

BARANGAROO HOUSE

EVENT PACK



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GET IN TOUCH

THREE WAYS TO PLAY.

You'll find **Barangaroo House** where land meets sea, sitting pretty on the water's edge. A three-level hive, buzzing day and night; each with its own drink and dining adventure. With a remarkable award-winning exterior, elegant interiors and an impressive outdoor space - Barangaroo House is sure to be a match for your next event.

House Bar is our casual waterside watering-hole, where chilled escapism and sunny feels are the order of the day.

Head up to **Rekōdo** on level one - our immersive restaurant and vinyl bar with a Japanese twist, blurring the lines between food, drink and music. It's the place for an unparalleled eating, drinking and listening experience.

At **Smoke**, rooftops and revelry go hand in hand. As an open air love letter to the Sydney sky, this is a place where inside meets out. Come for the cocktails, stay for the stars.

Barangaroo House is your antidote to the everyday. A gathering place with harbour views and sunset seats.

WHAT WE DO?

From long lunches to intimate dinners, milestone celebrations and cocktails parties, we love to bring your events to life.

Whether your event goal is to get your team, friends or family together to meet, celebrate, drink or eat - we're here to make every experience unique and memorable.

From our talented Head Chefs to our experienced and highly knowledgeable Sommelier teams; we can offer curated food and beverage menus that are sure to leave a lasting impression on you and your guests.



WHY CHOOSE US?

We are here to guide, advise and shape everything to suit your occasion and ensuring your vision comes together.

Our experienced Event Planners will work with you on a food and beverage offering, showcasing the narrative of your selected venue, suited to your budget and desired event brief.

We have a list of talented suppliers should you have any additional AV, floral or styling requirements and will assist you with recommendations and guide you through the planning process to bring your event to life – we'll be with you every step of the way.

G

HOUSE BAR

Your perfect waterside venue awaits. Spilling onto a spacious terrace, House Bar is our casual pub-like watering hole, where chilled escapism and sunny feels are the order of the day, every day.

Capacity (non-exclusive):

80 cocktail

Event times:

Lunch: 12pm-4pm, or from 10am if above 80 pax

Dinner: between 5pm-11pm
(all events are maximum 4 hours)



L1

REKŌDO

RESTAURANT & VINYL BAR

Turn up the volume on your next event at Rekōdo, spinning on Level 1 at Barangaroo House. A nod to Japanese listening rooms, Rekōdo (Japanese for 'record') blurs the line between food, drink and music to create an immersive restaurant and vinyl bar with a Japanese bent. We serve up Japanese-inspired dishes you can't get enough of, cocktails you'll want to order more of, and music you'll want to stay all night for.

Capacity (non-exclusive): 8

25-68 Seated, 25-80 Cocktail

Capacity (exclusive):

100 Seated (inside), 200
Cocktail

Event times:

Lunch: 12pm - 4pm, or from
10am, if above 80 pax

Dinner: between 5pm - 11pm

(all events are maximum 4 hours)



L2

Smoke

ROOFTOP

Perched at the top of Barangaroo House, Smoke is a rooftop bar done right. Sip on crafted cocktails, explore the well travelled wine list or pop a bottle of Champagne (or two) from the excellent selection.

NON EXCLUSIVE**Capacity:**

30-130 Cocktail

Event times:

Tuesday – Saturday 3pm-7pm

Lunch Sunday: From 2pm-4pm
or from 12pm if for over 80pax

EXCLUSIVE**Capacity:**

250 Cocktail, Monday - Sunday

Event times:

Lunch: from 10am-4pm

Dinner: between 6pm-10pm

SMOKE LOUNGE**Capacity:**

25-35 Cocktail

(all events are maximum 4 hrs)



