



**THE ROOK**  
ROOFTOP

**FUNCTION  
PACK**

@THEROOKSYDNEY / THEROOK.COM.AU

# JOIN US AT THE ROOK

The Rook is one of Sydney's most looked for rooftops. Hidden high above the hustle and bustle of Sydney's York Street, it's known for its inventive cocktail list, gin tasting events, top notch bar food and bespoke range of liquors.

The Rook is the perfect space for a fun-filled and relaxed event. Enjoy views of the skyline and the stars through the atrium-style retractable rooftop whilst spoiling your guests with one of Sydney's best kept secrets.



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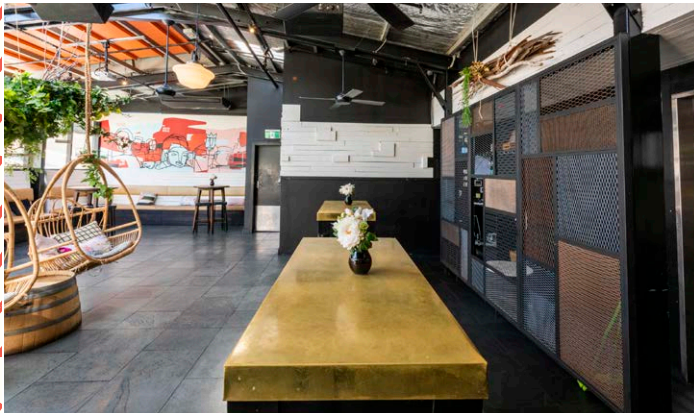




## MAIN DINING ROOM

**SEATED 52 | COCKTAIL 70**

The Main Dining Room features a retractable roof making it a perfect all weather Sydney venue. Sit down dinners and cocktail functions can both be catered for on this popular rooftop making it a popular choice for all types of special occasions.



## BAR

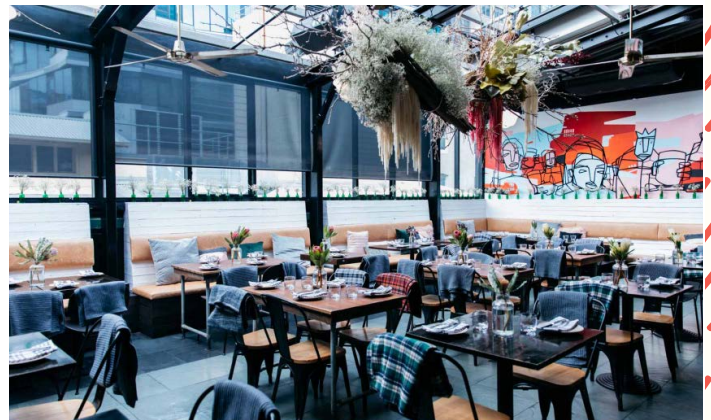
**COCKTAIL 40**

This semi-private space offers you and your guests direct access to the bar and a great atmosphere for a cocktail event.

## FULL VENUE

**SEATED 70 | COCKTAIL 120**

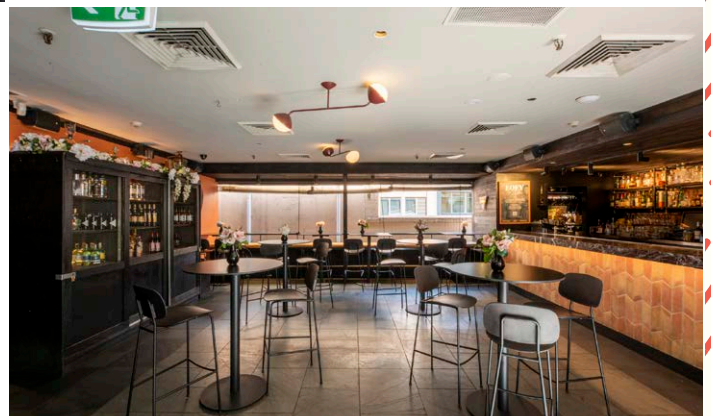
Encompassing the main bar and dining room, hiring the whole venue for your next Sydney event will give you the perfect indoor/outdoor space. Let your guests escape the hustle and bustle of the CBD, whilst still being in the very heart of the city.



## THE NEST

**SEATED 30 | COCKTAIL 30**

This intimate and dimly-lit space is perfect for friendly get-togethers and cocktail-style events.



