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FOOD. WINE. FUN. MUSIC. ARTS. CULTURE.

 /THEWINERYSURRYHILLS

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# Table of Contents

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## 3. FUNCTION SPACES

*Private Dining Room*

*Garden Room*

*Champagne Room*

*The Winery Surry Hills*

## 4. SET MENUS

*Bring Me Food*

*La Di Da*

## 5. CANAPÉS PACKAGES

## 6. BEVERAGE CONSUMPTION

*Beverage packages*

## 7. TERMS & CONDITIONS



# Spaces - The Winery Surry Hills



## PRIVATE DINING ROOM

**PRIVACY LEVEL:** Private  
**CAPACITY:** 30 seated  
40 standing  
**STYLE:** Seated dining  
Cocktail & Canapés



## GARDEN ROOM

**PRIVACY LEVEL:** Semi Private  
**CAPACITY:** 20 seated  
25 standing  
**STYLE:** Seated dining  
Cocktail & Canapés



## PRIVATE DINING ROOM + GARDEN ROOM + GARDEN PARTY

**PRIVACY LEVEL:** Full & Semi Private  
Indoor & Outdoor spaces  
**CAPACITY:** 100 seated  
120 standing  
**STYLE:** Seated dining  
Cocktail & Canapés

## CHAMPAGNE ROOM

Toast your next milestone surrounded by friends in a sumptuous booth at the Champagne Room.. “Press for Champagne” buttons to keep the good times rolling.

The Champagne Room is available for exclusive hire for events of up to 90 guests.

The space seats up to 64 guests and has plenty of standing room for socialising, making it ideal for product launches, large parties and events that run late into the night.



## THE WINERY SURRY HILLS

When hired exclusively, The Winery can cater for private events of up to 400 guests. Boasting multiple bars in Sydney’s only wine laneway, our venue can be transformed to suit corporate events, product launches, social parties and large-scale cocktail parties.

The Champagne Room is included in this full venue book out.

Price on Application





# Set Menus

## BRING ME FOOD | \$60 per person

### STARTERS (TO SHARE)

- **Warm chickpea dip**, paprika, coriander, pita bread
- **Buffalo ricotta**, house pickled radish, country loaf, native salt, chilli, lemon
- **Silverbeet & spinach arancini**, 4 cheeses', aioli
- **Sausage roll**, veal & chorizo, tomato & chilli relish

### MAINS (TO SHARE)

- **Pan seared fish of the day**, pea puree, spring vegetables, tomato concasse, basil
- **Chef's BBQ chicken**, rustic slaw, garlic sauce, lemon
- **Watermelon & feta**, butter lettuce, soft herbs, grapes

### ON THE SIDE (TO SHARE)

- **Rustic fries** with tomato sauce

### NOT TO SHARE

- **Chocolate brownie**, caramel ice cream, choc sauce, pistachio soil

## LA DI DA | \$85 per person

### TO TOAST

- **Flute of Prosecco**

### ENTREES

- **Oysters**, champagne vinaigrette, lemon
- **Warm marinated Mt Zero olives**
- **Chicken parfait**, eggplant relish, mustard fruit, pickles, toast
- **Prosciutto wrapped rockmelon**, hung yoghurt, mint, olive oil

### PALATE CLEANSER

- **Sorbet & lemon spritz**

### MAINS (INDIVIDUAL CHOICE OF)

- **Confit duck maryland**, cinnamon roasted pumpkin, native barilla bower spinach, spiced jus
- **Pan seared fish of the day**, pea puree, spring vegetables, tomato concasse, basil
- **Risotto of rich beetroot**, gorgonzola cream, basil
- **Steak frites**, 250gm striploin, café de Paris butter, rustic fries, jus
- **Chefs spiced chicken salad**, butter lettuce, candied pecans, fresh strawberries, goat cheese, strawberry balsamic dressing
- **(SHARE) Rocket salad**, parmesan, aged balsamic on the side

### DESSERT (INDIVIDUAL CHOICE OF)

- **Pavlova**, Frangelico cream, seasonal fruit, berry compote
- **Chef's lemon pie**, pine nut pastry, double cream, meyer lemon flakes

# Canapés packages

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A minimum order for 15 people is required

## BRONZE canape Package | \$32 per person

- 2 colds + 4 hots

## SILVER canape Package | \$45 per person

- 3 colds + 4 hots + 2 substantial

## GOLD canape Package | \$55 per person

- 4 colds + 5 hots + 3 substantial

## DESSERT canape addon

- 2 pieces | \$7 per person
  - 3 pieces | \$10 per person
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## COLD

