



Functions & Events at Harbour Rocks Hotel Sydney

Speak to us at H8758-FB@ACCOR.COM for your customised proposal.



GARDEN TERRACE

A true oasis set amongst the hustle and bustle of Sydney's historical The Rocks precinct.

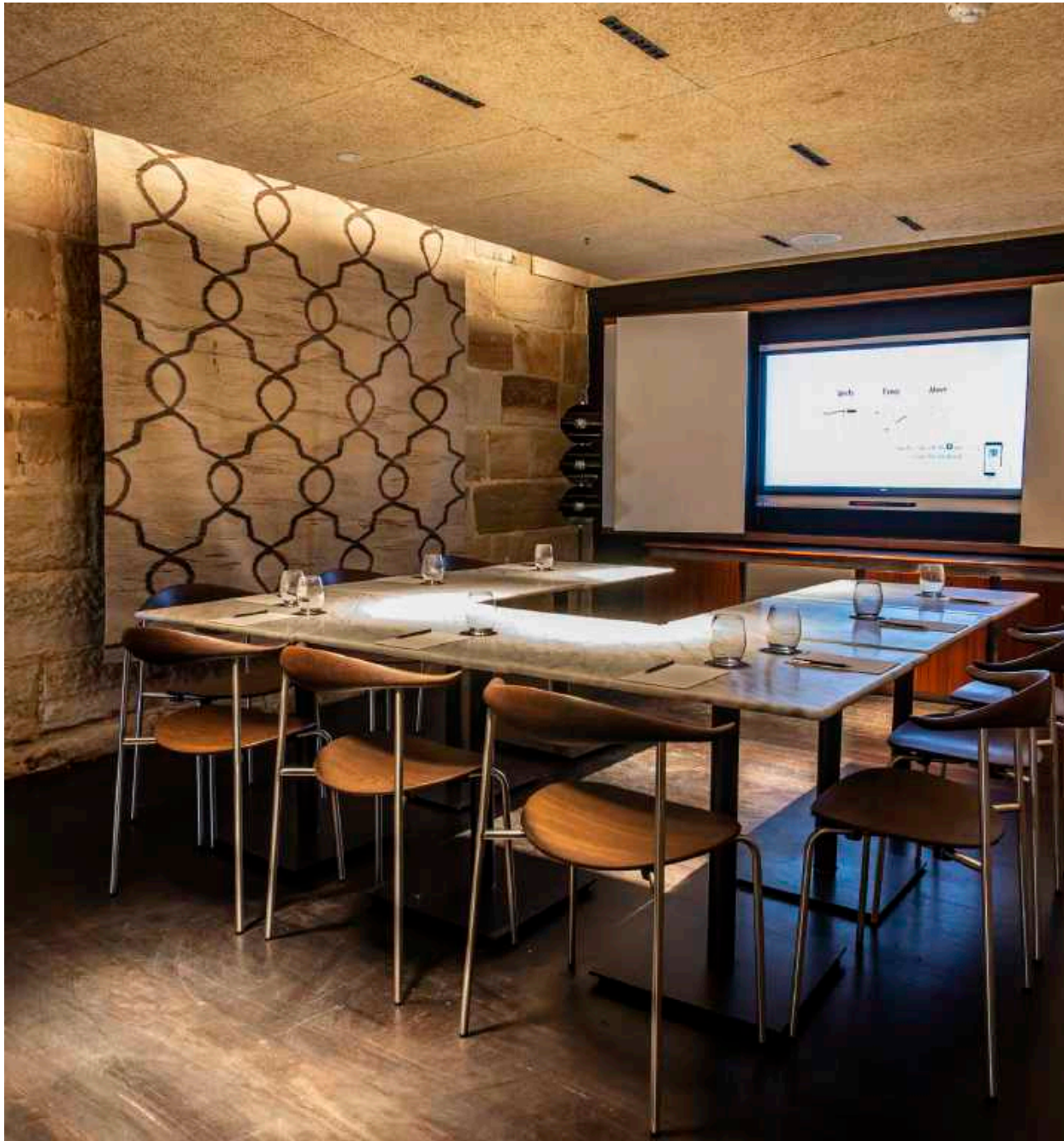
Looking out over the historical Nurses Walk, surrounded by luscious greenery, the terrace is the perfect venue for events and small weddings.

MINIMUM SPEND \$							
ROOM HIRE	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
DAY HIRE Feb to Oct	1000	1000	1000	1000	1000	1000	1000
DAY HIRE Nov to Jan	1500	1500	1500	1500	1500	1500	1500
EVENING Feb to Oct	2000	2000	2000	2000	2500	2500	2000
EVENING Nov to Jan	2500	2500	2500	3000	3500	3500	2500



The garden terrace is 50m squared and holds 13 people under current social distancing rules.

*Subject to changes and availability. Lunch hours from 12pm-3pm and evening functions are from 5pm-10pm.



