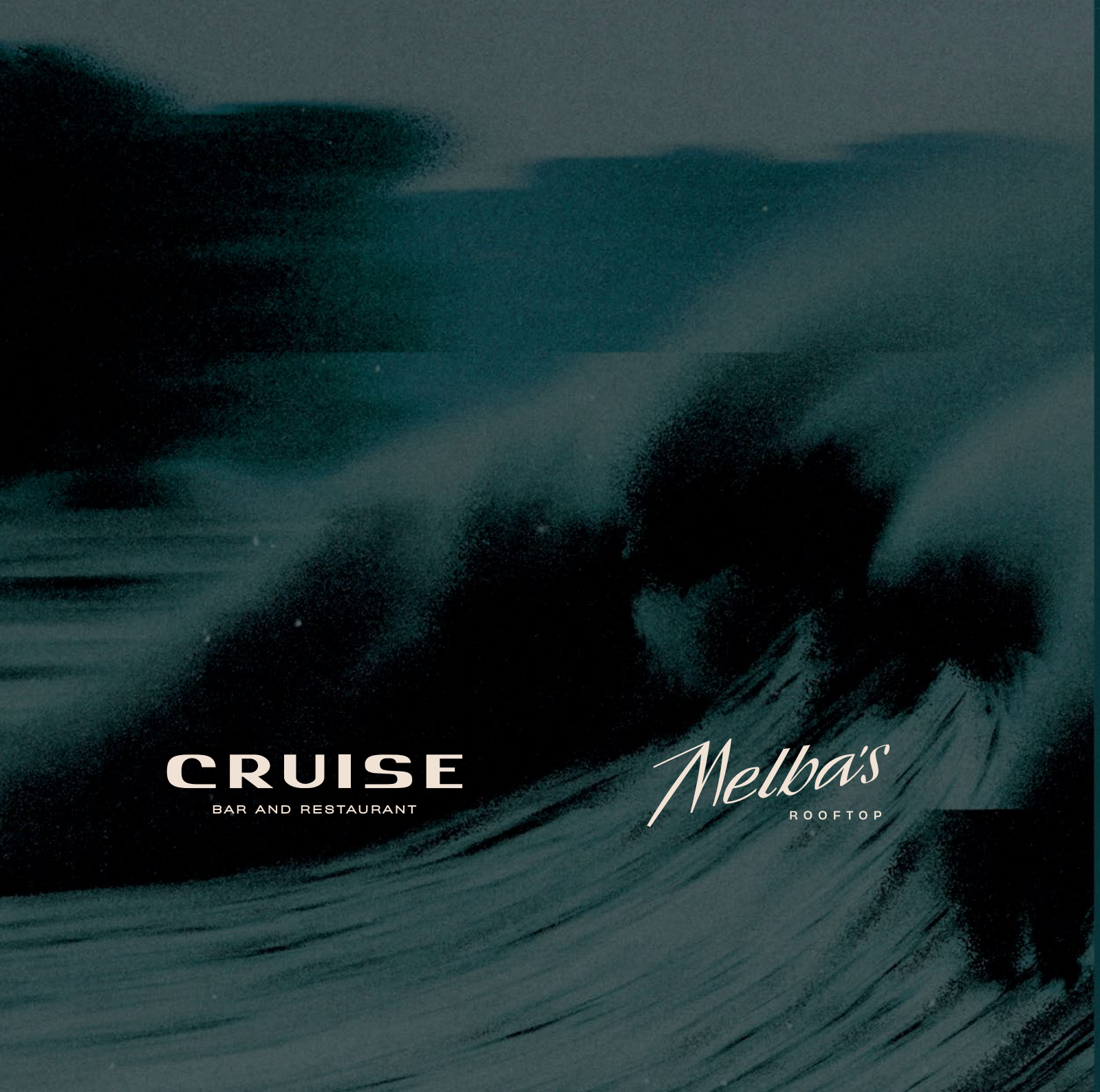

CRUISE

BAR AND RESTAURANT

Melba's

ROOFTOP

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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.