CANAPÉ PACKAGES

CANAPÉ PACKAGE 1

8 PIECES \$60pp

6 cold/hot + 2 substantial

CANAPÉ PACKAGE 2

9 PIECES \$67pp

6 cold/hot + 3 substantial

CANAPÉ PACKAGE 3

11 PIECES \$75pp

8 cold/hot + 3 substantial

COLD

Pickled watermelon sushi vg, gf, nf, df
Ume, coconut, shiso

Crab & bug monaka nf, df, gf
Mentai mayo

Rock oysters nf, df, gf
Vinegar mignonette

Kingfish tartare nf, df, gf
Pineapple, jalapeño, cos lettuce

Yellowfin tuna pops nf, df
Ponzu, furikake

Yuzu steak tartare nf, df, gf
Bottarga, nori crisp

HOT

Gyoza nf, df
Choice of prawn, vegetable or pork, house
sauce

Crispy eggplant nf, df, gf
Kabayaki, chilli threads

Calamari nf, df, gf
Nori salt

Zucchini flower vg, gf, nf
Seasoned rice

Cornflake chicken gf, nf
Miso hot sauce

Takoyaki nf
Nori, katsubushi

Pumpkin croquettes v, df, nf
Java curry aioli

SUBSTANTIAL

Steamed edamame vg, df, nf, gf

Yakitori chicken nf, df
Honey soy

Eggplant skewer nf, df, gf
Unagi

Chicken bao nf, df
Wasabi mayo, tonkatsu

Crispy pork belly bao nf, df
Wasabi mayo, tonkatsu

Mushroom bao nf, df
Wasabi mayo, tonkatsu

Ebi prawn bao nf, df
Wasabi mayo, tonkatsu

Beef slider nf
Secret sauce, tomato, cheese

Chicken slider nf
Hot miso aioli, pickled onion

Pumpkin slider df, nf
Curry aioli

DESSERT

Petit cheesecake

Strawberry mochi

Available at House Bar, Rekōdo & Smoke.

Sample menu - items are subject to change due to seasonality & availability.

FOOD STATIONS

Available only for exclusive functions (minimum 100 pax function)

* = Chef required on the floor

BAO STATION*

Cornflake chicken bao, miso hot sauce nf 10.5

Pork belly bao, yuzu mustard, pickles nf, df 10.5

Prawn bao, wasabi mayo, crispy shallot nf, df 10.5

Shiitake bao, res cabbage slaw nf, df 10.5

GYOZA STATION*

Prawn, sake soy dashi (2pc) nf, df 15

Vegetable, hot sauce (2pc) nf, df 15

Pork, black vinegar (2pc) nf, df 15

CHARCUTERIE

Meat and cheese anipasti 35pp

YAKITORI STATION*

Wagyu skewer, sour tare nf, gf, df 18

Chicken skewer, brown butter soy nf, gf, df 18

Eggplant skewer, unagi nf, gf, df 11

King Prawn Skewer, Yuzu kosho glaze nf, gf, df 20

Swordfish skewer, honey kombu nf, gf, df 18

SEAFOOD STATION

Sashimi: kingfish, salmon, tuna (1pc of each pp) 25pp

Octopus, yuzu dressing nf, gf, df 10

Torched bonito, wasabi nf, gf, df 10

Hokkaido scallop, tumeric nf, gf, df 10

Cooked prawn nf, gf, df 10

DESSERT

Mini cheesecake 8

Mochi 8

Available at House Bar, Rekōdo & Smoke.

Sample menu - items are subject to change due to seasonality & availability.

