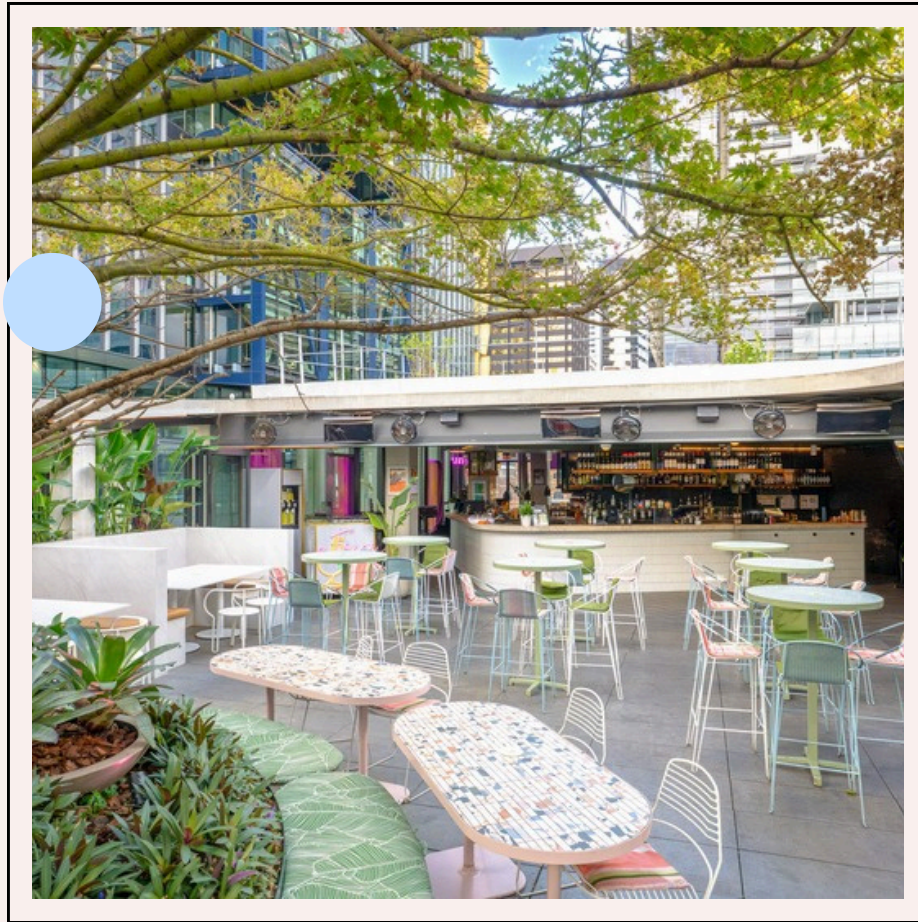


GOOD VIBES DELICIOUS FOOD NEW MEMORIES



UNTIED FUNCTION PACK UNTIED FUNCTION PACK

TO UNTIED WELCOME TO UNTIED WELCOME TO UNTIED

WELCOME TO 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.





**NEW MEMORIES
BEGIN AT
UNTIED**



WHOLE VENUE.

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.

[Capacity | 270]

SPACE TYPE					
PRIVATE INDOOR/OUTDOOR	NA	270	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	50	N	N	N	N





NORTH COURTYARD

[Capacity | 100 Standing]

One of our most popular semi-private spaces, the Northern Courtyard focal point is the stunning Maple Tree, perfect for rooftop events! This space can be further split into two.