OUR SPACES







CRUISE BAR & RESTAURANT LEVEL 1

Courtyard and indoor/outdoor spaces, suitable for large-scale activations and cocktail events. The space is equipped with a microphone, LED screen, stage and DJ decks.

CAPACITY: 600 pax standing

CRUISE BAR & RESTAURANT LEVEL 2

Indoor dining and restaurant spaces, suitable for seated and cocktail events. The space is equipped with a microphone, 65 inch roll away TV* and DJ decks.

CAPACITY: 135 pax standing
60 pax seated

MELBA'S ROOFTOP LEVEL 3

Rooftop setting with mixed indoor/ outdoor spaces, ideal for cocktail events, weddings and conferences. The space is equipped with a microphone, 65 inch roll away TV* and DJ decks.

CAPACITY: 400 pax standing
50 pax seated

SHARED SOCIAL PACKAGES

$90pp 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

$115pp 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

$140pp 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

UPGRADES

+$20pp sparkling on arrival

+$35pp champagne on arrival

+$45p/h dedicated waitstaff

FREE FLOWING CANAPÉ PACKAGES

3 HOUR CANAPÉ PACKAGE

4 classic canapés
2 substantial canapés

From $60pp

4 HOUR CANAPÉ PACKAGE

6 classic canapés
2 substantial canapés

From $78pp

5 HOUR CANAPÉ PACKAGE

8 classic canapés
2 substantial canapés

From $96pp





CANAPÉ MENU

COLD CANAPÉS

Royal Miyagi Oyster lemon aspen vinaigrette, finger lime pearls DF, GF, A
Heirloom Beetroot Tartlet goat's cheese mousse, candied pecan V
Rice Paper Roll Vietnamese dressing VG, DF, GF
Nori-Cured Trout Blini crème fraîche, salmon caviar A
Curry Chicken Toastie curry chicken rillette, currant, toasted almond
Bresaola Cracker truffle mascarpone, wattleseed honey
Crispy Rigatoni Bite lemon ricotta, porcini dust V

HOT CANAPÉS

Sun dried tomato & Pesto Arancini lemon myrtle mayo V
Tandoori Chicken Skewer green mango chutney mayo, pickled onion DF, GF
Kangaroo Sausage Roll bush tomato relish
Lobster Spring Roll Australian lobster mayo DF, M
12-Hour Slow-Braised Beef Roll pepperberry BBQ sauce, pineapple
Native-Spiced Lamb Croquette lemon myrtle aioli
Prawn & Chive Dumpling sweet soy, chive DF, M
Creamy Vegetable Cornish Pasty spicy tomato relish V

SUBSTANTIAL

Wagyu Slider aged cheddar, house truffle sauce, bush tomato relish
Pork Carnitas Nachos house pork carnitas, Mexican crema, guacamole, pico de gallo GF
Crispy Truffle Fiorellino black truffle cream, aged parmesan V
Mini Chicken Bánh Mì pickled vegetables DF
Chipotle Chicken & Sweetcorn Tostada GF
Prawn Po' Boy crispy prawn sub, celery remoulade, lobster mayo I
Tofu Noodle Salad – roasted sesame dressing, julienned vegetables VG, DF, GF

DESSERT

Pavlova compressed pineapple, spiced rum caramel, Chantilly cream, toasted coconut V
Assorted Macarons V
Earl Grey Basque Cheesecake Bites V
Yuzu & White Chocolate Tartlet – torched meringue V

ADD-ONS

Additional classic canapés ***$9pp***
Additional substantial canapes ***$12pp***
Crew meals ***$45pp***



SEATED EVENT PACKAGES

2 COURSE ALTERNATE DROP

Served with bread rolls and butter portion

From $95pp

3 COURSE ALTERNATE DROP

Served with bread rolls and butter portions

From $110pp







ENTRÉE

Zucchini Flower scallop mousse, bisque mayonnaise DF, I

Vannella Burrata heirloom cherry tomato, charred pineapple, almond, passionfruit, chardonnay dressing V, GF

