



Cyren

Bar Grill Seafood

Set Menu & Function Packages

T: 1300 989 989 | F: (02) 9280 2177 | E: functions@cyrenrestaurant.com.au | W: www.cyrenrestaurant.com.au



About

Cyren Bar Grill Seafood boasts unbelievable views of Sydney's CBD whilst being on the water's edge. Cyren is the ultimate location to host a function of any size big or small. The venue encompasses all aspects you look for in a modern seaside restaurant including the freshest seafood, mouth-watering meat dishes, and international/local wines perfect for cocktail functions, formal dinners or any other event you may desire!



Capacity

Seated: up to 700 people
Cocktail: up to 1,500 people



Exclusive Use

Nick's Restaurant and Bar Group encompasses 6 stunning spaces in Darling Harbour including Nick's Seafood Restaurant | Cyren Bar Grill Seafood | I'm Angus Steakhouse | Adria Bar Restaurant | Nicks Bar & Grill | Stacks Bar Restaurant. We offer each of these stunning venues for exclusive events. Our restaurant and bars can be stripped to an empty canvas which with the professional help of our chefs, event managers and suppliers, we are able to transform to something spectacular and magical - a bespoke space for your event to be spoken of for years to come!

Functionality: Lighting & Staging | Audio Visual | Performances | Live Entertainment | DJ | Themeing | Flooring | Decorating + more

Set Menu One

\$55pp (2 Course)

\$65pp (3 Course)

A choice of will be offered for groups up to 40 guests
Alternate serve is required for more than 40 guests (Max 3 options)

ENTRÉE

- TEMPURA PRAWN CUTLETS
Crispy fried with chorizo, jalapeno sweetcorn & lime
- or PANKO CRUMBED CALAMARI RINGS
Lemon & lime aioli
- or CAPRESE SALAD ^{GF V}
Basil, vine ripened tomato, buffalo mozzarella
& aged balsamic
- or ANTIPASTO PLATE
Prosciutto, salami feta, mixed olives & marinated vegetables

MAIN COURSE

- BRAZILIAN TOP CUT SIRLOIN STEAK
Served medium with roast tomato compote,
herbed chat potatoes & red wine jus
- or CYREN'S BEER BATTERED FISH & CHIPS
With tartare sauce & lemon
- or CHICKEN BREAST SCHNITZEL
Served with creamy mash potato and a
mushroom & cream sauce
- or SEARED TASMANIAN SALMON FILLET ^{GF}
Steamed seasonal vegetables, parmesan & prosciutto

Mains are served with garden salads to share

DESSERT

- SALTED CARAMEL & CHOCOLATE TART
With vanilla gelato
- or LEMON CREAM CHEESE & MANGO
MOUSSE DELICE
- or ORANGE GRAND MARNIER
CRÈME CARAMEL

Set Menu Two

\$60pp (2 Course)

\$70pp (3 Course)

A choice of will be offered for groups up to 40 guests
Alternate serve is required for more than 40 guests (Max 3 options)

ENTRÉE

- GRILLED LAMB SOULVAKI SKEWERS
Toasted pita bread, tzatziki, rocket & lemon
- or ANTIPASTO PLATE
Prosciutto, salami, feta, mixed olives & marinated vegetables
- or HALOUMI AND GREEN BEAN SALAD ^{GF V}
With lemon & thyme dressing
- or TEMPURA CALAMARI TENDERS
Asian greens, wakame, ginger & chilli dipping sauce

MAIN COURSE

- GRILLED RUMP STEAK ^{GF}
Romesco baby potatoes, rocket pesto & red wine 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 SEARED TASMANIAN SALMON FILLET
& GARLIC GRILLED SCAMPI ^{GF}
With mash potato and a honey & lemon butter
- or ROAST GIPPSLAND LAMB RUMP ^{GF}
Greek lemon potatoes, salsa verde & olive jus

Mains are served with garden salads to share

DESSERT

- VANILLA PANNA COTTA
Mixed berry compote & chocolate biscotti
- or CHOCOLATE EXTRAVAGANZA
With chocolate mousse, chocolate brownie,
dark chocolate ice cream & pash mak chocolate fairy floss
- or BAILEYS BRULEÉ
With chocolate biscotti

Set Menu Three

\$65pp (2 course)

\$75pp (3 Course)

A choice of will be offered for groups up to 40 guests
Alternate serve is required for more than 40 guests (Max 3 options)

