



GROUP BOOKINGS, PRIVATE DINING & EVENTS

#### C O N T A C T

For any enquiries, please contact our reservations team on *a'Mare* Office: 02 8029 0887 Crown Restaurant Reservations: 02 8871 7171 or email [groups@amaresydney.com.au](mailto:groups@amaresydney.com.au)

*a'Mare* at Crown Sydney Level 1 (Ground) 1 Barangaroo Avenue Sydney NSW 2000

[www.crownsydney.com.au/amare](http://www.crownsydney.com.au/amare)

[@amaresydney](#)



#### A'MARE AT CROWN SYDNEY

Inspired by the nostalgia of dining out when service was paramount and food was simply delicious, acclaimed Chef and Restaurateur Alessandro Pavoni welcomes his latest venture *a'Mare* to the Sydney landscape. With an ever-changing menu that evolves with the finest seasonal Australian produce and Italian ingredients, dishes are focused on the simplicity of these ingredients, the regions from which they came and the stories behind them.



#### CHEF ALESSANDRO PAVONI

Award-winning chef and restaurateur Alessandro Pavoni ignited his passion for food as a child in his nonna's kitchen in Northern Italy. He has since pursued a successful career in the culinary arts, working in various Michelin star venues around the globe, establishing his own accolade awarded venue, writing a cookbook, and educating aspiring chefs at some of the country's most renowned culinary schools. As a highly regarded pioneer of contemporary Italian cuisine, *a'Mare* is Pavoni's latest venture, a classic fine dining experience showcasing elegant service and the finest seasonal ingredients.



#### GROUP BOOKINGS, PRIVATE DINING & EVENTS

*10+ guests*

Enjoy a culinary experience in the exclusive and glamorous surroundings of *a'Mare* offering a ground floor restaurant, al fresco dining on the Terrace and three private upstairs dining rooms. Perfect for private celebrations or larger engagements, our elegant spaces combined with its own dedicated service and sommelier team is the ideal setting to experience Alessandro's classic Italian dishes.



## NON-EXCLUSIVE BOOKINGS

Up to 28 seated

Please note with non-exclusive bookings, there is no guarantee as to where your group will be placed in the venue. We will take note of your preference and do our utmost best on the day to accommodate your requests.

## EXCLUSIVE & PRIVATE DINING BOOKINGS

### The Wine Room

Up to 10 seated  
Minimum Spend Applies  
Elevated views

*The Wine Room* is discovered at the end of the upstairs hallway. The stunning space offers a glimpse of the Sydney Harbour and features an enviable wine collection showcased in the wine cabinets. Featuring dramatic glass windows and fine brass suspended pendant lights, the space feels exclusive and personal, perfect for an intimate event.

### The Library

Up to 12 seated  
Minimum Spend Applies  
Elevated views

With seating for up to 12 guests this intimate private dining room, aptly named *The Library* is all glamour overlooking the energy of the main bar. Featuring pristine water views, the lush bold carpet complements the opulent fringed chandelier to create a space to escape for your special occasion.

### The Harbour View Room

Up to 55 seated & 75 cocktail  
Minimum Spend Applies  
Elevated views

This stunning space offers uninterrupted views of the Sydney Harbour and in an elegant and soothing setting. Featuring dramatic glass windows and soft colours of greens and blues the space has a luxurious feel through the gold trimming, decorate carpets and the reflections of the harbour.

### The Harbour View North (semi exclusive)

Up to 25 seated  
Minimum Spend Applies  
Elevated views

Separated by a bar height feature station, this semi exclusive area gives the absolute best views a'Mare has to offer, with a north-westerly aspect over the harbour to Balmain and glimpses of the Harbour Bridge.

### The Dining Room

Up to 65 seated & 90 cocktail  
Minimum Spend Applies  
Ground level views

*The Dining Room* is inspired by the palazzi of old school Italy - Venice, Milan, Rome and Lake Garda with distinctly Italian details throughout the dining room including luxurious furnishings, and the stunning ornate ceiling with the magnificent blue hues of the harbour backdrop.

