



# 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



# 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

## MEDITERANNEAN 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

## MEDITERANNEAN 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, Marlborough, 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

3 hours - \$65 pp  
 4 hours - \$85pp  
 5 hours - \$105pp

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

## FOUR PILLARS MARTINI + WINE PACKAGE

3 hours - \$100pp  
 4 hours - \$130pp  
 5 hours - \$160pp

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

## CHAMPAGNE TOWER

Tower 1 - \$650  
 Tower 2 - \$1400  
 Tower 3 - \$1900

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

## MOCKTAIL SUPPLEMENT

\$16 each mocktail

Lyre's non-alcoholic curated mocktails available pre, post or during event - must be organised prior

Italian Spritz  
 Espresso Martini  
 Amaretto Sour  
 Margarita

## ARRIVAL ADD-ONS

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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