THE ORIANA

WEDDINGS & SPECIAL EVENTS
2026 | 2027

From ceremony to cocktails, long-table dining to late-night celebration, The Oriana is designed for weddings and special events that move.

Positioned directly on the water between the Sydney Harbour Bridge and Sydney Opera House, your event unfolds with both landmarks in view — a vantage point reserved for only the most premium occasions. Unmatched, enduring, and unmistakably Sydney.

Intimate or large-scale, every detail flows effortlessly — creating a celebration that feels as seamless as it is unforgettable.

THE ORIANA EXPERIENCE

ICONICALLY SYDNEY

Golden hour over the harbour.
Speeches as the light fades.
Music, movement, and a room that shifts with the night.
This is an unmatched moment you'll cherish forever.

Tell us what you're thinking - we'll help shape the rest.

CONTACT
info@ausvenueco.com.au
(02) 8014 5663

PLANNING & INCLUSIONS

Plan with confidence. Host with ease.

PLANNING

- Dedicated event coordinator to guide you through planning, menu selection and on-the-day delivery
- Supplier coordination, working with your external vendors from planning through to pack down
- Access to a curated network of trusted Sydney-based suppliers and creatives
- Complimentary menu tasting for the couple (additional guests welcome)

THE DETAILS

- Exclusive use of your selected event space
- Tray service throughout your celebration
- Flexible furniture including dining tables, cocktail settings and lounge pieces
- Table settings, linen and napkins
- Personalised menus and dietary management
- In-built AV including microphones and sound system for speeches and entertainment
- Dancefloor allocation (or space to style your own)
- Access for bump-in and pack-down (timings confirmed per event)
- Security included for the duration of your event (where required)

WEDDING FORMATS

Designed for how you want to celebrate.

COCKTAIL WEDDINGS

Designed to flex to your style - from relaxed and social to elevated and black tie.

SEATED RECEPTIONS

Round tables, shared moments, and a more structured experience — without losing the atmosphere.

MULTI-LEVEL EXPERIENCE

Reception and late-night celebration across multiple levels — all seamlessly connected.

Begin with welcome drinks overlooking the harbour, move through to dining or dancing as the evening unfolds, and utilise each space to create different moments, energy and perspective throughout your event.

A complete wedding, designed to flow.

THE HARBOUR ROOM

LEVEL THREE

The top floor. The full experience.

Opening onto two private terraces with harbour views on all sides — including the Sydney Harbour Bridge and Opera House — this is our most sought-after space, built for receptions with the most iconic of backdrops & cocktail hour overlooking the water and celebrations that carry on well into the night.

From seated dining to speeches to space for a dancefloor, everything flows seamlessly, with an open kitchen adding theatre and energy throughout.

All seated options include space on the terraces for canapes and drinks.

SPACE TYPE						
ROUND TABLE	100	80	Y	Y*	Y	Y
ROUND TABLE WITH BRIDAL TABLE	80	80	Y	Y*	Y	Y
BANQUET & ROUND TABLES WITH DANCEFLOOR	80	80	Y	Y*	Y	Y
COCKTAIL (INDOOR & OUTDOOR)	-	175	Y	Y*	Y	Y

*HIRE FEE

RESTAURANT EXCLUSIVE

LEVEL TWO - THE ORIANA RESTAURANT

Take the whole level. Make it yours.

