt orange caramel, orange segments, lemon balm

カナッペ

CANAPÉ PACKAGES

パッケージ

MENU 1

$65 PER PERSON

DISHES SERVED OVER A 2 HOUR PERIOD

EDAMAME
Salted

LOCAL HALLOUMI CHEESE
Smoked honey, bonito

GYOZA
House made & pan fried wagyu beef, miso mustard

SPICY POPCORN PRAWNS
Spicy yuzu dressing **(I)**

CHICKEN KARAAGE
Yuzo mayo

SOFT SHELL CRAB
Soft-shell crab, cucumber, tobiko, wasabi mayonnaise

MENU 2

$85 PER PERSON

DISHES SERVED OVER A 2 HOUR PERIOD

EDAMAME
Salted

SASHIMI TACOS
Warm sushi rice, yuzu avocado, radish & spicy mayo **(A)**

SPICY QLD SPANNER CRAB
Crispy rice, ikura, red baby shiso **(I)**

RANGER'S VALLEY WAGYU M56+
Wasabi butter

SPICY POPCORN PRAWNS
Spicy yuzu dressing **(I)**

CHICKEN KARAAGE
Chicken karaage, teriyaki, avocado, yuzu kosho, finger lime

AVAILABLE FOR EXCLUSIVE USE EVENTS OR PRE-FUNCTION CANAPES SERVED IN THE YAMAGEN BAR.
SAMPLE MENU ONLY, SUBJECT TO CHANGE

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) INTERNATIONAL (M) MIXED ORIGIN







YAMAGEN



ドリンク

BEVERAGE

パッケージ

At Yamagen, our passion is to showcase seriously bold cocktails, tantalising whisky, sake and wines from around the world. If your wanting a decadent experience, speak to our Sommelier to curate a guided menu pairing to any occasion.

CURATE A BEVERAGE PAIRING

Or, if you're looking for a premium beverage selection, Yamagen have created three (3) beverage offerings for you to choose from. Offering a unique selection of our finest wines and beers.

ドリンク

BEVERAGE LISTS

リスト

YAMAGEN

CLASSIC

2 hours $59pp | 3 hours $69pp | 4 hours $79pp

PLEASE CHOOSE ONE WHITE AND ONE RED WINE FROM THE BELOW SELECTION

(Sparkling wine is included in every package)

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SPARKLING

Mumm Prestige, Marlborough NZ

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WHITE WINE

Peregrine Mohua Sauv Blanc, Marlborough NZ

Ross Hill Maya Chardonnay Orange NSW

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ROSÉ WINE

Brokenwood Rosato, Hunter Valley NSW

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RED WINE

Denton Shed Pinot Noir, Yarra Valley VICWoodstock'Deep Sands'

Quandong Farm Shiraz, Mclaren Vale SA

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BEERS

Asahi Super Dry Draught

Kirin Lager Draught

Stone & Wood Pacific Ale

James Squires Ginger Beer

Assorted Soft Drinks and Juices

PREMIUM

2 hours $75pp | 3 hours $85pp | 4 hours $95pp

PLEASE CHOOSE ONE WHITE AND ONE RED WINE FROM THE BELOW SELECTION

(Sparkling wine and Rosé is included in every package)

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SPARKLING

Mumm Prestige, Marlborough NZ

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WHITE WINE

Holly's Garden Pinot Gris, King Valley VIC

Son's of Eden Freya Riesling, Eden Valley SA

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ROSÉ WINE

Chateau La Gordonne Rose, Provence FRA

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RED WINE

Seville Estate Pinot Noir, Yarra Valley VIC

Kay Brother's Griffon's Key Grenache, Mclaren Vale SA

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BEERS

Asahi Super Dry Draught

Kirin Lager Draught

Stone & Wood Pacific Ale

James Squires Ginger Beer

Assorted Soft Drinks and Juices

ULTRA

2 hours $89pp | 3 hours $99pp | 4 hours $109pp

PLEASE CHOOSE ONE WHITE AND ONE RED WINE FROM THE BELOW SELECTION

(Sparkling wine is included in every package)

