Icebergs x Sirenuse
A Luxury Collaboration

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Experience Icebergs Dining Room and Bar in collaboration with Yacht Society and the Sirenuse Super Charter. This innovative partnership marks the first exclusive fine dining experience on board the luxurious Sirenuse super yacht, and Icebergs first luxury yachting partnership, setting sail just in time for the upcoming season.

This collaboration will offer a truly exclusive and bespoke dining experience aboard Sirenuse. Guests can look forward to enjoying the quintessential Icebergs menu, all designed to be savoured while cruising the stunning waters of Sydney Harbour, creating an unforgettable culinary journey.

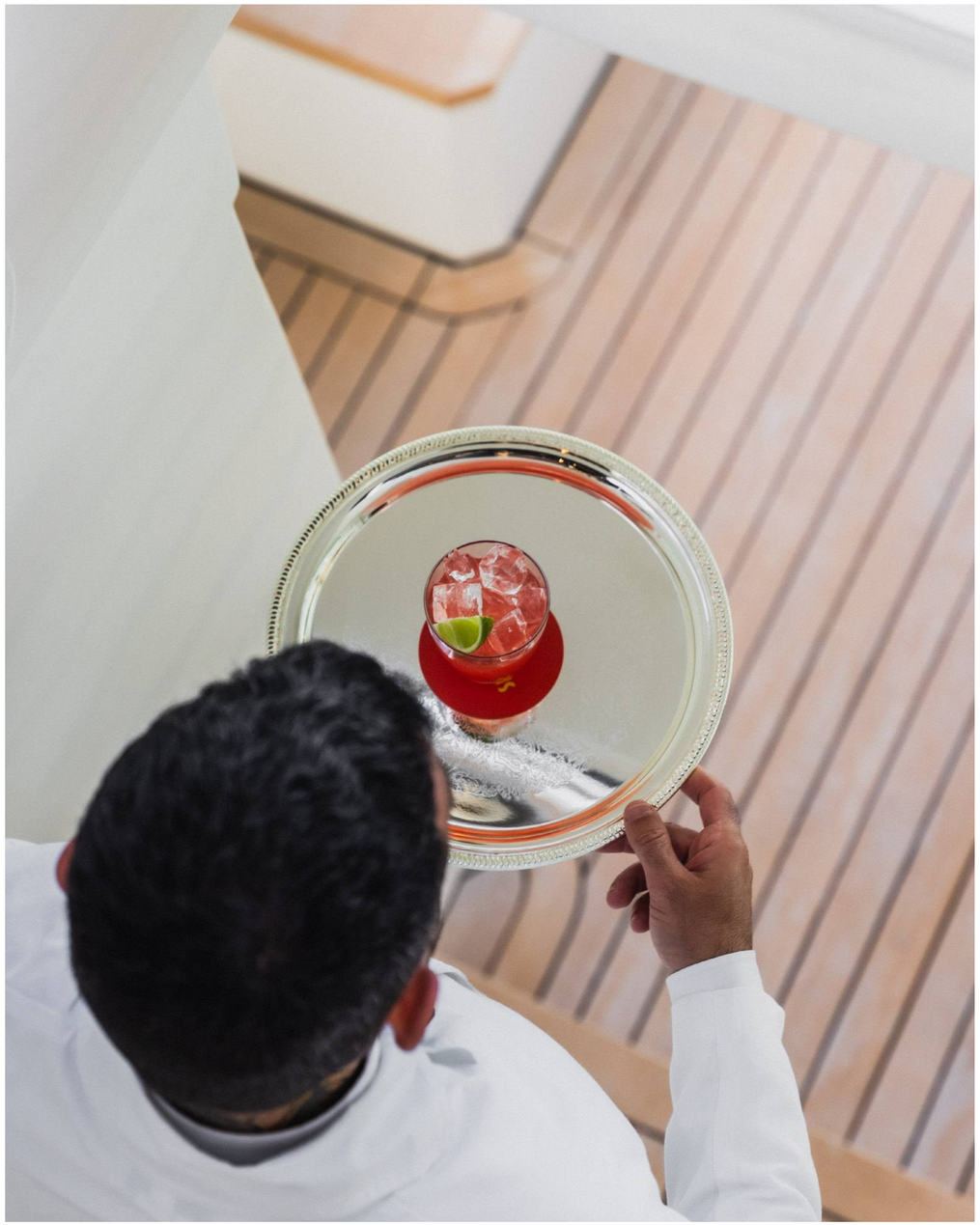
Whether you're hosting a corporate event, media launch, celebrating a special occasion, or seeking a luxurious getaway, this collaboration offers the ultimate charter experience. Elevate your next maritime adventure and discover the true meaning of luxury on Sydney's waters.

