



Function Pack *untied*

Welcome to Untied.

untied

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

Hidden away above the city streets, this venue will help you forget the everyday hustle and bustle with its chilled-out vibes and tropical accents.

Colourful foods, innovative cocktails, bright furniture and tasteful décor all inspired by Australia's environments helping to create an experience of what is to be Australia today.



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

SPACE TYPE	Chair	Person	Monitor	Projector	Speaker	Microphone
PRIVATE INDOOR/OUTDOOR	NA	270	Y	Y	Y	Y





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!

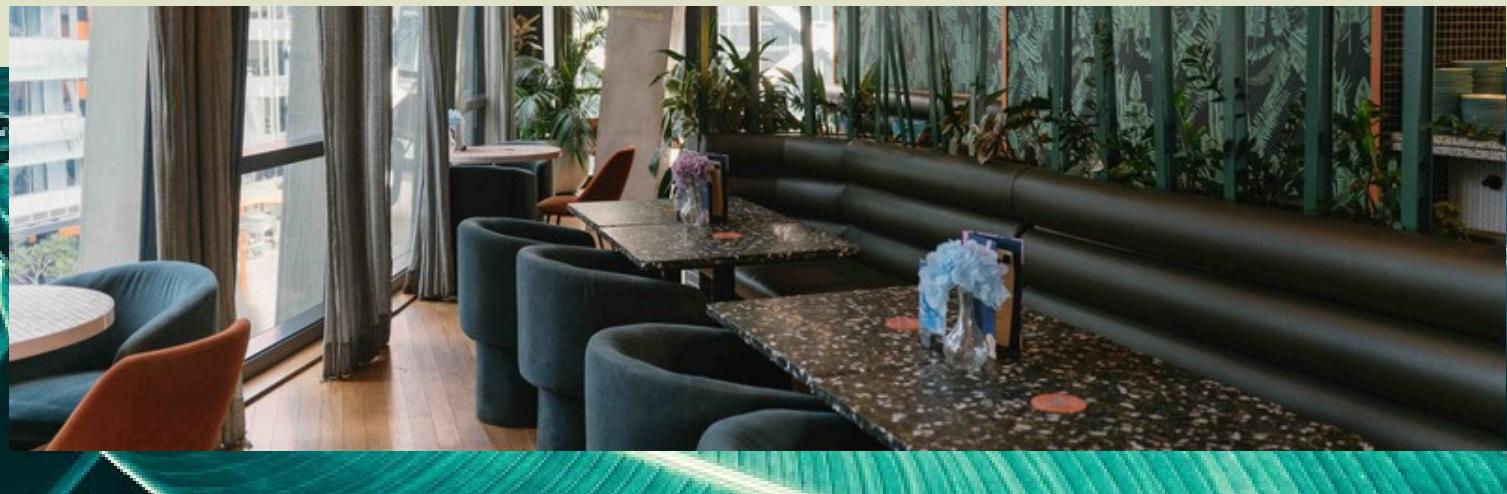
SPACE TYPE						
PRIVATE INDOOR/OUTDOOR	NA	70	N	N	N	N

Inside Dining

Capacity | 27 Seated, 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.

SPACE TYPE						
INSIDE DINING	27	50	N	N	N	N



Inside Dining & Bar

Capacity | 40 Seated, 80 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.

SPACE TYPE						
SPACE NAME 1	27	80	N	N	N	N





North Courtyard

Capacity | 30-90 Standing

Our sun-drenched outdoor rooftop bar with stunning water views provides the perfect space for small to large casual group gatherings.

SPACE TYPE						
SPACE NAME 1	27	80	N	N	N	N



Canapés

Minimum of 20 guests required.

6 PIECES \$46PP | 8 PIECES \$55PP | 10 PIECES \$68PP
(2 COLD + 4 HOT CANAPES) (3 COLD, 4 HOT CANAPES + 1 SUBSTANTIAL)
(8 HOT & COLD CANAPES + 2 SUBSTANTIAL)

Cold

FRESHLY SHUCKED OYSTERS (LD, LG) VINAIGRETTE

BUTTERNUT PUMPKIN TARTLET (V)
Coconut pepitas & cranberry granola

THAI BEEF SKEWERS (LG)

VEGETABLE SUSHI ROLL (LD, LG, V, VG)
Pickled vegetables, seaweed, soy sauce

YUZU SALMON SUSHI ROLL (LD, LG)
Cucumber, seaweed, soy sauce

CHILLI BEAN TOSTADA (LD, LG, V, VG)
Chilli bean, corn chips, vegan cheese, coriander

DUCK CREPE (LD)
Roast Peking duck, hoisin

VEGETABLE RICE PAPER ROLL (LD, LG, V, VG)

Substantial

PULLED PORK TACOS (LD, LGO)
Pulled pork, tortilla, slaw, BBQ

PLANT-BASED PULLED PORK TACOS (LD, LGO, V, VG)
Pulled mushroom, tortilla, slaw, BBQ

