

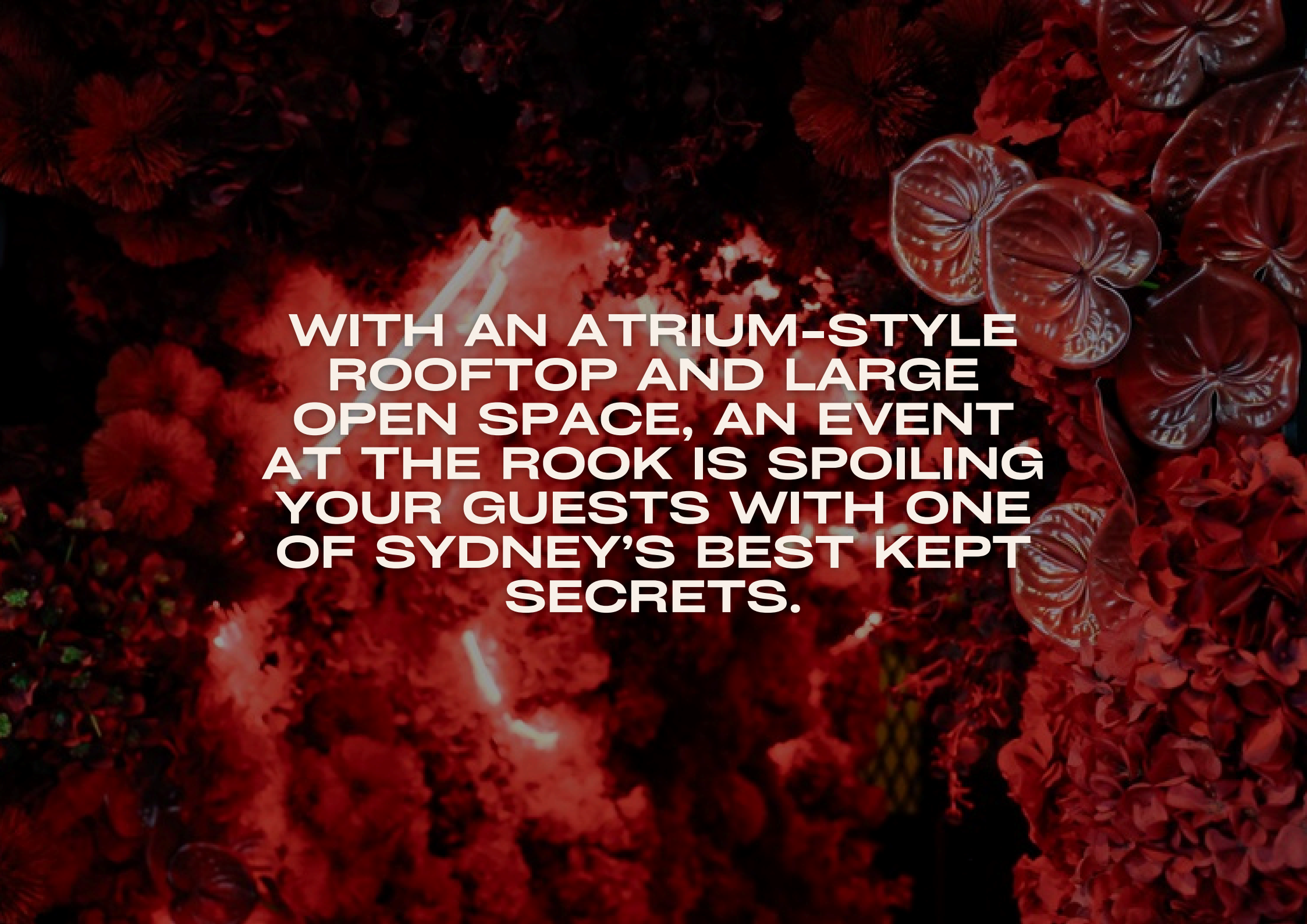
FUNCTIONS AT

THE ROOK
ROOFTOP



LET US INTRODUCE OURSELVES.



Hidden high above the hustle and bustle of Sydney's York Street, Rook is known for its inventive cocktail list, top notch bar food and bespoke range of liquors.



**WITH AN ATRIUM-STYLE
ROOFTOP AND LARGE
OPEN SPACE, AN EVENT
AT THE ROOK IS SPOILING
YOUR GUESTS WITH ONE
OF SYDNEY'S BEST KEPT
SECRETS.**

FULL VENUE







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.

SPACE TYPE						
PRIVATE	62	120	Y	Y	Y	Y



MAIN DINING ROOM







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.

