BARANGAROO HOUSE

FUNCTION PACK

BARANGAROO HOUSE

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.** for the cocktails, stay for the stars.

HOUSE BAR

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

REKŌDO

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.

Smoke

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









HOUSE BAR OUTDOOR

House Bar Outdoor is a relaxed undercover waterfront space located on the ground floor, offering the perfect setting for casual cocktail events, after-work drinks and social celebrations. With picturesque harbour views and a vibrant atmosphere, it's an inviting space where guests can enjoy the best of Barangaroo's waterfront.

Designed for stand-up events, the outdoor area accommodates up to 80 guests cocktail-style, or half the area for 40 guests, providing a flexible and stylish setting that seamlessly blends the energy of House Bar with the beauty of its harbourside location.

SPACE TYPE						
SEMI-PRIVATE	N/A	80	N	N	N	N
SEMI-PRIVATE	N/A	40	N	N	N	N

HOUSE BAR EXCLUSIVE

House Bar Exclusive is a stylish waterfront space that offers exclusive use of the entire ground-floor level, making it ideal for corporate functions, cocktail parties and milestone celebrations. Featuring its own private bar, flexible indoor and outdoor areas, and picturesque harbour views, the space provides a vibrant yet relaxed setting for events of all styles.

Designed to be tailored to your occasion, House Bar Exclusive allows you to bring your own entertainment, with live music and DJs permitted. Accommodating up to 250 guests cocktail-style, it's the perfect space for creating memorable waterfront events.

SPACE TYPE						
SEMI-PRIVATE	N/A	250	Y*	N	Y	N

*TV available to hire for an additional fee

L1

REKŌDO

RESTAURANT & VINYL BAR



REKŌDO RESTAURANT SECTION 1

Rekōdo Section 1 offers a semi-private dining experience within the venue's vibrant Japanese-inspired restaurant. Perfect for intimate celebrations, corporate lunches and group dinners, this elevated space combines a lively atmosphere with a sense of exclusivity.

Featuring high tables and accommodating up to 32 guests seated, Section 1 is ideal for shared dining experiences, with curated set menus showcasing Rekōdo's modern Japanese flavours in a stylish, social setting.

SPACE TYPE						
SEMI-PRIVATE	32	-	N	N	N	N



REKŌDO RESTAURANT SECTION 2

Rekōdo Section 2 is a semi-private space within the restaurant, offering the perfect balance of atmosphere and intimacy for group dining. Ideal for corporate events, celebrations and special occasions, guests can enjoy the energy of the venue while sharing an elevated Japanese-inspired dining experience.

Accommodating up to 36 guests seated, Section 2 is designed for groups to enjoy Rekōdo's curated set menus, bringing together bold flavours, premium produce and warm hospitality in a stylish setting.

SPACE TYPE						
SEMI-PRIVATE	36	-	N	N	N	N







REKŌDO RESTAURANT SECTION 3

Rekōdo Section 3 is the largest semi-private dining space within the restaurant, making it ideal for larger corporate events, celebrations and group gatherings. Blending the vibrant energy of Rekōdo with a dedicated area for your guests, the space offers a stylish setting for memorable dining experiences.

Accommodating up to 78 guests seated, Section 3 is designed for shared dining, with curated set menus showcasing Rekōdo's modern Japanese-inspired cuisine, premium ingredients and exceptional hospitality.

SPACE TYPE						
SEMI-PRIVATE	78	-	N	N	N	N

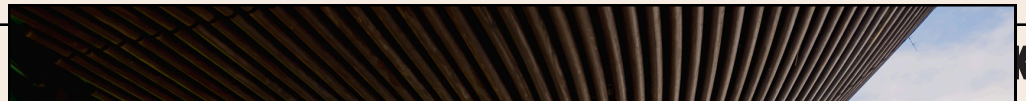


REKŌDO BALCONY NORTH

Rekōdo Balcony North is a semi-private outdoor space that combines a vibrant atmosphere with partial waterfront views, making it ideal for cocktail events, networking functions and casual celebrations. The undercover setting allows guests to enjoy the fresh air while remaining comfortable in all weather conditions.

Featuring access to shared bar facilities and amenities, Balcony North accommodates up to 40 guests cocktail-style, offering a relaxed yet sophisticated setting for memorable events in the heart of Barangaroo.

SPACE TYPE						
SEMI-PRIVATE	N/A	40	N	N	N	N







REKŌDO BALCONY NORTH-WEST

Rekōdo Balcony North-West is a spacious semi-private event space offering sweeping waterfront views and a vibrant open-air atmosphere. Perfect for cocktail functions, networking events and special celebrations, the undercover balcony provides a relaxed yet refined setting that showcases the best of Barangaroo's harbourside location.

With access to shared bar facilities and amenities, the space accommodates up to 80 guests cocktail-style, making it an ideal choice for larger groups looking to enjoy premium hospitality in a memorable waterfront setting.

