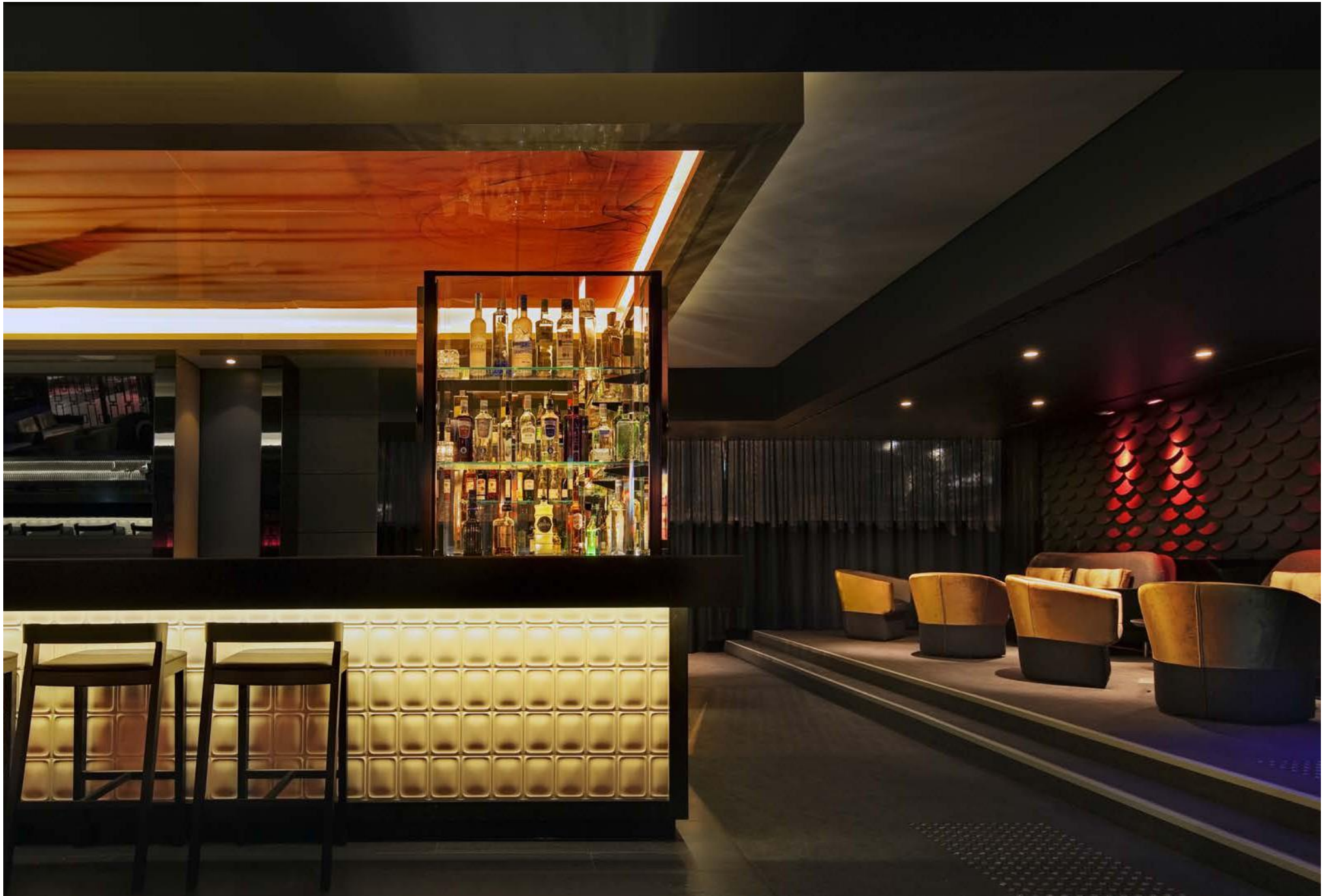




THE STAR SYDNEY



BAR & LOUNGE



*Presentation and decorations of space for example only. Florals courtesy of [Floral Desire Studio : Flower Delivery Sydney - Online Florist](#)

SUNKEN PRIVATE DINING ROOM



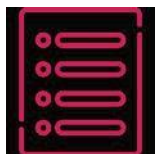
Executive chef Daniel Kwak draws on his Japanese training to create an impeccable union of traditional craftsmanship and contemporary flavours that are sure to delight your guests. Sokyo features slick black polished wood, dark modern tones and fish scale textures. This hyper-modern Japanese theme is carried through to oversized anime graphics placed over the main bar.