### The Entire Venue

Up to 240 seated & 290 cocktail  
Minimum Spend Applies

The exclusive hire of *a'Mare* allows our guests a completely private restaurant experience tailored to meet every need of their event. The unparalleled views from dining room across the Sydney Harbour offer an ideal space for any occasion; perfect for private celebrations and corporate events. The main dining room has capacity for up to 65 seated guests and can also accommodate a drinks reception or seated presentations whilst dining.





## THE WINE ROOM

*Up to 10 seated*  
*Minimum Spend Applies*  
*Elevated views*

*The Wine Room* is discovered at the end of the upstairs hallway. The stunning space offers a glimpse of the Sydney Harbour and features an enviable wine collection showcased in the wine cabinets. Boasting dramatic glass windows and fine brass suspended pendant lights, the space feels exclusive and personal, perfect for an intimate event. *The Wine Room* also features a TV screen, providing guests the option to showcase presentations and visual content, ideal for business meetings and corporate occasions.

## THE LIBRARY

*Up to 12 seated*  
*Minimum Spend Applies*  
*Elevated views*

With seating for up to 12 guests this intimate private dining room, aptly named *The Library* is all glamour overlooking the energy of the main bar. Featuring pristine water views, the lush bold carpet complements the opulent fringed chandelier to create a space to escape for your special occasion.







#### THE HARBOUR VIEW ROOM

*Up to 55 seated & 75 cocktail*

*Minimum Spend Applies*

*Elevated views*

This stunning space offers uninterrupted views of the Sydney Harbour and in an elegant and soothing setting. Featuring dramatic glass windows and soft colours of greens and blues the space has a luxurious feel through the gold trimming, decorate carpets and the reflections of the harbour.

#### THE HARBOUR VIEW NORTH

*Semi exclusive dining for up to 25 people seated*

*Minimum Spend Applies*

*Elevated views*

Separated by a bar height feature station, this semi exclusive area gives the absolute best views a'Mare has to offer, with a north-westerly aspect over the harbour to Balmain and glimpses of the Harbour Bridge.







## THE DINING ROOM

*Up to 65 seated & 90 cocktail*

*Minimum Spend Applies*

*Ground level views*

*The Dining Room* is inspired by the palazzi of old school Italy - Venice, Milan, Rome and Lake Garda with distinctly Italian details throughout the dining room including luxurious furnishings, and the stunning ornate ceiling with the magnificent blue hues of the harbour backdrop.



## THE ENTIRE VENUE

*Up to 240 seated & 290 cocktail  
Minimum Spend Applies*

The exclusive hire of *a'Mare* allows our guests a completely private restaurant experience tailored to meet every need of their event. The unparalleled views from dining room across the Sydney Harbour offer an ideal space for any occasion; perfect for private celebrations and corporate events. The main dining room has capacity for up to 65 seated guests and can also accommodate a drinks reception or seated presentations whilst dining.





## CANAPÉ EVENTS

*a'Mare* offer a number of different areas for canapé events. Enjoy water views along with an exciting and delicious canapé menu from the *a'Mare* team.

### **Bar (Inside)**

Enjoy water views and direct access to the main bar of *a'Mare*.

*Up to 30 people standing | Minimum Spend Applies*

### **Bar Terrace**

The most exclusive and glamorous bar area within *a'Mare* with absolute water frontage.

*Please note this space is weather dependent.*

*Up to 30 people standing | Minimum Spend Applies*

### **The Harbour View Room**

Features elevated harbour views, dramatic glass interiors and luxe amenities for your guests on the same level.

*Up to 75 people standing | Minimum Spend Applies*



## FOOD MENU PACKAGES

Please note these are sample menus and are subject to change to showcase the best produce available. One set menu per booking for the whole table only.

