

a'Mare

GROUP BOOKINGS, PRIVATE DINING & EVENTS

CONTACT

For any enquiries, please contact our reservations team on *a'Mare* Office: 02 8029 0887 Crown Restaurant Reservations: 02 8871 7171 or email groups@amarsydney.com.au

a'Mare at Crown Sydney Level 1 (Ground) 1 Barangaroo Avenue Sydney NSW 2000

www.crownsydney.com.au/amare

[@amarsydney](#)



A'MARE AT CROWN SYDNEY

Inspired by the nostalgia of dining out when service was paramount and food was simply delicious, acclaimed Chef and Restaurateur Alessandro Pavoni welcomes his latest venture *a'Mare* to the Sydney landscape. With an ever-changing menu that evolves with the finest seasonal Australian produce and Italian ingredients, dishes are focused on the simplicity of these ingredients, the regions from which they came and the stories behind them.

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, *a'Mare* is Pavoni's latest venture, a classic fine dining experience showcasing elegant service and the finest seasonal ingredients.

GROUP BOOKINGS, PRIVATE DINING & EVENTS

10+ guests

Enjoy a culinary experience in the exclusive and glamorous surroundings of *a'Mare* offering a ground floor restaurant, al fresco dining on the Terrace and three private upstairs dining rooms. Perfect for private celebrations or larger engagements, our elegant spaces combined with its own dedicated service and sommelier team is the ideal setting to experience Alessandro's classic Italian dishes.



NON-EXCLUSIVE BOOKINGS

Up to 28 seated

Please note with non-exclusive bookings, there is no guarantee as to where your group will be placed in the venue. We will take note of your preference and do our utmost best on the day to accommodate your requests.

EXCLUSIVE & PRIVATE DINING BOOKINGS

The Wine Room

Up to 10 seated
Minimum Spend Applies
Elevated views

The Wine Room is discovered at the end of the upstairs hallway. The stunning space offers a glimpse of the Sydney Harbour and features an enviable wine collection showcased in the wine cabinets. Featuring dramatic glass windows and fine brass suspended pendant lights, the space feels exclusive and personal, perfect for an intimate event.

The Library

Up to 12 seated
Minimum Spend Applies
Elevated views

With seating for up to 12 guests this intimate private dining room, aptly named *The Library* is all glamour overlooking the energy of the main bar. Featuring pristine water views, the lush bold carpet complements the opulent fringed chandelier to create a space to escape for your special occasion.

The Harbour View Room

Up to 70 seated & 85 cocktail
Minimum Spend Applies
Elevated views

This stunning space offers uninterrupted views of the Sydney Harbour and in an elegant and soothing setting. Featuring dramatic glass windows and soft colours of greens and blues the space has a luxurious feel through the gold trimming, decorate carpets and the reflections of the harbour.

The Harbour View North (semi exclusive)

Up to 25 seated
Minimum Spend Applies
Elevated views

Separated by a bar height feature station, this semi exclusive area gives the absolute best views a'Mare has to offer, with a north-westerly aspect over the harbour to Balmain and glimpses of the Harbour Bridge.

The Dining Room

Up to 90 seated & 100 cocktail
Minimum Spend Applies
Ground level views

The Dining Room is inspired by the palazzi of old school Italy - Venice, Milan, Rome and Lake Garda with distinctly Italian details throughout the dining room including luxurious furnishings, and the stunning ornate ceiling with the magnificent blue hues of the harbour backdrop.

The Entire Venue

Up to 240 seated & 290 cocktail
Minimum Spend Applies

The exclusive hire of *a'Mare* allows our guests a completely private restaurant experience tailored to meet every need of their event. The unparalleled views from dining room across the Sydney Harbour offer an ideal space for any occasion; perfect for private celebrations and corporate events. The main dining room has capacity for up to 65 seated guests and can also accommodate a drinks reception or seated presentations whilst dining.



