



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

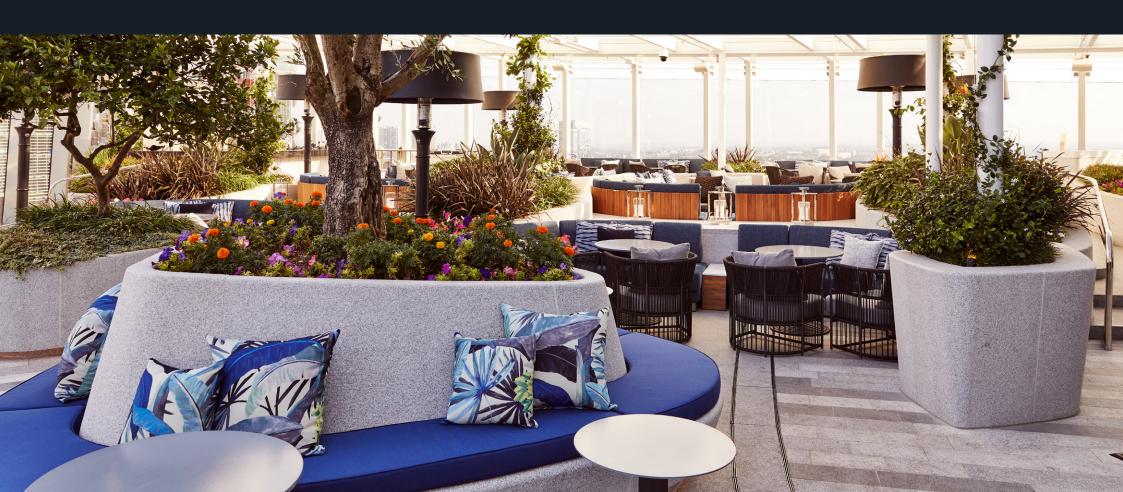
60 TO 80 GUESTS

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 I \$98 PP (Add \$40 PP per extra hour)

Cured Meats and Cheeses Stands

Pioik Epooro Sourdough, Homemade Lavosh & Grissini

Appellation Sydney Oyster

Raspberry Mignonette, Evoo

Gin Cured Salmon

Guacamole Salsa Tartlets

Crispy Spiced Squid

Citrus & Squid Ink Aioli

Charred Zucchini & Eggplant Tart (V)

Herbs Salsa and Feta Cheese

Four Cheese Croquette

Jalapeño, Aioli (V)

Wagyu Beef Slider

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

Kipfler Potato Bravas & Aioli (V)

Free Range Chicken Al Pastor, Chorizo

Pickle Onions, Chipotle Aioli

Churros

Cinnamon Sugar, Pedro Ximénez Chocolate Sauce

Premium Canapés Package

3 Hour Package | \$148 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

Crispy Spiced Squid

Citrus & Squid Ink Aioli

Four Cheese Croquette (V)

Jalapeño, Aioli

Wagyu Beef Slider

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

Lobster Roll

Yuzu Emulsion, Celery, Chives, Salmon Roe, Mini Brioche

Kipfler Potato Bravas & Aioli (V)

Free Range Chicken Al Pastor, Chorizo

Pickle Onions, Chipotle Aioli

Hazelnut Praline Choux

Salted Dulce de Leche





Signature Canapés Package

3 Hour Package I \$245 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

Le Dauphin Double Crème Brie Pintxo (V)

Baguette, Figs, Apricot & Apple Relish

Full Blood Wagyu 9+ Bresaola

Black Garlic, Pickle Gel

Spanner Crab

Brioche, Oscietra Caviar, Dashi Crème Fraîche, Crispy Eschalot

Tuna Tartar Pintxo

Tapioca Cracker, Compressed Apples, Honey Yuzu Gelly

Lobster Roll

Yuzu Emulsion, Celery, Chives

Kipfler Potato Bravas & Aioli (V)

King Prawn & Txistorra Chorizo

Chipotle, Fermented Citrus & Chilli

48hrs Beef Short Ribs

House BBQ Sauce, Ancho Pepper

Half Shell Scallops

Black Garlic Butter, Crumbs, Chives

Petits Fours

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.

Chef's Menu

9 Course Seated Group Menu to Share | \$125 PP | Max 40 Guests

Appellation Sydney Rock Oysters

Seared Tuna Loin

Padron Pepper & Lime Salsa, Charcoal Sesame Tuile

48hrs Beef Short Ribs

House BBQ Sauce, Ancho Pepper

Croquette of the Week

Half Shell Scallops

Black Garlic Butter Crust, Dill

Kipfler Potato Bravas & Aioli (V)

Char Grilled Fremantle Octopus (N)

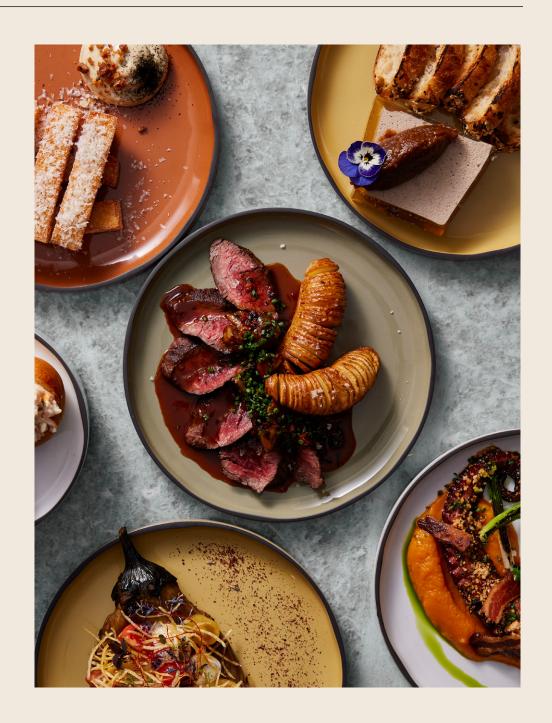
Salsa Macha, Macadamia, Butternut Squash, Scallions

Wagyu Beef Skirt MBS4+

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

Black Forest Dessert

Cherry Liqueur Espuma, Amarena Cherry



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 4 Hours \$116 PP 5 Hours \$131 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

2 Hours \$132 PP 3 Hours \$152 PP 4 Hours \$173 PP 5 Hours \$193 PP

Champagne

2016 Moët & Chandon 'Grand Vintage' Extra Brut

White Wine

2023 Tiefenbrunner 'Merus' Pinot Grigio 2023 William Fèvre Petit Chablis

Rosé

2023 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)

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.

Food Package Selection

Standard Canapés Package \$98 PP

Premium Canapés Package \$148 PP

Signature Canapés Package \$245 PP

Chefs Menu \$125 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

Premium Package 4 Hours \$116 PP

Premium Package 5 Hours \$131 PP

Deluxe Package 2 Hours \$132 PP

Deluxe Package 3 Hours \$152 PP

Deluxe Package 4 Hours \$173 PP

Deluxe Package 5 Hours \$193 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)

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