Icebergs Dining Room and Bar has been the ultimate Australian dining experience.

Perched on the southern cliffs of Bondi Beach with unbeatable views, Icebergs is not only home to the iconic Dining Room and Bar, but also home to Australia's most renowned ocean pool and ocean swimming club. Every year, diners pass through the doors of the acclaimed restaurant from all over the globe for the sweeping views of the Pacific Ocean and the world-class dining experience.

With an ever-evolving menu focused on regional Italian cuisine and celebrating seasonal flavours, the menu is designed to give you a seasonally changing opportunity to sample dishes that reflect the depth of Italian cuisine, created with the best produce that Australia has to offer, including sustainable seafood, artisanal produce and the occasional hint of native Australia.

BELVEDERE



‘Icebergs Dining Room and Bar is a true icon of Sydney dining, and we are honoured to collaborate with them in continuing to showcase the beauty of our city.’

Sirenuse Management

Sirenuse; the brand-new European born yacht, poised to make waves in Sydney and deliver a Mediterranean dream on the open sea. The epitome of Italian-style Riviera luxury, Sirenuse, a custom-built Monte Carlo super yacht, has redefined the yachting experience since her arrival in late 2022. Combining the height of modern comfort with the undeniable romance of classic Italian style, Sirenuse provides the perfect setting for Icebergs' renowned culinary excellence.

Step aboard the brand-new 105ft Monte Carlo super yacht, Sirenuse, and embark on a journey of opulence and indulgence. Impeccably crafted and designed for the discerning few, Sirenuse promises an unforgettable experience on the shimmering waters of Sydney Harbour.

With its sleek lines and luxurious amenities, Sirenuse offers the epitome of elegance and sophistication. From intimate gatherings to lavish events, this vessel caters to your every desire with unparalleled grace.

Entertain in style with Sirenuse's spacious decks, boasting panoramic views of Sydney's iconic skyline.
Treat your guests to culinary delights prepared by our onboard chef and unwind in the lavish comfort of the yacht's meticulously appointed interiors.

Equipped with state-of-the-art technology and featuring luxurious accommodations for up to eight guests, including a master suite with breathtaking ocean views, Sirenuse ensures a journey of pure indulgence.

‘After my conversation with Alex, the idea emerged—why not bring the iconic Icebergs dining experience to the water? The challenge was clear: a yacht that could match the elegance and Italian heritage of the iconic Icebergs. It wasn’t just about any boat; it had to inspire a feeling, an emotion that brings together the entire Icebergs experience.’

Bianca Fick, Director, Yacht Society

SIRENUSE
SYDNEY

Dining

By Icebergs Dining Room and Bar

Food

Since the very beginning, when Icebergs was established in 2002, it has maintained the same food philosophy. This is still reflected in the menu today, which features flavours that your parents would recognise but food that they would never cook.

Awarded two chefs hats in the SMH Good Food Guide for the past 22 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.