### a'Mare Classic Experience Menu

\$146pp

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#### Focaccia

*Traditional focaccia, Pugliese extra virgin olive oil,  
aged balsamic*

#### Mozzarella di bufala con pinzimonio

*Local buffalo mozzarella, raw and cooked  
seasonal vegetables with citrus dressing  
and horseradish emulsion*

#### Vitello Tonnato e farinata

*Veal tenderloin, tuna mayonnaise,  
baby capers, pine nuts served with  
chickpea flour flatbread*

#### Trofie al pesto

*Trofie pasta, served with pesto of basil,  
macadamia nuts and pine nuts*

#### Cotoletta orecchia di elefante

*'Elephant ear' veal cutlet alla Milanese, grissini crust,  
semi-dried cherry tomatoes, lemon*

#### Contorni

*Rocket, parmesan, balsamic dressing  
Roasted royal blue potatoes, rosemary*

#### Tiramisù

*a'Mare's tiramisù*

### a'Mare Seafood Experience Menu

\$190pp

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#### Focaccia

*Traditional focaccia, Pugliese extra virgin olive oil,  
aged balsamic*

#### Selezione a'Mare

*Wild caught red snapper carpaccio, citrus dressing,  
chilli oil, finger lime*

*Calamari 'tagliatella-style', squid ink sauce,  
white sturgeon caviar*

*Scallop gratin - sundried tomato breadcrumbs  
NZ Scampi gratin - garlic, herbs and breadcrumbs*

#### Spaghettini all'aglio, olio, pepperoncino e cicala

*Moreton Bay bug Mancini spaghettini, garlic, oil and chilli*

#### Merluzzo alla livornese

*Glacier 51 Toothfish, black olive sauce,  
semi dried cherry tomato and oregano*

#### Rucola

*Rocket, parmesan, balsamic dressing*

#### Fior di Fragola

*Sheep milk semifreddo, strawberry  
& white chocolate*

### a'Mare Ultimate Experience Menu

\$280pp

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#### Stuzzichini

*Freshly shucked Sydney Rock 'Appellation' oysters with  
ARS Italica oscietra caviar*

*Brioche, Moreton Bay bug crudo, stracciatella*

#### Selezione a'Mare

*Snapper carpaccio, Calamari & Caviar,  
Scallop gratin & Scampi gratin*

#### Focaccia

*Traditional focaccia, Pugliese extra virgin olive oil,  
aged balsamic*

#### Mozzarella di bufala con pinzimonio

*Local buffalo mozzarella, raw and cooked  
seasonal vegetables with citrus dressing  
and horseradish emulsion*

#### Gnocchi con granchio

*Potato gnocchi, hand picked spanner crab, cherry tomato,  
red capsicum, chives*

#### Aragosta a'Mare

*Rock lobster, cherry tomato, garlic, basil*

#### Bistecca Fiorentina

*Black Angus bistecca, rosemary oil*

#### Rucola

*Rocket, parmesan, balsamic dressing*

#### Patate

*Roasted royal blue potatoes, rosemary*

#### Gelato

*Our signature homemade vanilla gelato served  
with your choice of:*

*Caramelised nuts and praline sauce or*

*Bitter Amarena Fabbri cherries or*

*Cocoa nibs and chocolate sauce*

### a'Mare Childrens Menu

\$45pp

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#### Focaccia

*Traditional focaccia, Pugliese extra virgin olive oil,  
aged balsamic*

#### Cavatelli Bolognese

*Cavatelli pasta served with Bolognese sauce*

#### Cotoletta

*Chicken Schnitzel with fries*

#### Gelato

*Our signature homemade vanilla gelato served with  
chocolate nibs and chocolate sauce*

## BEVERAGE MENU PACKAGES

Please note these are sample menus and are subject to change. Beverage packages are available for a 2.5 hour period and for the whole table only. If you would like to extend the service period please speak to your Event Coordinator for more information.

