

The background of the entire image is a close-up photograph of large, tropical leaves, possibly from a bird of paradise plant, in a vibrant teal or turquoise color. The leaves are layered, creating a sense of depth and texture. A dark blue rectangular box is centered over the image, containing the text.

# FUNCTION *Pack*

untied





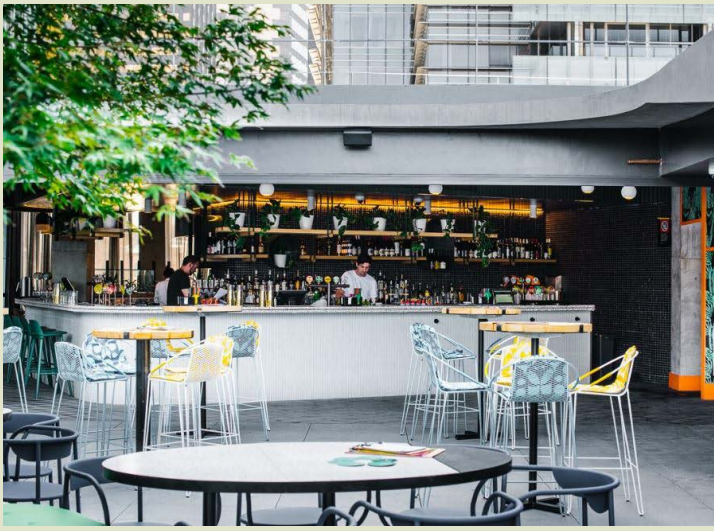
Untied is a modern Australian rooftop situated in the streets of Barangaroo.

Without any Australian stereotypes, Untied gives you that northern Queensland vibe.

Untied's colourful food, tropical cocktails, bright furniture and tasteful accents from Australia's environment opens the window to experience what is to be Australia today.

(02) 8322 2099  
info@ausvenueco.com.au





## VENUE EXCLUSIVE

Capacity | 270 Standing

Housed on the top level of a modern, industrial building in the centre of Barangaroo you will find Untied – your rooftop oasis!

Featuring an external green stairwell, this vibrant space comes complete with a sleek marble bar, lush greenery, indoor and outdoor spaces filled with vivid, colourful furniture.

## SOUTH COURTYARD

Capacity | 50 Standing

One of our most popular semi-private spaces, the Southern Courtyard focal point is the stunning Maple Tree, perfect for after work drinks we can also arrange a pop up dispense bar just for your group.



## INSIDE DINING

Capacity | 50 Standing

This intimate semi-private space looks over the streets of Barangaroo and is the perfect indoor space for a casual get together. The space includes a mix of standing and casual lounge seating for you and your guests.

## INSIDE DINING & BAR

Capacity | 100 Standing

A semi-private space incorporating both the Inside Dining and indoor bar space, your guests will have direct access to the bar along with a mix of casual lounge seating and standing space.





# CANAPÉ PACKAGES

## 7 PIECE \$38PP

Minimum 20 guests

Selection of 3 cold & 4 hot canapés

## 9 PIECE \$48PP

Minimum 20 guests

Selection of 4 cold, 4 hot,  
& 1 substantial canapé

## 11 PIECE \$58PP

Minimum 20 guests

Selection of 4 cold, 4 hot,  
2 substantial canapés & 1 dessert

### COLD

#### VIETNAMESE ROLLS

- DUCK  
spring onion and soy dipping sauce
- CHICKEN  
cashew nut, coriander and soy dipping sauce
- TOFU  
cashew nut, fresh mint and soy dipping sauce (V)

SMOKED SALMON ROULADE  
crème fraiche and salmon pearls

FRESHLY SHUCKED OYSTERS  
finger lime dressing (GF)

TUNA TARTARE  
avocado, cucumber, wasabi and prawn cracker (GF)

VEGETABLE SUSHI ROLL (V)

PEKING DUCK CREPE  
with cucumber, spring onion and hoi sin sauce

### HOT

BEAN BURRITO  
with mint, crème fraiche and sundried tomato (V)

MARINATED BEEF SKEWERS  
chimichurri sauce (GF)

LEEK AND GRUYERE QUICHE

PORK AND FENNEL SAUSAGE ROLL

MINI LAMB PIES

ADOBO MARINATED CHICKEN SKEWERS (GF)

BONELESS FRIED CHICKEN BITES  
chipotle mayo (GF)

MUSHROOM AND JICAMA SPRING ROLLS  
lemonade and chilli sauce (V)

### SUBSTANTIAL

PULLED PORK TACOS (GF)  
MINI JERK CHICKEN BURGER  
MINI MUSHROOM BURGER  
MINI TAJIMA WAGYU BURGER  
PORK BUN  
slow cooked pork belly, miso mayo,  
red cabbage slaw  
PUMPKIN PISSALADIÈRE SLAB  
feta, pine nuts, sage

### DESSERT

MINI CHOC TOP GELATO CONES  
VEGAN CARAMEL SLICE

# ADD ON'S

## ADDITIONAL CANAPES

COLD | \$5.50 per piece

SUBSTANTIAL | \$8.50 per piece

HOT | \$6.50 per piece

DESSERT | \$5.50 per piece

## GRAZING STATIONS

MINIMUM 20 GUESTS

Our grazing stations are designed to be the perfect addition to your selected canape package.

