

CARGO

FUNCTION PACK

CARGO

One of Sydney's most iconic institutions, Cargo Bar is the perfect day-to-night destination for any and every celebration. Located along the stunning Darling Harbour waterfront, it's the perfect venue for corporate functions and personal events.

Cargo offers versatile space, spacious indoor & outdoor areas, and bespoke packages. It's the place to get your party started or to keep it going!



LEVEL 1 BALCONIES

Harbour views, semi-private space, outdoor balcony with high and low setting seating.

SPACE TYPE						
NORTH BALCONY	20	50	N	N	N	N
MIDDLE BALCONY	20	50	N	N	N	N
SOUTH BALCONY	20	20	N	N	N	N



CAPTAIN'S LOUNGE

Harbour views, semi-private indoor space with couch setting.

SPACE TYPE						
INDOOR	-	50	N	N	N	N

COCKTAIL BAR

Harbour views, semi-private indoor space with standing space and high tables on request.

SPACE TYPE						
INDOOR	-	100	N	N	N	N



GROUND FLOOR

Semi-private outdoor space with waterfront views and mixed standing and sitting space.

SPACE TYPE						
BEER GARDEN AREA	30	100	N	N	N	N
BEER GARDEN AREA	30	100	N	N	N	N

*BEER GARDEN AREAS AVAILABLE AS SECTION BOOKINGS

LEVEL 1 EXCLUSIVE

Harbour views, semi-private indoor space with couch setting.

SPACE TYPE						
INDOOR	50	400	N*	N	Y	Y

*Additional cost



DOWNSTAIRS EXCLUSIVE

Harbour views, private indoor and outdoor space with booths. Includes mixed high and low table settings with private amenities.

SPACE TYPE						
INDOOR	300	850	Y	N	Y	Y





VENUE EXCLUSIVE

Harbour views over two floors, private indoor and outdoor space with booths and balconies. Includes mixed high and low table settings with private amenities.

SPACE TYPE						
SECTION 1	450	1250	y	N	Y	Y

CANAPE PACKAGES

MINIMUM OF 20 PAX

6 PIECES - \$46 (6 CANAPÉ OPTIONS)	8 PIECES - \$55 (7 CANAPÉS + 1 SUBSTANTIAL)	10 PIECES - \$68 (8 CANAPÉS + 2 SUBSTANTIAL)
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CANAPÉS

- FRESH SHUCKED PACIFIC OYSTER (LD, LG)
mignonette, and lemon
- BRUSCHETTA (LD, LGO, V, VGO)
heirloom cherry tomato salsa, balsamic glaze, basil
- ROAST DUCK CIGAR (LD)
hoisin sauce
- EGGPLANT & ROASTED PEPPER TART (V, VGO)
roasted Herb Marinated eggplant and pepper moose
- AVOCADO RICE PAPER ROLL (LD, LG, V, VG)
soy sauce
- CHICKEN & MANGO RICE PAPER ROLL (LD, LG)
soy sauce
- TERIYAKI SALMON NIGIRI (LD, LG)
wasabi, pickled ginger, soy sauce
- ASSORTED SUSHI (LD, LG, VO, VGO)
wasabi, pickled ginger, soy sauce
- MAC & CHEESE CROQUETTE
tomato sauce
- VEGETARIAN SPRING ROLLS (LD, V)
sweet chilli sauce
- CRISPY TEMPURA PRAWN (LD)
tartare sauce
- CAULIFLOWER SAUSAGE ROLL (V)
tomato sauce
- CHICKEN MUSHROOM PIE
tomato sauce
- QUICHE LORRAINE
tomato sauce
- CHICKEN EMPANADA
tomato sauce
- MUSHROOM QUICHE (LG, V)
- BEEF SAUSAGE ROLL
tomato sauce
- MUSHROOM & MOZZARELLA ARANCINI (LD, LG)
aioli
- CHEESEBURGER SPRING ROLL
burger sauce

