



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 straight forward 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

Express Weekday Lunch Menu

\$45pp (2 Course + Beverage)

Available Monday to Friday 11.30am till 3pm up to 60 guests.
Excludes December & any special event days.

*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 TO SHARE

ANTIPASTO

air dried beef, sopressa salami, Australian prosciutto & chargrilled chorizo served with toasted sourdough, assorted pickles, feta cheese & marinated olives
*vegetarian option available

MAIN COURSE – choice of*

FREE RANGE PANKO CRUMBED
CHICKEN SCHNITZEL

Creamy mash potato & mixed mushroom sauce

or SEARED ATLANTIC SALMON FILLET ^{GF}
Steamed broccolini with lemon & dill butter

or CHARGRILLED TOP CUT

SIRLOIN STEAK ^{GF | DF}

Served medium with Chips & red wine jus

or WILD MUSHROOM

& TRUFFLE RISOTTO ^V

Aged parmesan & baby cress

or I'M ANGUS WAGYU STEAK SANDWICH

Served on toasted Turkish bread, fresh rocket leaves, sliced juicy beetroot, roma tomato, fried brown onion topped with mayonnaise, accompanied with chips & BBQ sauce

or PIZZA OF THE DAY

BEVERAGE

GLASS OF HOUSE WINE, BEER OR SOFT DRINK

Group 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 – choice of*

HALF SHELL NEW ZEALAND MUSSELS

Gratinated with garlic butter & brioche crumbs

or PANKO, PARMESAN & OREGANO

CRUMBED CALAMARI RINGS

With sweet chilli aioli & lollo rosso

or WARM MEDITERRANEAN

LAMB SALAD ^{GF | DF}

With Sicilian olives, bell peppers, spanish onion & tzatziki

or TRADITIONAL CAESAR SALAD

Cos lettuce, bacon, croutons & parmesan with a soft poached egg & caesar dressing

or FRIED MOROCCAN CAULIFLOWER ^{GF | DF}

with fetta fondue

MAIN COURSE – choice of*

SEARED SALMON FILLET ^{GF | DF}

Sautéed green beans & Penang spiced curry sauce

or CHICKEN SCHNITZEL

With creamy button mushroom sauce & mash

or DRY RUBBED GRILLED LAMB

BROCHETTES ^{GF}

Served with bell peppers, spanish onions, butter mushrooms & a baby greek salad

or PAPPADALLE PRIMA VERA ^V

With asparagus, fennel, chilli, lemon & garden peas

or GRILLED TOP CUT SIRLOIN STEAK ^{GF}

Served medium on Paris mash potato, sautéed greens & sauce Diane

Mains are served with garden salad to share

DESSERT – choice of*

PASSIONFRUIT BRÛLÉE

Served with chocolate biscotti

or PINEAPPLE CAKE ^{GF}

Served with coconut sorbet

or SALTED CARAMEL TART ^{NF}

Served with vanilla gelato & fresh strawberry

or STICKY DATE PUDDING ^{NF}

with vanilla ice cream & butterscotch sauce

Group 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 – choice of*

MEZZE GRAZING PLATE

Aged cheddar, selection of cured & smoked meats, fetta, olives & marinated vegetables served with sonoma sourdough

or HONEY & MUSTARD BEER

BATTERED PRAWNS ^{DF}

With preserved lemon mayonnaise & chipotle oil

or BEETROOT HUMMUS WITH BUFFALO

MOZZARELLA ^{V | GF}

With mint & molasses salsa

or TUNA POKE BOWL ^{DF}

With buckwheat, quinoa, avocado & siricha mayonnaise

or SALT & PEPPER CALAMARI

With ginger, chilli & mayonnaise

MAIN COURSE – choice of*

CHICKEN PARMIGIANA

Crispy coated chicken breast with roasted tomato sugo, mozzarella & basil oil

or GRILLED BARRAMUNDI FILLET ^{GF}

With french beans & clams in a saffron & honey butter sauce

or ROAST GIPPSLAND LAMB RUMP ^{GF}

Served medium with semi dried tomato chutney, baby potatoes & olive jus

or CHARGRILLED ZUCCHINI SPAGHETTI ^V

With olive oil, chilli & lemon

or ANGUS RUMP STEAK

Served medium with pomme galette, cherry truss tomatoes & green pepper sauce

Mains are served with rocket salads & chips to share

DESSERT – choice of*

CHOCOLATE DELICE ^{NF}

With salted caramel & vanilla ice cream

or CARAMEL PANNA COTTA ^{NF}

Served with chocolate biscotti & berry compote

or LEMON & CREAM CHEESE MANGO

MOUSSE CAKE ^{NF}

Served with mango sorbet

or WARM CHOCOLATE FONDANT ^{NF}

Served with chocolate ice cream

Group 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 – choice of*

KANGAROO CARPACCIO

Tomato jam, bush peppers & warringal greens with micro croutons

or

COLD SEAFOOD PLATE

Fresh king prawns, marinated octopus, rock oysters, marinated mussels & smoked salmon with cocktail sauce, tobasco & lemon

