

*The
Glenmore*



PARTIES

and Events

THE GLENMORE

AT THE ROCKS

An icon of The Rocks since 1921, The Glenmore blends heritage charm with unbeatable views.



From our sun-drenched rooftop with sweeping 180-degree views across Sydney Harbour and the CBD, to the character-filled Lounge spaces below, The Glenmore offers a range of unique settings for your next event.

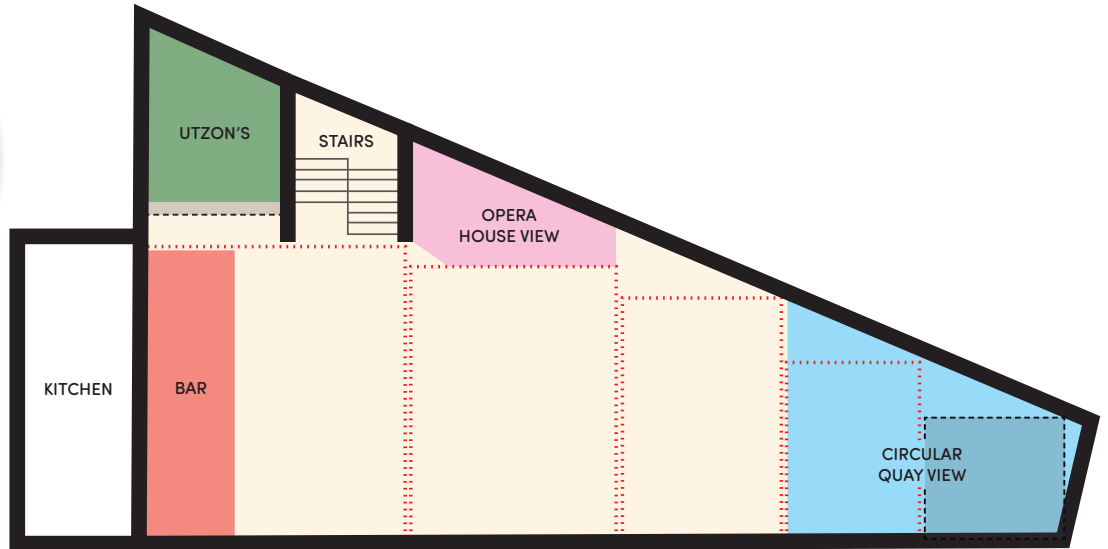
A long-time favourite among both locals and visitors, we host it all - from private dinners and team meetings to product launches and milestone celebrations for up to 150 guests. Whatever the occasion, our experienced team is here to deliver a seamless, memorable experience every time.



CORPORATE EVENTS | BIRTHDAYS | CELEBRATIONS

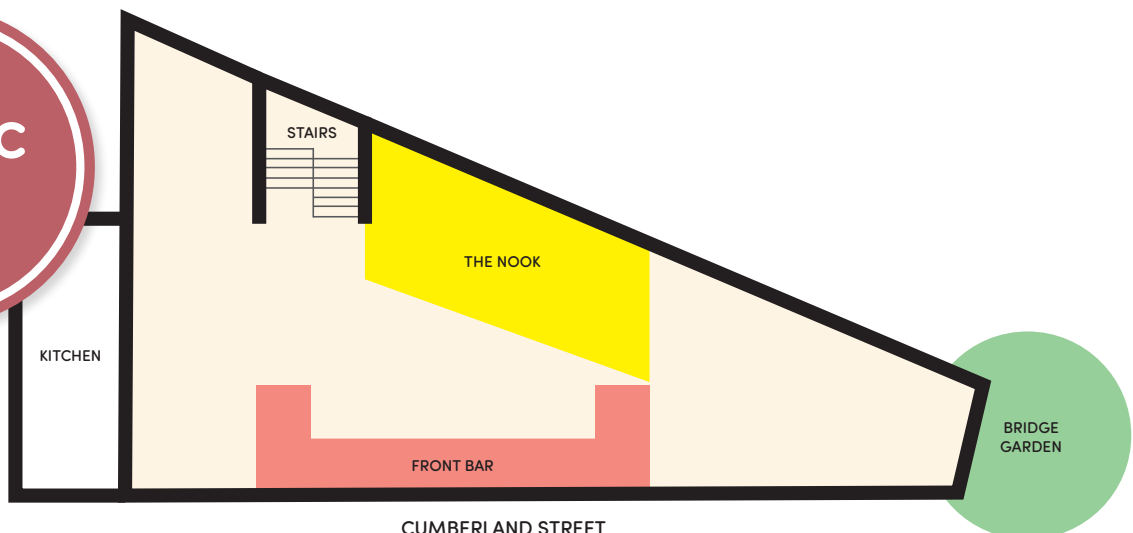
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FLOORPLANS