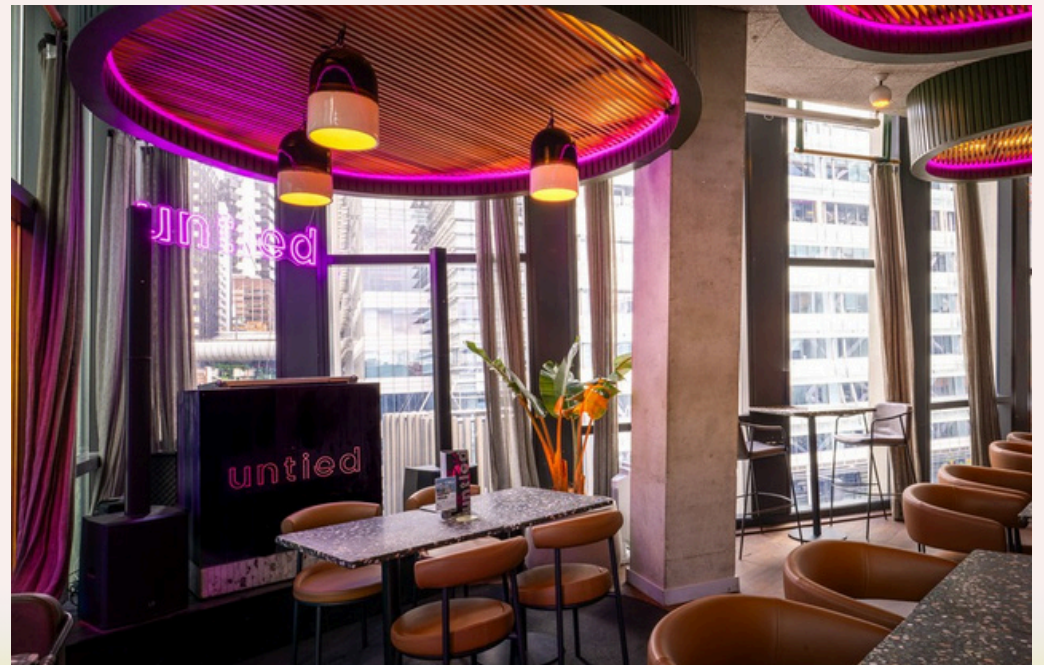
SPACE TYPE					
PRIVATE INDOOR/OUTDOOR	NA	100*	N	N	N

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	Y	N	N



INSIDE DINING & BAR

[Capacity | 27 Seated, 90 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						
INSIDE DINING	27	90	N	Y	N	N



CANAPÉS

6 PIECES \$48PP

[2 COLD / 4 HOT]

8 PIECES \$58PP

[3 COLD / 4 HOT / + 1 SUBSTANTIAL]

10 PIECES \$73PP

[8 HOT / COLD CANAPÉS + 2 SUBSTANTIAL]

MINIMUM OF 20
GUESTS REQUIRED.

COLD

Freshly shucked oysters, vinaigrette (LD, LG, A)
Beetroot tartlet (V)
Thai beef skewers (LG)
Vegetable sushi roll, pickled vegetables,
seaweed, soy sauce (LD, LG, V, VG)
Yuzu salmon sushi roll, cucumber, seaweed, soy
sauce (LD, LG, I)
Chilli bean tostada, chilli bean, corn chips,
vegan cheese coriander (LD, LG, V, VG)
Duck crepe, roast Peking duck, hoisin (LD)
Vegetable rice paper roll (LD, LG, V, VG)

SUBSTANTIAL

Pulled pork tacos, pulled pork, tortilla, slaw,
BBQ (LD, LGO)
Plant-based pulled pork tacos, pulled mushroom,
tortilla, slaw, BBQ (LD, LGO, V, VG)
Chicken empanada, tom yum mayo (LD)
Tajima wagyu mini beef burger, slider bun, mini
wagyu, BBQ (LGO)
Barramundi spring roll, sweet chilli mayo (LD, I)
Cauliflower roll, vegan chipotle (VG)

SERVING RECOMMENDATIONS

6 canapés per guest for a light graze
8-10 canapés per guest for a full meal
replacement

HOT

Vegetable spring roll, shiitake mushroom,
cabbage, carrot, sweet chilli (LD, V)
Chicken & leek pie, tomato sauce
Three cheese arancini, tom yum sauce (V)
Moroccan cauliflower, vegan chipotle (LD, LG, V,
VG)
Tandoori chicken wings, sesame seeds, green
chilli yoghurt (LG)
Mediterranean beef skewer, green chilli mint
yogurt (LG, LDO)
Lamb kofta, herb yoghurt, parsley (LDO, LG)
Buttermilk popcorn chicken, tom yum mayo, lime
(LGO)
Prawn dumplings, soy sauce (LD, I)
Veg tikka pie, tomato sauce (V)

DESSERT

Orange Cake (V)
Chocolate Cake (V)
Assorted Mini Gelato Cones (V)

ADDITIONAL CANAPÉS

COLD \$7.5 per piece
HOT \$7.5 per piece
SUBSTANTIAL \$12.5 per piece
DESSERT \$8.75 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. Seafood: A – Australian | I – Imported | M – Mixed. 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.

