

Cruise

bar restaurant events



Level 1, 2 & 3 Overseas Passenger Terminal
West Circular Quay, Sydney NSW 2000
P: +61 2 9251 1188 E: info@cruisebar.com.au

www.cruisebar.com.au

Cruise

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Welcome to Cruise Bar, Restaurant & Events.

Located at the southern end of the Overseas Passenger Terminal West Circular Quay, Cruise Bar Restaurant & Events is a stunning venue set over 3 levels.

Enjoy one of Sydney's exquisite venues for memorable functions and events. Located over three levels of the Overseas Passenger Terminal Circular Quay, in the historic Rocks area, Cruise Bar, Restaurant & Events offers a unique experience and relaxing ambiance with a stunning backdrop for every occasion.

With unique facilities across each of our three levels, Cruise is the perfect venue for any function or event:

- Corporate Functions
- Product Launches
- Birthday Parties
- Conference Facilities
- Engagement parties
- Weddings & Receptions
- Christmas Parties

For more information on Cruise Events, please contact on Cruise on 02 9251 1188, and dial extension 2 to be put through to events



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Level 1

Located on Level 1 is Cruise Bar, a busy yet relaxed bar and dining venue with some of the best views in Sydney. The interiors are pristine and cool, while the vibe is relaxed and welcoming. Level 1 at Cruise also boasts the vibrant Light wall, an ever-changing lighting display.

Dance, eat, drink and dine in this sensational contemporary setting. The central location of Cruise Bar provides a great place to meet and is a fantastic spot to hang out with friends during the day or night.

Offering a spectacular terrace (one of the best beer gardens in the world) guests seek prime position to soak up the brilliant views of the Opera House and Circular Quay. The terrace is our largest space and can cater for up to 550 guests.

Spaces can be sectioned off for smaller groups or the entire level can be hired out for exclusive events. Cruise courtyard is available for casual corporate drinks, farewells, birthdays and impromptu gatherings.

- The Bar may be booked for exclusive events at other times
- Maximum licensed capacity: 550
- Dance floor: The terrazzo floor is perfect for dancing
- Entertainment: DJ booth, video screens, internal sound system, live music capabilities
- Suitable for functions: Yes, the space is very flexible
- Smoking: Yes, Outdoor only in the courtyard & wharf-side (Subject to law)

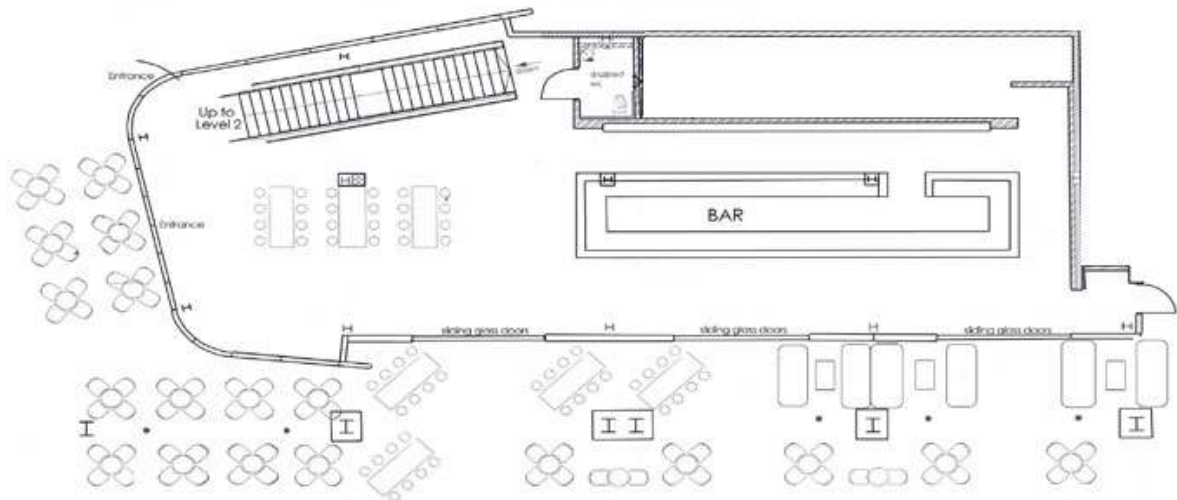


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Cruise bar

Floor Plan



CRUISE BAR - Level 1

	Ceiling Height	Area Sqm	Cocktails
Indoors	2.71m	169.5m	200
Courtyard	-	218.5m	150
Wharf side	-	120.75m	200

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Cruise restaurant

Level 2

Cruise Restaurant, located on Level 2 is a delightful space. The room oozes ambience. To enhance the relaxed atmosphere, attention has been focused on mood lighting and music.

