

# FUNCTION PACK



THE  
*Winery* 

# WELCOME TO WINERY

Step into Sydney's only wine laneway, the perfect place to play in the heart of Surry Hills. With its charming, quirky vibe, Winery offers a unique setting for everything; from weddings and engagements to corporate events, birthday celebrations, and laneway drinks. Whether you're after a wine tasting, hen's party, a product launch, or an intimate private dinner, we've got the perfect space for every occasion.



A top-down view of a wooden dining table set for a meal. In the upper center, a white plate holds two long slices of crusty bread, a small metal bowl of olive oil, and a small bowl of roasted tomatoes. To the right, a wine glass is filled with red wine. In the center, a silver oval plate features a piece of pan-seared fish, a lemon wedge, and a herb-infused sauce. To the left, another silver oval plate contains a salad of sliced onions and greens. In the foreground, a silver oval plate shows roasted carrots and purple vegetables. A glass of white wine is also visible on the left. The table is set with white plates and silverware, creating a warm and inviting atmosphere.

TASTE THE FINEST WINES,  
PAIR THEM WITH GOOD TIMES.

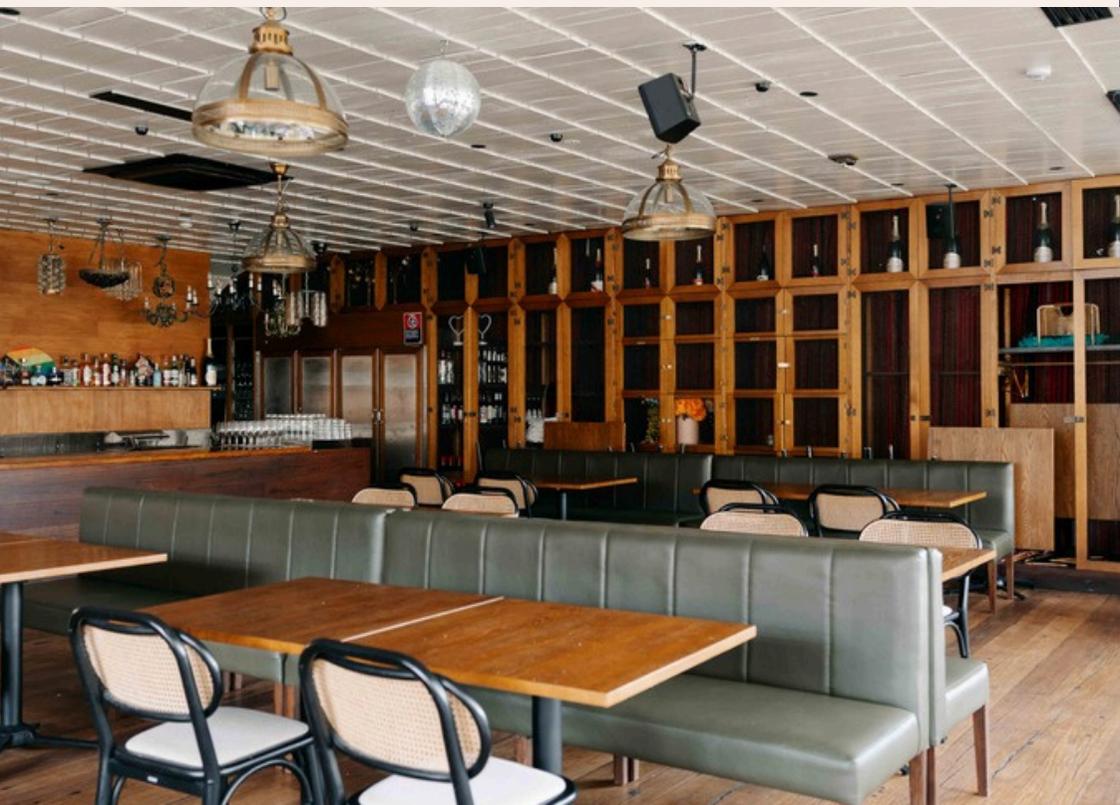
LET US PLAN YOUR NEXT CELEBRATION.

