

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

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

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

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

Standing capacity / 30

Seating capacity / 20

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

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

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

WHOLE VENUE

Privacy Level	Exclusive use
Up to	400 standing

PRIVATE DINING ROOM

Privacy Level	Exclusive use
Up to	26 seated 40 standing

LEVEL 1

Privacy Level	Exclusive use
Up to	80 seated 100 standing

GARDEN ROOM

Privacy Level	Semi private
Up to	22 seated 30 standing

LEVEL 1 MEZZANINE

Privacy Level	Semi private
Up to	30 seated 40 standing

GARDEN PARTY

Privacy Level	Semi private
Up to	32 seated 60 standing

*PDR, Garden Room and Garden Party
can be combined

CANAPÉ PACKAGES

A minimum order of 20 people is required.

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

Additional Canapes

\$5.50	Cold Canape
\$6.50	Hot Canape
\$8.50	Substantial Canape
\$5.50	Dessert Canape

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

CANAPÉ SELECTION

A minimum order of 20 people is required.

COLD CANAPÉS

Smoked eggplant dip on seeded baguette
Baby bocconcini skewer, dried tomato, olive, balsamic
Rockmelon bites, feta, pistachio, mint
Classic egg sandwich fingers, cos, dijonnaise
Chicken parfait, fig chutney, seeded baguette
Smoked salmon tartlet, avocado, dill
Oyster, classic mignonette
Fetta stuffed green olive, cacciatore salami, parsley

HOT CANAPÉS

Pumpkin arancini, lemon aioli
Potato and pimento croquette, manchego, saffron aioli
Spinach and cheese quiche
Pumpkin pissaladiere, feta, pine nut
Spiced cauliflower florets, aioli, sambal
Rosemary lamb cocktail pie
Winery spiced chicken skewers, smoky coconut yoghurt
Chorizo bites with mustard fruit
Char-grilled sirloin bites, green peppercorn mustard
Veal & chorizo sausage roll, chilli jam

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

SUBSTANTIAL CANAPÉS

Basil pesto pasta, pinenut, parmesan,
dried tomato, olive
Plant-based meat slider, pickles, American cheddar
Roast pumpkin salad, farro, smoky coconut sauce,
puffed amaranth, mint
Potato gnocchi, truffled cream sauce
Fish & chips, sauce gribiche
Calamari rings, lemon aioli
Wagyu beef slider, pickles, American cheddar,
burger sauce
Chicken salad, farro, smoky coconut sauce,
puffed amaranth, mint
Slow-cooked beef cheek ragu, parmesan, casarecce pasta

DESSERT CANAPÉS

Mango sorbet, fresh mango, whipped cream
Triple chocolate brownie, cookie crumb
Torched Lemon Meringue tartlet
Assorted bambini gelato cones
Triple choc tartlet, chocolate sauce

GRAZING STATIONS

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

BRING ME FOOD | \$65 PER PERSON

TO START

—

MARINATED OLIVES (VG GF)

SMOKED EGGPLANT DIP (VG)

Extra virgin olive oil, pita

HALOUMI CHEESE (V, GF)

Heirloom tomato, micro basil, artisan honey dressing

GRILLED HERVEY BAY SCALLOPS (GF)

Garlic-herb butter

MAINS

—

GRILLED BARRAMUNDI (GF, DF)

Crispy cauliflower, black olives, artichokes,
pine nuts, soft herb dressing

PORK SCHNITZEL

Kipfler potato, rocket, apple cream, lemon

STEAK FRIES, LEMON AIOLI (V, GF)

DRESSED MIX LEAVES (VG)

Heirloom tomato, house dressing

DESSERT

—

TRIPLE CHOCOLATE BROWNIE

Vanilla-bean ice cream, chocolate sauce

SHARED MENUS

LA DI DA | \$90 PER PERSON

ENTRÉES TO SHARE

MARINATED OLIVES

THE WINERY SAUSAGE ROLL

Veal and chorizo, tomato chilli jam

BUFFALO MOZZARELLA (V, GF)

Grilled peaches, shaved zucchini, smoked almonds, vincotto dressing

KINGFISH CRUDO (GF)

Pickled peach, chilli, crème fraiche, lemon balm & black sesame

MAINS CHOICE OF

RICOTTA GNOCCHI (V)

Asparagus, dried tomato, pumpkin, sage, lemon butter

BEEF CHEEK RAGU (GFO, DFO)

Rigatoni, cavolo nero, parmigiano

GRILLED BARRAMUNDI (GF, DF)

Crispy cauliflower, black olives, artichokes, pine nuts, soft herb dressing

STEAK FRITES 250G PINNACLE MBS2+ MSA TOP SIRLOIN (GF, DFO)

Red wine jus, shoestring fries

SIDES TO SHARE

STEAK FRIES (V, GF)

lemon aioli

DRESSED MIX LEAVES (VE)

Heirloom tomato, house dressing

DESSERT ALTERNATE DROP

TRIPLE CHOCOLATE BROWNIE

Vanilla-bean ice cream, chocolate sauce

PINACOLADA MOUSSE

Coconut cake, pineapple sauce

BEVERAGE PACKAGES

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

Bottled Beer

Boags Premium Light

Sydney Beer Co

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

Bottled Beer

Boags Premium Light

Kosciuszko Pale Ale

Sydney Beer Co

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

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

Bottled Beer

Boags Premium Light

Kosciuszko Pale Ale

Sydney Beer Co

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

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**.

CONTACT US

For any enquiries please contact our events team on 02 8322 2007 or email info@ausvenueco.com.au

LOCATION

285a Crown St, Surry Hills, 2010

Train: Short walk from Central Station

Parking: Limited street parking surrounding venue

AUDIO VISUAL

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

STYLING & DÉCOR

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

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

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.