The food philosophy is all about fresh, seasonal produce. Skillfully prepared to accentuate the natural flavours and work in harmony with the rest of the menu. The open plan kitchen highlights a contemporary dining experience at its best, offering a quality dining experience for intimate occasions or exclusive sit down affairs.

The adjoining cocktail lounge boasts baroque style chaise lounges, opulent chandeliers, and dark leather chairs - feel wickedly indulged. Tantalise your taste buds with our signature cocktails. They can only be described as elegance with a twist.

Cruise Restaurant and Cocktail lounge provides music through our internal sound system, and live music can also be arranged. The space is suitable for intimate sit down dinners, exclusive events or functions in the cocktail lounge.

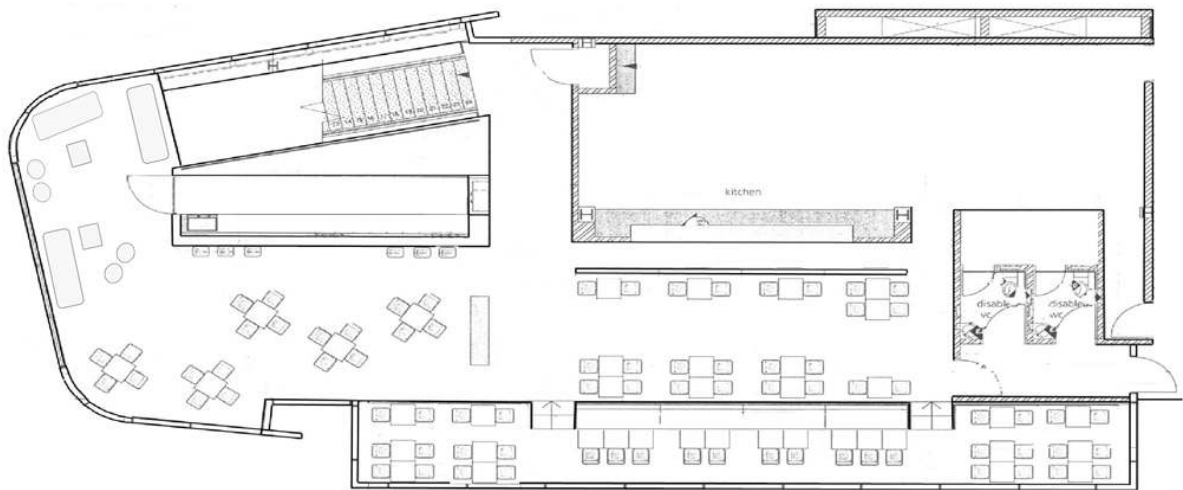


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Cruise restaurant

Floor Plan



CRUISE RESTAURANT - Level 2

	Ceiling Height	Area Sqm	Dinner	Cocktails
Restaurant	2.71m	126m	80	150
Cocktail Lounge			-	50

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Cruise events

Level 3

Cruise Events on Level 3 is one of the best kept secrets in Sydney. This stunning venue provides an elegant function space for events during the day or night.

Overlooking Circular Quay and the Sydney Opera House, Cruise Events features floor to ceiling glass windows and a huge terrace balcony. The Panoramic views are enjoyed both inside and out – a breathtaking backdrop for your event.

This versatile space that can be tailored to your function needs. With capacity for 270 guests, 150 inside and 120 on the terrace balcony, Cruise Events features soft candle lighting, decadent furnishings, ebony marble bar and the large wrap around terrace balcony, creating a luxurious and elegant setting.

Perfect for corporate and private functions, Cruise Events can cater to all your requirements including food and beverage packages to meet your budget.

Whether you require a small intimate party, a large bustling cocktail party for 270 or a romantic wedding with dance floor and entertainment, we can assist with all the details to make your event a special experience.

Hours: On application

- Entertainment: DJ booth available, video screens available, internal sound system, live music capabilities
- Smoking: Designated smoking area on the terrace balcony.