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# CANAPES

MINIMUM 20 PAX FOR CANAPES

## PACKAGES

### 7 PIECE PACKAGE | \$35PP

3 Cold + 4 Hot options

### 9 PIECE PACKAGE | \$45PP

4 Cold + 4 Hot + 1 Substantial options

### 11 PIECE PACKAGE | \$55PP

4 Cold + 4 Hot + 2 Substantial + 1 Dessert options

## COLD CANAPES

Green Goddess hummus, house made lavosh (VE)

Edamame pesto, bruschetta, tomato salsa (V, VEO, DF)

Sydney rock oysters, mignonette (GF, DF)

Miso eggplant spring roll, sweet chilli sauce (VE, GF, DF)

Sushi – various flavours of teriyaki chicken, California, veggie, and tuna rolls (VO, DF)

## HOT CANAPES

Fried prawn & pork wontons, house made chili sauce (DF)

Pumpkin arancini, Vegan aioli (VE)

Triple cheese croquette (V)

Tempura prawns, lime, sweet chili sauce (DF)

Empanada potato curry (V)

Beef empanada

## SUBSTANTIAL CANAPES

Wagyu slider, lettuce, cheddar, tomato

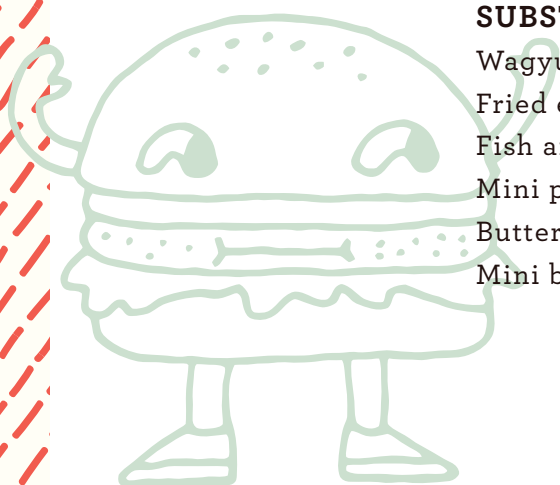
Fried eggplant slider, lettuce, napolitana sauce, garlic aioli (VEO)

Fish and chips, lime, garlic aioli (DF)

Mini pesto pasta salad, broccoli, zucchini, pistachio (V, GFO)

Buttermilk chicken bites, sundried tomato aioli

Mini beef wellington





# CANAPES

MINIMUM 20PAX FOR CANAPES

## DESSERT CANAPES

Cloudy apple and passionfruit ice pops (DF, VE)

Mini lemon Cheesecake tart (V)

Mini assorted gelati (V)

## ADD ADDITIONAL CANAPES TO YOUR PACKAGE

COLD CANAPES \$5

HOT CANAPES \$6

SUBSTANTIAL CANAPES \$8

DESSERT CANAPES \$5

## DIETARY KEY:

V – Vegetarian | VE – Vegan | O – Option | GF – Gluten Free | DF – Dairy free



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# GRAZING STATIONS

MINIMUM 20PAX FOR GRAZING STATIONS

## **CHEESE & CHARCUTERIE STATION**

**\$25 PER PERSON**

Bresaola, truffled salami, aged cloth cheddar, triple cream brie, tomato jam, lavosh & olives

