

RVP-501

# Cruise

bar restaurant events

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RVP-501

## Cruise Events

Levels 1- 3, Overseas Passenger Terminal

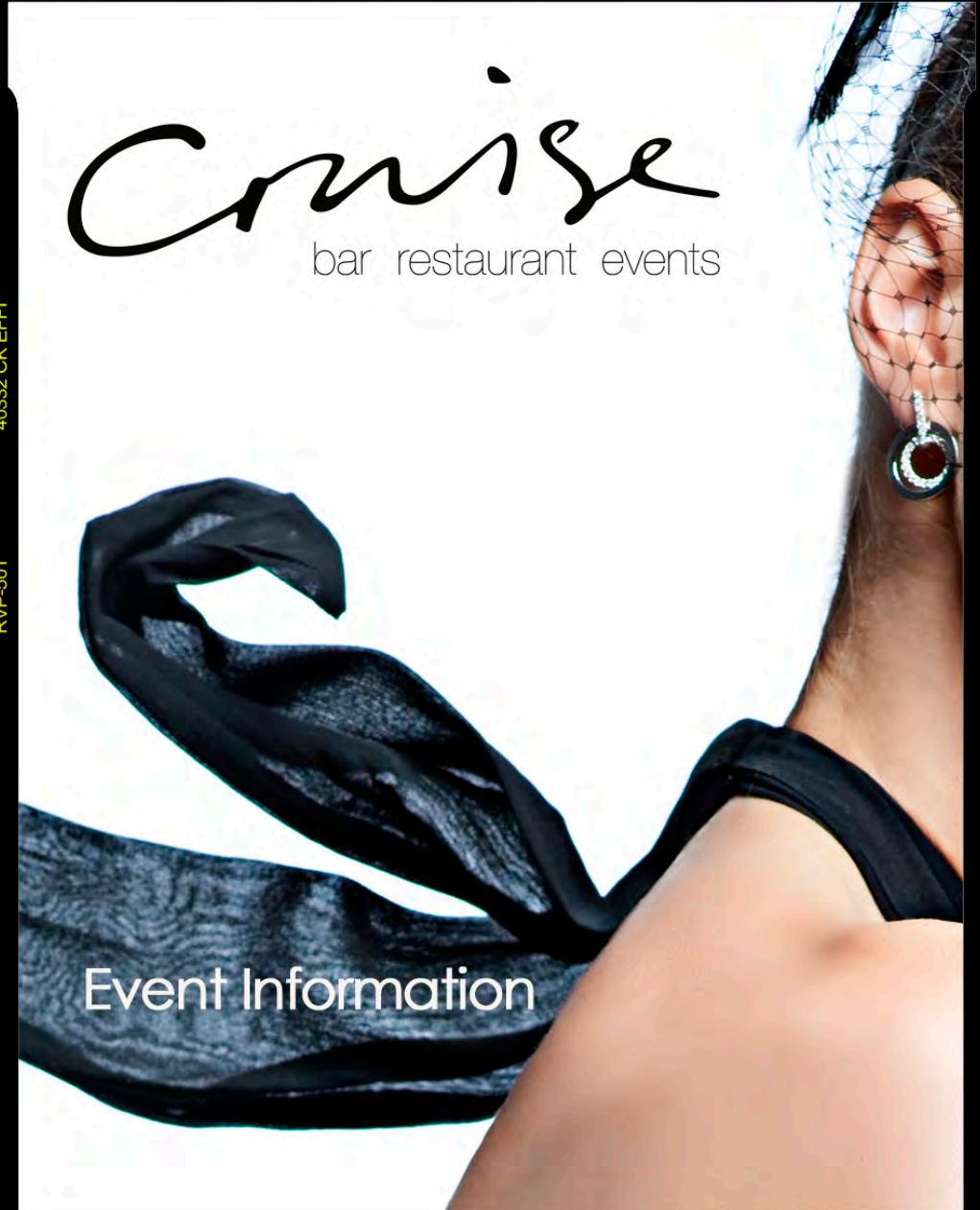
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[www.cruisebar.com.au](http://www.cruisebar.com.au)

Event Information



## a Cruise-y function just for you!

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At Cruise we love parties and after 10 years of fun in Sydney, our professional Events Team know exactly how to make yours one to remember!

