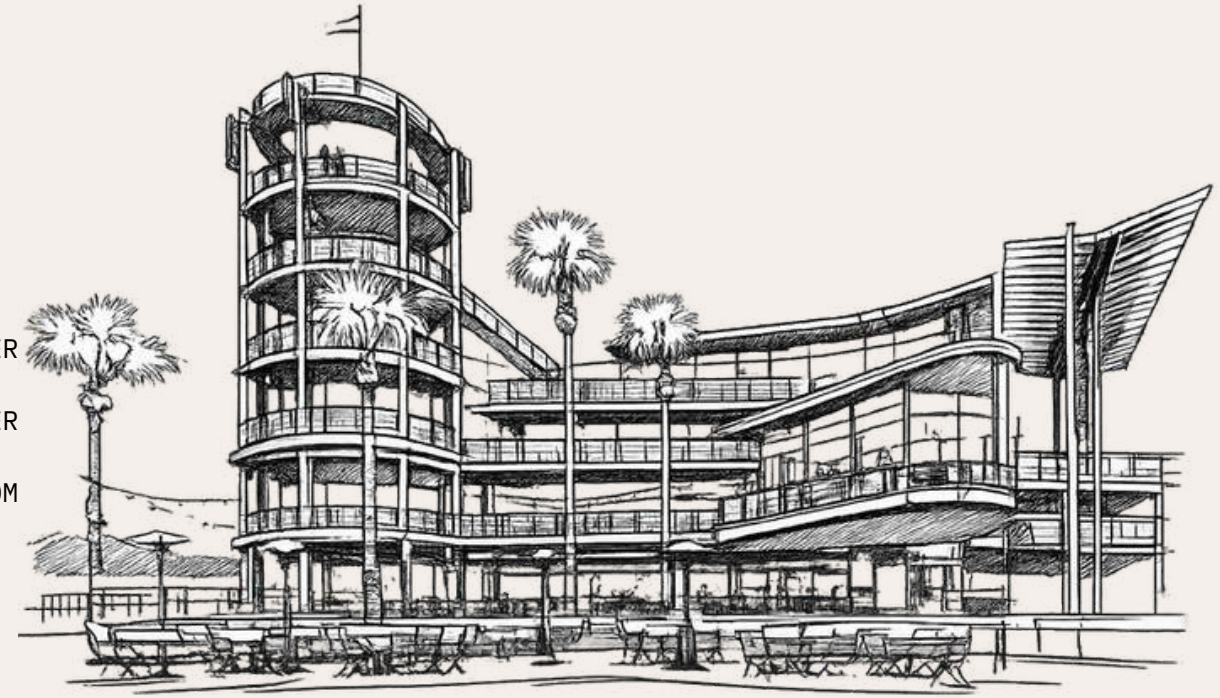
THE ORIANA

FUNCTIONS & EVENTS PACK

L3 | THE SKY TOWER

L2 | THE RESTAURANT TOWER

L1 | THE TOWER ROOM



L3 | THE HARBOUR ROOM

L2 | THE RESTAURANT

L1 | THE PUB

GF | THE BEER GARDEN

Big moments deserve a bigger backdrop.

Set across four levels on Sydney Harbour, The Oriana is designed for events that move — from drinks to dining, speeches to late-night celebration. Whether intimate or large-scale, every event is shaped by the energy of the harbour and the flexibility of the space.

The Oriana is a multi-level harbourfront destination built for gathering — bringing together elevated dining, social spaces and dedicated event areas in one iconic setting. From corporate events and milestone celebrations to weddings and long lunches that turn into late nights, The Oriana offers a seamless, all-in-one experience designed to flex with your occasion.

THE ORIANA HARBOUR ROOM & RESTAURANT

THE HARBOUR ROOM

LEVEL THREE - THE EVENTS & FUNCTIONS LEVEL

The top floor. The full experience.

Opening onto a private terrace with the harbour on all sides, the space is built for weddings, big celebrations and events that carry on well past the formalities.

There’s room to move, from seated dining to speeches, with an open kitchen and bar keeping the energy up from start to finish.