ENTRÉE

SQUID RIBBONS

Ink mayonnaise and sweet chilli & lime sauce

or MIDDLE EASTERN FATOUSH SALAD ^V

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

or GRILLED NEW ZEALAND SCAMPI ^{GF}

Butterflied, grilled with garlic butter & fried potato

or COLD SEAFOOD PLATE ^{GF}

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

MAIN COURSE

GRILLED BARRAMUNDI FILLET ^{GF}

Sweet green peas with prosciutto, brioche crumbs
& snow pea salad

or GRAIN FED SCOTCH FILLET ^{GF}

Served medium with sautéed spinach, mash potato
& green peppercorn sauce

or CRISP PORK BELLY ^{GF}

Apple and sage relish, pickled beetroot, rocket
& braised baby fennel

or KING PRAWN SPAGHETTI

King prawns with white wine, garlic, chilli & olive oil

or TRUFFLED MUSHROOM RISOTTO ^V

Topped with parmesan cheese

Mains are served with greek salads and chips to share

DESSERT

DESSERT PLATTER TO SHARE

Chef's selection of premium desserts with fresh fruit
& ice cream

Set Menu Four

\$75pp (2 Course)

\$85pp (3 Course)

A choice of will be offered for groups up to 40 guests
Alternate serve is required for more than 40 guests (Max 3 options)

ENTRÉE

HALF DOZEN NATURAL OYSTERS ^{GF}

Served with mignonette sauce, wholemeal
bread fingers & lemon

or DILL AND LIME CURED OCEAN TROUT ^{GF}

Pickled red onion, parsley oil and saffron & preserved
lemon mayonnaise, pickled red onion & parsley oil

or ALASKAN CRAB SALAD

With tomato & capers, avocado, croutons & salmon caviar

or GRILLED TOM TOM LAMB CUTLETS ^{GF}

With skordalia & lemon

or SALT & PEPPER CALAMARI

Flash fried with ginger syrup, chilli and shallots

MAIN COURSE

WHOLE BABY LOBSTER MORNAY

Served with a Greek salad

or SEARED TUNA LOIN ^{GF}

Crispy raddish, seaweed salad, ginger,
grapefruit & honey dressing

or ANGUS RIB EYE STEAK ^{GF}

Hand cut chips, caramelised onion & madeira jus

or GRILLED BABY OCTOPUS ^{GF}

With chargrilled pineapple, lemon, mint salsa & chilli

or ZUCCHINI SPAGHETTI ^V

Chargrilled zucchini, garlic, chilli & olive oil

Mains are served with rocket pear & parmesan salads to share

DESSERT

CHOCOLATE LAVA CAKE

With vanilla gelato

or MOCHA CARAMEL PETIT GATEAUX

or SELECTION OF AUSTRALIAN CHEESES

Quince paste & lavosh



Set Menu Five

\$85pp (1 Course)

\$110pp (2 Course)

\$120pp (3 Course)

ENTRÉE

CYREN'S ANTIPASTO PLATTER TO SHARE

Smoked salmon & dill dip, black olive dip, taramasalata, Australian prosciutto, sopressa salami, pickled & marinated, vegetables, olives, feta, toasted sourdough & grissini

MAIN COURSE

SEAFOOD EXTRAVAGANZA PLATTER FOR TWO

fresh king prawns, moreton bay bugs, marinated octopus, sydney rock oysters. smoked salmon, marinated mussels, alaskan crab, scallops in the half shell, fried fish of the day, tempura prawns, calamari rings & chips
Served with fresh fruits, cocktail sauce, tartare sauce & lemon

