

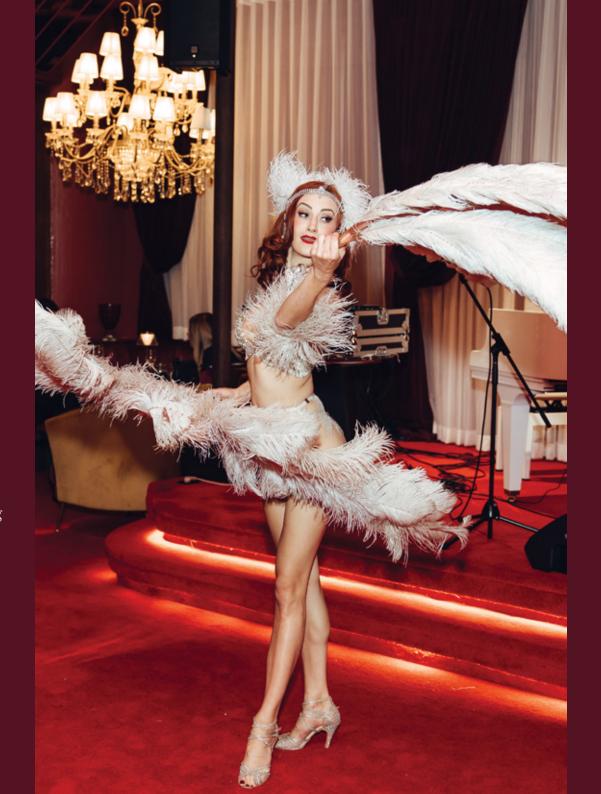
The ultimate hidden gem, step into an intimate world filled with entertainment, intrigue and intercontinental indulgence.

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 Chef, Dario Nencioni and award-winning mixologist George Bekarian.

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







PRIVATE BOOTHS SET MENU

\$85pp Shared Luxury Banquet Menu

ASSORTED CHARCUTERIE PLATE

Fresh bread – lavosh crackers – Prosciutto crudo San Daniele Salame e Wagyu Bresaola – Pecorino Toscano DOP – Taleggio – Sweet Gorgonzola – Fig jam.

HALF MOON DUMPLING (DF)(V) (VG)

Shiitake - king oyster mushroom - sesame oil

KATAIFI PRAWNS (3)

Kataifi wrapped tiger prawns – yuzu avocado – sweet and spiced mayo – fresh starfruit.

TRUFFLE CROQUETTES (V)

Mushroom - truffle pecorino - chimichurri mayo

POTATO MILLE-FEUILLE

MB4+ Australian Wagyu Crudo with sour cream and Oscietra caviar.

PISTACHIO TUNA CRUDO (GFO) (DFO)

Yellofin tuna – pistachio cream – stracciatella

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)

CANAPE PACKAGES

PISTACHIO TUNA CRUDO (GFO) (DFO)

Yellofin tuna - pistachio cream - stracciatella

TOMATO CAPRESE (DFO)(V)

Tomato sponge - buffalo mozzarella cream - basil

POTATO MILLE-FEUILLE (3)

MB4+ Australian Wagyu Crudo – sour cream – Oscietra caviar.

MINI HOMEMADE FOCACCIA

Prosciutto - Tomato - Salad

SALPICON DE MEJILLONES (GF)(DF)

Marinated mussels - capsicum salad - lemon

TRUFFLE CROQUETTES (V)

Mushroom - truffle pecorino - chimichurri mayo

KANGAROO TARTARE (GFO)

Kangaroo loin - eshallot - chives - anchovies dressing - mix nuts - pickled radish- chorizo mayo

KATAIFI PRAWNS (3)

Kataifi wrapped tiger prawns – yuzu avocado – sweet and spiced mayo – fresh starfruit.