or

GRILLED LAMB SOUVLAKI

Served with pita bread & tzatziki

or

KINGFISH CEVICHE ^{DF}

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

or

PAN FRIED HALOUMI ^V

Green beans, thyme vinaigrette & eschallot confit

MAIN COURSE – choice of*

GRILLED TUNA LOIN ^{GF}

On black olive puree with caponata & dill butter

or

300GM GRAINGE SCOTCH FILLET ^{GF}

Sautéed spinach, mash potato & red wine jus

or

PORTOBELLO MUSHROOM TIAN ^V

Creamed leek, asparagus, dukka & a free range poached egg

or

FREE RANGE CHICKEN

Stuffed with ricotta, basil & semi dried tomatoes, wrapped in prosciutto, served on crushed baby fennel & Lyonnaise sauce

or

TWICE COOKED BYRON BAY

PORK BELLY ^{GF}

With potato galette, steamed broccolini & calvados, apple & sage relish

or

SUPREMO PIZZA

With ham, pepperoni, chorizo, mushrooms, peppers, pineapple, olives, onion & mozzarella

Mains are served with rocket salad & chips

DESSERT – to share

DESSERT PLATTER TO SHARE

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

Group 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 – choice of*

½ DOZEN OYSTERS

Served natural with lemon, cocktail sauce, mignonette with wholemeal bread & dill crème fraiche

or

NEW ZEALAND SCAMPI

Butterflied with garlic butter

or

GRILLED LAMB CUTLETS

Baba ghanoush, tomato jam and flat bread

or

CHARGRILLED BABY OCTOPUS ^{GF}

Crispy baby potato salad, smoked paprika aioli & charred lime

or

SPRING ONION, MOZZARELLA

& PINE NUT PIZZETTE ^V

With garlic & oregano

MAIN COURSE – choice of*

350GM RIB EYE STEAK

On the bone served medium with beer battered chips & wild mushroom sauce

or

WHOLE NEW ZEALAND FLOUNDER ^{GF}

With baby rocket salad & lemon beurre blanc

or

WHOLE BABY LOBSTER MORNAY

Served with a baby greek salad

or

ROAST FREE RANGE PORK CUTLET ^{GF}

Soubise sauce, roast apple puree & baby potatoes

or

TALLEGGIO & AUBERGINE

PAN GRANATTA ^V

Grilled layers of marinated vegetables, melted talleggio cheese & toasted breadcrumbs

Mains are served with greek salad & chips

DESSERT – to share

DESSERT PLATTER TO SHARE

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

Group Menu Five

\$90pp (3 Course)

Minimum 10 People

*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 – to share

Fresh natural oysters, fresh ocean prawns, marinated octopus, tempura prawns, grilled chorizo, lamb souvlaki served with lemon & tzatziki dipping sauce

MAIN COURSE – choice of*

LOBSTER SPAGHETTI

Succulent lobster tail meat tossed with spaghetti, garlic, white wine, chilli & extra virgin olive oil

or

GRILLED JOHN DORY FILLET ^{GF}

With lemon butter sauce & golden chips

or

CHARGRILLED PRIME RIBEYE ^{GF}

Served with creamy mash potato & a mushroom sauce

or

FREE RANGE CHICKEN ^{GF}

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

or

TALLEGGIO & CHARGRILLED

VEGETABLE TIAN ^V

Served with basil oil, sticky balsamic & micro croutons

Mains served with Greek Salads

DESSERT – to share

Baileys crème brulee, caramel pannacotta, chocolate & salted caramel delice & seasonal fresh fruit



Group 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

\$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

\$70^{EA} CHEESE & FRUIT PLATTERS



Canapé Menu

LIGHT OPTION | \$18PP | 4 STANDARD CANAPÉS (CHEFS SELECTION - one piece of each choice 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

Hazelnut & chocolate mousse slice

Mango cream tart

Choux puffs – assorted flavours

Pavlova

Chocolate mousse pots

Chocolate brownie

Passionfruit Brûlée

Chocolate dipped strawberries

Fresh seasonal fruit skewers

House Beverage Package

\$30pp (2 hours)

\$42pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINE - Choice of 1

Nicks Private Label Semillon Sauvignon Blanc

Nicks Private Label Chardonnay

RED WINE - Choice of 1

Nicks Private Label Shiraz

Nicks Private Label Cabernet Merlot

Selection of tap & bottled beers

Great Northern Super Crisp Lager

Bulmers Original Cider

Cascade Premium Light (Bottle)

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.