THE WINE ROOM

Up to 10 seated
Minimum Spend Applies
Elevated views

The Wine Room is discovered at the end of the upstairs hallway. The stunning space offers a glimpse of the Sydney Harbour and features an enviable wine collection showcased in the wine cabinets. Boasting dramatic glass windows and fine brass suspended pendant lights, the space feels exclusive and personal, perfect for an intimate event. *The Wine Room* also features a TV screen, providing guests the option to showcase presentations and visual content, ideal for business meetings and corporate occasions.

THE LIBRARY

Up to 12 seated
Minimum Spend Applies
Elevated views

With seating for up to 12 guests this intimate private dining room, aptly named *The Library* is all glamour overlooking the energy of the main bar. Featuring pristine water views, the lush bold carpet complements the opulent fringed chandelier to create a space to escape for your special occasion.





THE HARBOUR VIEW ROOM

Up to 70 seated & 85 cocktail

Minimum Spend Applies

Elevated views

This stunning space offers uninterrupted views of the Sydney Harbour and in an elegant and soothing setting. Featuring dramatic glass windows and soft colours of greens and blues the space has a luxurious feel through the gold trimming, decorate carpets and the reflections of the harbour.

THE HARBOUR VIEW NORTH

Semi exclusive dining for up to 25 people seated

Minimum Spend Applies

Elevated views

Separated by a bar height feature station, this semi exclusive area gives the absolute best views a'Mare has to offer, with a north-westerly aspect over the harbour to Balmain and glimpses of the Harbour Bridge.





THE DINING ROOM

Up to 90 seated & 100 cocktail

Minimum Spend Applies

Ground level views

The Dining Room is inspired by the palazzi of old school Italy - Venice, Milan, Rome and Lake Garda with distinctly Italian details throughout the dining room including luxurious furnishings, and the stunning ornate ceiling with the magnificent blue hues of the harbour backdrop.

THE ENTIRE VENUE

*Up to 240 seated & 290 cocktail
Minimum Spend Applies*

The exclusive hire of *a'Mare* allows our guests a completely private restaurant experience tailored to meet every need of their event. The unparalleled views from dining room across the Sydney Harbour offer an ideal space for any occasion; perfect for private celebrations and corporate events. The main dining room has capacity for up to 65 seated guests and can also accommodate a drinks reception or seated presentations whilst dining.





CANAPÉ EVENTS

a'Mare offer a number of different areas for canapé events. Enjoy water views along with an exciting and delicious canapé menu from the *a'Mare* team.

Bar (Inside)

Enjoy water views and direct access to the main bar of *a'Mare*.
Up to 20 people standing | Minimum Spend Applies

Bar Terrace

The most exclusive and glamorous bar area within *a'Mare* with absolute water frontage.

Please note this space is weather dependent.

Up to 30 people standing | Minimum Spend Applies

The Harbour View Room

Features elevated harbour views, dramatic glass interiors and luxe amenities for your guests on the same level.

Up to 85 people standing | Minimum Spend Applies

FOOD MENU PACKAGES

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

a'Mare Signature Menu

\$146pp

Focaccia

*Traditional focaccia, Pugliese extra virgin olive oil,
aged balsamic*

Burrata Caprese

*Local made Vanella burrata with salsa verde and
heirloom tomato*

Vitello Tonnato

Veal tenderloin, tuna mayonnaise, baby capers, pine nuts

Fettuccine Alfredo con pecorino al tartufo

*Homemade fettuccine with Pepe Saya cultured butter,
30 month aged Parmigiano Reggiano and truffle pecorino*

Cotoletta alla Milanese

*Veal cutlet alla Milanese, grissini crust,
semi-dried cherry tomatoes, lemon*

Rucola

Rocket, parmesan, balsamic dressing

Tiramisù

a'Mare's tiramisù

a'Mare Chefs Menu

\$215pp

Capesanta

Scallop crudo with Granny Smith apple dressing

Focaccia

*Traditional focaccia, Pugliese extra virgin olive oil,
aged balsamic*

Crudo di cernia

*Queensland coral trout crudo with cucumber
and celery gazpacho and pickled onion*

