
Icebergs Dining
Room and Bar

Icebergs Dining Room and Bar

A Destination for All Seasons

Venue





Venue

Icebergs Dining Room and Bar is one of Sydney's, if not Australia's, most beautiful restaurant sites, an icon standing sentinel over the power of the Pacific Ocean with a palette inspired by cool sea greens and ocean blues.

Icebergs Dining Room and Bar is as intimate as it is impressive. Icebergs is not only home to the iconic restaurant, but to Australia's most renowned ocean pool and ocean swimming club – a testament to Australian culture.

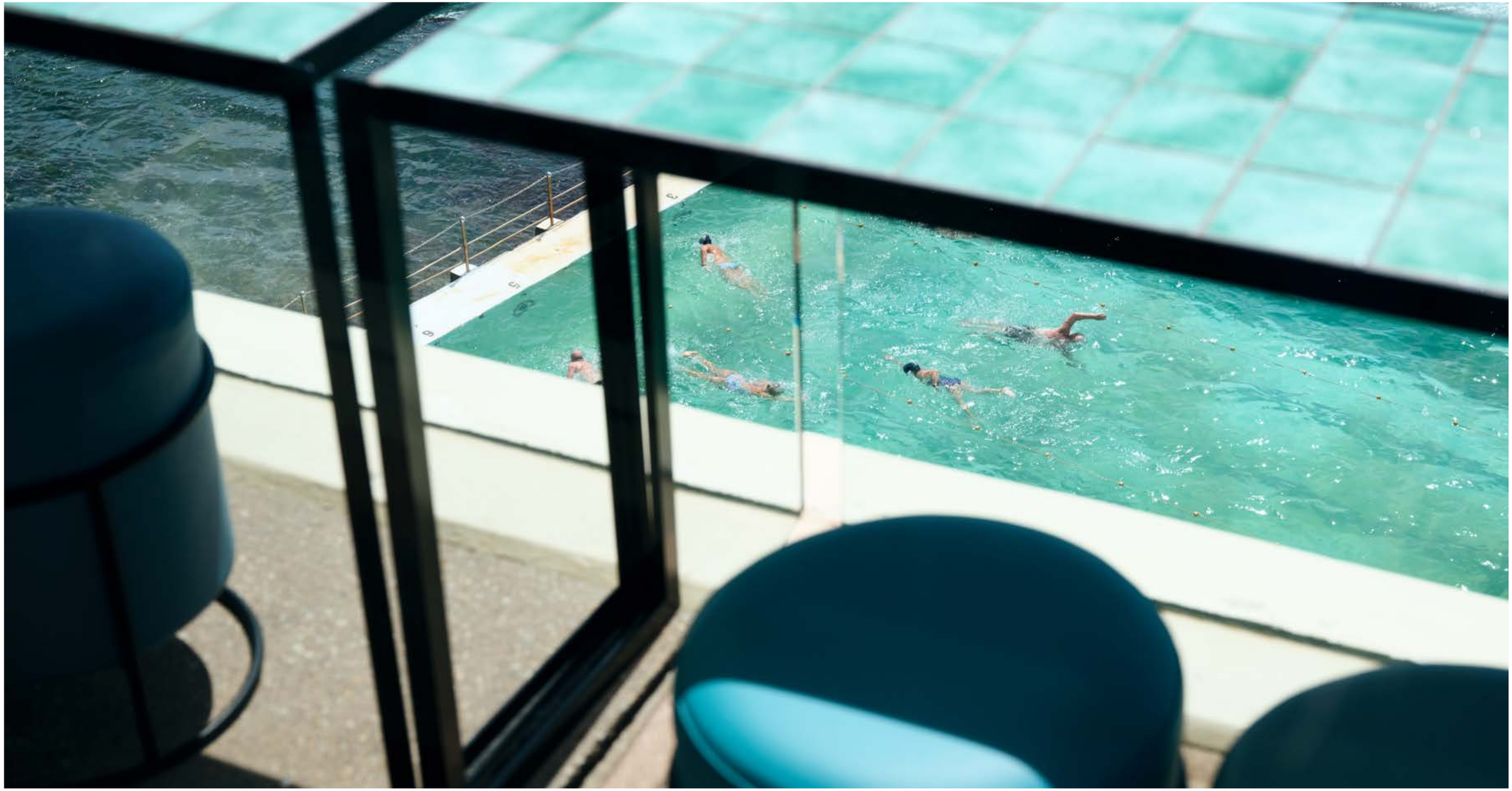
Every day diners from all over the globe, pass through the doors of the acclaimed restaurant for this unique combination, the sweeping views of the Pacific Ocean and the world-class dining experience.

