





Melba's
ROOFTOP

HARBOURSIDE WEDDINGS

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ABOUT MELBA'S ROOFTOP

Welcome to *Melba's Rooftop*, Sydney's harbourside events destination, where striking views meet effortless sophistication.

Elevated above Circular Quay, with the Opera House and city skyline as your backdrop, Melba's Rooftop is designed for events that leave a lasting impression.

Named in quiet tribute to Dame Nellie Melba and the SS Melba – a nod to both the iconic performer and the maritime history of our location – it's a space that blends heritage with modern elegance.

From engagement parties, proposals, anniversaries, weddings and beyond, our versatile indoor and outdoor space brings refined energy to every occasion.



MELBA'S ROOFTOP WEDDING SPACE

Melba's Rooftop is a one-of-a-kind setting for your wedding day.

With floor-to-ceiling windows, a mix of indoor and outdoor spaces, and beautiful views of the Opera House, harbour and city skyline, it's a venue that feels both iconic and intimate.

Whether you're planning a cocktail-style celebration or a sit-down reception, the space is flexible, stylish, and built for memorable moments - with lift access, a full bar, and the perfect spot for golden hour photos.

CAPACITY: 400 STANDING, 50 SEATED



WEDDING PACKAGES



OVERTURE WEDDING

ALL-INCLUSIVE PACKAGE

One stunning venue. One seamless experience. Endless memories.

Make your big day beautifully effortless with our Overture Package – the perfect blend of ceremony and celebration, all in one breathtaking location.

$295 pp*

Designed for 30–50 seated guests. Cocktail-style celebrations can accommodate larger groups. Minimum spend applies.



INCLUSIONS

CEREMONY

- Exclusive use of Melba's for the duration of your ceremony
- Seating for 30 guests
- Additional room for standing guests or cocktail-style seating
- Sparkling wine for 50 guests (add-ons available for additional guests)

RECEPTION

- Exclusive use of Melba's for the duration of your reception
- 6-hour Classic Beverage Package – begins post-ceremony and continues through dinner with the option to switch to a cash bar afterwards.
- 5-hour Seated Dining Experience – alternate serve entrée, main and dessert (cocktail-style format also available)
- 2 Substantial Canapés – served after the ceremony or later in the evening
- Sparkling wine for speeches
- Event extension until midnight

STYLING & SETUP

- Security for your event
- Full AV access – microphones, speakers and more
- Simple table décor
- Wedding cake distribution - includes slicing and serving
- Elegant linens and tableware

EXTRAS

- Accommodation discounts at a nearby hotel

*Package is subject to minimum spend. T&Cs apply.

SAMPLE WEDDING DAY TIMELINE

3PM

CEREMONY ON MELBA'S ROOFTOP *(1 hour)*

Exchange vows with skyline views and sea breeze as your backdrop.

4PM

DRINKS AND PHOTOS WHARF-SIDE *(2 hours)*

Guests mingle and celebrate while the rooftop is reset for the evening.

6PM

SEATED RECEPTION UNDER THE MARQUEE *(6 hours)*

Return to a transformed space for dinner, drinks, dancing, and the moments that follow.



*Package is subject to a minimum spend. Terms and Conditions apply.

ENCORE WEDDING

RECEPTION PACKAGE

Host your perfect wedding celebration with our Encore Package – designed for style, ease, and indulgence. Whether you're planning an elegant sit-down dinner or a lively cocktail affair, we've created a seamless experience that lets you focus on the joy, the people, and the party.

$260 pp*

Designed for 30–50 seated guests. Cocktail-style celebrations can accommodate larger groups.



INCLUSIONS

RECEPTION

- Exclusive use of the venue for the duration of your event
- 6-hour Classic Beverage Package – begins as guests arrive and continues through dinner. Option to switch to a cash bar after the meal
- 5-hour Seated Dining Experience – alternate serve entrée, main and dessert (cocktail-style format also available)
- Sparkling wine for speeches
- Event extension until midnight

STYLING & SETUP

- Elegant table linens and tableware
- Simple table centre décor
- Full AV access – microphones, speakers and more
- Wedding cake distribution – includes slicing and serving
- Security for your event

EXTRAS

- Accommodation discounts at a nearby hotel

*Package is subject to minimum spend. T&Cs apply.

HARBOUR LIGHTS WEDDING

CEREMONY PACKAGE

Celebrate your love story with a rooftop ceremony that's anything but ordinary. At Melba's, the Sydney skyline sets the scene while every detail is thoughtfully taken care of – creating a simple, elegant moment that still makes a statement. It's romance, uninterrupted.

$6,000



INCLUSIONS

CEREMONY

- Exclusive use of Melba's Rooftop for 2 hours
- 1-hour bump in and 1-hour bump out either side of your ceremony
- Seating for up to 30 guests
- Flexible start times – choose from 10am, 11am, 12pm or 1pm
- Additional space for standing guests or cocktail-style seating
- Covered ceremony space under our elegant rooftop marquee – weather-ready, year-round
- Sparkling wine for up to 50 guests (add-ons available for additional guests)

PACKAGE UPGRADES

Take your wedding celebration to the next level with *thoughtful upgrades and indulgent touches* designed to impress your guests and elevate your experience.

BEVERAGE UPGRADES

- **Champagne Flutes for Speeches**
  Add a touch of elegance to your toasts
  +$25 pp
- **Premium Beverage Package**
  A refined selection of wines and beers
  +$20 pp
- **Deluxe Beverage Package**
  A luxurious offering of high-end choices
  +$40 pp
- **Sommelier's Selection**
  Curated premium wines for the true connoisseur
  +$105 pp
- **Cocktails on Arrival** *(pre-ordered only)*
  Start the celebration in style
  +$23 pp

CULINARY ENHANCEMENTS

- **Arrival Classic Canapés** *(after the ceremony)*
  Delight guests with classic bites
  +$8 pp
- **Evening Food Stations**
  A fun and interactive late-night option
  Cost subject to selection
- **Midnight Food**
  Keep the energy going with canapés or a food station
  Cost upon request
- **Menu Tasting**
  Sample your menu with a 3-course meal and chef's canapés
  $108 pp *(Add wine pairings for an additional charge)*

STYLING & ATMOSPHERE

- **Coloured Linens**
  Customise your tables to suit your theme
  Cost subject to selection
- Recommended supplier also available





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, Trule Oil GF

MAIN

Angus Scotch, Black Trule 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

CANAPE 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 & Saron 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 Trule 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 Trule 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

STATION 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



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 Riseling
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

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





BRING YOUR EVENT TO LIFE

Thank you for considering Melba's Rooftop for your wedding. 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***

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ROOFTOP