



CIRO

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GROUP BOOKINGS & PRIVATE EVENTS

CIRQ

CIRQ at Crown Sydney

Take a seat above Sydney Harbour at Crown Sydney's luxurious terrace bar. Towering at 26 floors above Crown Sydney's waterfront location, CIRQ makes the most of its location – almost suspending guests above the harbour to give an unprecedented view of the city – with a unique mix of multi-dimensional indoor and outdoor spaces.



Private Events

Suspended in the sky 26 floors up, you'll feel both above the city and apart from it with one of the most mesmerising views of Sydney's Circular Quay and waterfront inlets.

Divided into three unique spaces, guests can sit back and enjoy the moody intimacy of CIRQ's internal lounge or take in the harbour air and views via two exterior lounges on both the lower and upper terraces.

An experience amongst the glimmering Sydney cityscape you won't be able to find elsewhere, CIRQ looks forward to welcoming you in the sky.

The Spaces

Outdoor Terrace – 60 to 80 Guests

Exclusive Use – 150 to 180 Guests





Outdoor Terrace

60 TO 80 GUESTS

Take in Sydney's million-dollar harbour views from CIRQ's outdoor terrace, available for partial or exclusive hire. Featuring a private bar, dramatic surrounding glass windows and a unique mix of lounge seating, this expansive space with covered roof provides the perfect setting for cocktail parties and celebrations.

Entire Venue

150 TO 180 GUESTS

The exclusive hire of CIRQ provides guests with an unparalleled experience, set to impress. Enjoy access to both the internal lounge and the two exterior lounges on the terrace, for a completely exclusive event experience.



Menu

CIRQ's fresh and well-curated menu offers innovative takes on traditional tapas style dishes, ideal for sharing. Showcasing the finest seasonal produce, enjoy cured meats, cheese and seafood stands and other delectable favourites like the very popular Wagyu Beef Slider, Chorizo and Mozzarella Croquettes and more.

An extensive wine menu highlights the finest regions while bespoke cocktails delight your senses, infused with native Australian botanicals. Choose from one of our many food and beverage packages available, or allow us to tailor the event to your specific needs.





Standard Canapés Package

3 Hour Package | \$95 PP (Add \$40 PP per extra hour)

Cured Meats and Cheeses Stands

Pioik Epooro Sourdough, Homemade Lavosh & Grissini

Appellation Sydney Oyster

Raspberry Mignonette, Evoo

Cornette & Ocean Trout Mouse

Salmon Caviar

Charred Zucchini & Eggplant Tart (V)

Herbs Salsa and Feta Cheese

Chorizo & Mozzarella Croquette

Jalapeño, Aioli

Kipfler Potato Bravas & Aioli (V)

Wagyu Beef Slider

Aged Cheddar, Aioli, House BBQ Sauce, Seasonal Pickles, Brioche

Free Range Chicken Al Pastor, Chorizo

Pickle Onions, Chipotle Aioli

Churros

Cinnamon Sugar, Pedro Ximénez Chocolate Sauce

Please note these are sample menus and are subject to change to showcase the best produce available. One package per booking for the whole table only.

Premium Canapés Package

3 Hour Package | \$130 PP (Add \$50 PP per extra hour)

Cured Meats and Cheeses Stands

Pioik Epooro Sourdough, Homemade Lavosh & Grissini

Appellation Sydney Oyster

Raspberry Mignonette, Evoo

King Fish Crudo

Passion Fruit Leche de Tigre, Jalapeño Salsa

Charred Zucchini & Eggplant Tart (V)

Herbs Salsa and Feta Cheese

Kipfler Potato Bravas & Aioli (V)

Chorizo & Mozzarella Croquette

Jalapeño, Aioli

Fremantle Octopus (N)

Salsa Macha, Macadamia, Butternut Squash, Chives

Wagyu Beef Slider

Aged Cheddar, Aioli, House BBQ Sauce, Seasonal Pickles, Brioche

Free Range Chicken Al Pastor, Chorizo

Pickle Onions, Chipotle Aioli

Hazelnut Praline Choux

Salted Dulce de Leche



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Deluxe Canapés Package

3 Hour Package | \$190 PP (Add \$55 PP per extra hour)

Cured Meats and Cheeses Stands

Pioik Epooro Sourdough, Homemade Lavosh & Grissini

Appellation Sydney Oyster

Raspberry Mignonette, Evoo, Salmon Roe

King Fish Crudo

Passion Fruit Leche de Tigre, Jalapeño Salsa

Charred Zucchini & Eggplant Tart (V)

Herbs Salsa and Feta Cheese

Cornette & Ocean Trout Mouse

Salmon Caviar

Wagyu Beef Slider

Aged Cheddar, Aioli, House BBQ Sauce, Seasonal Pickles, Brioche

Chorizo & Mozzarella Croquette

Jalapeño, Aioli

Kipfler Potato Bravas & Aioli (V)

Lobster Roll

Yuzu Emulsion, Celery, Chives

Free Range Chicken Al Pastor, Chorizo

Pickle Onions, Chipotle Aioli

Churros

Cinnamon Sugar, Pedro Ximénez Chocolate Sauce

Hazelnut Praline Choux

Salted Dulce de Leche

Please note these are sample menus and are subject to change to showcase the best produce available. One package per booking for the whole table only.

