



GROUP BOOKINGS, PRIVATE DINING & EVENTS

CONTACT

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

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

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 70 seated & 85 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

The 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 90 seated & 100 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 the dining room across the Sydney Harbour offer an ideal space for any occasion; perfect for private celebrations and corporate events.



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 13 seated
Minimum Spend Applies
Elevated views

With seating for up to 13 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 70 seated & 85 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 90 seated & 100 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 the dining room across the Sydney Harbour offer an ideal space for any occasion; perfect for private celebrations and corporate events.





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 20 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 85 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 Sharing Menu \$135pp

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Mozzarella

*La Stella buffalo mozzarella, heirloom cherry tomato,
nectarine, fresh tomato purée*

Tonnato

*White rocks veal girello, Albacore tuna dressing,
caper leaves*

Penne arrabbiata

Penne, burrata, arrabbiata, pangrattato

Costata di controfiletto

Black Onyx bone in sirloin Nebbiolo reduction, salsa verde

Rucola

Rocket, parmesan, balsamic dressing

Panna cotta

Whipped panna cotta, fresh strawberries, lemon, basil

a'Mare Signature Menu \$210pp

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Crudo di pesce

*Yellowfin tuna, watermelon, chilli
Wild caught pink snapper, citrus
Cuttlefish, finger lime, trout roe
Scallops, buttermilk, chilli, finger lime*

Paccheri con cicala di mare

Moreton Bay bug, vodka sauce, purslane, preserved chilli

Tagliata di manzo

Rangers Valley Wagyu flank steak MBS 5+, rocket purée, fennel

Rucola

Rocket, parmesan, balsamic dressing

Tiramisù

a'Mare's tiramisù

a'Mare Ultimate Menu \$280pp

Stuzzichini

*Freshly shucked Sydney Rock 'Appellation' oysters,
ARS Italica oscietra caviar
Scallop crudo, buttermilk, finger lime, chilli oil, red sorrel*

Crudo di pesce

*Yellowfin tuna, watermelon, chilli
Wild caught pink snapper, citrus
Cuttlefish, finger lime, trout roe*

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Gamberi

*South Australian King prawns, San Marzano tomato,
buffalo mozzarella, fresh oregano*

Paccheri con aragosta

*Paccheri pasta, charcoal grilled Eastern Rock Lobster,
lobster bisque*

Bistecca Fiorentina

*Rangers Valley Black Angus T-Bone Steak MBS 5+
with rosemary oil*

Rucola

Rocket, parmesan, balsamic dressing

Tiramisù

a'Mare's tiramisù

a'Mare Childrens Menu \$45pp

Cavatelli Bolognese

Cavatelli pasta served with Bolognese sauce

Cotoletta

Chicken Schnitzel served with fries

Gelato

*Our homemade vanilla gelato served with
chocolate sauce*

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 Vegetarian Menu \$135pp

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Mozzarella di bufala

*La Stella buffalo mozzarella, heirloom cherry tomato,
nectarine, fresh tomato purée*

Asparagi

*Preserved white asparagus cream, charcoal grilled asparagus,
cured yolk, preserved lemon*

Penne arrabbiata

Penne, burrata, arrabbiata, pangrattato

Zucchini parmigiana

*Zucchini parmigiana, smoked mozzarella, basil pesto, lightly
fried zucchini flowers*

Broccolini

*Wood roasted broccolini, java bean purée, chilli,
roasted macadamia*

Panna cotta

Whipped panna cotta, fresh strawberries, lemon, basil

a'Mare Vegan Menu \$135pp

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Asparagi

*Preserved white asparagus cream, charcoal grilled asparagus,
preserved lemon*

Broccolini

*Wood roasted broccolini, java bean purée, chilli,
roasted macadamia*

Trofie arrabbiata

Trofie arrabbiata, chilli pangrattato

Cavolfiore

*Wood roasted cauliflower, tomato glaze, black garlic,
Piedmont hazelnut, herbs*

Rucola

Rocket salad with balsamic dressing

Sorbetto

House made chefs choice sorbet

a'Mare Breakfast Menu \$60pp

Available for exclusive events only

On Arrival

Selection of pastries and fruit salad (share style)

Main

ALTERNATE SERVICE:

Focaccia with buffalo mozzarella, cherry tomato & rocket

Alternating with:

Bacon and egg roll

Beverages

Served and charged on consumption.

Orange Juice \$8

Tea \$6

Coffee \$6

BEVERAGE MENU PACKAGES

Please note these are sample menus and are subject to change. Beverage packages are 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

2 hours \$79pp

4 hours \$120pp

Non-Alcoholic Soft Drinks
Unlimited filtered still and sparkling water
Tea and Coffee

Aperol Spritz On Arrival

Beer

Moretti

Heaps Normal Non Alcoholic - XPA

Sparkling Wine

Casa Gbeller, Prosecco

White Wine

Sibiliana, Sensale Chardonnay

Red Wine

Sibiliana, Sensale Nero D'Avola

a'Mare Tier Two Beverage Package

2 hours \$99pp

4 hours \$159pp

Non-Alcoholic Soft Drinks
Unlimited filtered still and sparkling water
Tea and Coffee

Aperol Spritz On Arrival

Beer

Menabrea

Heaps Normal Non Alcoholic - XPA

Sparkling Wine

Casa Gbeller Prosecco

White Wines

Terre di Butti, Pinot Grigio

Villa Sparina Gavi DOCG

Red Wines

Cantalici, Chianti Classico

Weingut Niklas OXS, Lagrein

a'Mare Tier Three Beverage Package

2 hours \$159pp

4 hours \$239pp

Non-Alcoholic Soft Drinks
Unlimited filtered still and sparkling water
Tea and Coffee

