

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 GFO, DFO, V, VGO

Baby bocconcini skewer

dried tomato, olive, balsamic GF, V

Rockmelon bites

feta, pistachio, mint GF, DFO, V, VGO

Classic egg sandwich fingers

cos, dijonnaise GFO, DF, V

Chicken parfait

fig chutney, seeded baguette GFO

Smoked salmon tartlet

avocado, dill GFO

Oyster

classic mignonette GF, DF

Fetta stuffed green olive

cacciatore salami, parsley GF, DFO, VO

HOT CANAPÉS

Pumpkin arancini

lemon aioli GF, DF, V, VGO

Potato and pimento croquette

manchego, saffron aioli V

Spinach and cheese quiche V

Pumpkin pissaladiere

feta, pine nut V

Spiced cauliflower florets

aioli, sambal DF, V, VGO

Rosemary lamb cocktail pie

Winery spiced chicken skewers

smoky coconut yoghurt GF, DF

Chorizo bites with mustard fruit GF, DF

Char-grilled sirloin bites

green peppercorn mustard GF, DF

Veal & chorizo sausage roll

chilli jam

CANAPÉ SELECTION

SUBSTANTIAL CANAPÉS —	Basil pesto pasta pinenut, parmesan, dried tomato, olive GFO, V
	Plant-based meat slider pickles, American cheddar GFO, DFO, V, VGO
	Roast pumpkin salad farro, smoky coconut sauce, puffed amaranth, mint GF, DF, V
	Potato gnocchi truffled cream sauce V
	Fish & chips sauce gribiche
	Calamari rings lemon aioli
	Wagyu beef slider pickles, American cheddar, burger sauce GFO, DFO
	Slow-cooked beef cheek ragu parmesan, casarecce pasta GFO, DFO
DESSERT CANAPÉS —	Mango sorbet fresh mango, whipped cream GF, DF, V ,VG
	Triple chocolate brownie cookie crumb V
	Torched lemon meringue tartlet V Triple choc tartlet, chocolate sauce V

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.

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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 START

MARINATED OLIVES (VG, GF)

CHICKPEA & EDAMAME DIP (VG, GFO, DF)

za'atar, extra virgin olive oil, pita

HALOUMI CHEESE (V, GF)

heirloom tomato, micro basil, artisan honey dressing

GRILLED 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 TO SHARE

MARINATED OLIVES (VG, GF)

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

MAINS CHOICE OF

POTATO GNOCCHI (V)

cavalo nero puree, gorgonzola picante

ROAST PUMPKIN (VG, GF)

green tomato salsa verde, smoky coconut sauce, pickled
yellow chillies, coriander

GRILLED BARRAMUNDI FILLET (GF, DF)

eggplant funghetto, soft herb dressing

FLANK STEAK 220G (LITTLE JOE) MB4+ MSA (DF, GF)

lemon cheek

SIDES TO SHARE

STEAK FRIES (V, DF)

lemon aioli

DRESSED MIX LEAVES (VG, GF)

heirloom tomato, house dressing

DESSERT ALTERNATE DROP

TRIPLE CHOCOLATE BROWNIE

vanilla-bean ice cream, chocolate sauce

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

Wildflower Shiraz

Rose

Tempus Two 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

Ara by Working Lunch Sauvignon Blanc

Fontavera Pinot Grigio

California 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**.

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 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