SPACE TYPE						
PRIVATE	62	70	N	N	N	N



BAR

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

SPACE TYPE						
PRIVATE	n/a	40	N	N	N	N



CANAPES CANAPES

Minimum 20 people for canape packages

6 PIECE PACKAGE | \$46PP (6 HOT + COLD canapes)

8 PIECE PACKAGE | \$55PP (7 canapes + 1 substantial)

10 PIECE PACKAGE | \$68PP (8 canapes + 2 substantial)

ADD SUBSTANTIAL | \$11.5 EACH ADD CANAPE | \$7.5 EACH

COLD CANAPES

Oysters natural / oysters with house mignonette (LD, LG)

Mixed sushi, soy dip (LG, V)

Smoked salmon jalapeno sour cream tartlets (LDO, LGO, VO, VGO)

Vietnamese vegan avocado rice paper roll (LD, LG, V, VG)

Prosciutto, cherry tomato and bocconcini basil skewer (LDO, LG, VO)

Bocconcini semi-dried tomato blinis (V)

Ratatouille hummus vegan tartlet (LD, V, VG)

Prawn nigiri sushi (LD, LG)

Prawn rice paper roll (LD, LG)

Cocktail chat potato, pico de gallo (LD, LG, V)

HOT CANAPES

Pork & kimchi spring roll

Fried bread, hummus (LD, V, VG)

Miso eggplant spring rolls, sweet chilli sauce (LD)

Beetroot and feta arancini, sambal mayo (V)

Corn & gruyere croquette (V)

Stuffed Moroccan pumpkin flower, sweet chilli sauce (LD, V, VG)

Tarragon chicken filo, tomato sauce

Pork and prawn shui mai, soy dressing (LD)

Roasted veg filo (V)

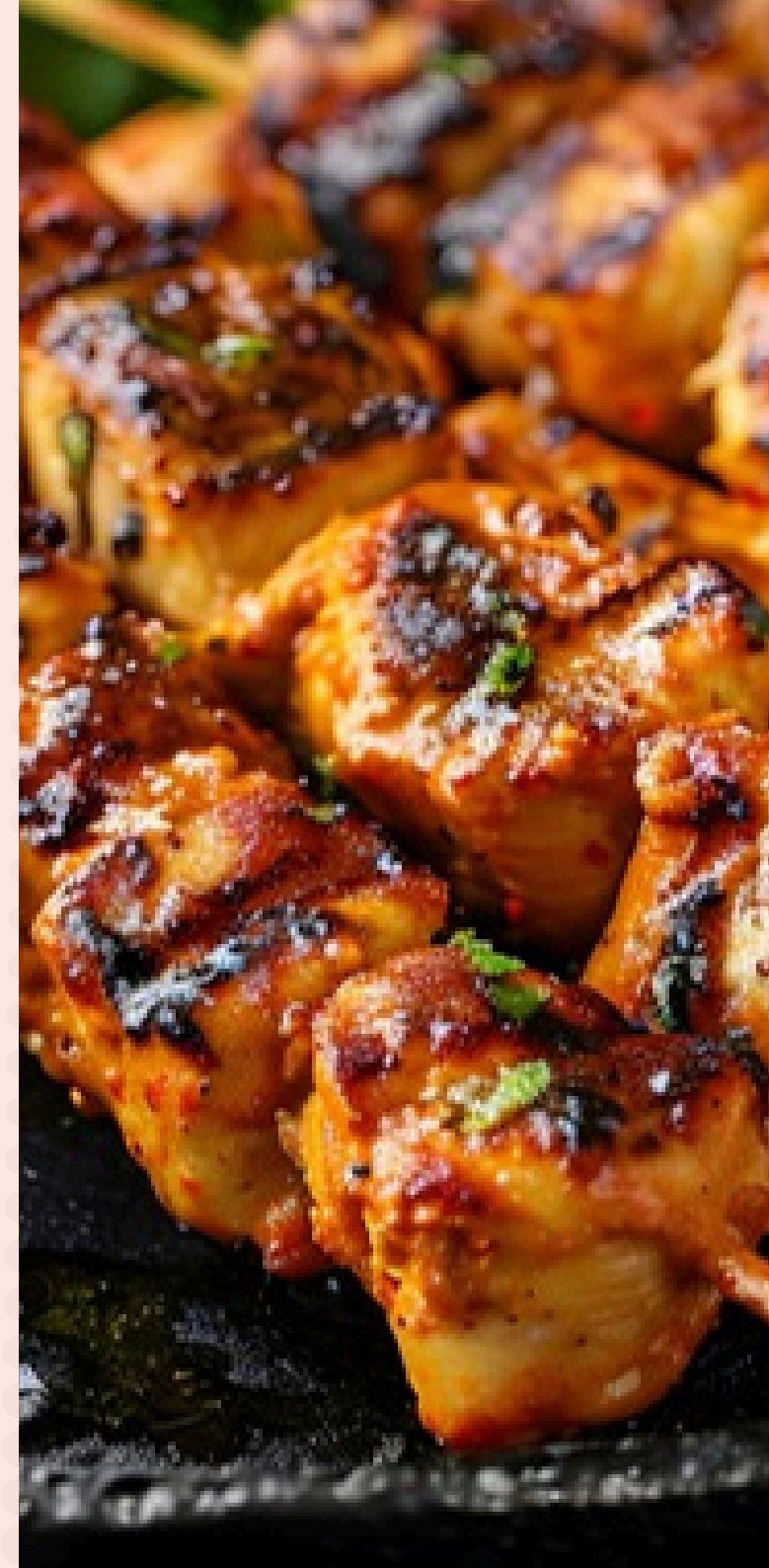
Satay chicken skewers, satay sauce (LD, LG)

