

THE  
*Winery*



FUNCTIONS & EVENTS.



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# FUNCTION SPACES.



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**THE WINERY LEVEL 1** Toast your next milestone surrounded by friends in a sumptuous booth on the Level 1 of The Winery.

The Winery Level 1 is available for exclusive hire for events of up to 100 guests. The space seats up to 80 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 300 guests. Boasting multiple bars in Sydney's only wine garden. Our venue can be transformed to suit corporate events, product launches, social parties and large-scale cocktail parties.

The two levels are included in this full venue book out.

*Prices on application.*



THE WINERY | LEVEL 1



THE WINERY | SURRY HILLS

# FUNCTION SPACES.



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## PRIVATE DINING ROOM

<b>Privacy Level</b>	Private
<b>Capacity</b>	30 seated 40 standing
<b>Style</b>	Seated dining Cocktail & Canapés

## GARDEN ROOM

<b>Privacy Level</b>	Semi Private
<b>Capacity</b>	20 seated 25 standing
<b>Style</b>	Seated dining Cocktail & Canapés

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## PRIVATE DINING ROOM, GARDEN ROOM & GARDEN PARTY

<b>Privacy Level</b>	Full & Semi Private <i>Indoor &amp; Outdoor Spaces</i>
<b>Capacity</b>	100 seated 125 standing
<b>Style</b>	Seated dining Cocktail & Canapés



PRIVATE DINING ROOM



GARDEN ROOM



PDR, GARDEN ROOM & PARTY

# CONFERENCE PACKAGE



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## BUILD YOUR OWN CONFERENCE

**MORNING TEA**  
\$15 PP  
Mixture of savoury & sweet **muffins**  
whole seasonal **fruit**  
Filter **coffee & teas**  
**Water**

**AFTERNOON TEA**  
\$20 PP  
**Chocolate brownie**, salted caramel ice  
cream, choc sauce,  
Seasonal **fruit** platter  
Filter **coffee & tea**  
**Water**

## CHOOSE YOUR LUNCH

**PICNIC LUNCH**  
\$30 PP  
**Sandwiches**  
Roast Veg Panini  
Chicken Wraps  
**WORKING LUNCH**  
Beef sandwich

Shared:  
Silver beet & 4 cheese arancini  
Rocket & parmesan salad  
Rustic fries

**BRING ME FOOD**  
\$55 PP  
Please refer to set menu section for the  
"Bring Me Food" menu.

**1 HOUR LUNCH**  
Note, dessert is not served with this lunch  
deal

**LA DI DA**  
\$70 PP  
Please refer to set menu section for the  
"La Di Da" menu.

**1.5 HOURS LUNCH**  
Note, dessert is not served with this lunch  
deal

# SET MENUS.



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## BRING ME FOOD | \$65 PER PERSON

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- STARTERS  
TO SHARE** **Chickpea dip**, roasted pine nuts,  
lemon olive oil, pita
- Charred watermelon**, buffalo mozzarella,  
sour cherry croutons, red wine vinegar
- Silverbeet & spinach arancini**, 4 cheeses',  
aioli
- Sausage roll**, veal & chorizo, tomato & chilli  
relish
- MAINS  
TO SHARE** **Pan seared fish of the day**, pomodoro sauce,  
bell pepper, squash, capers, native samphire
- Harissa glazed chicken**, chinese broccolli,  
herb yoghurt
- ON THE SIDE  
TO SHARE** **Shoestring fries**, tomato sauce
- Rocket salad**, parmesan, aged balsamic
- DESSERT  
INDIVIDUAL** **Chocolate brownie**, cookie crumb, salted  
caramel ice cream



# SET MENUS.



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## LA DI DA | \$90 PER PERSON

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**TO TOAST** Flute of prosecco

**ENTREES** Oysters, eshallot vinaigrette, lemon

**TO SHARE** Marinated alto olives

**Chicken parfait**, eggplant relish, mustard fruit, pickles,  
grilled bread

**Prawn cocktail**, avocado, rock melon, old bay spice,  
native finger lime

**MAINS** Confit duck maryland, watercress, fennel,  
**INDIVIDUAL** orange & fig sauce  
**CHOICE**

**Pan seared fish of the day**, pomodoro sauce, zuchinni,  
bell pepper, squash, capers, native samphire

**Potato gnocchi**, wild mushrooms, white wine sauce,  
pecorino

**Steak frites, 250g striploin**, café de Paris butter,  
shoestring fries, jus

**Harissa glazed chicken**, herb yoghurt, chinese broccoli

**ON THE SIDE** Rocket Salad, parmesan, aged balsamic  
**TO SHARE**

**DESSERT** Finger lime pavlova, vanilla, passionfruit

**INDIVIDUAL** Bread & butter pudding, brown sugar, custard, rum  
**CHOICE** soaked raisins

# CANAPÉ PACKAGES.



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*A minimum order of 15 people is required*

