



Cyren

Bar Grill Seafood

Group Menu & Function Packages

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



About

With its dazzling, contemporary interior design, Cyren has been created as a visually stunning space, featuring a mix of open and intimate areas, bleached timbers and sophisticated ambient lighting. Breathtaking water and city skyline panoramas dominate from both the relaxed outdoor booths and the glamorous dining room, Cyren is one of the largest and most flexible waterfront venues in Darling Harbour. Catering to grand occasions from weddings and major corporate events through to more intimate affairs, the functions team at Cyren brings a sense of ease and professionalism to planning the perfect event, whether you're looking for something straightforward and simple or a highly customised, high end experience.



Capacity

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



Exclusive Use

Nick's Restaurant and Bar Group encompasses 6 stunning establishments in Darling Harbour available for exclusive uses. Our restaurant and bars can be stripped to an empty canvas and with the professional help of our chefs, event managers and suppliers, we are able to create something spectacular and magical - extraordinary spaces for your event to be spoken of for years to come! *Did you know?* Nick's also offer catering for functions and events on boats at the Darling Harbour Marina! Contact our dedicated events team for more information on Exclusive Uses and Boat/ Marina Functions on 02 8281 1165.

Functionality: Food Stations, Lighting, Staging, Flooring, Themeing, Decor, AV, Sound System, Performances, DJ & MC, Live & Roaming Entertainment + More

Venues: Nick's Seafood Restaurant | I'm Angus Steakhouse | Adria Bar Restaurant | Cyren Bar Grill Seafood | Nick's Bar & Grill | Stacks Bar Restaurant

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

SALT & PEPPER CALAMARI

Served with alfalfa, baby cress & smoky chilli aioli

or **PANKO, PARMESAN & BLACK
SESAME CRUMBED CALAMARI RINGS**

Served with tartare sauce & lemon

or **LIME COCONUT & GREEN
CHILLI CHICKEN** ^{GF | DF}

Marinated chicken thigh pieces with mango, finger
lime & coriander salsa

or **PAN-FRIED MEDITERRANEAN HALOUMI** ^{V | GF}

Served with green beans, shallot confit
& thyme vinaigrette

MAIN COURSE

SEARED TASMANIAN SALMON FILLET WITH GRILLED SCAMPI

^{GF}

Served with mash potato & a honey & lemon butter

or **CYREN'S CHICKEN SCHNITZEL**
Served with creamy button mushroom sauce
& mash potato

or **CHARGRILLED TOP CUT
SIRLOIN STEAK** ^{GF}

Served medium with mushroom duxell,
crispy new potatoes & bordelaise sauce

or **DRY RUBBED GRILLED
LAMB BROCHETTES** ^{GF}

Served with bell peppers, spanish onions,
button mushrooms & a baby Greek salad

Mains are served with mixed leaf salads to share

DESSERT

WHITE CHOCOLATE BRULEE

Served with chocolate & pistachio biscotti

or **PASSIONFRUIT MOUSSE CAKE**

Served with coconut ice cream

or **SALTED CARAMEL TART**

Served with vanilla gelato & fresh strawberry

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

BEETROOT CURED SALMON

Served with mascarpone, lavosh & sumak

or **BEER BATTERED KING PRAWNS** ^{DF}

Served with preserved lemon mayonnaise,
chive & chilli oil

or **TEMPURA CALAMARI RIBBONS** ^{DF}

Served with squid ink mayonnaise & ginger chilli sauce

or **MEDITERRANEAN LAMB SOUVLAKI** ^{GF AV}

Served with lemon yoghurt & grilled flat bread

or **CYREN'S MEZZE PLATE**

Local & imported cured meats, cheeses, pickled &
marinated vegetables, stuffed chilli & toasted ciabatta

MAIN COURSE

GRILLED BARRAMUNDI FILLET

^{GF}

Served with black olive tapenade, roast capsicum
coulis & lemon honey butter

or **FREE RANGE CHICKEN BREAST** ^{GF}

Stuffed with ricotta, basil & semi dried tomatoes,
wrapped in prosciutto, served on crushed chat
potatoes with roasted baby fennel & a lyonnaise sauce

or **CRISPY SKIN PORK BELLY** ^{GF}

Served with mash potato, apple relish
& a sweet onion sauce

or **I'M ANGUS PRIME RUMP STEAK** ^{GF}

Served medium with sun dried tomato jam, truffled
paris potato & a pink peppercorn jus

