


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 | \$48PP (6 HOT + COLD canapes)

8 PIECE PACKAGE | \$58PP (7 canapes + 1 substantial)

10 PIECE PACKAGE | \$73PP (8 canapes + 2 substantial)

ADD SUBSTANTIAL | \$12.5 EACH

ADD CANAPE | \$7.5 EACH

COLD CANAPES

Prawn nigiri, soy dressing (LD, LG, A)

Fresh Pacific oysters, natural or mignonette (LD, LG, A)

Prawn rice paper rolls, soy dressing (LD, LG, VG, I)

Mixed sushi, soy dip (LG, V, I)

Smoked salmon tartlet, jalapeño cream and chives (LDO, LGO, VO, VGO, A)

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

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

Bocconcini and semi-dried tomato blinis (V)

HOT CANAPES

Grilled satay chicken skewer, satay sauce and sesame (LD, LG)

Corn and Gruyère croquettes, chipotle mayo (V)

Grilled lamb skewer, oregano and tzatziki

Tempura prawn, chipotle mayo (LD, I)

Pork and fennel sausage roll, tomato sauce

Pork and kimchi spring roll, kimchi mayo

Pea, zucchini and pepita arancini, vegan aioli (LD, LG, VG)

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

Savoury Moroccan vegetable roll, adobo mayo (VG)

Pulled pork croquette, curry mayo

Lamb harissa and feta roll, chipotle mayo

Beef rendang empanada, aioli

Mushroom arancini, shiitake mushroom, mozzarella, chipotle mayo (V)

Beetroot feta arancini, chipotle mayo (V)

Stuffed Moroccan pumpkin flower, sweet chilli sauce (LD, LG)

Tarragon chicken filo, tomato sauce (LD, LG)

Pork and prawn shumai, soy dressing (LG, I)

Roasted veg filo, tomato sauce

Chicken and chorizo roll, tomato sauce (LD, LG)





CANAPES CANAPES

MINIMUM 20PAX FOR CANAPES

SUBSTANTIAL CANAPES

Beef slider, brioche bun, shredded lettuce, truffle mayo, tomato (LD, LG)

Chicken slider, brioche bun, shredded lettuce, spiced mayo, pickle (LD, LG)

Falafel slider, brioche bun, shredded lettuce, tzatziki, tomato (LD, LG)

DESSERT CANAPES

Mini gelato cones, assorted flavours (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
- A - Australian
- I - Imported
- M - Mixed

