

THE MENY THE

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

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.

Space Type	무	Ŷ		(<u>©</u>)	P
Private	N/A	350	Y	Y	Y





LEVEL ONE

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.

Space Type	Qf	Ŷ		(<u>©</u>)	\$
Private	80	100	Y	Y	Υ

MEZZANINE (EAST/WEST)

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

Space Type		Ŷ		(ō)	
Semi-Private	30	40	Z	Z	Z





GARDEN ROOM

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.

Space Type	QA	Ŷ	Image: Control of the	(©)	
Semi-Private	20	30	Z	Z	Z

PRIVATE DINING ROOM

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.

Space Type	QA	°Ç		(©)	
Private	26	40	Y	Y	Y



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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.

GARDEN PARTY EXCLUSIVE

Space Type		Ŷ		(©)	\$
Private	80	120	Y	Υ	Y

CANAPÉ PACKAGES

A minimum order of 25 people is required.

\$46 PP 6	,	PIECE	PACKAGE	(3	HOT	+	3	COLD)	
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\$61 PP 8 PIECE PACKAGE (3 HOT + 4 COLD + 1 SUBSTANTIAL)

\$74 PP 10 PIECE PACKAGE (4 HOT + 4 COLD + 2 SUBSTANTIAL)

Additional Canapes

\$7.5	COLD	CANAPE
4		CHIMI

\$7.5 HOT CANAPE

\$12 SUBSTANTIAL CANAPE

\$7.5 DESSERT CANAPE

CANAPÉ SELECTION

A minimum order of 25 people is required.

COLD CANAPÉS WHIPPED RICOTTA CROSTINI, asparagus, mint, lemon EVOO LGO, V

BABY BOCCONCINI SKEWER, cherry tomato, olive, balsamic LG, ${\tt V}$

ROCKMELON BITES WITH FETA, pistachio, mint LG, V

CARAMELISED ONION & GOAT CHEESE TARTLET V

ROAST DUCK & VERMICELLI RICE PAPER ROLL, plum sauce, lime LD, LG

SMOKED SALMON TARTLET, fennel, horseradish, dill LD

SHUCKED OYSTER, pickled chilli, mandarin, champagne vinegar LD, LG

FETA STUFFED GREEN OLIVE, cacciatore salami, parsley LG

HOT CANAPÉS PUMPKIN ARANCINI, lemon aioli LD, LG, V, VGO

CLASSIC FALAFEL, pickled red onion, smokey coconut yoghurt LD, LG, VG

TRIPLE CHEESE CROQUETTES, saffron aioli, petit herbs V SPINACH & CHEESE QUICHE V

MINI BEEF WELLINGTON

STUFFED PUMPKIN FLOWER, Moroccan pumpkin, harissa mayo LD, V, VGO

SPICY LAMB FILO

KARAAGE CHICKEN PIECES, basil mayo LDO

POTATO SPUN PRAWN, lemon aioli LD, LG

CHICKEN TENDERLOIN SKEWERS, buffalo hot ranch sauce LD, LG
WAGYU SAUSAGE ROLL, Spanish spices, chilli jam

CANAPÉ **SELECTION**

CANAPÉS

SUBSTANTIAL LAMB SHANK RAGU, calamarata, cavolo nero, field mushroom, parmigiano LDO, LGO

> CLASSIC BEEF SLIDER, pickles, American cheddar, burger sauce LGO

REUBEN SANDWICH, rye bread LD, LGO

ROAST PUMPKIN, red vein sorrel, pomegranate LD, LG, VG

CRAB SALAD SLIDERS, shredded lettuce, chives LGO

FISH & CHIPS, tartare sauce LD

CALAMARI RINGS, lemon aioli LD, LGO

ASSORTED BAMBINO GELATI CONES V

DESSERT CANAPÉS

TRIPLE CHOCOLATE BROWNIE, COOKIE CRUMB V

VANILLA MASCARPONE MERINGUE ROLL LG, V

CANAPÉ SERVING RECOMMENDATION

- 6 canapés per quest for a light graze
- 8-10 canapés per quest for a full meal replacement

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.

\$30 PP CHEESE AND CHARCUTERIE

Selection of hard cheese, blue cheese, and soft cheese (LG) surrounded by an array of locally-sourced condiments.