- Cheeseboard sticks, hard, blue, soft, grape, quince
- Tomato, bocconcini, olive, basil, rocket pesto skewers
- Watermelon and whipped feta bites, candied pecan, mint
- Chickpea & cucumber bites, caramelised onion, semi-dried tomato, chervil
- Sandwich fingers - egg, lettuce, dijon aioli, basil.
- Ricotta, pickled radish, chili flakes, lemon, bruschetta
  
- Chicken liver parfait, eggplant relish, gherkin, toast
- Prosciutto wrapped rockmelon, hung yoghurt, mint
- Albacore tuna, chilli, endive, lemon balm
- Confit duck rillettes', chive, toast
- Oyster & shallot vinaigrette
- Feta stuffed green olive, cacciatore salami, parsley



## HOT

- Spinach & four cheese Arancini, garlic aioli, lemon
- Spinach & mushroom pie
- Leek & gruyere cocktail quiche
- Pumpkin & feta pissaladiere
- Stuffed roasted mushroom, spinach, pine nuts, grana padano cheese
- Old bay spiced cauliflower florets, vegan aioli, chilli sambal
  
- Venison juniper & shiraz pie
- Smoked andouille sausage, mustard fruits
- Pork & veal sausage roll, tomato chilli relish
- Calamari rings, fries, garlic aioli, lemon
- Char-grilled wagyu rump & green peppercorn mustard skewers
- Mini smoked brisket panini, garlic sauerkraut, pickles
- Pulled pork slider, apple coleslaw, old bay aioli
- Wagyu beef slider, dill aioli, pickles, American cheddar

## SUBSTANTIAL

- Beetroot risotto, gorgonzola, basil
- Spinach & four cheese lasagne, green salad
- Spiced cauliflower salad, spinach, rocket, roasted sunflower seeds, apple cider dressing
  
- Chicken breast salad, butter lettuce, mint, fresh strawberry, goats cheese
- Sausage ragu, penne pasta, grana padano cheese
- Fish & chips, gribiche sauce, lemon

## DESSERT CANAPÉ

- Mini walnut brownie, caramel, pistachio crumb
- Lemon meringue tartlets
- Assorted bambino gelato cones
- Seasonal fruit, freeze dry raspberry, frangelico cream
- Triple chocolate tart, chocolate sauce, chocolate crumb
- Mini assorted cupcakes







## On Consumption Beverages

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For exclusive events, the option of a pre-arranged selection of on-consumption beverages is also available.

To arrange tray service of these beverages, an additional \$30 per 50 people per hour is applicable.

## Beverage Packages

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### STANDARD beverage pack

3 HOURS \$49 PER PERSON | 4 HOURS \$59 PER PERSON

- Bottled Beer: Hawthorn Pilsner, James Squire Amber Ale, James Boags Light
- Sparkling: Restless Rebel Brut NV
- White Wine: Beaumont Chardonnay
- Red Wine: Arrowhead Block Cabernet Shiraz
- Non-Alcoholic: Soft Drinks & Juice

### PREMIUM beverage pack

3 HOURS \$59 PER PERSON | 4 HOURS \$69 PER PERSON

- Bottled Beers: Hawthorn Pilsner, James Squire Amber Ale, Hawthorn Golden Ale, Kirin Megumi, James Boags Light
- Sparkling: Casa Gheller 'G' Gold Prosecco Valdobbiadene
- White Wine: Beaumont Chardonnay, Palazzo Grimani Pinot Grigio
- Rosé Wine: Chant Du Midi
- Red Wine: Hen Pecked Cabernet Sauvignon, Bertaine et Fils Pinot Noir
- Non-Alcoholic: Soft Drinks & Juice

# Terms & Conditions

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## 1. CUSTOMER TO ENSURE COMPLIANCE

The customer will endeavour that its servants, officers, contractors, guests, members, patrons, and invitees comply with these terms and conditions.

## 2. CATERING CHARGES

Food and beverage menus are charged inclusive of service staff unless otherwise indicated. Additional per hour charges may apply for tray service of beverages.

## 3. MINIMUM SPENDS AND ROOM HIRE CHARGES

Where applicable, minimum spends for the function must be adhered to. Should a minimum spend not be achieved, the deposit will be retained.

## 4. CONFIRMATION OF BOOKING

(a) A tentative booking will remain in place for seven (7) days from the time of booking. If this period has expired and the deposit and signed trading terms and conditions have not been received, the venue reserves the right to release the date for re-sale.

(b) A booking will be deemed confirmed upon receipt of the deposit, signed booking agreement and signed trading terms and conditions. The projected function cost is based on the expected number of guests and function type as advised by the customer at the time of booking.

