



# Cyren

Bar Grill Seafood

## Group 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

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

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## 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** <sup>GF | DF</sup>

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

or **PAN-FRIED MEDITERRANEAN HALOUMI** <sup>V | GF</sup>

Served with green beans, shallot confit  
& thyme vinaigrette

### MAIN COURSE

#### SEARED TASMANIAN SALMON FILLET WITH GRILLED SCAMPI

<sup>GF</sup>

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** <sup>GF</sup>

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

or **DRY RUBBED GRILLED  
LAMB BROCHETTES** <sup>GF</sup>

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** <sup>DF</sup>

Served with preserved lemon mayonnaise,  
chive & chilli oil

or **TEMPURA CALAMARI RIBBONS** <sup>DF</sup>

Served with squid ink mayonnaise & ginger chilli sauce

or **MEDITERRANEAN LAMB SOUVLAKI** <sup>GF AV</sup>

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

<sup>GF</sup>

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

or **FREE RANGE CHICKEN BREAST** <sup>GF</sup>

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** <sup>GF</sup>

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

or **I'M ANGUS PRIME RUMP STEAK** <sup>GF</sup>

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

<sup>GF</sup>

King prawns, rock oysters, smoked salmon  
& marinated octopus

or **GARLIC BATTERED NEW ZEALAND  
SCAMPI** <sup>GF</sup>

Served with crispy fried potatoes & lemon oil

or **KINGFISH CERVICHE** <sup>DF</sup>

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** <sup>V | DF</sup>

Served with roast bell peppers,  
micro croutons & beetroot jam

### MAIN COURSE

#### LEMON BUTTER WHOLE FLOUNDER

<sup>GF</sup>

Served with a rocket pear & parmesan salad

or **GRILLED TUNA FILLET** <sup>GF | DF</sup>

Served with green beans, baby potatoes & golden caviar

or **SLOW ROASTED GIPPSLAND**

**LAMB RUMP** <sup>GF</sup>

Served with creamed spinach, thyme olive  
& roma tomato jus

or **CHARGRILLED I'M ANGUS**

**SCOTCH FILLET** <sup>GF</sup>

Served medium with colcannon potato  
& green peppercorn jus

or **TRUFFLED MUSHROOM RISOTTO** <sup>V</sup>

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 <sup>v</sup>

Served with parsley yoghurt, pomegranate & lemon

or

#### BEETROOT HOMMUS WITH BURRATTA <sup>v</sup>

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 <sup>v</sup>

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

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### GRILLED SOUVLAKI PLATTERS

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

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### SHARING PLATE OF SPAGHETTI VONGOLE

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

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### 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<sup>PP</sup>** COCKTAIL ON ARRIVAL Select one: Aperol Spritz, Peach Bellini or Champagne Cosmo

**\$60<sup>EA</sup>** CYREN'S ANTIPASTO

**\$70<sup>EA</sup>** CHEESE & FRUIT PLATTERS

## Shared Entrée Options

**\$60<sup>EA</sup>** 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<sup>EA</sup>** 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<sup>EA</sup>** 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** <sup>GF</sup>

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

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

**Baby blinis**

with smoked salmon & mascarpone

**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

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

**Mascarpone, prosciutto & apple** <sup>GF</sup>  
in a cucumber cup

**Melon & prosciutto balls**

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

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

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

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

**Mini caesar salad**  
on sourdough crouton

**Mini caprese salad** <sup>GF | V</sup>  
with basil oil on bamboo skewer

## Hot Canapés

**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>

**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 <sup>GF</sup>

**Pumpkin & prosciutto arancini**

**Fried chorizo croquettes**

**Tempura asparagus** wrapped in prosciutto

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

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

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

**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>

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

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

## Substantial Canapés

**Mini lobster roll**

with creamy mustard mayo & iceberg lettuce

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

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

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

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

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

**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 <sup>V | GF</sup>

**Haloumi sliders** with preserved lemon <sup>V</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**

## 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](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 (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.*

If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989

CASH: Must be received 7 days prior to booking

I AGREE TO THE BOOKING TERMS & CONDITIONS (PLEASE REFER TO THE NEXT PAGE). 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.