



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

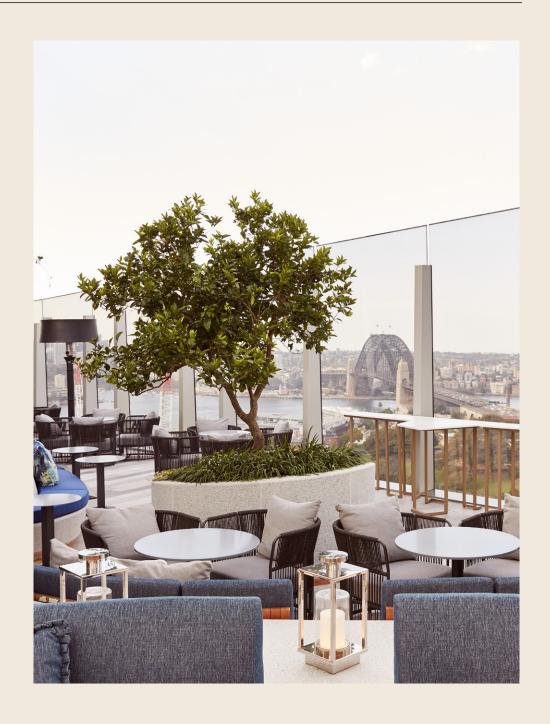
Suspended in the sky 26 floors up, you'll feel both above the city and apart from it with one of the most mesmerising views of Sydney's Circular Quay and waterfront inlets.

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

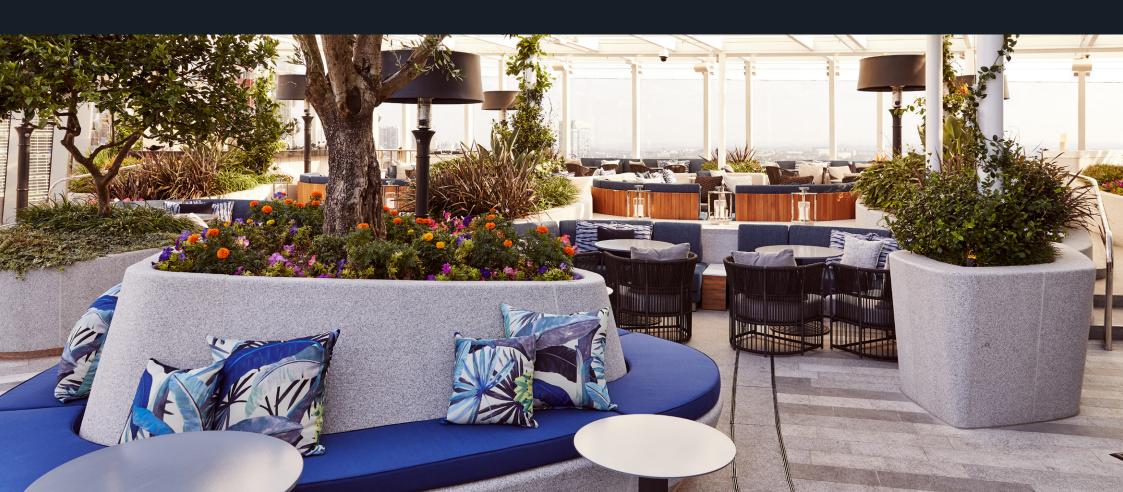
60 TO 80 GUESTS

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 Feta 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 I \$95 PP (Add \$40 PP per extra hour)

Cured Meats and Cheeses Stands

Pioik Epooro Sourdough, Homemade Lavosh & Grissini

Appellation Sydney Oyster

Pedro Ximénez Sherry Vinegar

Cornette & Ocean Trout Mouse

Salmon Caviar

Tête De Moine Choux (V)

Celeriac Panna Cotta

Chorizo & Fetta Croquette

Jalapeño, Aioli

Kipfler Potato Bravas & Aioli (V)

Wagyu Beef Skirt MBS4+

Pepperberry Salt, Chimichurri, Seasonal Pickles, Brioche

Free Range Chicken Al Pastor, Chorizo

Pickle Onions, Chipotle Aioli

Churros

Cinnamon Sugar, Pedro Ximénez Chocolate Sauce

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

Pedro Ximénez Sherry Vinegar

King Fish Crudo

Avocado, Radish, Hibiscus

Tête De Moine Choux (V)

Celeriac Panna Cotta

Cornette & Ocean Trout Mouse

Salmon Caviar

Chorizo & Fetta Croquette

Jalapeño, Aioli

Freemantle Octopus (N)

Kipfler Potato, Romesco Sauce, Nduja Crumbs

Wagyu Beef Skirt MBS4+

Pepperberry Salt, Chimichurri, Seasonal Pickles, Brioche

Free Range Chicken Al Pastor, Chorizo

Pickle Onions, Chipotle Aioli

Hazelnut Praline Choux

Salted Dulce De Leche





Deluxe Canapés Package

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

Cured Meats and Cheeses Stands

Pioik Epooro Sourdough, Homemade Lavosh & Grissini

Appellation Sydney Oyster

Pedro Ximénez Sherry Vinegar, Salmon Roe

King Fish Crudo

Avocado, Radish, Hibiscus

Tête De Moine Choux (V)

