Event PACKAGES

THE GLENMORE
AT THE ROCKS

THE GLENMORE

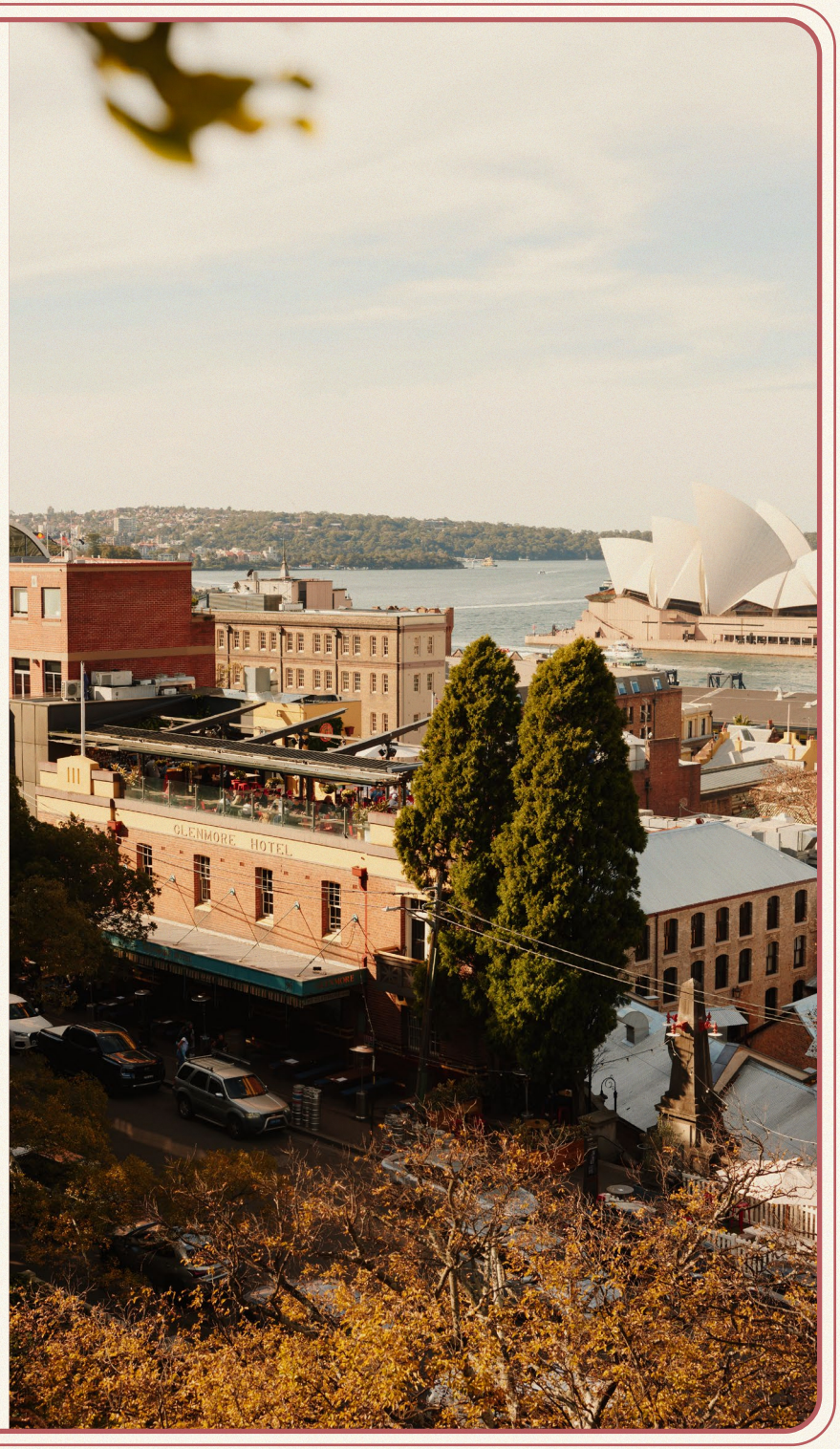
AT THE ROCKS

AN ICON OF THE ROCKS SINCE 1921, THE GLENMORE IS SYDNEY AT ITS BEST.

From our sun-soaked rooftop with sweeping views across Sydney Harbour and the CBD skyline, to our character-filled Lounge spaces below, The Glenmore offers unforgettable backdrops for every kind of occasion.