Icebergs Dining Room and Bar was designed in 2001 by Roman architects Lazzarini Pickering to celebrate that power. As with all great design, it has stood the test of time and looks as iconic today as it did when first completed.

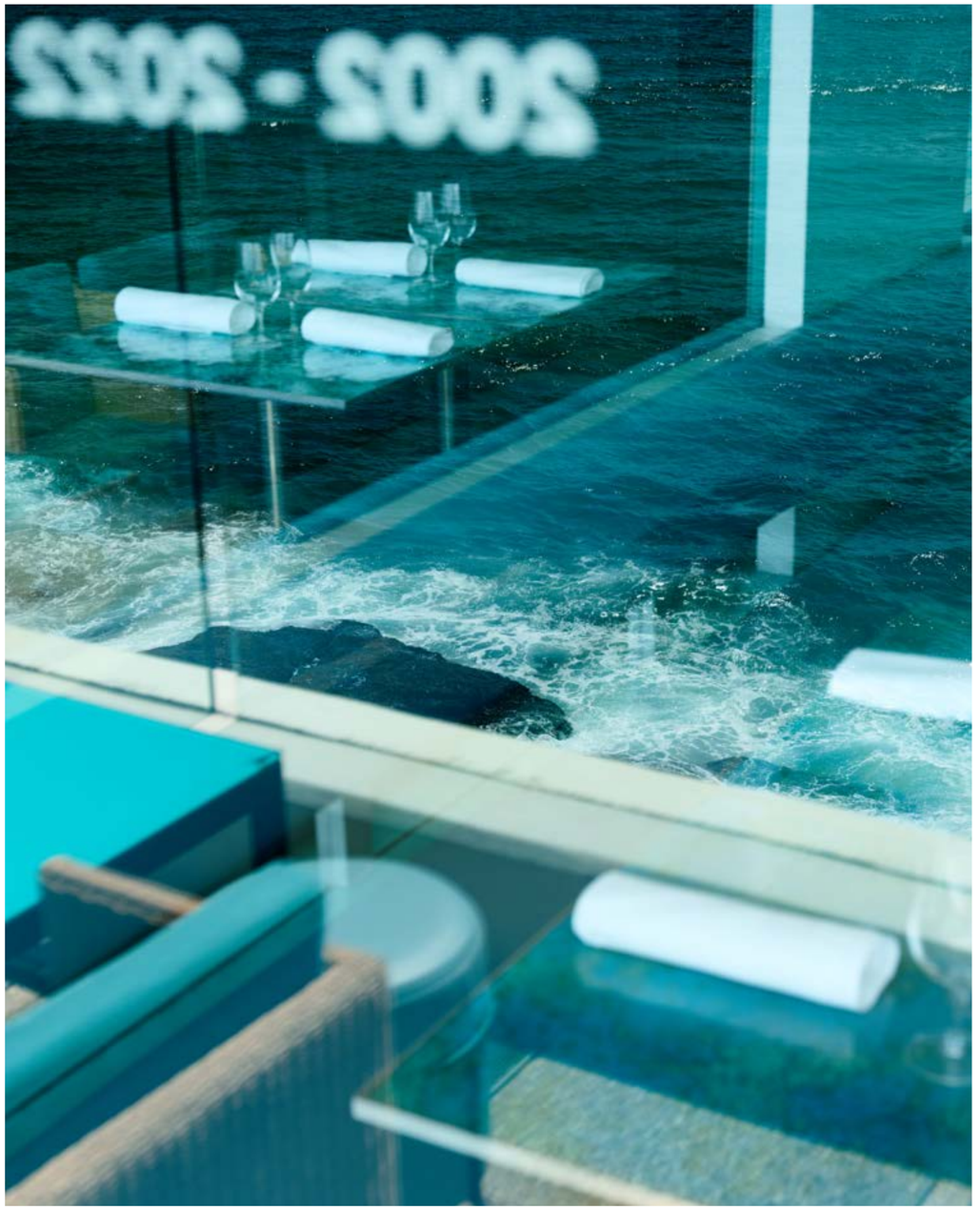
"I have always described the Icebergs design as my love letter to Sydney," says Carl Pickering.

A destination for all seasons, Icebergs Dining Room and Bar is the ideal place to celebrate any occasion.


