

CRUISE
BAR AND RESTAURANT

Melba's
ROOFTOP

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BRING YOUR EVENT TO LIFE

ABOUT CRUISE

Celebrate with a view as unforgettable as the occasion.

Perched on the edge of Circular Quay with the city skyline as your backdrop, *Cruise Bar & Restaurant* is made for events that impress. On level 3 you'll find our premium rooftop venue, *Melba's Rooftop*.

From birthdays and engagements to anniversaries, bridal showers, conferences, brand launches, cocktail soirées and more, our stylish indoor and outdoor spaces set the stage for celebrations with impact. Explore our packages and event options below, and connect with our team to bring your vision to life.



SHARED SOCIAL PACKAGE

\$90 CLASSIC PACKAGE

SHARED GRAZING PLATTERS

Rosemary & garlic focaccia, aged balsamic vinegar & extra virgin olive oil

Cruise grazing board, assorted dips, house-selected cured meats, local cheeses, condiments

SHARED SUBSTANTIAL PLATTERS

Truffle & porcini arancini, lemon myrtle mayo

Wagyu beef pie, creamy mash, bush tomato relish

Black truffle & parmesan fries

CLASSIC BEVERAGE PACKAGE

1 Choice of Sparkling

1 Choice of White Wine

1 Choice of Red Wine

2 Choices of Beers

UPGRADES

+ \$20pp sparkling on arrival

+ \$35pp champagne on arrival

+ \$45p/h dedicated waitstaff

\$115 PREMIUM PACKAGE

SHARED GRAZING PLATTERS

Royal Miyagi oysters, lemon aspen vinaigrette, finger lime

Rosemary & garlic focaccia, aged balsamic vinegar & extra virgin olive oil

Cruise grazing board, assorted dips, house-selected cured meats, local cheeses, condiments

SHARED SUBSTANTIAL PLATTERS

Truffle & porcini arancini, lemon myrtle mayo

Full-blood Wagyu slider, tomato relish, truffle mayo

Fish & chips, cocktail whiting, crispy fries

Black truffle & parmesan fries

CLASSIC BEVERAGE PACKAGE

1 Choice of Sparkling

1 Choice of White Wine

1 Choice of Red Wine

3 Choices of Beers

\$140 DELUXE PACKAGE

SHARED GRAZING PLATTERS

Royal Miyagi oysters, lemon aspen vinaigrette, finger lime

Fresh cooked Australian prawns, lobster mayo

Rosemary & garlic focaccia, aged balsamic vinegar & extra virgin olive oil

Cruise grazing board, assorted dips, house-selected cured meats, local cheeses, condiments

SHARED SUBSTANTIAL PLATTERS

Truffle & porcini arancini, lemon myrtle mayo

Full-blood Wagyu slider, tomato relish, truffle mayo

Fish & chips, cocktail whiting, crispy fries

Wagyu beef pie, creamy mash, bush tomato relish

Black truffle & parmesan fries

CLASSIC BEVERAGE PACKAGE

1 Choice of Sparkling

1 Choice of White Wine

1 Choice of Red Wine

3 Choices of Beers

Cocktail on Arrival

Choice of Margarita/Negroni/Aperol Spritz

SEATED EVENTS

3-HOUR EVENT

3-hour classic beverage package
Main & dessert set menu

\$120.00 pp

4-HOUR EVENT

4-hour classic beverage package
Choose between alternate serve entrée & set main

or

Set main & alternate serve dessert

\$160.00 pp

Courses can be upgraded to
alternate serve for \$10.00 pp

5-HOUR EVENT

5 hour classic beverage package
2 classic canapés, set entrée, main & alternate serve dessert

or

Alternate serve entrée, main and dessert

\$180.00 pp

Courses can be upgraded to
alternate serve for \$10.00 pp

All seated menus are served with bread rolls,
butter portions, tea and coffee.