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, A)

Gluten-friendly options available.

PORK TACO STATION

\$32PP | MIN 20 GUESTS

Pulled Pork, slaw, radish, coriander, jalapeno, onion, BBQ, green chilli yoghurt, tortilla (LDO, LGO)

MUSHROOM TACO STATION

\$32PP | MIN 20 GUESTS

Pulled Mushroom, slaw, radish, coriander, jalapeno, onion, BBQ, Green chilli yoghurt, tortilla (LDO, LGO, VGO)

DESSERT STATION

\$22PP | MIN 30 GUESTS

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

BEVERAGE PACKAGES

Minimum of 20 guests required.

Wine list subject to seasonal change.

STANDARD

2HR \$48PP | 3HR \$61PP | 4HR \$75PP

SPARKLING

Mr Mason Sparkling Cuvee Brut NV

WHITE

Dottie Lane Sauvignon Blanc

ROSE

Hearts Will Play Rose

RED

Henry & Hunter Shiraz Cabernet

DRAUGHT BEER

Kosciuszko Pale Ale

Hahn Super Dry

BOTTLED BEER

Boags Premium Light

SOFT DRINKS & JUICE

PREMIUM

2HR \$59PP | 3HR \$73PP | 4HR \$87PP

SPARKLING

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato

WHITE

Pebble Point Chardonnay
Dottie Lane Sauvignon Blanc

ROSÉ

Hearts Will Play Rosé
Sud Rose - magnum 1500ml

RED

South Rock Shiraz
Henry & Hunter Shiraz Cabernet

DRAUGHT BEER

Kosciuszko Pale Ale
Hahn Super Dry
Heineken

BOTTLED BEER

Boags Premium Light

CIDER

James Squire Orchard Crush

SOFT DRINKS & JUICE

DELUXE

2HR \$71PP | 3HR \$84PP | 4HR \$98PP

SPARKLING

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Chandon Brut NV
Vivo Moscato

WHITE

Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio
Amelia Park 'Trellis' Chardonnay

ROSÉ

Hearts Will Play Rose
Sud Rose - magnum 1500ml

RED

Point of Departure Pinot Noir
Saltram Skins Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

ALL DRAUGHT BEER & CIDER

BOTTLED BEER

Boags Premium Light Corona

SOFT DRINKS & JUICE

BEVERAGE ADD-ONS

COCKTAIL ON ARRIVAL

\$18 PER COCKTAIL

Choose from: Espresso Martini, Margarita (Tommy's or Classic) French Martini or Aperol Spritz.

**Subject to availability*

CHAMPAGNE UPGRADE

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.*

FROSE YOUR WAY UPGRADE

Make it more fun with frozen cocktails available as single serves (\$15.5) or 2-hour bottomless package (\$59pp).

SPIRITS UPGRADE

\$14 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.





ADDITIONAL ITEMS

AUDIO VISUAL

Additional AV requirements can be arranged through your event manager. Please note that any external AV equipment must be approved by the venue prior to the event.

STYLING & DÉCOR

Our events team is happy to assist with all your styling needs. Speak directly with your event manager to obtain quotes and recommendations for any additional touches to elevate your event.

ENTERTAINMENT

Bring the vibes to your exclusive rooftop event and let us organise your entertainment. Options include photobooths, mirror booths, 360 video booths, private photographers, and more. Get in touch with your event manager for pricing, inclusions, and availability so you don't miss out.

HOST / SECURITY

If you require a door host or additional security for your event, this can be arranged at a rate of \$55 per host/guard per hour. All additional staff are subject to a minimum of two hours. Public holiday surcharges may apply.

LOCATION

Untied Rooftop is located in the heart of Barangaroo, offering a vibrant rooftop setting with sweeping views across the precinct and harbour surrounds. Conveniently positioned, the venue is just a short walk from Wynyard Train Station and Barangaroo Ferry Wharf, making it easily accessible for all guests.

CONTACT US



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