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Dining Room

The intimate and elegant Dining Room is the beating heart of Icebergs Dining Room and Bar. Arranged to take in the famous view of Bondi by day or night, it makes an unforgettable backdrop to a menu inspired by Italian heritage.

For exclusive restaurant hire our Dining Room accommodates up to 120 guests across multiple tables for a sit down event or 250 guests for a cocktail style event.

For half restaurant hire we can accommodate up to 60 guests across multiple tables or alternatively we can host a maximum of 36 guests on one long table.

Please note: to create the one long table set up we are required to remove excess furniture. This is an additional cost to the minimum spend and is to be finalised with the removalist directly. Once we confirm your set up, we can obtain a quote for you.

Service Times
Lunch – 12pm to 5pm (Tuesday to Sunday)
Dinner – 6.30pm to 12am (Wednesday to Saturday)
and 6.30pm to 10pm (Sunday)

Small Groups
10 guests to 40 guests
2, 3 or 4 course feasting menus available
No minimum spend required
Beverage on consumption

Half Restaurant Hire
Up to 60 guests seated
Starting from $10,000
2, 3 or 4 course feasting menus available
Beverage on consumption

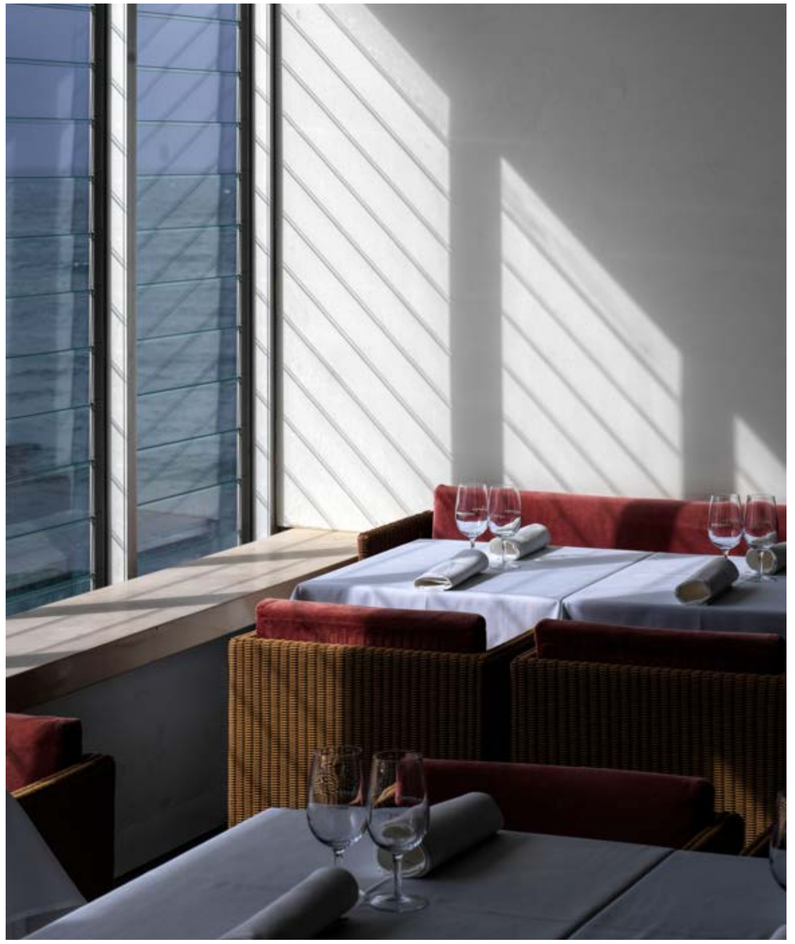
Exclusive Restaurant Hire
Up to 120 guests seated or 250 guests standing
Starting from $25,000
2, 3 or 4 course feasting menus available
Canapé Menu available
Beverage on consumption
Pacific Dining Room not included

Please note: during the non daylight saving months our tables are clothed with white linen.






2002 - 2022



Bar

A unique mix of sandy, sunny Australian vistas and classic Italian style. Our cocktail lounge overlooks the iconic Bondi Beach and the Pacific Ocean. It's the perfect setting for celebrating special occasions with friends, family, or colleagues, or hosting a brand or product launch. The flexibility of the space and the customisable options make it a great choice for a variety of events and occasions.

For exclusive bar hire we can accommodate up to 100 guests for a cocktail style event.

Please note: to accommodate anything over 60 guests we are required to remove excess furniture. This is an additional cost to the minimum spend and is to be finalised with the removalist directly. Once we confirm your set up, we can obtain a quote for you.