Mains are served with greek salads to share

Optional Extra: Why not add in a fresh lobster - \$15 extra pp

DESSERT

DESSERT PLATTER TO SHARE

Chef's selection of premium desserts
with fresh fruit & ice cream

Canapé Menu

PACKAGE 1 | \$45PP | 2 HOURS | 6 CANAPÉS + 2 SUBSTANTIAL CANAPÉS

PACKAGE 2 | \$60PP | 3 HOURS | 9 CANAPÉS + 3 SUBSTANTIAL CANAPÉS

+ \$4.00 | ADDITIONAL CHOICE I + \$6.00 | ADDITIONAL SUBSTANTIAL CHOICE

Cold Canapés

Sugar & beetroot cured salmon

With dill crème fraîche

Alaskan crab & avocado mousse ^{GF}

Lobster salad on chinese spoon ^{GF}

Tuna & apple tartar with wasabi & soy ^{GF}

Salmon tartar with capers, dill & cornichon ^{GF}

Baby blinis

With smoked salmon & mascarpone

Goats curd on toasted brioche disk ^V

With beetroot jam

Spicy pepperoni, stilton & pear salad ^{GF}

On chinese spoon

Mascarpone, prosciutto & apple ^{GF}

In a cucumber cup

Bloody mary & sydney rock oyster shooters ^{GF}

Fresh king prawns ^{GF}

With lemon aioli

Freshly shucked rock oysters ^{GF}

With lime & soy granita

Salmon gravlax

With dill, salmon roe on fried tortilla

Mini caesar salad

On sourdough crouton

Mini caprese salad ^{GF | V}

With basil oil on bamboo skewer

Melon & prosciutto balls

Mini bruschetta with aged balsamic ^V

Mini roast pumpkin & feta bruschetta ^V

Hot Canapés

Deep fried camembert with red onion jam ^V

Fried mancheago croquettes ^V

Fried chorizo croquettes

Pumpkin & prosciutto arancini

Mushroom & truffle arancini ^V

Pork & veal meatballs with tomato & honey jam ^{GF}

Chicken devil wings

with blue cheese mayonnaise & chilli oil

Fried vegetable spring rolls with sweet chilli sauce ^V

Fried vegetable samosa with sweet chilli sauce ^V

Jalapeno poppers with goats cheese ^V

Ham gruyere & seeded mustard tartlets

Goats cheese tartlets ^V

Tempura prawn yakatori sticks with sticky soy sauce

Tempura vegetable assortment with wasabi mayo ^V

Tempura asparagus wrapped in prosciutto

Tempura cuttlefish with black mayonnaise

Beer battered king prawns with lemon lime aioli

Beer battered potato scallops with salt & vinegar ^V

Crispy fried whitebait with tartare sauce

Seared sesame tuna on chinese spoon ^V

With tamarind & nori

Seared scallops

with cauliflower puree & green apple ^{GF}

Chicken drumettes with honey & soy dressing

Panko & black sesame calamari rings

Substantial Canapés

Mini lobster roll

With creamy mustard mayo & iceberg lettuce

Wagyu beef sliders with tomato salsa

Pulled pork sliders with homemade pickles

Haloumi sliders with preserved lemon ^V

Mini pizzas ask for chefs selection ^{V | GF}

Mini reuben sandwich finely sliced pastrami on rye
with pickles, mustard, gruyere & sauerkraut

Mini hotdogs on a brioche roll with mustard,
caramelised onion & cheese

Chicken souvlaki skewers with tzatziki ^{GF}

Cajun chicken skewers with sour cream ^{GF}

Mini fish & chip cones with tartare sauce

Lamb souvlaki skewers with tzatziki ^{GF}

Lamb cutlets chargrilled with sauce vierge ^{GF}

Dessert Canapés

Walnut & chocolate dacquoise

Mango cream tart

Choux puffs – assorted flavours

Pavlova

Chocolate mousse pots

Chocolate brownie

White chocolate crème brûlée

Chocolate dipped strawberries

Fresh seasonal fruit skewers



Optional Extras

\$10^{PP} COCKTAIL ON ARRIVAL
Please ask your event coordinator for the cocktail options

\$3^{PP} ASSORTED BREADS ON ARRIVAL
Garlic bread & honey chilli cheese bread

\$14^{EA} TRIO OF DIPS
Taramasalata, olive tapenade, salmon mousse dip served with assorted breads & grissini

\$168^{EA} SIGNATURE SEAFOOD PLATTER
Cooked king prawns served chilled, lobster cooked served chilled, rock oysters, local mussels with tomato & chilli salsa, smoked salmon, tempura prawn cutlets, fried market fish fillets, calamari crumbed in panko & black sesame seeds, cocktail sauce, tartare sauce, fresh seasonal fruit & chips



House Beverage Package

\$29pp (2 hours)

\$39pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINE - Choice of 1 or 2 whites

Nick's Private Label Semillon Sauvignon Blanc

Nick's Private Label Pinot Gris

Nick's Private Label Chardonnay

RED WINE - Choice of 1 red

Nick's Private Label Shiraz

Nick's Private Label Cabernet Merlot

Selection of tap & bottled beers

Carlton Draught

Pure Blonde

Bulmers Original Cider

Cascade Premium Light (Bottles)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Premium Beverage Package

\$34pp (2 hours)

\$44pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1 sparkling

Chandon Brut NV (Yarra Valley, VIC)

De Bortoli 'King Valley' Prosecco

(King Valley, VIC)

WHITE WINES

Little Pebble Sauvignon Blanc

(Marlborough, NZ)

Tempus Two 'Wilde' Chardonnay

(Hunter Valley, NSW)

RED WINES

Opawa Pinot Noir

(Marlborough, NZ)

Grant Burge 'Benchmark' Shiraz

(Barossa Valley, SA)