### CHEESE AND CHARCUTERIE STATION | \$25pp

Selection of sliced cold cuts; prosciutto, mortadella, salami  
Selection of cheese; brie, blue cheese, cheddar  
Pickles, beetroot relish, sourdough, crisp bread

### BEEF, CHICKEN OR VEGAN "MEAT" LOAF CARVERY STATION | \$20pp

Rib of beef, chicken or vegan 'meat' loaf sliced and served by our Chef  
Bread rolls, green salad, pickles and condiments

### SEAFOOD STATION | \$25pp

Sliced smoked salmon, prawns and shucked oysters  
Fresh bread, cocktail sauce, lemon and condiments

### OYSTER STATION | \$15pp

Freshly shucked selection of Sydney Rock oysters sourced  
from 40+ local New South Wales regions and dressed  
with shallot vinaigrette and finger lime dressing

### DESSERT STATION | \$15pp

An indulgent assortment of bite-size desserts & treats  
A selection of hot & cold desserts with their own accompaniments



# BEVERAGE PACKAGES

## STANDARD

Minimum of 20 guests

2HR \$39PP | 3HR \$49PP | 4HR \$59PP

### SPARKLING

Edge of the World

### WHITE

Edge of the World Sauvignon Blanc

### RED

Edge of the World Shiraz Cabernet

### DRAUGHT BEER

Furphy Refreshing Ale

### BOTTLED BEER

Boags Premium Light

### SOFT DRINKS & JUICE

\*Wine list subject to seasonal change

## PREMIUM

Minimum of 20 guests

2HR \$49PP | 3HR \$59PP | 4HR \$69PP

### SPARKLING

Aurelia Prosecco

### WHITE

821 South Sauvignon Blanc  
Circa 1858 Chardonnay

### ROSÉ

St Hubert 'The Stag' Rosé

### RED

T'Gallant Juliet Pinot Noir  
Wandering Duck Shiraz

### DRAUGHT BEER

Furphy Refreshing Ale, Hahn Super  
Dry, Heineken

### BOTTLED BEER

Boags Premium Light, Hawthorn Pilsner

### CIDER

James Squire Orchard Crush

### SOFT DRINKS & JUICE

## DELUXE

Minimum of 20 guests

2HR \$59PP | 3HR \$69PP | 4HR \$79PP

### SPARKLING

Madame Coco Brut NV

### WHITE

Pikorua Marlborough Sauvignon Blanc  
Il Villagio Organic Pinot Grigio DOC  
Calaforia Dreaming Chardonnay

### ROSÉ

Marquis de Pennautier Rosé

### RED

Guilty by Association Pinot Noir  
Pepperjack Shiraz

### ALL DRAUGHT BEER & CIDER

### BOTTLED BEER

Boags Premium Light, Hawthorn  
Pilsner, Corona

### SOFT DRINKS & JUICE

## BEVERAGE UPGRADES

### SPIRIT UPGRADE | \$10pp

Add a range of house spirits to any premium or deluxe beverage package.

This includes:

Vodka, gin, bourbon, scotch and rum

### ADD ARRIVAL COCKTAILS | \$10 PER COCKTAIL

Treat your guests to a Seasonal Spritz, Espresso Martini, Bellini or speak to your event coordinator for additional options.

### ADD ONS TO ANY BEVERAGE PACKAGE

Rose | \$5 per person

Bottled Beer | \$5 per person

### ADD BUBBLES

Treat your guest to a bottle of bubbles for \$79 or go all out with a magnum for \$120.

### COCKTAIL MASTERCLASS UPGRADE

Perfect for special occasions, hens parties, networking or team building events include a cocktail masterclass with our professional bartenders for an interactive experience!

Available in groups of 10—20 at a time. Package includes 3 different cocktails with a senior bartender for \$75pp.

### BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if needed.

\*Maximum 3 Hour Beverage package for hens or bucks events

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

# AUDIO VISUAL

Any additional AV can be organised and approved with your event manager.

# STYLING & DÉCOR

Your event manager is happy to assist with all your event styling needs.  
Please speak with them directly to obtain quotes for florals or any other additional touches for your event.