For half bar hire we can accommodate up to 30 guests for a cocktail style event.

Service Times
Lunch – 12pm to 5pm (Tuesday to Sunday)
Dinner – 6pm to 12am (Wednesday to Saturday)
and 6pm to 10pm (Sunday)

Half Bar Hire
Up to 30 guests in a designated space standing
Starting from $3,000
Canape menu available
Beverage on consumption

Exclusive Bar Hire
Up to 100 guests standing
Starting from $10,000
Canapé menu available
Beverage on consumption


2002 - 2022







Pacific Dining Room

The Pacific Dining Room situated right on top of the Pacific Ocean is an intimate and unique space that is the only private dining room that overlooks the breath-taking Bondi Beach. With its own private bar alongside the ever-changing horizon, it's the perfect backdrop to host any celebration, corporate event, brand and product launch, team building session, breakfast, brunch or media event.

If you're looking for an intimate and picturesque venue for your event, the Pacific Dining Room is the perfect option.

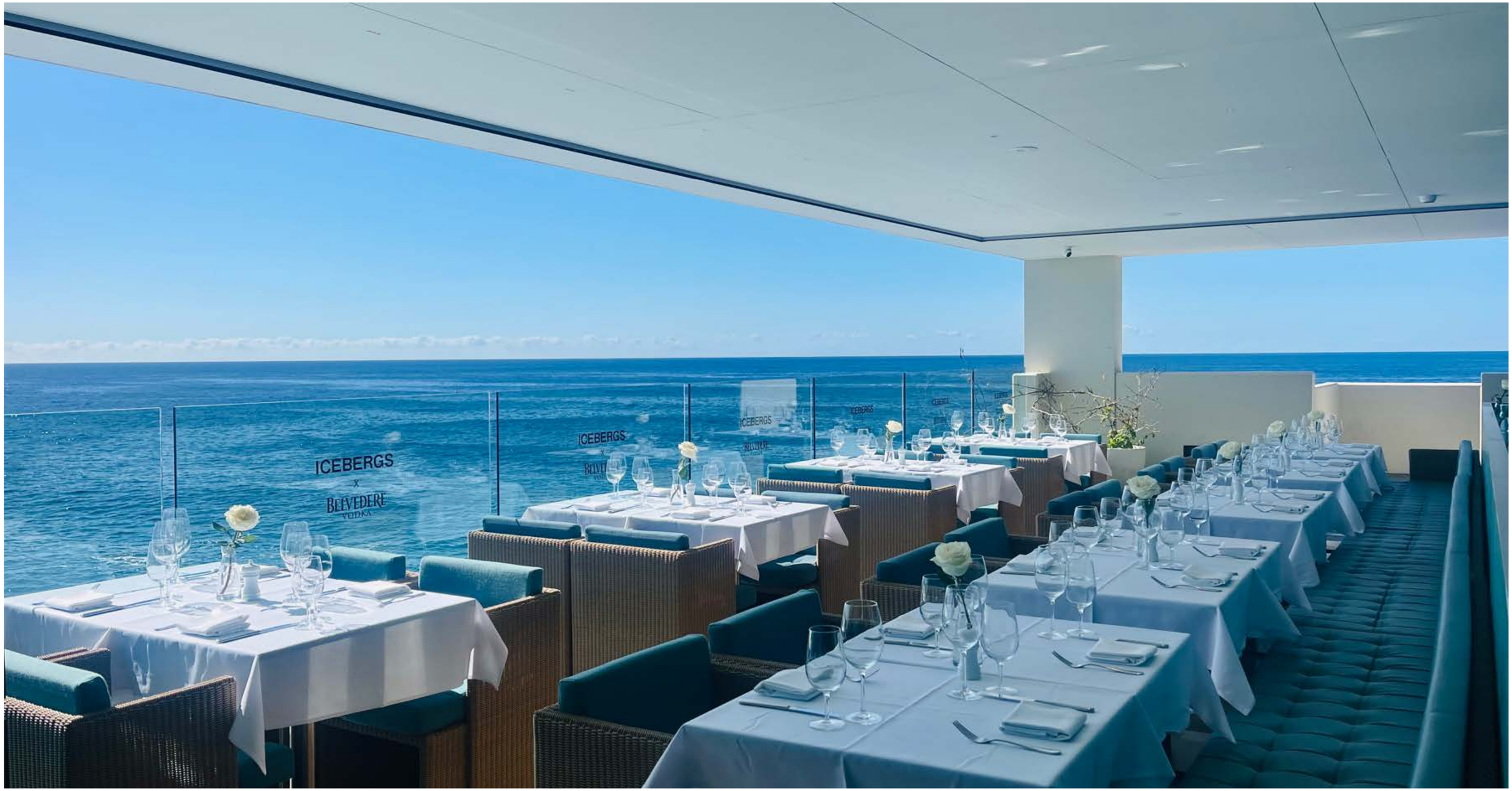
The PDR accommodates up to 40 guests across multiple tables of 4 to 8 guests. We can seat a maximum of 26 guests on one long table in the centre of the room, with 13 guests either side. Additionally, we can seat up to 24 guests using our banquette seating, this is broken into three tables of 8 guests with a small service gap in between.

