

THE
Winery

FUNCTIONS & EVENTS.



FUNCTION SPACES.



WHOLE VENUE

Privacy Level	Exclusive use
Capacity	350 cocktail

PRIVATE DINING ROOM

Privacy Level	Exclusive use
Capacity	30 seated 40 cocktail

LEVEL 1

Privacy Level	Exclusive use
Capacity	80 seated 120 cocktail

GARDEN ROOM

Privacy Level	Semi private
Capacity	22 seated 30 cocktail

LEVEL 1 MEZZANINE

Privacy Level	Semi private
Capacity	30 seated 40 cocktail

GARDEN PARTY

Privacy Level	Semi private
Capacity	32 seated 60 cocktail

MARQUEE

Privacy Level	Semi private
Capacity	40 seated 50 standing

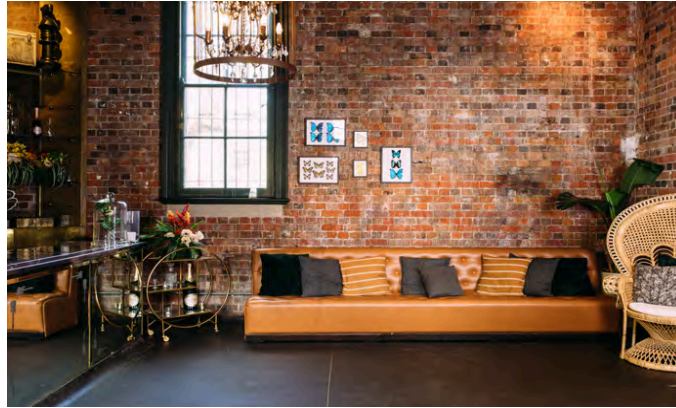
*PDR, Garden Room and Garden Party can be combined



THE WINERY | LEVEL 1



THE WINERY | SURRY HILLS



PRIVATE DINING ROOM



GARDEN PARTY



PDR, GARDEN ROOM & PARTY

SET MENUS.



BRING ME FOOD | \$65 PER PERSON

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STARTERS
TO SHARE **Aged prosciutto**, marinated antipasti, olive oil, grissini

Roast garlic polenta fries, gorgonzola sauce

Sausage roll, veal, chorizo, tomato & chilli relish

Roast Kent pumpkin (VE), edamame & pepita pesto, leaves, apple cider dressing

MAINS
TO SHARE **Seared salmon**, parsnip purée, asparagus, chives, lemon butter sauce

Harissa glazed ½ chicken, broccolini, herb yoghurt

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

DESSERT
INDIVIDUAL **Triple chocolate brownie**, salted caramel ice cream

SET MENUS.



LA DI DA | \$90 PER PERSON

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TO TOAST Flute of prosecco

**ENTREES
TO SHARE** Sydney rock oysters, mignonette, lemon
Aged prosciutto, marinated antipasti, olive oil, grissini
Crumbed and fried burrata(V), chimichurri, tomato
& green olive salsa
Chicken liver parfait, eggplant relish, mustard fruits,
grilled bread

**MAINS
INDIVIDUAL
CHOICE** Stuffed baby vegetables(VE), toasted almonds,
tomato & herb rice, arrabiata sauce
Roast Kent pumpkin(VE), edamame & pepita pesto,
leaves, apple cider dressing
Steak Frites, 250g striploin, french fries, sauce au
poivre
Seared salmon, parsnip purée, asparagus, chives,
lemon butter sauce
Slow cooked lamb shoulder, mash, chimichurri, grilled
radicchio

**ON THE SIDE
TO SHARE** Broccolini, lemon infused olive oil
Rocket salad, aged balsamic, parmesan

**DESSERT
INDIVIDUAL
CHOICE** Cheeseboard, soft, blue & hard cheese, served with
lavosh, sour cherry toast, grapes & apple relish
Gluten free bread available

Triple chocolate brownie, cookie crumb, salted
caramel ice cream

CANAPÉ PACKAGES.



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.



