



# Cyren

Bar Grill Seafood

Set Menu & Function Packages

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



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## 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

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# 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 <sup>GF V</sup>  
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 <sup>GF</sup>  
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
- CYREN'S SUMMER PAVLOVA  
Served with seasonal berries & berry coulis

## 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 <sup>GF V</sup>  
With lemon & thyme dressing
- or
- TEMPURA CALAMARI TENDERS  
Asian greens, wakame, ginger & chilli dipping sauce

### MAIN COURSE

- GRILLED RUMP STEAK <sup>GF</sup>  
Romesco baby potatoes, rocket pesto & red wine jus
- or
- FREE RANGE CHICKEN BREAST <sup>GF</sup>  
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 <sup>GF</sup>  
With mash potato and a honey & lemon butter
- or
- ROAST GIPPSLAND LAMB RUMP <sup>GF</sup>  
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 <sup>V</sup>

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

or GRILLED NEW ZEALAND SCAMPI <sup>GF</sup>

Butterflied, grilled with garlic butter & fried potato

or COLD SEAFOOD PLATE <sup>GF</sup>

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

### MAIN COURSE

#### GRILLED BARRAMUNDI FILLET

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

or GRAIN FED SCOTCH FILLET <sup>GF</sup>

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

or CRISP PORK BELLY <sup>GF</sup>

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 <sup>V</sup>

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 <sup>GF</sup>

Served with mignonette sauce, wholemeal  
bread fingers & lemon

or DILL AND LIME CURED OCEAN TROUT <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

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

or ANGUS RIB EYE STEAK <sup>GF</sup>

Hand cut chips, caramelised onion & madeira jus

or GRILLED BABY OCTOPUS <sup>GF</sup>

With chargrilled pineapple, lemon, mint salsa & chilli

or ZUCCHINI SPAGHETTI <sup>V</sup>

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)

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### 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** <sup>GF</sup>

**Lobster salad on chinese spoon** <sup>GF</sup>

**Tuna & apple tartar with wasabi & soy** <sup>GF</sup>

**Salmon tartar with capers, dill & cornichon** <sup>GF</sup>

**Baby blinis**

With smoked salmon & mascarpone

**Goats curd on toasted brioche disk** <sup>V</sup>

With beetroot jam

**Spicy pepperoni, stilton & pear salad** <sup>GF</sup>

On chinese spoon

**Mascarpone, prosciutto & apple** <sup>GF</sup>

In a cucumber cup

**Bloody mary & sydney rock oyster shooters** <sup>GF</sup>

**Fresh king prawns** <sup>GF</sup>

With lemon aioli

**Freshly shucked rock oysters** <sup>GF</sup>

With lime & soy granita

**Salmon gravlax**

With dill, salmon roe on fried tortilla

**Mini caesar salad**

On sourdough crouton

**Mini caprese salad** <sup>GF | V</sup>

With basil oil on bamboo skewer

**Melon & prosciutto balls**

**Mini bruschetta with aged balsamic** <sup>V</sup>

**Mini roast pumpkin & feta bruschetta** <sup>V</sup>

## Hot Canapés

**Deep fried camembert** with red onion jam <sup>V</sup>

**Fried manchego croquettes** <sup>V</sup>

**Fried chorizo croquettes**

**Pumpkin & prosciutto arancini**

**Mushroom & truffle arancini** <sup>V</sup>

**Pork & veal meatballs** with tomato & honey jam <sup>GF</sup>

**Chicken devil wings**

with blue cheese mayonnaise & chilli oil

**Fried vegetable spring rolls** with sweet chilli sauce <sup>V</sup>

**Fried vegetable samosa** with sweet chilli sauce <sup>V</sup>

**Jalapeno poppers** with goats cheese <sup>V</sup>

**Ham gruyere & seeded mustard tartlets**

**Goats cheese tartlets** <sup>V</sup>

**Tempura prawn yakatori sticks** with sticky soy sauce

**Tempura vegetable assortment** with wasabi mayo <sup>V</sup>

**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 <sup>V</sup>

**Crispy fried whitebait** with tartare sauce

**Seared sesame tuna on chinese spoon** <sup>V</sup>

With tamarind & nori

**Seared scallops**

with cauliflower puree & green apple <sup>GF</sup>

**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 <sup>V</sup>

**Mini pizzas** ask for chefs selection <sup>V | GF</sup>

**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 <sup>GF</sup>

**Cajun chicken skewers** with sour cream <sup>GF</sup>

**Mini fish & chip cones** with tartare sauce

**Lamb souvlaki skewers** with tzatziki <sup>GF</sup>

**Lamb cutlets chargrilled** with sauce vierge <sup>GF</sup>

## 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<sup>PP</sup>** COCKTAIL ON ARRIVAL  
Please ask your event coordinator for the cocktail options

**\$3<sup>PP</sup>** ASSORTED BREADS ON ARRIVAL  
Garlic bread & honey chilli cheese bread

**\$14<sup>EA</sup>** TRIO OF DIPS  
Taramasalata, olive tapenade, salmon mousse dip served with assorted breads & grissini

**\$168<sup>EA</sup>** 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 (On Tap)

Pure Blonde (On Tap)

Bulmers Original Cider (On Tap)

Cascade Premium Light

### 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 (On Tap)

Pure Blonde (On Tap)

Bulmers Original Cider (On Tap)