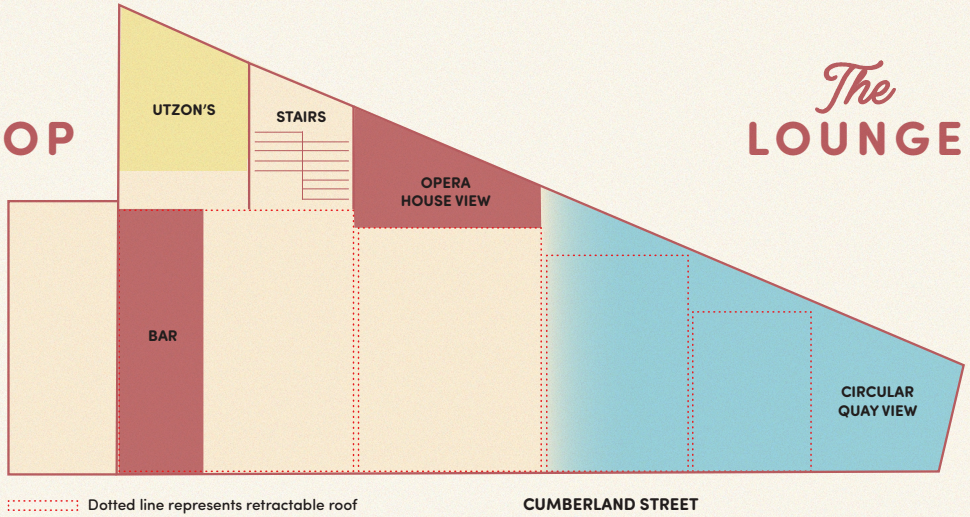
A favourite of locals and visitors alike, we've hosted it all - from long lunches to private dinners, product launches to parties that roll into golden hour.

Whatever you're planning, our team will bring it to life with seamless service, great food, and the atmosphere that has made The Glenmore a Sydney staple for over a century.