The PDR accommodates sit down events only.

The PDR is a fully enclosed space which is 100% weather-proof. On a beautiful day all the glass panels can be opened. This space is fully equipped with aircon and heating.

Service Times
Lunch – 12pm to 5pm (Tuesday to Sunday)
Dinner – 6.30pm to 12am (Wednesday to Saturday)
and 6.30pm to 10pm (Sunday)

Exclusive Pacific Dining Room Hire
Up to 40 guests
Starting from $7,000
Exclusive usage fee $1,000
2, 3 or 4 course feasting menus available


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Food







Food

Awarded two chefs hats in the SMH Good Food Guide for the past 20 years, our menus are designed to celebrate the best of Italian cuisine with Australia’s finest produce, including sustainable meat, seafood & artisan produce along with a hint of native Australia.

Incorporating native Australian ingredients into the menu showcases the diversity and richness of Australia’s culinary offerings.

Canape Menu

Our canape menu offers a selection of light and more substantial options. We recommend 6 selections per person for a light offering or 8 to 10 selections per person for a more substantial offering. This flexibility allows guests to tailor their selections based on their individual preferences and the needs of the event.

The canape menu is well-designed to accommodate a variety of events and dietary preferences and provides a good balance between light and more substantial options.

Feasting Menus

We have a selection of feasting menus for a sit-down event. A feasting menu is our preferred style of eating for groups – a meal that is about sharing conversation, celebration and conviviality. In this style of service, the entrées are placed in the centre of the table and shared, while the mains are silver served by our team of waiters and plated individually.

Feasting menus are an excellent way to introduce guests to a variety of dishes, while also providing a sense of abundance and indulgence. By offering a selection of menus, the restaurant can cater to different tastes and preferences and ensure that each event is tailored to the needs and desires of the group.

Custom Menus

We offer the opportunity to build bespoke menus for exclusive restaurant events only.

This approach allows guests to create a truly personalised dining experience that’s tailored to their unique needs and preferences.

By collaborating with the restaurant’s Head Chef and culinary team, guests can work together to design a menu that reflects their individual tastes and desires, incorporating specific ingredients or dishes that they may be particularly interested in. This level of customisation can make the dining experience feel more special and memorable for guests and can also help to create a unique atmosphere and sense of occasion.

Drinks







Drinks

The Icebergs drink list is all about seaside drinking with twists on the classics, but it also features the iconic Icebergs numbers that we all know and love, and that have been with us from the beginning.

Our drinks list is well-designed to provide guests with a range of options that reflect our restaurant's location, history, and personality. By offering both twists on the classics and signature numbers, the menu can cater to a variety of tastes and preferences and provide a unique and memorable experience.

Wines

Icebergs sits on a very special cliff face home for thousands of years to the Gadigal and Bidjagal people. Whilst working on their lands it feels important to seek out wines and people that have a sense of place.

Great wines are capsules of the climate, soils and the environment. With climates changing and wine regions evolving at a rapid rate how the growers and winemakers respond is even more prevalent. The single biggest evolution of the wine program is the integration of the cellar itself and wine fridges into the dining room giving the team the ability to serve all wine chilled red, rose, amber and whites all at ideal service temperature something sommelier James Hird, Maurice and the drinks team are passionate about. Wines served chilled perfect seaside drinking.


2010
MONTEPULCIANO
d'ABRUZZO
"EMIDIO PEPE"

Get in Touch

Please contact the event manager on reservations@idrb.com to receive a formal proposal and quote.

For all group and event reservations for 10 guests and above there will be a 10% service charge added to the booking.

We would like to acknowledge and pay respects to the traditional owners of the land we work on, traditionally the home of the Gadigal, Bidjigal and Birra-Birragal people. We would also like to pay my respects to their elders past and present.


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