



# EVENTS

EST. | 2001  
CRUISE BAR

JUNK  
LOUNGE.

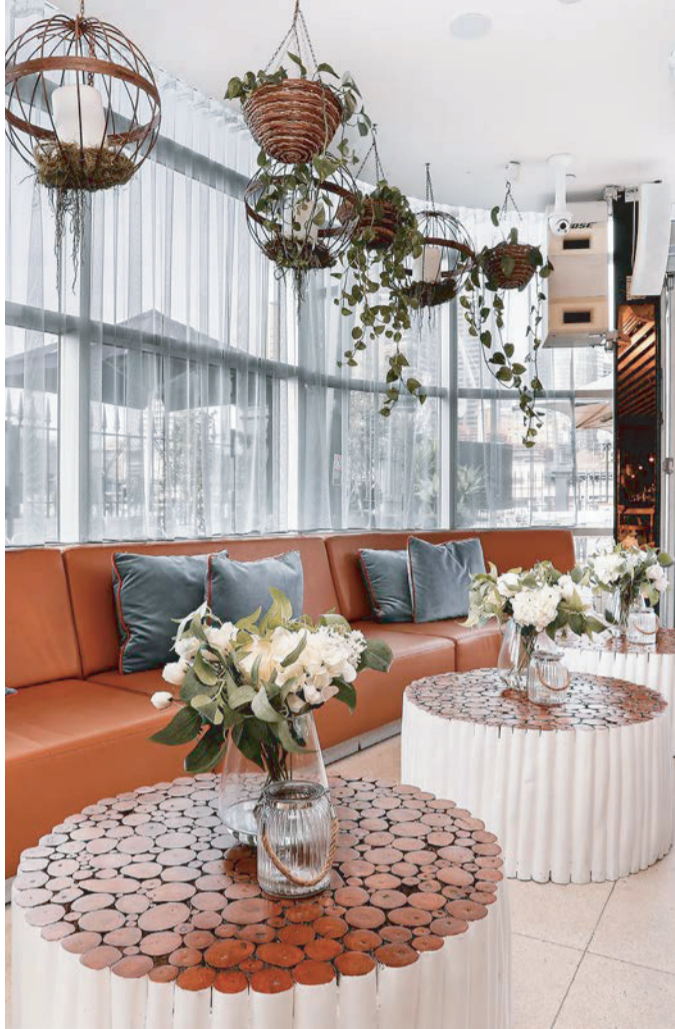
THE  
*RoofTop*  
AT CRUISE



# OUR SPACES

Contemporary, multipurpose design, presents flexible spaces over three unique levels that seamlessly integrate our beautiful indoor and outdoor areas.

Memorable occasions of distinction are all catered for, from large social celebrations to intimate family gatherings, stylish corporate events to media and product launches.



**LEVEL 1**

**CAPACITY**

Standing: 500 max

**TIMES**

Day Event:  
between 11am-4pm

Evening Event:  
between 5.30pm-11.30pm

**LEVEL 2**

**CAPACITY**

Standing: 120 max

**TIMES**

Day Event:  
between 11am-4pm

Evening Event:  
between 5.30pm-11.30pm

**LEVEL 3**

**CAPACITY**

Standing: 400 max

**TIMES**

Day Event:  
between 11am-4pm

Evening Event:  
between 5.30pm-11.30pm

EST. | 2001

# CRUISE BAR



## LEVEL 1

Enviably close to the water, this venue enjoys one of the city's landmark wharf-side locations and commands its most celebrated view, Sydney Opera House and the bustling harbour hub of Circular Quay. Generous spaces both indoor and out, provide a built-in weather plan and contemporary, nautical-style design complementing the stunning scenery. Highly adaptable, this space suits a wide selection of event purposes, delivering maximum impact and comfort.

# JUNK LOUNGE.



## LEVEL 2

Highly atmospheric without sacrificing flexibility or functionality, Junk Lounge offers a bold oriental backdrop with an edgy, urban take on southeast Asia. Floor-to-ceiling windows frame stunning Opera House views. This dramatic space makes any event effortlessly memorable.

THE  
*Roof Top*  
AT CRUISE



## LEVEL 3

Freshly renovated with a Hollywood-glamour theme, our unforgettable Roof Top elevates your event in every way. The generous wraparound terrace's immersive perspectives of Sydney Opera House, the harbour and city skyline lend wow-factor to any occasion. Dazzling by day and spectacular by night, the location alone is unbeatable, while our opulent new décor and a dedicated entrance add layers of world-class exclusivity to an outstanding event experience.



