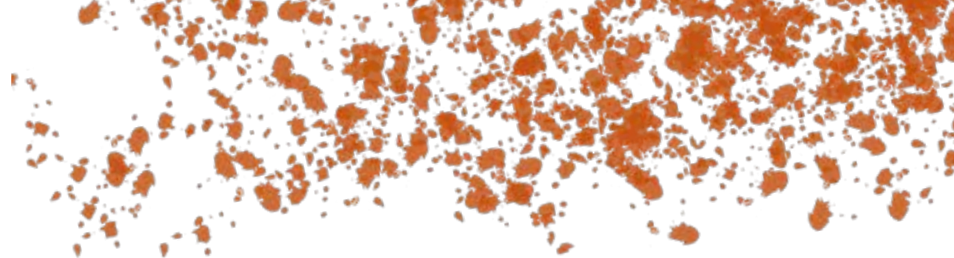


Cyren

Bar Grill Seafood

Set Menu & Function Packages



Cyren

Bar - Grill - Seafood

Cyren Bar - Grill - Seafood is nostalgic for those who knew Cyren on Broadway back in the late 1970's. It's owner Nick Manettas, has re-invented this restaurant in Harbourside to replicate his previous successes with Cyren.

Boasting unparalleled views of the Sydney CBD whilst being on the water's edge, Cyren at Harbourside is the perfect location to host a function of any size. The venue encompasses all aspects you look for in a restaurant including culinary brilliance, the freshest local seafood, mouth-watering meats and exciting cocktails, all combined for the perfect place to host cocktail functions, formal dinners or any other event you may desire.



Opening Hours

Monday - Thursday

Friday

Saturday - Sunday

Breakfast served on Saturday & Sunday

All Day 11.30am - 10.30pm

All Day 11.30am - late

All Day 8.00am - late

CYREN

Bar • Grill • Seafood



Cyren is one of the most flexible venues on the waters edge at Darling Harbour. An unparalleled venue for dining, as well as offering a state of the art bar featuring extensive wines, innovative cocktails & tap & bottled beer.



Cyren undoubtedly has the most spectacular view of Darling Harbour, and is a venue that must be experienced by all!

Come and experience the excitement and energy of Cyren and see why it's the most talked about venue of Harbourside!



CYREN

Bar ◊ Grill ◊ Seafood

SET MENU 1

AUD \$65

Per Person. Inclusive of GST.

~ Entrees, mains & desserts are alternately served for groups of 40 people or more

~ Vegetarian & non-seafood options are available

ENTREE

TEMPURA CALAMARI TENDERS

Served with mixed herb & carrot salad & sweet chilli & ginger sauce

or **CRISPY GIANT KING PRAWNS**

Dusted with salt & pepper spiced tapioca, fried in their shells & served with coconut & chilli mayonnaise

or **CYRENS ANTIPASTO PLATTER**

Chefs selection of smoked & cured meats, pickled & chargrilled vegetables, marinated olives with toasted sourdough & grissini

MAIN COURSE

SEAFOOD MARINARA

Penne pasta with prawns crab & lobster in a rich tomato sugo with grana padano parmesan cheese

or **GRILLED BRAZILIAN TOP CUT SIRLOIN STEAK** ^{GF}

Served medium with roasted baby potatoes & red wine jus

or **CYRENS FISH & CHIPS**

Beer battered catch of the day, chips & homemade tartare sauce

or **PANKO CRUMBED CHICKEN BREAST SCHNITZEL**

With creamy mushroom sauce & mashed potato

All mains are served with garden salads to share

DESSERT

VANILLA PANNA COTTA

With berry compote & almond biscotti

or **SALTED CARAMEL CHOCOLATE TART**

With vanilla ice cream

or **WARM PECAN BROWNIE**

With passionfruit gelato & warm chocolate sauce

Gluten free desserts are available upon request

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

ABN 30 152 242 629

www.cyrenrestaurant.com.au

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

CYREN
Bar ◊ Grill ◊ Seafood

CYREN

Bar ◊ Grill ◊ Seafood

SET MENU 2

AUD \$70

Per Person. Inclusive of GST.