Mains are served with mixed leaf salads & chips to share

DESSERT

WARM CHOCOLATE FONDANT

Served with chocolate ice cream

or **VANILLA PANNA COTTA**

Served with chocolate biscotti & berry compote

or **LEMON & CREAM CHEESE MANGO**

MOUSSE CAKE

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

COLD SEAFOOD PLATE

^{GF}

King prawns, rock oysters, smoked salmon
& marinated octopus

or **GARLIC BATTERED NEW ZEALAND
SCAMPI** ^{GF}

Served with crispy fried potatoes & lemon oil

or **KINGFISH CERVICHE** ^{DF}

Served with avocado, mango, coconut, crispy
leeks, shallots & chilli

or **ANTIPASTO BOARD**

Aged cheddar, Persian feta, spiced salami, Australian
prosciutto, sobrassada, olives & sourdough

or **GOATS CHEESE GRATIN** ^{V | DF}

Served with roast bell peppers,
micro croutons & beetroot jam

MAIN COURSE

LEMON BUTTER WHOLE FLOUNDER

^{GF}

Served with a rocket pear & parmesan salad

or **GRILLED TUNA FILLET** ^{GF | DF}

Served with green beans, baby potatoes & golden caviar

or **SLOW ROASTED GIPPSLAND**

LAMB RUMP ^{GF}

Served with creamed spinach, thyme olive
& roma tomato jus

or **CHARGRILLED I'M ANGUS**

SCOTCH FILLET ^{GF}

Served medium with colcannon potato
& green peppercorn jus

or **TRUFFLED MUSHROOM RISOTTO** ^V

Served with rocket, white wine, garlic & truffle oil

Mains are served with rocket salads & 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

KING ALASKAN CRAB SALAD

Served with tomato & capers, avocado, croutons & salmon caviar

or

TEMPURA CALAMARI

Served with wasabi mayonnaise, golden caviar & tabiko

or

GRILLED GIPPSLAND LAMB CUTLETS

Served with garlic skordolia, aged parmesan & rosemary oil

or

GOLDEN MEDITERRANEAN HALOUMI ^v

Served with parsley yoghurt, pomegranate & lemon

or

BEETROOT HOMMUS WITH BURRATTA ^v

Served with brioche crumbs with mint oil & molasses salsa

MAIN COURSE

WHOLE BABY LOBSTER MORNAY

Served with a baby Greek salad

or

GRILLED LOCAL SNAPPER FILLET

Served with eggplant & zucchini ratatouille, saffron & honey butter sauce

or

KING PRAWN & CLAM SPAGHETTI

Served with garlic, chilli & white wine

or

I'M ANGUS PRIME RIB EYE STEAK

Served medium with beer battered steak fries, onion rings & truffle butter

or

TALEGGIO & CHARGRILLED

VEGETABLE TIAN ^v

Served with basil oil, sticky balsamic & micro croutons

Mains are served with Fattoush salads & chips to share

DESSERT

DESSERT PLATTER TO SHARE

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

Set Menu Five Banquet Style

\$95pp

Minimum 10 People

CYREN'S CALAMARI PLATTER

Tempura ribbons, panko rings, beer battered pieces, fried tenders & salt & pepper with assortment of dipping sauces, dressings & lemon

GRILLED SOUVLAKI PLATTERS

Tender lamb & juicy chicken skewers, marinated in lemon, garlic & oregano served with hommus, tzatziki & grilled flat breads

SHARING PLATE OF SPAGHETTI VONGOLE

Fresh clams cooked in garlic, chilli & white wine, tossed with spaghetti, finished with parsley & lemon

MIXED CHARGRILL PLATTER

Chargrilled I'm Angus rump steak served medium, New Zealand lamb cutlets, grilled chorizo & Cyren's famous pork ribs (half rack)

Mains are served with mixed leaf salads & chips to share

DESSERT

Fresh tropical fruits to share



Set Menu Six

\$85pp (1 Course)
\$110pp (2 Course)
\$120pp (3 Course)

ENTRÉE

CYREN'S ANTIPASTO PLATTER TO SHARE

Trio of dips - smoked salmon & dill dip, olive tapenade, 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 - \$20 extra pp

DESSERT

DESSERT PLATTER TO SHARE

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

Optional Extras

\$10^{PP} COCKTAIL ON ARRIVAL Select one: Aperol Spritz, Peach Bellini or Champagne Cosmo

\$60^{EA} CYREN'S ANTIPASTO

\$70^{EA} CHEESE & FRUIT PLATTERS

Shared Entrée Options

\$60^{EA} PLATTER OPTION 1
 Grilled chicken & lamb souvlaki served with tzatziki & pita, served with flash fried squid ribbons, salt & pepper whitebait, with chili mayonnaise & lemon aioli

\$75^{EA} PLATTER OPTION 2
 Fresh ocean king prawns & Tasmanian smoked salmon served chilled along with beer battered prawn cutlets, calamari fries & tempura soft shell crab & a range of sauces & condiments

\$80^{EA} PLATTER OPTION 3
 Sydney rock oysters (4), Fresh king prawns (4) & pickled octopus all served chilled, served with calamari fries, salt & pepper squid & grilled lamb souvlaki



Canapé Menu

LIGHT OPTION | \$18PP | 4 STANDARD CANAPÉS (one piece per person)

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

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

+ \$4.00 | ADDITIONAL CHOICE | **+ \$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}