SUBSTANTIAL CANAPÉS +\$11.5 EA

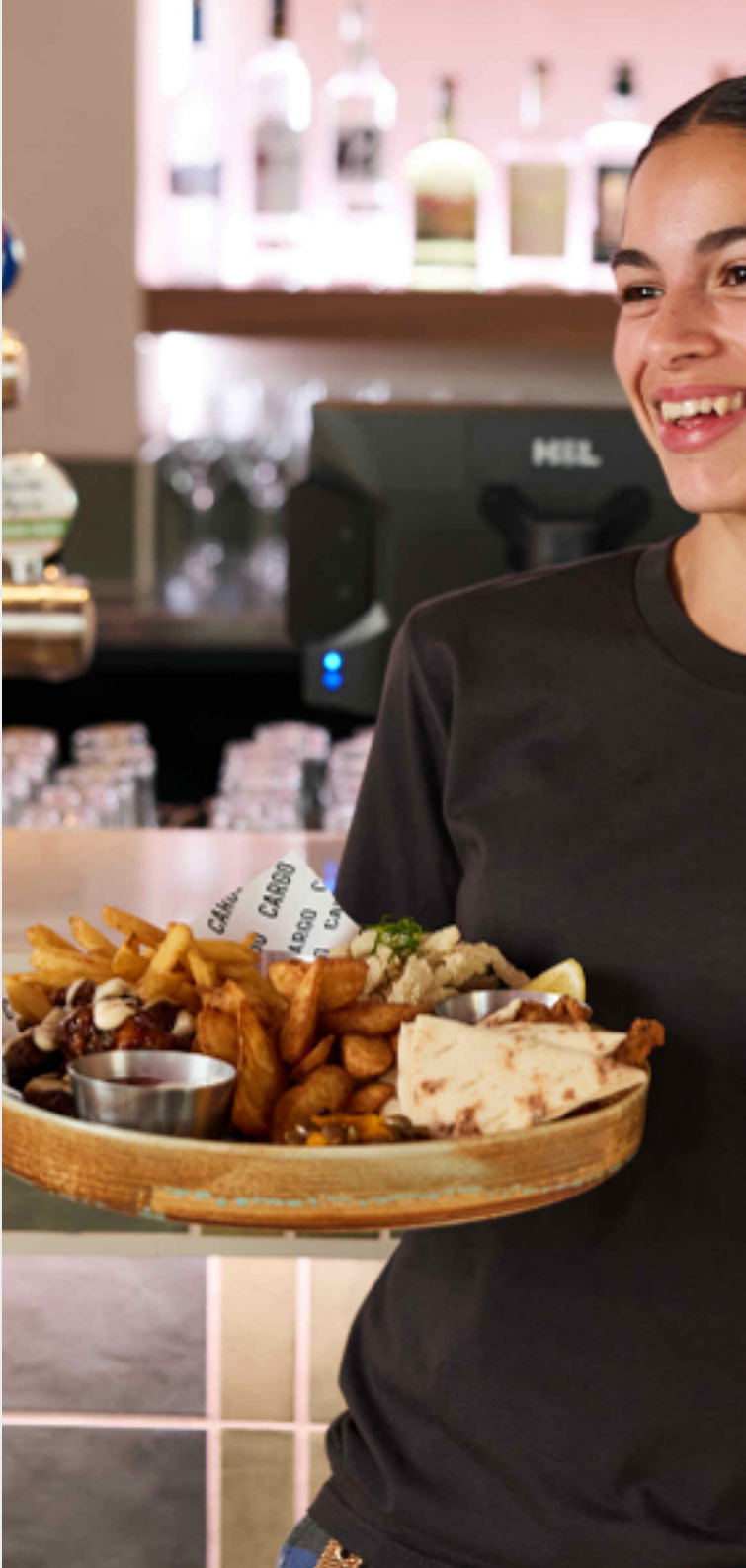
- BEER BATTERED FISH AND CHIPS (LD)
tartare sauce
- WAGYU BEEF SLIDER (LD)
American cheddar, tomato jam
- FALAFEL SLIDER (V, VG)
rainbow slaw, hummus
- STEAMED BBQ PORK BUNS
chilli dipping sauce

DESSERT CANAPÉS

- BROWNIE (V)
- ASSORTED MACAROONS (V, LG)
- ASSORTED PETIT FOURS (V)

V VEGETARIAN | VG VEGAN | LD LOW DAIRY | LG LOW GLUTEN | O OPTION

Canape serving recommendations: • 6 canapes per guest for a light graze • 8-10 canapes per guest for a full meal replacement



PLATTERS

25 PIECES

WAGYU BEEF SLIDER	\$190
American cheddar, tomato jam	
FRESHLY SHUCKED	\$180
PACIFIC OYSTERS (LG, LD)	
mignonette, lemon	
CHEESEBURGER SPRING ROLL	\$180
burger sauce	
BEEF SAUSAGE ROLL	\$170
tomato sauce	
CHICKEN EMPANADA	
tomato sauce	
VEGETARIAN SPRING ROLLS (LD, V)	\$150
sweet chilli sauce (50 Pieces)	
FRUIT PLATTER (LD, LG, V, VG)	\$120
assorted seasonal fruits	
ASSORTED PETIT FOURS	\$170
MACAROONS (LG)	\$170

GRAZING STATIONS

MINIMUM OF 40 PAX

TACO STATION (LD, VO, VGO) \$28PP
Braised beef brisket, pulled roasted chicken breast, BBQ pulled mushroom, corn salsa, tomato salsa, jalapeno crema, slaw (2x per person)