**with respect to diners with allergies,  
we cannot guarantee dishes will be completely free of nut or shellfish residue**

\$32.00 PER PERSON **Bronze Package.**

2x colds  
+ 4 hots

\$45.00 PER PERSON **Silver Package.**

3x colds  
+ 4 hots  
+ 2 substantial

\$55.00 PER PERSON **Gold Package.**

4x colds  
+ 5x hots  
+ 3 substantial

\$7.00 PER PERSON **Dessert add on**

2x dessert canapes

\$10.00 PER PERSON **Dessert add on**

3x dessert canapes

# CANAPÉ SELECTION.



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*A minimum order of 15 people is required.*

**with respect to diners with allergies,  
we cannot guarantee dishes will be completely free of nut or shellfish residue**

- HOT** Spinach & 4 cheese **arancini**, lemon
- CANAPÉS** Mushroom & spinach **cocktail pie**  
Leek & gruyere **tartlet**  
Pumpkin **pissaladiere**, feta, pine nut  
3 cheese **filo rolls**  
**Polenta chips**, cream cheese, wild tomato  
**Spiced cauliflower**, vegan aioli, sambal  
Rosemary lamb & **red wine pie**  
Chef's special **spiced marinated chicken**, herb yoghurt  
**Smoked sausage**, candied fruits  
Pork & veal **sausage roll**, tomato chilli relish  
**Calamari rings**, fries, aioli, lemon  
**Char-grilled sirloin**, green peppercorn mustard bites  
**Lamb meatball** & bush tomato

# CANAPÉ SELECTION.



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- COLD** **Chickpea & cucumber bites**, pine nut, chervil
- CANAPÉS** **Bocconcini**, tomato, olive, **oregano skewers**  
**Watermelon**, feta, pistachio, mint  
**Sandwich fingers**, egg, lettuce, dijon aioli  
Baby beetroot, pepperberry, **goat cheese crostini**  
**Chicken parfait**, eggplant relish, toast  
**Smoked salmon tart**, avocado dressing, dill  
**Confit duck rilette**, chive, toast  
**Oyster**, shallot vinaigrette  
**Feta stuffed green olive**, salami, parsley
- SUBSTANTIAL** **Potato gnocchi**, mushroom, white wine, cream
- CANAPÉS** Vegetarian **risotto**  
**Zucchini noodles**  
**Orecchiette pasta**, broccoli, chilli, hazelnut, parmesan  
**Wagyu beef slider**, dill aioli, pickles, american cheddar  
**Chicken salad**, fresh peach, feta, mint, radicchio, cos  
**Harissa chicken drumsticks & slaw**  
**Fish & chips**, gribiche sauce, lemon
- DESSERT** **Mini walnut brownie**, caramel, pistachio crumb
- CANAPÉS** **Lemon meringue tartlets**  
**Assorted bambino gelato cones**  
**Seasonal fruit**, freeze dry raspberry, frangelico cream  
**Triple chocolate tart**, chocolate sauce, chocolate crumb  
**Mini assorted cupcakes**



OYSTERS | VEGETARIAN QUICHE



PISSALADIERE | SPINICH &  
MUSHROOM PIE



CHARGRILLED WAGYU SKEWERS

# BEVERAGE PACKAGES.



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## STANDARD BEVERAGE PACK

3 HOURS \$49 PER PERSON

4 HOURS \$59 PER PERSON

### **Bottled Beer**

Hawthorn Pilsner

Kirin Megumi

James Boags Light

### **Sparkling**

Restless Rebel Brut NV

### **White Wine**

Edge of the World Sauvignon Blanc

### **Red Wine**

Edge of the World Cabernet Shiraz

### **Non-Alcoholic**

Soft Drinks & Juice

## PREMIUM BEVERAGE PACK

3 HOURS \$59 PER PERSON

4 HOURS \$69 PER PERSON

### **Bottled Beer**

Birra Moretti Lager

Kosciosko Pale Ale

James Boags Light

### **Sparkling**

Edge of the World Cuvee

### **White Wine**

Edge of the World Sauvignon Blanc

Palazzo Grimani Pinot Grigio

### **Red Wine**

Edge of the World Cabernet Shiraz

Federico Pandolfi Sangiovese

### **Non-Alcoholic**

Soft Drinks & Juice

# 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.