Sokyo is located within the lobby of The Darling hotel and is the ideal venue for a private dining experience for up to 100 guests in the main dining room. For exclusive use of Sokyo, pre-event canapes may be served around the stunning lounge and bar area prior to moving through the main dining room to be seated.

The private dining room, complete with its design features, reflects a modern interpretation of Japan. The room caters for up to 50 guests at restaurant round tables or 60 guests cocktail style. Sokyo also offers a Japanese influenced breakfast, perfect for a small morning meeting in the semi-private dining room for up to 20 guests.



BAR



BESPOKE MENUS

Curated by Executive Chef Daniel Kwak, wow your guests with an exquisite menu.



VERSATILE ROOMS

With private and semi-private options, each room can accommodate multiple layouts.



WORLD CLASS ENTERTAINMENT

Sydney's best DJs and bands - take your event to the next level with our entertainment options.



ACCOMMODATION

Special offers on room rates at The Star Grand and The Darling for your guests.

THE AWARDS



GOOD FOOD GUIDE - ONE HAT

Good Food Guide – 2014 to 2020, 2023



AFR AUSTRALIA'S TOP 100 RESTAURANTS

2015, 2016, 2018



GOURMET TRAVELLER AWARDS - ONE STAR

2019



AUSTRALIA'S WINE LIST OF THE YEAR - THREE GLASSES

2017, 2018, 2019, 2021, 2023

DANIEL KWAK

EXECUTIVE CHEF

Daniel Kwak is the Executive Chef of The Star Sydney's Sokyo.

Having been a part of the Sokyo team since 2013, Daniel has been instrumental in shaping Sokyo's brand and identity to what it is today - one of Sydney's finest restaurants renowned for its innovative and elevated take on Japanese cuisine.

Born and raised in Korea, Daniel's family and parents worked in the restaurant industry so he was forever surrounded by the vibrant and bustling world of food. It's little wonder then that he dreamt of becoming a chef from a young age.

After studying in a culinary arts program, Daniel then spent four years living in Fiji where his passion for fresh and sustainable produce grew. As a young and driven chef, Daniel moved to Australia in 2008 and got a job working at Waqu Japanese restaurant as Chef De Partie, where he honed his skills, learning about the combination of Australia's seasonal ingredients and flavours with Japanese cuisine. Daniel also had stints working at Wako Sydney and Grand Walkerhill Seoul.

In 2013, he found himself ready for the next chapter and challenge, and as such, decided to join Sokyo at The Star as Junior Sous Chef.

For the last nine years at Sokyo, Daniel has been expertly mentored by one of Australia's best Japanese chefs, Chase Kojima, whom he credits as always being a big source of inspiration and knowledge. Completely dedicated to his craft, one of Daniel's main focus areas is on umami, ensuring every dish that's served at Sokyo has perfectly balanced flavours and is precisely presented.

In 2019, Daniel was promoted to Executive Chef at Sokyo. After devoting himself to it for 15 years, Daniel has a true love for Japanese cuisine. He says his goal is still the same as it was when he was a young boy - to continue to be the best chef he can with his team.







PRIVATE

The *sunken* private dining room is perfect for a private function, corporate event or awards ceremony.

Seating capacity - 50
Cocktail capacity - 60



A semi-private dining room featuring a long, dark, rectangular table set for a meal. The table is surrounded by modern, light-colored wooden chairs. The room is enclosed by deep blue curtains. The ceiling is a prominent feature, with a large, abstract, blue and white artwork. The lighting is dim, creating an intimate atmosphere. The table is set with white plates, glasses, and several vibrant floral centerpieces in shades of orange, red, and pink.

SEMI-PRIVATE

Enjoy an intimate dining space with feature ceiling artwork - perfectly suited for a special dinner or celebration.

Seating capacity - 20

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BAR & LOUNGE

Sokyo's bar and accompanying area is ideal for intimate cocktail gatherings.

