

HARBOUR ROCKS

BY

ODE HOTELS

CONFERENCE & EVENTS KIT



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ODE HOTELS

Penning heritage a luxurious new chapter, and setting the scene in Australia's most charming neighbourhoods, Ode is an anthology of boutique hotels; a library of experiences.

Historic locations have a way of leaving lasting impressions. Nestled in the heart of Sydney's historic Rocks precinct, Harbour Rocks stands ready to host your next corporate meeting, event or special celebration. Specialising in small to medium bespoke events, Harbour Rocks combines style and space with delicious catering and impeccable service.

34-52 Harrington Street, The Rocks, NSW 2000



Garden Terrace

The Garden Terrace is a true hidden oasis set amongst the hustle and bustle of Sydney’s historic Rocks precinct.

Surrounded by lush greenery with artistic lighting, the Garden Terrace is the perfect space to host pre-dinner drinks, cocktail parties or intimate weddings. Overlooking the Nurses Walk, a quaint laneway brimming with rich heritage, our undercover outdoor terrace offers one of Sydney’s most unique and sought after event venues.

Capacities

MAX CAPACITY	50	COCKTAIL	30
BANQUET	16		



Harbour View Suite

Set against a backdrop of one of the world’s most spectacular harbours, our luxurious Harbour View Suite is an unforgettable venue for your next Sydney event.

Roam between the indoor and outdoor spaces, enjoying views of the Sydney Opera House and Harbour Bridge from the balcony or mingling in the lounge room. A private bedroom and kitchenette provide convenient facilities for events held within this space.

Capacities

MAX CAPACITY	40	COCKTAIL	40
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Tayim Restaurant

Discover Tayim, where we find inspiration in a new approach to old standards from centuries past. Set in a historic sandstone cavern, we invite guests to enjoy a blend of modern and traditional Middle Eastern cuisine. From bold and exotic share plates to mouthwatering canapés that cater to every palate, Tayim has something to please every guest.

Whether the brief is a long lunch, corporate cocktail party made fun or an indulgent sit-down dinner affair, we’ve got any and every celebration covered.

Capacities

MAX CAPACITY	100	COCKTAIL	100
BANQUET	79		



Private Dining Room

Dine or meet in the privacy of this exclusive space and enjoy a warm atmosphere steeped in history. A versatile venue, with original sandstone walls dating back to the 1850s, offers a blank canvas for conducting business meetings, small conferences or private dining experiences. We invite guests to enjoy Tayim’s blend of modern and traditional Middle Eastern cuisine.

With flexible floor plans, meeting facilities and impeccable service, we are available to accommodate your every need.

Capacities

MAX CAPACITY	25	CABARET	12
COCKTAIL	25	BOARDROOM	16
CLASSROOM	19	U-SHAPE	14
THEATRE	20		



Day Delegate Packages

STANDARD FULL DAY DELEGATE | \$80pp

MORNING TEA

Yoghurt Cup - granola, fresh seasonal berries
Fresh Whole Fruit Basket

LUNCH

Pita Bread Pockets - pickled cabbage, tahini, amba, hummus

Choices of lamb kofta, chicken shawarma, falafel

Fried Cauliflower | Pistachio Za’atar
Charred Eggplant | Tahini | Pomegranate

+ ADD additional protein \$10pp

AFTERNOON TEA

Chefs Selection of Quiche
Fresh Whole Fruit Basket

PREMIUM FULL DAY DELEGATE | \$100pp

MORNING TEA

Yoghurt Cup - granola, fresh seasonal berries
Assorted Baked Pastries, Ham & Cheese Croissant
Fresh Whole Fruit Basket

LUNCH - SHARE STYLE

Grilled garlic Pita Bread | Chefs Selection of Dips | Hummus,
Roasted Carrot w/ Muhammara | Taramasalata

Falafel - tahini, pickled cabbage
Fried Cauliflower - pistachio zaatar
Charred Eggplant - tahini, pomegranate