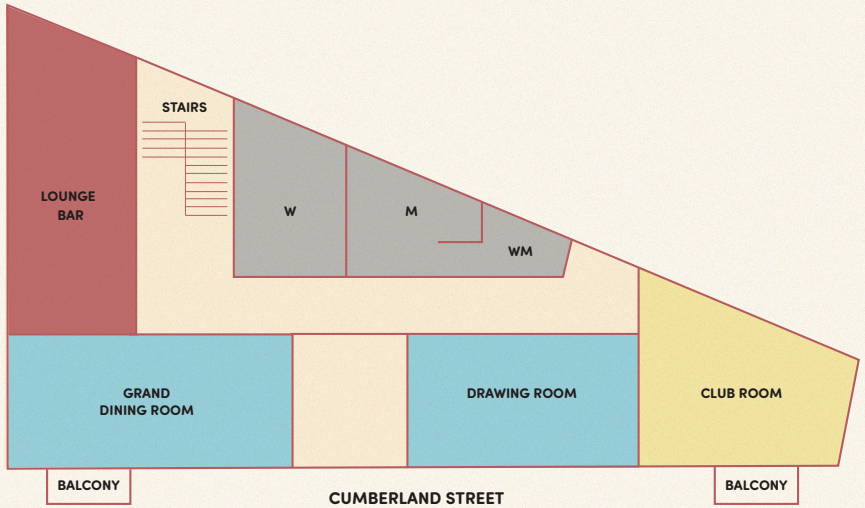


FLOORPLANS

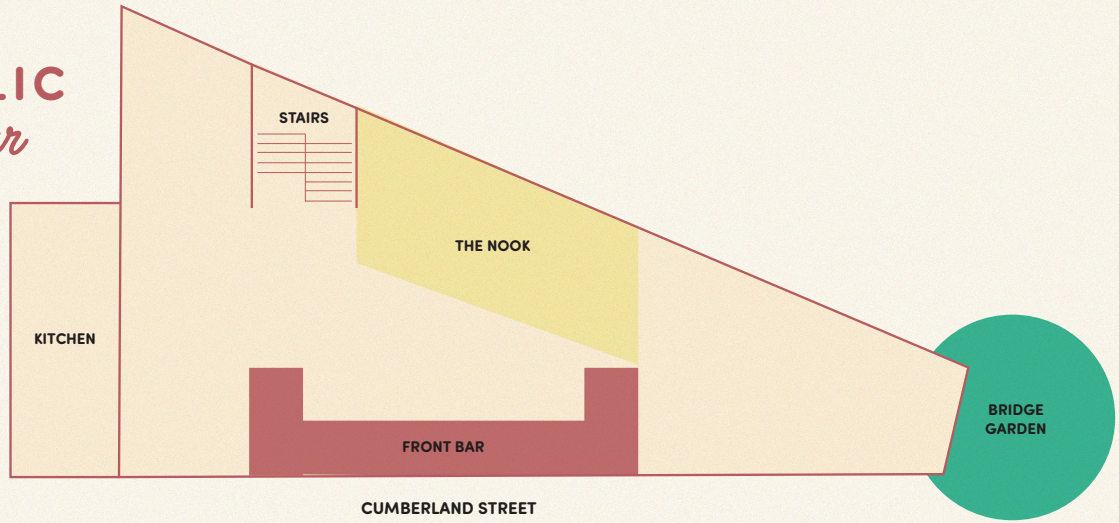
The ROOFTOP



The LOUNGE



PUBLIC Bar



Event SPACES

GRAND DINING ROOM

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.

12 - 20 guests seated

15 - 30 guests cocktail

CLUB ROOM

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.

8 guests seated

12 - 20 guests cocktail

BRIDGE GARDEN

A relaxed outdoor space nestled along Cumberland Street, featuring four spacious benches, cocktail tables and stools.

Best suited to casual cocktail-style events, ideal for platters and share plates.

32 guests seated

40 guests cocktail

Event SPACES

OPERA HOUSE VIEW

With panoramic views across Sydney Harbour and the Opera House, this semi-private rooftop space offers a front-row seat to one of the world's most iconic backdrops.

Ideal for cocktail-style or seated events for up to 35 guests, it's the perfect setting to impress.

20 - 30 guests seated

20 - 35 guests cocktail

CIRCULAR QUAY VIEW

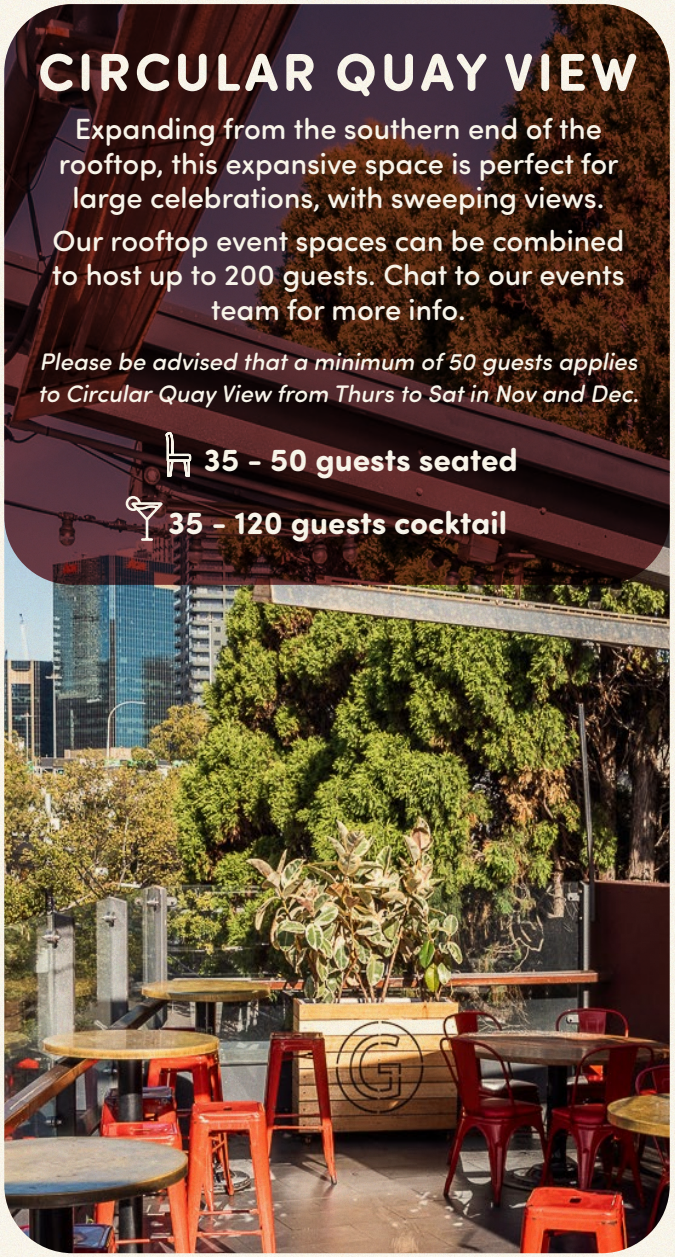
Expanding from the southern end of the rooftop, this expansive space is perfect for large celebrations, with sweeping views.