### a'Mare Tier One Beverage Package

**\$99pp**

Non-Alcoholic Soft Drinks  
Unlimited Still and Sparkling Water  
Tea and Coffee

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#### Aperol Spritz On Arrival

##### Beer

*Menabrea Lager*  
*Heaps Normal Non Alcoholic - XPA*

##### Sparkling Wine

*Biancavigna, Prosecco*

##### White Wine

*Macchialupa Lunanera, Falanghina*

##### Red Wine

*Le Calendre Valpolicella Classico*

### a'Mare Tier Two Beverage Package

**\$119pp**

Non-Alcoholic Soft Drinks  
Unlimited Still and Sparkling Water  
Tea and Coffee

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#### Aperol Spritz On Arrival

##### Beer

*Baladin Nazionale Italian Lager*  
*Heaps Normal Non Alcoholic - XPA*

##### Sparkling Wine

*Biancavigna, Prosecco*

##### White Wines

*Tiefenbrunner Merus, Pinot Grigio*  
*Fattoria San Lorenzo Le Oche, Verdicchio*

##### Red Wines

*Fiorano Terre Di Giobbe Superiore, Montepulciano, Sangiovese*  
*Nuraghe Crabioni, Cannonau*

### a'Mare Tier Three Beverage Package

**\$199pp**

Non-Alcoholic Soft Drinks  
Unlimited Still and Sparkling Water  
Tea and Coffee

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#### Premium Negroni or Premium Bellini On Arrival

##### Beer

*Baladin Nazionale Italian Lager*  
*Little Creatures Pale Ale*  
*Heaps Normal Non Alcoholic - XPA*

##### Sparkling Wine

*Santus Franciacorta, Chardonnay Pinot Nero*

##### White Wines

*Lunae Grey Label, Vermentino*  
*Graci Etna Bianco, Carricante Catarratto*

##### Rosé Wine

*Torre Mora Etna Rosato, Nerello*

##### Red Wines

*Vietti Perbacco Langhe, Nerello Mascalese*  
*Pian Del Cerro Aglianico Del Vulture, Aglianico*

##### Dessert Wines

*Piero Gatti Moscato Frizzante, Moscato*  
*Cocchi Barolo Chinato, Nebbiolo*

### a'Mare Childrens Beverage Package

**\$22pp**

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#### Soft Drinks

*Coke, Coke Zero, Sprite, Pink Lemonade*

##### Juice

*Orange, Apple, Tomato, Grapefruit*

#### Still/Sparkling Water



## COCKTAIL / MOCKTAIL PACKAGES



### a'Mare Cocktail Cart

**\$79pp**

For 1 Hour Duration

Negroni, Classic Martini, Cîroc Vodka  
and Tanqueray 10 Gin with Soda or Tonic

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*a'Mare* is known for its theatrics of tableside service and the bar is no exception.

Enjoy a selection of up to four different cocktails, served from our hand crafted and bespoke Cocktail Cart by your accredited bartender.

The perfect memorable addition to either the welcome moment or to supplement your dessert course.

*Cocktail cart is only for bookings in PDR and Exclusive events*

### a'Mare Non-Alcoholic Beverage Package

**\$49pp**

For 2.5 Hour Duration

Non-Alcoholic Soft Drinks  
Unlimited Still and Sparkling Water  
Tea and Coffee

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#### Mocktails

**Jada** - *Lyre's Italian Spritz, Lyre's Prosecco, Soda*  
**All Year Dry July** - *Lyre's American Malt, Apple, Lime, Mint*  
**Royal** - *Seedlip Grove, Grapefruit, Fruit Royale Tea, Citrus*  
**Crodino** - *Non-alcoholic bitter apéritif*



## Celebration Cakes

Whether for birthdays, festivities or personal achievement, celebrate any special occasion with cakes made to order by the a'Mare pastry kitchen.