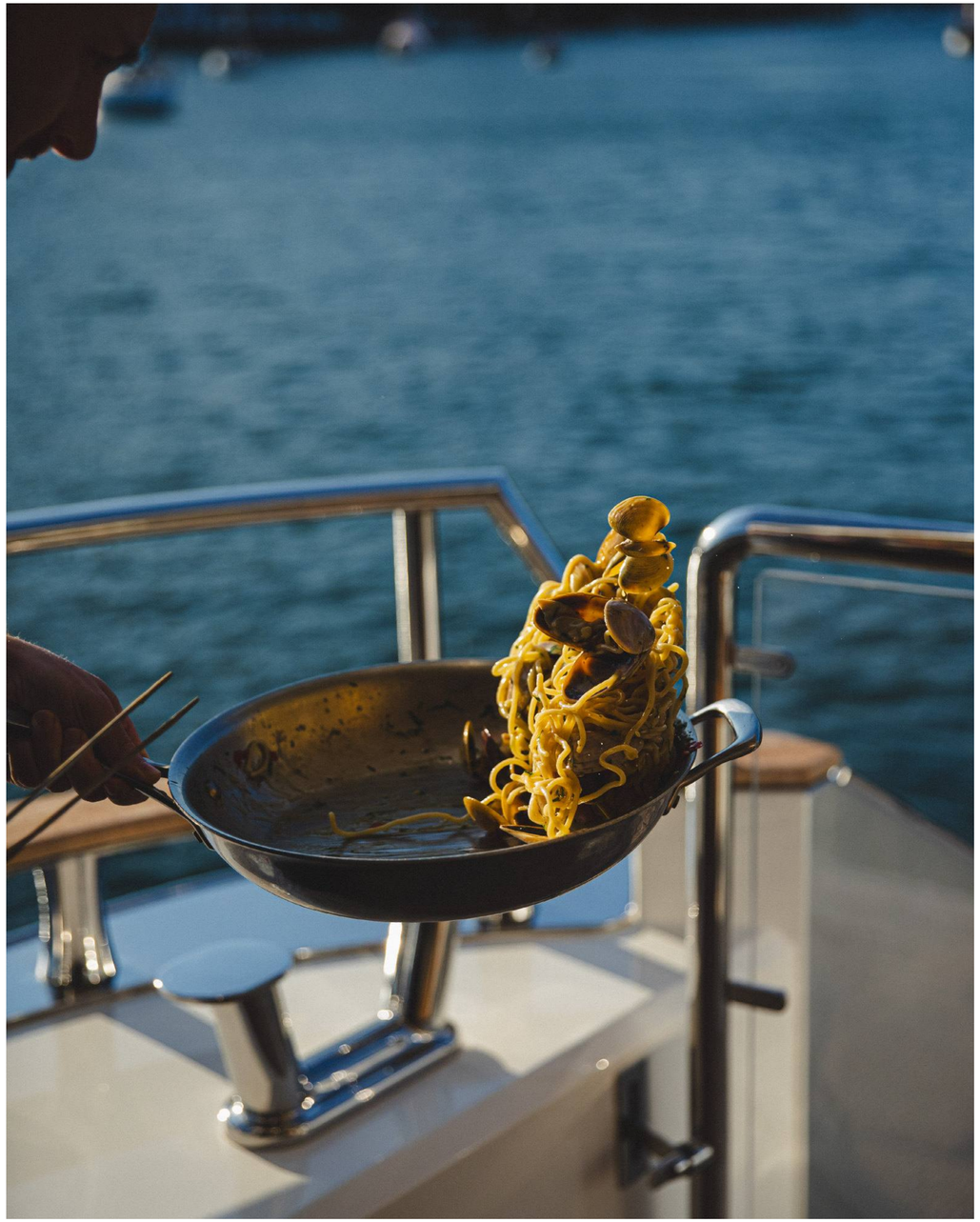
Feasting menus are an excellent way to introduce guests to a variety of dishes, while also providing a sense of abundance and indulgence. By offering a selection of menus, the restaurant can cater to different tastes and preferences and ensure that each event is tailored to the needs and desires of the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