Our rooftop event spaces can be combined to host up to 200 guests. Chat to our events team for more info.

Please be advised that a minimum of 50 guests applies to Circular Quay View from Thurs to Sat in Nov and Dec.

35 - 50 guests seated

35 - 120 guests cocktail



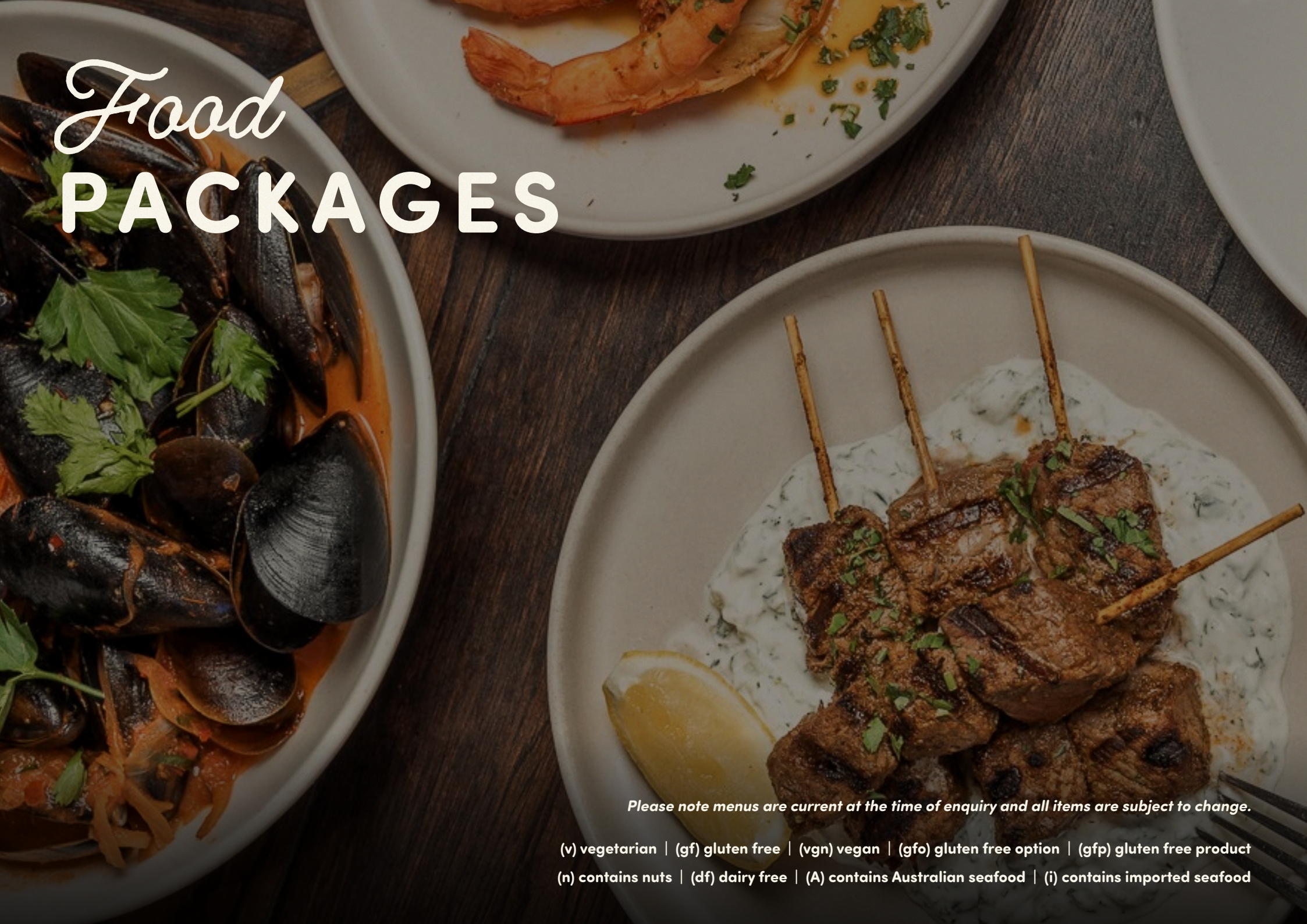
UTZON'S

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.