Chat Potato – Native dukkah | toum
Musset farm greens – almond | coriander | shallots

+ Your choice of one of the following:
Grilled Hawaji Spiced Chicken – Cous cous | currants
Grilled Baharat Spiced Lamb backstrap – labneh | pickles | jus
BBQ wagyu flank steak frites, steak sauce

Day Delegate Package Inclusions

Note Pads, Pens, Flip Chart/Whiteboards, AV (PDR), Waters &
Soft Drink/Juice, Wi-Fi, Barista Coffees & Teas on consumption

AFTERNOON TEA

Choice of Sausage Rolls or Freshly Baked Scones -
chantilly cream & jam
Fresh Whole Fruit Basket
Local Artisan Cheese Platter - fig jam, lavosh



The Harbour Rocks Hotel takes all reasonable precautions to
minimise allergen exposure, however traces of cross-
contamination may still occur

Day Delegate Add-Ons

Individual Add-Ons

10 PERSON MINIMUM

Jar of protein balls \$65

Jar of assorted cookies \$60

Assorted arrival pastries & danishes \$80

Naughty Package Add-Ons \$12pp

10 PERSON MINIMUM

Arrival virgin Bloody Mary

Morning tea popcorn

Afternoon chilled Red Bull pick me up

Nice Package Add-Ons \$12pp

10 PERSON MINIMUM

Ginger shot on arrival

Afternoon jar of protein balls

Daily special juice

Banquet Share Menu

\$99pp

KANGAROO ISLAND MARINATED OLIVES
GRILLED GARLIC PITA BREAD
HUMMUS, SPICED CHICKPEAS, SALT BUSH
CARROT DIP, cashew muhammara, coriander
BABAGANOUSH, bush tomato relish
FALAFELS, pickled red cabbage, zhou