SPACE TYPE						
ROUND TABLES	100	175	Y	N	Y	Y

*HIRE FEES

AVAILABLE FOOD & BEVERAGE
CANAPES, GRAZING STATIONS, ALTERNATIVE DROP SET MENU, SHARED SET MENU ALL BEVERAGE PACKAGES, TAB ON CONSUMPTION, CASH BAR

RESTAURANT TOWER

LEVEL TWO - THE ORIANA RESTAURANT

A seated space for smaller events that still feels connected to the room. Perfect for long lunches, private dinners and celebrations that don’t need a crowd to land.

SPACE TYPE						
SEMI-PRIVATE / ROUND TABLES	30	N/A	N	N	N	N

*HIRE FEES

AVAILABLE FOOD & BEVERAGE
SIGNATURE SET MENU, SHOWCASE SET MENU ALL BEVERAGE PACKAGES, TAB ON CONSUMPTION

SKY TOWER

LEVEL THREE - THE ORIANA RESTAURANT

An intimate tower space wrapped in floor-to-ceiling views, best suited to cocktail-style events and smaller gatherings.

SPACE TYPE						
SEMI-PRIVATE/ ROUND TABLES	36	50	Y*	N	N	N

*HIRE FEES

AVAILABLE FOOD & BEVERAGE
CANAPES, GRAZING STATIONS, SIGNATURE SET MENU, SHOWCASE SET MENU ALL BEVERAGE PACKAGES, TAB ON CONSUMPTION

RESTAURANT EXCLUSIVE

LEVEL TWO - THE ORIANA RESTAURANT

Take the whole level. Make it yours.

From balcony to tower, this is the full experience — one continuous space designed for larger events that shift and build as the day or night unfolds.

Start structured. Let it open up from there.

Exclusive celebrations include the use of the Sky Tower, Restaurant Tower and Restaurant Balcony.

SPACE TYPE						
PRIVATE	150	-	Y*	Y*	Y	Y*
SEMI-PRIVATE	26	-	N	N	N	N

*HIRE FEE

AVAILABLE FOOD & BEVERAGE
SIGNATURE SET MENU, SHOWCASE SET MENU ALL BEVERAGE PACKAGES, TAB ON CONSUMPTION

THE ORIANA PUB & BEER GARDEN

THE PUB DINING

LEVEL ONE - THE ORIANA PUB

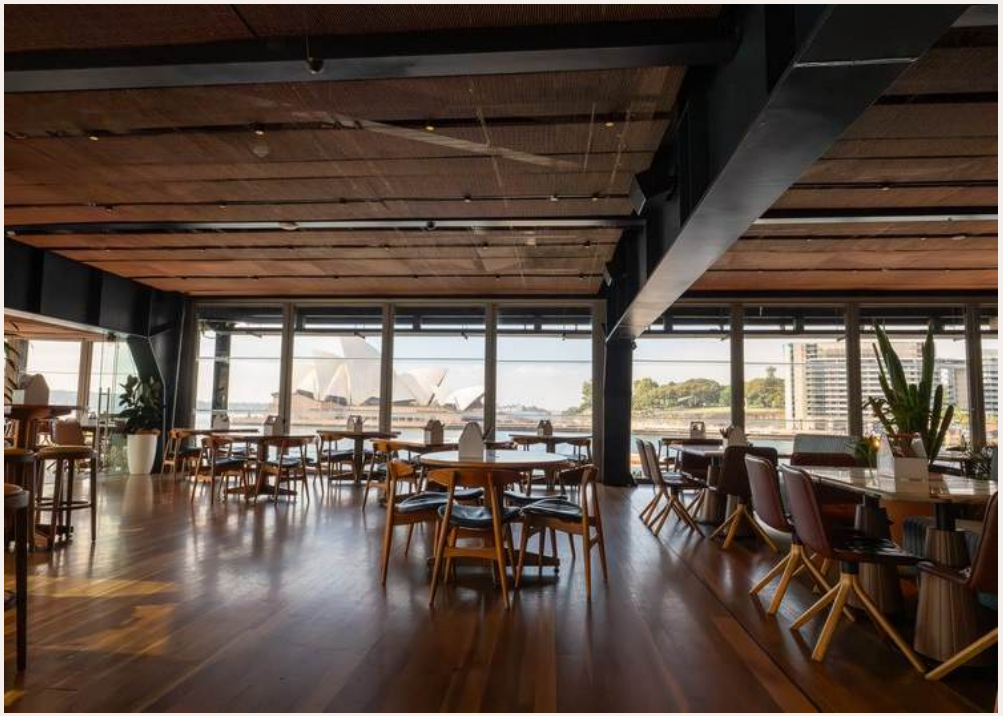
A classic Sydney pub experience, reimagined for the harbourfront. Set within The Oriana, The Pub is designed for relaxed celebrations, casual gatherings and game-day energy — with generous spaces, classic pub favourites and iconic harbour views.

