



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



CYREN

Bar - Grill - Seafood

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.





Exclusive Use

Nick's Restaurant and Bar Group encompasses 4 stunning waterfront 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

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*

- PANKO, PARMESAN & BLACK SESAME CRUMBED CALAMARI RINGS
With aioli & shredded cos lettuce
- or HALF SHELL NEW ZEALAND MUSSELS
Gratinated with garlic butter & brioche crumbs
- or MEZZE GRAZING PLATE
Sopressa salami, fetta, marinated olives & pickled octopus with toasted turkish bread
- or GRILLED LAMB SOUVLAKI
With pita bread, tzatziki & rocket

MAIN COURSE – choice of*

- GRILLED SALMON FILLET
With baby Greek salad and lemon mayonnaise
- or ANGUS RUMP STEAK ^{GF}
Served medium with creamy mash, sautéed baby broccoli & red wine jus
- or PIZZA SUPREMO
Byron Bay black forest ham, pepperoni, mushrooms, bell peppers, pineapple, onion, olives & mozzarella
- or CRISPY CRUMBED CHICKEN SCHNITZEL
With creamy button mushroom sauce served with mash

Mains served with mixed leaf salad & chips to share

DESSERT – choice of*

- SALTED CARAMEL TART ^{NF}
Served with creme chantilly
- or PASSIONFRUIT BRULEE
With chocolate biscotti
- or VANILLA PANNA COTTA ^{NF}
With mixed berry compote

Group Menu Two

\$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*

- NICK'S GARLIC PRAWNS
With olive oil, garlic & a hint of chilli
- or SALT & PEPPER WHOLE BABY CALAMARI
With house made tartare sauce
- or CHICKEN CAESAR SALAD ^{GF AV}
With a poached egg, pancetta, cos lettuce, anchovies, parmesan and brioche crouton
- or CYREN PIZZETTA ^V
With shallot, pine nuts, thyme, mozzarella & aged parmesan

MAIN COURSE – choice of*

- ANGUS PRIME FILLET ^{GF}
Served medium with crushed baby potatoes, mushroom duxelle & red wine jus
- or GRILLED BARRAMUNDI FILLET
With colcannon potatoes & dill beurre blanc
- 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 & lyonnaise sauce
- or MUSHROOM RISOTTO
Assorted wild forest mushrooms, white wine, spanish truffle salsa, aged parmesan & baby rocket

Mains served with mixed leaf salad & chips to share

DESSERT – choice of*

- STICKY DATE PUDDING
With butter scotch sauce & macadamia ice cream
- or ICE CREAM SUNDAE SPECTACULAR
Trio of ice creams, marshmallows & chocolate surprise
- or BAILEYS CRÈME BRULEE
Served with dark chocolate biscotti



Group Menu Three

\$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*

COLD SEAFOOD PLATE ^{GF}

With Sydney rock oysters, smoked salmon, pickled octopus, fresh king prawn, marinated mussels & cocktail sauce

or

1/2 DOZEN OYSTERS

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

or

CHARGRILLED LAMB CUTLETS

With black olive tapenade, pita bread, lemon & lime yoghurt

or

NEW ZEALAND SCAMPI

butterflied & grilled with garlic butter

MAIN COURSE – choice of*

GRILLED SNAPPER FILLET

On saffron risotto with prawns, mussels and samphire greens

or

ANGUS RIB EYE ^{GF}

Served medium with truffle salted fries & red wine jus or café de paris butter

or

KING PRAWNS WITH FRESH

FETTUCINI

Green onions, birds eye chilli, garlic & extra virgin olive oil

or

WHOLE LOBSTER

Served mornay style, with Greek salad & fresh lemon

Mains are served with rocket, pear & parmesan salad & chips to share

DESSERT – choice of*

WARM CHOCOLATE FONDANT

With orange puree & vanilla bean ice cream

or

CARAMEL PANNACOTTA

With winter fruit compote & vanilla ice cream

or

ICE CREAM SUNDAE SPECTACULAR

Trio of ice creams, marshmallows & chocolate surprise

Group Menu Four

\$90pp (1 Course)

\$115pp (2 Course)

\$125pp (3 Course)

ENTRÉE

CYREN'S ANTIPASTO PLATTER TO SHARE

Smoked salmon & dill dip, tzatziki, Kathy's homemade taramasalata, Australian prosciutto, sopressa salami, pickled & marinated octopus, olives, feta, toasted Turkish bread & grissini