Prosciutto di Parma assorted melon, basil DF, GF

Grilled King Prawns (U6) romesco, capsicum & tomato salsa, almond GF, DF

Spiced Cauliflower hummus, chickpeas, pomegranate DF, GF, VG

Wagyu Carpaccio wild rocket, shaved Grana Padano, truffle oil GF

MAIN

Angus Scotch Fillet black truffle mash, pan jus, house salad GF

Crab Rigatoni lobster arrabbiata, blue swimmer crab, cherry tomato, lemon stracciatella, lobster oil

Black Garlic-Glazed Monkfish & Australian Squid Ink Calamari crème fraîche, salmon caviar, warrigal greens A

Cauliflower steak romesco, whipped tahini, hazelnut, tarragon honey glaze DF, VG, GF

Preserved Lemon Bucatini assorted vegetables, lemon, parsley V

Optional add-on: Grilled chermoula chicken, sweet potato GF, DF

Pan-Seared Humpty Doo Barramundi macadamia cream, bush tomato & vegetable ragù, crispy saltbush GF, A

Fennel Sausage Orecchiette fennel pork sausage, cime di rapa, aged parmesan, chili, pangrattato

DESSERT

Rum & Pineapple Pavlova compressed pineapple, spiced rum caramel, Chantilly cream, toasted coconut V, GF

TimTamisu Tim Tam, mascarpone, pecan crumb V

Malfroy's Honey Panna Cotta lemon aspen, finger lime pearls V, GF

Classic Cheeseboard chef's selection of local and imported cheeses, house condiments

UPGRADE

Canapés on arrival ***$9pp per classic canapé***

SEATED MENU

SEASONAL SHARE STYLE MENUS

From $75pp

TO START

Sonoma Artisan Bread
soy linseed sourdough roll, house-smoked butter, pepper berry salt V, DFO

ENTRÉE

Freshly Shucked Royal Miyagi Oysters
lemon aspen vinaigrette, finger lime pearls DF, GF

Vannella Burrata
roasted heirloom beets, capers, currants, heirloom cherry tomatoes, macadamia chilli crunch V, GF

Salt and Pepper Calamari
lemon myrtle mayo DF

MAIN

Australian Native Spiced Lamb Ragu
12 hour slow braised lamb, aniseed myrtle, pepperberry, bocolle, grana padano

Steak Frites
O'Connor Black Angus scotch fillet, café de Paris butter, pan jus

SIDES

Butter & Cos Heart Salad
white balsamic vinaigrette VG

Shoestring Fries
Cruise salt, confit garlic aioli V

DESSERT

Timtamisu
Tim Tam tiramisu & pecan crumb V

Classic Cheeseboard
house selection of Australian cheeses, condiments V

From $95pp

TO START

Sonoma Artisan Bread
soy linseed sourdough roll, house-smoked butter, pepper berry salt V, DFO

ENTRÉE

Freshly Shucked Royal Miyagi Oysters
lemon aspen vinaigrette, finger lime pearls DF, GF

Vannella Burrata
roasted heirloom beets, capers, currants, heirloom cherry tomatoes, macadamia chilli crunch V, GF

Salt and Pepper Calamari
lemon myrtle mayo DF

MAIN

28 Days Dry Aged O'Connor Black Angus Rib Eye on Bone GF

Pan Seared Humpty Doo Barramundi
macadamia cream, bush tomato and vegetable ragu, crispy saltbush DF, GF

SIDES

Butter & Cos Heart Salad
white balsamic vinaigrette VG

Shoestring Fries
Cruise salt, confit garlic aioli V

DESSERT

Timtamisu
Tim Tam tiramisu & pecan crumb V

Classic Cheeseboard
house selection of Australian cheeses, condiments V

FOOD STATIONS

SEAFOOD BAR

Freshly shucked oysters, cooked prawns, selection of nigiri and sushi

GF, DF

$40pp

CHARCUTERIE & CHEESE STATION

Selection of local and imported cheese, crackers, seasonal fruit, pickled and marinated vegetables, olives, and cured meats