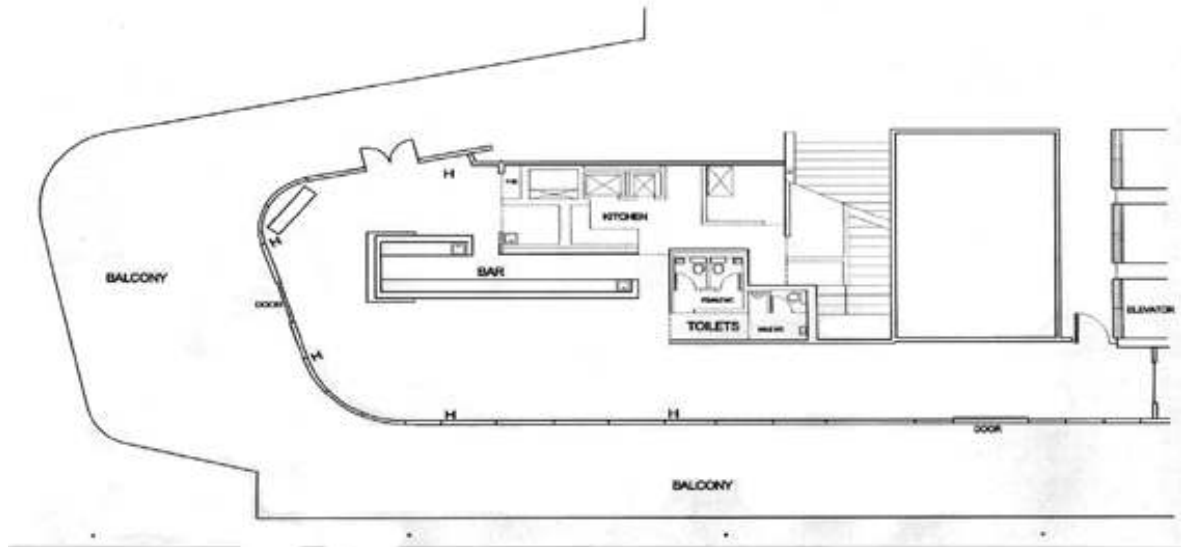


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Cruise events

Floor Plan



CRUISE EVENTS - Level 3

	Ceiling Height	Area Sqm	Cocktails
Indoors	2.71m	205m	150
Terrace	-		120

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Cruise bar

Platters

House made dips platter \$68

Mixed selection of house made dips with mixed olives & turkish fingers

Cheese platter \$112

Selection of Australian & international cheeses served with fresh fruit, nuts, lavosh & condiments

Vegetarian Antipasto platter \$116

Eggplant, sundried tomatoes, artichoke, olives & toasted bread

Mezze platter \$128

sliced prosciutto, marinated vegetables, smoked fish & toasted bread

Charcuterie platter \$149

A platter of cured meats, pickles, mustards and fresh breads

Cruise seafood platter \$279

½ lobster, steamed king prawns, oysters, mussels, smoked salmon, bbq baby octopus, beer battered locally caught fish fillet with chips, fresh lemon & sauces

Platters serve 10 guests

All food will be served on large platters for table placement

Please note this menu is only available on level 1

*Prices subject to change**

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Cruise restaurant

Canapés on arrival

4 piece canapés selection at \$25 per guest

- Salad of artichokes, cherry tomato, green peas & spiced chutney
- sweet corn aranchini with manchego cheese, smoked paprika, jalapeño & romesco
- Crostini of rare roasted beef, horseradish crème fraiche & baby cress
- Tartlet of smoked turkey breast, cranberry sauce, crisp shallots & brie

6 piece canapés selection at \$35 per guest

- Salad of artichokes, cherry tomato, green peas & spiced chutney
- sweet corn aranchini with manchego cheese, smoked paprika, jalapeño & romesco
- Crostini of rare roasted beef, horseradish crème fraiche & baby cress
- Tartlet of smoked turkey breast, cranberry sauce, crisp shallots & brie
- Seared deep sea scallop with salsa Verdi & oven roasted cherry tomato
- Salt & pepper squid box with a Thai cabbage salad, coriander & chilli