ABROLHOS ISLAND SCALLOP, taramasalata, daikon, buttermilk dashi

BBQ YELLOWFIN TUNA, mango habanero dressing, macadamia dukkah

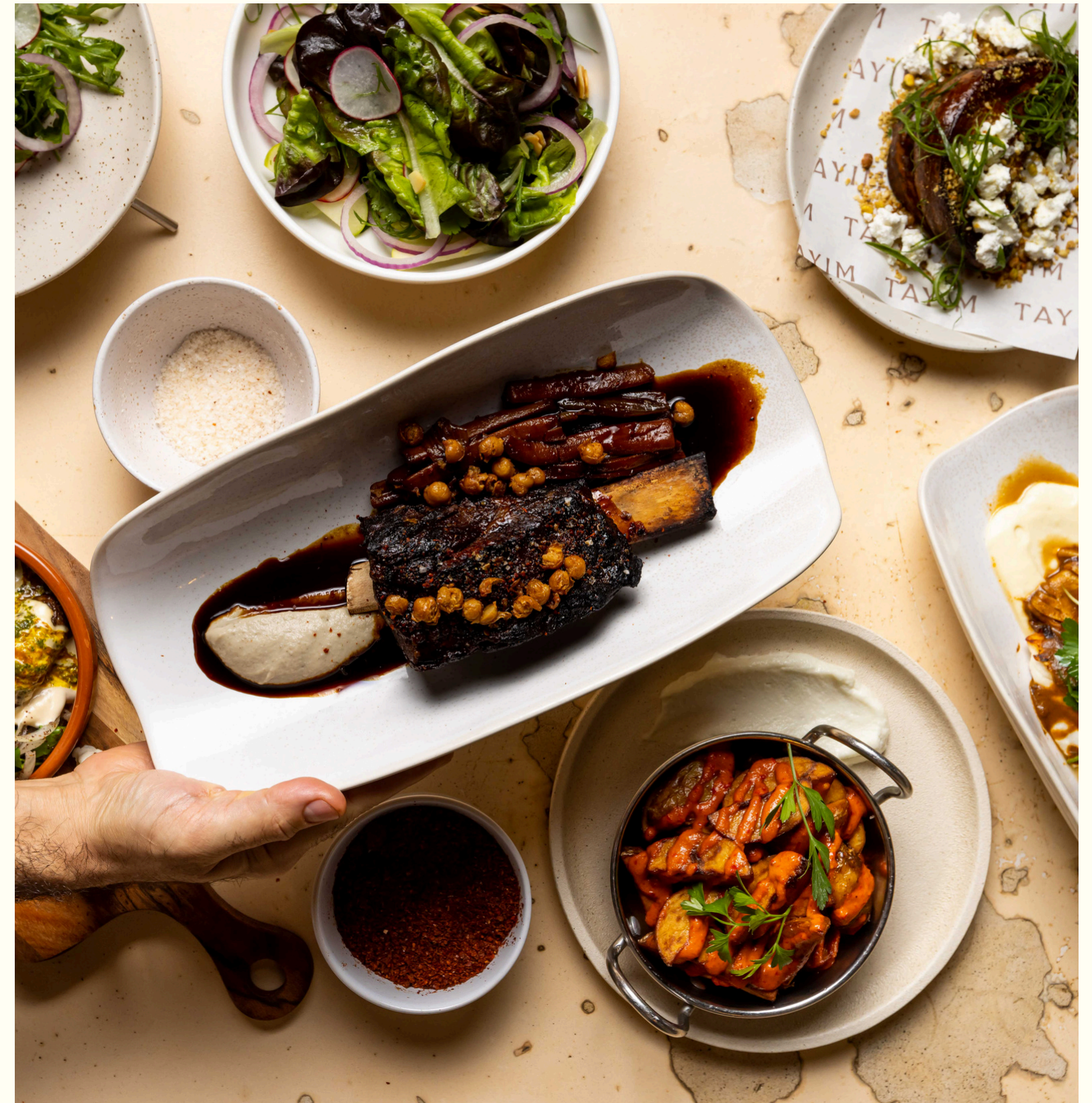
JACKS CREEK WAGYU SIRLOIN, ras al hanout butter, fries
GREEN SALAD, pistachio, oregano dressing

“BROKEN BAKLAVA” PISTACHIO ICE-CREAM caramelised filo, wild honey

ADD - PROTEIN \$10PP

ADD - SHARED DESSERT \$8PP

*SAMPLE MENU - SUBJECT TO SEASONAL CHANGE



Canapé Menus

STANDARD CANAPES - \$8pp/ per piece

Rainbow Trout Ceviche - tomato gel, labneh

Baby Beetroot - whipped feta, lavosh

Kingfish Ceviche - avocado, nuts, mint

Halloumi - apricot reduction, dukkah

Cauliflower Chips - sweet harissa yoghurt

Falafel - lemon tahini

Vegetable Kibbeh - tahini, shifka

Beef Kibbeh - tahini, shifka

SUBSTANTIAL CANAPES - \$12pp/ per piece

Lamb Shoulder Slider - hummus, pickles

Spiced Beetroot Slider - hummus, pickles

Chicken Shawarma - tatbila, pita pocket

Lamb Kofta - burned vegetable, dip, pita pocket

SWEET CANAPES - \$7pp/ per piece

Assorted Macaron Flavours

Cinnamon Churros | Dulce | Nutella

Mini-filled Doughnuts

Pistachio Baklava

MEDITERANNEAN CHARCUTERIE BOARD - \$22pp

Dips & Breads - 3 dips, 2 breads

Spiced Olives & Pickles - chilli, cucumber, house pickles

Fresh Seasonal Vegetables - cucumber, cherry tomato, radish

Assorted Grilled Vegetables - eggplant, pumpkin, zucchini, cauliflower

Assorted Cold Deli - basturma, smoked turkey

CHEESE BOARD - \$25pp

Assorted Cheese - 4 types

Assorted Crackers - gluten free available

Assorted Nuts

House Made Jam

Fresh Seasonal Fruit

Assorted Dried Fruit

Honeycomb

MEDITERANNEAN BUTCHERS BOARD - \$35pp (pick two)

