

FUNCTION PACK

SQUIRE'S

Above



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Perched above Squire's Landing, in the historic heart of The Rocks, Squire's Above offers a sophisticated and elevated setting for unforgettable events. Celebrate your next event at one of Australia's most iconic venues, with panoramic views encompassing the Sydney Harbour Bridge and Sydney Opera House.

The interior displays refined modern elegance, combining sleek contemporary design with a warm and inviting atmosphere. Floor-to-ceiling windows frame the harbour, filling the space with natural light during the day and showcasing the Opera House and Harbour Bridge by night, creating the ultimate backdrop for any function.

Every detail of your events is carefully curated, from bespoke floor layouts to tailored food and beverage experiences, ensuring each occasion is seamless and memorable.

Breathtaking harbour views, elevated light-filled spaces, and personalised service make Squire's Above the premier destination for unforgettable, show-stopping events in Sydney.

CONTACT US

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FROM INTIMATE DINNERS IN
THE PRIVATE DINING ROOM,
TO LONG LUNCHEES IN THE
SPECTACULAR UPPER TOWER,
TO LARGE COCKTAIL EVENTS
OR CORPORATE GATHERINGS
IN THE OPERA ROOM –
SQUIRE'S ABOVE DELIVERS AN







Immersive experience like no other

OPERA ROOM

The Opera Room is the largest event space, situated on the first floor of the restaurant, and is the perfect setting for both seated and cocktail weddings.

Two private terraces facing the Sydney Opera House and Sydney Harbour Bridge provide access to views like no other.

The room also features an open kitchen, adding theatre and atmosphere to your celebration.

SPACE TYPE						
PRIVATE	100	180	Y (\$)	Y (\$)	Y	Y (\$)

(\$) hire fees









UPPER SKY TOWER



The Upper Sky Tower is arguably Sydney's most spectacular dining room.

Floor-to-ceiling glass windows allow for views spanning Sydney Harbour. Taking in Circular Quay, the Sydney Opera House and the Harbour Bridge, the Upper Sky Tower is best suited to cocktail style events for up to 50 people.







SPACE TYPE						
SEMI PRIVATE / PRIVATE	N/A	50	Y (\$)	Y (\$)	Y (\$)	Y (\$)

(\$ hire fees

PRIVATE DINING ROOM (LEVEL 2)

Overlooking the Sydney Opera House, the Private Dining Room seats up to ten guests.

Featuring an elliptical solid spotted gum dining table and walls adorned by overlapping fabric veils referencing the colours of Australian gum leaves on the forest floor, each thoughtful detail in the room creates a warm, inclusive space.

SPACE TYPE						
PRIVATE	10	N/A	Y (\$)	Y (\$)	Y (\$)	Y (\$)







(\$) hire fees



SKY TOWER

With floor-to-ceiling windows and a contemporary, light-filled design showcasing sweeping views of Sydney Harbour, the Opera House and Harbour Bridge, the Sky Tower offers an impressive backdrop for any event.

Perfect for corporate functions, cocktail parties, and private celebrations, the space comfortably accommodates 30 seated guests.

SPACE TYPE						
PRIVATE	30	N/A	Y (\$)	Y (\$)	Y (\$)	Y (\$)







(\$) hire fees



RESTAURANT DECK

Adjoining the restaurant, the outdoor Restaurant Deck offers a relaxed open-air setting for cocktail-style events of up to 40 guests.

Ideal for arrival drinks, casual celebrations and corporate gatherings, it adds an open-air element to any event at Squire’s Above.

SPACE TYPE						
OUTDOOR	N/A	40	N	N	N	N











LEVEL 2 EXCLUSIVE



Elevate your event with exclusive access to Level 2, from the light-filled restaurant to the striking Sky Tower and Upper Sky Tower. With the entire floor reserved for your occasion, you'll have complete flexibility to shape your event your way.

An exceptional setting for large cocktail events, private celebrations, corporate functions or any event that deserves uninterrupted, panoramic views of the Harbour.

SPACE TYPE						
PRIVATE	94	250	Y (\$)	Y (\$)	Y	Y (\$)

(\$) hire fees

SAMPLE CANAPE MENU

6 PIECE CANAPE PACKAGE | 50PP

8 PIECE CANAPE PACKAGE (7 CANAPES + 1 SUBSTANTIAL) | 61PP

10 PIECE CANAPE PACKAGE (8 CANAPES + 2 SUBSTANTIAL) | 77PP

COLD

Sydney rock oysters, finger lime, coriander *LG*

Beef tartare, cornichon, shallot, horseradish, seeded croute *LD*

Sushi Nigiri, inari tofu, soy *VE LG*

Spanner crab tartlet, wasabi tobiko, lemon balm, black sesame *LD*

Tiger prawn cocktail, spicy sauce, avocado *LD LG*

Goat cheese, heirloom tomato, olive tapenade, basil *V*

Rice paper roll, avocado, mint, vegan Nuoc cham *VE LG*

Duck pancake, shallot, hoisin sauce *LD*

Smoked salmon pinwheel crepe, cream cheese

Compressed watermelon “tuna”, avocado cream, black sesame, shiso *VE LG*

HOT

Tempura Sydney rock oyster, wakame, tobiko *LD*

Potato galette, horseradish crème, caviar *LG*

Seared Hokkaido scallop, beurre Blanc, Yarra Valley salmon roe *LG*

Wagyu beef cheek, black vinegar, daikon, sprouts, shallot, chilli *LG LD*

Corn & gruyere croquette, tomato salsa *V*

King prawn dumpling, fried ginger, soy, chilli thread *LD*

Lamb slider, fermented chilli, yoghurt, pickled onion, rocket

Crispy polenta, wild mushroom duxelles, cashew cream *VE LG*

Duck confit croquette, hot mustard aioli

Crab spring rolls, house dipping sauce *LD*

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.