Including; honey, dried apple, quince paste, and fig jam
(LD, LG, V). As well as a selection of salami, wagyu
bresaola and mortadella (LG, LD)

served with sourdough and fruit loaves (GFO, V), mixed olives (LD, LG, VG) and parfait (LG) $\,$

SEAFOOD STATION

Sliced smoked salmon (LD, LG), cooked tiger prawns (LD, LG) and shucked oysters (LD, LG)

\$30 PP

\$30 PP

served with sourdough (LD, GFO), cocktail sauce (LD, LG) and lemon $\,$

WHOLE ROASTED ORGANIC CHICKEN STATION

Enchant your guests with our marinated roasted chicken (LD, LG)

\$17 PP

Put together your own tasty creations with spiced tomato chutney (LD, LG, VG), onion jam (LD, LG, VG), mixed leaf salad (LD, LG, VG), and milk buns (GFO)

DESSERT STATION

An indulgent assortment of bite-size desserts & treats including chocolate brownies, Bambino ice cream cones, rocky road, lemon slice, and rum-glazed pineapple

BREAKFAST & WORKING LUNCH EVENTS

Our breakfast and lunch offering is perfect for corporate gatherings.

A minimum order of 20 people is required.

\$35 PP BREAKFAST

Butter croissants (V)
Assorted quiches, quiche lorraine, smoked salmon,
mushroom & spinach (V)
Danish pastries, apple (V)
Greek yoghurt (V)
House Granola (V)
Seasonal Fruits (V)

Includes filter coffee, tea, juice, and chilled water

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\$50 PP WORKING LUNCH

Roast Chicken Wrap, rocket, pinenut, aioli (LD, GFO) Smoked Salmon Sandwich, cream cheese, capers, lettuce (DFO, GFO) Green Goddess Avocado Toast, avocado, cucumber, pickled red onion, tomato, vegan mayo (V, VG, LD, GFO) Baby Cos Lettuce Salad, heirloom tomato, lemon dressing (V, VG, LD, LG)

Includes juice and chilled water





SHARED MENUS

BRING ME FOOD | \$79 PER PERSON

ENTRÉES | TO SHARE MARINATED OLIVES (VG, LG, LD)

WHITE BEAN DIP (VG, LD, LGO)

lemon, dill, extra virgin olive oil

HALLOUMI CHEESE (V, LG)

heirloom tomato, micro basil, artisan honey dressing

THE WINERY SAUSAGE ROLL

veal and chorizo, tomato & pear chutney

MAINS | TO SHARE HUMPTY DOO BARRAMUNDI (LG, LD)

asparagus, Catalan tomato, pea puree, snow pea tendrils

PASTA ALLA NORMA (V, LDO)

spaghetti, fried eggplant, basil, tomato,
chilli, garlic, baby burrata

BABY COS LETTUCE (VG, LG, LD)

heirloom tomato, pickled red onion

RUSTIC FRIES (V, VGO, LD)

lemon aioli

DESSERT | TRIPLE CHOCOLATE BROWNIE (V)

Vanilla-bean ice cream, chocolate sauce

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

SHARED MENUS

LA DI DA | PREMIUM SHARE STYLE \$99 PER PERSON

ENTRÉES | TO SHARE

MARINATED OLIVES (VG, LG, LD)

WILD MUSHROOM ARANCINI (V)

scamorza affumicata, pecorino, parmigiano, goat cheese, truffle mayo

ARTISAN BURRATA (VO, LGO)

XO chilli sambal, white bean puree, toasted schiacciata

YELLOW FIN TUNA CARPACCIO (LG, LD)

avocado, pickled eschallot, baby capers, chives, chilli EVOO

MAINS | TO SHARE

HUMPTY DOO BARRAMUNDI (LG, LD)

asparagus, Catalan tomato, pea puree, snow pea tendrils

PASTA ALLA NORMA (V, LDO)

spaghetti, fried eggplant, basil, tomato, chilli, garlic, baby burrata

RIVERINE BLACK ANGUS MB2+ MSA TOP SIRLOIN 250G (LG, LD)

red wine jus

SIDES | TO SHARE

BABY COS LETTUCE (VG, LG, LD)

heirloom tomato, pickled red onion

CRISPY CHAT POTATOES (V, VGO, LG, LDO)

twice cooked, tarragon butter

DESSERT | ALTERNATE DROP TRIPLE CHOCOLATE BROWNIE (V)

Vanilla-bean ice cream, chocolate sauce

CITRUS PANNA COTTA (LG)

Orange syrup

HEN'S PARTY PACKAGE

\$129 PER PERSON

This package includes a 2-hour Standard Beverage Package.