Seating capacity - 40
Cocktail capacity - 80



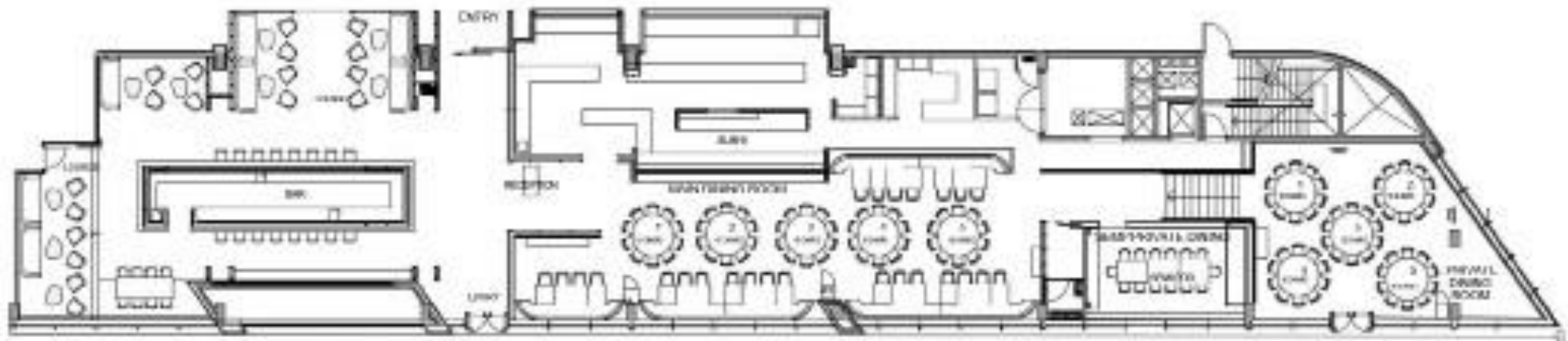
MAIN DINING

Sokyo's main dining room can be customised to every need and is suited to large corporate events, awards ceremonies and cocktail parties.

Seating capacity - 100

Cocktail capacity - 120

FLOOR PLAN



CAPACITIES

Total floor space - 600 SQM
Maximum venue capacity - 300



Ask our team how we can tailor seating and floor plans to suit your event.

VENUE	COCKTAIL	RESTAURANT EXISTING FURNITURE
EXCLUSIVE	300	160
MAIN DINING ROOM	120	100
BAR & LOUNGE	80	40
PRIVATE DINING ROOM	60	50
SEMI-PRIVATE DINING ROOM	--	20



Group Bookings of 12 guests and over must select a set menu option.

Maguro Yukke (DF, NF)

Tuna sashimi, Yukke sauce, egg yolk, chives

Kingfish Miso Ceviche (GF, DF, NF)

Green chilli, crispy potato, miso ceviche

Barramundi Tempura (DF)

Cone Bay barramundi, tarragon ponzu

Tiger Prawn (GF, NF)

Pan seared prawn, sambal butter, wakame

Flank Steak (DF, NF)

Shio Koji marinade, wasabi, garlic ponzu

Mixed Leaves (GF, DF)

Spicy garlic vinaigrette

Omakase Sushi

Caramel Macchiato

Chocolate mousse, macadamia, hazelnut, caramel ice-cream
(contains alcohol)



Menu pricing is subject to change. Menu is subject to change, availability, and cancellation. GF denotes gluten free options. DF denotes dairy-free options. NF denotes nuts free. Our kitchens handle food allergens that may be unsuitable for some guests, we will endeavor to accommodate your dietary needs, however we cannot guarantee a completely allergen free dining experience. Please advise one of our friendly team members if you have any special dietary needs. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practices the responsible service of alcohol.



Group Bookings of 12 guests and over must select a set menu option.

Sashimi Platter (DF)

Chefs choice of mixed traditional sashimi



Kingfish Miso Ceviche (GD, DF, NF)

Green chilli, crispy potato, miso ceviche



Barramundi Tempura (DF)

Cone Bay barramundi, tarragon ponzu



Tiger Prawn (GF, NF)

Pan seared prawn, sambal butter, wakame



Flank Steak (DF, NF)

Shio Koji marinade, wasabi, garlic ponzu



Mixed Leaves (GF, DF)

Spicy garlic vinaigrette



Chef's Selection of Sushi



Caramel Macchiato

Chocolate mousse, macadamia, hazelnut, caramel ice-cream
(contains alcohol)



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Groups bookings are encouraged to pre-select wines at Sokyo. Pre-selecting your wine before the event will help to facilitate a seamless experience.