## **VEGAN ANTIPASTO STATION**

**\$20 PER PERSON**

Edamame pesto, macadamia ricotta, mixed vegetables, warm olives, pickles

## **SEAFOOD STATION**

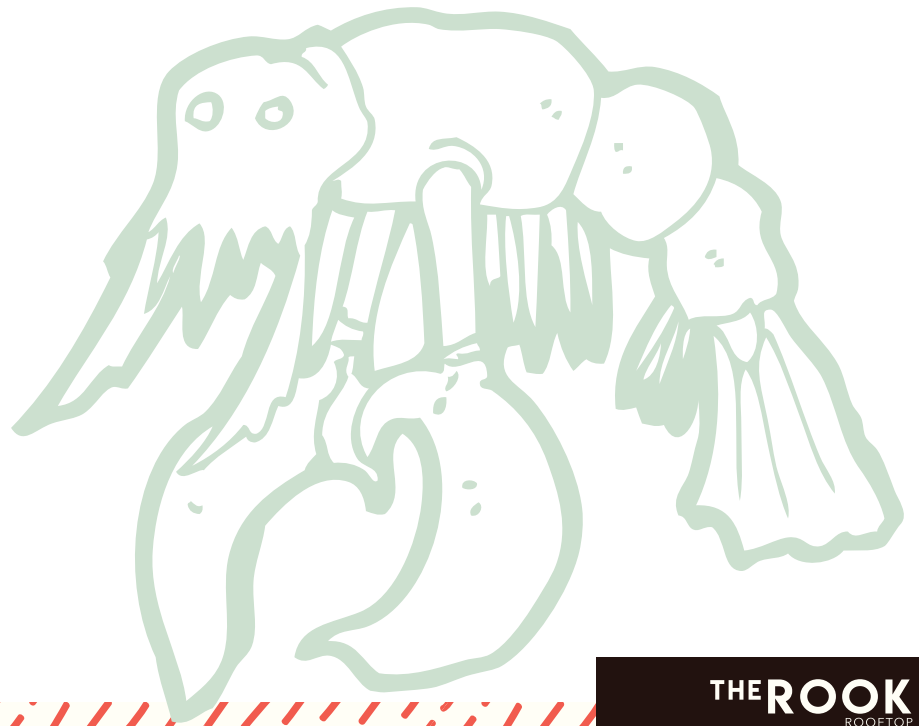
**\$25 PER PERSON**

Mix of Sydney rocks and Pacific oysters with mignonette, prawn tempura, grilled Queensland scallops with garlic kombu butter, fresh bread & butter

## **DESSERT STATION**

**\$15 PER PERSON**

Mix of seasonal cake, fruit and pastries



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# SHARED SEATED MENU

BRING ME FOOD | \$49PP

## STARTERS

### OVEN BAKED SCALLOPS

Romesco butter

### BOLOGNESE ARANCINI

Confit garlic mayo

### FRIED BUTTERMILK CHICKEN BITES (GF)

Sundried tomato aioli

## MAINS *(Choose between)*

### BURGERS

Angus beef burger (GFO, DFO)

Pollo Frito chicken burger (GFO, DFO)

OR

### PASTAS

Prawn and chorizo fettuccini

Spaghetti ala carbonara (VO)

### WITH

Baby red and gold beetroot salad, macadamia ricotta (VE, GF)

Spring pesto pasta salad (V)

## SIDES

TRUFFLE FRIES WITH PARMESAN (V)

CAPRESE SALAD (V)

## DESSERT | ADD FOR \$6 PER PERSON

ROSE & PISTACHIO TRIFLE (V)

\*Based on 1 dish between two people



# BEVERAGE PACKAGES

MINIMUM 20PAX

## PACKAGES

### STANDARD PACKAGE

2 Hours \$35pp | 3 Hours \$45PP | 4 Hours \$55PP

### PREMIUM PACKAGE

2 Hours \$45pp | 3 Hours \$55PP | 4 Hours \$65PP

### DELUXE PACKAGE

2 Hours \$55pp | 3 Hours \$65PP | 4 Hours \$75PP

## STANDARD PACKAGE

**TAP BEER** | Furphy Refreshing Ale

**TINNIES** | Hahn Premium Light

**WHITE WINE** | Edge of the World Sauvignon Blanc

**RED WINE** | Edge of the World Shiraz Cabernet

**SPARKLING** | Edge of the World Brut

**NON-ALCOHOLIC** | Soft drinks, Juices

## PREMIUM PACKAGE

**TAP BEER** | Furphy Refreshing Ale, Kirin

**TINNIES** | Young Henry's Newtowner, Hahn Premium Light, James Squire Orchard Crush

**WHITE WINE** | 821 South Sauvignon Blanc, Circa 1858 Chardonnay

**ROSÉ WINE** | St Huberts 'The Stag' Rosé

**RED WINE** | T'Gallant Juliet Pinot Noir, Wandering Duck Shiraz

**SPARKLING** | Aurelia Prosecco

**NON-ALCOHOLIC** | Soft drinks, Juices

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### PREMIUM PACKAGE

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### DELUXE PACKAGE

2 Hours \$55pp | 3 Hours \$65PP | 4 Hours \$75PP

## DELUXE PACKAGE

**TAP BEER** | Furphy Refreshing Ale, Kirin

**TINNIES** | Little Creatures IPA, Balter XPA, Young Henry's  
Newtown, Sydney Beer Co Lager, Hahn Premium Light,  
James Squire Orchard Crush

