

BARANGAROO HOUSE

EVENT PACK



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GET IN TOUCH

THREE WAYS TO PLAY.

You'll find **Barangaroo House** where land meets sea, sitting pretty on the water's edge. A three-level hive, buzzing day and night; each with its own drink and dining adventure. With a remarkable award-winning exterior, elegant interiors and an impressive outdoor space - Barangaroo House is sure to be a match for your next event.

House Bar is our casual waterside watering-hole, where chilled escapism and sunny feels are the order of the day.

Head up to **Rekōdo** on level one - our immersive restaurant and vinyl bar with a Japanese twist, blurring the lines between food, drink and music. It's the place for an unparalleled eating, drinking and listening experience.

At **Smoke**, rooftops and revelry go hand in hand. As an open air love letter to the Sydney sky, this is a place where inside meets out. Come for the cocktails, stay for the stars.

Barangaroo House is your antidote to the everyday. A gathering place with harbour views and sunset seats.

G

HOUSE BAR

Your perfect waterside venue awaits. Spilling onto a spacious terrace, House Bar is our casual pub-like watering hole, where chilled escapism and sunny feels are the order of the day, every day.

Capacity (non-exclusive):

80 cocktail

Event times:

Lunch: 12pm-4pm

Dinner: From 5pm



L1

REKŌDO

RESTAURANT & VINYL BAR

Turn up the volume on your next event at Rekōdo, spinning on Level 1 at Barangaroo House. A nod to Japanese listening rooms, Rekōdo (Japanese for 'record') blurs the line between food, drink and music to create an immersive restaurant and vinyl bar with a Japanese bent. We serve up Japanese-inspired dishes you can't get enough of, cocktails you'll want to order more of, and music you'll want to stay all night for.

Capacity (non-exclusive): 7

25-60 Seated

25-60 Cocktail

Capacity (exclusive):

60-100 Seated (inside)

Up to 250 Cocktail

Event times:

Lunch: 12pm - 4pm

Dinner: From 5pm



L2

Smoke

ROOFTOP

Perched at the top of Barangaroo House, Smoke is a rooftop bar done right. Sip on crafted cocktails, explore the well travelled wine list or pop a bottle of Champagne (or two) from the excellent selection.

NON EXCLUSIVE**Capacity:**

30-130 Cocktail

Event times:

Available during operating hours of Smoke, [view here](#).

EXCLUSIVE**Capacity:**

250 Cocktail, Monday - Sunday

Event times:

Please advise your Event Planner of your preferred event timings to establish availability



CANAPÉ PACKAGES

CANAPÉ PACKAGE 1

8 PIECES \$65pp
6 cold/hot + 2 substantial

CANAPÉ PACKAGE 2

9 PIECES \$72pp
6 cold/hot + 3 substantial

CANAPÉ PACKAGE 3

11 PIECES \$80pp
8 cold/hot + 3 substantial

COLD

Vegetable spring roll vg, gf, df
Vegan fish sauce

Crab & bug monaka nf, df, gf
Mentai mayo

Rock oysters nf, df, gf
Vinegar mignonette

Kingfish tartare nf, df, gf
Cos lettuce, aji amarillo, eschallot

Yellowfin tuna cone nf
Ponzu, furikake

Yuzu steak tartare nf, df, gf
Bottarga, nori crisp

HOT

Har gow dumpling nf, df
Prawn, house soy

Vegetable gyoza nf, vgn, gf, df
House soy sauce

Crispy eggplant nf, df, gf, vgn
Kabayaki, pickled chilli

Calamari nf, df, gf
Nori salt

Zucchini flower vg, gf, nf, df
Sweet and sour dashi

Bang Bang chicken gf, nf
Chilli soy bean sauce

Takoyaki nf
Nori, katsubushi, kewpie

Pumpkin croquettes v, df, nf
Java curry aioli

SUBSTANTIAL

Steamed edamame vg, df, nf, gf

Yakitori chicken nf, df, gf
Teriyaki

Eggplant skewer nf, df, gf
Unagi

Chicken bao nf, df
Tonkatsu, wasabi mayo

Crispy pork belly bao nf, df
Wasabi mayo, tonkatsu

Mushroom bao nf, df, v
Wasabi mayo, tonkatsu

Ebi prawn bao nf, df
Wasabi mayo, tonkatsu

Beef slider nf
Secret sauce, tomato, cheese

Chicken slider nf
Hot miso aioli, cabbage

Pumpkin slider df, nf, v
Curry aioli

DESSERT

Petit cheesecake nf, v

Strawberry mochi nf, v, gf

Available at House Bar, Rekōdo & Smoke.

Sample menu - items are subject to change due to seasonality & availability.

FOOD STATIONS

Available for exclusive events only, of a minimum of 100 guests.

