

117 HARRINGTON ST. THE ROCKS

FUNCTIONS & EVENTS



THE FOX HOLE

FUNCTION
PACKAGES
2023



The Fox Hole is a delightful gin bar in the heart of The Rock's combining rich heritage and modern hospitality to create the perfect setting for your next event.

117 Harrington street otherwise known as 'Accountant's House' is a heritage listed building and former warehouse. The building was completed in 1914 and played host to many businesses and people that supported trade and development in the Sydney CBD over the past century.

The building is a typical example of the Federation Warehouse style. Many original features both internally and externally have been preserved including the brick façade, timber posts and beams, along with timber frame flooring. Allowing you to explore and immerse yourself in the rich history of the space and, Sydney CBD.

Our menu offers a mixture of canapé classics, modern morsels and seasonal substantials which can be tailored to suit any occasion.

We have created a signature list of Australian, British and American gins, a handpicked range of wines from around the world and a range of other tipples to meet your tastes.

Come and let us help create your perfect event, whether you are looking for an intimate dinner for 12, cocktails for 20 or a private exclusive-use event for 80.

OUR SPACE

We have the flexibility to provide a roped off area, a private dining experience or should you need, the entire venue.

PRIVATE DINING

Capacity

Cocktail: 15 - 20

Sit-down: 8 - 12

Heavy timber beams, period brickwork & heavy drapes set the scene for this cozy, hidden space. *The space can be entirely sectioned off for private and intimate use. Features a large communal table for dining use.*

DEDICATED RESERVED AREA

Capacity

Cocktail: from 15 - 60

Sit-down: from 15 - 45

Pending on the number of guests for your event we can section off an area of the venue for you. *The section can be configured with a mix of low and high tables to a variety of layouts for your event.*

EXCLUSIVE USE

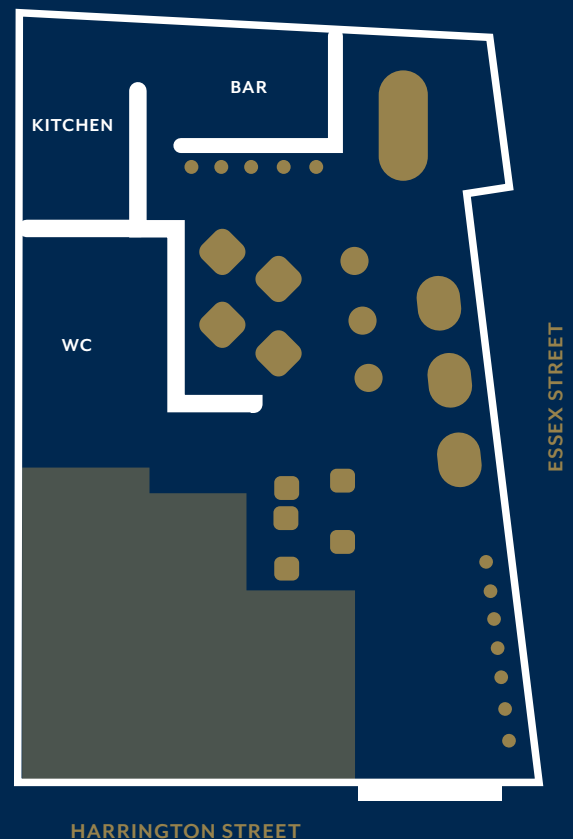
Capacity

Cocktail: 60 - 100

Sit-down: 45 - 70

The world is your oyster!

Exclusive use of the entire venue allows you the ultimate flexibility to create a truly bespoke event perfect for your event.





OUR CANAPÉ MENU

COLD

- Australian Camembert with pear compote on pumpernickel (v)
- Carrot and caraway on cracker (v, df)
- Pork pie bite with Branston pickle
- Rare roast beef with horseradish cream on mini toast
- Smoked salmon blini with crème fraiche and dill

WARM

- Seared halloumi and watermelon skewer (gf)
- White button and porcini mushroom arancini with garlic aioli (v)
- Lamb kofta with minted yoghurt dipping sauce (gf)
- Chicken tikka with raita on mini pappadum

SUBSTANTIAL

- Gourmet cocktail pie station with potato and mushy peas
- Beef brioche slider

SWEET

- Citrus posset (v)
- Triple chocolate brownie (v)

GRAZING STATION

- Selection of three cheeses
- Selection of cured meats
- Fruits and olives
- House-toasted spiced nuts
- Range of breads and crackers

COLD, WARM & SWEET

- 4 varieties \$23pp
- 6 varieties \$33pp
- 8 varieties \$43pp

we allow for 1.5 pieces per person, per variety

SUBSTANTIAL

- 1.5 pieces \$12pp

GRAZING STATION

- \$13 pp for a grazing station

** Many of our menu items can be adapted to accommodate most dietary needs. Please discuss your requirements with us at the time of your menu selection.*

DRINKS OPTIONS

CHOOSE YOUR OWN ADVENTURE

Our function beverages menus are put together on a by consumption basis, so that you get maximum enjoyment.

Your menu be as simple or as fanciful as your heart desires. Whether you want house wines, some spirits, or an open bar we will put together a menu that has something for everyone.

If you would like a cocktail on arrival we can do that too! Are you celebrating something special? Our expert cocktail shakers would be delighted to design a custom cocktail just for you.

Perhaps you would like the drinks to be the showcase? A guided wine tasting or tour of our favourite gins could be just the activity you've been looking for.



EXPLORE GIN: A TRUE GIN TASTING EXPERIENCE

Enter our casual, yet stylish bar and begin your journey through the 500 year evolution of gin will begin.

Over 90 minutes your dedicated host will serve you a tasting flight of seven gins showcasing six distinct styles of spirit production. As you taste your way through the flight, you will learn about the history of each style and how it is produced.

Gin is a star on its own and is also the platform from which to begin bigger adventures.

Your exploration will feature a range of tonic waters, fruit and herbal gamishes for you to taste and see for yourself how different mixers and flourishes enhance the gin's botanical flavours.

A selection of cold and warm canapés will be served throughout the tasting.

At the conclusion of the tasting, you will be invited to get up close and personal with our complete gin range see, touch and smell-so that you can begin designing your own drinks to carry on the adventure.

EXPLORE GIN

Minimum 8 people **\$90 pp**

Includes 4 canapés (6 pieces) pp

ADDITIONAL FLOURISH

Gin Cocktail to finish **\$15pp**