~ Entrees, mains & desserts are alternately served for groups of 40 people or more

~ Vegetarian & non-seafood options are available

ENTREE

PANKO AND BLACK SESAME CRUMBED CALAMARI RINGS
With rocket leaves, champagne vinaigrette & lemon lime and chilli aioli

or GRILLED LAMB SOUVLAKI
Pita bread, lemon & tzatziki

or PROSCIUTTO AND MELON SALAD ^{GF}
With aged balsamic, lemon oil & parmesan

MAIN COURSE

GRILLED ATLANTIC SALMON FILLET ^{GF}
With roasted Mediterranean vegetables, preserved lemon burre blanc & salmon caviar

or ANGUS RUMP STEAK ^{GF}
Served medium with wilted spinach & mashed potato served with a mushroom jus

or FREE RANGE CHICKEN BREAST ^{GF}
Stuffed with ricotta, basil & semi sun dried tomato, wrapped in prosciutto with crushed parsley potatoes & a caramelised onion jus

or CRISPY FRIED CATCH OF THE DAY
Served with beer battered chips, sweet green pea puree, tartare sauce & lemon.

All mains are served with Greek salad & chips to share

DESSERT

BELGIAN CHOCOLATE EXTRAVAGANZA
With chocolate mousse, chocolate brownie, dark chocolate ice cream & pash mak chocolate fairy floss

or WHITE CHOCOLATE AND RASPBERRY BRULEE
With almond biscotti

or MIXED BERRY TART
With mascarpone mousse and raspberry coulis

Gluten free desserts are available upon request

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

ABN 30 152 242 629

www.cyrenrestaurant.com.au

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

CYREN
Bar ◊ Grill ◊ Seafood

CYREN

Bar ◊ Grill ◊ Seafood

SET MENU 3

AUD \$75

Per Person. Inclusive of GST.

~ Entrees, mains & desserts are alternately served for groups of 40 people or more

~ Vegetarian & non-seafood options are available

ENTREE

SALT AND PEPPER CALAMARI

Flash fried with ginger syrup, chilli and shallots

or

TEMPURA SOFT SHELL CRAB

With nori, wakame & mizuna leaves, soy & honey dressing & wasabi mayo

or

CYRENS COLD SEAFOOD PLATE ^{GF}

Sydney rock oysters, smoked salmon, west Australian marinated octopus & fresh king prawns with cocktail sauce & lemon

or

GRILLED KANGAROO LOIN ^{GF}

With macadamia jam, watercress salad & salsa verde

MAIN COURSE

CHARGRILLED ANGUS SCOTCH FILLET ^{GF}

Served medium with skordillia potato & red wine jus

or

BRAISED BEEF CHEEK BOURGUIGNON ^{GF}

Slow braised wagyu beef cheek with creamy mashed potato, roasted eschallots, crispy pancetta & mushroom jus

or

GRILLED BARRAMUNDI FILLET ^{GF}

Black olive capponata, sautéed broccolini & dill butter sauce

or

SPAGHETTINI PASTA

With crab, prawns, lobster & clams in chilli, white wine & lemon infused extra virgin olive oil

All mains are served with chips & rocket pear & parmesan salads to share

DESSERT

CHOCOLATE FONDANT

With vanilla ice cream

or

FRESH SEASONAL FRUIT AND SORBET

or

BAILEYS BRULEE

With almond tuile & caramel ice cream

Gluten free desserts are available upon request

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

ABN 30 152 242 629

www.cyrenrestaurant.com.au

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

CYREN
Bar ◊ Grill ◊ Seafood

CYREN

Bar ◊ Grill ◊ Seafood

SET MENU 4

AUD \$85

Per Person. Inclusive of GST.