..... Dotted line represents retractable roof
 Dotted box represents shade awnings

CUMBERLAND STREET



CUMBERLAND STREET

GRAND DINING ROOM

🪑 12 - 20 guests seated 🍸 15 - 30 guests cocktail

A beautifully furnished Dining Room with a long banquet table, seating up to 20 guests. This room can also be configured for a cocktail style event - ideal for birthday celebrations or corporate gatherings.



CLUB ROOM

🪑 8 guests seated 🍸 12 - 20 guests cocktail

The perfect room for a sit down meal or casual drinks. The room is furnished with a round table, as well as comfortable lounges to sit and relax.

A Juliette balcony enables guests to get some fresh air with views of Cumberland St.



The ROOFTOP



OPERA HOUSE VIEW

🪑 20 - 30 guests seated 🍸 20 - 35 guests cocktail style

With panoramic views of Sydney Harbour and the Opera House, this semi-private space offers the best seat in the house amidst the rooftop buzz. Ideal for cocktail-style or seated events for up to 35 guests, it's the perfect setting to impress.

CIRCULAR QUAY VIEW

🪑 35 - 50 guests seated 🍸 35 - 120 guests cocktail style

Located at the southern end of the rooftop, this expansive space is perfect for large celebrations, with sweeping views of the city skyline, Opera House, and harbour. A private bar is available for events of 50 guests or more.

Please be advised that a minimum of 50 guests applies to Circular Quay View from Thursday to Saturday in November and December.

UTZON'S

🍸 10 - 15 guests cocktail style

Tucked away in a private area of our rooftop, Utzon's is The Glenmore's best-kept secret. Named in tribute to Sydney Opera House architect Jørn Utzon, this intimate space is ideal for smaller celebrations with a spectacular view. Our team will be happy to recommend catering options to best suit your event here.

CANAPÉ Packages

6 PIECE \$55PP

Mac & cheese croquette, truffle aioli (v)
Pork & fennel sausage roll,
tomato relish
Prawn toast, sesame, chilli sauce

Parmesan & rosemary polenta,
aioli (v) (gfp)
Tandoori chicken skewer,
curry yoghurt (gf)
Glenmore cheese & bacon burger

8 PIECE \$65PP

Mac & cheese croquette, truffle aioli (v)
Barramundi spring roll, sweet chilli mayo
Spicy tuna tartare, avocado,
tostada (gfp) (df)
Chilli beef empanada

Peeled QLD prawn, avocado dip (gf)
Red bean & fennel empanada (v)
Chicken katsu slider, cabbage,
American cheese, curry mayo
Steamed BBQ pork bun

10 PIECE \$80PP

Freshly shucked Sydney rock oyster (gf) (df)
Miso eggplant tart, sesame, nori (v)
Spicy tuna tartare, avocado,
tostada (gfp) (df)
Chilli beef empanada
Parmesan & rosemary polenta,
aioli (v) (gfp)

Tandoori chicken skewer,
curry yoghurt (gf)
Peking duck pancake, hoisin
Chicken katsu slider, cabbage,
American cheese, curry mayo
Pork & fennel sausage roll,
tomato relish
Peeled QLD prawn, avocado dip (gf)

CANAPÉ SUBS

DESSERT ADD ON

Mixed macarons

\$7PP

Compressed watermelon, pistachio,
goat's cheese & mint (v) (gfp)
Miso eggplant spring roll, ponzu (vgn)
Spinach & onion bhaji, tomato
tamarind relish (vgn) (gfp)
Saffron, manchego & fontina arancini (v)
Sweet potato & spinach
"arancini", tahini sauce (vgn)

