

# SKY-HIGH OCCASIONS

BAR 83  
AT SYDNEY TOWER



# RISE ABOVE THEM ALL

Bar 83 is Sydney's newest and highest bar, soaring 83 levels above the city CBD, located in the iconic Sydney Tower.

A striking décor, with subtle hints of retro nostalgia and spectacular floor-to-ceiling windows, affords sky-high revellers a 260-degree view of Sydney's glittering cityscape.

Bold specialty cocktails, delectable bar fare and attentive table service come together for an experience set to match the view.

From group bookings to seated cocktail functions and exclusive venue hire, Bar 83 is the ultimate destination, set to impress.

CAPACITY: 140

PLAY  
YOUR WAY  
THE SKY  
IS YOURS





SYDNEY TOWER DINING

# CANAPÉ PACKAGES



## 2 HOURS \$60 PER PERSON

6 canapés (3 x cold, 2 x hot, 1 x substantial)

## 3 HOURS \$85 PER PERSON

9 canapés (4 x cold, 3 x hot, 2 x substantial)

## 4 HOURS \$110 PER PERSON

12 canapés (4 x cold, 4 x hot, 3 x substantial, 1 x dessert)

## ELEVATE YOUR EXPERIENCE

Nuts on arrival \$5

Nuts & olives on arrival \$7

Standard canapés \$9 per person

Substantial canapés \$13.50 per person

Dessert canapés \$7.50 per person

## COLD

Rock oyster, wakame oil, smoked salmon roe *nf, df, gf*

Ruby tuna & sesame tartare *df*

Chicken liver & foie gras tartlet *nf*

Amaranth cracker, horseradish crème fraîche, avruga *nf*

Cured king salmon, oyster cream, salmon roe *gf, nf*

Wagyu "sukiyaki" *df, nf*

White soy tofu, pepita pesto, basil *vg, df, gf*

## HOT

Quail lollipops, chipotle mayo *nf*

Spiced cauliflower tempura, macadamia cream *vg, df*

Blue cheese arancini, truffled pecorino *v, nf*

Prawn brioche toast, black garlic & sesame

Miso salmon fishcakes, chili jam *df, nf*

Seared scallop, tarama, sauce vierge *df, gf*

## SUBSTANTIAL

Wagyu sliders, smoked tomato relish, pickles *nf*

Chicken thigh karaage, sticky sesame & ginger

Spiced duck pastilla *df*

Merguez sausage roll *nf*

Tempura king prawns, Asian slaw, lemon mayo *nf, df*

Halloumi & king brown mushroom slider, salsa verde *v*

## DESSERT

Matcha tiramisu

Peach raspberry mousse

Mini chocolate tart

Quinoa cocoa cake



# GRAZING STATIONS



## CHEESE STATION \$25PP

Maffra mature cheddar, Milawa blue, Gippsland brie, grapes & chutney, dried fruits & nuts, lavosh & crackers

## CHARCUTERIE STATION \$30PP

Prosciutto, finocchiona salami, bresaola, mustard, pickles & mixed olives, grissini & bread

## OYSTER STATION \$30PP

(3 oysters pp)

Sydney rock oyster, mignonette & lemon

## SEAFOOD STATION \$40PP

Smoked salmon, house cured trout, cocktail prawn, cocktail sauce & lemon, bread & pickles

SYDNEY TOWER DINING

# BEVERAGE PACKAGES



## CLASSIC BEVERAGE PACKAGE

2 HRS \$50PP | 3 HRS \$65PP | 4 HRS \$80PP

### SPARKLING

Handpicked Prosecco, Veneto, ITA

### WHITE

Handpicked Sauvignon Blanc, Marlborough, NZ

### RED

Handpicked Shiraz, Hilltops, NSW

### BEERS

James Boag's Light  
Sydney Beer Co. Lager

### NON-ALCOHOLIC

Heaps Normal 'XPA' Non-Alc Ale  
Selection of soft drinks, still & sparkling water