# ENTERTAINMENT

Bring the vibes to your exclusive event and let us organise your entertainment:

DJ + Equipment - \$150 p/hr (minimum 3 hours)  
Solo Act Rate \$730 (3 hours)  
Duo Act Rate \$1330 (3 hours)  
Trio Act Rate \$1995 (3 hours)  
Photobooth - \$1200 (4 Hours)

# HOST / SECURITY

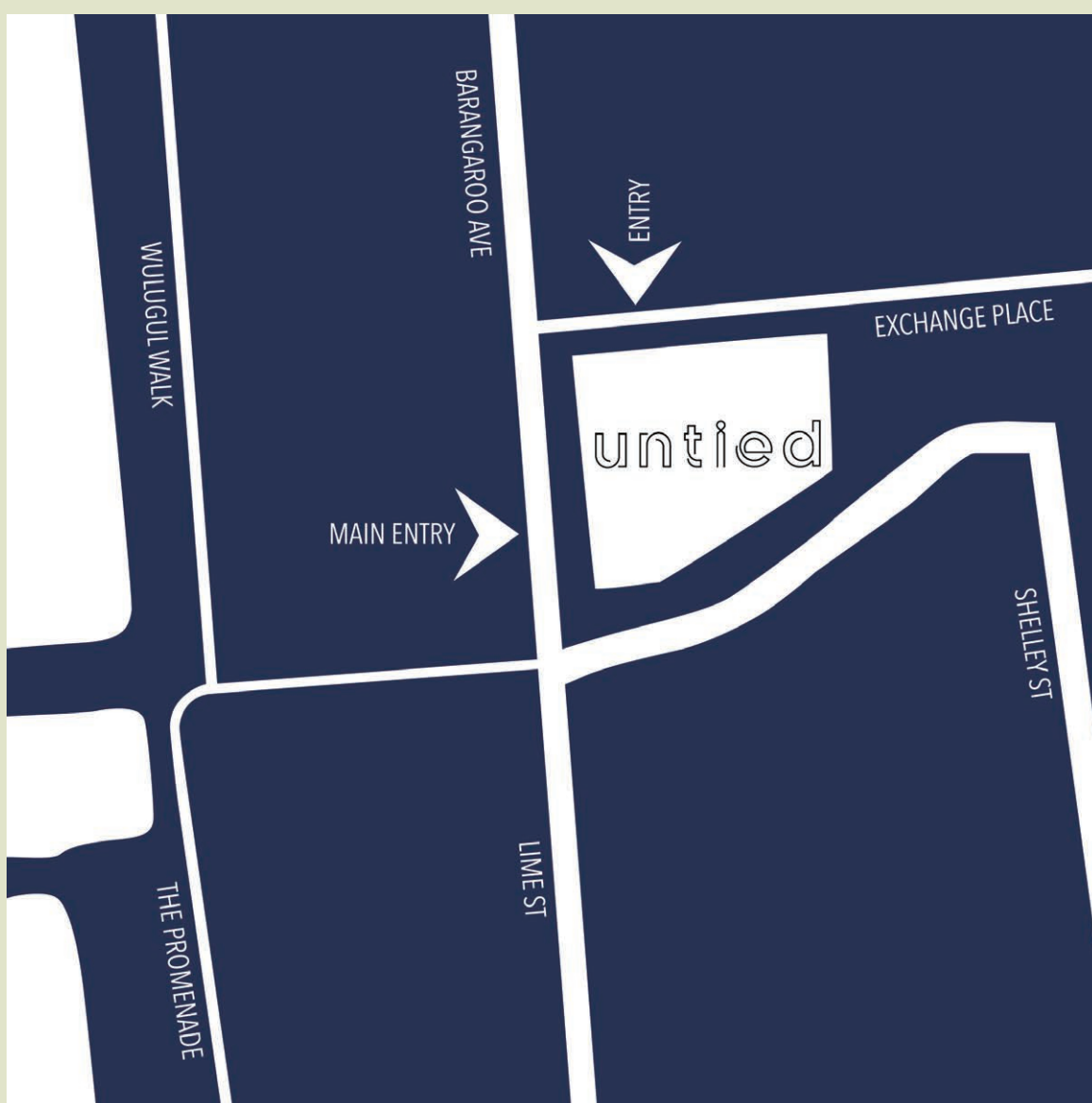
Should you require a door host or additional security at your event, we can arrange this for you at a charge of \$50 per host/guard per hour.

# CONTACT US

For any enquiries please contact our events team on 02 8322 2007  
or email [info@ausvenueco.com.au](mailto:info@ausvenueco.com.au)

## LOCATION

Level 4, 400 Barangaroo Avenue, Barangaroo  
Transport: Wynyard Train Station and the Barangaroo  
Ferry Wharf less than a 3 minute walk away.



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Level 4, Exchange Place, 400 Barangaroo Ave, Barangaroo | Ph: (02) 8322 2099 | [www.untiedsydney.com.au](http://www.untiedsydney.com.au)

Untied promotes the responsible service of alcohol