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

Baby blinis

with smoked salmon & mascarpone

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

Spicy pepperoni, stilton & pear salad ^{GF}
on chinese spoon

Mascarpone, prosciutto & apple ^{GF}
in a cucumber cup

Melon & prosciutto balls

Mini bruschetta with aged balsamic ^V

Mini roast pumpkin & feta bruschetta ^V

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

Goats curd on toasted brioche disk ^V
with beetroot jam

Mini caesar salad

on sourdough crouton

Mini caprese salad ^{GF | V}
with basil oil on bamboo skewer

Hot Canapés

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}

Panko & black sesame calamari rings

Tempura cuttlefish with black mayonnaise

Tempura prawn yakatori sticks with sticky soy sauce

Chicken devil wings

with blue cheese mayonnaise & chilli oil

Chicken drumettes with honey & soy dressing

Ham gruyere & seeded mustard tartlets

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

Pumpkin & prosciutto arancini

Fried chorizo croquettes

Tempura asparagus wrapped in prosciutto

Deep fried camembert with red onion jam ^V

Fried manchego croquettes ^V

Mushroom & truffle arancini ^V

Fried vegetable spring rolls with sweet chilli sauce ^V

Fried vegetable samosa with sweet chilli sauce ^V

Jalapeno poppers with goats cheese ^V

Goats cheese tartlets ^V

Tempura vegetable assortment with wasabi mayo ^V

Substantial Canapés

Mini lobster roll

with creamy mustard mayo & iceberg lettuce

Mini fish & chip cones with tartare sauce

Chicken souvlaki skewers with tzatziki ^{GF}

Cajun chicken skewers with sour cream ^{GF}

Lamb souvlaki skewers with tzatziki ^{GF}

Lamb cutlets chargrilled with sauce vierge ^{GF}

Wagyu beef sliders with tomato salsa

Pulled pork sliders with homemade pickles

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

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

Mini pizzas ask for chef's selection ^{V | GF}

Haloumi sliders with preserved lemon ^V

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

House Beverage Package

\$30pp (2 hours)

\$42pp (3 hours)

\$50pp (4 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 Pinot Gris

Nick's Private Label Semillon Sauvignon Blanc

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

Great Northern Super Crisp Lager (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

\$35pp (2 hours)

\$47pp (3 hours)

\$57pp (4 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)

ROSE

La Vieille Ferme Rose (Rhone, France)

RED WINES

Opawa Pinot Noir (Marlborough, NZ)

Earthworks 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

\$38pp (2 hours)

\$50pp (3 hours)

\$60pp (4 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 2

Chandon Brut NV (Yarra Valley, VIC)

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

Mionetto DOC Treviso Prosecco (Italy)

WHITE WINES - Choice of 2

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

Hay Shed Hill 'Vineyard Series' Chardonnay (Margaret River, WA)

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

Nepenthe Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Boheme Act 2 Rose (Yarra Valley, VIC)

RED WINES - Choice of 2

Tarrawarra Estate Pinot Noir (Yarra Valley, VIC)

Collector 'Marked Tree' Shiraz (Canberra District, NSW)

Vasse Felix 'Filius' Cabernet Sauvignon (Margaret River, WA)

Cape Mentelle 'Trinders' Cabernet Merlot (Margaret River, WA)

Selection of tap & bottled beers

Pure Blonde (On Tap)

Great Northern Super Crisp Lager (On Tap)

Fat Yak Pale Ale (On Tap)

Stella Artois (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 the duration of your beverage package? \$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 | 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, 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: _____

Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to 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 (3 Courses) A\$95.00
- SET MENU 6 (1 Course) A\$85.00

- SET MENU 6 (2 Courses) A\$110.00
- SET MENU 6 (3 Courses) A\$120.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

CANAPE PACKAGES

- CANAPE LIGHT OPTION 1 A\$18.00
- CANAPE PACKAGE 2 (2h) A\$45.00
- CANAPE PACKAGE 3 (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\$10.00p
Circle: Aperol Spritz, Peach Bellini or Champagne Cosmo
- ADD ON CYREN ANTIPASTO | Quantity_____ A\$60.00ea
- ADD ON CHEESE & FRUIT PLATTERS | Quantity_____ A\$70.00ea
- ADD ON PLATTER OPTION 1 | Quantity_____ A\$60.00ea

- ADD ON PLATTER OPTION 2 | Quantity_____ A\$75.00ea
- ADD ON PLATTER OPTION 3 | Quantity_____ A\$80.00ea
- ADD ON PREMIUM BON BONS | Quantity_____ A\$3.00

BEVERAGE SELECTION

- HOUSE BEVERAGE PACKAGE (2h) A\$30.00
- HOUSE BEVERAGE PACKAGE (3h) A\$42.00
- HOUSE BEVERAGE PACKAGE (4h) A\$50.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$35.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$47.00
- PREMIUM BEVERAGE PACKAGE (4h) A\$57.00
- DELUXE BEVERAGE PACKAGE (2h) A\$38.00
- DELUXE BEVERAGE PACKAGE (3h) A\$50.00
- DELUXE BEVERAGE PACKAGE (4h) A\$60.00
- ADD ON APEROL SPRITZ TO YOUR BEV PACKAGE 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

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

The reference is your booking name and date.

VISA M/C AMEX JCB Diners Not Accepted

CASH: Must be received 7 days prior to booking

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.