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**

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|---------|---|
| COLD | Baba ganoush (V), sun-dried tomato, lavosh |
| CANAPÉS | Bocconcini (V), tomato, olive, oregano skewers |
| | Watermelon (V), feta, pistachio, mint bites |
| | Sandwich fingers (V), egg, lettuce, dijon aioli |
| | Edamame pesto (V), cucumber & egg salsa on spoons |
| | Chicken parfait, eggplant relish, toast |
| | Smoked salmon tart, avocado dressing, dill |
| | Lamb shank & chimmi on crostini |
| | Oyster, mignonette, lemon |
| | Feta stuffed green olive, salami, parsley |
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| HOT | Porcini arancini (V), four cheese, aioli |
| CANAPÉS | Mushroom & spinach cocktail pie (V) |
| | Leek & gruyere tartlet (V) |
| | Pumpkin pissaladiere (V), feta, pine nut |
| | Spiced cauliflower florets (V), vegan aioli, sambal |
| | Polenta fries (V), gorgonzola sauce |
| | Rosemary lamb & red wine cocktail pie |
| | Chef's special spiced marinated chicken, herb yoghurt |
| | Pork & veal sausage roll, tomato chilli relish |
| | Calamari rings, aioli, lemon |
| | Char-grilled sirloin, green peppercorn mustard bites |
| | Lamb meatball & bush tomato sauce |

CANAPÉ SELECTION.



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|-------------|---|
| SUBSTANTIAL | Potato gnocchi (V), tomato sugo, basil, stracciatella |
| CANAPÉS | Baby zucchini stuffed with tomato and herb rice (V),
arrabiata sauce |
| | Roasted pumpkin (V), edamame pesto, leaves, apple
cider dressing |
| | Orecchiette pasta (V), broccoli, chilli, hazelnut, parmesan |
| | Wagyu beef slider, dill aioli, pickles, American cheddar |
| | Chicken, edamame pesto, leaves, apple cider dressing |
| | Harissa spiced chicken drumsticks |
| | Fish & chips, egg gribiche, lemon |
| DESSERT | Triple choc brownie, caramel, cookie crumb |
| CANAPÉS | Lemon meringue tartlets |
| | Assorted bambino gelato cones |
| | Chocolate tart, chocolate sauce, chocolate crumb |



BEVERAGE PACKAGES.



STANDARD BEVERAGE PACK

3 HOURS \$44 PER PERSON

4 HOURS \$54 PER PERSON

Bottled Beer

Hawthorn Pilsner

Kirin Megumi

James Boags Light

Sparkling

Edge of the World 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 \$54 PER PERSON

4 HOURS \$64 PER PERSON

Bottled Beer

Birra Moretti Lager

Kosciuszko Pale Ale

James Boags Light

Sparkling

Edge of the World Brut NV

White Wine

Edge of the World Sauvignon Blanc

Palazzo Grimani Pinot Grigio

Red Wine

Edge of the World Cabernet Shiraz

Federico Pandolfi Sangiovese

Rose

Edge of the World Rose

Non-Alcoholic

Soft Drinks & Juice

ON CONSUMPTION BEVERAGES.



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.



CONFERENCE PACKAGE



BUILD YOUR OWN CONFERENCE

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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

ADDITIONAL ITEMS



STYLING & DECOR

.

Your Event Manager is happy to assist you with all your Event Styling needs! Please speak with your planner directly to enquire about arranging any additional styling elements or florals for your celebration.

AV REQUIREMENTS

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A TV screen (50inch) is available for hire in our private dining room or level 1 space. This can connect to a laptop via HDMI. Please note that the laptop will need to be provided by the client.

We have a microphone on site for hire which is for exclusive events only.

Your Event Manager can also assist you with all your additional AV needs. Entertainment can be hired for exclusive events only:

DJ + Equipment - \$150 p/hr minimum 4 hours

Solo Act Rate \$730 (3 hours)

Duo Act Rate \$1330 (3 hours)

Trio Act Rate \$1995 (3 hours)

Photobooth - \$1550 (Up to 5 hours)