10 - 15 guests cocktail

Food PACKAGES



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

(v) vegetarian | (gf) gluten free | (vgn) vegan | (gfo) gluten free option | (gfp) gluten free product
(n) contains nuts | (df) dairy free | (A) contains Australian seafood | (i) contains imported seafood

Canapé PACKAGES

6 PIECE — $60PP

Mac & cheese croquette, truffle aioli (v)
Sesame prawn toast, sweet chilli (i)
Peri-peri chicken skewer, garlic aioli (gf)
Crispy cauliflower popper, spiced tomato (vgn) (gfp)
Pork & fennel sausage roll, tomato relish
Glenmore mini bacon cheeseburger

8 PIECE — $70PP

Mac & cheese croquette, truffle aioli (v)
Salmon tartare, avocado, Thai dressing, prawn cracker (gfp) (A)
Chicken & water chestnut siu mai, chilli sauce
Beef rendang croquette, yuzu aioli
QLD tiger prawn, avocado mousse (gf) (A)
Spiced potato empanada, chilli dressing (vgn) (gf)
Humpty Doo Barramundi spring roll, gochujang mayo (A)
Chicken katsu slider, cabbage slaw, Japanese curry mayo

10 PIECE — $80PP

Sydney rock oyster, lemon mignonette (gfp) (A)
Tomato & garlic tartlet, basil, buffalo mozzarella (v)
Peri-peri chicken skewer, garlic aioli (gf)
Salmon tartare, avocado, Thai dressing, prawn cracker (gfp) (A)
Beef rendang croquette, yuzu aioli
Crispy cauliflower popper, spiced tomato (vgn) (gfp)
QLD tiger prawn, avocado mousse (gf) (A)
Peking duck pancake, hoisin
Pork & fennel sausage roll, tomato relish
Chicken katsu slider, cabbage slaw, Japanese curry mayo

DESSERT ADD ON $7pp

Mixed macarons

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.

WANT TO MIX THINGS UP?

Ask our team about canapé swaps

Let's EAT

TWO COURSE SET MENU

$60PP

SHARED **ENTREE**

Tuna tartare, capers, crostini, parsley, red pepper dressing (A)

Tomato & mozzarella salad, cucumber, toasted sourdough, red onion, basil, chardonnay vinaigrette (v)

Sang choi bao, minced pork, shiitake, water chestnut, green shallot, peanuts, lettuce (gf)

CHOICE OF

Tandoori roast barramundi, spiced potato, lentil chutney (gfp) (A)

250g rump steak, broccolini, roasted dutch carrots, pickled shallots, chimichurri (gf)

Casarecce, tomato & almond pesto, calabrian chilli, ricotta (v) (n)

For events of 21 guests or more, the Barramundi and Rump main courses will be served alternately.
Please advise your event coordinator of any dietary requirements so we can ensure all guests are catered for.

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.

Let's FEAST

BANQUET MENU

$75PP

SHARED **ENTRÉE**

Grilled chorizo, white bean, parsley dressing

Snapper tartare, soy citrus dressing, wasabi mayo, prawn cracker (df) (A)

Halloumi, red pepper purée, almond, chilli, honey (df) (v)

SHARED **MAINS**

Spiced roast barramundi, crushed peas, sumac dressing (gf) (A)

Slow braised lamb shoulder, hummus, coriander salsa (gf) (df)

Grilled flat bread

SHARED **SIDES**

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

Roasted chat potatoes, horseradish dressing

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GLENMORE *Platters*

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

DIPS PLATTER

$80

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

GLENMORE *Platters*

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

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) (A)

PRAWN PLATTER

$125

1kg of peeled & cooked QLD prawns, Marie Rose dressing (gf) (A)

Beverage PACKAGES

ALL BEVERAGE PACKAGES REQUIRE A MINIMUM OF 20 GUESTS.

