



cardea.

WHERE DRINKS & DREAMS COLLIDE

www.cardeasydney.com.au

WELCOME TO THE WORLD OF CARDEA

The ultimate hidden gem, step into an intimate world filled with entertainment, intrigue and intercontinental indulgence. Cardea is an upscale, luxurious speakeasy bar located in the heart of Barangaroo.

Live entertainment from Wednesday - Sunday's, and the food and drink is a step above the rest - our "Ways of the World" bar menu complete with drink pairings is truly spectacular, created by culinary executive and award-winning mixologist.

We offer tailored packages for events to suit various preferences, including a private booths, semi-private spaces, gin, whiskey and cocktail making classes and much more.

Seated 100 pax | Cocktail Style 160 pax





VENUE HIRE

HALF OR WHOLE VENUE HIRE QUOTATION PROVIDED ON REQUEST.
MINIMUM SPEND REQUIREMENTS APPLY.

PRIVATE BOOTHS

ADD ON A BEVERAGE PACKAGE OR
DRINKS ON CONSUMPTION.

Minimum 6 guests - Maximum 30 guests (up to 4 booths)

Minimum spend \$1,000 - \$4,000

(a la carte booth bookings accepted also with a minimum spend
of \$1000 per booth)



\$85pp Shared Luxury Banquet Menu

CHARCUTERIE BOARD

Fresh bread – lavosh crackers – Prosciutto crudo San Daniele Salame – Wagyu

Bresaola – Pecorino Toscano DOP –

Taleggio – Sweet Gorgonzola – Fig jam.

COXINHA

Brazilian croquette filled with chicken and cream cheese – pink sauce

ARANCINI (GF)

24 Golden Sicilian arancini stuffed with ragu and peas, crispy outside and
creamy inside. Served with pink sauce.

MINI TOKYO BURGER

Mini wagyu burger – caramelised onions – baby cos lettuce yuzu kosho kewpie
- pickled daikon

PORK BELLY BAO

5 spicy crispy skin pork belly – hoisin orange reduction – cucumber – green
shallots

KINGFISH CEVICHE (GF)

Diced kingfish with stracciatella – pistachio crumble – finger lime – basil oil.
Fresh, light and elegant, highlighting the quality of the raw fish

CANAPE PACKAGES

5 canapes \$55pp

8 canapes \$70pp

10 canapes \$85pp

ADD ON A BEVERAGE PACKAGE OR
DRINKS ON CONSUMPTION.

Minimum 6 guests - Maximum 30 guests (up to 4 booths) Minimum
spend \$1,000 - \$4,000

(a la carte booth bookings accepted also with a minimum spend
of \$1000 per booth)



COLD CANAPÉS

MINI CAPRESE SKEWER

Cherry mozzarella, ripe tomato and fresh basil finished with extra virgin
olive oil

A refined bite celebrating the simplicity and freshness of classic italian flavours

MINI BRUSCETTA

Slow-Roasted confit cherry tomatoes, creamy stracciatella and fresh basil
on toasted bread

Elegant, vibrant and beautifully balanced with rich Mediterranean character

PROSCIUTTO & FIG TARTLET

Buttery tartlet filled with delicate prosciutto crudo and sweet figs

A perfect harmony of savoury depth and natural sweetness

KINGFISH CEVICHE (GF)

Fresh Kingfish with lime, extra virgin olive oil, stracciatella cream, finger
lime and basil oil

Light delicate and refreshing, designed to highlight the purity of premium raw fish

HOT CANAPÉS

MEATBALL IN TOMATO SAUCE

Traditional nonnative-style beef meatball served in rich tomato sauce

comforting, rustic and full of slow-cooked Italian soul.

SICILIAN ARANCINI

Golden fried risotto balls with a rich savoury filling

Crisp on the outside, creamy within - an iconic Sicilian favourite

COXINHA (BRAZILLIAN CHICKEN CROQUET)

Brazillian croquette filled with shredded chicken and cream cheese, served with pink sauce

Golden, indulgent and irresistably creamy with a subtle tangy finish

FRIED SMOKED PROVOLA

Smoked provola breaded and fried until golden, topped with stracciatella cream.