CHEESE & CHARCUTERIE STATION \$28PP (LGO, VO, VGO)
L'Artisan Fermier, Brie, red cheddar, goat cheese, bresaola, mortadella, salami, prosciutto, bread, pickles, dried fruits

DESSERT STATION \$20PP
Belgian milk chocolate fountain, assortment fruit and marshmallow skewers, cakes, pastries, sweet and sour candies

V VEGETARIAN | VG VEGAN | LD LOW DAIRY | LG LOW GLUTEN | O OPTION



BEVERAGE PACKAGES

STANDARD

2 HOURS \$46 PP
3 HOURS \$59 PP
4 HOURS \$72 PP

WINE

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Henry & Hunter Shiraz Cabernet

DRAUGHT BEER + CIDER

Tooheys New
Hahn Super Dry
Hahn Super Dry 3.5

BOTTLED BEER

James Boag's Light

NON-ALCOHOLIC

Selection of soft drinks and juice

PREMIUM

2 HOURS \$57 PP
3 HOURS \$70 PP
4 HOURS \$84 PP

WINE

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Gabbiano Pinot Grigio
Xanadu Chardonnay
Henry & Hunter Shiraz Cabernet
St Huberts Pinot Noir
Palmetto Shiraz
Hearts will Play Rose

DRAUGHT BEER

Tooheys New
Hahn Super Dry
Hahn Super Dry 3.5

BOTTLED BEER+ CIDER

James Boag's Premium Light
Peroni
Great Northern Mid
Somersby Apple + Pear

NON-ALCOHOLIC

Selection of soft drinks and juice

DELUXE

2 HOURS \$68 PP
3 HOURS \$81 PP
4 HOURS \$94 PP

WINE

Alpha Box and Dice Tarot Prosecco NV
82I Sauvignon Blanc
Gabbiano Pinot Grigio
Xanadu Chardonnay
Paloma Riesling
Palmetto Shiraz
St Huberts Pinot Noir
Marques De Tezona Tempranillo
Sud Rose

ALL DRAUGHT BEER

Tooheys New
Hahn Super Dry
Hahn Super Dry 3.5
Stone and Wood
Kosciuszko
Balter XPA

ALL BOTTLED BEER + CIDER

Asahi
Balter Cerveza
Corona
Heineken
Peroni
Somersby Apple
Somersby Pear
James Boag's Premium Light
Heineken Zero
Heaps Normal XPA

NON-ALCOHOLIC

Selection of soft drinks and juice

ADD ONS

ADD-ONS TO ANY
BEVERAGE PACKAGE

ROSE
\$5 PER PERSON

BOTTLED BEER
\$5 PER PERSON

SPIRIT UPGRADE

House spirits only.
Available to add to all beverage
packages, minimum of 20 guests.
\$13pp per hour |
3 hour maximum

COCKTAILS

Treat your guests to a bespoke
cocktail on arrival for an
additional **\$17 per person**,
minimum of 20 guests.
(Must be Australian Venue Co (AVC)
pre-batch cocktails only.)

BAR TAB ON CONSUMPTION

A bar tab can be arranged for
your function with a specified
limit or amount in mind that you
feel comfortable with spending.
Your bar tab can be reviewed as
your function progresses and
increased if required. However, we
will always ensure you are in
control of the amount
throughout the event.

CASH BAR

Allow your guests to choose from
our extensive beverage selection,
which they can purchase
throughout your function.

NOTE:

SEMI-PRIVATE EVENT SPACE BEVERAGE PACKAGE

First round pre-poured for your
arrival / Service from the bar

PRIVATE EVENT SPACE BEVERAGE PACKAGE

First round pre-poured for your
arrival / Service from the bar /
Wait staff to provide top up
service throughout the event

MORE INFO

CONTACT US

For any enquiries please contact our events team on 1800 836 837 or email info@ausvenueco.com.au

LOCATION

52-60 The Promenade, Sydney NSW 2000

Cargo Bar is in prime position on King Street Wharf, centrally located next to Barangaroo Ferry Wharf and Wynyard & Town Hall Train Stations a 10-minute walk away.

AUDIO VISUAL

Any additional AV can be organised and approved with your event manager.

STYLING DÉCOR

Your event manager is happy to assist with all your event styling needs. Please speak with them directly to obtain quotes for florals or any other additional touches for your event.

ENTERTAINMENT

Bring the vibes to your exclusive event and let us organise your entertainment. Reach out to our functions manager to discuss options and pricing

HOST/SECURITY

Should you require a door host or additional security at your event, we can arrange this for you at a charge of \$55 per host/guard per hour*.

**Public Holiday surcharges apply.*



CARGO

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cargobar.com.au

  **cargobarsydney**