CHICKEN EMPANADA (LD) TOM YUM MAYO

TAJIMA WAGYU MINI BEEF BURGER (LGO)
Slider bun, mini wagyu, BBQ

BARRAMUNDI SPRING ROLL (LD) SWEET CHILLI MAYO

CAULIFLOWER ROLL (VG) Vegan chipotle

Hot

VEGETABLE SPRING ROLL (LD, V)
Shiitake mushroom, cabbage, carrot, sweet chilli

CHICKEN & LEEK PIE TOMATO SAUCE

THREE CHEESE ARANCINI (V)
Tom yum sauce

MOROCCAN CAULIFLOWER (LD, LG, V, VG)
Vegan chipotle

SOY GARLIC CHICKEN SKEWERS (LD, LG)
Sesame, chives

MEDITERRANEAN BEEF SKEWER (LG, LDO)
Green chilli mint yogurt

BEEF RENDANG (LD)
Tomato sauce

BUTTERMILK POPCORN CHICKEN (LGO)
Tom yum mayo, lime

PRAWN DUMPLINGS (LD) SOY SAUCE

VEG TIKKA PIE (V) TOMATO SAUCE

Dessert

ORANGE CAKE (V)

CHOCOLATE CAKE (V)

ASSORTED MINI GELATO CONES (V)

Serving Recommendations

6 CANAPES PER GUEST FOR A LIGHT GRAZE

8-10 CANAPES PER GUEST FOR A FULL MEAL REPLACEMENT

Additional Canapés

COLD \$7.5 PER PIECE | HOT \$7.5 PER PIECE

SUBSTANTIAL \$11.5 PER PIECE | DESSERT \$7.5 PER PIECE

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



Grazing Stations

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

Gluten-friendly options available.

Cheese & Charcuterie Station \$37pp | Min 20 Guests

Selection of sliced cold cuts; prosciutto, sopressa salami, mortadella, beef pastrami Selection of cheese; Mon Piere brie, goat cheese, smoked cheddar Pickled seasonal vegetables, marinated olives, dried fruits and nuts, sourdough, lavosh (LGO, VO)

Oyster Station \$30pp | Min 20 Guests

Freshly shucked selection of Sydney Rock oysters sourced from 40+ local New South Wales regions (LD,LG)

Pork Taco Station \$32pp | Min 20 Guests

Pulled Pork,Slaw,radish, Coriander, Jalapeno,onion, BBq , Green chilli yoghurt, tortilia (LDO, LGO)

Mushroom Taco Station \$32pp | Min 20 Guests

Pulled Mushroom,Slaw,radish, Coriander, Jalapeno,onion, BBq, Green chilli yoghurt, tortilia (LDO, LGO,VGO)

Dessert Station \$22pp | Min 30 Guests

An indulgent assortment of bite-sized desserts & treats, fresh fruits, mini gelato cones, and lollies (LGO, V)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

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

Standard

Minimum of 20 guests
2HR \$46PP | 3HR \$59PP | 4HR \$72PP

SPARKLING
Mr Mason Cuvee Brut NV

WHITE
Dottie Lane Sauvignon Blanc

RED
Henry & Hunter Shiraz Cabernet

DRAUGHT BEER
Kosciuszko Pale Ale

BOTTLED BEER
Boags Premium Light

SOFT DRINKS & JUICE

*Wine list subject to seasonal change

Premium

Minimum of 20 guests
2HR \$57PP | 3HR \$70PP | 4HR \$84PP

SPARKLING
Mr Mason Cuvee Brut NV

WHITE
Dottie Lane Sauvignon Blanc
Xanadu Chardonnay
Gabbiano Pinot Grigio

ROSÉ
Hearts Will Play Rosé

RED
Henry & Hunter Shiraz Cabernet
St Huberts Road Pinot Noir
Palmetto Shiraz

DRAUGHT BEER
Kosciuszko Pale Ale
Hahn Super Dry
Heineken

BOTTLED BEER
Boags Premium Light

CIDER
James Squire Orchard Crush

SOFT DRINKS & JUICE

Deluxe

Minimum of 20 guests
2HR \$68PP | 3HR \$81PP | 4HR \$94PP

SPARKLING
Alpha Box & Dice Tarot Prosecco NV
Chandon Blanc de Blancs

WHITE
821 Sauvignon Blanc
Paloma Riesling Xanadu Chardonnay
Gabbiano Pinot Grigio

ROSÉ
Sud Rosé

RED
Marques De Tezona Tempranillo
St Huberts Pinot Noir
Palmetto Shiraz

ALL DRAUGHT BEER & CIDER

BOTTLED BEER
Boags Premium Light Corona

SOFT DRINKS & JUICE





Beverage Add-Ons

Add Arrival Cocktails \$17 Per Cocktail

Speak to your event coordinator for options.

Add Champagne

Treat your guest to a bottle of Champagne. Speak to your Function Coordinator for our reserve list.

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

Add Frose Your Way

Make it more fun with frozen cocktails available as single serves (\$15) or 2-hour bottomless package (\$59pp)

Add Spirits \$13 Per Person Per Hour

Only available on the premium and deluxe packages
Minimum 20 pax 3 hour maximum

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.



Contact Us

02 8322 2099

info@untiedsydney.com.au

untiedsydney.com.au

Lvl 4, Exchange Pl 400 Barangaroo Ave,
Barangaroo, NSW

untied