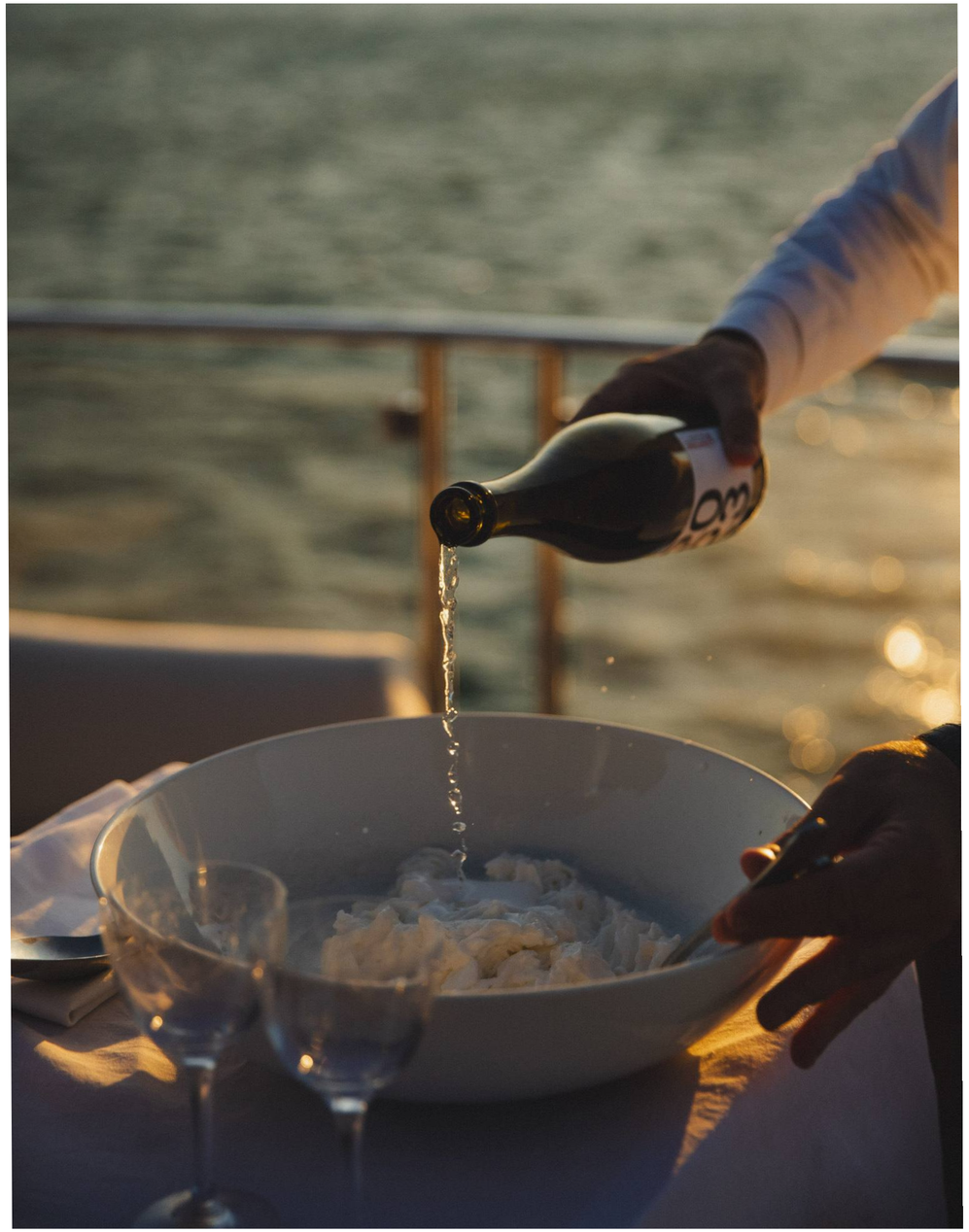
Custom Menus

We offer the opportunity to build bespoke menus for our clients.

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

The Icebergs drink list is all about seaside drinking with twists on the classics, 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.

A selection of Icebergs favourite natural wines can be available for order and purchase.

Get in Touch

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

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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