Beverage Packages are available for exclusive restaurant hire only. Beverages to be charged upon consumption for group bookings.



Signature Beverage Package

2 hours at \$95 per person

3 hours at \$125 per person

Sparkling	NV Domain Chandon Brut, Yarra Valley, Aus
Rose	Hesketh Wild at heart, Limestone Coast, Aus
White	Sauvignon Blanc 821, Marlborough, NZ
	Chardonnay Yalumba 'Marty's Block', Barossa Valley, Aus
Red	Shiraz Wolf Blass Private Release, Barossa Valley, Aus
	Cabernet Sauvignon Earth Works, Barossa Valley, Aus
Beers	Hahn Super Dry, Hahn Super Dry 3.5%, Heineken 0%
Soft drinks	Included
Water	Purezza Still & Sparkling



Please contact us directly to discuss a more extensive wine selection; our Sommelier will endeavor to assist you in selecting the wines to suit your palate or cuisine choices.



Groups bookings are encouraged to pre-select wines at Sokyo. Pre-selecting your wine before the event will help to facilitate a seamless experience.

Beverage Packages are available for exclusive restaurant hire only. Beverages to be charged upon consumption for group bookings.

Luxury Beverage Package

2 hours at \$125 per person

3 hours at \$150 per person

Sparkling	Domain Chandon NV Brut, Yarra Valley, Aus
Rose	Vasse Felix 'Classic Dry Rose', Margaret River, Aus
White Wine	Sauvignon Blanc Squealing Pig, Marlborough, NZ
(choose 2)	Riesling Leo Buring, Eden Valley, Aus
	Chardonnay Langmeil 'High Road', Barossa Valley, Aus
Red Wine	Shiraz Mountadam '555' McLaren Vale, Aus
(choose 2)	Cabernet Sauvignon Vasse Felix 'Filus', Margaret River, Aus
	Pinot Noir Fickle Mistress, Central Otago, NZ
	Cabernet Shiraz Yalumba 'Barossa' Barossa Valley, Aus
Beers	James Squire 150 Lashes, Heineken, Hahn Super Dry 3.5%, Heineken 0%
Soft Drinks	Included



Please contact us directly to discuss a more extensive wine selection; our Sommelier will endeavor to assist you in selecting the wines to suit your palate or cuisine choices.

Group Booking Terms & Conditions

Credit card - A credit card guarantee is required to confirm all bookings. This may also be used to cover all charges incurred on the night. No deposit will be charged, however full payment is required at the conclusion of the event. Please note that the venue is only able to split bills over a maximum of 4 credit cards.

Cancellations - All cancellations must be made in writing and received by The Star, 48 hours prior to your event date. Should you breach these requirements for any reason whatsoever, a cancellation fee of 100% of the total estimated charges for the booking will be charged.

Final numbers - Final numbers are to be confirmed 48-hour prior to your event date. This number can be increased or decreased however the number confirmed 3 days prior to your event date is the minimum amount that will be charged.

Table allocation - For main dining room bookings, please note that this is not a private function and no area can be sectioned off or held for a guest unless granted by the Restaurant Manager. The Star reserves the right to allocate tables on the day of your function. Any booking above 10 people or on occasions when large tables are not available, guests may be evenly spread over more than one table.

THE STAR CLUB loyalty members - Full terms and conditions for The Star Club loyalty programme applies.

Set Menu is required for all groups of 12 guests and above. Menu pricing is subject to change. Menu is subject to change without notice due to produce seasonality and availability.

Allergy Advisory - GF denotes gluten free options. DF denotes dairy-free options. Our kitchens handle food allergens that may be unsuitable for some guests, we will endeavour to accommodate your dietary needs, however we cannot guarantee a completely allergen free dining experience. Please advise one of our friendly team members if you have any special dietary needs.

Others - A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. Guests must be aged 18 years or over to enter the casino.

Beverage packages & custom selections - Tailored beverage selection is required at least 7 days prior to your event date. If additional hours are required, additional charges apply. Additional drinks ordered outside of the package will be charged on consumption.

The Star practices the responsible service of alcohol. Beverages are subject to change and availabilities.



For enquiries, please contact The Star Functions team.

