THE ORIANA

CORPORATE FUNCTIONS
2026 · 2027

From client lunches and networking events to conferences, presentations and end-of-year celebrations, The Oriana is designed for corporate events that make an impression.

Positioned directly on the water between the Sydney Harbour Bridge and Sydney Opera House, your event unfolds with two of the city’s most iconic landmarks in view - an unmistakably Sydney setting for hosting clients, colleagues and teams.

From intimate gatherings to large-scale events, dedicated spaces, considered food and beverage and seamless service come together to create an experience that feels effortless, polished and memorable.

THE ORIANA EXPERIENCE

THE HARBOUR ROOM

LEVEL THREE - THE EVENTS & FUNCTIONS LEVEL

A private waterfront event space, designed for conferences, presentations, workshops, networking events and corporate and client dining.

Opening onto two private terraces with views toward the Sydney Harbour Bridge and Opera House, The Harbour Room combines a distinctly Sydney setting with flexible event formats and seamless flow throughout the day.

The space can accommodate cabaret, U-shape and long table configurations with room for registration, presentations, breaks and networking as required.

AV DETAILS

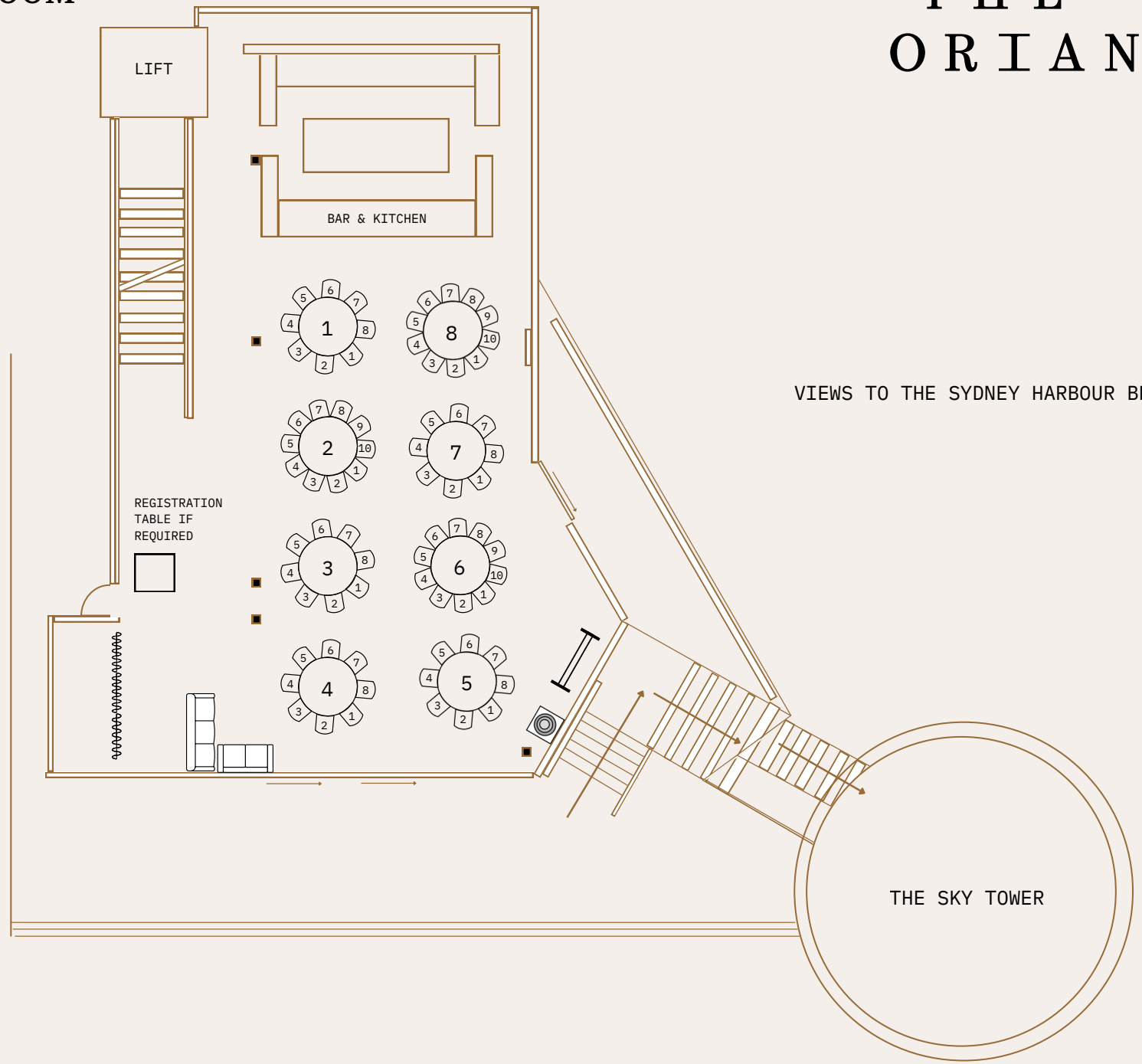
100 inch tv
Microphone
Lectern
Mixer
Preferred AV suppliers can be shared for additional requirements