# FOOD & BEVERAGE

# CLASSIC COCKTAIL PACKAGES

## 4-HOUR EVENT

*includes:*

4-hour classic beverage package  
+ 6 classic & 2 substantial canapés

Oct-Mar: Mon-Thu \$140pp | Fri-Sun \$160pp  
Apr-Sep: Mon-Thu \$120pp | Fri-Sun \$140pp

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## 5-HOUR EVENT

*includes:*

5-hour classic beverage package  
+ 8 classic & 2 substantial canapés

Oct-Mar: Mon-Thu \$160pp | Fri-Sun \$180pp  
Apr-Sep: Mon-Thu \$140pp | Fri-Sun \$160pp

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## 6-HOUR EVENT

*includes:*

6-hour classic beverage package  
+ 10 classic & 2 substantial canapés

Oct-Mar: Mon-Thu \$200pp | Fri-Sun \$220pp  
Apr-Sep: Mon-Thu \$180pp | Fri-Sun \$200pp

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All cocktail packages include:  
microphone



# CANAPÉ MENU

## COLD

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Vietnamese rice paper rolls (gf,df,vg)  
Chilled Sydney rock oysters, forvm shallot dressing (gf,df)  
Tiger prawn, nam jim, green shallots, rice cracker (gf,df)  
Goats curd & crushed olive vol-au-vent (v)  
Smoked salmon tartlet, sour cream & caviar  
Duck pancakes (df)  
Cured kingfish, shaved cucumber, chilli pita (df)  
Tuna cornets (df)  
Beetroot hummus, charcoal lavosh, pistachio (df,v)

## HOT

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Fried haloumi, fig & balsamic (v,gf)  
Corn fritters, cumin salt & yogurt (v,gf)  
Lamb kofta, cucumber & mint  
Scallop dumpling, ponzu dressing & seeds (df,gf)  
Butternut pumpkin & lentil bhaji (vg,df)  
Wagyu pies, truffled mash  
Rice cake, wakame & black sesame (vg,df)  
Green pea arancini, miso glaze (v)  
Sweet potato & corn empanadas (v)  
Manchego roasted corn & potato croquette (v)  
Grilled tiger prawn cutlet, red chilli & palm sugar (df)  
Salt & pepper sirloin, Sriracha mayo (df,gf)

## SUBSTANTIAL

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Beef sliders, aged cheddar, shaved iceberg & burger sauce  
Lamb cutlet, salsa verde (df)  
Whipped ricotta, roasted peppers & olives (gf,v)  
Truffled black barley, sourdough herb crumb (vg)  
Tempura whiting, nori mayo, sushi rice (df)  
Chicken katsu, shaved cabbage, Sriracha & Sriracha mayo

## FOOD STATIONS

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Cheese - selection of local cheeses, crackers, quince and seasonal fruits  
Oyster - lemon ponzu & forvm shallot dressing (df,gf)  
Ceviche - cod, salmon, coconut cream, shallots, chilli, lime, cucumber & sesame mixed to order (df,gf)  
Hibachi grill - satay chicken, chilli beef & lamb cutlets with lime pistachio (df,gf)

# ADDITIONS

## FOOD

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### **CHILDREN'S MEAL** \$30pp

(12yrs & under)

Set main & dessert

+ soft drinks, mineral water, fruit juice

### **TEENAGE MEAL** \$65pp

(13yrs - 17yrs)

Full adult meal

+ soft drinks, mineral water, fruit juice

### **CREW MEAL** \$30pp

(any person providing a service who is not a guest.

You are not required to seat crew on your floor plan)

Full adult meal

+ soft drinks, mineral water, fruit juice

### **ADDITIONS**

Additional canapé + \$6pp

Additional substantial canapé + \$10pp

## FOOD STATIONS

Cheese - Selection of local cheese, crackers, quince & seasonal fruits

Oyster - Lemon ponzu & forvm shallot dressing (df,gf)

Ceviche (Chef station) - Cod salmon, coconut cream, shallots, chilli, lime, cucumber, sesame mixed

to order (df,gf)

Hibachi Grill - satay chicken, chilli beef & lamb cutlets, lime & pistachio (df,gf)

## BEVERAGE

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### **PACKAGE UPGRADES**

Premium Beverage Package + \$20pp

Deluxe Beverage Package + \$40pp

Sommeliers Selection + \$105pp

### **ADDITIONS**

1 x Wine + \$10pp

2 x Wines + \$20pp

Champagne on arrival + \$25pp

Champagne for duration of event + \$60pp

Draught Beer + \$10pp

Cocktails on arrival (pre-ordered only) + \$17pp

Caviar & Vodka - egg blini, chives, sour cream, capers, Beluga vodka + \$55pp

# BEVERAGE PACKAGES

## CLASSIC

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1 x Sparkling Wine,  
1 x White Wine,  
1 x Red Wine,  
1 x Light Beer,  
1 x Full Strength Beer

### SPARKLING WINE

Kindred Sparkling Cuvée  
Chain of Fire Brut Cuvée  
Redbank Prosecco

### WHITE WINE

Chain of Fire Sauvignon Blanc Semillon  
Kindred Chardonnay  
Redbank Pinot Grigio

### RED WINE

Chain of Fire Merlot  
Kindred Cabernet Sauvignon  
Redbank Shiraz

### BOTTLED BEER

Peroni  
Corona  
Asahi  
Great Northern Super Crisp  
4 Pines Pacific Ale  
Cascade Premium Light  
James Boags Premium Light  
  