Rich, smoky and beautifully melted at the centre for a decadent finish.

CALAMARI FRITTI (GF DF)

Lightly fried calamari served with spicy mayo and chilli oil.

Crispy, tender and packed with bold coastal flavour.

PARMIGIANA DI MELANZANE

Layers of eggplant with San Marzano tomato sauce, stracciatella, basil and spicy crumble.

A modern take on a beloved Italian classic, rich in flavour and texture.

FIORE DI ZUCCA (gf)

Crispy zucchini flowers filled with goat cheese, ricotta and parmesan.

Delicate, golden and indulgently creamy with every bite.

SUBSTANTIAL CANAPÉS

RAVIOLI OSSOBUCO

Traditional ravioli stuffed with braised ossobuco, served with rich Napoli sauce and Parmigiano Reggiano.

Elegant handmade pasta with deep, slow-cooked Italian flavour.

MINI TOKYO BURGER

Mini Wagyu burger with caramelised onions, baby cos lettuce, pickled daikon and yuzu-kosho kewpie.

A refined fusion of Japanese-inspired street food and premium Wagyu richness.

PORK BELLY BAO

Crispy pork belly bao with hoisin-orange glaze, cucumber and green shallots.

Soft, rich and perfectly balanced between sweet, savoury and spice.

WELCOME GRAZING TABLES

BASIC \$35PP

CHARCUTERIE BOARD - OLIVES- BRUSCHETTAS - HOME-MADE -
FOCACCIA

PREMIUM \$45PP

CHARCUTERIE BOARD - OLIVES - BRUSCHETTAS - HOME-MADE -
FOCACCIA - FRESH PRAWNS - SALMON AND RICOTTA TART

LUXURY \$65PP

CHARCUTERIE BOARD - OLIVES - BRUSCHETTAS - HOME-MADE -
FOCACCIA - FRESH PRAWNS - SALMON AND AVOCADO MOUSSE - CHIVES -
TART

Mini Bun Options:

BRESAOLA - ROCKET - SHAVED PARMESAN - AGED BALSAMIC

CRISPY EGGPLANT - RICOTTA CHEESE- CHERRY TOMATO CONFIT - MINT

ADD OYSTER FOR \$6 EACH / With Caviar \$8

East 33 Sydney Rock Oysters





BEVERAGE PACKAGES

PACKAGE OPTIONS

AT CARDEA SYDNEY



STANDARD
From \$60pp



PREMIUM
From \$75pp



LUXE
From \$80pp

STANDARD BEVERAGE PACKAGE

2 hours - \$60pp | 3 hours - \$80pp

WINES

Cavaliere Prosecco \$5pp (IT)

Matua Secret Stone Sauvignon Blanc (NZ)

Devilish Pinot Noir (TAS)

Squealing Pig Rose (SA)

BEER

Heineken

Heineken 0.0%

SOFT DRINKS

Unlimited soft drinks, still & sparkling water



PREMIUM BEVERAGE PACKAGE

2 Hours - \$75pp | 3 Hours - \$90pp

WINES

Cavaliere Prosecco (IT)

Pala Saprashole Vermentino (IT)

Antinori Peppoli Chianti (IT)

BEER

Heineken

Heineken 0.0%

SOFT DRINKS

Unlimited soft drinks, still & sparkling water



LUXE BEVERAGE PACKAGE

2 Hours - \$90pp | 3 Hours - \$105pp

WINES

Cavaliere Gabbiano Prosecco (IT)

Cloudy Bay Pelorus (NZ)

Cloudy Bay Sauvignon Blanc (NZ)

Terrazas Malbec (AR)

BEER

Heineken

Heineken 0.0%

SOFT DRINKS

Unlimited soft drinks, still & sparkling water



MIX & MATCH BEVERAGE PACKAGE

2 Hours - \$80pp | 3 Hours - \$105pp

Sparkling (Choice of 1)

Chandon Brut

Cloudy Bay Pelorus (NZ)

White (Choice of 2)

Cloudy Bay Sauvignon Blanc (NZ)

Tiefenbruner Merus Pinot Grigio (IT)

Pala Soprasole Vermentino (IT)

St Hubert Chardonnay (VIC)