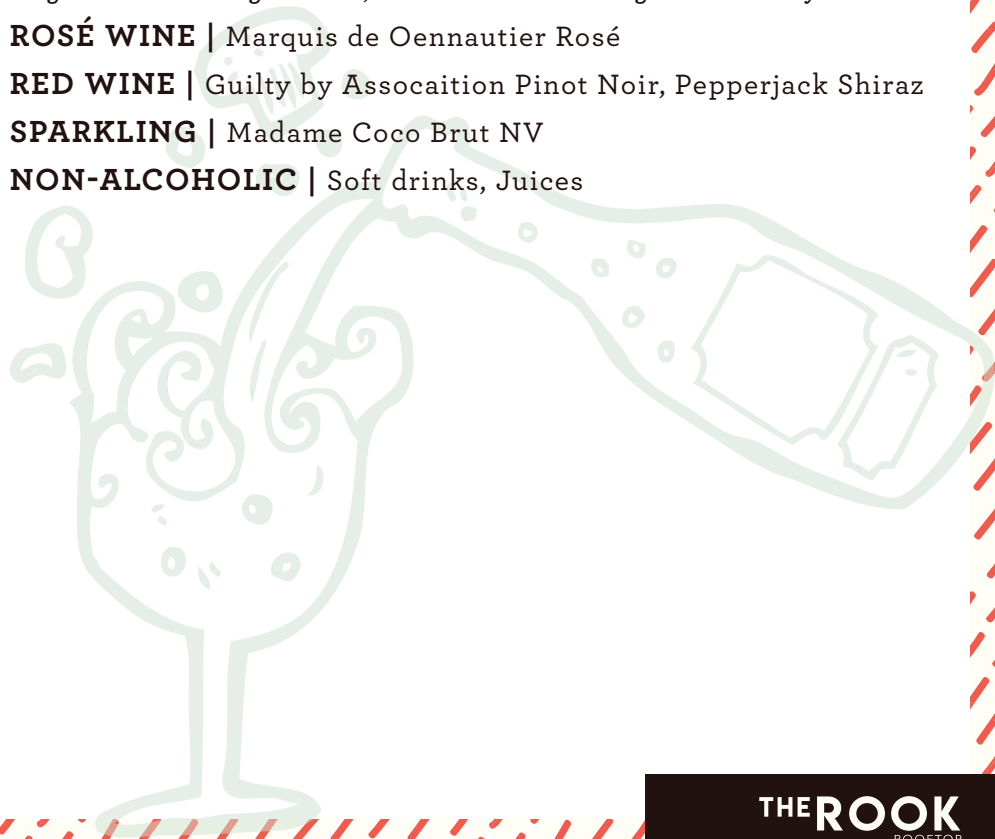
**WHITE WINE** | Pikorua Marlborough Sauvignon Blanc, II Villagio  
Organic Pinot Grigio DOC, California Dreaming Chardonnay

**ROSÉ WINE** | Marquis de Oennautier Rosé

**RED WINE** | Guilty by Association Pinot Noir, Pepperjack Shiraz

**SPARKLING** | Madame Coco Brut NV

**NON-ALCOHOLIC** | Soft drinks, Juices



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# BEVERAGE ADD-ONS

## ADDITIONALS & UPGRADES

### **ADD ARRIVAL COCKTAILS | \$10 PER COCKTAIL**

Treat your guests to a Seasonal Spritz, Espresso Martini, Bellini or speak to your event coordinator for additional options.

### **ADD SPIRITS | \$10PP**

Add a range of house spirits to any premium or deluxe beverage package.

### **ADD BUBBLES**

Treat your guest to a bottle of bubbles for \$79 or go all out with a magnum for \$120.

### **ADD ONS TO ANY BEVERAGE PACKAGE**

Rose | \$5 per person

Bottled Beer | \$5 per person

### **GIN TASTING | \$75PP**

This will include 4 of our in-house gins to try for yourself as well as a senior bartender running you through the wonderful world of gins.

All food and beverage menus are subject to seasonal change and availability.

A maximum of 3 hour beverage package is available for hens and bucks groups.

### **CONTACT US**

For any enquiries please contact our events team on  
1800 836 837 or email [info@ausvenueco.com.au](mailto:info@ausvenueco.com.au)

### **LOCATION**

Level 7, 56 - 58 York Street, Sydney  
Public Transport: 2 minute walk to Town Hall Station

### **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**

PHOTOBOOTHS | \$1,200 (4 hours)

DJ | \$150 per hour (minimum 3 hours)

SOLO LIVE ACT | \$730 (3 hours)

DUO LIVE ACT | \$1330 (3hours)

TRIO LIVE ACT | \$1995 (3 hours)

### **HOST / SECURITY**

Should you require a door host or additional security at  
your event, we can arrange this for you at a charge of  
\$50 per host/guard per hour.