

# FUNCTIONS & EVENTS



Sydney's only wine laneway is the perfect place to play in Surry Hills. Our beautiful and quirky aesthetic creates ideal spaces for weddings, engagements, corporate events, birthday functions, laneway drinks, wine tastings, hen's parties, product launches, team building, private dining, speaker & networking events.



## FULL VENUE

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Standing capacity / 400

Indoor & outdoor areas

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.



## LEVEL ONE

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Standing capacity / 100

Seating capacity / 80

Toast your next milestone surrounded by friends and family. The newly renovated Level 1 of the Winery is the perfect spot to celebrate your next party or function.

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 socializing, making it ideal for product launches, large parties and events that run late into the night.

## MEZZANINE

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Standing capacity / 40

Seating capacity / 30

Looking for an intimate space to host your next special occasion? Our newly refurbished Mezzanine can hold up to 40 guest standing or seating.





## GARDEN ROOM

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Standing capacity / 60

Seating capacity / 32

Indoor area

The Garden Room is a semi-private space for intimate events, suited to both seated and cocktail style functions. The green vertical garden provides a lush outdoor feel and provides a gorgeous backdrop to celebrate.

## PRIVATE DINING ROOM

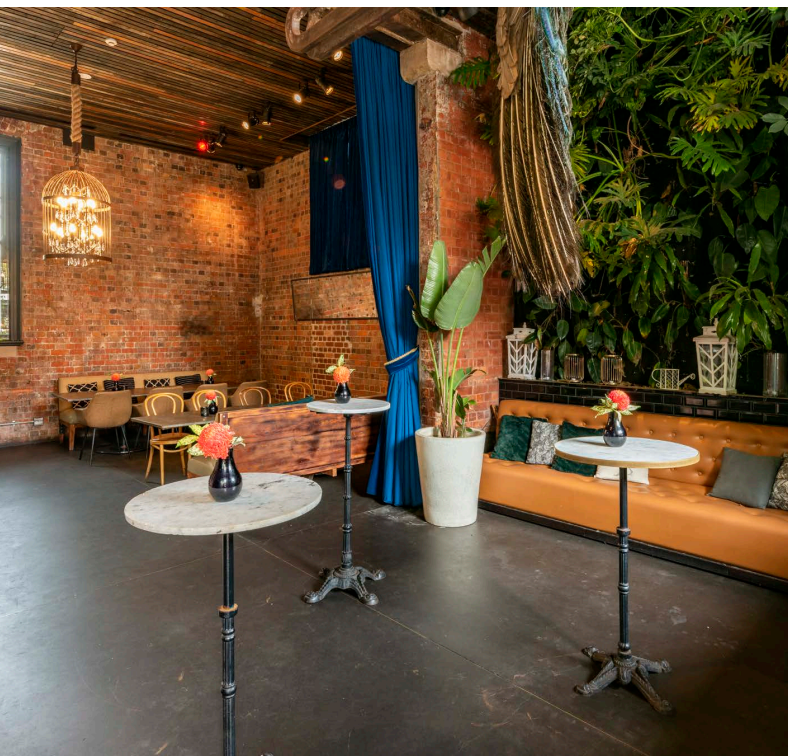
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Standing capacity / 40

Seating capacity / 26

Indoor area

Our Private Dining Room is the perfect function space for sit down dinners and intimate cocktail parties. The private bar, baroque style furniture and exposed brick walls create an environment worthy of any occasion.



## PRIVATE DINING ROOM, GARDEN ROOM & PARTY

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Capacity / 120

Indoor/Outdoor

Seated/Seating

If you have a large cocktail style party to organise, why not hire all three of our event spaces? These spaces combined create a gorgeous indoor/outdoor function room with different styles of décor for you and your guests to enjoy.