SPACE TYPE						
SEMI-PRIVATE	N/A	80	N	N	N	N



REKŌDO EXCLUSIVE

Rekōdo Exclusive offers complete access to the venue, combining stylish indoor dining spaces with expansive outdoor balconies overlooking the harbour. Designed for large-scale corporate events, celebrations and private functions, the venue delivers an elevated waterfront experience with the flexibility to tailor the space to your occasion.

Featuring a dedicated private bar, stunning water views and the ability to host your own live entertainment or DJ, Rekōdo Exclusive seamlessly transitions from sophisticated dining to lively celebrations. Accommodating up to 100 guests seated or 300 guests cocktail-style, it's the perfect setting for unforgettable events in the heart of Barangaroo.

SPACE TYPE						
PRIVATE	100	300	Y*	N	Y	Y

*TV available to hire for an additional fee

L2

Smoke







SMOKE INDOOR LOUNGE

The Smoke Indoor Lounge is a stylish semi-private space nestled within Sydney's iconic rooftop cocktail bar, offering an intimate setting for after-work drinks, celebrations and social gatherings. Surrounded by the venue's sophisticated interiors and vibrant atmosphere, it's the perfect space for guests to relax and connect over expertly crafted cocktails.

Featuring access to shared bar facilities and amenities, the Indoor Lounge accommodates up to 40 guests cocktail-style. As Smoke is an 18+ venue, minors are not permitted, making it an ideal setting for adult-only events and evening celebrations.

SPACE TYPE						
SEMI-PRIVATE	N/A	40	N	N	N	N



SMOKE BALCONY NORTH-WEST

Smoke Balcony North-West is a spacious semi-private rooftop venue boasting panoramic harbour views and a stylish open-air setting. Ideal for corporate cocktail events, networking functions and milestone celebrations, the undercover balcony offers the perfect blend of relaxed sophistication and premium waterfront ambience.

Featuring access to shared bar facilities and amenities, the space accommodates up to 90 guests cocktail-style. As Smoke is an 18+ venue, minors are not permitted, making Balcony North-West the perfect setting for elevated adult-only events overlooking Sydney Harbour.

SPACE TYPE						
SEMI-PRIVATE	N/A	90	N	N	N	N



SMOKE BALCONY NORTH

Smoke Balcony North is a semi-private rooftop space offering partial harbour views and a vibrant outdoor atmosphere. Ideal for intimate cocktail events, networking sessions and social celebrations, the undercover setting provides a stylish backdrop while allowing guests to enjoy the energy of Sydney's premier rooftop bar.

Featuring access to shared bar facilities and amenities, the space accommodates up to 70 guests cocktail-style. As Smoke is an 18+ venue, minors are not permitted, making it a perfect choice for relaxed yet sophisticated adult-only gatherings.

SPACE TYPE						
SEMI-PRIVATE	N/A	70	N	N	N	N



SMOKE EXCLUSIVE

Smoke Exclusive offers private access to the entire rooftop level, delivering a premium event experience with breathtaking harbour views and an unforgettable atmosphere. Perfect for large-scale corporate functions, cocktail parties and milestone celebrations, the space combines sophisticated indoor and outdoor areas with the energy of one of Sydney's most iconic rooftop bars.

Featuring a dedicated private bar, the flexibility to host your own live entertainment or DJ, and microphone access for speeches and presentations, Smoke Exclusive can be tailored to suit any occasion. With capacity for up to 250 guests cocktail-style, a designated smoking area and an adults-only environment, it is the ultimate destination for elevated rooftop events overlooking Sydney Harbour.

SPACE TYPE						
PRIVATE	N/A	250	Y*	N	Y	Y

*TV available to hire for an additional fee



VENUE EXCLUSIVE

Experience the very best of Barangaroo House with exclusive access to all three levels, offering a truly unique waterfront destination for large-scale events. From the relaxed atmosphere of House Bar to the vibrant dining experience of Rekōdo and the iconic rooftop setting of Smoke, each level brings its own distinctive character, creating a seamless event experience from arrival to late night.

Featuring three dedicated bars, expansive indoor and outdoor spaces, stunning harbour views, rooftop access, lift and stair access between levels, and the flexibility to host your own live entertainment or DJ, Barangaroo House can be tailored to suit events of every style. With microphone facilities for speeches and presentations, a designated smoking area, and capacity for up to 800 guests cocktail-style, Venue Exclusive is the ultimate choice for unforgettable corporate events, product launches, gala celebrations and private functions in the heart of Sydney.