### venue

It all starts with the venue and where better to impress your guests than right on Sydney Harbour! Experience the excitement of being at the Overseas Passenger Terminal and enjoy the views of Circular Quay and the city skyline.

### food and drinks

Treat your guests to fine canapés and beverages befitting an event such as yours.

Choose one of our quality set selection options, or we'll customise everything to suit your individual tastes with a bespoke event featuring your own choice of individual canapés and beverages.

Contact us to plan your next event today!

level	capacity
level 1	520 cocktail
level 2	150 cocktail 80 seated
level 3	270 cocktail

*Cruise events*



## Cruise venue options

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### Cruise Events – Level 3

Cruise Events is our most **exclusive function space** and the perfect place to wow your guests with an exclusive event to remember.

Entry is via the grand stairs on the promenade of Circular Quay West or the elevator in the Overseas Passenger Terminal, and your guests are welcomed into this indulgent environment by a dedicated host. No sense is forgotten in our planning of your experience – beverages, food offerings & music can be tailored to suit your needs & desires.

### Cruise Bar - Level 1

Available for exclusive events (for 300 to 500 guests on selected dates throughout the year) or more informal gatherings, Cruise Bar on Level 1 is an iconic high profile venue.

**Exclusive events** are customised to meet your every need, while our reserved areas give you the option to utilise this fabulous venue for smaller gatherings.

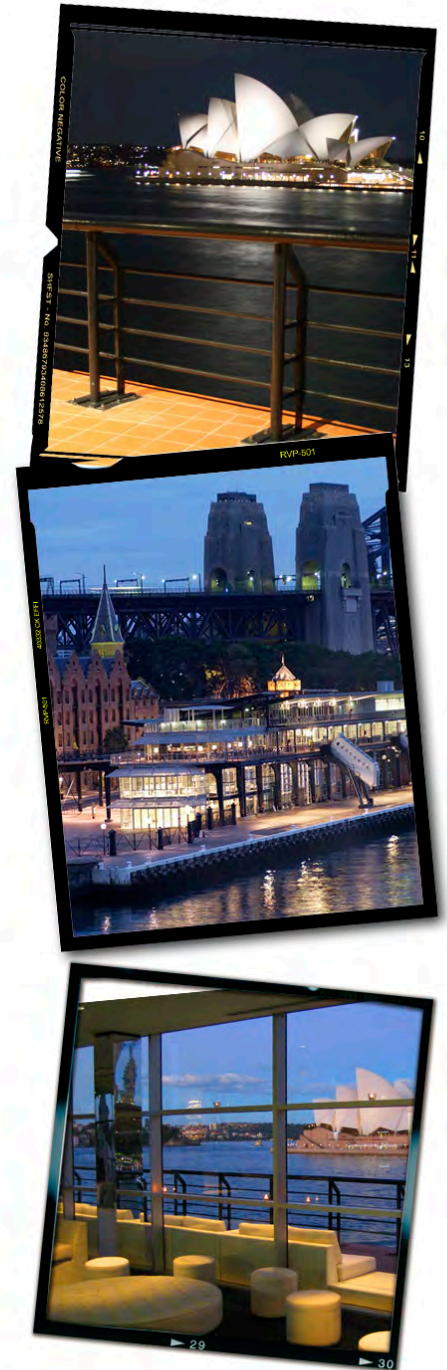
**Reserved areas** (including Cruise Bar Wharfside) provide a dedicated area for guests and a range of food & beverage offerings are available to suit your budget. These events are not exclusive and are suitable for informal corporate events, birthday parties or social gatherings of any kind. Reserved areas are available to commence between 3pm and 6 pm Monday through to Friday.

### Cruise Restaurant & Cocktail Lounge – Level 2

Whether you are seeking a premium dining experience for up to 80 guests or a cocktail event catering for up to 150 guests, this superior space has it all.