Eggplant slider, pesto mayo,
rocket, tomato, cheese (v)
Mushroom & spinach
arancini, aioli (v) (gfp)
Falafel, spicy sesame sauce (vgn) (gfp)
Shiitake mushroom & leek spring roll,
hoisin (vgn)
Spinach & mushroom pie (v)

(v) vegetarian | (gf) gluten free | (vgn) vegan | (gfo) gluten free option | (gfp) gluten free product | (n) contains nuts | (df) dairy free

Items labelled as a gluten free product are prepared on shared equipment with non-gluten free items,
and therefore are not suitable for a guest with celiac disease.

A minimum order of 20 guests applies to our rooftop event spaces, excluding Utzon's.
A minimum order of 10 applies to Utzon's, and our Lounge level private rooms.

Take a **LOAD OFF**

2 COURSE SET MENU \$55PP

SHARE ENTREE

Salmon tartare, crushed soya bean, ponzu dressing, prawn crackers

Spiced eggplant and tomato dip, grilled bread (vgn)

Spiced chicken skewers, ezme

CHOICE OF

Tandoori roast barramundi, spiced potato, tomato chutney (gfp)

250g rump steak, broccolini, roast potatoes, chimmichurri butter (gf)

Gnocchi, spring vegetables, salsa verde, pistachio, ricotta (vgn) (gf) (n)



For events with 21 guests or more, the main course of Barramundi and Rump will be served alternately.

Seated event menus are not available on Friday and Saturday evenings year-round on the rooftop.
This restriction also applies to Wednesday evenings, Thursdays, and Sundays in November and December.

Please note menus are current at the time of enquiry and all items are subject to change.

GLENMORE BANQUET \$75PP

SHARE ENTRÉE

Lamb merguez sausage, carrot, almond salsa (gf) (n)

Tuna tartare, crushed pea, ginger sesame dressing, prawn crackers (df)

Buffalo mozzarella, grilled zucchini, roasted tomato, chilli, salsa verde (gf) (v)

SHARE MAINS

Roast salmon, puttanesca (gf)

Slow braised lamb shoulder, chermoula, eggplant purée (gf) (df)

Roast chicken, mushroom, bacon, onion (gf)

SHARE SIDES

Salad of cucumber, spinach, avocado, parsley & black pepper (gf) (df) (vgn)

Roasted chat potatoes, horseradish dressing (gf) (vgn)



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Glenmore PLATTERS

ALL PLATTERS ARE THE PERFECT SNACK FOR GROUPS OF 8-10 GUESTS!

DIPS PLATTER

\$100

Four house made dips served with grilled Turkish bread & a selection of crudites

Spiced lentil & tomato dip (gf) (vgn)

Chickpea & paprika hummus (gf) (vgn)

Romesco: Tomato, almond, roast peppers, hazelnut (gf) (vgn) (n)

Guacamole, pickled red onion, jalapeño (gf) (vgn)

CHEESE PLATTER

\$125

A selection of local & imported cheeses; Maffra mature cheddar, Adelaide Hills Heyson blue, Adelaide Hills brie, marinated bocconcini

Onion & cranberry relish

Grapes

Lavosh, artisan crackers

MEAT PLATTER

\$145

A selection of sliced cold cuts; mild fennel seed sopressa salami, shaved Italian prosciutto, mortadella, bresaola

Tomato chutney

Cornichons

Sourdough

ANTIPASTI PLATTER

\$160

A selection of local & imported cheeses; Maffra mature cheddar, Adelaide Hills brie

A selection of sliced cold cuts; mild fennel seed sopressa salami, shaved Italian prosciutto

Mixed Kangaroo Island olives

Grilled zucchini & eggplant

Piquillo peppers

Tomato chutney, onion jam

Lavosh, sourdough

+ OYSTER PLATTER \$145

Two dozen Sydney rock oysters, mignonette dressing (gf)

+ PRAWN PLATTER \$125

Peeled QLD prawn, Marie Rose dressing (gf)

Please note menus are current at the time of enquiry and all items are subject to change.

DRINK

BEVERAGE PACKAGES

All beverage packages require a minimum of 20 guests.