~ Entrees, mains & desserts are alternately served for groups of 40 people or more

~ Vegetarian & non-seafood options are available

ENTREE

ALASKAN CRAB SALAD

With tomato, avocado & croutons & salmon caviar

or GRILLED MARINATED BABY OCTOPUS ^{GF}

With chargrilled pineapple lemon & mint salsa

or HALF DOZEN NATURAL OYSTERS ^{GF}

Served with mignonette sauce, wholemeal bread fingers & lemon

or GRILLED LAMB CUTLETS ^{GF}

With tzatziki wild rocket, tomato and lemon

MAIN COURSE

WHOLE BABY LOBSTER MORNAY

Served with Greek salad

or CHARGRILLED FILLET MIGNON ^{GF}

Colcannon potato, heirloom carrots & mixed mushroom jus

or HERB CRUSTED TUNA LOIN ^{GF}

Grilled chorizo, black olive tapenade, with chilli & chive oil

or WILD MUSHROOM RISOTTO ^{GF}

With aged parmesan, rocket leaves & truffle oil

All mains are served with greek salads to share

DESSERT

DESSERT PLATTER TO SHARE

Chefs selection of premium desserts with fresh fruit & ice cream

Gluten free desserts are available upon request

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

ABN 30 152 242 629

www.cyrenrestaurant.com.au

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

CYREN
Bar ◊ Grill ◊ Seafood

CYREN

Bar ◊ Grill ◊ Seafood

SET MENU 5

AUD \$120

Per Person. Inclusive of GST.

~ Entrees, mains & desserts are alternately served for groups of 40 people or more

~ Vegetarian & non-seafood options are available

ENTREE

CYREN'S CHARCUTERIE ANTIPASTO TO SHARE

Chef's selection of cured & smoked meats served with a trio of dips; smoked salmon & dill, olive tapenade & taramasalata, crostini, sourdough & grissini

MAIN COURSE

CYREN SEAFOOD PLATTER FOR TWO

Local lobsters served chilled, fresh king prawns, Sydney rock oysters, local marinated mussels, fried catch of the day, tempura prawns, Cyren's panko crumbed calamari rings, fresh seasonal fruit with tartare sauce, cocktail sauce & fresh chilli

All mains are served with Greek salads to share

DESSERT

DESSERT PLATTER TO SHARE

Chefs selection of premium desserts with fresh fruit & ice cream

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

ABN 30 152 242 629

www.cyrenrestaurant.com.au

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

CYREN
Bar ◊ Grill ◊ Seafood

CYREN

Bar ◊ Grill ◊ Seafood

VEGETARIAN MENU

ENTREE

ROASTED BEETROOT SALAD ^{GF}

Binnorie dairy marinated fetta & candied walnut

or

CYREN'S ANTIPASTO PLATTER ^{GF}

Selection of olives, marinated fetta, chargrilled vegetables
& toasted sourdough

or

TOMATO & PARMESAN BRUSCHETTA

On toasted turkish bread with grana parmesan

MAIN

SEASONAL VEGETABLE SPAGHETTI

Roasted tomato sugo with zucchini, eggplant, broccoli, asparagus & onion

or

SEASONAL VEGETABLE RISOTTO ^{GF}

Roasted tomato sugo with zucchini, eggplant, broccoli, asparagus & onion

or

VEGETARIAN DELIGHT PIZZA

Roasted butternut pumpkin, spinach, marinated fetta & roasted capsicum

Gluten free bases are available

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

ABN 30 152 242 629

www.cyrenrestaurant.com.au

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

CYREN
Bar ◊ Grill ◊ Seafood

CYREN

Bar ◊ Grill ◊ Seafood

VEGAN MENU

ENTREE

MIDDLE EASTERN FATOUSH SALAD

Crusty bread pieces, cherry tomato, parsley, spanish onion with red radish & herbed vinaigrette