Two or three course **set menu** options, featuring our tantalising Modern Australian dishes, are available for group dinner bookings available from 30 to 80 guests.

The **Cocktail Lounge** offers an intimate venue for groups of 20 to 50 guests and is adjacent to the Restaurant. Bookings to reserve the area are available 7 days a week. Our hand crafted canapés, fine wines & premium cocktails will make your evening one to remember



## canapé set selections

Terms and conditions apply.

### quintessentially cruise

5 hour function @ 55 per person

### canapés

Salt & pepper prawns on a salad of wild rocket with sweet chilli aioli

Smoked salmon rosette with mascarpone, capers, dill & red onion on pumpernickel

Tartlet of heirloom tomatoes, basil cress, buffalo mozzarella and salsa verde

Wild mushroom and truffle arancini with blue cheese dipping sauce

Rare roasted beef on crostini with horseradish crème fraiche & baby herbs

Peking duck spring roll with spicy plum sauce

Coronation chicken tartlet with granny smith apple, celery and walnuts

S - Beef salad with Singapore noodles, Asian greens and oyster sauce

S - Mini free range chicken or Wagyu beef burger with rocket and aioli

Baby chocolate amarettos

### sumptuously cruise

5 hour function @ 65 per person

### canapés

Salt & pepper prawns on a salad of wild rocket with sweet chilli aioli

Smoked salmon rosette with mascarpone, capers, dill & red onion on pumpernickel

Seared sea scallops with celeriac remoulade, apple, baby cress & apple balsamic

Tartlet of heirloom tomatoes, basil cress, buffalo mozzarella and salsa verde

Roast pumpkin, pine nut and Swiss cheese frittata with tomato chutney

Rare roasted beef on crostini with horseradish crème fraiche & baby herbs

Chinese barbecued pork with orange, crispy shallots, micro herbs and nam jin

Smoked turkey tartlet, double cream brie, cranberry and chives

S - Beef salad with Singapore noodles, Asian greens and oyster sauce

S - Indian chicken curry with basmati rice and pappadum

Chocolate cannoli

S - denotes substantial option

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## canapé set selections

Terms and conditions apply.

cruise bbq selection (exclusive to Level 3 functions)

5 hour function @ 75 per person

### bbq menu

King prawn marinated with fresh garlic, lemongrass, chilli and lime

Chorizo sausage and haloumi cheese with basil oil

Marinated Tasmanian ocean trout with peppered oil & dill aioli

Thai style satay chicken with peanut sauce

Grain fed Black Angus beef sirloin, wasabi crème fraiche on a fluffy sesame seed roll

### + choose 1 vegetarian bbq option:

Marinated eggplant, zucchini and red capsicum with sundried tomato pesto

Cherry tomato, haloumi and garlic Turkish bread with salsa verde

Tofu, button mushroom and green zucchini with ponzu dressing

### + choose 2 canapé options:

Choose two canapés from our seafood, meat or vegetarian or dessert options (excludes substantial options)

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### cruise rhapsody

3 hour function @ 45 per person

### canapés

Seared sea scallops with celeriac remoulade, apple, baby cress & apple balsamic

Chilled king prawns served with citrus, sesame seeds, sweet chilli & pea sprouts

Roast pumpkin, pine nut and Swiss cheese frittata with tomato chutney

Caramelised onion and goats cheese filled puff pastry case with baby purple basil

Crisp chicken souvlaki with cucumber raita

Pork fillet and bok choy dumpling with tomato kecap manis

S - Beer battered flathead fillet with crispy chips, lemon and tartare sauce

Assorted macarons

S – denotes substantial option



## bespoke canapé selection

Terms and conditions apply.