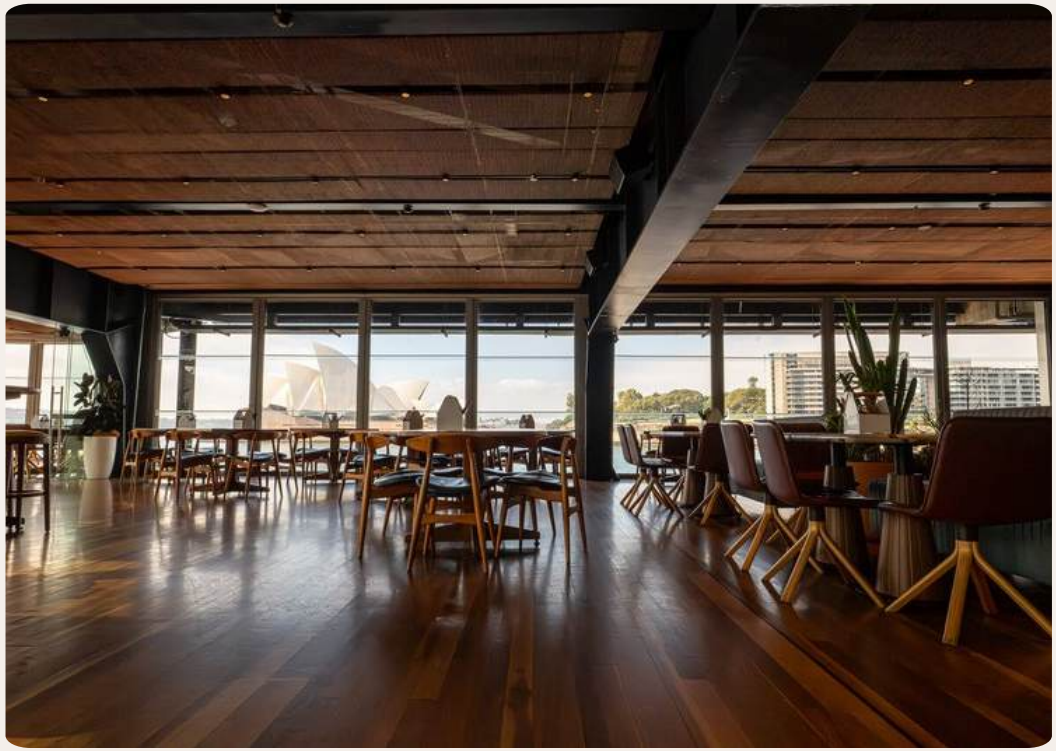
Including the Sky Tower, Upper Sky Tower and Restaurant Terrace, this is a fully connected space designed for weddings that evolve — from structured dining to a more open, social celebration as the night unfolds.

Capacity of 150 guests seated on a variety of sized tables or 100 seated with a dancefloor in the Sky Tower.

Option to hire the Harbour Room on Level 3 in addition for arrival canapes and drinks, turning into a dancefloor at night.

SPACE TYPE						
PRIVATE	150	-	Y*	Y*	Y*	Y

*HIRE FEE



PUB EXCLUSIVE

LEVEL ONE - THE ORIANA PUB EXCLUSIVE

Set within The Oriana, The Pub is designed for relaxed celebrations, with iconic harbour views.

With space for arrival canapes and drinks, a dancefloor and seating for 180 guests, this floor offers it all.

SPACE TYPE						
PRIVATE	180	500	Y	Y	Y	Y

*HIRE FEE

SAMPLE FOOD & BEVERAGE 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

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

AVAILABLE ON
L1 | THE PUB

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

THE SIGNATURE SET MENU

AVAILABLE ON
L2 | THE RESTAURANT

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

THE SHOWCASE SET MENU

AVAILABLE ON
L2 | THE RESTAURANT

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

ALTERNATE DROP SET MENU

AVAILABLE ON
L3 | THE HARBOUR ROOM

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

SHARE STYLE SET MENU

2 COURSE | 109PP

MINIMUM 10 GUESTS | MAXIMUM 60 GUESTS

AVAILABLE ON
L2 | THE RESTAURANT
L3 | THE HARBOUR ROOM

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

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.

BEVERAGE PACKAGES

STANDARD

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

WINES
Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

CIDER
Pipsqueak Cider

HEAVY BEER
Hahn Super Dry

LIGHT BEER
Hahn Premium Light

SOFT DRINKS / JUICE

PREMIUM

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

WINES
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
South Rock Shiraz
Henry & Hunter Shiraz Cabernet

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
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
St Huberts Pinot Noir
Saltram Skins Shiraz
Henry & Hunter Shiraz Cabernet
La Boca 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.

ADDITIONAL INFORMATION

THE DETAILS

Plan with confidence. Host with ease.

PLANNING NOTES
Public holiday and peak date surcharges may apply.
Minimum spends and timings vary by space and season.
Final details, timings and supplier access are confirmed in the lead-up to your event.

HARBOUR & LOCATION
Located within the Overseas Passenger Terminal at Circular Quay. Easily accessible via public transport, with Circular Quay train, ferry and light rail nearby.

On occasion, cruise ship schedules may partially impact harbour views. For schedules visit www.portauthoritynsw.com.au/cruise/sydney-harbour/sydney-harbour-cruise-schedule

PARKING & ACCESS
Wilson Parking available nearby at Circular Quay and The Rocks
Limited direct vehicle access to the terminal — supplier bump-in details provided ahead of your event.

ACCOMMODATION
Surrounded by a range of premium hotels within walking distance.
Recommendations available for guest stays and wedding night accommodation.

THE DETAILS
All menus and packages are subject to seasonal availability.
Dietary requirements can be accommodated with notice.
Styling, entertainment and additional services can be arranged on request.

We’re happy to recommend trusted Sydney-based suppliers upon request, with coordination support from our team.

THE ORIANA
CIRCULAR QUAY W, THE ROCKS NSW 2000