or CYREN'S ANTIPASTO PLATTER ^{GF}

Selection of marinated & chargrilled vegetables served with sourdough

or ROASTED PUMPKIN & TOMATO BRUSCHETTA

With extra virgin olive oil & aged balsamic

MAIN

CHARGRILLED VEGETABLE SPAGHETTI

Roasted tomato sugo with zucchini, eggplant, broccoli, asparagus & onion

or VEGETARIAN SUPREME PIZZA

Roasted peppers, red onion, marinated artichokes, kalamata olives
Gluten free bases are available

or SEASONAL VEGETABLE PANACHE ^{GF}

With lightly seasoned, fresh steamed & sauteed vegetables

DESSERT

TRIO OF SORBETS ^{GF}

or FRESH SEASONAL FRUIT PLATE ^{GF}

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

ABN 30 152 242 629

www.cyrenrestaurant.com.au

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

CYREN
Bar ◊ Grill ◊ Seafood

CYREN

Bar ◊ Grill ◊ Seafood

HOUSE BEVERAGE PACKAGE

AUD\$28 (2h)

AUD\$38 (3h)

Per Person. Inclusive of GST.

SELECTION OF WINES

(Up to 2 white wines may be selected)

Cockle Bay Cuvee Brut

White Wine ~ 2 choices

Nicks Private Label Chardonnay

Nicks Private Label Semillon Sauvignon Blanc

Nicks Private Label Pinot Gris

Red Wine ~ 1 choice

Nicks Private Label Cabernet Merlot OR

Nicks Private Label Shiraz

SELECTION OF LOCAL TAP BEER & CIDER

Carlton Draught

Pure Blonde

Cascade Premium Light (bottles)

Bulmers Original Cider

NON ALCOHOLIC BEVERAGES

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

...

Last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

ABN 30 152 242 629

www.cyrenrestaurant.com.au

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

CYREN
Bar ◊ Grill ◊ Seafood

CYREN

Bar ◊ Grill ◊ Seafood

DELUXE BEVERAGE PACKAGE

AUD\$36 (2h)

AUD\$46 (3h)

Per Person. Inclusive of GST.

SELECTION OF WINES

Sparkling ~ 1 choice

Tempus Two 'Copper Series' Moscato (Riverland, SA)
Chandon Brut NV (Yarra Valley, VIC)

White Wine ~ 1 choice

Little Pebble Sauvignon Blanc (Marlborough, NZ)
McGuigan 'The Shortlist' Chardonnay (Adelaide Hills, SA)
Pewsey Vale Vineyard Riesling (Eden Valley, SA)
Evans & Tate Breathing Space Pinot Gris (Margaret River, WA)

Rose ~ 1 choice

La Vieille Ferme Rose (Rhone, FRANCE)

Red Wine ~ 1 choice

Mud House Pinot Noir (Central Otago, NZ)
McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawara, SA)
Smith and Hooper Merlot (Limestone Coast, VIC)
Grant Burge 'The Benchmark' Shiraz (Barossa Valley, VIC)

SELECTION OF TAP BEERS & CIDER

Your choice of:

Carlton Draught
Pure Blonde
Peroni
Fat Yak Pale Ale
Lazy Yak Pale Ale
Coopers Pale Ale
Cascade Premium Light (bottle)
Nissos Pilsner (Bottles)
Bulmers Original Cider

N.B. Some tap beers are seasonal and subject to change.

NON ALCOHOLIC BEVERAGES

Soft Drinks & Fruit Juices, Still & Sparkling Mineral Water

...

Last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

ABN 30 152 242 629

www.cyrenrestaurant.com.au

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

CYREN
Bar ◊ Grill ◊ Seafood

CYREN

Bar ◊ Grill ◊ Seafood

CANAPE MENU

AUD\$45 (2h)

Choice of
4 Hot & 4 Cold

AUD\$60 (3h)

Choice of
6 Hot & 6 Cold

Per Person. Inclusive of GST.