*Menu items and pricing may change without notice

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Cruise restaurant

Set Menu

2 course \$60 per guest

3 course \$77 per guest

Entrees

Natural Sydney Rock oysters with wakame seaweed salad

Tataki of peppered Angus beef fillet, shiitake mushrooms, aromatics, red chilli, ponzu & ginger oil

Slow braised artichokes on a salad of asparagus, tomato, arbaquina olives, fresh peas & pepper water

Mains

Pan-fried Hiramassa kingfish on a ragout of Boston Bay mussels with a saffron flavoured bisque, fresh chives & dried mini Roma's

Char grilled veal cutlet on tea soaked wild Iranian figs, butter braised baby carrots & a fig infused balsamic syrup

Baby English spinach & caramelised eschalot risotto with pan fried peaches & a red wine reduction

Sides

New York style chat potatoes with fresh herbs & seasoned salt

Mescaline salad with fresh tomato, cucumber & raspberry vinaigrette

Desserts

Chocolate pannacotta with fresh cherries set in jelly with a maraschino syrup, chocolate tuille & pashmak

Roasted hazelnut custard tart served with a coffee soil, hazelnut praline & a bailey's shake

Selection of Cheeses

*Menu items and pricing may change without notice
3 course menu includes tea & coffee

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Cruise restaurant

Restaurant Beverages

draught

Asahi	Japan	8.8
Heineken	Holland	8

bottle

Cascade Premium Light	NSW	5.8
James Boags Premium	TAS	8
Pure Blonde	NSW	7.8
St.Arnou Pilsner	NSW	8.8
Crown Lager	VIC	8.3
Heineken	Holland	9
Corona	Mexico	9
Peroni Nastro Azzuro	Italy	9
Hoegaarden	Belgium	9

wine by the bottle

sparkling & Champagne

Jansz Cuvee	Piper River, TAS	55
Jansz Cuvee Rose	Piper River, TAS	55
Vasse Felix Silver Knight	Margaret River, WA	60
Pol Roger	Epemay, FR	130
Veuve Clicquot	Epemay, FR	130
Pol Roger Vintage	Epemay, FR	180
Moet & Chandon Vintage	Epemay, FR	190

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white

Hill Smith Estate Sauvignon Blanc	Eden Valley, SA	44
Forest Hill Sauvignon Blanc	Great Southern, WA	41
Pencarrow Sauvignon Blanc	Martinborough, NZ	55
Nautilus Estate Sauvignon Blanc	Marlborough, NZ	56
O'Leary Walker Blue Cutting rd Sem/Sauv Blanc	Polish Hill, SA	39
Vasse Felix Sem/Sauv Blanc	Margaret River, WA	49
Jim Barry Watervale Riesling	Eden Valley, SA	40
Howard Park Riesling	Great Southern, WA	57
Freycinet Riesling	Bicheno, TAS	54
Peter Lehmann Reserve Semillon	Barossa Valley, SA	63
Tyrrells Vat 1 Semillon	Hunter Valley, NSW	90
Molly's Cradle Verdelho	Hunter Valley, NSW	40
Bleasdale Verdelho	Langhorne Creek, SA	36
Yalumba Viognier	Eden Valley, SA	48
Corte Giara Pinot Grigio	Veneto, IT	39
Nautilus Pinot Gris	Marlborough, NZ	70
Pewsey Vale Gewurztraminer	Eden Valley, SA	54
Capel Vale Debut Chardonnay	Capel, WA	38
Kooyong Clonale Chardonnay	Mornington Peninsula, VIC	58
Heggies Chardonnay	Eden Valley, SA	60
Andrew Pirie Estate Chardonnay	Tamar, TAS	75
Vasse Felix Heytsbury Chardonnay	Margaret River, WA	90
Leeuwin Estate Chardonnay	Margaret River, WA	160

