

## 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.







## **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.

## 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.



## THE NEST

## SEATED 30 | COCKTAIL 30

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



## **COCKTAIL 40**

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



## **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, GF)

## **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, GFO)

Empanada potato curry (V)

Beef empanada

## SUBSTANTIAL CANAPES

Wagyu slider, lettuce, cheddar, tomato

Mushroom slider, spinach, chimmi churri, tomato (V)

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

## **DESSERT CANAPES**

Cloudy apple and passionfruit ice pops (DF, VE) Chocolate streusel with orange confit (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 Friendly | GFO - Gluten Friendly Option | DF - Dairy free



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**

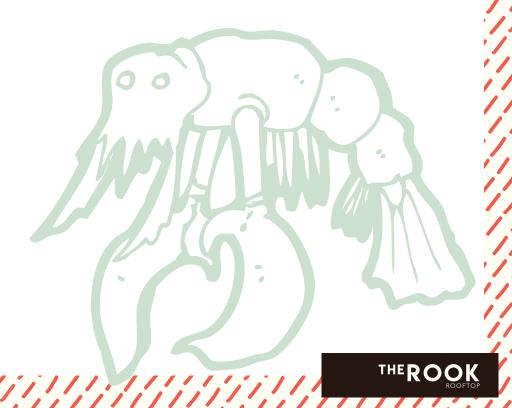
## \$25 PER PERSON

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



# BRING ME FOOD | SET MENU | \$59PP AVAILABLE FOR GROUPS OF 2+

## **ENTREES**

FISH TACOS w/ tomato salsa & green goddess

BOLOGNESE ARANCINI w/ confit garlic mayo

CHICKEN BITES w/ sundried tomato aioli

MAINS | Choice of burger or pasta

BEEF BURGER w/ cheddar, lettuce, tomato, onion, pickles & Holler back sauce

CHICKEN BURGER w/ Calabrian chilli mayo, gem lettuce

SPINACH, PINE NUT & RICOTTA RAVIOLI w/ burnt butter & sage

PRAWN & CHORIZO FETTUCCINE w/ chilli XO marinara sauce

## SIDES AND SALADS

TRUFFLE FRIES w/ Parmesan

MESCULUN SALAD w/ white wine vinaigrette

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

DONUT FRIES w/ butterscotch sauce

## **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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## **DELUXE PACKAGE**

TAP BEER | Furphy Refreshing Ale, Kirin

TINNIES | Balter XPA, Young Henry's Newtowner,

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 Pennautier Rose

RED WINE | Guilty by Association Pinot Noir, Pepperjack Shiraz

SPARKLING | Madame Coco Brut NV

NON-ALCOHOLIC | Soft drinks, Juices



## ADD ARRIVAL COCKTAILS | \$10 PER COCKTAIL

Treat your guests to a Seasonal Spritz, 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

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Treat your guest to a bottle of bubbles for \$79.

## 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.

## 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**

Bring the vibes to your exclusive event and let us organise your entertainment:

**DJ + Equipment** - \$175p/hr (min 3 hours)

Solo Act Rate - (3 hours) \$850 (3 hours)

**Duo Act Rate** - (3 hours) \$1,450 (3 hours)

**Trio Act Rate** - (3 hours) \$2,100 (3 hours)

Open Photo Station - \$1,585.00 (no attendant)

Simple, classy, elegant. Our beautiful photo station will suit any event!

Hipstabooth - \$1,980 (attendant included) or \$1,785 (no attendant)

A super sassy photo booth package that looks gorgeous at any event.

The Mirror Booth - \$2,175 (attendant included) or \$1,980 (no attendant)

This absolutely captivating mirror is the latest in photo booth technology.

Get in touch with your event manager for a list of full inclusions and availability so you don't miss out!

## **HOST / SECURTY**

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.



## **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