PRIVATE DINING ROOM

Dine in the privacy of this exclusive space in Tayim and enjoy the warm atmosphere steeped in history. This flexible space can be hired for conferences, meetings and private dining experience. (lunch + dinner)

MINIMUM SPEND \$					
ROOM HIRE	Tues	Wed	Thurs	Fri	Sat
DAY HIRE Jan to Nov	500	500	500	500	500
DAY HIRE December	1000	1000	1000	1000	1000
EVENING Feb to Oct	800	800	800	1000	1000
EVENING Nov to Jan	1000	1000	1000	1500	1500



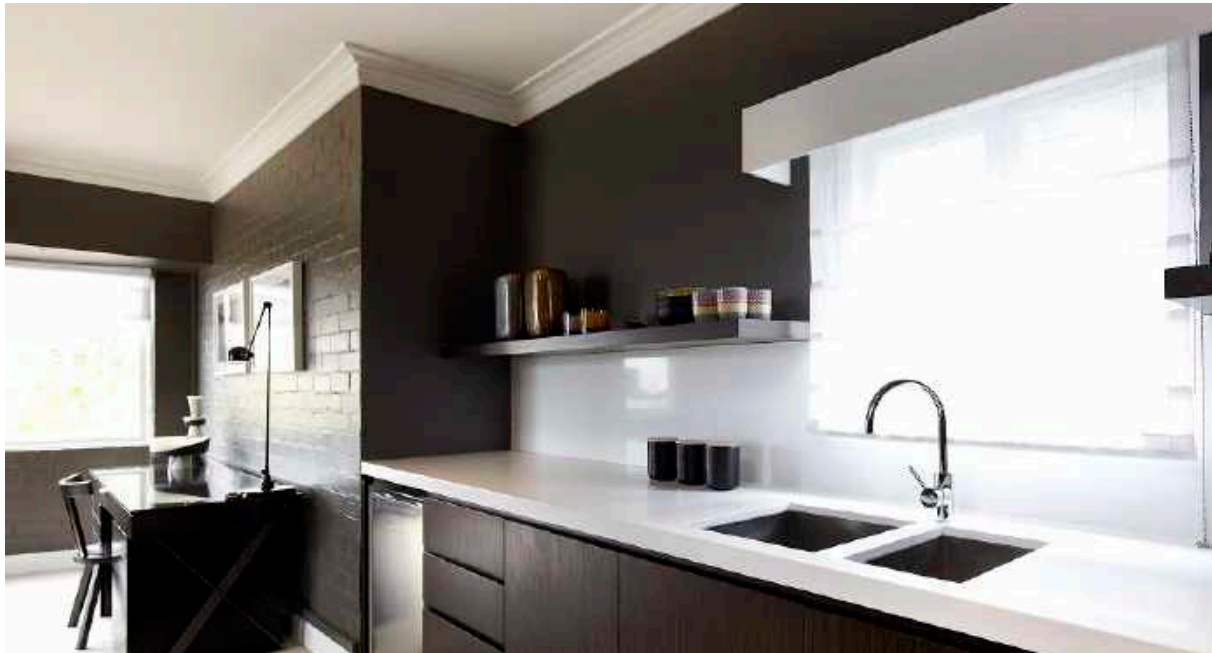
The private dining room is 26m squared and holds 6 people under social distancing rules.



HARBOUR VIEW SUITE

Our most luxurious suite with a large balcony overlooking Sydney Harbour Bridge and the Opera House. Hold your intimate and unique event in our Harbour View Suite and discover the hidden secrets of The Rocks area.

With access to a private accommodation room and small kichenette, hold your event on our balcony whilst enjoying convenient facilities. Guests are free to roam about in the balcony and can also enjoy the indoor spaces of the suite.



Minimum spends and costings

We quote on Harbour View Suite on a case by case basis, so please kindly contact us to receive a customised quote.



The suite and balcony is a total of 85m squared and can hold up to 21 people under social distancing rules.



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 Executive Chef Ran Kimelfeld's blend of modern and traditional Middle Eastern cuisine.

The restaurant is available for lunch, dinner and cocktail functions.

MINIMUM SPEND \$							
ROOM HIRE	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
DAY HIRE Jan to Dec	4000	2000	2000	2000	2000	2000	4000
EVENING Feb to Oct		2000	2000	2000	3000	3000	
EVENING Nov to Jan		3000	3000	3500	4500	4500	



Tayim is a maximum of 158m squared and can hold up to 39 people under social distancing rules.



CANAPE PACKAGES

Pre-Dinner Rendezvous-\$25.00 pp

Suitable for up to 30 minutes duration and includes 2 cold canapes and 1 hot canape.

Evening Soiree - \$40.00 pp

Suitable for up to 60 minutes duration including 3 hot and 3 cold canapes.

Cocktail Reception - \$55.00 pp

Light Catering for up to 2 hours including 5 hot and 5 cold canapes.

Canapes menu

Cold canapes

- Sydney rock oyster, ruby grapefruit ponzu, chilli, shallot
- Smoked tuna crostini, Tunisian spices, herb tahini
- Rainbow trout ceviche, tomato gel, labne
- Wagyu tartar, puffed frikah, spiced crispy onion
- Baby beetroot, sheep's feta mouse, lavosh

Hot canapes

- Cauliflower falafel, lemon tahini
- Lamb shoulder slider, hummus, pickles
- Lamb kofta, burned vegetable dip
- Wagyu shish kebab, charred eggplant puree



CONFERENCE INFORMATION

We offer conference guests a \$95 pp day delegate package* including room hire, morning and afternoon tea, working style luncheon, standard AV equipment, iced water, pens, unlimited tea and coffees and notebooks.

SAMPLE MENU

MORNING TEA

Fruit and sweet pastries

LUNCH

In house baked pita bread and pickles:
Fresh falafel, chopped salad, pickles, tahini

OR

Lamb kofta, burned vegetable zaalouk,
parsley, pickles

Double cooked baby kipeles, zaatar salt,
herb aioli

Tomatoes, cucumber, baby gem, radish,
pomegranate, feta

AFTERNOON TEA

Fruit scones with cream



ENQUIRE TODAY

Speak to us today at H8758-FB@ACCOR.COM
or call us on (02) 8220 9999