Perfect for social events, after-work drinks and larger group bookings, it delivers all the atmosphere of a great pub, elevated by one of Sydney's most recognisable backdrops.

SPACE TYPE						
EXCLUSIVE + BRIDGE VIEW DECK	180	500	Y	Y	Y	Y
EXCLUSIVE EXC BRIDGE VIEW DECK	180	350	Y	Y	Y	Y

*HIRE FEE

AVAILABLE FOOD & BEVERAGE
CANAPES, GRAZING STATIONS, PUB SHARED SET MENU ALL BEVERAGE PACKAGES, TAB ON CONSUMPTION, CASH BAR



TOWER ROOM

LEVEL ONE - THE ORIANA PUB

A quieter corner, without missing the view.

A flexible space for dining, meetings or smaller celebrations - offering a more relaxed setting within the venue.

Easy to adapt, easy to settle into, and well suited to events that don’t need the spotlight to stand out.

SPACE TYPE						
PRIVATE	50	60	Y*	N	N	Y*

*HIRE FEE

AVAILABLE FOOD & BEVERAGE
CANAPES, GRAZING STATIONS, PUB SHARED SET MENU ALL BEVERAGE PACKAGES, TAB ON CONSUMPTION

HARBOUR DECK

LEVEL ONE - THE ORIANA BAR & DINING

Above the buzz, still part of it.

A covered outdoor space with harbour views and year-round comfort. Works well for cocktail events or paired with the Tower Room, giving guests the freedom to move between indoor and outdoor as things unfold.

SPACE TYPE						
OUTDOOR / PRIVATE	40	80	N	N	N	N
DECK + TOWER ROOM	-	140	Y	N	N	Y

AVAILABLE FOOD & BEVERAGE FOR DECK SPACES
CANAPES, GRAZING STATIONS, PUB SHARED SET MENU ALL BEVERAGE PACKAGES, TAB ON CONSUMPTION

BRIDGE VIEW DECK

LEVEL ONE - THE ORIANA BAR & DINING

Front-row to the harbour.

A lively outdoor space overlooking Campbells Cove and the Harbour Bridge. Built for social events, celebrations and occasions that lean into the atmosphere. Set up for music and simple AV, so the energy carries from start to finish.

SPACE TYPE						
OUTDOOR / PRIVATE	60	85	Y	N	Y*	Y*

*HIRE FEE

BEER GARDEN

GROUND FLOOR - THE ORIANA BEER GARDEN & TERRACE

As close as it gets.

Our ground-floor beer garden section is open, social and right on the harbour.

A semi-private space that keeps you connected to the energy of the venue, making it ideal for casual events, birthdays and group gatherings that don’t need to feel staged.

SPACE TYPE						
OUTDOOR / SEMI-PRIVATE	-	60	N	N	N	N

AVAILABLE FOOD & BEVERAGE FOR GF
CANAPES, ALL BEVERAGE PACKAGES, TAB ON CONSUMPTION

GROUND FLOOR SECTION

GROUND FLOOR - THE ORIANA BEER GARDEN & TERRACE

Where inside meets the beer garden.

This section offers a more relaxed setting with a natural connection to the energy of the venue.

Best suited to casual groups and celebrations that move between drinks, bites and the open air. Half hire available for 40 guests.