GRAZING STATION

MINIMUM 20PAX FOR STATIONS

CHEESE & CHARCUTERIE STATION | \$25 PP

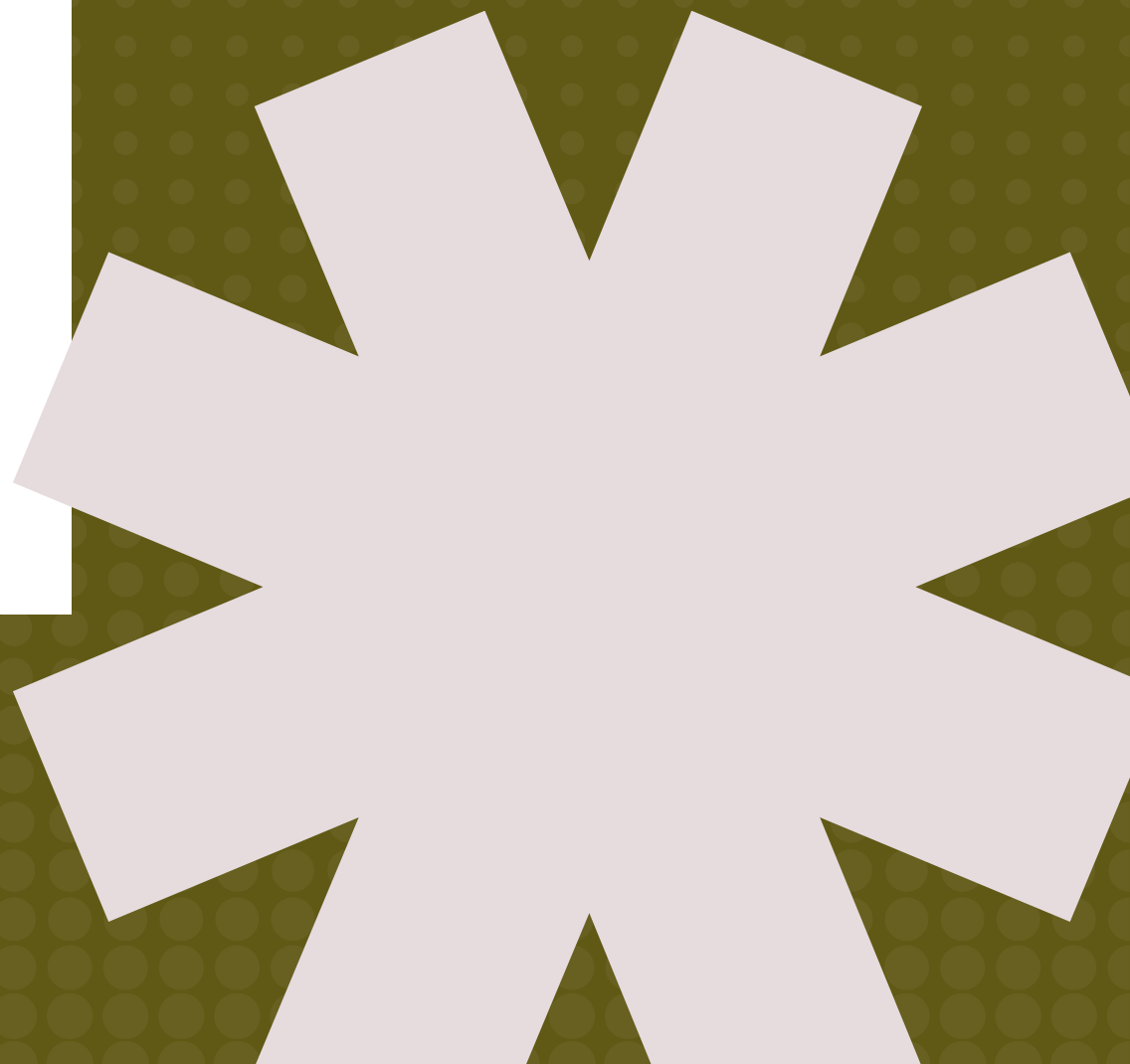
Chef's selection of assorted cured meats and cheeses with accompaniments (LGO)

DIPS AND FRUIT STATION | \$20 PP

Chef's selection of seasonal fruits and three dips with accompaniments (LD, LGO, V, VGO)

SEAFOOD GRAZING STATION | \$27 PP

grilled scallops, tempura prawn, oyster and smoked salmon (LDO, LGO, M)



SEATED MENU

ENTREES

All items served to the table to share

AVOCADO DIP cassava crackers (LG, V)

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

MAINS

Served alternate drop

BEEF BURGER brioche bun, truffle mayo, cos lettuce, pickles, American cheese (LDO, LGO)

BUTTERMILK FRIED CHICKEN BURGER sesame brioche bun, Adobo mayo, shredded iceberg, sliced chilli, pickles (LGO)

VEGGIE BURGER brioche bun, chipotle mayo, lettuce, pickles, American cheese (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

ENTREES

All items served to the table to share

AVOCADO DIP cassava crackers (LG, V, VGO)

SQUID FRITTI chili salt, tom yum mayonnaise, lime (LG, LD)

MAINS

Served alternate drop

ROASTED CHICKEN BREAST jus, Sweet potato mash (LG, LDO)

RED WINE BRAISED BEEF CHEEK ragu, Sweet potato mash (LG, LDO)

ROAST CAULIFLOWER tomato fennel butter, Sweet potato mash (veg main sub) (V, VGO, LG)

SIDES AND SALADS

All items served to the table to share

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

Mixed leaf salad (LG,LD,VG)

DESSERT

SEASONAL CAKE SLICE (V, VGO, LGO)

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

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



BEVERAGE

PACKAGES

MINIMUM 20PAX STANDARD PACKAGE 2 HOURS \$48PP | 3 HOURS \$61PP | 4 HOURS \$75PP
PREMIUM PACKAGE - 2 HOURS \$59PP | 3 HOURS \$73PP | 4 HOURS \$87PP
DELUXE PACKAGE 2 HOURS \$71PP | 3 HOURS \$84PP | 4 HOURS \$98PP

STANDARD PACKAGE
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TAP BEER Hahn Super Dry
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 Hahn Super Dry, James Squire 150 Lashes
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
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TAP BEER & CIDER Hahn Super Dry, James Squire 150 Lashes, 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

\$18 per cocktail

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

ADD BUBBLES

Treat your guests to a bottle of bubbles for \$67

ADD ONS TO ANY BEVERAGE PACKAGE

Bottled Beer | \$5pp

ADD SPIRITS \$14pp/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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