



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 |  |  |  |  |  |
|------------|---|---|---|---|---|
| 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 75 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 |  |  |  |  |  |
|------------|---|---|---|---|---|
| Private | 75 | 100 | Y | Y | Y |

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 |  |  |  |  |  |
|--------------|---|---|---|---|---|
| Semi-Private | 32 | 40 | N | N | N |










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 |  |  |  |  |  |
|--------------|---|---|---|---|---|
| Semi-Private | 16 | 25 | N | N | N |

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 |  |  |  |  |  |
|------------|---|---|---|---|---|
| Private | 24 | 30 | Y | Y | Y |



GARDEN PARTY EXCLUSIVE

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.

| Space Type |  |  |  |  |  |
|------------|---|---|---|---|---|
| Private | 70 | 110 | Y | N | N |

CANAPÉ PACKAGES

A minimum order of 25 people is required.

| | |
|---------|---|
| \$46 PP | 6 PIECE PACKAGE (3 HOT + 3 COLD) |
| \$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 |
| \$7.5 | HOT CANAPE |
| \$12 | SUBSTANTIAL CANAPE |
| \$7.5 | DESSERT CANAPE |

Canapes on Arrival 3 Piece **BABY BOCCONCINI SKEWER**, cherry tomato, olive, balsamic LG, V

\$21PP **PUMPKIN ARANCINI**, lemon aioli LD, LG, V, VGO
KARAAGE CHICKEN PIECES, basil mayo LDO

V-Vegetarian VG-Vegan LG-Low Gluten LD-Low Dairy O-Option

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, 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 |

V-Vegetarian VG-Vegan LG-Low Gluten LD-Low Dairy O-Option

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

BEEF CHEEK RAGU, wild mushroom, cavolo nero, Calamarata
parmesan 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

DESSERT CANAPÉS

ASSORTED BAMBINO GELATI CONES V

TRIPLE CHOCOLATE BROWNIE, COOKIE CRUMB V

VANILLA MASCARPONE MERINGUE ROLL LG, V

V-Vegetarian VG-Vegan LG-Low Gluten LD-Low Dairy O-Option

CANAPÉ SERVING RECOMMENDATION

- 6 canapés per guest for a light graze
- 8-10 canapés per guest 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 (LGO, V), mixed olives (LD, LG, VG) and parfait (LG)

\$30 PP

SEAFOOD STATION

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

served with sourdough (LD, LGO), cocktail sauce (LD, LG) and lemon

\$30 PP

WHOLE ROASTED ORGANIC CHICKEN STATION

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

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 (LGO)

\$17 PP

DESSERT STATION

An indulgent assortment of bite-size desserts & treats including chocolate brownies, Bambino ice cream cones, rocky road, lemon slice, poached Pear

V-Vegetarian **VG**-Vegan **LG**-Low Gluten **LD**-Low Dairy **O**-Option

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

—

\$50 PP

WORKING LUNCH

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

Includes juice and chilled water

V-Vegetarian **VG**-Vegan **LG**-Low Gluten **LD**-Low Dairy **O**-Option





SHARED MENUS

BRING ME FOOD | \$79 PER PERSON

ENTRÉES | TO SHARE

MARINATED OLIVES (VG, LG)

garlic, chilli, orange

EGGPLANT DIP (VG, LD, LGO)

lemon, sesame, extra virgin olive oil, toasted pita

WILD MUSHROOM ARANCINI (V)

scarmoza, pecorino, truffle mayo

THE WINERY SAUSAGE ROLL

pork and chorizo, tomato & pear chutney

MAINS | TO SHARE

CRISPY SKIN BARRAMUNDI (LG, LD)

caponata, lemon extra virgin olive oil

PAN-FRIED GNOCCHI (V, VGO, LDO, LGO)

pea, asparagus, crème fraiche, basil, parmesan

BABY COS LETTUCE (V, VG, LG, LD)

heirloom tomato, pickled red onion

RUSTIC FRIES (V, VGO, LD, LG)

aioli

DESSERT | INDIVIDUAL SERVE

TRIPLE CHOCOLATE BROWNIE (V)