SPACE TYPE						
CABARET	70	-	Y	N	Y	Y
BOARD ROOM	40	-	Y	N	Y	Y
ROUND TABLE	100	-	Y	N	Y	Y
COCKTAIL	-	175	Y	N	Y	Y

THE ORIANA · HARBOUR ROOM

CABARET WITH AV
70 GUESTS

THE ORIANA



THE ORIANA · HARBOUR ROOM

2 X LONG TABLES
40 GUESTS

THE ORIANA

FOOD & BEVERAGE MENUS

PLATED BREAKFAST

2 COURSE · 70 PER PERSON
ALTERNATE DROP SELECT TWO DISHES FROM EACH COURSE
ONLY AVAILABLE IN THE HARBOUR ROOM ON LEVEL 3 - MIN 30PAX

FIRST COURSE

Toasted house granola, greek yoghurt, macerated berries, almonds, walnuts, local honey · V, LDO

Rhubarb & raspberry Danish, vanilla mascarpone, roasted pistachios · V

Coconut chia pudding, mango, passionfruit, finger lime, toasted coconut · VG, LG

MAIN COURSE

Potato & spinach galette, poached egg, whipped Meredith goats cheese, salsa verde, soft herbs · V

Smoked Tasmanian salmon, crème fraîche scrambled eggs, salmon roe, chives, toasted brioche · LGO, LDO, A

Berkshire pork bacon, free range egg, duck fat potato rösti, poached egg, roasted vine tomatoes, watercress, wholegrain mustard

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.

CONTINENTAL BREAKFAST

50 PER PERSON · SELF SERVICE STATION

AVAILABLE IN THE HARBOUR ROOM ON LEVEL 3

AVAILABLE UPON REQUEST IN L1 PUB SPACES FOR LARGER EVENTS

BAKERY

Butter croissant

Pain au chocolat

Artisan sourdough, cultured butter, local honey & seasonal preserves · LGO, LDO

YOGHURT POT

Greek yoghurt, toasted honey-spice granola, almond, walnut & macerated berries · V, LDO

FRESH SEASONAL FRUIT

Chef's selection of seasonal fruit and berries · LG, LD

CHARCUTERIE & CHEESE

Prosciutto San Daniele · LG, LD

Smoked Tasmanian salmon · LG, LD

Meredith whipped goat's cheese · LG

Caper berries, cornichons & lemon · LG, LD

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WORKING LUNCH

50 PER PERSON

AVAILABLE IN THE HARBOUR ROOM ON LEVEL 3

AVAILABLE UPON REQUEST IN L1 PUB SPACES FOR LARGER EVENTS

SANDWICHES & WRAPS

Harissa chicken wrap, baby cos, cucumber, pickled onion & garlic yoghurt · LGO, LDO

