

HARBOUR

ROCKS

HOTEL

SYDNEY



# HARBOUR ROCKS HOTEL

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34-52 Harrington Street, The Rocks, NSW 2000

EVENTS KIT



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## **LET'S CREATE THE PERFECT EVENT**

Nestled in the heart of Sydney's historic Rocks precinct, we stand ready to host your next corporate meeting, event or special celebration. Specialising in small to medium bespoke events, Harbour Rocks Hotel combines style and space with delicious catering and impeccable service.

From the comfort and intimacy of our Private Dining Room, to the breathtaking views of the Sydney Opera House from our Harbour View Suite - Harbour Rocks Hotel provides endless possibilities for your next event.

As always, our experienced Events team are there to assist and anticipate your every need, ensuring your next Sydney event is a complete success.

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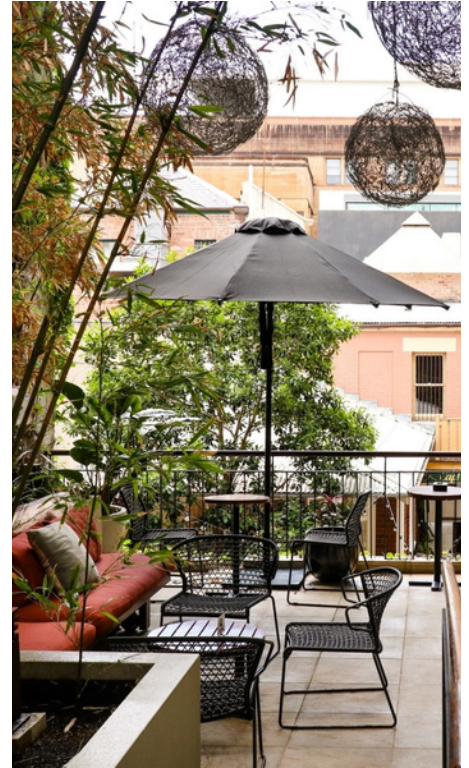
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## GARDEN TERRACE

A true oasis set amongst the hustle and bustle of Sydney's The Rocks precinct. Looking out over the historical Nurses Walk, surrounded by luscious greenery, the terrace is the perfect venue for pre-dinner drinks or an intimate cocktail party for **up to 40 people**.

The Garden Terrace holds up to 40 people for a cocktail function. These minimum spends are for drinks and canape functions. For sit down dinners (max 20 guests), please email us to receive a customised quote.

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





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## HARBOUR VIEW SUITE

Our most luxurious accommodation suite with a large outdoor terrace overlooking Sydney Harbour Bridge & the Sydney Opera House. Inside the comfortable & versatile layout features private accommodation and a kitchenette.

Guests at your next event will enjoy the indoor, outdoor flow of the suite, seamlessly transitioning from the spacious living room to the large outdoor terrace.

The perfect spot to immerse yourself in the hidden secrets of The Rocks.

### MINIMUM SPENDS AND COSTINGS

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

The suite can hold up to 50 guests standing and 20 guests in a sit down setup.

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## 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 experiences.

*The private dining room holds up to 12 guests seated for lunch and dinner.*



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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.

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

*Tayim offers flexible seating arrangements and can work with you to meet your requirements.*





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## ABOUT THE MENU

For lunch and dinner, we offer guests our set banquet menu in Tayim, our Middle Eastern inspired restaurant using the best Australian produce.

### BANQUET

marinated olives - spiced nuts - tayim pickles

tayim hummus with house made bread  
tayim felafel - tahini - labne - morrocan tomatoes

pulled goat meat cigar, ras el hanout, manchego,  
herb tahini

grilled rainbow trout, preserved lemon chermoula  
cream, hazelnut dukkah

OR

lamb shoulder with white bean lemon chermoula  
cream, tahini, tatbilla, puffed freekeh

tomatoes, cucumber, baby gem, radish,  
pomegranate, feta

AND

double cooked baby kipflers, za'atar salt, herb  
aioli

baklava



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## CANAPE PACKAGES

### PRE-DINNER RENDEZVOUS

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

### EVENING SOIREE

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

### COCKTAIL RECEPTION

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

## CANAPES

### COLD

- 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 mousse, lavosh

### HOT

- Cauliflower falafel, lemon tahini
- Lamb shoulder slider, hummus, pickles
- Pulled goat and manchego cigar, herb tahini
- Lamb kofta, burned vegetable dip
- Wagyu shish kebab, charred eggplant puree





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## CONFERENCE INFORMATION

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

### THE 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

#### SIDES

Double cooked baby kipflers, zaatar salt, herb  
aioli

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

#### AFTERNOON TEA

Fruit scones with cream



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# CAPACITY CHART

CONFERENCE ROOM

## CABARET

*Holds 12 in cabaret style*

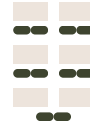
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## CLASSROOM

*Holds 10 in classroom style*

screen



## U-SHAPE

*Holds 9 in a u-shape setup*

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## CONFERENCE & BANQUET

*Holds 12 in banquet style*

screen



## THEATRE

*Holds 16 in theatre style*

screen





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