BEVERAGE PACKAGES

STANDARD

2-hour package | 60pp
 3-hour package | 90pp
 4-hour package | 115pp

NV Big Ears Prosecco, SA

Left Bank Sauvignon Blanc, VIC
 Right Bank Chardonnay, NSW

East Pinot Noir Rosé, NZ

East Pinot Noir, NZ
 Rightbank Shiraz, SA

Peroni, ITA
 4 Pines Pale Ale, NSW

CLASSIC

2-hour package | 85pp
 3-hour package | 110pp
 4-hour package | 140pp

NV Bianca Vigna Prosecco, ITA

Hidden Sea Pinot Grigio, SA
 Mountadam 550 Chardonnay, NZ

Rayonner Rosé, FRA

Untitled Pinot Noir Project, VIC
 Mojo Shiraz, SA

Peroni, ITA
 4 Pines Pale Ale, NSW

PREMIUM

2-hour package | 130pp
 3-hour package | 160pp
 4-hour package | 190pp

NV Chandon Brut NV, VIC

Shaw & Smith Riesling, SA
 Breaking Ground Chardonnay, NSW

Maison Saint Aix Rose, FRA

M&J Becker Pinot Noir, NSW
 Whistler Atypical Shiraz, SA

Stone & Wood Pacific Ale, NSW
 Yebisu Lager, JAP

Available at House Bar, Rekōdo & Smoke.

The wine list is subject to change due to seasonality & availability. We will source a suitable replacement if required.

OMAKASE MENUS

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Sample menu for seated events on level 1

OMAKASE LARGE | 95

Edamame, nori salt

Spicy Kingfish Taco, aji amarillo, nori, chives

Beef Tataki, ponzu, egg yolk

Yakitori Chicken, spring onion, shichimi

Pork Belly Bao, yuzu mustard, cabbage, pickles

Chilled Soba Salad, cucumber, egg, goma dressing

Charcoal Marinated Wagyu Steak, Tasmanian wasabi, pickled ginger

Grilled Eggplant, black goma, spinach, chilli

Hōjicha Custard, umeboshi caramel

Please note menu is subject to change due to seasonal availability.
For groups of 8 guests or more, a 10% gratuity is applicable
15% public holiday surcharge applies

EXTRA SERVICES

Additional services offered:

- Security Cost
- Additional Staff requirements
- Equipment Hire
DJ Deck, extra microphone
- Complimentary inclusions –
Microphone, menus, audio capabilities for iPhone/AUX.

Price available upon request
and available only for
exclusive hires.



PREFERRED EVENT PARTNERS

Barangaroo House

To take the pressure off planning, let us assist in organising services from our preferred event partners. Please speak with your Event Planner for recommendations.

- Florist
- Audio Visual
- Furniture Hire
- Entertainment (Exclusives only)
- Photographer

Price available upon request.





“The food was delicious, the wine was spectacular, the service was so well organised, professional, and helpful, the venue itself was so beautifully arranged. The whole night was run so seamlessly by your team...” – Lucinda.



“Your entire team did an excellent job...Smoke was so perfect for what we were after, and it was awesome to be able to greet guests as they walked in and share in their excitement of coming together for the first time in years...” - Luke.

“I wanted to touch base and express my gratitude to you and the team for being so great to work with, from the planning stage to execution. I really appreciate you all being so accommodating... Drinks – Went down well... Food – Really great selection!... Music – DJs were both insane!!!!!! ... Venue – Space was great, and the team was awesome with accommodating our requests...” – Jessica.

“EVERYONE was so impressed with the level of care and professionalism you showed... We couldn’t stop hearing about how timely and professional the service was. You made our day all that more special...” – John.

1.

Fill out our quick and easy Event Enquiry Form – let us know your details of your desired event.

Our Events team will get back to you on availability and send through proposal of cost and can arrange a time to call and discuss your event.

2.

Lock in date with a deposit and signed contract.



3.

Leading up to your event date (1 month prior), your event planner will liaise with you on next steps: menu selection and details of your event.

Food, beverage and dietaries will be finalised 2 weeks before your event and we will ensure the venue has the runsheet and floor plan with ample time to feedback.

4.

Final numbers will be confirmed 7 business days prior to your event.



CONTACT US

EVENT ENQUIRY FORM

35 Barangaroo Ave, Barangaroo, NSW, 2000
02 8587 5400 | Site viewing available by appointment

EMAIL

INSTAGRAM

FACEBOOK