



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

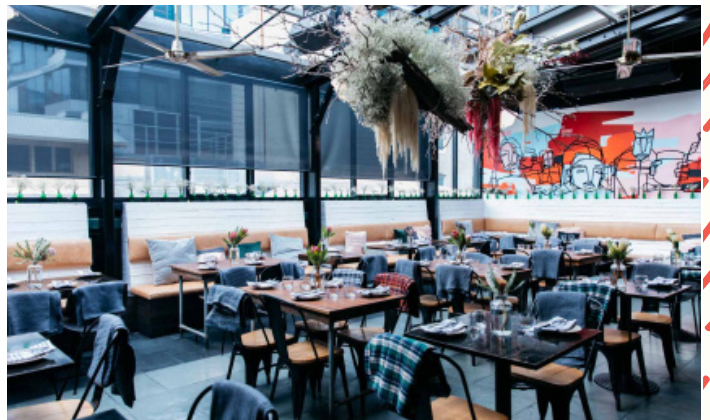
COCKTAIL 40

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

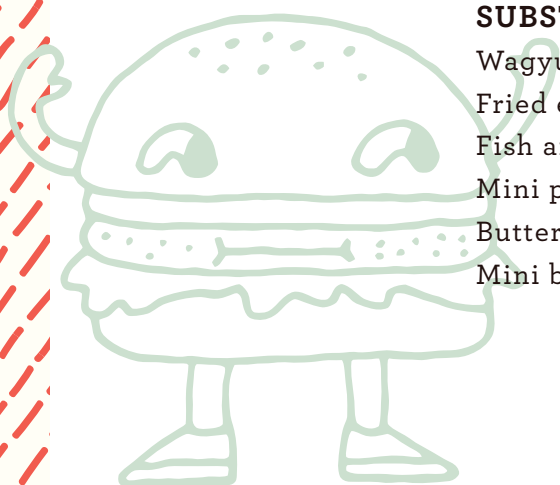
Fried eggplant slider, lettuce, napolitana sauce, garlic aioli (VEO)

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

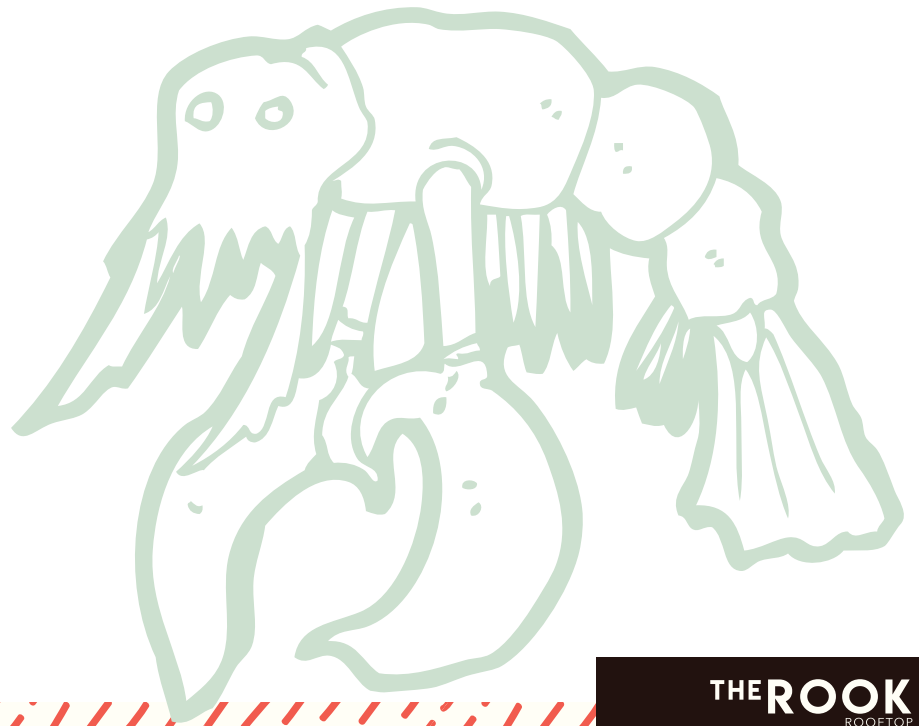
\$25 PER PERSON

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 | SET MENU | \$59PP
AVAILABLE FOR GROUPS OF 2+

ENTREES

SCALLOPS w/ *Romesco butter*

CHICKEN BITES w/ *sundried tomato aioli*

SIDES AND SALADS

TRUFFLE FRIES w/ *Parmesan*

CAPRESE SALAD *Heirloom tomatoes, basil and bocconcini*

PESTO PASTA SALAD w/ *dried cranberries and parmesan*

MAINS | *Choice of burger or pasta*

BEEF OR CHICKEN BURGER

BURNT BUTTER RAVIOLI OR SPAGHETTI CARBONARA

DESSERT | *Add a dessert course for +\$7pp*

ROSE & PISTACHIO TRIFLE



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

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

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

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.