### seafood

Bruschetta of Tasmanian ocean trout tartar with lemon & chives  
Salt & pepper prawns on a salad of wild rocket with sweet chilli aioli  
Smoked salmon rosette with mascarpone, capers, dill & red onion on pumpernickel  
Natural Sydney rock oysters with lemon or wasabi seaweed salad  
Chilled king prawns served with citrus, sesame seeds, sweet chilli & pea sprouts  
Sesame crusted tuna loin, pickled ginger, wasabi and micro coriander on rice cracker  
Chilli crab tartlet with green mango salsa  
Seared sea scallops with celeriac remoulade, apple, baby cress & apple balsamic

### meat

Crisp chicken souvlaki with cucumber raita  
Rare roasted beef on crostini with horseradish crème fraiche & baby herbs  
Peking duck spring roll with spicy plum sauce  
Coconut chicken sugar cane skewer with kaffir lime aioli  
Smoked turkey tartlet, double cream brie, cranberry and chives  
Coronation chicken tartlet with granny smith apple, celery and walnuts  
Pork fillet and bok choy dumpling with tomato kecap manis  
Chinese barbecued pork with orange, crispy shallots, micro herbs and nam jhim

### vegetarian

Tartlet of heirloom tomatoes, basil cress, buffalo mozzarella and salsa verde  
Wild mushroom and truffle arancini with blue cheese dipping sauce  
Roast pumpkin, pine nut and Swiss cheese frittata with tomato chutney  
Spicy eggplant spring roll with plum sauce  
Spinach and tofu dumpling with ponzu sauce  
Caramelised onion and goats cheese filled puff pastry case with baby purple basil

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## bespoke canapé selection (continued)

Terms and conditions apply.

### substantial

Beer battered flathead fillet with crispy chips, lemon and tartare sauce

Beef salad with Singapore noodles, Asian greens and oyster sauce

Indian chicken curry with basmati rice and pappadum

Mini free range chicken or Wagyu beef burger with rocket and aioli

### dessert

Mini fruit tarts

Baby chocolate amarettos

Assorted macaroons

Coconut slice

Chocolate cannolis

Lemon curd tartlets

function duration	pieces per person	price per person
3 hours	7 canapés + 1 substantial option	50
4 hours	8 canapés + 2 substantial options	65
5 hours	10 canapés + 2 substantial options	75



## beverage set selections

Terms and conditions apply.

Cruise provides a range of quality beverages and offers you the opportunity to take complete control in designing a tailored menu for your event. Enjoy the flexibility to make selections to suit your preferences which can be as modest or as lavish as you wish, or use one of our set beverage selections below.

### selection 1

**39 per person** (3 hours)

**60 per person** (5 hours)

Cascade Premium Light  
James Boags Premium  
Pure Blonde

A selection of soft drinks

Izzie Pinot Noir Chardonnay NV  
Mt Fishtail Sauvignon Blanc  
Corte Giara Pinot Grigio  
Little Yering Pinot Noir  
Next of Kin Shiraz

### selection 2

**49 per person** (3 hours)

**70 per person** (5 hours)

Cascade Premium Light  
James Boags Premium  
Corona Extra

A selection of soft drinks

Jansz Premium Cuvee NV  
Mahi Sauvignon Blanc  
Corte Giara Pinot Grigio  
Little Yering Pinot Noir  
Miss Harry Grenache Shiraz  
Mourvedre

### selection 3

**59 per person** (3 hours)

**80 per person** (5 hours)

Cascade Premium Light  
Corona Extra  
Peroni Nastro Azzuro

A selection of soft drinks

Yarrabank Cuvee Brut '06  
Mahi Sauvignon Blanc  
Mornington Chardonnay  
Waitiri Ck Drummer Pinot Noir  
Xanadu Cabernet Sauvignon



## bespoke selection beverage list

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Cruise provides a range of quality beverages and offers you the opportunity to take complete control in designing a tailored menu for your event. Enjoy the flexibility to make selections to suit your preferences which can be as modest or as lavish as you wish.