# FUNCTION SPACES

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## WHOLE VENUE

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Privacy Level	Exclusive use
Up to	400 standing

## PRIVATE DINING ROOM

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Privacy Level	Exclusive use
Up to	26 seated 40 standing

## LEVEL 1

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Privacy Level	Exclusive use
Up to	80 seated 100 standing

## GARDEN ROOM

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Privacy Level	Semi private
Up to	22 seated 30 standing

## LEVEL 1 MEZZANINE

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Privacy Level	Semi private
Up to	30 seated 40 standing

## GARDEN PARTY

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Privacy Level	Semi private
Up to	32 seated 60 standing

\*PDR, Garden Room and Garden Party  
can be combined

# CANAPÉ PACKAGES

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*A minimum order of 20 people is required.*

\$38 PP	<b>7 Piece Package</b> x3 Cold x4 Hot
\$48 PP	<b>9 Piece Package</b> x4 Cold x4 Hot x1 Substantial
\$58 PP	<b>11 Piece Package</b> x4 Cold x4 Hot x2 Substantial x1 Dessert

## Additional Canapes

\$5.50	<b>Cold Canape</b>
\$6.50	<b>Hot Canape</b>
\$8.50	<b>Substantial Canape</b>
\$5.50	<b>Dessert Canape</b>

Please note menus are current at the time of enquiry and all items are subject to change

# CANAPÉ SELECTION

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*A minimum order of 20 people is required.*

## COLD CANAPÉS

**Baba ganoush (V)**, sun-dried tomato, lavosh  
**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  
**Chorizo bites** with mustard fruit  
**Oyster**, mignonette, lemon  
**Feta stuffed green olive**, salami, parsley

## HOT CANAPÉS

**Porcini arancini (V)**, four cheese, aioli  
**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)**, parmesan, aioli  
**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

Please note menus are current at the time of enquiry and all items are subject to change.  
With respect to diners with allergies, we cannot guarantee dishes will be completely  
free of nut or shellfish residue.

# CANAPÉ SELECTION

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## SUBSTANTIAL CANAPÉS

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**Potato gnocchi (V)**, tomato sugo, basil, stracciatella

**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 CANAPÉS

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**Triple choc brownie**, caramel, cookie crumb

**Lemon meringue tartlets**

**Assorted bambino gelato cones**

**Chocolate tart**, chocolate sauce, chocolate crumb

# GRAZING STATIONS

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Our grazing stations are designed to be the perfect addition to your selected canape package.

*A minimum order of 20 people is required.*

**\$25 PP**

## **Cheese and Charcuterie**

Selection of gourmet Australian cheeses surrounded by an array of locally-sourced condiments. Including; local honey, dried apple, quince paste & sweet fig jam. As well as a drool-worthy selection of seasonal cured meats, terrines & salami accompanied with an array of local sourdough and fruit loaves & mixed Alto olives.

**\$15 PP**

## **Oyster Station**

Freshly shucked selection of Sydney Rock oysters sourced from 40+ local New South Wales regions and dressed with shallot vinaigrette and finger lime dressing.

**\$25 PP**

## **Seafood Station**

Sliced smoked salmon, prawns and shucked oysters.  
Fresh bread, cocktail sauce, lemon and condiments

**\$20 PP**

## **Whole Roasted Organic Chicken or Roast Beef Station**

Enchant your guests with our marinated roasted chicken or succulent roast beef. Put together your own tasty creations with tomato chutney, caramelised onions, mixed leaf salad & milk buns.

**\$15 PP**

## **Dessert Station**

An indulgent assortment of bite-size desserts & treats.  
A selection of hot & cold desserts with their own accompaniments.





# SHARED MENUS

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## BRING ME FOOD | \$65 PER PERSON

### STARTERS TO SHARE

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**Tuscan flatbread (V)**, warm olives  
**Faux gras parfait (VE)**, Mushroom, walnut and lentil pate, shallot jam, cornichons, lavosh  
**Calamari fritti (GF)**, chilli & lemon  
**Pumpkin arancini (VE)**, sundried tomato aioli

### MAINS TO SHARE

—

**Pork cotoletta (GF)**, garlic butter, squash, endive & pickled onion salad  
**Salade Cesar' (GFO, VEO)**, cos, grilled bacon, croutons, parmesan, soft boiled egg, Caesar dressing

### ON THE SIDE TO SHARE

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**French fries**, tomato sauce  
**Broccolini**, lemon, stracciatella

### DESSERT INDIVIDUAL

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**Tiramisu**

# SHARED MENUS

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## LA DI DA | \$90 PER PERSON

TO TOAST      **Flute of Prosecco**

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STARTERS  
*TO SHARE*      **Tuscan flatbread (V)**, warm olives  
—      **Sydney rock oysters**, lemon  
—      **Pumpkin arancini (GF,VE)**, sundried tomato aioli  
—      **Whipped cod roe dip**, salmon roe, warm bread