### ADD-ONS

Add Champagne on arrival  
Add cocktail on arrival

*Ask the team for pricing*

*Bar 83 practices the responsible service of alcohol.*



# PREMIUM BEVERAGE PACKAGE

2 HRS \$60PP | 3 HRS \$80PP | 4 HRS \$95PP

## SPARKLING

Bianca Vigna Prosecco, Veneto, ITA

## WHITE (choose 2)

Santi Pinot Grigio, Val d'Adige, ITA

Handpicked Sauvignon Blanc, Marlborough, NZ

Oakridge Chardonnay, Yarra Valley, VIC

## ROSÉ

Mirabeau Grenache Blend, Provence, FRA

## RED (choose 2)

Handpicked Pinot Noir, Yarra Valley, VIC

Beconcini Chianti Sangiovese, Chianti, ITA

Philippe Shaw 'The Idiot' Shiraz, Orange, NSW

## BEER

James Boags Light, TAS

Sydney Beer Co. Lager, NSW

Young Henry Newtowner Pale Ale, NSW

## NON-ALCOHOLIC

Heaps Normal 'XPA' Non-Alc Ale

Lyres 'Classico' Sparkling, AUS

Selection of soft drinks, still & sparkling water

## ADD-ONS

Add Champagne on arrival

Add cocktail on arrival

*Ask the team for pricing*

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# DELUXE BEVERAGE PACKAGE

2 HRS \$80PP | 3 HRS \$95PP | 4 HRS \$115PP

## SPARKLING

Mumm Marlborough Pinot Noir, Chardonnay, Marlborough NZ

## WHITE (choose 2)

Dog Point Sauvignon Blanc, Marlborough, NZ

Red Claw Pinot Gris, Mornington Peninsula, VIC

Fire Gully Chardonnay, Margaret River, WA

## ROSÉ

Maison AIX Grenache Blend, Provence, FRA

## RED (choose 2)

Nanny Goat Pinot Noir, Central Otago, NZ

Kilikanoon Prodigal Grenache, Clare Valley, SA

Hentley Farm Estate Shiraz, Barossa Valley, SA

## BEER & CIDER (choose 2 - light beer included)

James Boags Light, TAS

Sydney Co. Lager, NSW

Kirin Ichiban, JPN

Young Henry Newtowner Pale Ale, NSW

Young Henry Cloudy Cider, NSW

## NON-ALCOHOLIC

Heaps Normal 'XPA' Non-Alc Ale

French Bloom 'Le Blanc' Sparkling, FRA

Selection of soft drinks, still & sparkling water

## ADD-ONS

Add Champagne on arrival

Add cocktail on arrival

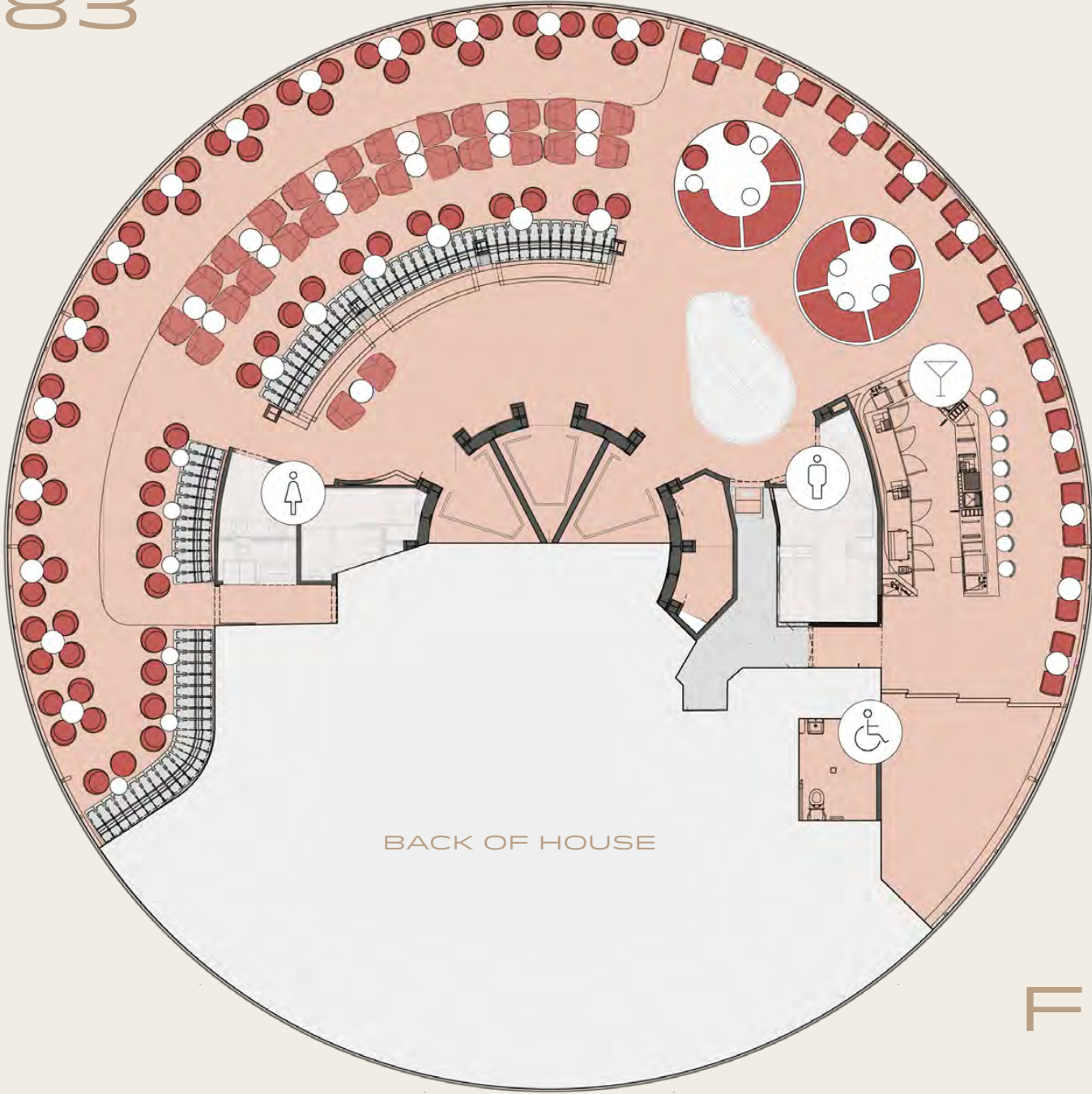
*Ask the team for pricing*



DISCOVER  
SYDNEY  
83 LEVELS  
ABOVE



# BAR 83



FLOOR  
PLAN

# ENQUIRIES

1300 391 808

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Located between Pitt & Castlereagh Streets,  
entry via Level 4 Westfield Sydney, NSW 2000

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