ENTRÉE

Zucchini Flower Scallop Mousse, Bisque Mayo DF

Vannella Burrata, Blood Lime And Berry Compote, Macadamia, Basil, Davidson Plum Dust GF, V

Coppa Honeydew, Basil DF, GF

Grilled King Prawn, Skull Island U6 Prawn, Confit Tomato Butter, Basil GF

Spiced Cauliflower, Hummus, Chickpea, Pomegranate GF, DF, VG

Wagyu Carpaccio, Wild Arugula, Shaved Grana Padano, Truffle Oil GF

MAIN

Angus Scotch, Black Truffle Mash, Pan Jus, House Salad GF

Grilled Borrowdale Free Range Pork Tomahawk, Muntries, Heirloom Dutch Carrot, Madeira Jus GF

Confit Duck Risotto, Butternut Squash Purée, Chestnut, Crispy Saltbush GF

Double Cooked Eggplant, Bush Tomato Harissa, Panko Crumb, Lemon Myrtle Mayo, Herb Salad, Lemon, Fries

Pistachio Pesto Mafalde Zucchini, Confit Heirloom Cherry Tomato, Aged Parmesan V

Grilled Chermoula Chicken, Sweet Potato GF, DF

Pan Seared Humpty Doo Barramundi, Macadamia Cream, Bush Tomato, Vegetable Ragu, Crispy Saltbush DF, GF

Crab Calamarata, Australian Lobster Bisque, Chilli, Gremolata, Lobster Oil

DESSERT

Apple & Rhubarb Pavlova, Lemon Myrtle Chantilly Cream, Fresh Berries, Davidson Plum Dust V, GF

Timtamisu With Tim Tam and Pecan Crumbs

Malfroy's Honey Pannacotta, Lemon Aspen, Finger Lime Pearl GF, V

Mango & Passionfruit Dome, Ganache, Sponge, Mango

Classic Cheeseboard, House Selection of Cheese, Condiments

SEATED MENU

COCKTAIL STYLE EVENTS

3-HOUR EVENT

3-hour classic beverage package

4 classic canapés &
2 substantials

\$140.00 pp

4-HOUR EVENT

4-hour classic beverage package

6 classic canapés &
2 substantials

\$160.00 pp

5-HOUR EVENT

5-hour classic beverage package

8 classic canapés &
2 substantials

\$180.00 pp

6-HOUR EVENT

6-hour classic beverage package

10 classic canapés &
3 substantials

\$220.00 pp



CANAPÉ MENU

CLASSIC COLD

Royal Miyagi Oyster, Lemon Aspen Vinaigrette, Finger Lime Pearl DF, GF
Preserved Lemon Ricotta And Pistachio Tartlet v
Rice Paper Roll, Vietnamese Dressing VG, DF, GF
Scallop, Prawn & Avocado Ceviche, Jalapeño & Cucumber Dressing GF, DF
Smoked Chicken Tartlet, Macadamia, Davidson Plum Dust
Coppa On Jatz, Aged Parmesan Custard, Charcoal Dust
Reuben Crostini, Beef Pastrami, Cheese, Sauerkraut

CLASSIC HOT

Crab & Gruyère Toasties, Caviar
Sundried Tomato & Saffron Arancini, Saltbush Salsa Verde v
Australian Native Spiced Lamb Skewer, Lemon Myrtle Mayo GF, DF
Ratatouille Calzone, Tomato Foam v
Coconut Crusted Chicken Skewer, Peanut Satay Dressing
Lobster Spring Roll, Australian Lobster Mayo DF
Crispy Prawn & Pork Wonton, Salmon Caviar
12-Hour Slow Braised Beef Roll, Pepperberry BBQ, Pineapple DF