$35pp

CACIO E PEPE WHEEL

Fresh boccole pasta tossed in a wheel of Pecorino Romano with cracked black pepper

$32pp

GELATO CART

An assortment of flavours

Upgrade to a cocktail gelato bar for $15pp

$18pp

CRUISE TACO BAR

Corn tortillas with pork carnitas or cauliflower popcorn, pico de gallo, guacamole, and condiments GF

$32pp

DONUT WALL

An assortment of flavours

Available as a package with the Gelato Cart for $30pp

$18pp



BEVERAGE PACKAGES

CLASSIC

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

3 hour Classic Beverage Package ***$56pp***
Upgrade to **4 hours** for ***$8pp***
Upgrade to **5 hours** for ***$16pp***

Sparkling Wine
RockBare Click '99 Sparkling Cuvée
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 Boag's Premium Light
Peroni 0%
Bulmers Cider

PREMIUM

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

3 hour Premium Beverage Package ***$76pp***
Upgrade to **4 hours** for ***$8pp***
Upgrade to **5 hours** for ***$16pp***

Sparkling Wine
Devil's Corner Sparkling
Anna Spinato Prosecco
Vedova Prosecco

White Wine
Totara Sauvignon Blanc
Gigi by Bandini Pinot Grigio
Devil's Corner Chardonnay
Chaffey Bros 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 Boag's Premium Light
Peroni 0%
Bulmers Cider

DELUXE

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

3 hour Deluxe Beverage Package ***$96pp***
Upgrade to **4 hours** for ***$8pp***
Upgrade to **5 hours** for ***$16pp***

Sparkling Wine
NV Jansz Premium Sparkling
NV Croser Rosé
NV Chandon Brut
La Gioiosa Prosecco

White Wine
Shaw and Smith Sauvignon Blanc
Howard Park Miamup Chardonnay
Tiefenbrunner Pinot Grigio
Pewsey Vale 1961 Block Riesling
Guigal Côtes du Rhône Blanc

Rosé
Famille Perrin Côtes du Rhône Rosé
Rameau d'Or Provence Rosé

Red Wine
Brokenwood Shiraz
Hentley Farm Villain & Vixen Shiraz
Yalumba Cigar Cabernet Sauvignon
Rabbit Ranch Pinot Noir
Pulenta Finca La Zulema Malbec
Famille Perrin Côtes du Rhône Rouge

Bottled Beer
Peroni
Corona
Asahi
Great Northern Super Crisp
4 Pines Pacific Ale
James Boag's Premium Light
Peroni 0%
Bulmers Cider

ADD ONS

Bar Tab options available

Classic Cocktail on Arrival
(pre ordered only) ***$20pp***

House Spritz Bar ***$30pp***
2 hour spritz cocktail station

Margarita Bar ***$40pp***
2 hour Margarita Bar (spicy & classic)

Impress with a Champagne Upgrade

Champagne for the duration
of event ***$60pp***

Champagne on arrival ***$25pp***

Draught Beer add on ***$15pp***

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

From $139pp

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

From $119pp







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

At Cruise Bar & Restaurant, we believe every celebration deserves exceptional service and unforgettable moments. Your dedicated Event Coordinator will guide you every step of the way, ensuring every detail is thoughtfully planned and flawlessly executed. Whether you're ready to start planning, have a few questions, or would like to arrange a personalised site visit, our team is here to help.

Contact us on ***(02) 9251 1188*** or email ***events@cruisebar.com.au*** to begin creating an unforgettable harbourside celebration.

Want to add something more to your event?
We work with a range of preferred suppliers, so do reach out to our team for more information:

- → DJs
- → Entertainment
- → Theming
- → External furniture
- → Photobooths and more.

ENQUIRE NOW

CRUISE

BAR AND RESTAURANT

Melba's

ROOFTOP