Roast pumpkin, Meredith goat's cheese, rocket & pepita wrap · V, LGO, LDO

BAKERY

Quiche Lorraine

Roast vegetable quiche · V

SALADS

Roast chat potato salad, Dijon mustard, herbs & shallots · V, LG, LDO

Iceberg salad, green goddess, candied walnut · V, VGO, LG, LDO

SWEET

Lemon meringue tart · V

Chocolate lamington · V

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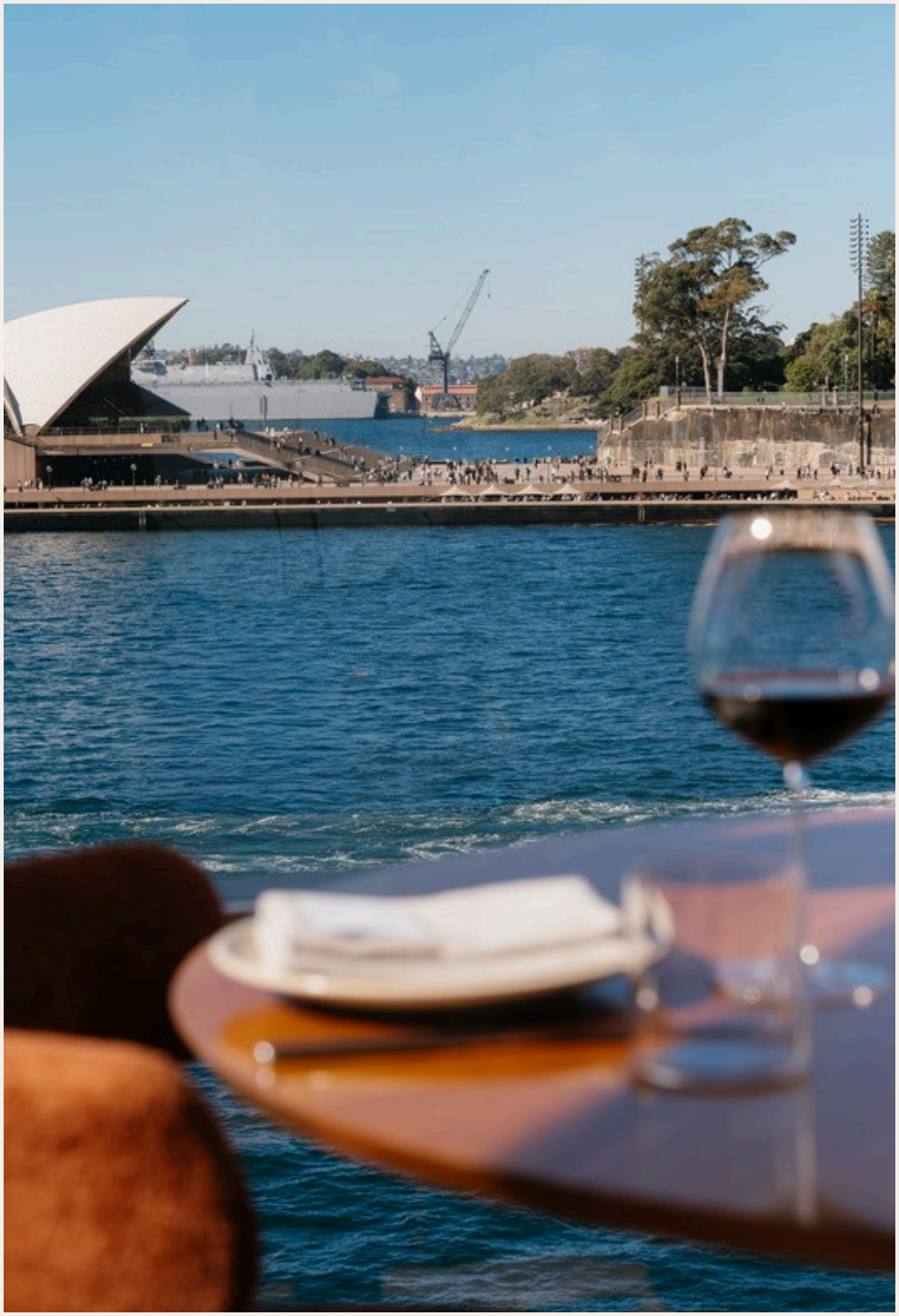

ALTERNATE DROP SET MENU

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

THE ORIANA
CIRCULAR QUAY W, THE ROCKS NSW 2000