Paccheri con aragosta

*Paccheri pasta with half a charcoal grilled Eastern Rock Lobster,
fresh tomato, semi-dried tomatoes, chilli and lobster bisque*

Costata alla griglia

*Westholme wagyu rib eye steak MBS 4/5 600g
with rosemary oil*

Rucola

Rocket, parmesan, balsamic dressing

Granita Siciliana

*Freshly shaved citrus granita with whipped vanilla
pannacotta and fresh mango*

a'Mare Ultimate Experience Menu

\$280pp

Stuzzichini

*Freshly shucked Sydney Rock 'Appellation' oysters
with ARS Italica oscietra caviar
Moreton Bay bug crudo, stracciatella and scampi caviar
Scallop crudo with Granny Smith apple dressing*

Focaccia

*Traditional focaccia, Pugliese extra virgin olive oil,
aged balsamic*

Fritto Misto

*Fried SA king prawns, Southern calamari
and crispy zucchini flowers, lemon mayonnaise*

Burrata Caprese

*Local made Vanella burrata with salsa verde
and heirloom tomato*

Gnocchi con granchio

*Potato gnocchi, hand picked spanner crab,
cherry tomato, red capsicum, chives*

Aragosta a'Mare

*Rock lobster cooked over coal in the Jospur oven,
cherry tomato, garlic, basil*

Bistecca Fiorentina

*2GR full blood wagyu bistecca with rosemary oil
Rocket, parmesan, balsamic dressing
Roasted royal blue potatoes, rosemary*

Gelato fior di latte

*Fior di latte gelato served with:
Bitter Amarena Fabbri cherries and cherry sauce
or cocoa nibs and gianduia sauce*

a'Mare Childrens Menu

\$45pp

Focaccia

*Traditional focaccia, Pugliese extra virgin olive oil,
aged balsamic*

Cavatelli Bolognese

Cavatelli pasta served with Bolognese sauce

Cotoletta

Chicken Schnitzel served with fries

Gelato

*Our homemade vanilla gelato served with
cacao nibs and chocolate hazelnut sauce*

BEVERAGE MENU PACKAGES

Please note these are sample menus and are subject to change. Beverage packages are available for a 2.5 hour period and for the whole table only. If you would like to extend the service period please speak to your Event Coordinator for more information.

a'Mare Tier One Beverage Package

\$99pp

Non-Alcoholic Soft Drinks
Unlimited filtered still and sparkling water
Tea and Coffee

Aperol Spritz On Arrival

Beer

Menabrea Lager
Heaps Normal Non Alcoholic - XPA

Sparkling Wine

Biancavigna, Prosecco

White Wine

Fiegl Villa Dugo, Pinot Grigio

Red Wine

Tin Shed Melting Pot, Shiraz

a'Mare Tier Two Beverage Package

\$119pp

Non-Alcoholic Soft Drinks
Unlimited filtered still and sparkling water
Tea and Coffee

Aperol Spritz On Arrival

Beer

Friuli Italian Lager
Heaps Normal Non Alcoholic - XPA

Sparkling Wine

Biancavigna, Prosecco

White Wines

Fattoria San Lorenzo Le Oche, Verdicchio
La Tosa, Malvasia Colli Piacentini

Red Wines

Fiorano Terre Di Giobbe Superiore, Montepulciano, Sangiovese
Weingut Niklas OXS, Lagrein

a'Mare Tier Three Beverage Package

\$199pp

Non-Alcoholic Soft Drinks
Unlimited filtered still and sparkling water
Tea and Coffee

**Premium Negroni or
Premium Bellini On Arrival**

Beer

Baladin Nazionale Italian Lager
Little Creatures Pale Ale
Heaps Normal Non Alcoholic - XPA