CLASSIC

3 HOURS $65 PP

4 HOURS $80 PP

Draught Beer: Carlton Draught, 4 Pines Pacific Ale

Beyond Beer: 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, Asahi

Beyond Beer: Hard Rated, Bulmers Apple Cider

Bottle Beer: Cascade Premium

Light White Wine: Acme Chardonnay, Twin Islands Sauvignon Blanc

Red Wine: Sister's Run Cabernet Sauvignon, West Cape Howe Pinot Noir

Rosé: La Vieille Ferme Rosé

Sparkling: Tarot Prosecco NV

Beverage PACKAGES

ALL BEVERAGE PACKAGES REQUIRE A MINIMUM OF 20 GUESTS.

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 Monopolio 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.

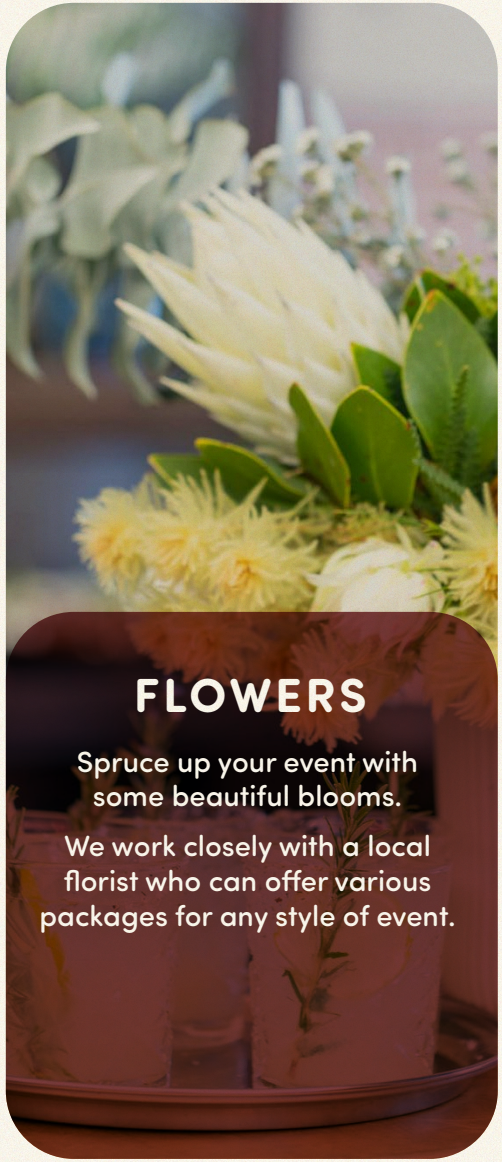
PREMIUM WINES AVAILABLE

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 beginning of the event.
This uniquely coloured wristband allows your guests to access your bar tab or beverage package from any of our bars.

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.

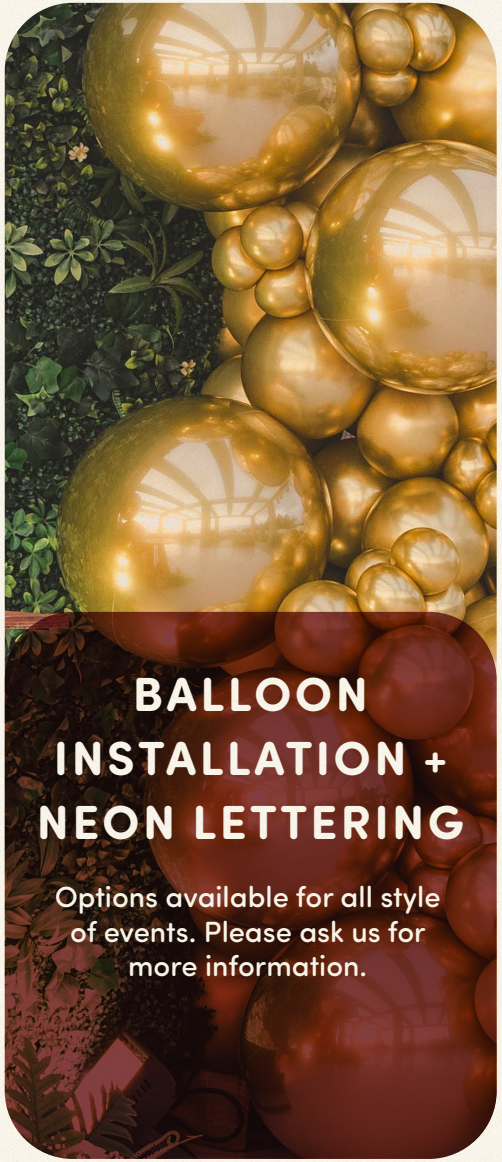
We work closely with a local florist who can offer various packages for any style of event.