Premium Beverage Package

\$35pp (2 hours)

\$47pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1

Chandon Brut NV (Yarra Valley, VIC)

De Bortoli King Valley Prosecco (King Valley, VIC)

Yalumba 'Christobels' Moscato (Barossa Valley, SA)

WHITE WINES - Choice of 2

Little Pebble Sauvignon Blanc (Marlborough, NZ)

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

Pewsey Vale Vineyard Riesling (Eden Valley, SA)

Nepenthe 'Altitude' Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Vieille Ferme Rose (Rhone, France)

RED WINES - Choice of 2

Atzes GSM (Barossa Valley, SA)

Tarrawarra Estate Pinot Noir (Yarra Valley, VIC)

De Bortoli 'Woodfired Heathcote' Shiraz (Heathcote, VIC)

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

Selection of tap & bottled beers

Carlton Draught

Pure Blonde

Bulmers Original Cider

Corona (Bottle)

Cascade Premium Light (Bottle)

Great Northern Super Crisp Lager

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

Deluxe Beverage Package

\$38pp (2 hours)

\$50pp (3 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)

La Riva Dei Frati Prosecco DOC Treviso (Veneto, Italy)

WHITE WINES - Choice of 2

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

Vasse Felix 'Filius' Chardonnay (Margaret River, WA)

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

Tiefenbrunner 'Merus' Pinot Grigio DOC (Alto Adige, Italy)

ROSÉ

La Boheme Act 2 Rose (Yarra Valley, VIC)

RED WINES - Choice of 2

Mt Difficulty 'Roaring Meg' Pinot Noir (Central Otago, NZ)

Dandelion 'Lioness of McLaren Vale' Shiraz (McLaren Vale, SA)

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

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

Selection of tap & bottled beers

Pure Blonde

Great Northern Super Crisp Lager

Fat Yak Pale Ale

Stella Artois

Bulmers Original Cider

Corona (bottle)

Cascade Premium Light (bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

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 - CYREN BAR GRILL SEAFOOD

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).

CAKE PAYMENT DETAILS

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

Cake Message/ Inscription: _____

Signature: _____ Date: _____

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

Cyren Bar Grill Seafood 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 —

- WEEKDAY LUNCH MENU (2 Course + Beverage) A\$45.00
Excludes December
- GROUP MENU 1 (Entree & Main) A\$55.00
- GROUP MENU 1 (Main & Dessert) A\$55.00
- GROUP MENU 1 (3 Courses) A\$65.00
- GROUP MENU 2 (Entree & Main) A\$60.00
- GROUP MENU 2 (Main & Dessert) A\$60.00
- GROUP MENU 2 (3 Courses) A\$70.00
- GROUP MENU 3 (Entree & Main) A\$65.00
- GROUP MENU 3 (Main & Dessert) A\$65.00
- GROUP MENU 3 (3 Courses) A\$75.00
- GROUP MENU 4 (Entree & Main) A\$75.00
- GROUP MENU 4 (Main & Dessert) A\$75.00
- GROUP MENU 4 (3 Courses) A\$85.00

- GROUP MENU 5 (3 Courses) A\$90.00
- GROUP MENU 6 (1 Course) A\$85.00
- GROUP MENU 6 (2 Courses) A\$110.00
- GROUP 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
- PREMIUM BEVERAGE PACKAGE (2h) A\$35.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$47.00
- DELUXE BEVERAGE PACKAGE (2h) A\$38.00
- DELUXE BEVERAGE PACKAGE (3h) A\$50.00
- ADD ON APEROL SPRITZ TO YOUR BEV PACKAGE A\$12.00
- DRINKS ON CONSUMPTION

BOOKING INFORMATION - CYREN BAR GRILL SEAFOOD

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

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).

Surcharges:

A surcharge of 10% is applicable on weekends and public holidays excluding kids menu & set menus