ENTRÉES | TO SHARE

MARINATED OLIVES (VG, LG, LD)

WHITE BEAN DIP (VG, LD, LGO)

lemon, dill, extra virgin olive oil

HALLOUMI CHEESE (V, LG)

heirloom tomato, micro basil, artisan honey

dressing

THE WINERY SAUSAGE ROLL

veal and chorizo, tomato & pear chutney

MAINS | TO SHARE

HUMPTY DOO BARRAMUNDI (LG, LD)

asparagus, Catalan tomato, pea puree,

snow pea tendrils

PASTA ALLA NORMA (V, LDO)

spaghetti, fried eggplant, basil, tomato,

chilli, garlic, baby burrata

SIDES | TO SHARE

BABY COS LETTUCE (VG, LG, LD)

heirloom tomato, pickled red onion

RUSTIC FRIES (V, VGO, LD)

lemon aioli

DESSERT | +\$6 PER PERSON

TRIPLE CHOCOLATE BROWNIE (V)

Vanilla-bean ice cream, chocolate sauce

All packages include personalised welcome sign and personalised menus.

HEN'S PARTY PACKAGE

DRAG QUEENS - GENERAL HOSTING

Prices start at \$550 for the first hour, and \$150 per hour thereafter.

Our queen will make an entrance, host any games you organise and wish to play, photo opportunities, do a performance each hour and top it off with a dance class to get everyone up and moving.

DRAG QUEENS - BINGO PACKAGE

Priced at \$710 for the first hour, and \$150 per hour thereafter.

Inclusive of all the general hosting inclusions but we get the party started with 30-40 minutes of bingo. All books, pens and autographed pictures of your queen as prizes are included.





BEVERAGE PACKAGES

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

STANDARD PACKAGE

2 HRS - \$49PP 3 HRS - \$62PP 4 HRS - \$75PP

BOTTLED BEER

Boags Premium Light Sydney Beer Co Lager

SPARKLING

Mr Mason Sparkling Cuvee Brut NV

WHITE WINE

Dottie Lane Sauvignon Blanc

RED WINE

Henry & Hunter Shiraz Cabernet

NON-ALCOHOLIC

Soft Drinks & Juice

PREMIUM PACKAGE

2 HRS - \$60PP 3 HRS - \$72PP 4 HRS - \$85PP

BOTTLED BEER

Boags Premium Light Kosciuszko Pale Ale Sydney Beer Co Lager

CIDER

Pipsqueak Apple Cider

SPARKLING

Alpha Box & Dice Prosecco

WHITE WINE

821 South Sauvignon Blanc Paloma Riesling

RED WINE

Airlie Bank Pinot Noir Heartland 'Spice Trader' Shiraz

ROSE

Bertaine et Fils Rose

NON-ALCOHOLIC

Soft Drinks & Juice

BEVERAGE PACKAGES

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

DELUXE PACKAGE 2 HRS - \$70PP 3 HRS - \$83PP 4 HRS - \$96PP

BOTTLED BEER

Boags Premium Light
Kosciuszko Pale Ale
Sydney Beer Co Lager
Stone and Wood Pacific Ale
Balter Cerveza

CIDER

Pipsqueak Cider

SPARKLING

Alpha Box & Dice 'Tarot' Prosecco

WHITE WINE

821 South Sauvignon Blanc Fontavera Pinot Grigio Amelia Park Chardonnay Paloma Riesling

RED WINE

Coldstream Hills Pinot Noir Penfolds Max's Shiraz

ROSE WINE

Marquis De Pennautier

NON-ALCOHOLIC

Soft Drinks & Juice

BEVERAGE UPGRADES

House Spirit Upgrade \$12 per person, per hour

Only available on Premium and Deluxe Packages
Minimum 20 guests
3 hour maximum

Add arrival cocktails for your guests at \$16 per cocktail - This will be a seasonal spritz, Espresso Martini, Bellini or speak to your functions manager to create your own.

Pimp Your Prosecco for \$30 per hour per person with seasonal
fruits, edible flowers and juices.

SEMI-PRIVATE EVENT SPACE BEVERAGE PACK | First round pre-poured for your arrival | Service from the bar

PRIVATE EVENT SPACE BEVERAGE PACKAGE | First round pre-poured for your arrival | Service from the bar | Wait staff to provide top up service throughout the event

AUDIO VISUAL

Any additional AV can be organised and approved with your event manager at an additional cost. \$100 for TV hire (65" on a stand) and \$50 each for microphone rental for the duration of the event.

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.

Live Music: DJ + Equipment | Solo | Duo | Trio

Photobooth: Open Photo Station | Hipstabooth | Mirror Booth

Performers: Drag Queens from Sydney Drag Royalty

Others: Fireman Life Drawing

Get in touch with your event manager for a list of full inclusions, pricing 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 \$55 per host/guard per hour.

*Public Holiday surcharges apply.

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



Sydney Venue Co.