red

Langmeil Bella Rouge Cabernet Rose	Barossa Valley, SA	39
Wirra Wirra Mrs Wigley Rose	Mclaren Vale, SA	44
Palliser Pencarrow Pinot Noir	Martinborough, NZ	48
Kooyong Massale Pinot Noir	Mornington Peninsula, VIC	59
Nautilus Estate Pinot Noir	Marlborough, NZ	85
Tarrawarra Cellar Release Pinot Noir	Yarra Valley, VIC	100
Molly's Cradle Merlot	Mudgee, NSW	42
Tin Cows Merlot	Yarra Valley, VIC	45
Smith & Hooper Limited Release Merlot	Wrattanbully, SA	75
Vasse Felix Cabernet Merlot	Margaret River, WA	49
Yalumba Hand Picked Shiraz Viognier	Barossa Valley, SA	65
Langmeil Three Gardens GSM	Barossa Valley, SA	46
Jim Barry Shiraz Cabernet	Clare Valley, SA	40
Wrattanbully Vineyards Tempranillo	Wrattanbully, SA	55
Perrin et Fills Cote du Rhone	Rhone Valley, FR	50
Forest Hill Cabernet Sauvignon	Mount Barker, WA	49
Ringbolt Cabernet Sauvignon	Margaret River, WA	54
Moss Wood 'Amy' Cabernet Sauvignon	Margaret River, WA	70
Rymill Maturation Release Cabernet	Coonawarra, SA	80
Yalumba The Menzies Cabernet	Coonawarra, SA	90
Petaluma Coonawarra Red Cab Sauv/Merlot	Coonawarra, SA	120
Thomas Hardy Cab/ Sauv	Coonawarra, SA	165
Heathcote Cravens Place Shiraz	Heathcote, VIC	45
Redbank Fighting Flat Shiraz	King Valley, VIC	44
Taylors Jaraman Shiraz	Clair V. & Mclaren V. SA	49
Peter Lehmann Futures Shiraz	Barossa Valley, SA	59
Howard Park Leston Shiraz	Margaret River, WA	72
Glaetzer 'Bishop' Shiraz	Barossa Valley, SA	70
Jim Barry McRae Wood Shiraz	Clare Valley, SA	100
Taylors St Andrews Shiraz	Clare Valley, SA	120

dessert wine

375ml

Diamond Creek Estate Botrytis Chardonnay	Southern Highlands, NSW	48
DeBortoli Noble One Botrytis Semillon	Griffith, NSW	55
Yalumba Hand Picked Botrytis Viognier	Wrattanbully, SA	58
Inniskillin Oak Aged Vidal Ice Wine	Niagara Peninsula, CAN	162

750ml

DeBortoli Noble One Botrytis Semillon	Griffith, NSW	80
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Canapés

(minimum of 8 pieces per person)

Vegetarian

- Tartlet of soft goats cheese, basil & semi dried tomatoes \$5
- Salad of artichokes, cherry tomato, green peas & spiced chutney \$5
- sweet corn aranchini with manchego cheese, smoked paprika, jalapeño & romesco \$5
- Crostini of fromage blanc, red peppers, stewed red onions & rocket pesto \$5
- Sweet potato & coriander dumplings on red curry braised shallots & coconut cream \$5
- salt & pepper silken tofu, seaweed salad & pickled shiitake mushrooms \$5

Meat/poultry

- Mediterranean meatballs with an oven roasted napolitana sauce \$5.50
- Slow roasted shoulder of lamb with baby peas & a pistachio nut dukkah \$5.50
- Tartlet of smoked turkey breast, cranberry sauce, crisp shallots & brie \$5.50
- Thai style chicken drumettes with a ginger, chilli & kaffir lime dressing \$5.50
- Crostini of rare roasted beef, horse radish crème fraiche & baby leaves \$5.50
- Carpaccio of black pepper crusted venison, bitter chocolate & celery root \$5.50
- Mini Chicken souvlaki with a cucumber raita & Syrian chutney \$5.50

Seafood

- Salt & pepper squid box with a Thai cabbage salad, coriander & chilli \$8
- Crisp king prawns wrapped in pastry with ponzu dipping sauce & pickled ginger \$6
- Lightly cured Tasmanian ocean trout on toasts with sauce gribiche \$6
- Freshly shucked oysters with cucumber & caviar \$6
- Steamed king prawn salad served cold with sambal olek, lemon & pea sprouts \$6
- Smoked salmon rosette tart, tomato-chive dressing, lemon & cress \$6
- Seared deep sea scallops, salsa Verdi, sun dried tomato, olive & basil tapenade \$6

Dessert

- Strawberry shortcakes with sweetened mascarpone & baby basil \$4.50
- Coconut macaroons \$4.50
- Baby chocolate amarettes \$4.50
- Mini lemon curd tartlets \$4.50