SUBSTANTIAL

Wagyu Slider, Aged Cheddar, House Truffle Sauce, Bush Tomato Relish
Chermoula Chicken Slider, Lemon Tahini DF
Gnocchi Alla Norma, Potato Gnocchi, Ricotta Salata v
Polpette Meatball, Creamy Potato Mash, House Sugo
Pork Carnitas Tostada, Lettuce, Cumin Yoghurt GF
Tempura Whiting Bite & Shoestrings, Caviar Tartare DF
Prawn & Lobster Roll, Lobster Mayo, Caviar DF
Assorted Seafood Poke Bowl GF, DF
Cauliflower Pop, Malfroy's Truffle Honey Glaze, Lemon Myrtle Mayo, Crispy Saltbush v

DESSERT

Gelato Bonbon v
Pavlova, Chantilly Cream, Blood Lime Coulis, Berries, Davidson Plum Dust DF, GF, V
Assorted Cheesecake v
Malfroy's Honey Pannacotta, Lemon Aspen, Finger Lime Pearl GF, V

STATIONS & ADD-ONS

Seafood Bar DF, GF - 40pp

Freshly Shucked Oysters, Fresh Cooked Prawns,
Selection of Nigiri and Sushi

Charcuterie & Cheese - 35pp

Selection of Local & Imported Cheeses,
Crackers & Seasonal Fruits, Pickled and Marinated
Vegetables, Olives, Cured Meats

Gelato Cart - 18pp

An assortment of flavours

Hibachi Station - 35pp

Chicken Yakitori Skewer, Soy Dressing, Sesame DF, GF
Souvlaki Lamb Skewer, Tzatziki DF, GF
Mongolian Beef Skewer, Peanut Dressing DF, GF

Cruise Taco Bar GF - 32pp

Corn Tortilla, Pork Carnitas, Cauliflower Popcorn,
Pico de Gallo, Guacamole, Condiments

Cacio e Pepe in the Wheel - 32pp

Lumaca Rigata, Pecorino Romano, Black Pepper

Additional canapés - 8pp

Additional substantials - 12 pp

Crew meals - 45pp



BEVERAGE PACKAGES

CLASSIC

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

Sparkling Wine

- RockBare Click '99 Sparkling Cuvee
- Chain of Fire Brut Cuvée
- Redbank Prosecco

White Wine

- Chain of Fire Sauvignon Blanc Semillon
- The Drover Chardonnay
- Redbank Pinot Grigio

Red Wine

- Chain of Fire Merlot
- The Drover Cabernet Sauvignon
- Redbank Shiraz

Bottled Beer

- Peroni
- Corona
- Asahi
- Great Northern Super Crisp
- 4 Pines Pacific Ale
- James Boags Premium Light
- Peroni Nastro Azzurro 0.0%
- Hills Apple Cider

PREMIUM

Upgrade for \$20 pp

- 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

- 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
- James Boags Premium Light
- Peroni Nastro Azzurro 0.0%
- Hills Apple Cider

DELUXE

Upgrade for \$40 pp

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 Riesling
Guigal Cotes de Rhone Blanc

Rosé

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
James Boags Premium Light
Peroni Nastro Azzurro 0.0%
Hills Apple Cider

SOMMELIER

Upgrade for \$105 pp

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 Wine

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 Wine

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
James Boags Premium Light
Peroni Nastro Azzurro 0.0%
Hills Apple Cider

BEVERAGE ADD-ONS

Additional wine or beer selections
included in beverage package - 10pp
Pre-ordered cocktails - 25pp
Champagne on arrival price - 25pp

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



CONFERENCE PACKAGES

FULL DAY DELEGATE PACKAGE

Arrival tea & coffee
Seasonal whole fruit bowl
Morning tea & coffee served with two bakery items
Table buffet lunch
Afternoon tea & coffee served with two bakery items
Notepads, pens, Iced water & mints
LCDTV screen & Wifi
Whiteboard, flip chart & markers