BEEF FLANK SKEWERS

Marinated Beef Flank - Salsa Verde

HALF MOON DUMPLING (DF)(V)(VG)

Shiitake - king oyster mushroom - sesame oil

MINI FRUIT TART

MINI TIRAMISU

MACARONS





STANDARD BEVERAGE PACKAGE

1 Hour - \$30pp | 2 Hours - \$50pp | 3 Hours - \$70pp

WINES

2023 Mt Fishtail Sauvignon Blanc (Marlborough, NZ)

2023 Mt Fishtail Pinot Gris (Marlborough, NZ)

2022 La Tonnelle Rose (Alpes De Haut Provence, FR)

2022 Leo The Rooster Pinot Noir (VIC)

2021 Logan 'Weemala' Shiraz Viognier (Central Ranges, NSW)

ADD N/V Villa Sandi Prosecco (Veneto, IT) for \$5pp

BEER

Moretti Bottle Heineken 0.0%

SOFT DRINKS

Unlimited soft drinks, still & sparkling water

PREMIUM BEVERAGE PACKAGE

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

WINES

2022 Pala 'Soprasole' Vermentino (Sardinia, IT)

2022 Domaine Naturaliste 'Discovery' Chardonnay

(Margaret River, WA)

2023 Little Island Rose by Springs Road (Kangaroo Island/McLaren Vale, SA)

2022 Nepenthe 'Altitude' Pinot Noir (Adelaide Hills, SA)

2019 Schild Estate 'Ben Schild' Shiraz (Baraossa Valley, SA)

ADD N/V Villa Sandi Prosecco (Veneto, IT) for \$5pp

BEER

Moretti Bottle Heineken 0.0%

SOFT DRINKS

Unlimited soft drinks, still & sparkling water

LUXE BEVERAGE PACKAGE

2 Hours - \$70pp | 3 Hours - \$90pp

WINES

N/V Villa Sandi Prosecco (Veneto, IT)

2022 Giol Pinot Grigio (Veneto, IT)

2023 Ross Hill 'Maya' Chardonnay (Orange, NSW)

2022 'M' Minuty Rose (Cotes de Provence, FR)

2023 Lethbridge 'Menage a Noir' Pinot Noir, Geelong, VIC)

2021 Ben Glaetzer 'Bishop' Shiraz (Barossa Valley, SA)

BEER

Moretti Bottle Heineken 0.0%

SOFT DRINKS

Unlimited soft drinks, still & sparkling water

BEVERAGE PACKAGE UPGRADES

COCKTAIL ON ARRIVAL \$17pp

Spritz | Margarita | Espresso Martini

HOUSE SPIRITS \$15pp - Per Hour

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

4 HOUR PACKAGES AVAILABLE

Upon Request

TAILORED BEVERAGE PACKAGES AVAILABLE.





EVENT ADD ON'S

PROJECTOR HIRE

DJ

SOLO, DUO OR BAND

BURLESQUE DANCER

MARTINI GLASS ACT

DANCERS

NOT INCLUDED IN MINIMUM SPENDS.

SYDNEY'S NUMBER ONE VENUE FOR EVENTS.













MASTERCLASSES



WHISKY MASTERCLASS \$130pp

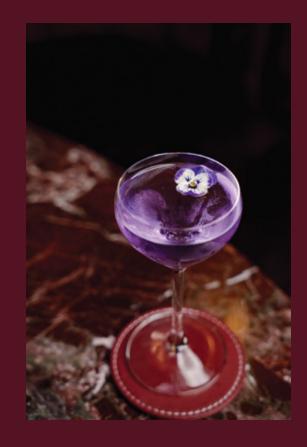
INCLUDES

"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





COCKTAIL MASTERCLASS \$105pp

INCLUDES

60-90 minute hands on & interactive class Nibbles on arrival Make & enjoy classic cocktails Class followed by nibbles.

Minimum of 10 guests

GIN MASTERCLASS \$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

TERMS & CONDITIONS.

GROUP BOOKING POLICY:

For bookings above 6 guests, a banquet 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 8 and over. Management may also request for a deposit payment if your booking is over 40 guests and for your event to be paid in full prior to the booking. Final numbers are due 48 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 120 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 8 guests, you may be seated on two or more tables.

CAKEAGE FEE:

Should you like to 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.

CREDIT CARD FEES:

All credit cards incur a 1.1% fee.