Falafel | Dolmades | Feta | Lamb/Beef Kibbeh (vegetarian available)

ADD MEDITERRANEAN CHARCUTERIE BOARD OR CHEESE BOARD FOR + \$20PP

1 HOUR | \$35pp

4 standard canapés

2 HOUR | \$50pp

3 standard/2 substantial canapés

3 HOUR | \$68pp

3 standard/3 substantial/1 sweet canapés

4 HOUR | \$80pp

4 standard/4 substantial/2 sweet canapés

MINIMUM 10 GUESTS



Canapé Stations

Sushi Station

\$40pp | Minimum 20 pax

Selection of raw & cooked nigiri
Selection of raw & cooked Sushi rolls
Seaweed salad & edamame
Wasabi, soy sauce & pickled ginger

Grazing Station

\$25pp | Minimum 20 pax

Selection of local cured meats & cheese
Vegetable dips & pickles
Sourdough bread, crackers & lavosh

Dessert Station

\$38pp

Selection of macarons
Churro bites with Dulce de leche
Caneles
Mini doughnuts
Fresh tropical fruit

Beverage Packages

CLASSIC PACKAGE

3 hours - \$59pp
4 hours - \$69pp
5 hours - \$79pp

Zilzie Sparkling
Zilzie Sauvignon Blanc
Zilzie Chardonnay
Zilzie Pinot Noir
Zilzie Shiraz

CRAFT BEERS

PREMIUM PACKAGE

3 hours - \$79pp
4 hours - \$89pp
5 hours - \$99pp

NV Dal Zotto ‘Pucino’ Prosecco, King Valley, VIC
Yealands ‘Single Block S1’ Sauvignon Blanc, Marlborough, NZ
Ross Hill ‘Maya’ Chardonnay, Orange, NSW
Luna Estate Pinot Noir, Martinborough, NZ
Woodstock ‘Deep Sands’ Shiraz, McLaren Vale, SA

CRAFT BEERS

BOUGIE PACKAGE

3 hours - \$109pp
4 hours - \$129pp
5 hours - \$149pp

NV Perrier Jouet ‘Grand Brut’ Champagne
2023 Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA
2022 Vasse Felix ‘Filius’ Chardonnay, Margaret River, WA
2022 Oakridge ‘Yarra Valley’ Pinot Noir, Yarra Valley, VIC
2022 Torbreck ‘Woodcutters’ Shiraz, Barossa, SA

CRAFT BEERS



Beverage Packages

COCKTAIL ADD-ONS	FOUR PILLARS MARTINI + WINE PACKAGE	CHAMPAGNE TOWER	MOCKTAIL SUPPLEMENT	ARRIVAL ADD-ONS
3 hours - \$65pp 4 hours - \$85pp 5 hours - \$105pp	3 hours - \$100pp 4 hours - \$130pp 5 hours - \$160pp	Tower 1 - \$650 Tower 2 - \$1400 Tower 3 - \$1900	\$16 each mocktail	
Classic cocktails available pre, post or during event - must be organised prior and in addition to the Classic, Premium or Bougie beverage package Espresso Martini Negroni Old Fashioned Whiskey Sour Margarita	Choice of Four Pillars Dry Gin or Four Pillars Olive Leaf Gin with different condiments to build your way, paired with our Classic Beverage Package	The Ultimate Showstopper (Includes the tower + the bubbles) Tower 1 - 30 glasses 4 tiers Tower 2 - 55 glasses 5 tiers Tower 3 - 91 glasses 6 tiers	Lyre’s non-alcoholic curated mocktails available pre, post or during event - must be organised prior Italian Spritz Espresso Martini Amaretto Sour Margarita	Mimosa \$15 (from 10am) Margarita \$22 Martini \$22 ** SPIRITS & EXTENDED WINE LIST AVAILABLE ON REQUEST





HARBOUR ROCKS

For more information, please contact the Harbour Rocks team directly.

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