\$139.00 pp

HALF DAY DELEGATE PACKAGE

Arrival tea & coffee
Seasonal whole fruit bowl
Morning tea & coffee served with two bakery items
or Afternoon tea & coffee served with two bakery items
Table buffet lunch
Notepads, pens, Iced water & mints
LCDTV screen & Wifi
Whiteboard, flip chart & markers

\$119.00 pp



CONFERENCE MENU

MENU ROTATION 1

MORNING TEA

Fruit platter GF, V

Prosciutto cotto and cheese focaccia

TABLE BUFFET LUNCH

Sonoma soy linseed sourdough roll with house smoked butter

Roasted spiced cauliflower, hummus, chickpea, pomegranate GF, DF, VG

Fennel sausage ragu calamarata with gremolata

Rocket & aged parmesan

Double cooked potato, lemon rosemary

AFTERNOON TEA

Buttermilk scones with berry and blood lime compote, clotted cream

Prosciutto cotto & cheese croissant

MENU ROTATION 2

MORNING TEA

Petite mixed berry muffin

Bircher muesli, Sonoma granola, Greek yoghurt

TABLE BUFFET LUNCH

Toasted focaccia with aged balsamic

Confit salmon with lemon myrtle, zucchini, fennel

Pistachio pesto mafaldine with zucchini, confit heirloom cherry tomato, aged parmesan V

Crispy sprouts, chili, pancetta, macadamia

Creamy potato mash

AFTERNOON TEA

Mini ring donut

Pork carnitas mini taco



CONFERENCE MENU

MENU ROTATION 3

MORNING TEA

Petite house baked croissant with jam

Fruit & yoghurt GF, V

TABLE BUFFET LUNCH

Sonoma soy linseed sourdough roll
with house-smoked butter

Grilled grain fed rump, pan jus

Prawn calamarata, Australian lobster
bisque, chilli, gremolata, lobster oil

Butter & cos heart salad with white
balsamic dressing

Crispy fries with house aioli

AFTERNOON TEA

Lemon cake with seasonal berries

Spinach & feta quiche

MENU ROTATION 4

MORNING TEA

Prosciutto cotto & cheese croissant

Bircher muesli, Sonoma granola,
Greek yoghurt

TABLE BUFFET LUNCH

Toasted focaccia with aged balsamic

Grill Chermoula chicken with
charred greens

Pistachio pesto mafaldine with
prosciutto di Parma, zucchini,
confit heirloom cherry tomato,
aged parmesan V

Rocket & aged parmesan

Double cooked potato, lemon
rosemary

AFTERNOON TEA

Mini ring donut

Pesto & mortadella focaccia bite

MENU ROTATION 5

MORNING TEA

Assorted house baked Danish

Fruit & yoghurt GF, V

TABLE BUFFET LUNCH

Sonoma soy linseed sourdough roll
with house smoked butter

Grilled Borrowdale free range pork
tomahawk with madeira jus and
roasted vegetables GF

Confit duck risotto confit duck,
butter squash puree, chestnut,
crispy saltbush GF

Crispy sprouts, chili, pancetta,
macadamia

Creamy potato mash

AFTERNOON TEA

Double chocolate brownie

Spinach & fetta quiche

VENUE TAKEOVER

Planning something big?

Combine one or both levels of *Cruise Bar & Restaurant* with *Melba's Rooftop* for a private, multi-level celebration on Sydney's iconic harbour.

With space for up to 1,135 guests, it's the perfect way to host corporate events, birthdays, engagements, or parties that call for more room - and a serious wow factor.

Think harbour views, great food, and good energy across every level.

CAPACITY: 1,135 STANDING





BRING YOUR EVENT TO LIFE

Thank you for considering Cruise Bar & Restaurant for your event. Whether you're ready to start planning, have a few questions, or want to book a site visit, we're here to help. Reach out to your dedicated events contact, give us a call on *02 9338 1064*, or email us at [*events@cruisebar.com.au*](mailto:events@cruisebar.com.au)

ENQUIRE NOW

CRUISE
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Melba's
ROOFTOP