Corona

Cascade Premium Light

### 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, SA)

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

Smith and Hooper Merlot (Limestone Coast, SA)

### Selection of tap & bottled beers

Carlton Draught (On Tap)

Pure Blonde (On Tap)

Fat Yak Pale Ale (On Tap)

Stella Artois (On Tap)

Great Northern Super Crisp Lager (On Tap)

Bulmers Original Cider (On Tap)

Corona

Cascade Premium Light

### Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

**Why not add Aperol Spritz to any of the beverage packages? \$12.00pp**

*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.*

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](mailto:info@cyrenrestaurant.com.au) | Fax: (02) 9280 2177



Baked Ricotta Cheesecake

Tiramisu

Strawberry Shortcake

Black Forest Cake

Layered Chocolate Mousse & Hazelnut Meringue Cake

Orange & Almond Cake  
 Tick for Gluten Free Option

Chocolate & Almond Mud Cake  
 Tick for Gluten Free Option

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: \_\_\_\_\_ adults \_\_\_\_\_ kids

Company Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_

Contact Number (Work/ Home): \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Occasion: \_\_\_\_\_

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

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: [privacy@nicksgroup.com.au](mailto:privacy@nicksgroup.com.au), or via return mail.

## CAKE PAYMENT DETAILS

VISA  M/C  AMEX  JCB Diners Not Accepted

CASH: Must be received 7 days prior to booking

ONLINE: <https://www.nicks-seafood.com.au/deposits> (Visa & MasterCard only)

*To pay your deposit online please use the above link. **The reference is your cake selection, booking name and booking date.***

Credit Card No: \_\_\_\_\_

Name on Card: \_\_\_\_\_

Exp. Date: \_\_\_\_\_ 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: \_\_\_\_\_

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to [functions@cyrenrestaurant.com.au](mailto:functions@cyrenrestaurant.com.au) 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.

## CHOICE OF MENU

### — SIT DOWN SELECTION —

- SET MENU 1 (Entree & Main) A\$55.00
- SET MENU 1 (Main & Dessert) A\$55.00
- SET MENU 1 (3 Courses) A\$65.00
- SET MENU 2 (Entree & Main) A\$60.00
- SET MENU 2 (Main & Dessert) A\$60.00
- SET MENU 2 (3 Courses) A\$70.00
- SET MENU 3 (Entree & Main) A\$65.00
- SET MENU 3 (Main & Dessert) A\$65.00
- SET MENU 3 (3 Courses) A\$75.00
- SET MENU 4 (Entree & Main) A\$75.00
- SET MENU 4 (Main & Dessert) A\$75.00
- SET MENU 4 (3 Courses) A\$85.00

- SET MENU 5 (1 Course) A\$85.00
- SET MENU 5 (2 Courses) A\$110.00
- SET MENU 5 (3 Courses) A\$120.00
- SET MENU 5 (Add Lobster) | Quantity\_\_\_\_\_ A\$15.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

### — CANAPE PACKAGES —

- CANAPE PACKAGE 1 (2h) A\$45.00
- CANAPE PACKAGE 2 (3h) A\$60.00
- ADDITIONAL CANAPE CHOICE | Quantity\_\_\_\_\_ A\$4.00
- ADDITIONAL SUBSTANTIAL CHOICE | Quantity\_\_\_\_\_ A\$6.00

### — ADD ONS —

- ADD ON COCKTAIL ON ARRIVAL | Quantity\_\_\_\_\_ A\$10.00
- ADD ON BREADS ON ARRIVAL | Quantity\_\_\_\_\_ A\$3.00

- ADD ON TRIO OF DIPS | Quantity\_\_\_\_\_ A\$14.00
- ADD ON SIGNATURE PLATTER | Quantity\_\_\_\_\_ A\$168.00
- ADD ON PREMIUM BON BONS | Quantity\_\_\_\_\_ A\$3.00

### — BEVERAGE SELECTION —

- HOUSE BEVERAGE PACKAGE (2h) A\$29.00
- HOUSE BEVERAGE PACKAGE (3h) A\$39.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$34.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$44.00
- DELUXE BEVERAGE PACKAGE (2h) A\$37.00
- DELUXE BEVERAGE PACKAGE (3h) A\$49.00
- ADD ON APEROL SPRITZ A\$12.00
- DRINKS ON CONSUMPTION

## BOOKING INFORMATION

Date of Booking: \_\_\_\_\_ Preferred Booking Time: \_\_\_\_\_  
 Booking Name: \_\_\_\_\_ Number Guests: \_\_\_\_\_adults\_\_\_\_\_kids  
 Company Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_  
 Contact Number (Work/ Home): \_\_\_\_\_ Mobile: \_\_\_\_\_  
 Email: \_\_\_\_\_  
 Occasion: \_\_\_\_\_

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

## PAYMENT DETAILS ~ A deposit of AUD\$25 per adult is required

- VISA       M/C       AMEX       JCB      Diners Not Accepted
- CASH:      Must be received 7 days prior to booking
- ONLINE:      <https://www.nicks-seafood.com.au/deposits>      (Visa & MasterCard only)

*To pay your deposit online please use the above link. The reference is your booking name and date.*

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

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

Exclusive Use Enquiries: (02) 8281 1165

Email: [functions@cyrenrestaurant.com.au](mailto:functions@cyrenrestaurant.com.au)

[www.cyrenrestaurant.com.au](http://www.cyrenrestaurant.com.au)

## Terms & Conditions

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### 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.