

Vista Mare
BAR & DINING

Group Bookings, Private Dining & Events



VISTA ' MARE AT CROWN SYDNEY

The newest opening within a'Mare's Italian Dining Hub at Crown Sydney, along with a'Mare and Pizza'Mare.

Vista'Mare brings the atmosphere of Italy's great coastal bars to one of the city's most spectacular waterfront settings.

Whether you're joining us for a quick caffè, a round of Negronis, cocktails by the water or a long afternoon that turns into evening, Vista'Mare Bar & Dining captures the warmth and spirit of Italian hospitality:

Vibrant, relaxed and always a little indulgent.

CHEF ALESSANDRO PAVONI

Award-winning chef and restaurateur Alessandro Pavoni ignited his passion for food as a child in his nonna's kitchen in Northern Italy.

He has since pursued a successful career in the culinary arts, working in various Michelin star venues around the globe, establishing his own accolade awarded venue, writing a cookbook, and educating aspiring chefs at some of the country's most renowned culinary schools. As a highly regarded pioneer of contemporary Italian cuisine, Pavoni says

"Vista'Mare brings something new to Sydney. It's an Italian waterfront lobby bar inspired by the great coastal destinations of Italy, where guests can enjoy everything from a morning espresso to aperitivo and dinner by the water."

GROUP BOOKINGS, PRIVATE DINING & EVENTS

10+ guests

Enjoy a culinary experience in the exclusive and glamorous surroundings of Vista'Mare offering a ground floor bar, al fresco dining on the terrace and semi exclusive spaces perfect for your next cocktail event.

Ideal for celebrations, corporate gatherings, and special occasions, our sophisticated spaces, paired with dedicated bartenders and attentive service, provide the perfect setting to experience expertly crafted cocktails, great food and exceptional hospitality.



VISTA'MARE CANAPÉ MENUS

\$80pp: Select 3 Cold or Hot + 1 Substantial

\$100pp: Select 4 Cold or Hot + 2 Substantial

\$120pp: Select 5 Cold or Hot + 3 Substantial

Dessert Canapé + \$16ea pp

Cold Canapés

Roasted capsicum

Goat curd, oregano, on witlof

King prawns (A)

Cocktail sauce

Freshly shucked oysters (A)

Pinot grigio vinegar mignonette

Yellowfin tuna crudo (A)

Ocean trout roe, pistachio brioche

Hand-picked spanner crab (A)

On gem cos lettuce

Grass-fed beef tartare

Crostini, pickles, parsley

Prosciutto involtini

Grissini

Hot Canapés

Prawn fritters (A)

Lasagna fritters

Fried calamari (I)

Lemon

Panzerotto

Fried pizza dough, scamorza,
cherry tomato, mortadella

Prawn skewers (A)

Parma prosciutto, black garlic

Charcoal wagyu skewers

Salsa verde

Substantial Canapés

Zucchini parmigiana

Penne arrabbiata

Burrata, basil

Risotto, prawns (A)

Lemon, mascarpone

Saffron risotto

Scallops (I), zucchini flowers

Maccheroncini

Traditional Bolognese ragù

Wagyu MS5+ flank steak

Rocket, fennel, radish

Dessert Canapés

Tiramisù

Vanilla panna cotta

Strawberries, lemon & basil granita

Chocolate barbajada

Piedmont hazelnuts

Citrus tart

Whipped lemon cream

Seafood origins: (A) Australia, (I) Import, (M) Mixed

Please note these are sample menus and are subject to change to showcase the best produce available



ANTIPASTO GRAZING TABLE

What a way to start your event! A classic Italian welcome and 'wow' on entry for your guests.

Vista'Mare Grazing Piccolo \$55pp

Traditional Italian Antipasto - Perfect for complementing your aperitivo on arrival, prior to commencing your sit down meal or canapé menu. Filled with a selection of cheese, meats, pickles, fresh and dried fruit, nuts, crackers and breads.