SPACE TYPE						
INDOOR / SEMI-PRIVATE	-	80	N	N	N	N

GROUND FLOOR & LEVEL 1

GROUND FLOOR & LEVEL ONE - THE ORIANA BEER GARDEN & PUB

Two levels of easy energy.

Bringing together the buzz of the pub with the relaxed flow of the ground floor, this combined space is made for larger groups that want room to move.

Best suited to cocktail-style celebrations, corporate events and social gatherings that shift naturally between drinks, dining and atmosphere.

SPACE TYPE						
PRIVATE	-	1000	Y	Y	Y	Y
GROUND FLOOR ONLY	-	600	Y	Y	Y	Y

*HIRE FEE

AVAILABLE FOOD & BEVERAGE FOR GF & L1
CANAPES, GRAZING STATIONS, ALL BEVERAGE PACKAGES, TAB ON CONSUMPTION, CASH BAR

THE ORIANA MENUS

GRAZING STATIONS

MINIMUM 30 GUESTS

AVAILABLE ON

GF | THE BEER GARDEN
L1 | THE PUB
L2 | THE RESTAURANT
L3 | THE HARBOUR ROOM

DIY TACO STATION • 30PP

Slow cooked beef brisket, spiced chicken, fried tofu, flour tortilla, corn tortilla, Pico de Gallo, corn salsa, guacamole, sour cream, franks hot sauce, pickled jalapeno, fresh iceberg, red cabbage, mozzarella
*Available in the Pub L1 spaces only

COLD SEAFOOD STATION • 33PP

Poached prawns, Sydney rock oysters, chef's selection sashimi, smoked salmon, cocktail sauce, mignonette dressing, lemon, bread roll

CHEESE & CHARCUTERIE STATON • 33PP

Chef's selection of 3 cheeses and cold cuts, fresh and dried fruit, lavosh, grissini, pickled figs, chutney, quince paste, grilled vegetables, dips, olives, sourdough

DESSERT STATON • 20PP

Mini lamington, chocolate brownies, petit fours, assortment fruit, bambino gelati cones, raspberry coulis

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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 ORIGIN: A – Australian | I – Imported | M – Mixed

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.

CANAPÉ MENU

MINIMUM 20 GUESTS

6 PIECE CANAPE PACKAGE | 50PP
8 PIECE CANAPE | 7 CANAPES & 1 SUBSTANTIAL PACKAGE | 61PP
10 PIECE CANAPE | 8 CANAPES & 2 SUBSTANTIAL PACKAGE | 76PP

ADD ON EXTRA CANAPES | 8.00EA
SUBSTANTIALS | 13.5EA
DESSERT CANAPES | 9.25EA

AVAILABLE ON
GF | THE BEER GARDEN
L1 | THE PUB
L2 | THE RESTAURANT
L3 | THE HARBOUR ROOM

COLD

Sydney rock oysters, citrus caviar, champagne mignonette · LD, LG, A
Roast duck pancake, hoisin sauce, cucumber · LD
Nigiri sashimi, salmon flame grilled · LD, LG
Wakame sushi, wasabi, soy, pickled ginger · LD, LG, VG, A
Jamon serrano crostini, baby figs, truffle stracciatella · LGO
Prawn rice paper roll, nuoc cham, coriander · LD, LG, I
Tuna tartare tartlet, avocado crema, horseradish, avruga caviar · LGO, I
Cherry tomato bocconcini skewer, apple balsamic, basil · LG, V
Beetroot, goats' cheese, blood orange gel tartlet · V

HOT

Wild mushroom arancini, parmesan, fired basil, aioli · LG, V
Potato spun prawn, lemon aioli · LD, LG, I
Beef brisket croquette, chipotle mayo
Beef bourguignons pie, mash potato, red wine
Moroccan pumpkin flower, chilli mayo · LD, V, VGO
Spinach and ricotta quiche · LG, V
Lamb souvlaki skewers, tzatziki · LDO, LG
Chicken filo pastries, tarragon
Crab spring roll, shiitake mushroom, sweet chilli · LD, I