### Cake Options

Millefoglie Crema  
\$25pp

Layers of the lightest crunchy puff pastry and smooth vanilla chantilly cream.

Torta Al Cioccolato  
\$25pp

Our classic Chocolate cake with layers of rich chocolate mousse, sponge and orange syrup. Served with vanilla anglaise.

Tiramisù  
\$22pp

Our rich and creamy traditional Italian signature Tiramisù, combining mascarpone cream with coffee soaked savoiardi biscuits and cocoa powder.

*The size of each cake is tailored to accommodate the number of guests (minimum 4). Please note that orders are made 72 hours in advance to allow for preparation time.*

LOOKING FOR SOMETHING EXTRA TO MAKE YOUR  
EVENT MEMORABLE?

### Antipasto Grazing Table

What a way to start your event! A classic Italian welcome and 'wow' on entry for your guests.

a'Mare Grazing Piccolo  
\$55pp

Traditional Italian Antipasto - Perfect for complementing your aperitivo on arrival, prior to commencing your sit down meal or canapé menu. Filled with a selection of cheese, meats, pickles, fresh and dried fruit, nuts, crackers and breads.

a'Mare Grazing Plus  
\$75pp

Substantial Italian Antipasto - Enough to cover a comprehensive first course of a meal, or wonderful to augment a full service period canapé function. Includes everything from a'Mare Grazing Piccolo, plus a'Mare's delicious Gnocco Fritto, Calamari Fritti, Buffalo Mozzarella, Mozzarella in Carrozza

### Seafood Upgrade

Oysters, Prawn Cocktail, Smoked Salmon, Scallop on shell  
+ \$20 to either of above packages *(only available for exclusive events)*





## CANAPÉ MENU PACKAGES

Please note these are sample menus and are subject to change to showcase the best produce available. Only available for exclusive events.

### a'Mare 'Bronzo' Canapé Package \$80pp

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**Crostini Heirloom Tomato**  
*with balsamic vinegar*

**Bruschetta**  
*with Pepe Saya cultured butter, Spanish anchovies*

**Prosciutto and Seasonal Fruit**

**Mozzarella 'in carrozza'**  
*fried mozzarella and basil toast*

**Tramezzino**  
*Finger sandwich of crab and chives*

**Carnaroli risotto**  
*with coral reef prawns, saffron, zucchini*

**Panna cotta buttermilk**

### a'Mare 'Argento' Canapé Package \$120pp

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**Appellation oysters**  
*with Pinot Grigio mignonette*

**Bruschetta**  
*with Pepe Saya cultured butter, Spanish anchovies*

**Calamari fritti**  
*with lemon mayonnaise*

**Veal tonnato**  
*with tuna mayo, capers, pine nuts, spelt cracker*

**Tramezzino**  
*Finger sandwich of crab and chives*

**Large king prawn and pancetta skewers**  
*Cooked over charcoal*

**Wagyu skewers**  
*'Pizzaiola' salsa of tomato, garlic, oregano and black olives*

**Cavatelli pasta**  
*with wagyu bolognese*

**Berry jam crostata**

### a'Mare 'Oro' Canapé Package \$160pp

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**Appellation oysters**  
*with Pinot Grigio mignonette*

**Moreton Bay bug crudo**  
*with celery, and tomato crostini*

**Wagyu bresaola**  
*with rocket and pecorino involtini*

**Tramezzino**  
*Finger sandwich of crab and chives*

**Large king prawn and pancetta skewers**  
*Cooked over charcoal*

**Charcoal baby octopus 'alla diavola'**  
*with chilli salsa*

**Lamb cutlet cotoletta**  
*with agrodolce sauce*

**Wagyu skewers**  
*'Pizzaiola' salsa of tomato, garlic, oregano and black olives*

**Potato gnocchi**  
*rock lobster, cherry tomato, basil, lemon*

**Berry jam crostata**

**Brutti ma buoni**

### a'Mare 'Diamante' Canapé Package \$200pp

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**Appellation oysters**  
*with oscietra ARS Italica caviar*