Vista'Mare Grazing Plus \$75pp

Substantial Italian Antipasto - Enough to cover a comprehensive first course of a meal, or wonderful to augment a full service period canapé function. Includes everything from a'Mare Grazing Piccolo, plus a'Mare's delicious Panzerotti, Calamari Fritti, Buffalo Mozzarella, Mozzarella in Carrozza

Seafood Upgrade

Oysters, Prawn Cocktail, Smoked Salmon, Scallop on shell
+ \$20 to either of above packages

VISTA'MARE BEVERAGE PACKAGES

*Beverage packages must be selected for the whole table
Alternatively you can preselect specific wines and beverages to be served during your event*

Classic

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2 hours \$89pp
3 hours \$139pp
4 hours \$170pp

Cocktails

Select 3 of the following cocktails:

Aperol or Campari Spritz | Old Fashioned
Southside | Cosmopolitan | Espresso Martini | French 75
French Martini | Lychee Martini | Margarita
Pornstar Martini | Negroni

Wines

Casa Gheller Prosecco
Sibiliana Sensale Chardonnay, Sicily
Sibiliana Sensale Nero d'Avola, Sicily

Beer and Soft Drinks

Draft Beer
Pepsi | Pepsi Max | Lemonade
Lemon Lime Bitters
Filtered Still and Sparkling Water

House Spirits

Vodka | Gin | Whisky | Tequila

Signature Upgrade

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Upgrade your cocktail selection to 3 of Vista'Mare's
Signature cocktails instead of the classic cocktails

2 hours \$109pp
3 hours \$159pp
4 hours \$199pp



Non Alcoholic

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2 hours \$39pp
3 hours \$55pp
4 hours \$69pp

Mocktails

Jada 2.0 : Sammy Piquant Jetsetter,
Fever Raspberry Tonic

Bitter Riviera : Sammy Piquant Jetsetter,
Orange, Lemon, Raspberry & Rose Syrup

Pacific Desire : Sammy Piquant South
Pacific, Passion Fruit, Orgeat, Lemon

No-Groni : Sammy Piquant Jetsetter &
Oaxacan, Four Pillars Bandwagon Shiraz

Soft Drinks

Pepsi | Pepsi Max | Lemonade
Lemon Lime Bitters

San Pellegrino Chinotto
San Pellegrino Aranciata Rossa

Filtered Still and Sparkling Water



VISTA'MARE CAKES

Whether for birthdays, festivities or personal achievement, celebrate any special occasion with cakes made to order by the a'Mare pastry kitchen.

Millefoglie Crema \$25pp

Layers of the lightest crunchy puff pastry and smooth vanilla chantilly cream.

Torta Al Cioccolato \$25pp

Our classic Chocolate cake with layers of rich chocolate mousse, sponge and orange syrup. Served with vanilla anglaise.

Tiramisù \$24pp

Our rich and creamy traditional Italian signature Tiramisù, combining mascarpone cream with coffee soaked savoiardi biscuits and cocoa powder.

*The size of each cake is tailored to accommodate the number of guests (minimum 4).
Please note that orders must be made 72 hours in advance to allow for preparation time.*

TERMS & CONDITIONS

Groups of 10+ must select a set menu or canape package.

If you have any special requests, please don't hesitate to ask.

A 48 hour cancellation policy applies.

Please note that a deposit will be required to secure the booking and minimum spends will be dependent on date, time and season and will be confirmed with you on a case-by-case basis.

There is no BYO of any alcohol or drinks allowed under any circumstance.

A 10% surcharge applies on Saturdays.

A 15% surcharge applies on Sundays and Public holidays.

An additional 10% group service charge will be applied to your final bill on the day.

(5% if your event falls on a Saturday, Sunday or Public Holiday.)

Please note a 1.15% processing fee applies to all credit card transactions. No split bills.

Should you have any special dietary requirements or allergies, please inform us.

We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free

ENQUIRIES

For any enquiries, please contact our reservations team at the a'Mare Office:

(02) 8029 0887 or email groups@amaresydney.com.au

Vista'Mare Bar & Dining at Crown Sydney Level 1 (Ground) 1 Barangaroo Avenue Sydney NSW 2000

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