Sparkling Wine

Santus Franciacorta, Chardonnay Pinot Nero

White Wines

Te Mata Cape Crest, Sauvignon Blanc
Fiorano Giulia Erminia, Pecorino

Rosé Wine

Sella e Mosca Rosato di Alghero, Cannonau

Red Wines

Massimo Rivetti, Pinot Noir
Vietti Perbacco, Nebbiolo

Dessert Wines

Piero Gatti Moscato Frizzante, Moscato
Dolianova Moscato di Sardegna

a'Mare Childrens Beverage Package

\$22pp

Soft Drinks

Coke, Coke Zero, Sprite, Pink Lemonade

Juice

Orange, Apple, Tomato, Grapefruit

COCKTAIL / MOCKTAIL PACKAGES



a'Mare Cocktail Cart

\$79pp

For 1 Hour Duration

Negroni, Classic Martini, Ciroc Vodka
and Tanqueray 10 Gin with Soda or Tonic

a'Mare is known for its theatrics of tableside service and the bar is no exception.

Enjoy a selection of up to four different cocktails, served from our hand crafted and bespoke Cocktail Cart by your accredited bartender.

The perfect memorable addition to either the welcome moment or to supplement your dessert course.

Cocktail cart is only for bookings in PDR and Exclusive events

a'Mare Non-Alcoholic Beverage Package

\$49pp

For 2.5 Hour Duration

Non-Alcoholic Soft Drinks
Tea and Coffee

Mocktails

Jada - *Lyre's Italian Spritz, Lyre's Prosecco, Soda*

Melinda - *Lyre's American Malt, Apple, Lime, Mint*

Royal - *Seedlip Grove, Grapefruit, Fruit Royale Tea, Citrus*



Celebration Cakes

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

Cake Options

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
\$22pp

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 are made 72 hours in advance to allow for preparation time.

LOOKING FOR SOMETHING EXTRA TO MAKE YOUR EVENT MEMORABLE?

Antipasto Grazing Table

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

a'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.

a'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 Gnocco Fritto, Calamari Fritti, Buffalo Mozzarella, Mozzarella in Carrozza

Seafood Upgrade

Oysters, Prawn Cocktail, Smoked Salmon, Scallop on shell
+ \$20 to either of above packages *(only available for exclusive events)*



CANAPÉ MENU PACKAGES

Please note these are sample menus and are subject to change to showcase the best produce available. Only available for exclusive events.