* = Chef required on the floor

BAO STATION*

Cornflake chicken bao, miso hot sauce *nf* 10.5

Pork belly bao, yuzu mustard, pickles *nf, df* 10.5

Prawn bao, wasabi mayo, crispy shallot *nf, df* 10.5

Shiitake bao, res cabbage slaw *nf, df* 10.5

GYOZA STATION*

Prawn, sake soy dashi (2pc) *nf, df* 15

Vegetable, hot sauce (2pc) *nf, df* 15

Pork, black vinegar (2pc) *nf, df* 15

CHARCUTERIE

Meat and cheese anipasti 35pp

YAKITORI STATION*

Wagyu skewer, sour tare *nf, gf, df* 18

Chicken skewer, brown butter soy *nf, gf, df* 18

Eggplant skewer, unagi *nf, gf, df* 11

King Prawn Skewer, Yuzu kosho glaze *nf, gf, df* 20

Swordfish skewer, honey kombu *nf, gf, df* 18

SEAFOOD STATION

Sashimi: kingfish, salmon, tuna (1pc of each pp) 25pp

Octopus, yuzu dressing *nf, gf, df* 10

Torched bonito, wasabi *nf, gf, df* 10

Hokkaido scallop, tumeric *nf, gf, df* 10

Cooked prawn *nf, gf, df* 10

DESSERT

Mini cheesecake 8

Mochi 8

Available at House Bar, Rekōdo & Smoke.

Sample menu - items are subject to change due to seasonality & availability.

BEVERAGE PACKAGES

STANDARD

2-hour package | 65pp
 3-hour package | 95pp
 4-hour package | 120pp

NV Big Ears Prosecco, SA

Left Bank Sauvignon Blanc, VIC
 Right Bank Chardonnay, NSW

East Rosé, NZ

Untitled Project Pinot Noir, NZ
 Rightbank Shiraz, SA

Peroni, ITA
 4 Pines Pale Ale, NSW
 Heaps Normal Quiet XPA (<0.5%)

CLASSIC

2-hour package | 85pp
 3-hour package | 125pp
 4-hour package | 160pp

NV Bianca Vigna Prosecco, ITA

Mojo Pinot Grigio, SA
 Vasse Felix Filius Chardonnay, WA

Rameau d'Or Petit Amour Rosé, FRA

Coulter Perihelion Pinot Noir, SA
 Mojo Shiraz, SA

Peroni, ITA
 4 Pines Pale Ale, NSW
 Heaps Normal Quiet XPA (<0.5%)

PREMIUM

2-hour package | 110pp
 3-hour package | 150pp
 4-hour package | 180pp

NV Chandon Brut NV, VIC

Henschke Peggy's Hill Riesling, SA
 Toolangi Chardonnay, VIC

Maison Saint Aix Rose, FRA

Garagiste Le Stagiare Pinot Noir, VIC
 Yangarra Circle Shiraz, SA

Stone & Wood Pacific Ale, NSW
 Yebisu Lager, JAP
 Heaps Normal Quiet XPA (<0.5%)

Available at House Bar, Rekōdo & Smoke.

The wine list is subject to change due to seasonality & availability. We will source a suitable replacement if required.

SET MENU

Sample menu for seated events at Rekōdo

LONG PLAY MENU | 95

Edamame, nori salt

Spicy tuna taco, aji amarillo, nori, chives

Beef tataki, ponzu, egg yolk

Yakitori chicken, spring onion, schichimi

Pork belly bao, cashew hoisin sauce, yuzu mustard, cabbage, pickles

Mizuna salad, radish, nori, ponzu

Charcoal marinated wagyu steak, Tasmanian wasabi, pickled ginger

Crispy Japanese eggplant, teriyaki caramel, coriander

Hojicha custard, umeboshi caramel

Please note menu is subject to change due to seasonal availability.
For groups of 8 guests or more, a 10% gratuity is applicable
15% public holiday surcharge applies

We can advise on preferred event partners should you require any extra services. Please speak with your Event Planner for recommendations.

- Security Hire
- Additional Staff requirements
- Equipment Hire
DJ Deck, extra microphone
- Complimentary inclusions –
Microphone, menus, audio capabilities for iPhone/AUX.
- Florist
- Furniture Hire
- Entertainment
- Photographer

Price available upon request and available only for exclusive hires.





“The food was delicious, the wine was spectacular, the service was so well organised, professional, and helpful, the venue itself was so beautifully arranged. The whole night was run so seamlessly by your team...” – Lucinda.

“Your entire team did an excellent job...Smoke was so perfect for what we were after, and it was awesome to be able to greet guests as they walked in and share in their excitement of coming together for the first time in years...” - Luke.

“I wanted to touch base and express my gratitude to you and the team for being so great to work with, from the planning stage to execution. I really appreciate you all being so accommodating... Drinks – Went down well... Food – Really great selection!... Music – DJs were both insane!!!!!! ... Venue – Space was great, and the team was awesome with accommodating our requests...” – Jessica.

“EVERYONE was so impressed with the level of care and professionalism you showed... We couldn’t stop hearing about how timely and professional the service was. You made our day all that more special...” – John.

CONTACT US

EVENT ENQUIRY FORM

35 Barangaroo Ave, Barangaroo, NSW, 2000
02 8587 5400 | Site viewing available by appointment

EMAIL

INSTAGRAM

FACEBOOK