### sparkling wine

NV Jansz Premium Cuvee	Piper River, Tasmania	bottle	49
NV Izzie Pinot Noir Chardonnay	Limestone Coast, South Australia		42
06 Yarrabank Cuvee Brut	Yarra Valley, Victoria		69

### champagne

NV Pol Roger	Epernay, France	bottle	130
NV Deveaux Grand Reserve	Bar-Sur- Saine, France		120
98 Pol Roger Vintage	Epernay, France		198

### white wine

Mt Fishtail Sauvignon Blanc	Marlborough, New Zealand	bottle	38
Mahi Sauvignon Blanc	Marlborough, New Zealand		49
Mornington Estate Chardonnay	Mornington Peninsula, Victoria		50
Corte Giara Pinot Grigio	Veneto, Italy		44
Heemskerk Chardonnay	Coal River Valley, Tasmania		79
David Hook Old Vine Semillion	Hunter Valley, NSW		53

### red wine

Little Yering Pinot Noir	Yarra Valley, Victoria	bottle	42
Waitiri Creek Drummer Pinot Noir	Central Otago, New Zealand		69
Next of Kin Shiraz	Margaret River, Western Australia		39
Hewitson Miss Harry GSM	Barossa Valley, South Australia		46
Xanadu Cabernet Sauvignon	Margaret River, Western Australia		65
Meshach Shiraz	Barossa Valley, South Australia		190

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bespoke selection beverage list (continued)

Terms and conditions apply.

bottled beer

Cascade Premium Light	Tasmania
James Boags Premium	Tasmania
Pure Blonde	NSW
Corona Extra	Mexico
Peroni Nastro Azzuro	Italy

bottle

6.5
9.0
8.0
9.5
9.0

non-alcoholic

Soft Drinks
Juices (Orange, Cranberry, Pineapple, Apple, Guava, Pink Grapefruit)
Mount Franklin Still Mineral Water (400ml)
Mount Franklin Sparkling Mineral Water (250ml)
Mother Energy Drink

glass

4.0
5.0
4.5
4.5
8.5

liqueurs

Baileys Irish Cream
Cointreau
Frangelico
Grand Marnier
Jagermeister
Kahlua
Opal Nera
Tia Maria

nip

10.0
11.0
10.0
11.0
10.0
10.0
10.0
10.0



## bespoke selection beverage list (continued)

Terms and conditions apply.

### spirits

Smirnoff Black Label Vodka	10.0
Belvedere Vodka	14.0
Johnnie Walker Black Label Scotch	11.5
Glenfiddich 12yo Single Malt	13.0
Johnnie Walker Blue Label Scotch	40.0
Jameson's Irish Whiskey	10.0
Don Julio Reposado- Cash bar only	15.0
Patron XO Cafe- Cash bar only	13.0
Tanqueray Gin	10.5
Hendricks Gin	13.5
Makers Mark Bourbon	11.0
Jack Daniels Tennessee Whisky	10.0
Southern Comfort	10.0
Havana Club Blanco	10.0
Bacardi 151 Rum	12.0
Mount Gay Rum	10.0

### nip

### cocktails on arrival

9 each

(Cocktails must be pre-arranged)

Pomegranite & Lychee Martini  
Passionfruit Martini  
Cosmopolitan  
French Martini

Pama pomegranite liqueur, vodka, apple juice & lychees  
Smirnoff citrus, Alize passionfruit cognac, pineapple & apple juice  
Vodka, Cointreau, cranberry juice & fresh lime  
Vodka, Chambord & pineapple juice



## how we make your function Cruise-y

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### the devil's in the details

We know that every event is individual – just like its host.

Working with your Event Coordinator we can make sure that your night runs just the way you want it to.

Would you like to offer your guests a drink on arrival?

How would you like the wording on your signage to read?

Just let us know and we'll sort out the details.

Contact us to plan your event today!

*Cruise events*

### the fine print (terms and conditions)

Selection options (set canapé and beverage packages) are based on a minimum of 100 guests.

Should your numbers be less than this, please contact us for a bespoke quotation to suit your needs.

Rates quoted are in Australian dollars (AUD). Rates are subject to change without notice. Comprehensive terms and conditions are provided with specific event proposals.

All menu items are subject to availability. Substitutions may be made of the discretion of management.