a'Mare 'Bronzo' Canapé Package
\$80pp

Crostini Heirloom Tomato
with balsamic vinegar

Bruschetta
with Pepe Saya cultured butter, Spanish anchovies

Prosciutto and Seasonal Fruit

Mozzarella 'in carrozza'
fried mozzarella and basil toast

Tramezzino
Finger sandwich of crab and chives

Carnaroli risotto
with coral reef prawns, saffron, zucchini

Panna cotta buttermilk

a'Mare 'Argento' Canapé Package
\$120pp

Appellation oysters
with Pinot Grigio mignonette

Bruschetta
with Pepe Saya cultured butter, Spanish anchovies

Calamari fritti
with lemon mayonnaise

Veal tonnato
with tuna mayo, capers, pine nuts, spelt cracker

Tramezzino
Finger sandwich of crab and chives

Large king prawn and pancetta skewers
Cooked over charcoal

Wagyu skewers
'Pizzaiola' salsa of tomato, garlic, oregano and black olives

Cavatelli pasta
with wagyu bolognese

Berry jam crostata

a'Mare 'Oro' Canapé Package
\$160pp

Appellation oysters
with Pinot Grigio mignonette

Moreton Bay bug crudo
with celery, and tomato crostini

Wagyu bresaola
with rocket and pecorino involtini

Tramezzino
Finger sandwich of crab and chives

Large king prawn and pancetta skewers
Cooked over charcoal

Charcoal baby octopus 'alla diavola'
with chilli salsa

Lamb cutlet cotoletta
with agrodolce sauce

Wagyu skewers
'Pizzaiola' salsa of tomato, garlic, oregano and black olives

Potato gnocchi
rock lobster, cherry tomato, basil, lemon

Berry jam crostata

Brutti ma buoni

a'Mare 'Diamante' Canapé Package
\$200pp

Appellation oysters
with oscietra ARS Italica caviar

Moreton Bay bug crudo
with celery, and tomato crostini

Tramezzino
Finger sandwich of crab and chives

Rock Lobster
with stracciatella, green apple, lime roll

Oscietra caviar

Wagyu bresaola
with rocket and pecorino involtini

Large king prawn and pancetta skewers
Cooked over charcoal

Lamb cutlet cotoletta
with agrodolce sauce

Truffled potato gnocchi
with truffled pecorino

Tiramisù

Berry jam crostata

Booking Name

Company *If applicable*

Occasion

Contact Number

Contact Email

Date of the Event

Time of the Event

Number of Guests

Adults: _____ *Kids under 12:* _____

Special Requests / Dietary Requirements

Please note that table requests and areas are noted but not guaranteed

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 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. Please note there is no BYO of cakes or drinks allowed under any circumstance. A 10% service charge will be applied to your final bill on the day. Please note 1.15% surcharge applies to all credit card transactions. No split bills.

Menu Selection

- a'Mare* Signature \$146pp
- a'Mare* Chefs \$215pp
- a'Mare* Ultimate Experience \$280pp
- a'Mare* Bronzo Canapé Package \$80pp
- a'Mare* Argento Canapé Package \$120pp
- a'Mare* Oro Canapé Package \$160pp
- a'Mare* Diamante Canapé Package \$200pp

Personalise Your Menu

- Three freshly shucked Sydney Rock Oysters \$21pp
- Selection of cheese with condiments \$30pp
- See something on the À La Carte menu you'd like to try? Let's talk!

Beverages *(available for exclusive hire only)*

- On Consumption – Preselect certain wines from the wine list
- On Consumption – choose on the day *(wines / vintages unable to be guaranteed)*
- Tier One Beverage Package \$99pp *(2.5 hour duration)*
- Tier Two Beverage Package \$119pp *(2.5 hour duration)*
- Tier Three Beverage Package \$199pp *(2.5 hour duration)*
- Cocktail Cart Service \$79pp *(1 hour duration)*
- Non-Alcoholic Beverage Package \$49pp *(2.5 hour duration)*

Select Your Space

Non-Exclusive (up to 28 people)
No minimum spend. 2.5 hour seating times

Please tick

Mon - Thur	12pm	12:30pm	1pm	1.30pm	2pm
	5:30pm	6pm	8.45pm	9pm	
Fri - Sun	12pm	12:30pm	1pm	1:30pm	2pm
	5:30pm	6pm	8.45pm	9pm	

The Wine Room

(Private Dining Room for up to 10 people)
Minimum spends start from \$2,000

The Library

(Private Dining Room for up to 12 people)
Minimum spends start from \$2,400

The Harbour View Room

(Private Dining Room for up to 70 seated & 85 cocktail)
Minimum spends start from \$7,000

The Harbour View North

(Semi Exclusive Dining for up to 25 people)
Minimum spends start from \$3,750

Entire Mezzanine

(The Wine Room + The Library + Harbour View Room)
Minimum spends start from \$16,000

The Dining Room

(Semi-Private Dining Room for up to 90 seated & 100 cocktail)
Minimum spends start from \$16,000

Entire Venue

Bar *(Inside)*

Bar Terrace

Cake Selection

(72 hours' notice required, minimum 4)

- Millefoglie Crema, made especially for you \$25pp
- Torta Al Cioccolato, made especially for you \$25pp
- Tiramisù, made especially for you \$22pp