COLD SELECTION

SUGAR & BEETROOT CURED SALMON with dill crème fraiche

ALASKAN CRAB & AVOCADO MOUSSE ^{GF}

MINI LOBSTER ROLL with creamy mustard mayo & iceberg

LOBSTER SALAD on chinese spoon ^{GF}

TUNA & APPLE TARTAR with wasabi & soy ^{GF}

SALMON TARTAR with capers, dill & cornichon ^{GF}

BABY BELINIS with smoked salmon & mascarpone

GOATS CURD on toasted brioche disk with beetroot jam ^V

SPICY PEPPERONI, STILTON & PEAR SALAD on chinese spoon ^{GF}

MASCARPONE, PROSCIUTTO & APPLE in a cucumber cup ^{GF}

BLOODY MARY & SYDNEY ROCK OYSTER SHOOTERS ^{GF}

FRESH KING PRAWNS with lemon aioli ^{GF}

FRESHLY SHUCKED ROCK OYSTERS with lime & soy granita ^{GF}

SALMON GRAVLAX with dill, salmon roe on fried tortilla

MINI CAESAR SALAD on sourdough crouton

MINI CAPRESE SALAD with basil oil on bamboo skewer ^{GF V}

MINI BRUSCHETTA with aged balsamic ^V

MINI ROAST PUMPKIN & FETTA BRUSCHETTA ^V

SALMON & CRÈME FRAICHE FINGER SANDWICHES

CUCUMBER & DILL FINGER SANDWICHES

CURRIED EGG & MAYO FINGER SANDWICH

MELON & PROSCIUTTO BALLS

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

ABN 30 152 242 629

www.cyrenrestaurant.com.au

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

CYREN
Bar ◊ Grill ◊ Seafood

CYREN

Bar ◊ Grill ◊ Seafood

CANAPE MENU

AUD\$45 (2h)

Choice of
4 Hot & 4 Cold

AUD\$60 (3h)

Choice of
6 Hot & 6 Cold

Per Person. Inclusive of GST.

HOT SELECTION

WAGYU BEEF SLIDERS
with tomato salsa

PULLED PORK SLIDERS
with homemade pickles

HALOUMI SLIDERS ^V
with preserved lemon

MINI PIZZAS ^{V | GF}
ask for chefs selection

MINI REUBEN SANDWICH
finely sliced pastrami on rye with
pickles, mustard, gruyere & sauerkraut

MINI HOTDOGS
on a brioche roll with mustard,
caramelised onion & cheese

DEEP FRIED CAMEMBERT ^V
with red onion jam

FRIED MANCHEAGO CROQUETTES ^V

FRIED CHORIZO CROQUETTES

PUMPKIN & PROSCIUTTO ARANCINI

MUSHROOM & TRUFFLE ARANCINI ^V

PORK & VEAL MEATBALLS ^{GF}
with tomato & honey jam

CHICKEN SLOUVAKI SKEWERS ^{GF}
with tzatziki

CAJUN CHICKEN SKEWERS ^{GF}
with sour cream

CHICKEN DEVIL WINGS
with blue cheese mayonnaise
& chilli oil

CHICKEN DRUMETTES
with honey & soy dressing

FRIED VEGETABLE SPRING ROLLS ^V
with sweet chilli sauce

FRIED VEGETABLE SAMOSA ^V
with sweet chilli sauce

JALAPENO POPPERS ^V
with goats cheese

MINI FISH & CHIP CONES
with tartare sauce

LAMB SOUVLAKI SKEWERS ^{GF}
with tzatziki

LAMB CUTLETS CHARGRILLED ^{GF}
with sauce vierge

HAM GRUYERE & SEEDED
MUSTARD TARTLETS

GOATS CHEESE TARTLETS ^V

TEMPURA PRAWN YAKATORI STICKS
with sticky soy sauce

TEMPURA VEGETABLE ^V
assortment with wasabi mayo

TEMPURA ASPARAGUS
wrapped in prosciutto

TEMPURA CUTTLEFISH
with black mayonnaise

BEER BATTERED KING PRAWNS
with lemon lime aioli

BEER BATTERED POTATO
SCALLOPS ^V
with salt & vinegar

CRISPY FRIED WHITEBAIT
with tartare sauce

SEARED SESAME TUNA ON
CHINESE SPOON ^{GF}
with tamarind & no ri

SEARED SCALLOPS ^{GF}
with cauliflower puree & green apple

PANKO & BLACK SESAME
CALAMARI RINGS
with tartare sauce

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

CYREN

Bar ◊ Grill ◊ Seafood

CANAPE MENU

AUD\$45 (2h)

Choice of
4 Hot & 4 Cold

AUD\$60 (3h)

Choice of
6 Hot & 6 Cold

Per Person. Inclusive of GST.