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SPARKLING

Mumm Grand Cordon, Champagne FRA

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WHITE WINE

Shaw + Smith Sauvignon Blanc, Adelaide Hills SA

Deviation Road Pinot Gris, Adelaide Hills SA

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ROSÉ WINE

Maison Saint AIX Rose, Provence FRA

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RED WINE

Poliziano Chianti, Tuscany ITA

Mas De Libian GSM, Cotes Du Rhone FRA

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BEERS

Asahi Super Dry Draught

Kirin Lager Draught

Stone & Wood Pacific Ale

James Squires Ginger Beer

Assorted Soft Drinks and Juices



IMPORTANT TO KNOW

GROUPS OF 8 OR MORE ARE REQUIRED TO BE ON A OMAKASE SET MENU

MINIMUM SPENDS

- Kanpai (Private Dining Room) Minimum spend of $2,000 weeknights (off peak). $3,500 Fri/Sat and during peakholiday seaon. Capacity of up to 16 guests.
- Semi-Private Dining Spaces: Semi-Private A capacity of up to 12 guests with a min. spend of $1,400 Mon-Thurs (off-peak). $2,400 Fri-Sun and during peak holiday season.
- Semi-Private B with a capacity of 13 to 22 guests has as a min. spend of $1,800 Mon-Thurs (off-peak). $3,200 Fri-Sun and during peak holiday season.
- For Exclusive use of the Yamagen Bar area a minimum spend of $2,000 is required for Mon-Thurs & $2500 for Fri-Sun. This is for stand up canape style events.
- Al fresco dining space is available for 4 to 12 guests for dining and small canape style functions - up to 20 guests.
- Yamagen full venue (capacity of up to 7Opax) and half venue (capacity of up to 40pax) hire exclusive use is available - Minimum spend applies.

CAPACITY

Maximum for a sit down dining event is 60 guests, and maximum for stand up cocktail events is 150 guests.

Incidentals

Any security, theming or entertainment will be an additional charge and is dependent on function, approval of venue manger and approval of QT Gold Coast.

WEATHER POLICY

Al Fresco dining wet weather contingency plans will vary depending based on function; areas reserved and will be discussed at time of booking.

CANCELLATION POLICY

If the event is cancelled less than 5 days from the event, the deposit will be forfeited.

FINAL NUMBERS

Final group numbers should be advised 3 days prior to reservation date. Should group numbers decrease within the 3 days/on the day, then final numbers previously advised will be charged, due to chefs already preparing the meals.

MENUS

There are additional items that can be added to the standard menus if you are looking for a greater variety. If you wish to make amendments to the set menus please do not hesitate to contact the Restaurant Manager directly.

BEVERAGE PACKAGES

Only one (1) style of beverage package to be utilised at any given time. If you wish to make amendments to the beverage packages menus please do not hesitate to contact us. Beverage packages only available for private, semi-private, venue hire, bar hire packages.

TERMS AND CONDITIONS

- No booking is confirmed until QT has received this booking form and a credit card guarantee form via Sertifi. Once both have been received QT Gold Coast will send you confirmation of your booking.
- Arrival times must be adhered to. Groups that do not arrive within 15 minutes of their booking will risk forfeiting their reservation. Yamagen have a two hour dining period for both Friday and Saturday evening unless exclusive use minimum spends have been covered.
- All guests must comply with our smart casual dress code. Guests may be denied access in to the restaurants at the discretion of management for not following these dress standards.
- QT Gold Coast staff, management & security have the right to escort intoxicated patrons out of the venue at any time.
- QT Gold Coast is a fully licensed venue that practices the Responsible Service of Alcohol.
- All accounts must be finalised in the restaurant at the conclusion of your dinner. We do not offer split bills.
- Final guest numbers are required 24 hours prior to the reservation.
- Any dietary requests requiring specialised food/attention surcharges will apply. Please note that some dishes may contain traces of allergens that could have implications for patrons with food related allergies, health conditions or intolerances. Although we will endeavor to accommodate all guests dietary and allergy needs, QT cannot be held responsible for any harm suffered from the presence of these traces, and the Client releases and indemnifies QT in respect of any claims.

CANCELLATION POLICY AND FEES

- Any cancellations or no shows that occur less than 24 hours prior to the booking, will be liable to pay QT Gold Coast a $200.00 cancellation fee. This will charge the credit card provided at the time of booking.

* Please note you will receive an email from services@sertif.com with a heading “QT Gold Coast Documents for eSignature” which is our security system to protect your credit card information. This credit card form is a held as a guarantee.





お問い合わせ

CONTACT

お問い合わせ

RESERVATIONS TEAM
bookings_qtgoldcoast@evt.com
07 5584 1266

SOMMELIER AND RESTAURANT MANAGER
Johnny Murphy
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QLD 4217, Australia

YAMAGEN

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