SPACE TYPE						
PRIVATE	N/A	800	Y*	N	Y	Y

*TV available to hire for an additional fee

CANAPÉ PACKAGES

MINIMUM 20 GUESTS

CANAPÉ PACKAGE 1 6 PIECES $50pp	CANAPÉ PACKAGE 2 8 PIECES $65pp	CANAPÉ PACKAGE 3 9 PIECES $72pp	CANAPÉ PACKAGE 4 11 PIECES $80pp
BANG BANG CHICKEN chilli soy bean sauce | LG	EGGPLANT SKEWER unagi | LG, LD, V, VG	STRAWBERRY MOCHI japanese rice cake | LG, V
BEEF SLIDER secret sauce, tomato, cheese	HAR GOW DUMPLING prawn, house soy | LG, LD, I	TAKOYAKI nori, katsuobushi, kewpie | LD
CALAMARI nori salt | LG, LD, I	KINGFISH TARTARE cos lettuce, aji amarillo, eschallot | LG, LD, A	VEGETABLE GYOZA house soy sauce | LG, V
CHICKEN BAO tonkatsu, wasabi mayo	MUSHROOM BAO wasabi mayo, tonkatsu | LD, V, VG	VEGETABLE SPRING ROLL vegan fish sauce | LG, LD, V, VG
CHICKEN SLIDER hot miso aioli, cabbage	PETIT CHEESECAKE strawberry mochi | V	YAKITORI CHICKEN teriyaki | LG, LD
CRAB & BUG MONAKA mentai mayo | LG, LD, A	PUMPKIN CROQUETTES java curry aioli | LG, LD, V, VG	YELLOWFIN TUNA CONE ponzu, furikake
CRISPY EGGPLANT kabayaki, pickled chilli | LG, LD, V, VG	PUMPKIN SLIDER curry aioli | V	YUZU STEAK TARTARE bottarga, nori crisp | LG, LD
CRISPY PORK BELLY BAO wasabi mayo, tonkatsu | LD	ROCK OYSTERS vinegar mignonette | LG, LD, A	ZUCCHINI FLOWER sweet and sour dashi | LG, LD, V, VG
EBI PRAWN BAO wasabi mayo, tonkatsu | LD, I	STEAMED EDAMAME nori salt | LG, LD, V, VG	

Sample menu - items are subject to change due to seasonality & availability.
Add-on: Standard canapés $8 each | Substantial canapés $13.50 each.

Available at House Bar, Rekōdo & Smoke.

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** - Vegetarian Option | **VGO** – Vegan Option
Seafood Origin: A - Australian | **I** - Imported | **M** - Mixed. Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

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 12

Pork belly bao, yuzu mustard, pickles nf , df 12

Prawn bao, wasabi mayo, crispy shallot nf, df 12

Shiitake bao, res cabbage slaw nf , df 12

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 14

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

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

Available at House Bar, Rekōdo & Smoke.

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** - Vegetarian Option | **VGO** – Vegan Option
Seafood Origin: A - Australian | **I** - Imported | **M** - Mixed. Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

BEVERAGE PACKAGES

MINIMUM 20 GUESTS

BASIC

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

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

PREMIUM

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

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

DELUXE

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

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Blanc de Blancs NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
Coldstream Hills Pinot Noir
Pepperjack 'Chef Selection' Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

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.
We promote the responsible service of alcohol. Drink responsibly.

SET MENU

SAMPLE MENU FOR SEATED EVENTS AT REKŌDO

SHORT PLAY MENU
SHORT | 75

Edamame, nori salt (LD, LG, V, VG)

Smashed cucumber, schichimi, sesame (LD, LG, V, VG)

Kingfish sashimi, kosho vinaigrette, finger lime, sapphire grapes (LD, LGO)

Wagyu beef skewer, unagi sauce (LD, LG)

Bang bang chicken, sesame, chilli bean sauce (LG)

Tempura, zucchini flower, sweet and sour dashi (LD, LG, V, VG)

Charcoal marinated wagyu steak, Tasmanian wasabi, pickled ginger (LD, LG)

Steamed rice, ume, tsubu arare (LD, LG, V, VG)

LONG PLAY MENU
LONG | 95

Edamame, nori salt (LD, LG, V, VG)

Grilled abrolhos scallop, kombu butter, lime (LDO, LGO)

Wagyu beef tataki, white anchovy, crispy eschallot, garlic oil, egg yolk (LD, LGO)

Yakatori chicken skewer, spring onion, schichimi (LD, LG)

Pork belly bao, yuzu mustard, cabbage, pickles (LD, LGO)

Mizuna salad, radish, nori, ponzu (LD, LG, V, VG)

Charcoal marinated wagyu steak, Tasmanian wasabi, pickled ginger (LD, LG)

Steamed rice, ume (LD, LG, V, VG)

Chocolate pistachio truffle*, chocolate ganache, matcha + pistachio crumb (LG, V)

*Contains nuts, LD = Low Dairy, LDO = Low Dairy Option LG = Low Gluten, LGO = Low Gluten Option VG = Vegan, V = Vegetarian Seafood Origin: A = Australian, I = Imported, M = Mixed

Please note menu is subject to change due to seasonal availability.
10% Sunday surcharge and 15% public holiday surcharge applies

CONTACT US

02 8587 5400

info@barangaroohouse.com.au

www.barangaroohouse.com.au

35 Barangaroo Ave, Barangaroo, NSW, 2000, Australia

BARANGAROO HOUSE