Selection of tap & bottled beers

Carlton Draught

Pure Blonde

Bulmers Original Cider

Corona (Bottle)

Cascade Premium Light (Bottles)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Deluxe Beverage Package

\$37pp (2 hours)

\$49pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Chandon Brut NV (Yarra Valley, VIC)

Tempus Two 'Copper Series' Moscato (Riverland, SA)

WHITE WINES - Choice of 2 whites

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

McGuigan 'The Shortlist' Chardonnay (Adelaide Hills, SA)

Jim Barry 'The Lodge Hill' Riesling (Clare Valley, SA)

Nepenthe Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Vieille Ferme Rose (Rhone, FRANCE)

RED WINES - Choice of 2 reds

Mud House Pinot Noir (Central Otago, NZ)

Grant Burge 'The Benchmark' Shiraz (Barossa Valley, VIC)

McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawarra, SA)

Smith and Hooper Merlot (Limestone Coast, SA)

Selection of tap & bottled beers

Carlton Draught

Pure Blonde

Fat Yak Pale Ale

Stella Artois

Great Northern Super Crisp Lager

Bulmers Original Cider

Corona (Bottle)

Cascade Premium Light (Bottle)

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.

Cake Order Form

48 hours notice is required when ordering a small cake. 72 hours notice is required when ordering a large cake. *toppings may vary due to seasonal produce.
Email: info@cyrenrestaurant.com.au | Fax: (02) 9280 2177



Baked Ricotta Cheesecake



Tiramisu



Strawberry Shortcake



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 72 hours notice) LARGE (min 72 hours 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 Shortcake, 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)

CHOICE OF MENU

SET MENU 1 (Entree & Main)	A\$55.00	<input type="checkbox"/>	CANAPE PACKAGE 1 (2h)	A\$45.00	<input type="checkbox"/>
SET MENU 1 (Main & Dessert)	A\$55.00	<input type="checkbox"/>	CANAPE PACKAGE 2 (3h)	A\$60.00	<input type="checkbox"/>
SET MENU 1 (3 Courses)	A\$65.00	<input type="checkbox"/>	ADDITIONAL CANAPE CHOICE	A\$4.00	<input type="checkbox"/>
SET MENU 2 (Entree & Main)	A\$60.00	<input type="checkbox"/>	ADDITIONAL SUBSTANTIAL CHOICE	A\$6.00	<input type="checkbox"/>
SET MENU 2 (Main & Dessert)	A\$60.00	<input type="checkbox"/>	ADD ON COCKTAIL ON ARRIVAL	A\$10.00	<input type="checkbox"/>
SET MENU 2 (3 Courses)	A\$70.00	<input type="checkbox"/>	ADD ON BREADS ON ARRIVAL	A\$3.00	<input type="checkbox"/>
SET MENU 3 (Entree & Main)	A\$65.00	<input type="checkbox"/>	ADD ON TRIO OF DIPS	A\$14.00	<input type="checkbox"/>
SET MENU 3 (Main & Dessert)	A\$65.00	<input type="checkbox"/>	ADD ON SIGNATURE PLATTER	A\$168.00	<input type="checkbox"/>
SET MENU 3 (3 Courses)	A\$75.00	<input type="checkbox"/>	ADD ON PREMIUM BON BONS	A\$3.00	<input type="checkbox"/>
SET MENU 4 (Entree & Main)	A\$75.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (2h)	A\$29.00	<input type="checkbox"/>
SET MENU 4 (Main & Dessert)	A\$75.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (3h)	A\$39.00	<input type="checkbox"/>
SET MENU 4 (3 Courses)	A\$85.00	<input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (2h)	A\$34.00	<input type="checkbox"/>
SET MENU 5 (1 Course)	A\$85.00	<input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (3h)	A\$44.00	<input type="checkbox"/>
SET MENU 5 (2 Courses)	A\$110.00	<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (2h)	A\$37.00	<input type="checkbox"/>
SET MENU 5 (3 Courses)	A\$120.00	<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (3h)	A\$49.00	<input type="checkbox"/>
SET MENU 5 (Add Freshly Cooked Lobster) Quantity _____	A\$15.00	<input type="checkbox"/>	DRINKS ON CONSUMPTION		<input type="checkbox"/>
			A LA CARTE ONLY (Available for Groups up to 11 adults only)		<input type="checkbox"/>

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).

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 GUEST 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: _____

Contact Us

Function / Event Enquiries: 1300 989 989 or (02) 9280 2477

Exclusive Use Enquiries: (02) 8281 1165

Email: functions@cyrenrestaurant.com.au

www.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.