Lamb skewers, tzatziki

Tempura prawn (LD) Zucchini fritti, hot honey (LD, LGO, V, VGO)

Chicken & chorizo sausage roll, tomato sauce

Vegan cauliflower sausage rolls (LD, LG, V, VG)





CANAPES CANAPES

MINIMUM 20PAX FOR CANAPES

SUBSTANTIAL CANAPES

- Pumpkin salad (LD, LG)
- Aussie beef mini pie, tomato sauce
- Vegetable tikka pie, tomato sauce (V)
- Beef slider, lettuce, tomato, truffle mayo (LDO, LGO)
- Chicken slider, slaw, pickle, coriander (LDO, LGO)
- Falafel slider, vegan mayo, pickles, lettuce (LDO, LGO, V, VGO)

DESSERT CANAPES

- Mini gelato cones
- Mini tiramisu (V)
- Mini flourless nutella cake (LG, V)

CANAPES SERVING RECOMMENDATION

6 canapes per guest for a light graze
8-10 canapes per guest for a full meal replacement

Dietary key:

- V – Vegetarian
- VG – Vegan
- LG – Low Gluten
- LD – Low Dairy Option

GRAZING STATION

MINIMUM 20PAX FOR STATIONS

CHEESE & CHARCUTERIE STATION | \$25 PP

Chef's choice of cheese and cured meats (LG)

DIPS AND FRUIT STATION | \$20 PP

Chef's choice of 3 dips with assorted bread
(LD, LG, VG)

SEAFOOD GRAZING STATION | \$27 PP

Baked scallops, tempura prawns.
smoked salmon, oysters (LDO, LG)



SEATED MENU

ENTREES

All items served to the table to share

AVOCADO DIP cassava crackers (LG, V)

ZUCCHINI TEMPURA House hot honey, parmesan (v, LDO, VGO, LGO)

BRAISED BEEF TACO charred pineapple salsa, horseradish cream (LDO)

MAINS

Served alternate drop

BEEF BURGER Brioche bun, truffle mayo, cos lettuce, pickles, american cheese, onion jam (LDO, LGO)

BUTTERMILK FRIED CHICKEN BURGER sesame brioche bun, jalapeno mayo, slaw, pickles (LGO)

VEGGIE BURGER brioche bun, cheese, sriracha mayo, lettuce, coriander, chili, pickles, onion jam (V, LDO, LDO, VGO)

SIDES AND SALADS

All items served to the table to share

PEACH & BUFFALO MOZZARELLA SALAD mixed leaf, cashew, citrus vinaigrette (V, LG, LDO, VGO)

FRIES (LG)

DESSERT

Add dessert course for +\$8pp

DONUT FRIES Chocolate sauce, salted caramel ice cream (V)

V – Vegetarian | VG – Vegan | LG – Low Gluten | LD – Low Dairy | O – Option

BRING ME FOOD | SET MENU
\$62 PP AVAILABLE
FOR GROUPS OF 20+



SEATED MENU

PREMIUM BRING ME FOOD | SET MENU
\$72 PP AVAILABLE FOR GROUPS OF 20+

ENTREES

All items served to the table to share

AVOCADO DIP cassava crackers (LG, V, VGO)

ZUCCHINI TEMPURA House hot honey, parmesan (LGO, LDO, VGO, V)

SQUID FRITTI Tom Yum mayonnaise, lime (LG, LD)