SAMPLE SET MENUS

2 COURSE | **99PP**

3 COURSE | **109PP**

Choose one dish from each section

ENTRÉE

Goat cheese & pumpkin agnolotti, beurre noisette, sage, pine nut, lemon

Hokkaido scallop crudo, dashi shoyu, salmon roe

Duck parfait, cherry, pickled onion, brioche

Beef tartare, confit beetroot, horseradish, heirloom radish

MAIN COURSE

Tenderloin beef, potato galette, baby onion, watercress, port wine jus

Steamed Blue eye, kumara, chilli, petit salad, lime & coconut sauce

Corn-fed chicken, potato & leek gratin, Tuscan kale, jus de gras

Crispy barramundi, corn custard, sauté Tuscan cabbage, dried tomato, pine nut, beurre noisette *LG LD*

Potato Gnocchi, seasonal mushrooms, celeriac cream, dried tomato, sage

DESSERT

Dark Chocolate Cremieux, salted caramel, pistachio sable

Mango Crème Brulee, white chocolate, mango sorbet, raspberry

Crème Caramel, poached orange

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SAMPLE SHARED SET MENU

2 COURSE | **130PP**

ENTRÉE TO SHARE

Artisan Sourdough, whipped cultured butter, charcoal salt

Sydney rock oysters, mignonette, lemon

Duck confit croquettes, hot mustard mayo

Artisan burrata, romesco, shaved nashi, petit leaves, turmeric extra virgin olive oil *V*

Garlic King prawns, confit garlic butter, parsley, chilli, lemon

MAIN COURSE TO SHARE

Beef tenderloin, green peppercorn jus

Blue eye cod, dashi shoyu, black miso, lime

Potato Gnocchi, seasonal mushrooms, celeriac cream, dried tomato, sage

ACCOMPANIMENTS

Roast duck fat potatoes

Heirloom carrots, orange & anise

Seasonal greens, lemon, extra virgin olive oil

Petit leaves, DOP balsamic vinaigrette

DESSERT - ADDITIONAL \$20PP

Dark Chocolate Cremieux, salted caramel, pistachio sable

Mango Crème Brulee, white chocolate, mango sorbet, raspberry

Crème Caramel, poached orange

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SAMPLE SET MENU ALTERNATE DROP

2 COURSE | **104PP**

3 COURSE | **146PP**

ENTRÉE

Artisan burrata, romesco, shaved nashi, petit leaves, turmeric, extra virgin olive oil *V*

Hokkaido Scallop crudo, dashi shoyu, salmon roe *LD LG*

MAIN COURSE

Tenderloin beef, potato galette, baby onion, watercress, port wine jus *LG*

Crispy barramundi, corn custard, sauté Tuscan cabbage, dried tomato, pine nut, beurre noisette *LG LD*

DESSERT

Mango Crème Brulee, white chocolate, mango sorbet, raspberry

Dark Chocolate Cremieux, salted caramel, pistachio sable

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

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BEVERAGE PACKAGES



Standard

2 HOURS | 54PP

3 HOURS | 68PP

4 HOURS | 82PP

WINES

Alpha Box & Dice Tarot Prosecco NV
821 South Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Pebble Point Chardonnay
Hearts Will Play Rose
Storm & Saint Pinot Noir
Marques de Tezona Tempranillo
South Rock Shiraz

HEAVY BEER

Hahn Super Dry

CIDER

Pipsqueak Cider

LIGHT BEER

Hahn Premium Light

SOFT DRINKS / JUICE



Premium

2 HOURS | 66PP

3 HOURS | 79PP

4 HOURS | 93PP

WINES

Chandon Brut NV
821 South Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Xanadu 'Circa 77' Chardonnay
Sud Rose IGP
St Huberts Pinot Noir
Marques de Tezona Tempranillo
South Rock 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 | 77PP

3 HOURS | 91PP

4 HOURS | 105PP

WINES

Moet & Chandon Brut Imperial NV
Shaw & Smith Sauvignon Blanc 2024
Deep Woods Estate Chardonnay
Dom. Thierry Mothe Chablis AV 2024
Sud Rose IGP
Amen Break 'Cromwell Basin' Pinot Noir
Terrazas Reserva Malbec
Penfolds Bin 28 Shiraz

HEAVY BEER

Hahn Super Dry

Heineken

Little Creatures Pale Ale

Asahi Super Dry

CIDER

Pipsqueak Cider

LIGHT BEER

Hahn Premium Light

SOFT DRINKS / JUICE



BEVERAGE ADD ONS

COCKTAIL ON ARRIVAL | 18PP

Selection of a maximum of 2 choices

Limoncello Spritz

Wild Berry Hibiscus Spritz

Espresso Martini

Pornstar 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.



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