CLASSIC 3 HOURS \$60 PP / 4 HOURS \$75 PP

Draught Beer: Carlton Draught, 4 Pines Pacific Ale, Bulmers Apple Cider

Bottle Beer: Cascade Premium

Light White Wine: Frankie Sauvignon Blanc

Red Wine: Frankie Shiraz

Rosé: Whipbird Rosé

Sparkling: Frankie Sparkling NV

PREMIUM 3 HOURS \$75 PP / 4 HOURS \$90 PP

Draught Beer: Balter XPA, Peroni, Bulmers Apple Cider

Bottle Beer: Cascade Premium

Light White Wine: Acme Chardonnay, Twin Islands Sauvignon Blanc

Red Wine: Hesketh 'Twist of Fate' Cabernet Sauvignon, West Cape Howe Pinot Noir

Rosé: La Vieille Ferme Rosé

Sparkling: Tarot Prosecco NV

DELUXE 3 HOURS \$90 PP / 4 HOURS \$115 PP

Draught: All tap beer, cider and ginger beer

Bottle Beer: Cascade Premium

Light White Wine: Cantina di Gambellara Monopolo Pinot Grigio,
Vasse Felix 'Filius' Chardonnay

Red Wine: Palmetto Shiraz, Willunga 100 Grenache

Rosé: La Vieille Ferme Rosé

Sparkling: Moët & Chandon Champagne

BEVERAGE BAR TABS

By nominating what drinks you would like to be available on your bar tab and setting a tab limit, our bar staff will monitor this throughout your event.

If requested, the bar tab can be increased on the night.

*Bar tabs must be paid in advance, and set for minimum spend.

PREMIUM WINES AVAILABLE

Ask our events team about adding our Glenmore cellar
premium wines to your events today!

*Please note: wristbands are supplied to the event organiser at the start of the event.

The wristband allows guests to access the bar tab / beverage package that has been organised.

EVENT *Additions*

WANT TO MAKE YOUR EVENT EXTRA SPECIAL?
LET US KNOW AND WE CAN SEND YOU A QUOTE!



FLOWERS

Spruce up your event with some beautiful blooms. We work closely with a local florist who can offer various packages for any style of event.

COCKTAILS ON ARRIVAL

Shake things up with a cocktail on arrival. Hire our cocktail cart for an additional \$250 for the first 1.5 hours of your event.



\$22 (PER COCKTAIL, CHOICE OF 2)

- Margarita
- Old Fashioned
- Espresso Martini
- Negroni
- Aperol Spritz



BALLOON INSTALLATIONS

Make your event POP with a fabulous balloon installation! Options available for all style of events. Please ask us for more information.

NEON LETTERING

Make your event GLOW with neon lettering for your event space. Perfect to add an additional wow factor.

CAPTURE ALL YOUR SPECIAL MOMENTS

Capture all your special moments of your event with the addition of a Photography Package by PhotoBoothME.



Should you require additional security at your event, we can arrange this for you at a charge of \$250 for the duration of your 4-hour event with us.

*Public Holiday surcharges apply

FAQ

Q: Are underage guests allowed in the venue?

A: Of course – the kids can tag along! They must, however, always be accompanied by a parent or guardian and head home before the clock strikes 10PM.

Q: Is there a dress code for the venue?

A: We like to keep things casual, so there's no strict dress code to enjoy the Glenmore. Our team is happy to help if you need to run us through your outfit options!

Q: Do you have an elevator?

A: We certainly do. Our chefs are often using it, but if you ask a bartender, they can get it ready in a couple of minutes to chauffeur you upstairs.

Q: Are there any plans for wet weather?

A: As much as we all LOVE a sun-filled day at the rooftop, we're also prepared for those inevitable wet days too. The customisable layout of the rooftop allows for us to keep your event upstairs most of the time, with a back-up plan inside if not!

Q: Can I use a microphone or bring my own music?

A: We know we sound like the fun police, however we sadly cannot accommodate external music or the use of a microphone due to the nature of our shared rooftop. Not to worry – we'll do all the hard work for you! There's always tunes playing throughout the venue, and we even have live music over the weekends.

