



CIRQ

GROUP BOOKINGS & PRIVATE EVENTS

CIRQ

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

Upper Terrace: 60 – 80 guests

Outdoor Terrace: 100 guests

Exclusive Use: 150 – 180 guests





Outdoor Terrace

100 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 | \$98 PP (Add \$40 PP per extra hour)

Cured Meats and Cheeses Stands

Pioik Eppooro Sourdough, Homemade Lavosh & Grissini

Appellation Sydney Oyster (A)

Raspberry Mignonette, Evoo

Gin Cured Salmon (A)

Guacamole Salsa Tartlets

Crispy Spiced Squid (I)

Citrus & Squid Ink Aioli

Charred Zucchini & Eggplant Tart (V)

Herbs Salsa and Feta Cheese

Four Cheese Croquette (V)

Jalapeno, Aioli

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

Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

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.

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 (A)

Raspberry Mignonette, Evoo

King Fish Crudo (A)

Passion Fruit Leche de Tigre, Jalapeño Salsa

Charred Zucchini & Eggplant Tart (V)

Herbs Salsa and Feta Cheese

Crispy Spiced Squid (I)

Citrus & Squid Ink Aioli

Four Cheese Croquette (V)

Jalapeño, Aioli

Wagyu Beef Slider

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

Lobster Roll (I)

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

Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

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.





Signature Canapés Package

3 Hour Package | \$245 PP (Add \$55 PP per extra hour)

Cured Meats and Cheeses Stands

Pioik Epooro Sourdough, Homemade Lavosh & Grissini

Appellation Sydney Oyster (A)

Raspberry Mignonette, Evoo, Salmon Roe

Steamed Corn Dough Tamale (V)

Oaxaca Cheese, Tomato Salsa, Jalapeño

Full Blood Wagyu 9+ Bresaola

Black Garlic, Pickle Gel

Spanner Crab (A)

Brioche, Oscietra Caviar, Dashi Crème Fraîche, Crispy Eschalot

Tuna Tartare Pintxo (A)

Tapioca Cracker, Compressed Apples, Honey Yuzu Gelly

Lobster Roll (I)

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

Kipfler Potato Bravas & Aioli (V)

King Prawn & Txistorra Chorizo (A)

Chipotle, Fermented Citrus & Chilli

48hrs Beef Short Ribs

House BBQ Sauce, Ancho Pepper

Half Shell Scallops (I)

Black Garlic Butter, Crumbs, Chives

Petits Fours

Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

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 | \$135 PP | Max 40 Guests

Appellation Sydney Rock Oysters (A)

Tuna Aguachili (A)
Tapioca Cracker, Radish, Cucumber

Steamed Corn Dough Tamale (V)
Oaxaca Cheese, Tomato Salsa, Jalapeño

Half Shell Scallops (I)
Black Garlic Butter Crust, Chives

Lobster Roll (I)
Yuzu Emulsion, Celery, Chives, Salmon Roe, Mini Brioche

48hrs Beef Short Ribs Bites
House BBQ Sauce, Ancho Pepper

Kipfler Potato Bravas & Aioli (V)

200gr Wagyu Beef Striploin MBS4+
Sherry Vinegar & Piquillo Pepper Sauce, Charred Broccolini, Wagyu Café de Paris

Black Forest Dessert
Cherry Liqueur Espuma, Amarena Cherry

Seafood Origin: (A) Australian, (I) Imported, (M) Mixed
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.



Beverage Packages

STANDARD PACKAGE

2 Hours \$58 PP | 2.5 Hours \$66 PP
3 Hours \$74 PP | 3.5 Hours \$82 PP
4 Hours \$90 PP | 4.5 Hours \$97 PP
5 Hours \$105 PP

Sparkling Wine
Domaine Chandon Brut

White Wine
Mud House Sauvignon Blanc
Kooyong Estate Clonale Chardonnay

Red Wine
The Lane Block 5 Shiraz
Robert Oatley Finisterre Cabernet Sauvignon

Beer
Asahi
Cascade Light

Soft Drinks & Juices

PREMIUM PACKAGE

2 Hours \$91 PP | 2.5 Hours \$98 PP
3 Hours \$107 PP | 3.5 Hours \$115 PP
4 Hours \$121 PP | 4.5 Hours \$128 PP
5 Hours \$136 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 \$137 PP | 2.5 Hours \$147 PP
3 Hours \$157 PP | 3.5 Hours \$168 PP
4 Hours \$178 PP | 4.5 Hours \$188 PP
5 Hours \$198 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 \$135 PP

Standard Beverage Package Selection

- ☐ 2 Hours \$58 PP
- ☐ 2.5 Hours \$66 PP
- ☐ 3 Hours \$74 PP
- ☐ 3.5 Hours \$82 PP
- ☐ 4 Hours \$90 PP
- ☐ 4.5 Hours \$97 PP
- ☐ 5 Hours \$105 PP

Premium Beverage Package Selection

- ☐ 2 Hours \$91 PP
- ☐ 2.5 Hours \$98 PP
- ☐ 3 Hours \$107 PP
- ☐ 3.5 Hours \$115 PP
- ☐ 4 Hours \$121 PP
- ☐ 4.5 Hours \$128 PP
- ☐ 5 Hours \$136 PP

Deluxe Beverage Package Selection

- ☐ 2 Hours \$137 PP
- ☐ 2.5 Hours \$147 PP
- ☐ 3 Hours \$157 PP
- ☐ 3.5 Hours \$168 PP
- ☐ 4 Hours \$178 PP
- ☐ 4.5 Hours \$188 PP
- ☐ 5 Hours \$198 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 Thursday 4pm – 12am

Friday to Saturday 4pm – 1am

Sunday 12pm – 10pm

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