

# 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.



### 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.



### 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.





### 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

## PRIVATE DINING ROOM

Privacy Level	Excl	Lusive	use
Up to	400	stand	ing

Privacy Level	Exclusive use
Up to	26 seated
	40 standing

## LEVEL 1

Privacy Level Exclusive use Up to 80 seated 100 standing

Privacy Level	Semi private
Up to	22 seated
	30 standing

### LEVEL 1 MEZZANINE

### GARDEN PARTY

**GARDEN ROOM** 

Privacy Level	Semi private	Privacy
Up to	30 seated	Up to
	40 standing	

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

# CANAPÉ SELECTION

A minimum order of 20 people is required.

COLD CANAPÉS Chickpea & Edamame dip, za'atar, extra virgin olive oil 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

НОТ	Pumpkin arancini, lemon aioli
CANAPÉS	Wild mushroom croquette, smoky 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

# CANAPÉ SELECTION

SUBSTANTIAL Basil pesto pasta, pinenut, parmesan, CANAPÉS 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 | \$69 PER PERSON

TO STARTMARINATED OLIVES (VG, GF)--CHICKPEA & EDAMAME DIP (VG, GFO, DF)za'atar, extra virgin olive oil, pitaHALOUMI CHEESE (V, GF)heirloom tomato, micro basil, artisan honey dressingGRILLED AUSTRALIAN TIGER PRAWNS (GF)chilli, black garlic butter, grilled lemon

MAINS
GRILLED BARRAMUNDI FILLET (GF, DF)
eggplant funghetto, soft herb dressing
CHAR-GRILLED CHICKEN BREAST SUPREME (GF, DF)
corn custard, harissa onion, rocket, parsnip
STEAK FRIES, LEMON AIOLI (V, DF)
DRESSED MIX LEAVES (VG, GF)
Heirloom tomato, house dressing

DESSERT TRIPLE CHOCOLATE BROWNIE Vanilla-bean ice cream, chocolate sauce

# SHARED MENUS

## LA DI DA | \$95 PER PERSON

**ENTRÉES** MARINATED OLIVES (VG, GF) TO SHARF THE WINERY SAUSAGE ROLL veal and chorizo, tomato chilli jam ARTISAN BURRATA (V, GF) spicy lentil salsa, toasted schiacciata ORA KING SALMON CRUDO (GF, DFO) horseradish cream, pickled onion, avruga caviar, parsley salad POTATO GNOCCHI (V) MAINS cavalo nero puree, gorgonzola picante CHOICE OF ROAST PUMPKIN (VG, GF) green tomato salsa verde, smoky coconut sauce, pickled yellow chilies, coriander GRILLED BARRAMUNDI FILLET (GF, DF) eggplant funghetto, soft herb dressing FLANK STEAK 220G (LITTLE JOE) MB4+ MSA (DF, GF) lemon cheek SIDES STEAK FRIES (V, DF) TO SHARE lemon aioli DRESSED MIX LEAVES (VG, GF) heirloom tomato, house dressing TRIPLE CHOCOLATE BROWNIE DESSERT vanilla-bean ice cream, chocolate sauce ALTERNATE DROP CLASSIC TIRAMISU

## 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.

## 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 Sauignon 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.

## 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.

#### 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 event and let us organise your entertainment:

DJ + Equipment - \$210/hr (min 3 hours) Solo Act Rate - (3 hours) \$850 (3 hours) Duo Act Rate - (3 hours) \$1,450 (3 hours) Trio Act Rate - (3 hours) \$2,100 (3 hours)

Open Photo Station - \$1,585.00 (no attendant) Simple, classy, elegant. A photo station to suit any event!

Hipstabooth - \$1,980 (attendant included) or \$1,785 (no attendant) A super sassy photo booth package that looks gorgeous at any event.

Mirror Booth - \$2,175 (attendant included) or \$1,980 (no attendant) This captivating mirror is the latest in photo booth technology.

Get in touch with your event manager for a list of full inclusions and availability so you don't miss out!

#### 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.

### CONTACT US

For any enquiries please contact or 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