DESSERT CANAPES

WALNUT & CHOCOLATE DACQUOISE

MANGO CREAM TART

CHOUX PUFFS – ASSORTED FLAVOURS

PAVLOVA

CHOCOLATE MOUSSE POTS

CHOCOLATE BROWNIE

WHITE CHOCOLATE CRÈME BRULÉÉ

CHOCOLATE DIPPED STRAWBERRIES

FRESH SEASONAL FRUIT SKEWERS

Alternate serve for groups of 40 & over. Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. Final numbers must be confirmed 48 hours in advance.

ABN 30 152 242 629

www.cyrenrestaurant.com.au

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

CYREN
Bar ◊ Grill ◊ Seafood

CAKE ORDER FORM

48 hours notice is required when ordering a small cake.
3 days notice is required when ordering a large cake.
*toppings may vary due to seasonal produce.



Baked Ricotta Cheesecake



Tiramisu



Strawberry Short Cake



Black Forest Cake



Layered Chocolate Mousse & Hazelnut Meringue Cake



Gluten Free Orange & Almond Cake



Gluten Free Chocolate & Almond Mud Cake



Baked New York Cheesecake

Please Select Cake Size: SMALL (min 48hrs notice) MEDIUM (min 3 days notice) LARGE (min 3 days notice)

Cake Sizes: Approximately 12 slices for SMALL (\$48.00) | Approximately 30 slices for MEDIUM (\$120.00) | Approximately 60 slices for LARGE (\$240.00)
Larger cakes only available in the following flavors: Black Forest Cake, Strawberry Short Cake, Gluten Free Chocolate & Almond Mud Cake.

CAKE ORDER

Date of Booking: _____ Preferred Booking Time: _____

Booking Name: _____ Number Guests: _____

Company Name: _____ Contact Name: _____

Postal Address: _____ Post Code: _____

Contact Number Work: _____ AH: _____

Mobile: _____

Email: _____

I do not wish to receive any information on events and promotions (please tick box).

CAKE PAYMENT DETAILS

Card Type: VISA M/C AMEX JCB Diners Not Accepted

Credit Card No: _____ Exp. Date: _____

Name on Card: _____ Card Authorisation Code: _____

Number of cakes: _____ (\$48/\$120/\$240 per cake) Amount of Payment: _____

Cake Message/ Inscription: _____

I AUTHORISE CYREN BAR GRILL SEAFOOD TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD.

Signature: _____ Date: _____

Other Form of Payment: CASH (Must be received 7 days prior to booking)

PRIVACY POLICY: Nick's Seafood Restaurant, Nick's Bar & Grill, Cyren Bar Grill Seafood, I'm Angus Steak House, Stacks Taverna and Adria Bar Restaurant collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: 1300 989 989, email: nicks@nicks-seafood.com.au, or via return mail.

CYREN BAR - GRILL - SEAFOOD
SHOP 197, HARBOURSIDE
T: 1300 989 989 F: (02) 9280 2177
E: restaurant@cyrenrestaurant.com.au

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to info@cyrenrestaurant.com.au or fax to (02) 9280 2177 in order to confirm your booking.
All group bookings are required to confirm & cancel via email. Please note your booking is not confirmed until we receive this completed booking form and a confirmation email is sent back to you within 48hrs.