In our more private event spaces – like the Grand Dining Room, Drawing Room and Club Room – we can lower the music temporarily if you'd like to give a speech.

Q: Can I arrive earlier to bump in and when do I have to bump out?

A: Our event spaces will be vacated an hour prior, leaving our wonderful hosts to clear and reset for your event! You are more than welcome to drop by half an hour earlier to add any final touches. If you're organising an external supplier, please let our team know to expect them half an hour before event kick-off!

Q: Can we organise our own suppliers?

A: Absolutely. If you have an idea in mind, let our events team know and we can chat through the specifics. If you'd like us to do the heavy lifting for you, we have a range of wonderful suppliers who are always happy to help. That way, you have one less task to worry about!

Q: What about dietary requirements?

A: Simply flag any dietary requirements with our events team and we can make the necessary changes to ensure all guests leave with a full belly and a new favourite dish or two!

BOOKING FORM

CONTACT NAME: _____

COMPANY (IF APPLICABLE): _____

TELEPHONE/MOBILE: _____

POSTAL ADDRESS: _____

EMAIL: _____

DATE OF EVENT: _____

TIME: Please circle 12pm - 4pm | 7pm -11pm

Number of Guests: _____

Menu Choice: _____

Beverage Choice: _____

Additions: _____

Event Title: _____

Event Space: _____

☐ Opera House View

☐ Circular Quay View

☐ Utzon's

☐ Club Room

☐ Drawing Room

☐ Grand Dining Room

☐ Bridge Garden

Credit Card Details: VISA / MASTERCARD / DINERS CLUB / AMEX

Cardholder Name: _____

Card Number: __/

Expiry Date: __/__/__/__/ CVV: _____

Please debit the amount \$ _____

I hereby authorise for the above amount to be debited from my card. Full payment must be received prior to the event. If for any reason payment is not received by the venue prior to the event, I agree for the full amount to be debited from my card (details above) at the completion of the event.

Any and all outstanding moneys ancillary to the function costs will also be charged at this time.

A surcharge applies to all payments processed via debit or credit card. Please see below for the applicable surcharges:

- Visa: 1.65%
- Mastercard: 1.65%
- American Express: 2.80%

An additional 1.10% surcharge will apply for international Visa and MasterCard transactions.

Please note that payments made via direct debit incur no processing fee.

Cardholder's signature: _____

TERMS AND CONDITIONS

CONFIRMATION, SERVICE FEE & DEPOSIT

To confirm a function booking, the following is required:

1. SERVICE FEE
2. DEPOSIT
3. COMPLETED BOOKING FORM
4. SIGNED TERMS & CONDITIONS

Please note: Should the above mentioned forms, service charge & deposit not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.

CANCELLATION

If cancellation occurs within 4 weeks of the event date, the deposit & service charge is forfeited. If cancellation occurs within 10 working days prior to the event date, the client will be charged 100% of the food costs & service charge.

FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the events manager no less than 10 business days prior to the event. Once given, numbers can increase up to 7 business days prior to the event however not decrease. Absolutely no changes on the increase in numbers will be taken after this time.

PAYMENT

Full payment of service fee, food and beverage packages are required 7 days in advance of the date of the event. For any outstanding beverage tabs, these are to be settled at the conclusion on the evening of the event. No extensions of payment will be permitted. Payment can be made by direct deposit, cheque or credit card 7 days prior to the event.

Credit card details and I.D must be given as security for all beverage tabs.

INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a event. You are financially responsible for any loss or damage sustained to the premises or our property during a event or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

OTHER

The client shall conduct the event in an orderly manner and in full compliance with the rules of The Glenmore management and in accordance with all applicable laws.

The client is responsible for the conduct of the guests and invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to the event by the client, client's guests or invitees, unless prior permission has been obtained.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the NSW state governments RSA laws, The Glenmore reserves the right in its absolute discretion to exclude or remove any undesirable persons from the event or The Glenmore's premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- The Glenmore or any part of it is closed due to circumstances outside the hotels control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The event might prejudice the reputation of The Glenmore.
- The minimum spend has not been met by the due date.

Signed _____ Date _____

Thank you for taking the time to fill out these forms. We look forward to hosting your event soon.

***Please note: This must be signed and returned with the booking form**