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

Wirra Wirra Chardonnay

Cordero di Montegemolo Arneis

Rosé Wine

Barbebelles, Provence Rosé

Red Wines

Cordero di Montegemolo, Langhe Nebbiolo

Quercia Bettina, Rosso di Montalcino

Dessert Wines

Piero Gatti Moscato Frizzante, Moscato

Pressing Matter, R139 Riesling

a'Mare Childrens Beverage Package

\$22pp

Soft Drinks

Pepsi, Pepsi Max, Sprite, Pink Lemonade

Juice

Orange, Apple, Tomato, Grapefruit

COCKTAIL / MOCKTAIL PACKAGES



a'Mare Cocktail Cart

\$79pp

For 1 Hour Duration

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

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

2 hours \$39pp

4 hours \$69pp

Selection of Classic and Italian Soft Drinks
Tea and Coffee

Unlimited filtered Still and Sparkling Water

Mocktails

Tropical Tang - *Sammy Piquant The Oaxatan, Lyre's Orange Sec, Citrus*

Jada - *Lyre's Italian Spritz, Lyre's Prosecco, Soda*

Bitter Riviera - *Sammy Piquant Bitter, Raspberry, Mint, Orange & Lemon Juice*

Pacific Desire - *Sammy Piquant South Pacific, Passion Fruit, Orgeat, Lemon*

Italian Specialty Soft Drinks

San Pellegrino Chinotto

San Pellegrino Aranciata

San Pellegrino Aranciata Rossa

San Pellegrino San Bitter

Crodino - Biondo Aperitivo



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.

\$80pp: Select 3 Cold or Hot + 1 Substantial
\$100pp: Select 4 Cold or Hot + 2 Substantial
\$120pp: Select 5 Cold or Hot + 3 Substantial
Dessert Canapé + \$16ea pp

Cold Canapés

Roasted capsicum

Oregano, goat curd, on witlof

King prawns

Cocktail sauce

Freshly shucked oysters

Pinot grigio vinegar mignonette

Yellowfin tuna crudo

Ocean trout roe, pistachio brioche

Hand-picked spanner crab

On gem cos lettuce

Grass-fed beef tartare

Crostini, pickles, parsley

Prosciutto involtini

Grissini

Hot Canapés

Prawn fritters

Lasagna fritters

Fried calamari

Lemon

Panzerotto

Fried pizza dough, smoked scamorza, cherry tomato, mortadella

Prawn skewers

Parma prosciutto, black garlic

Charcoal wagyu skewers

Salsa verde

Substantial Canapés

Zucchini parmigiana

Risotto, prawns

Lemon, mascarpone

Saffron risotto

Scallops, zucchini flowers

Penne arrabbiata

Burrata, basil

Cavatelli

Traditional Bolognese ragù

Wagyu MS5+ flank steak

Rocket, fennel, radish

Dessert Canapés

Tiramisù

a'Mare's signature tiramisù

Vanilla panna cotta

Strawberries, lemon & basil granita

Chocolate barbajada

Piedmont hazelnuts

Citrus tart

Whipped lemon cream

C O R P O R A T E C O N F E R E N C E
A N D B R E A K F A S T P A C K A G E S

a'Mare offer a variety of spaces to hold your next meeting.
Our private dining rooms are available from 7.30 am.

Minimum spend applies to all options and will vary according to the space.

Option 1: Breakfast Meeting

Breakfast served during your meeting.

Set menu applies (see page 12)

Room hire \$500

Option 2 : Meeting followed by lunch in the main dining room

Meeting to take place in the private dining room of your choice,
followed by lunch in our main dining room.

For groups over 10 guests a set menu will apply (see page 11)

Room Hire \$500

Option 3: Meeting followed by lunch in private dining room

Meeting to take place in the private dining room of your choice.
Lunch or dinner will be served in your private dining room once
the meeting has concluded.

For groups over 10 guests a set menu will apply (see page 11)

Room Hire \$500





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

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 a deposit will be required to secure the booking and 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 1.15% surcharge applies to all credit card transactions. No split bills.

Menu Selection

- a'Mare Sharing \$135pp
- a'Mare Signature \$210pp
- a'Mare Ultimate \$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
- a'Mare Breakfast Menu \$60pp

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)*

- On Consumption – Preselect certain wines from the wine list
- On Consumption – choose on the day *(wines / vintages unable to be guaranteed)*
- Tier One Package
 - 2 hours \$79
 - 4 hours \$120
- Tier Two Package
 - 2 hours \$99
 - 4 hours \$159
- Tier Three Package
 - 2 hours \$159
 - 4 hours \$239
- Non-Alcoholic Package
 - 2 hours \$39
 - 4 hours \$69

Select Your Space

Non-Exclusive (up to 28 people)
No minimum spend. 2 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 vary and start from \$2,000

The Library
(Private Dining Room for up to 13 people)
Minimum spends vary and start from \$2,400

The Harbour View Room
(Private Dining Room for up to 70 seated & 85 cocktail)
Minimum spends vary and start from \$7,000

The Harbour View North
(Semi Exclusive Dining for up to 25 people)
Minimum spends vary and start from \$3,750

Entire Mezzanine
(The Wine Room + The Library + Harbour View Room)
Minimum spends vary and start from \$16,000

The Dining Room
(Semi-Private Dining Room for up to 90 seated & 100 cocktail)
Minimum spends vary and start from \$16,000

Entire Venue
Exclusive venue hire for up to 240 seated & 290 cocktail.
Minimum spends vary and start from \$50,000

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