COCKTAILS ON ARRIVAL

Hire our cocktail cart for an additional $250 for the first 1.5 hrs of your event.

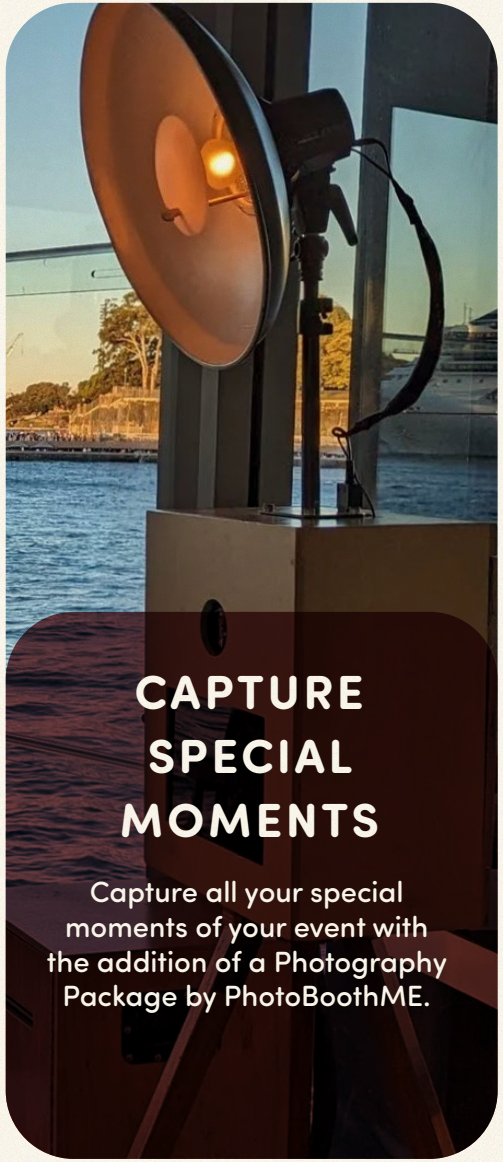
$22 per cocktail.

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



BALLOON INSTALLATION + NEON LETTERING

Options available for all style of events. Please ask us for more information.



CAPTURE SPECIAL MOMENTS

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

Your questions, ANSWERED

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 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: 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: 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!

Make a BOOKING

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.

Cardholder's signature: _____

Terms & CONDITIONS

CONFIRMATION, SERVICE FEE & DEPOSIT
To confirm a function booking, the following is required:

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

Please note: Should the above-mentioned forms and 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 more than 4 weeks prior to the event date, a $250 administration fee will be forfeited. If cancellation occurs within 4 weeks of the event date, the full deposit and anticipated service charge will be forfeited. If cancellation occurs within 10 working days of the event date, the client will be liable for 50% of the minimum spend or 100% of the prearranged food costs (whichever is greater), in addition to the full 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. Numbers may be increased (but not decreased) up to 5 business days prior to the event, up to a maximum increase of 10% of the confirmed guest count. No changes to guest numbers will be accepted after this time.

PAYMENT
Full payment of the service fee and food and beverage packages is required no less than 5 business days prior to the event date. Any outstanding beverage tabs must be settled in full at the conclusion of the event. No extensions to payment terms will be permitted. Payment can be made by direct deposit, debit, or credit card. Credit card details and valid identification must be provided as security for all beverage tabs.

INSURANCE/DAMAGES
The Glenmore will take reasonable care; however, we cannot accept responsibility for any loss of or damage to personal items before, during, or after an event. The client is responsible for any loss or damage to the premises or venue property caused by the client or their guests, including while entering or leaving the venue. The client is also responsible for any loss or damage to any equipment hired on their 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**_____

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

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