## 5. PAYMENT

### 5.1 Terms of Payment

(a) Unless approved credit arrangements have been made with the management of the venue, the customer must pay the fees as set out below:

All fees will not be accepted as paid until funds are cleared through the venue's bank account.

(i) Unless an alternative arrangement is in place, a deposit of 30% of the agreed minimum spend is required to confirm the booking. This amount will be applied against the final tax invoice as part consideration. Until these monies are received, the venue reserves the right to allocate the date to another customer.

(ii) An amount, estimated by the venue equal to the Projected Function Costs (the preliminary invoice) is payable seven (7) days prior to the function date.

(iii) The balance, including any additional charges incurred during the function are to be settled at conclusion of the function. If payment is not finalised at the conclusion of the function, the outstanding amount will be charged to the nominated credit card on the Booking Agreement

(b) Credit Balances – the venue will pay credit balances within fourteen (14) days of the function date.

(c) Surcharge amounts

(i) Functions have a specified duration; however an alternative duration may be negotiated to meet the needs of the specific function. Further extensions may, subject to any special terms and conditions, be negotiated on the function date or during the function.

(ii) The function duration can only be extended by the customer or the customer's nominated representative, in consultation with the Function Coordinator in charge of the function.

## 5.2 Non Payment

If the customer does not fulfil the payment obligations specified in Clause 5.1 the venue has the right to terminate the agreement.

## 5.3 Cancellation / Postponement

In the regrettable circumstances that a customer cancels a function, the venue shall be entitled to the following payment:

(i) If the cancellation or postponement is notified one hundred and twenty (120) days or more prior to the date of the function, full deposit shall be refunded.

(ii) If the cancellation or postponement is notified at least sixty (60) days prior to the function date but less than one hundred and twenty (120) days, the full deposit will be retained.

(iii) If the cancellation or postponement is notified less than sixty (60) days and more than thirty (30) days prior to the function, the full deposit will be retained and 25% of the projected function costs shall be payable.

(iv) If the cancellation or postponement is notified less than thirty (30) days prior to the date of the function, the full deposit will be retained and 50% of the projected function costs shall be payable.

## 6. CATERING SELECTIONS & NUMBER OF GUESTS

(a) Food and beverage selections and final number of guests must be provided ten (10) days prior to the function date. [These numbers will provide the basis for the preliminary invoice].

(b) Minor increases to the numbers of guests (up to 5%) can be accommodated up to forty eight (48) hours in advance of the function. Increased guest numbers will be charged to the final account.

(c) If confirmed guest numbers fall below the minimum spend requirement, you will be charged the difference on the final invoice.

(d) Acceptance of number variations is subject to specific terms and conditions, for example, licensing requirements.

## 7. RESPONSIBLE SERVICE OF ALCOHOL

Staffs are trained in the Liquor Licensing Accredited Responsible Service of Alcohol and by law we reserve the right to refuse entry to any persons in accordance with liquor licensing requirements or to serve alcohol to any person whom they believe to be intoxicated or under age. Any intoxicated persons will be removed from the venue. In accordance with liquor licensing law s in New South Wales, minors are only permitted on the premises in the company of their legal or parental guardian and may be asked to leave the venue at the discretion of management. At no time is a minor permitted to consume alcohol on these premises. Alcohol cannot be served to 3rd parties who are working during the event (such as a DJ).

## 8. PUBLIC HOLIDAY SURCHARGE

Please note that a surcharge of 20% may apply (at the discretion of management) on all food and beverage charges for functions held on Public Holidays, whether or not the Public Holiday is gazetted at the time of confirmation. A 10% surcharge may apply to functions on New Year's Eve.

## 9. TAXES

All prices quoted are in Australian dollars and include a 10% goods and services tax.

## 10. DECORATIONS/THEMING

The use of confetti, glitter, scatters, rose petals etc. is prohibited. Nothing is to be nailed, screwed, stapled or adhered to any wall, door, ceiling or fixture of the building unless authorised by the venue's management. Should they be used without notification, an additional cleaning fee will be charged.



Smoke machines, pyrotechnics and flammable liquids may not be used in any area of the venue. Candles may be used with prior approval.

#### **11. MENU AND DIETARY REQUIREMENTS**

Whilst all care will be taken to provide special meals to meet all dietary requirements, the venue is unable to guarantee that any meal will be 100% free of all traces of nuts, dairy, gluten or other products that may produce allergic reactions in certain people. For extreme allergies, special arrangements must be discussed with your Function Coordinator.

Whilst all care will be taken to identify guests who have requested a special dietary meal, the responsibility lies with the guest to identify themselves to service staff.

