

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		



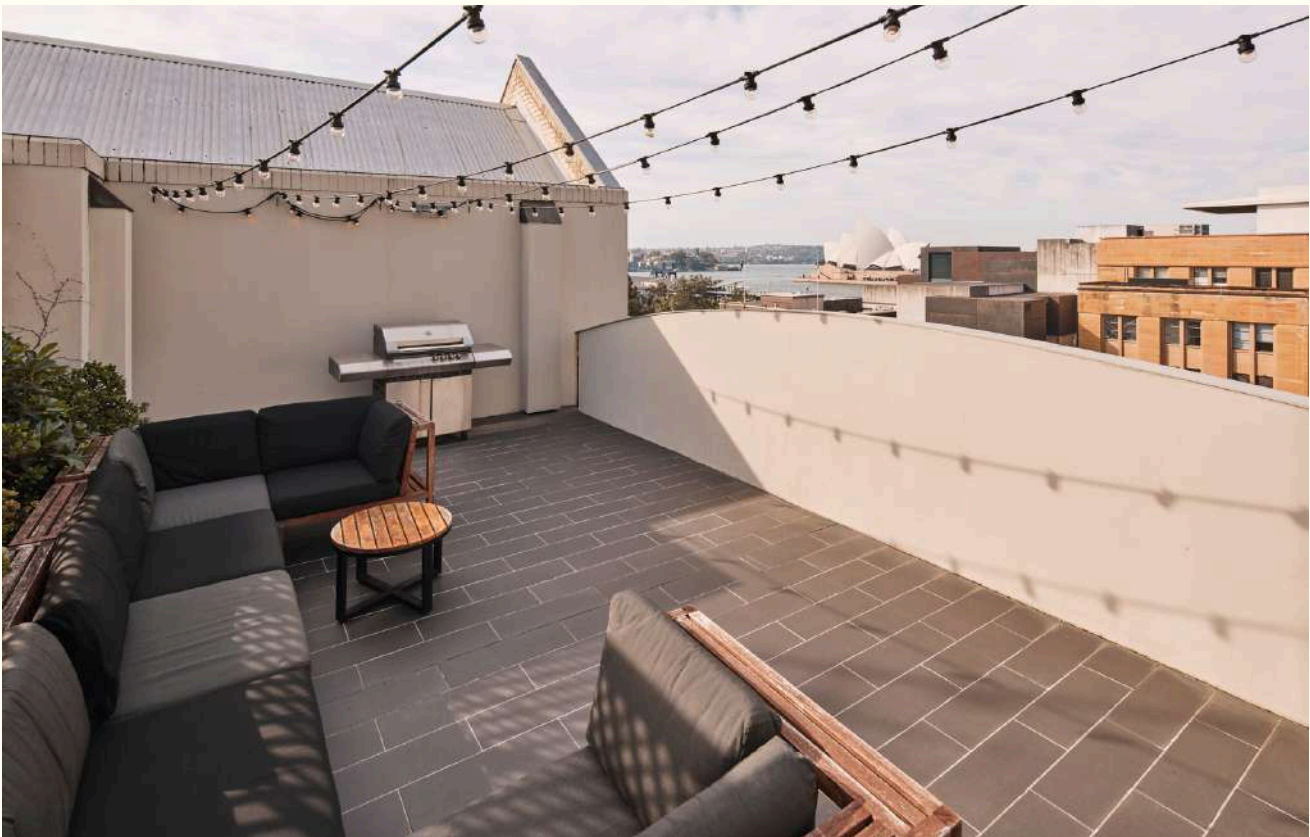
Harbour View Suite

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	BANQUET	79
COCKTAIL	100		



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 | \$80

MORNING TEA

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

STANDARD

Pita Bread Pockets - pickled cabbage, tahini, amba, shifka
Harissa Pickles
Hummus/Zhoug/Spiced Chickpeas - choices of lamb
kofta, chicken shawarma, falafel

Fried Cauliflower | Pistachio Za’atar
Busted Eggplant | Tahini | Pomegranate
+ ADD additional protein \$10pp

AFTERNOON TEA

Chefs Selection of Quiche
Fresh Whole Fruit Basket

PREMIUM FULL DAY DELEGATE | \$100

MORNING TEA

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

PREMIUM

Pita Bread | Harissa Pickles | Hummus | Zhoug | Spiced
Chickpeas
Falafel - tahini, pickled cabbage
Fried Cauliflower - pistachio zaatar
Busted Eggplant - tahini, pomegranate

Grilled Hawaii Spiced Chicken - blistered grapes
OR
Grilled Shawarma Spiced Lamb Shoulder - labneh

Chat Potato - harissa, toum, parsley, zaatar
Salanova & Nectarine Salad - almond, coriander, shallots

AFTERNOON TEA

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

Day Delegate Package Inclusions

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



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

\$89PP

Fried Stuffed Olives - sumac

Grilled Pita - zaatar, roasted garlic

Hummus - brown butter spiced chickpeas, salt bush

Carrot Dip - cashew muhammara, coriander

Taramasalata - trout roe, pepper berry, really good evoo

Baby Octopus - harissa, red pepper chermoula, ink vinaigrette

Busted Blackened Eggplant - tahini, pomegranate, zhoug

Roasted Coral Coast Barramundi - tarator, charcoal glazed leeks

Grilled Swawarma Spiced Lamb Sholder - whipped labne, toum, pickles

Fried Cauliflower - salted red cabbage, pistachio zaatar

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 - \$8 pp/ 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 - \$12 pp/ 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 - \$7 pp/ per piece

Assorted Macaron Flavours
Cinnamon Churros | Dulce | Nutella
Mini-filled Doughnuts
Pistachio Baklava

MEDITERRANEAN CHARCUTERIE BOARD - \$22 per person

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 - \$25 per person

Assorted Cheese - 4 types
Assorted Crackers - gluten free available
Assorted Nuts
House Made Jam
Fresh Seasonal Fruit
Assorted Dried Fruit
Honeycomb

MEDITERRANEAN BUTCHERS BOARD - \$35 per person (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 - \$59 PP
4 HOURS - \$69 PP
5 HOURS - \$79 PP

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

CRAFT BEERS

PREMIUM PACKAGE

3 HOURS - \$79 PP
4 HOURS - \$89 PP
5 HOURS - \$99 PP

NV Dal Zotto ‘Pucino’ Prosecco, King Valley, VIC
Yealands ‘Single Block S1’ Sauvignon Blanc, Malborough, 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 - \$109 PP
4 HOURS - \$129 PP
5 HOURS - \$149 PP

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 - \$65 pp 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 Margarita Aperol Spritz Amaretto Sour	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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