Vanilla-bean ice cream, chocolate sauce

V-Vegetarian VG-Vegan LG-Low Gluten LD-Low Dairy O-Option

SHARED MENUS

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

ENTRÉES | TO SHARE

MARINATED OLIVES (VG, LG)

garlic, chilli, orange

WILD MUSHROOM ARANCINI (V)

scarmoza, pecorino, truffle mayo

ARTISAN BURRATA (V, LGO)

heirloom tomato, pepper berry sea salt, toasted schiacciata

SALT & PEPPER CALAMARI (LG, LD)

wakame salt, chilli, lime aioli

MAINS | TO SHARE

CRISPY SKIN BARRAMUNDI (LG, LD)

caponata, lemon extra virgin olive oil

PAN-FRIED GNOCCHI (V, VGO, LDO, LGO)

pea, asparagus, crème fraiche, basil, parmesan

CHAR-GRILLED SIRLOIN

red wine jus - Cape Grim grass-fed MB2+ Tasmania

SIDES | TO SHARE

BABY COS LETTUCE (V, VG, LG, LD)

heirloom tomato, pickled red onion

CHAT POTATOES (V, VG, LG, LD)

twice cooked, chimichurri

DESSERT | CHOICE OF

TRIPLE CHOCOLATE BROWNIE (V)

Vanilla-bean ice cream, chocolate sauce

CLASSIC LEMON TART (V)

crème fraiche, candied lemon

V-Vegetarian VG-Vegan LG-Low Gluten LD-Low Dairy O-Option

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

HEN'S PARTY PACKAGE

\$129 PER PERSON

This package includes a 2-hour Standard Beverage Package.

ENTRÉES | TO SHARE

MARINATED OLIVES (VG, LG)

garlic, chilli, orange

EGGPLANT DIP (VG, LD, LGO)

lemon, sesame, extra virgin olive oil, toasted pita

WILD MUSHROOM ARANCINI (V)

scarmoza, pecorino, truffle mayo

THE WINERY SAUSAGE ROLL

pork and chorizo, tomato & pear chutney

MAINS | TO SHARE

CRISPY SKIN BARRAMUNDI (LG, LD)

caponata, lemon extra virgin olive oil

PAN-FRIED GNOCCHI (V, VGO, LDO, LGO)

pea, asparagus, crème fraiche, basil, parmesan

SIDES | TO SHARE

BABY COS LETTUCE (V, VG, LG, LD)

heirloom tomato, pickled red onion

RUSTIC FRIES (V, VGO, LD, LG)

aioli

DESSERT | +\$6 PER PERSON

TRIPLE CHOCOLATE BROWNIE (V)

Vanilla-bean ice cream, chocolate sauce

V-Vegetarian VG-Vegan LG-Low Gluten LD-Low Dairy O-Option

All packages include personalised A4 welcome sign and personalised menus.

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

HEN'S PARTY PACKAGE

DRAG QUEENS - GENERAL HOSTING

Priced at \$550 for the first hour; \$700 for 2 hours.

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, \$860 for two hours.

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.

Please speak to our Functions Manager to confirm your Drag Queen.





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

Balter Cerveza

SPARKLING

Mr Mason Sparkling Cuvee Brut NV

WHITE WINE

Dottie Lane Sauvignon Blanc

RED WINE

Henry & Hunter Shiraz Cabernet

ROSÉ

Hearts Will Play

NON-ALCOHOLIC

Soft Drinks & Juice

PREMIUM PACKAGE

2 HRS - \$60PP

3 HRS - \$72PP

4 HRS - \$85PP

BOTTLED BEER

Boags Premium Light

Kosciuszko Pale Ale

Balter Cerveza

CIDER

Pipsqueak Apple Cider

SPARKLING

Mount Paradiso Prosecco

WHITE WINE

Mill Flat Sauvignon Blanc

Paloma Riesling

RED WINE

Devils Corner Pinot Noir

Heartland 'Spice Trader' Shiraz

ROSÉ

Bertaine et Fils Rosé

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 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

Mount Paradiso Prosecco

WHITE WINE

Mill Flat Sauvignon Blanc

Mandoletto Pinot Grigio

Mountadam Chardonnay

Paloma Riesling

RED WINE

Coldstream Hills Pinot Noir

Penfolds Max's Shiraz

ROSÉ WINE

Bertaine Et Fills

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 \$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** -

Options available from our Seasonal drinks list.

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. \$50 for TV hire (Level One) 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 | Hipstaboosth | 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 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