MAIN COURSE

NICK'S SEAFOOD PLATTER FOR TWO

Cooked lobster, freshly shucked Sydney rock oysters, fresh king prawns, blue swimmer crab, mussels, fried or grilled catch of the day, golden tempura king prawns, salt & pepper baby calamari, potato salad served with chips (upgrade lobster to mornay, thermidore or garlic butter for \$25.00 extra)

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



House Beverage Package

\$30pp (2 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINES

Nicks Private Label Semillon Sauvignon Blanc
Nicks Private Label Chardonnay

RED WINE

Nicks Private Label Cabernet Merlot

Selection of tap & bottled beers

Great Northern Super Crisp Lager
Cascade Premium Light (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling
Mineral Water

**Add Lexington Espresso Martini
to the duration of your beverage
package ~ \$12.00pp**

**Add the Multi-Award Winning
Vintage ~ Wynns Riddoch Cabernet
Sauvignon 1998 Magnums
(Coonawarra, SA) \$380 Per Magnum**

Premium Beverage Package

\$35pp (2 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)
Tempus Two 'Copper Series' Moscato (Riverland, SA)

WHITE WINES - Choice of 2

Vasse Felix Sauvignon Blanc (Margaret River, WA)
Tempus Two 'Wilde' Chardonnay (Hunter Valley, NSW)
Pewsey Vale Vineyard Riesling (Eden Valley, SA)
Nepenthe 'Altitude' Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Vieille Ferme Rose (Rhône, France)

RED WINES - Choice of 2

Opawa Pinot Noir (Marlborough, NZ)
Earthworks 'Barossa' Shiraz (Barossa Valley, SA)
McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawarra, SA)

Selection of tap & bottled beers

Great Northern Super Crisp Lager
Coopers Pale Ale
Victoria Bitter
Carlton Draught
Four Pines Pacific Ale
Corona (Bottle)
Cascade Premium Light (Bottle)
Pure Blonde Organic Cider (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

**Beverages are subject to availability. 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.*



\$48.00 (Suitable for 12-16 guests) Min 48 hours notice required



"Darker Shade"

Belgium Chocolate Brownie, Chocolate & Hazelnut Cream, Chocolate Crumble, Salted Caramel topped with Chocolate Shards ^{GF}



"Hidden Passion"

Coconut Sponge, Passionfruit Cream, Crunchy Crumble topped with White Chocolate Shards ^{GF}



"Forest Noire"

Black Forest Sponge, Cherry Marmalade, Chocolate Cream, Chantilly Cream topped with Chocolate Shards ^{GF}



"Lemon Demon"

Flourless Orange Cake, Lemon Curd, Caramelized Meringue topped with Chocolate Shards ^{GF}



"Sassy Strawberry"

Macaron Sponge, Strawberry Compote, Strawberry Cream, Chantilly topped with Chocolate Shards ^{GF}



"So Nutty"

Mud Cake, Peanuts Caramel Cream, Milk Chocolate Mousse, Dolce De Leche, Peanuts Crunch topped with Caramel Shards ^{GF}

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: _____

Cake Message (Optional): _____

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

CAKE PAYMENT DETAILS

ONLINE: <https://www.nicksgroup.com.au/deposits/>

The reference is your cake selection, booking name and booking date.

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

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: _____

Cyren Bar Grill Seafood Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to fnctions@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

- 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\$65.00
- GROUP MENU 2 (Main & Dessert) A\$65.00
- GROUP MENU 2 (3 Courses) A\$75.00
- GROUP MENU 3 (Entree & Main) A\$75.00
- GROUP MENU 3 (Main & Dessert) A\$75.00

- GROUP MENU 3 (3 Courses) A\$85.00
- GROUP MENU 4 (1 Course) A\$90.00
- GROUP MENU 4 (2 Courses) A\$115.00
- GROUP MENU 4 (3 Courses) A\$125.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

BEVERAGE SELECTION

- HOUSE BEVERAGE PACKAGE (2h) A\$30.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$35.00
- ADD ON LEXINGTON ESPRESSO MARTINI TO YOUR BEVERAGE 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: <https://www.nicksgroup.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

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 _____

PRIVACY POLICY: Nick's Seafood Restaurant, Cyren Bar Grill Seafood, I'm Angus Steakhouse 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.

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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 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.

Cakes:

Cyren Bar Grill Seafood is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice period. If you wish to supply your own cake, a \$5 per person cakeage charge will apply.

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