SUBSTANTIAL

Caramilised onion cheese puff · tomato relish · V
Classic wagyu beef slider · american cheese, mac sauce, pickles · LGO
Beer-battered flathead · fries, tartar sauce · LD, I
Crispy cauliflower salad · spicy coconut yoghurt, shallots, pomegranates · LD, LG, VG
Honey lime chicken · soba noodles, edamame, sesame dressing
Mini margarita pizza · V

DESSERT

Chocolate brownie · coffee cream, raspberries · LG, V
New york style cheesecake · blue berries · V
Bambino gelati cones · V

SHARED BANQUET SET MENU

2 COURSE | 89PP

MINIMUM 10 GUESTS

ENTRÉE TO SHARE

Vannella Burrata
fennel jam, grilled sourdough • V LGO

BBQ Lamb Skewers
guindilla peppers, smoked garlic mayo • LG LD

Warm Sourdough + 10pp
cultured butter

MAIN COURSE TO SHARE

Sirloin Steak, 120-day grain-fed QLD MB2+ 47
Red wine jus, broccolini, smoked almonds • LD, LG

Seared Barramundi
roasted pepper agrodolce, rocket, fennel • LG LDO

Leafy Green Salad
lemon dressing • LG, LD, VG

Skin on Fries • LG LD VGO

OPTIONAL

SHARED DESSERT | 15PP

Charred Pineapple Pavlova
vanilla bean cream, rum, lemon balm

Ice Cream Sandwich
hazelnut ice cream, cocoa nib, salted caramel • V

AVAILABLE ON
L1 | THE PUB

THE SIGNATURE SET MENU

4 COURSE | 159PP

TO START

Dry-aged beef tartare, fullblood wagyu bresaola, potato pave • LG

Seared Hokkaido Sea Scallop, Beurre blanc, Oscietra caviar • LDO, LG, I

ENTREES TO SHARE

Vanella Burrata, roast peach, tomato chilli jam, basil • LG, V

Raw Tuna Crudo, harissa, roe, turmeric, ice plant • LD, LG, A

MAINS TO SHARE

Striploin, Riverine, 120-day grain fed Southern NSW MB2+ • LD, LG

Murray River Cod, butter emulsion, Yarra Valley salmon roe, chive • LDO, LG, A

Duck Fat Potatoes, rosemary, confit garlic • LD, LG, VO, VGO

Baby gem, radish, fetta, chardonnay dressing • LDO, LG, V, VGO

TO FINISH

Profiteroles, chocolate crema, chocolate sauce, vanilla bean ice cream • V

AVAILABLE ON
L2 | THE RESTAURANT

THE SHOWCASE SET MENU

4 COURSE | 249PP

TO START

Sydney Rock Oyster, native finger lime & Espelette pepper • LD, LG, A

Hokkaido Sea Scallop, ceviche, finger lime, avocado, chilli • LD, LG, I

Dry-aged Beef Tartare, full blood wagyu bresaola, potato pavé • LG

ENTREES TO SHARE

Raw Tuna Crudo, harissa, roe, turmeric, ice plant • LD, LG, A

Lamb Shoulder Croquettes, pickled onion, hot mustard aioli • LD

Octopus, stracciatella, romesco, pickled green chilli LG, LDO,A

MAINS TO SHARE

Lobster Tagliatelle, bisque, soft herbs • A

Fullblood Wagyu Striploin, Stone Axe BMS9+ • LD, LG

Duck Fat Potatoes, rosemary, confit garlic • LD, LG, VO, VGO

Baby gem, radish, fetta, chardonnay dressing • LDO, LG, V, VGO

TO FINISH

Profiteroles, chocolate crema, chocolate sauce, vanilla bean ice cream • V

AVAILABLE ON
L2 | THE RESTAURANT

ALTERNATE DROP SET MENU

3 COURSE | 120PP
MINIMUM 10 GUESTS | REQUIRED FOR 60+ GUESTS

BREAD

Artisan sourdough roll, cultured butter • LDO, LGO, V, VGO

ENTRÉE

Vannella burrata, roast peach, tomato chilli jam, basil, extra virgin olive oil • LG, V

Hokkaido scallop crudo, dashi shoyu, fried ginger, coriander, salmon roe • LD, LGO, I

MAIN COURSE

Riverine beef tenderloin MB2+, potato galette, baby onion, snow pea leaf, red wine jus • LDO, LG