MAINS  
*INDIVIDUAL*      **Baked & fried dory**, warm tartare sauce, paris mash  
—      **Pork cotoletta**, garlic butter, squash, endive & pickled  
—      onion salad  
—      **Striploin 250g**, Pinnacle MB2+, sauce au poivre  
—      **Pulled shitake mushroom ragu (VE)**, fettuccini, walnut  
—      pesto

ON THE SIDE      **French fries**, sundried tomato aioli  
*TO SHARE*      **Broccolini**, lemon, stracciatella  
—      **Wild rocket & pecorino salad**

DESSERT  
*INDIVIDUAL*      **Lemon tart** with torched meringue  
—      **Tiramisu**

# BEVERAGE PACKAGES

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*A minimum of 20 people is required for all beverage packages.*

## STANDARD PACKAGE

2 HOURS | \$39 PP

3 HOURS | \$49 PP

4 HOURS | \$59 PP

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### **Bottled Beer**

Boags Premium Light

Hawthorn Pilsner

### **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 PACKAGE

2 HOURS | \$49 PP

3 HOURS | \$59 PP

4 HOURS | \$69 PP

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### **Bottled Beer**

Boags Premium Light

Kosciuszko Pale Ale

Hawthorn Pilsner

### **Cider**

Pipsqueak Cider

### **Sparkling**

Aurelia Prosecco

### **White Wine**

821 South Sauvignon Blanc

Circa 1858 Chardonnay

### **Red Wine**

T'Gallant Juliet Pinot Noir

Wandering Duck Shiraz

### **Rose**

St Hubert 'The Stag' Rose

### **Non-Alcoholic**

Soft Drinks & Juice

Sample menu only.

\*A maximum of 3 hour beverage packages  
are available for hens and bucks parties.

# BEVERAGE PACKAGES

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*A minimum of 20 people is required for all beverage packages.*

## DELUXE PACKAGE

2 HOURS | \$59 PP

3 HOURS | \$69 PP

4 HOURS | \$79 PP

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### **Bottled Beer**

Boags Premium Light

Kosciuszko Pale Ale

Hawthorn Pilsner

4Pines Pacific Ale Can

Corona

### **Cider**

Pipsqueak Cider

### **Sparkling**

Madame Coco Brut NV

### **White Wine**

Pikorua Marlborough Sauvignon Blanc

II Villagio Organic Pinot Grigio DOC

Calafornia Dreaming Chardonnay

### **Red Wine**

Guilty by association Pinot Noir

Pepperjack Shiraz

### **Non-Alcoholic**

Soft Drinks & Juice

Sample menu only.

\*A maximum of 3 hour beverage packages  
are available for hens and bucks parties.

# BEVERAGE UPGRADES

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**House Spirit Upgrade \$10pp** | Only available on Premium and Deluxe Packages.

Add select Bottled Beer and Rosé to any beverage package for an additional **\$5pp**.

Add **arrival cocktails for your guests at \$10 per cocktail** - This will be a seasonal spritz, Espresso Martini, Bellini or speak to your functions manager to create your own.

Add **bubbles for \$79** or wow your guests with a **magnum for \$120**.

## CONTACT US

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For any enquiries please contact our events team on 02 8322 2007 or email [info@ausvenueco.com.au](mailto:info@ausvenueco.com.au)

## LOCATION

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285a Crown St, Surry Hills, 2010

Train: Short walk from Central Station

Parking: Limited street parking surrounding venue

## AUDIO VISUAL

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Any additional AV can be organised and approved with your event manager.

## STYLING & DÉCOR

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Your event manager is happy to assist with all your event styling needs. Please speak with them directly to obtain quotes for floral and any additional touches for your event.

## ENTERTAINMENT

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Bring the vibes to your exclusive event and let us organise your entertainment:

DJ + Equipment - \$150 p/hr (minimum 3 hours)

Solo Act Rate - \$730 (3 hours)

Duo Act Rate - \$1330 (3 hours)

Trio Act Rate - \$1995 (3 hours)

Photobooth - \$1200 (4 hours)

## HOST / SECURITY

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Should you require a door host or additional security at your event, we can arrange this for you at a charge of \$50 per host/guard per hour.