MAINS

Served alternate drop

CHICKEN BREAST Sweet potato mash, mixed leaf salad (LG, LDO)

BRAISED BEEF CHEEK RAGU Chat potato, mixed leaf salad (LG, LDO)

ROAST CAULIFLOWER Sweet potato mash, chilli maple butter, mixed leaf salad (veg option / V, VGO, LG)

SIDES AND SALADS

All items served to the table to share

Broccolini Chilli balsamic vinaigrette, cashew crumble (LG, LD, V)

DESSERT

SEASONAL CAKE SLICE (V, VGO, LGO)

V – Vegetarian | VG – Vegan | LG – Low Gluten | LD – Low Dairy | O – Option



BEVERAGE

PACKAGES

MINIMUM 20PAX STANDARD PACKAGE 2 HOURS \$46PP | 3 HOURS \$59PP | 4 HOURS \$72PP
PREMIUM PACKAGE - 2 HOURS \$57PP | 3 HOURS \$70PP | 4 HOURS \$84PP
DELUXE PACKAGE 2 HOURS \$68PP | 3 HOURS \$81PP | 4 HOURS \$94PP

STANDARD PACKAGE
.....
TAP BEER Furphy Refreshing Ale
LIGHT BEER James Boags Premium Light
WHITE WINE Dottie Lane Sauvignon Blanc
ROSE WINE Hearts Will Play
RED WINE Henry & Hunter Shiraz Cab
SPARKLING Mr Mason Cuvee Brut NV
NON-ALCOHOLIC Soft drinks, Juices

PREMIUM PACKAGE
.....
TAP BEER Furphy Refreshing Ale, Kirin
BEER & CIDER Young Henry's Newtowner, James Boags Premium Light, James Squire Orchard Crush
WHITE WINE Dottie Lane Sauvignon Blanc, Xanadu Chardonnay, Gabbiano Pinot Grigio
ROSE WINE Hearts Will Play
RED WINE Henry & Hunter Shiraz Cabernet, St Huberts Pinot Noir, South Rock Shiraz
SPARKLING Mr Mason Cuvee Brut NV
NON-ALCOHOLIC Soft drinks, Juices

DELUXE PACKAGE
.....
TAP BEER Furphy Refreshing Ale, Kirin beer & cider Balter XPA, Young Henry's Newtowner, Balter Cerveza, James Boags Premium Light, James Squire Orchard Crush
WHITE WINE 821 Sauvignon Blanc, Xanadu Chardonnay, Gabbiano Pinot Grigio, Paloma Riesling
ROSE WINE Sud Rose
RED WINE Henry & Hunter Shiraz Cabernet, St Huberts Pinot Noir, Marques De Tezona Tempranillo, South Rock Shiraz
SPARKLING Alpha Box & Dice Prosecco NV, Chandon Brut
NON-ALCOHOLIC Soft drinks, Juices

*Wines are seasonal and subject to change

BEVERAGE ADD ONS

ADDITIONALS & UPGRADES

ADD ARRIVAL COCKTAILS

\$17 per cocktail

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

ADD BUBBLES

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

ADD ONS TO ANY BEVERAGE PACKAGE

Bottled Beer | \$5pp

ADD SPIRITS \$13pp/per hour

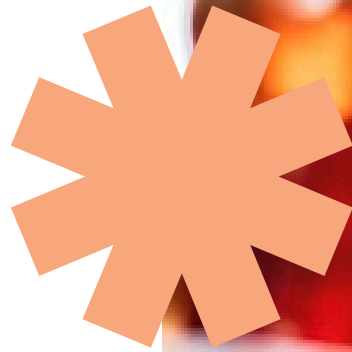
Only available on the premium and deluxe packages Minimum 20 pax *3 hour maximum

SEMI-PRIVATE EVENT SPACE BEVERAGE PACKAGE

First round pre-poured for your arrival Service from bar

PRIVATE EVENT SPACE BEVERAGE PACKAGE

First round pre-poured for your arrival Service from bar Wait staff to provide top up service throughout the event All food and beverage menus are subject to seasonal changes and availability



OTHER INFO

AUDIO VISUAL/STYLING DÉCOR/ENTERTAINMENT

Reach out to the functions manager to discuss options and pricing.

Live Music: DJ + Equipment | Solo | Duo | Trio

Photobooth: Open Photo Station
Hipstabooth | Mirror Booth

Performers: Drag Queens

HOST/SECURITY

Should you require a door host or additional security at your event, we can arrange this for you at a charge of \$55 per host/guard per hour.

*Public Holiday surcharges apply



CONTACT US

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