Tornatore Etna Bianco (IT)

Red (Choice of 2)

Wynn's Cabernet Sauvignon (SA) Terrazas Malbec (AR)

Tornatore Etna Rosso (IT)

Tenuta Ulisse Montepulciano (IT)

Antinori Peppoli Chianti (IT)

Rose (Choice of 1)

Minuty M Rose (FR)

Squealing Pig Prized Pig Rose (AUS)



BEVERAGE PACKAGE UPGRADES

COCKTAIL ON ARRIVAL \$17pp

Spritz | Margarita | Espresso Martini

HOUSE SPIRITS \$15pp - Per Hour

Vodka | Rum | Gin | Whisky (minimum 30pax)

4 HOUR PACKAGES AVAILABLE

Upon Request

TAILORED BEVERAGE PACKAGES AVAILABLE.



HOST YOUR NEXT EVENT

AT CARDEA SYDNEY



LAUNCHES



BRIDAL SHOOTS



PRIVATE EVENTS







EVENT ADD ONS

- PROJECTOR HIRE
- DJ
- SOLO, DUO OR BAND
- BURLESQUE DANCER/S
- CABARET DANCER/S
- BELLY DANCER
- FIRE PERFORMER
- MARTINI GLASS ACT
- DANCERS
- BOTTLE SERVICE

NOT INCLUDED IN MINIMUM SPEND



MASTERCLASSES

AT CARDEA SYDNEY



COCKTAIL MAKING

\$105pp



GIN MASTERCLASS

\$110pp



WHISKY MASTERCLASS

\$130pp

COCKTAIL MAKING CLASSES

\$105pp

INCLUDES

60-90 MINUTE HANDS ON & INTERACTIVE CLASS

WELCOME SPARKLING ON ARRIVAL

NIBBLES TO SHARE

MAKE & ENJOY CLASSIC COCKTAILS CLASS

MINIMUM OF 10 GUESTS



GIN MASERCLASS

\$110pp

INCLUDES

60-90 MINUTE HANDS ON FUN & INTERACTIVE CLASS

CANAPÉS & NIBBLES

MAKE & ENJOY 1X CLASSIC GIN COCKTAIL

MAKE & ENJOY 3X PAIRED GIN & FLAVOURED TONICS
WITH BOTANICALS.

MINIMUM OF 8 GUESTS





WHISKY MASTERCLASS

\$130pp

INCLUDES

"WHISKYS OF THE WORLD" TASTING, INCLUSIVE
OF A VARIETY OF HAND-PICKED PREMIUM
WHISKYS FROM AROUND THE GLOBE.
60-90 MINUTE INTERACTIVE CLASS WITH WITH
A ONE COURSE PAIRING MEAL.

MINIMUM OF 10 GUESTS

GROUP BOOKING POLICY:

For bookings above 8 guests, a set menu will be offered and you will be contacted by our events team to discuss our function package options and a 10% service surcharge will be applied for groups of 10 and over. Management may also request for a deposit payment if your booking is over 50 guests and for your event to be paid in full prior to the booking. Final numbers are due 72 hours prior to your booking or event. This is the final number that will be charged on the day of your booking.

ARRIVAL AND SEATING TIMES:

We encourage guests to arrive at the time of their reservation to avoid any disappointment. Your reservation will be held for 15 minutes from the time you have scheduled your reservation. Your reservation may be used for another booking, should you arrive 15 minutes late.

BOOKING ALLOCATION TIMES:

Please note, all reservations are for a 90 minute seating. If we are able to extend your reservation time on the day, we would be delighted to do so, however this is not a guarantee.

REQUESTED SEATING AND CAPACITY:

All reservation requests will be taken into consideration but they are not guaranteed. Should your booking be equal to or larger than 15 guests, you may be seated on two or more tables.

CAKEAGE FEE:

Should you like to bring your own cake along, you will be charged a cakeage fee of \$5 per person.

SURCHARGE:

A surcharge of 10% applies on Sundays & Public holidays
A service fee of 10% applies for group of 10 guests + .

CREDIT CARD FEES:

1.3% DEBIT | 1.9% CREDIT | 1.9% AMEX | 3.9% INTERNATIONAL