**Moreton Bay bug crudo**  
*with celery, and tomato crostini*

**Tramezzino**  
*Finger sandwich of crab and chives*

**Rock Lobster**  
*with stracciatella, green apple, lime roll*

**Oscietra caviar**

**Wagyu bresaola**  
*with rocket and pecorino involtini*

**Large king prawn and pancetta skewers**  
*Cooked over charcoal*

**Lamb cutlet cotoletta**  
*with agrodolce sauce*

**Truffled potato gnocchi**  
*with truffled pecorino*

**Tiramisù**

**Berry jam crostata**



### Booking Name

Company *If applicable*

### Occasion

### Contact Number

### Contact Email

### Date of the Event

### Time of the Event

### Number of Guests

Adults: Kids under 12:

### Special Requests / Dietary Requirements

Please note that table requests and areas are noted but not guaranteed

### Menu Selection

a'Mare Experience \$146pp

a'Mare Seafood Experience \$190pp

a'Mare Ultimate Experience \$280pp

a'Mare Bronzo Canapé Package \$80pp

a'Mare Argento Canapé Package \$120pp

a'Mare Oro Canapé Package \$160pp

a'Mare Diamante Canapé Package \$200pp

### Personalise Your Menu

Three freshly shucked Sydney Rock Oysters \$21pp

Selection of cheese with condiments \$30pp

See something on the À La Carte menu you'd like to try? Let's talk!

### Beverages *(available for exclusive hire only)*

Unlimited Still/Sparkling Water \$6pp

On Consumption – Preselect certain wines from the wine list

On Consumption – choose on the day  
*(wines / vintages unable to be guaranteed)*

Tier One Beverage Package \$99pp  
*(2.5 hour duration)*

Tier Two Beverage Package \$119pp  
*(2.5 hour duration)*

Tier Three Beverage Package \$199pp  
*(2.5 hour duration)*

Cocktail Cart Service \$79pp  
*(1 hour duration)*

Non-Alcoholic Beverage Package \$49pp  
*(2.5 hour duration)*

### Select Your Space

Non-Exclusive (up to 28 people)

*No minimum spend. 2.5 hour seating times*

#### Please tick

Mon - Thur	12pm	12:30pm	1pm	1:30pm	2pm
	5:30pm	6pm	8.45pm	9pm	
Fri - Sun	12pm	12:30pm	1pm	1:30pm	2pm
	5:30pm	6pm	8.45pm	9pm	

The Wine Room

*(Private Dining Room for up to 10 people)*

*Minimum spends start from \$2,000*

The Library

*(Private Dining Room for up to 12 people)*

*Minimum spends start from \$2,400*

The Harbour View Room

*(Private Dining Room for up to 55 seated & 75 cocktail)*

*Minimum spends start from \$10,000*

The Harbour View North

*(Semi Exclusive Dining for up to 25 people)*

*Minimum spends start from \$5,000*

Entire Mezzanine

*(The Wine Room + The Library + Harbour View Room)*

*Minimum spends start from \$16,000*

The Dining Room

*(Semi-Private Dining Room for up to 65 seated & 90 cocktail)*

*Minimum spends start from \$16,000*

Entire Venue

Bar *(Inside)*

Bar Terrace

### Cake Selection

*(72 hours' notice required, minimum 4)*

Millefoglie Crema, made especially for you \$25pp

Torta Al Cioccolato, made especially for you \$25pp

Tiramisù, made especially for you \$22pp

**Terms and Conditions** - Our Events Coordinator will be in touch to confirm your details selected and discuss anything further you might require. Please note that minimum spends will be dependent on date, time and season and will be confirmed with you on a case-by-case basis. Please note there is no BYO of cakes or drinks allowed under any circumstance. A 10% service charge will be applied to your final bill on the day. Please note 0.85% surcharge applies to all credit card transactions No split bills.