Standard Share Package

3 Hour Package | \$90 PP | Max 40 Guests (Add \$40 PP per extra hour)

Cured Meats and Cheeses Stands

Pioik Epoooro Sourdough, Homemade Lavosh & Grissini

Marcona Almond

Sea Salt, Spicy Paprika

Marinated Olives

Citrus, Fresh Herbs

Smoky Eggplant (V)

Feta, Cherry Tomato Salsa, Pomegranate, Potato Crisps

Croquette of the Week (VO)

Kipfler Potato Bravas & Aioli (V)

Char Grilled Fremantle Octopus (N)

Salsa Macha, Macadamia, Butternut Squash, Scallions

Free Range Chicken Al Pastor, Chorizo

Chorizo, Pickle Onions, Chipotle Aioli

Hazelnut Praline Choux

Salted Dulce de Leche



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Premium Share Package

3 Hour Package | \$150 PP | Max 40 Guests (Add \$50 PP per extra hour)

Mixed Meat, Cheese & Seafood Stands

Pioik Epooro Sourdough, Homemade Lavosh & Grissini

Smoky Eggplant(V)

Feta, Cherry Tomato Salsa, Pomegranate, Potato Crisps

Croquette of the Week

Kipfler Potato Bravas & Aioli (V)

Char Grilled Fremantle Octopus (N)

Salsa Macha, Macadamia, Butternut Squash, Scallions

Wagyu Beef Skirt MBS4+

Chorizo, Cipollini Onions, Swiss Brown Mushrooms,
Veal Jus, Hasselback Potato

Hazelnut Praline Choux

Salted Dulce de Leche

Please note these are sample menus and are subject to change to showcase the best produce available. One package per booking for the whole table only.

Deluxe Share Package

3 Hour Package | \$200 PP | Max 40 Guests (Add \$60 PP per extra hour)

Market Seafood Stands

Ceviche
Dressed Mollusk
Tiger Prawn Caesar Salad
Moreton Bay Bug & Heirloom Tomato
Market Seafood Specials
Appellation Sydney Rock Oysters
Market Seafood in Mini Brioche Roll

Vannella Burrata (V)

Tomatoes Three Ways, Bush Tomatoes Spice, Snow Pea, Seeded Baguette

Smoky Eggplant (V)

Feta, Cherry Tomato Salsa, Pomegranate, Potato Crisps

Croquette of the Week

Kipfler Potato Bravas (V)

& Aioli

Char Grilled Fremantle Octopus (N)

Salsa Macha, Macadamia, Butternut Squash, Scallions

Half Shell Scallops

Black Garlic Butter Crust, Zucchini Flower

Wagyu Beef Skirt MBS4+

Chorizo, Cipollini Onions, Swiss Brown Mushrooms,
Veal Jus, Hasselback Potato

Hazelnut Praline Choux

Salted Dulce de Leche



Please note these are sample menus and are subject to change to showcase the best produce available. One package per booking for the whole table only.

Beverage Packages

STANDARD PACKAGE

2 Hours \$53 PP | 3 Hours \$69 PP

Sparkling Wine

Domaine Chandon Brut

White Wine

Mud House Sauvignon Blanc
Kooyong Estate Clonale Chardonnay

Red Wine

The Lane Block 5 Shiraz
Cape Mentelle Trinders Cabernet Shiraz

Beer

Asahi
Cascade Light

Soft Drinks & Juices

PREMIUM PACKAGE

2 Hours \$86 PP | 3 Hours \$101 PP

Sparkling Wine

Piper-Heidsieck Cuvée Brut

White Wine

Vasse Felix Premier Chardonnay
Shaw + Smith Sauvignon Blanc

Red Wine

Craggy Range Pinot Noir
St Hallett 'Blackwell' Shiraz

Beer

Asahi
Cascade Light

Soft Drinks & Juices

DELUXE PACKAGE

3 Hours \$152 PP

Champagne

2015 Moët & Chandon 'Grand Vintage' Extra Brut

White Wine

2022 Tiefenbrunner 'Merus' Pinot Grigio
2022 Patrick Piuze 'Terroir De Cougis' Chablis

Rosé

2021 Whispering Angel Rosé

Red Wine

2020 Louis Jadot Château des Jacques Morgon Gamay
2022 Domaine Vincent Paris Crozes-Hermitage Shiraz

Beer

Asahi
Cascade Light

Soft Drinks & Juices



Booking Form

Booking Name

Company (If applicable)

Occasion

Contact Number

Contact Email

Preferred Date (Please note CIRQ is closed Mon - Tue)

Time of the Event

Number of Guests (18+ only)

Special Requests / Dietary Requirements (Please state the name and dietary requirement)

Food Package Selection

Standard Canapés Package \$95 PP

Premium Canapés Package \$130 PP

Deluxe Canapés Package \$190 PP

Standard Share Package \$90 PP

Premium Share Package \$150 PP

Deluxe Share Package \$200 PP

Beverage Package Selection

Standard Package 2 Hours \$53 PP

Standard Package 3 Hours \$69 PP

Premium Package 2 Hours \$86 PP

Premium Package 3 Hours \$101 PP

Deluxe Package 3 Hours \$152 PP

Beverage on Consumption

(if selected, please note you would need to select one sparkling, one or two white wines, one or two red wines, three-four beers and cider to be available as part of the tab)

Payment Terms - Please note this will be a contracted event. Payment will align with event deposit schedules.

Terms and Conditions - Our Events Coordinator will be in touch to confirm your details selected and discuss anything further you might require. Please note that minimum spends will be dependent on date, time and season and will be confirmed with you on a case-by-case basis. A 10% service charge will be applied to your final bill on the day. No split bills.

OPENING HOURS

Monday to Tuesday CLOSED

Wednesday to Friday 4pm – 12am

Saturday 4pm – 12am

Sunday 12pm – 8pm

CONTACT

private.events@crownsydney.com.au (30+ Guests)

cirqreservations@crownsydney.com.au (1-29 Guests)

CIRQ Bar & Lounge

Crown Sydney

Level 26, 1 Barangaroo Avenue

Sydney NSW 2000

crownsydney.com.au/indulge/cirq

@cirqbarandlounge