Pan seared barramundi, corn custard, sautéed Tuscan cabbage, dried cherry tomato, pine nut, beurre noisette • LDO, LG, A

DESSERT

Mango crème brulee, white chocolate, fresh mango • LG, V

Valrhona dark chocolate custard, hazelnut, cocoa nibs, salted caramel ice cream • LG, V

AVAILABLE ON
L3 | THE HARBOUR ROOM

SHARE STYLE SET MENU

2 COURSE | 109PP

MINIMUM 10 GUESTS | MAXIMUM 60 GUESTS

BREAD

Artisan sourdough roll, cultured butter • LDO, LGO, V, VGO

ENTRÉE TO SHARE

Vannella burrata, roast peach, tomato chilli jam, basil, extra virgin olive oil • LG, V

Garlic Australian Tiger Prawns, confit garlic butter, parsley, chilli, lemon • LDO, LG, A

Lamb shoulder croquettes, pickled onion, hot mustard aioli • LD

MAIN COURSE TO SHARE

Striploin, Riverine, 120-day grain fed Southern NSW MB2+ • LDO, LG
Served with red wine jus

Crispy-skin barramundi, butter emulsion, Yarra Valley salmon roe, chive • LDO, LG, A

SIDES

Duck fat potatoes, rosemary, confit garlic • LD, LG, VO, VGO

Baby gem, radish, fetta, chardonnay dressing • LDO, LG, V

DESSERT - ADDITIONAL $15PP

Valrhona dark chocolate custard, hazelnut, cocoa nibs, salted caramel ice cream • LG, V

AVAILABLE ON
L2 | THE RESTAURANT
L3 | THE HARBOUR ROOM

BEVERAGE PACKAGES

STANDARD

2 HOURS | 53PP
3 HOURS | 68PP
4 HOURS | 81PP

WINES
Mount Paradiso Prosecco NV
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio
Pebble Point Chardonnay
Hearts Will Play Rose
Red Hill Estate Pinot Noir
Mesta Tempranillo
South Rock Shiraz

HEAVY BEER
Hahn Super Dry

CIDER
Pipsqueak Cider

LIGHT BEER
Hahn Premium Light

SOFT DRINKS / JUICE

PREMIUM

2 HOURS | 65PP
3 HOURS | 78PP
4 HOURS | 93PP

WINES
Chandon Brut NV
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio
Vasse Felix Filius Chardonnay
Sud Rose IGP
Red Hill Estate Pinot Noir
Mesta Tempranillo
Nietschke Julius Shiraz

HEAVY BEER
Hahn Super Dry
Heineken
Little Creatures Pale Ale

CIDER
Pipsqueak Cider

LIGHT BEER
Hahn Premium Light

SOFT DRINKS / JUICE

DELUXE

2 HOURS | 76PP
3 HOURS | 90PP
4 HOURS | 104PP

WINES
Moet & Chandon Brut Imperial NV
Shaw + Smith Sauvignon Blanc
Vasse Felix Filius Chardonnay
Domaine Thierry Mothe Chablis
Sud Rose IGP
Dalrymple Pinot Noir
Heathcote Estate Shiraz
Terrazas Reserva Malbec

HEAVY BEER
Hahn Super Dry
Heineken
Little Creatures Pale Ale
Asahi Super Dry

CIDER
Pipsqueak Cider

LIGHT BEER
Hahn Premium Light

SOFT DRINKS / JUICE

* PLEASE NOTE, ALL PACKAGES SUBJECT TO PRODUCT AVAILABILITY

BEVERAGE ADD ONS

COCKTAIL ON ARRIVAL | 18PP

Selection of a maximum of 2 choices

Limoncello Spritz

Wild Berry Hibiscus Spritz

Espresso Martini

Amaretto Sour

Classic Margarita

HOUSE SPIRITS UPGRADE | 14PP PER HOUR

Maximum of 3 hours

Available to add to all beverage packages.

Minimum of 20 guests.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function. Cash bar options are available for spaces with a private bar included.

THE ORIANA
CIRCULAR QUAY W, THE ROCKS NSW 2000