

FUNCTIONS AT

THE ROOK

ROOFTOP

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, 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.

OUR SPACES








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	70	120	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					
SEMI PRIVATE	52	70	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					
SEMI PRIVATE	N/A	40	N	N	N

PACKAGES

Minimum 20 people for canape packages

6 PIECE PACKAGE | **\$44PP** (6 HOT + COLD canapes)

8 PIECE PACKAGE | **\$57PP** (7 canapes + 1 substantial)

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

ADD SUBSTANTIAL | **\$11 EACH**

ADD CANAPE | **\$7 EACH**

COLD CANAPES

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

Mixed sushi, soy dip (LD, LG, V, VGO)

Smoked salmon jalapeno sour cream tartlets (VO, VGO)

Vietnamese vegan rice paper roll, sweet chilli sauce (LD, LG, VG)

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

Bocconcini semi-dried tomato blinis (V)

Ratatouille hummus vegan tartlet (LD, VG)

HOT CANAPES

Fried bread sticks, hummus (LD, VG)

Miso eggplant spring rolls, sweet chilli sauce (LD, VG)

Beetroot and feta arancini, sambal mayo (V)

Wild mushroom and taleggio risotto croquette, truffle mayo (LG, V)

Stuffed pumpkin flower, sweet chilli sauce (V)

Tarragon chicken filo, tomato sauce

Pork and prawn shui mai, soy dressing (LD)

Veg gow dumpling, soy dressing (LD, VG)

Satay chicken skewers, satay sauce (LD, LG)

Lamb skewers, tzatziki (LG)

Tempura prawn, sweet chilli sauce (LD, LGO)

Cauliflower poppers, mint chutney (LD, LGO, VG)

Pork and fennel roll, tomato sauce

DESSERT CANAPES

Mini cone gelato (V)

Mini tiramisu (V)

CANAPES

MINIMUM 20PAX FOR CANAPES



CANAPES

MINIMUM 20PAX FOR CANAPES

SUBSTANTIAL CANAPES

Cauliflower roll, tomato sauce (LD, LG, VG)

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)

Fish slider, lettuce, tomato, tom yum mayo (LDO, LGO)

CANAPE SERVING RECOMMENDATIONS

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

O – Option





GRAZING STATIONS

MINIMUM 20PAX FOR GRAZING STATIONS

CHEESE & CHARCUTERIE STATION

\$25 PER PERSON

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

DIPS AND FRUIT STATION

\$20 PER PERSON

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

SEAFOOD GRAZING STATION

\$27 PER PERSON

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





SEATED MENU

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

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

THE ROOK 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)

THE ROOK 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



BEVERAGE PACKAGES

MINIMUM 20PAX



PACKAGES

STANDARD PACKAGE

2 Hours **\$44pp** | 3 Hours **\$57PP** | 4 Hours **\$69PP**

PREMIUM PACKAGE

2 Hours **\$55pp** | 3 Hours **\$67PP** | 4 Hours **\$80PP**

DELUXE PACKAGE

2 Hours **\$65pp** | 3 Hours **\$78PP** | 4 Hours **\$90PP**

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 Cabernet*

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, Scotchman's Hill 'The Hill' Chardonnay, Ca'di Alte Pinot Grigio*

ROSÉ WINE *Hearts Will Play*

RED WINE *Henry & Hunter Shiraz Cabernet, Wickham's Road Pinot Noir, Pirathon Blue Label 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, Sydney Beer Co Lager, James Boags Premium Light, James Squire Orchard Crush*

WHITE WINE *Spy Valley Sauvignon Blanc, Scotchman's Hill 'The Hill' Chardonnay, Ca'di Alte Pinot Grigio, Paloma Riesling*

ROSÉ WINE *Bertaine et Fils Rose*

RED WINE *Henry & Hunter Shiraz Cabernet, Wickham's Road Pinot Noir, Marques De Tezona Temranillo, Pirathon Blue Label Shiraz*

SPARKLING *The Hare & Tortoise Prosecco NV, Chandon Brut*

NON-ALCOHOLIC *Soft drinks, Juices*

BEVERAGE ADD-ONS

ADDITIONALS & UPGRADES

ADD ARRIVAL COCKTAILS

\$16 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

\$12pp/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 | Hipstaboosth | 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

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