Bulmers Cider  
Hills Apple Cider

## PREMIUM UPGRADE + \$20pp

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1 x Sparkling Wine,  
1 x White Wine,  
1 x Rosé or 1 x Red Wine,  
1 x Light Beer,  
1 x Full Strength Beer

### SPARKLING WINE

Edmond Thery Blanc De Blanc  
Anna Spinato Prosecco  
Devils Corner Sparkling NV

### WHITE WINE

Dusky Sounds Sauvignon Blanc  
Devils Corner Chardonnay  
Thomas James Tumbarumba  
Pinot Grigio  
Not Your Grandma's Riesling

### ROSÉ WINE

La Vieille Ferme Rosé

### RED WINE

Forest Hill Highbury Fields Shiraz  
Jim Barry Cover Drive  
Cabernet Sauvignon  
Pikes Shiraz Tempranillo  
Ad Hoc Cruel Mistress  
Pinot Noir

### BOTTLED BEER

Peroni  
Corona  
Asahi  
Great Northern Super Crisp  
  
4 Pines Pacific Ale  
Cascade Premium Light  
James Boags Premium Light  
  
Bulmers Cider  
Hills Apple Cider

## DELUXE UPGRADE + \$40pp

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1 x Sparkling Wine,  
1 x White Wine,  
1 x Rosé or 1 x Red Wine,  
1 x Light Beer,  
2 x Full Strength Beers

### SPARKLING WINE

NV Jansz Premium Sparking  
NV Croser Rosé  
NV Chandon Brut  
La Gioiosa Prosecco

### WHITE WINE

Shaw & Smith Sauvignon Blanc  
St Hugo Chardonnay  
Tiefenbrunner Pinot Grigio  
Pewsey Vale Block Riseling  
Guigal Cotes de Rhone Blanc

### ROSÉ WINE

Famille Perrine Cotes de Rhone Rosé  
Chateau Riotor Rosé

### RED WINE

Brokenwood Shiraz  
Gibson Dirtman Shiraz  
Yalumba Cigar Cabernet Sauvignon  
Cooter & Cooter Grenache  
Rabbit Ranch Pinot Noir  
Santuario Malbec  
Famille Perrin Cotes Du Rhone

### BOTTLED BEER

Peroni  
Corona  
Asahi  
Great Northern Super Crisp  
  
4 Pines Pacific Ale  
Cascade Premium Light  
James Boags Premium Light  
  
Bulmers Cider  
Hills Apple Cider

All beverage packages include mineral water, fruit juices and soft drinks

# SOMMELIER PACKAGE UPGRADE + \$105pp

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*1 x Champagne, 2 x White Wines,  
2 x Rosé or 2 Red Wines, 1 x Light Beer,  
2 x Full Strength Beers*

## CHAMPAGNE

Moët & Chandon, Epernay, France  
Mumm Grand Cordon, Champagne, France  
Piper Heidsieck, Champagne, France

## WHITE

Petaluma Clare Valley Riesling, Clare Valley, SA  
Mader Pinot Gris, Alsace, France  
Brokenwood Semillon, Hunter Valley, NSW  
Piero LTC Semillon Sauvignon Blanc, Margaret River, WA  
Laroche Petit Chablis, Chablis, France  
Christian Salmon Loire Valley Sancerre Blanc, Loire, France

## ROSÉ

Mirabeau Etoile Cotes De Provence Rosé, Provence, France  
Minuty M Rosé Provence, Provence, France  
Rockford Alicante Bouchet, Barossa Valley, SA

## RED

Terrazas Reserva Malbec, Mendoza, Argentina  
Isole E Olena Chianti, Tuscany, France  
Rockburn Central Otago Pinot Noir, Central Otago, NZ  
St Hugo Coonwarra Cabernet Sauvignon, Coonawarra, SA  
Hentley Farm The Stray Mongrel GSZ, Barossa Valley, SA  
Shaw & Smith Adelaide Hills Shiraz, Adelaide Hills, SA  
Grant Burge "Filsell" Shiraz, Barossa Valley, SA

## BOTTLED BEER

Peroni  
Corona  
Asahi  
Great Northern Super Crisp  
4 Pines Pacific Ale  
Cascade Premium Light  
James Boags Premium Light  
Bulmers Cider  
Hills Apple Cider

All beverage packages include mineral water, fruit juices and soft drinks

# ANCILLARIES UPGRADES

## STYLING & EQUIPMENT

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### AUDIO VISUAL

Free standing TV \$350

Microphone \$50

### AMENITIES

Additional security \$50ph (*min 4-hours*)

## EVENT PARTNERS

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### THE BALLOON CREW

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**Thank you for your enquiry.**

Please contact our event specialists on +61 2 9251 1188 or email [events@cruisebar.com.au](mailto:events@cruisebar.com.au) to arrange a suitable time to discuss your enquiry in further detail.

Site viewings are available by appointment.