Celeriac Panna Cotta

Cornette & Ocean Trout Mouse

Salmon Caviar

Wagyu Beef Tartar

Mustard, Sterling Caviar, Tart Shell

Empanadas, Duck, Mushrooms and Truffle

Chorizo & Fetta 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 Epooro Sourdough, Homemade Lavosh & Grissini

Marcona Almond

Sea Salt, Spicy Paprika

Marinated Olives

Citrus, Fresh Herbs

Roasted Cauliflower (V)

Green Salsa, Chervil, Pumpkin Seeds

Croquette of the Week (VO)

Kipfler Potato Bravas & Aioli (V)

Char Grilled Fremantle Octopus (N)

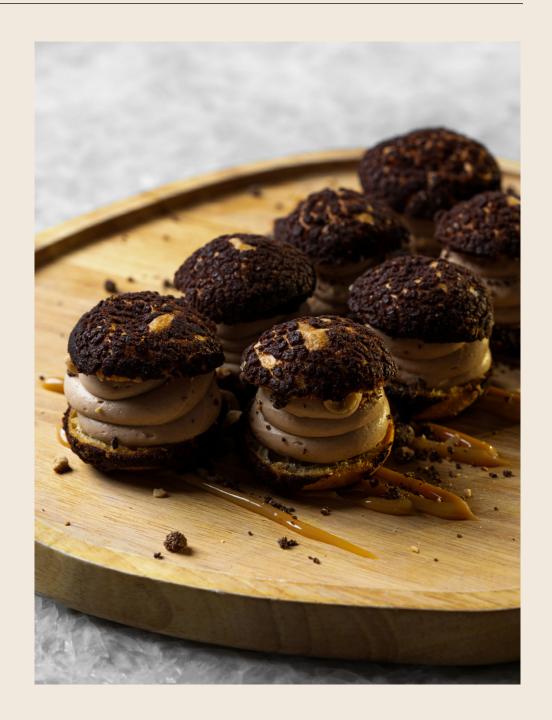
Hasselback Potato, Romesco Sauce, Nduja Crumbs

Free Range Chicken Al Pastor, Chorizo

Chorizo, Pickle Onions, Chipotle Aioli

Hazelnut Praline Choux

Salted Dulce De Leche





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

Roasted Cauliflower (V)
Green Salsa, Chervil, Pumpkin Seeds

Croquette of the Week

Kipfler Potato Bravas & Aioli (V)

Grilled King PrawnsChili Tomato Salsa, Pangritatta

Wagyu Beef Skirt MBS4+ Confit Leeks, Chimichurri, Pepper Berry Salt

> Hazelnut Praline Choux Salted Dulce De Leche

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, Pedro Ximénez Vinaigrette

& Gin & Apple Granita

Market Seafood in Mini Brioche Roll

Vannella Burrata (V/N)

Beetroots, White Balsamic, Macadamia, Sorrel

Roasted Cauliflower (V)

Green Salsa, Chervil, Pumpkin Seeds

Croquette of the Week

Kipfler Potato Bravas (V)

& Aioli

Char Grilled Fremantle Octopus (N)

Hasselback Potato, Romesco Sauce, Nduja Crumbs

Grilled King Prawns

Chili Tomato Salsa, Pangritatta

Wagyu Beef Skirt MBS4+

Confit Leeks, Chimichurri, Pepper Berry Salt

Hazelnut Praline Choux

Salted Dulce De Leche



Beverage Packages

STANDARD PACKAGE

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

Sparkling Wine

Domaine Chandon Brut

White Wine

Mud House Sauvignon Blanc Coldstream Hills Chardonnay

Red Wine

The Lane Block 5 Shiraz Cape Mentelle Trinders Cabernet Shiraz

Beer

Asahi Cascade Light

Soft Drinks & Juices

PREMIUM PACKAGE

2 Hours \$85 PP | 3 Hours \$100 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 \$151 PP

Champagne

2015 Moët & Chandon 'Grand Vintage' Extra Brut

White Wine

2022 Tiefenbrunner 'Merus' Pinot Grigio 2021 Laroche 'Les Chenolnes' Chablis Chardonnay

Rosé

2021 Whispering Angel Rosé

Red Wine

2019 Louis Jadot Château des Jacques Morgon Gamay 2021 Domaine Vincent Paris Crozes-Hermitage Shiraz

Beer

Asahi Cascade Light

Soft Drinks & Juices



Booking Form

Booking Name	Food Package Selection
	Standard Canapés Package \$95 PP
Company (If applicable)	Premium Canapés Package \$130 PP
	O Deluxe Canapés Package \$190 PP
Occasion	Standard Share Package \$90 PP
	Premium Share Package \$150 PP
Contact Number Contact Email	O Deluxe Share Package \$200 PP
	Beverage Package Selection
Preferred Date (Please note CIRQ is closed Mon - Tue)	Standard Package 2 Hours \$53 PP
	Standard Package 3 Hours \$69 PP
Time of the Event	Premium Package 2 Hours \$85 PP
	Premium Package 3 Hours \$100 PP
Number of Guests (18+ only)	O Deluxe Package 3 Hours \$151 PP
	Beverage on Consumption
Special Requests / Dietary Requirements (Please state the name and dietary requirement)	(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 alig with event deposit schedules.
	Terms and Conditions - Our Events Coordinator will be in touch to confirm you 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 12pm – 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