BOOKING INFORMATION

Date of Booking: _____ Preferred Booking Time: _____
 Booking Name: _____ Number Guests: _____ adults _____ kids
 Company Name: _____ Contact Name: _____
 Postal Address: _____ Post Code: _____

 Contact Number Work: _____ AH: _____
 Mobile: _____
 Email: _____
 Occasion: _____

I do not wish to receive any information on events and promotions (please tick box).

CHOICE OF MENU

SET MENU 1 (Entree, Main & Dessert)	A\$65.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (2h)	A\$28.00	<input type="checkbox"/>
SET MENU 2 (Entree, Main & Dessert)	A\$70.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (3h)	A\$38.00	<input type="checkbox"/>
SET MENU 3 (Entree, Main & Dessert)	A\$75.00	<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (2h)	A\$36.00	<input type="checkbox"/>
SET MENU 4 (Entree, Main & Dessert)	A\$85.00	<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (3h)	A\$46.00	<input type="checkbox"/>
SET MENU 5 (Entree, Main & Dessert)	A\$120.00	<input type="checkbox"/>	DRINKS ON CONSUMPTION		<input type="checkbox"/>
CANAPE MENU (2h - 4 Hot & 4 Cold)	A\$45.00	<input type="checkbox"/>			
CANAPE MENU (3h - 6 Hot & 6 Cold)	A\$60.00	<input type="checkbox"/>			

PAYMENT DETAILS

Card Type: VISA M/C AMEX JCB Diners Not Accepted

Other Form of Payment: CASH Must be received 7 days prior to booking

ONLINE Please contact us for the Online Deposit link. Mastercard & Visa Only.

A DEPOSIT OF AUD\$25 PER ADULT IS REQUIRED

Credit Card No: _____

Name on Card: _____

Exp. Date: _____ Card Authorisation Code: _____

Amount of Deposit: _____ (AUD\$25.00 per adult)

I AGREE TO THE TERMS & CONDITIONS AND AUTHORISE CYREN BAR GRILL SEAFOOD TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD. T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: _____ Date: _____

PRIVACY POLICY: Nick's Seafood Restaurant, Nick's Bar & Grill, Cyren Bar Grill Seafood, I'm Angus Steak House, Stacks Taverna and Adria Bar Restaurant collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: 1300 989 989, email: nicks@nicks-seafood.com.au, or via return mail.

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au

TERMS & CONDITIONS

Deposits:

Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills. Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation.

Outstanding Amounts:

Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

Final Numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$25 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

Cancellation:

Should the restaurant receive cancellation of the groups booking with less than 24 hours notice of arrival full payment of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file.

Seating Requests:

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 12 people, you may be seated across two tables side by side.

Please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

Larger Groups: (40 guests or more)

An alternate drop menu is required for groups over 40 guests. Your Entrée, Main + Dessert will be served alternately; A choice will not be offered on the day, guests may swap amongst themselves at the table as required. (Max three selections per course)

All reservations with 40 or more guests will require full food payment along with your final guest numbers 72 hours in advance unless otherwise arranged with your events coordinator.

Beverage Packages:

Beverage package options are available for two or three hour durations and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

Beverages on Consumption:

You are welcome to have your beverages charged on a consumption basis (Bar Tab) Please be aware we do not split bills. For groups 40+ a pre selection of wine is required 7 days prior (Max 6 varieties).

Cakes:

Cyren Bar Grill Seafood is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice for medium/ large sizes. Cakes are charged from \$48 per cake with a personalised message. If you wish to supply your own cake a \$5 per person cakeage charge will apply.

PRIVACY POLICY: Nick's Seafood Restaurant, Nick's Bar & Grill, Cyren Bar Grill Seafood, I'm Angus Steak House, Stacks Taverna and Adria Bar Restaurant collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: 1300 989 989, email: nicks@nicks-seafood.com.au, or via return mail.

CYREN BAR - GRILL - SEAFOOD

SHOP 197, HARBOURSIDE

T: 1300 989 989 F: (02) 9280 2177

E: restaurant@cyrenrestaurant.com.au