This menu is only available on level 2 & 3

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Events Beverages

Sparkling Wine

	\$/gls	\$/btl
NV Wild River Sparkling Brut // Abbotsford, Victoria	9	36
NV Rococo Blanc de Blanc // Yarra Valley, Victoria		51
NV Jansz Premium Cuvee // Piper River, Tasmania	15	60

Champagne

NV Pommery Brut Royal // Reims, France		139
NV Veuve Cliquot // Reims, France		129

White Wine

Wild River Chardonnay // Yarra Valley, Victoria	9	36
Molly's Cradle Chardonnay // Hunter Valley, NSW	12	48
Cartwheel Sauvignon Blanc Semillon // Margaret River, Western Australia		46
Mount Fishtail Sauvignon Blanc // Marlborough, New Zealand	12	48
Nautilus Estate Sauvignon Blanc // Marlborough, New Zealand		61
Corte Giara Pinot Grigio // Veneto, Italy		44
Leo Buring Riesling // Eden Valley, South Australia	12	48

Red Wine

Wild River Cabernet Sauvignon // Yarra Valley, Victoria	9	36
Moss Wood Amy's Cabernet Sauvignon // Margaret River, Western Australia		74
Goundrey Cabernet Merlot // Margaret River, Western Australia	12	48
Matua Valley Hawkes Bay Merlot // Hawkes Bay, New Zealand		54
Billi Billi Shiraz // Mount Langhi Ghiran, Victoria	12	48
Annie's Lane Shiraz Grenache Mourvedre // Clare Valley, South Australia		74
Yering Station Pinot Noir // Yarra Valley, Victoria	12	48

Bottled Beers

	\$/btl
Cascade Premium Light // Tasmania	5.8
James Boags // Tasmania	8
Crown Lager // Victoria	8.3
Pure Blonde // NSW	8.3
Corona Extra // Mexico	9
Peroni Nastro Azzuro // Italy	9

Non-Alcoholic

Soft Drinks // Coke, Diet Coke, Lemonade, Lemon Squash, Dry Ginger Ale, Tonic Water, Soda Water, Lemon Lime & Bitters	4
Juices // Orange, Cranberry, Pineapple, Apple, Guava	4.5
Mount Franklin Sparkling Mineral Water // 250ml	4.5
Mount Franklin Still Mineral Water // 400ml	4.5
Red Bull Energy Drink	7.5

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Spirits	\$/nip
Smirnoff Red Vodka	8.3
Gordon's Gin	8.3
Slate Bourbon	8.3
Jose Cuervo Tequila	8.8
Johnnie Walker Red Label Scotch Whisky	8.3
Pampero Blanco White Rum	8.3
Bundaberg UP Dark Rum	8.3
Jack Daniels Tennessee Whisky	9

Premium Spirits

Ciroc Vodka	9
Tanqueray Ten Gin	9.5
Jim Beam White Label Bourbon	9
Don Julio Reposado Tequila	10.5
Johnnie Walker Black Label Scotch Whisky	9
Bacardi White Rum	9
Pampero Especial Dark Rum	9

Liqueurs

Alize Passionfruit Cognac	8.8
Baileys Irish Cream	8.8
Butterscotch Schnapps	8.3
Chambord	8.8
Cointreau	8.8
Frangelico	8.8
Jagemeister	9.8
Kahlua	8.8
Malibu	8.8
Midori	8.8
Opal Bianca Sambuca	8.8
Opal Nera Sambuca	8.8
Paraiso Lychee	8.8
Peach Schnapps	8.3
Southern Comfort	8.8

Cocktails (must be pre-arranged)

\$16 each

Choc Hazelnut Martini // Frangelico, vodka & white crème de cacao
Pomegranite & Lychee Martini // Pama pomegranite liqueur, vodka & lychees
Passionfruit Martini // Smirnoff Citrus vodka, Alize Passionfruit Cognac, pineapple juice
Raspberry Margarita // tequila, framboise, lemon & lime juices
Cosmopolitan // vodka, orange liqueur, cranberry juice & lime
Black Raspberry Sour // Chambord with lemon & lime juices
Cruise Control // Smirnoff Vanilla vodka, Chambord & sparkling wine
Passion Punch // Alize Passionfruit Cognac topped with sparkling wine

Due to the Responsible Service of Alcohol legislation (RSA), it is the policy of Cruise not to serve shots or double nip serves to any person attending an exclusive event on any level of the venue.

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