#### **12. SMOKING**

Smoking is not permitted in the venue or outdoor dining area, being: a seated dining area, within 4 metres of a seated dining area on licensed premises, restaurant or café or within 4 metres of a pedestrian entrance to or exit from the building.

#### **13. REHEARSALS/ENTERTAINERS**

(a) Please liaise with the Function Coordinators about the nature of your entertainment. All entertainment must be approved by prior arrangement and all electrical equipment must be tested and tagged. (b) Rehearsal times need to be approved in advance by the management of the venue.

(c) Meals and crew room for band members, production personnel etc., can be arranged and will be quoted according to the customer's specific requirements.

(d) If entertainers, performers or DJs are booked directly by the client, they must be scheduled to complete their performance at the same time the bar is scheduled to close.

#### **14. PREFERRED SUPPLIERS**

The venue has preferred suppliers for all staging, production, lighting, and floristry and like requirements. Should the customer wish to use alternative suppliers, a detailed brief will need to be submitted to the Function Coordinator at least thirty (30) days prior to the function date.

#### **15. MANAGEMENT RESERVES ALL RIGHTS**

All guests attending a function are required by law to present ID at the request of the venue. Please ensure all of your guests are aware, and if you or any of your guests are incorrectly attired, intoxicated etc. management and or security may refuse admission and or remove persons from the premises.

#### **16. DELIVERY OF ALL EQUIPMENT, DECORATION, EFFECTS AND FLOWERS**

(a) All deliveries to the venue must be arranged with the Venue Function Coordinator. All deliveries must be clearly marked with client details. The number and names of people involved, their expected times of arrival and equipment requirements must be conveyed to the nominated representative of the venue at least 24 hours prior to the function date.

(b) There is no short or long term storage available for equipment at the venue and collection of goods must occur before 10.00am the day following the function.

(c) The venue cannot take responsibility for any client or third party supplier goods left on the premises.

#### **17. VENUE CAPACITY**

Please note that there is a stipulated maximum number allowance for the venue, based on licensing regulations.

#### **18. CHANGES TO PUBLIC AREAS**

Venue displays of ten changes, as do the configuration of public areas from the time of the initial site inspection, to the time a function is held. The venue will make best efforts to communicate any changes that may affect a particular function.

#### **19. EXCLUSIVE SUPPLY ARRANGEMENTS**

Please be aware that the venue has exclusive supply arrangements with its suppliers for certain food and beverage products. Whilst we endeavour to offer a broad range of products where possible, sometimes we may be unable to offer products that are limited to the range available within certain sponsored brands.

#### **20. DAMAGE AND INSURANCE**

The customer will be held financially responsible for damage or loss sustained to any items in the facilities, or to the facilities, however caused, by the customer, its servants, officers, contractors, guests, members, patrons, invitees or any other persons associated with them.

#### **21. EXIT**

Exit signage and security cameras must not be covered and access must not be blocked off under any circumstances.

#### **22. CLEANING**

Contract cleaners are employed by the venue. If substantial additional cleaning is required after a function, the costs will be added to the final taxable invoice. Extra security charges may be applicable for certain functions. Management reserves the right to determine the security required for any function.

#### **24. LOST PROPERTY**

The venue will not accept any responsibility for any property left on the premises prior, during or after the function. This responsibility lies solely with the client.

#### **25. CUSTOMERS OBLIGATIONS**

The customer must:

- (a) Allow the venue and its agents or servant's free access to and egress from all parts of the facilities.
- (b) Not carry on or allow to be carried on in or at a facility any behaviour or activity, that is in the opinion of the venue dangerous, noxious, offensive, illegal, noisy or objectionable.
- (c) Not use or allow the facilities to be used for any purpose other than that for which it was designed. Or make any alternations or additions to any facilities without consent.
- (d) Endeavour to observe all relevant statutes, statutory rules and regulations, notices and orders.

#### **26. INDEMNITY TO THE WINERY**

The customer indemnifies the venue to the fullest extent permitted by law from and against:

- (a) All claims, demands, writs, summonses, actions, suits, proceedings, judgements, orders, decrees, damages, costs, losses and expenses of any nature which the venue may suffer or incur in connection with the loss of life, personal injury or damage to the property incurred or suffered directly or indirectly in connection with this Agreement, the use of the Facilities by the customers, its servants, officers, contractors, guests, members, patrons, and invitees or any other persons associated with them except where such injury, loss or damage arises by reason of an act or omission of the venue or its employees, agents or subcontractors.

- (b) The venue is not liable or responsible to the customer or any servants, officers, contractors, guests, members, patrons, and invitees or any other persons associated with them for any loss of life, personal injury or damage to or loss of property which may be suffered at any of the Facilities except