# FULL VENUE

## Indoor/Outdoor

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	400	Y	Y	Y



# LEVEL ONE

## Indoor

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.

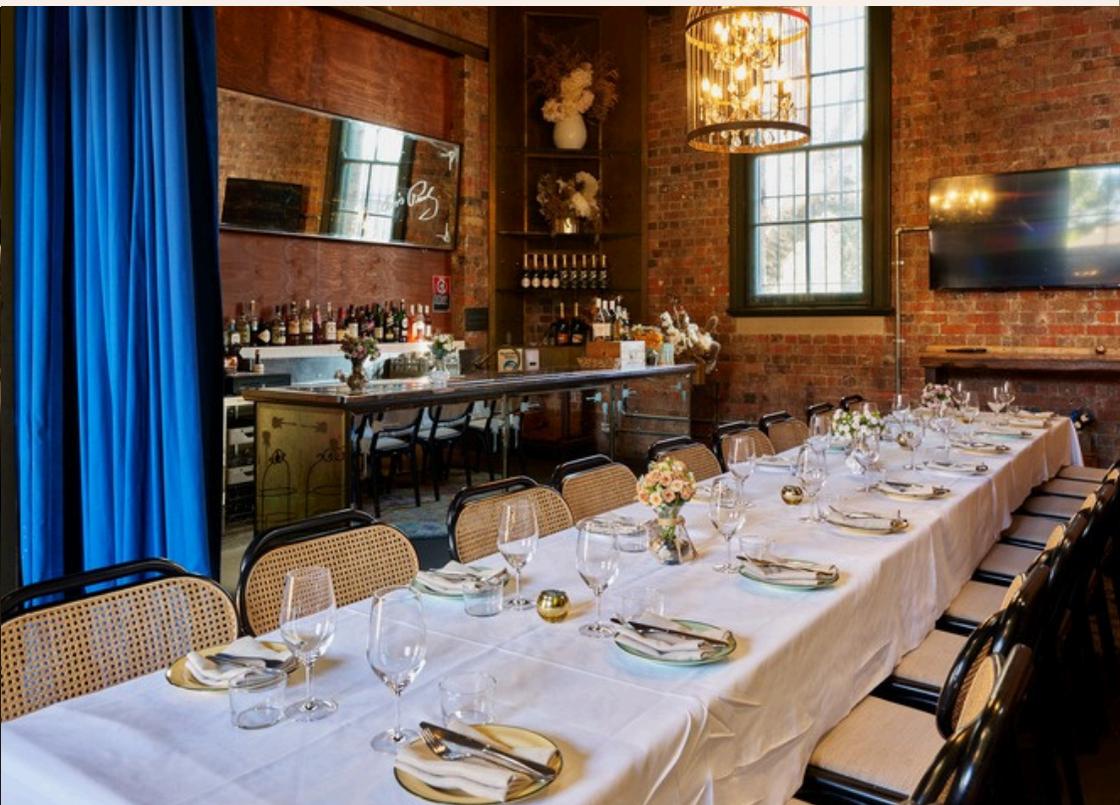
SPACE TYPE					
PRIVATE	75	100	Y	Y	Y

# 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



# 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					
SEMI-PRIVATE	24	40	Y	Y	Y



# GARDEN ROOM

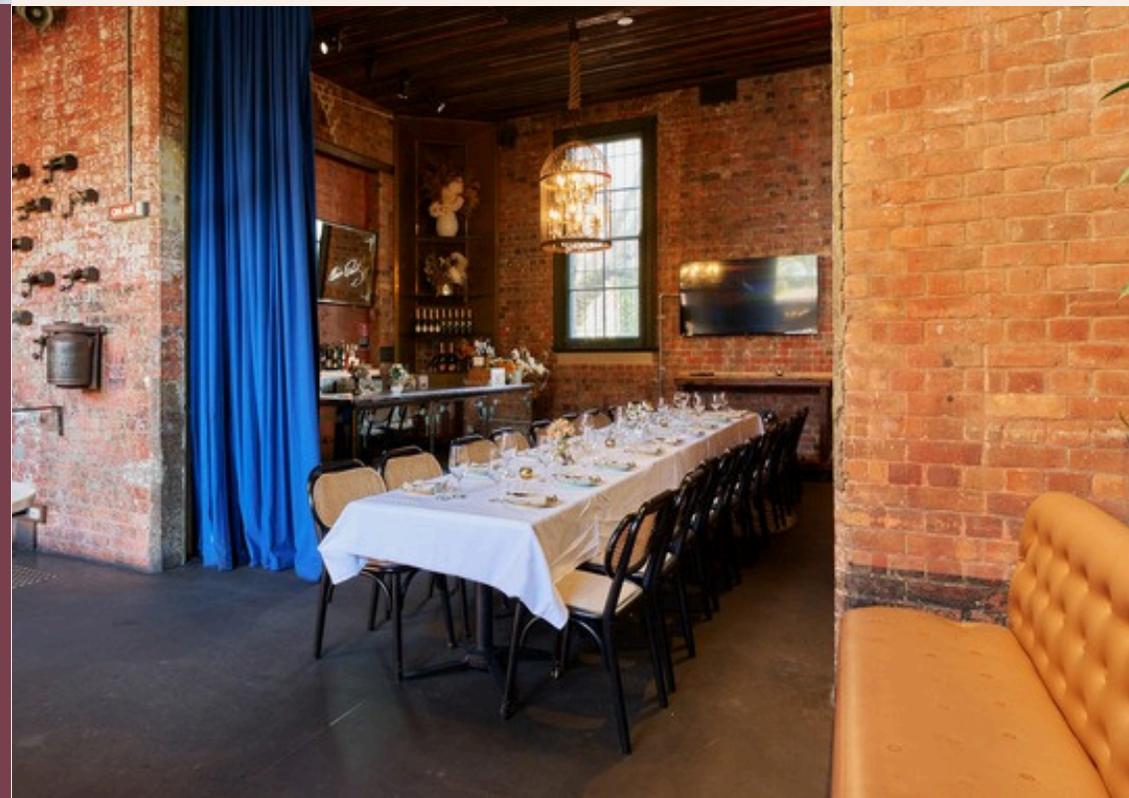
The Garden Room is a semi-private space for intimate events, suited to both seated and cocktail style functions. The green vertical garden provides a lush outdoor feel and provides a gorgeous backdrop to celebrate.

SPACE TYPE					
SEMI-PRIVATE	20	30	N	N	N

# THE GARDEN ROOM AND PRIVATE DINING ROOM

The Garden Room and Private Dining Room provide a stylish and intimate setting for any occasion. The Garden Room boasts a vibrant vertical garden, creating a fresh outdoor atmosphere for both seated and cocktail-style events. The Private Dining Room features a private bar, elegant baroque furniture, and exposed brick walls, offering a sophisticated backdrop for dinners and cocktail receptions.

SPACE TYPE					
PRIVATE	40	70	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	80	110	Y	N	N



# CANAPES PACKAGES

A MINIMUM ORDER OF 25 PEOPLE IS REQUIRED.

## PACKAGES OPTIONS

**\$48PP** | 6 Piece Package (3 hot + 3 cold)

**\$58PP** | 8 Piece Package (3 hot + 4 cold + 1 substantial)

**\$73PP** | 10 Piece Package (4 hot + 4 cold + 2 substantial)

## CANAPES ON ARRIVAL 3 PIECE | \$21 PP

**Baby bocconcini skewer** | cherry tomato, olive, balsamic LG, V

**Green Pea Arancini** | zucchini, pumpkin seeds, lemon aioli V, VGO

**Karaage chicken pieces** | basil mayo LDO

## ADDITIONAL CANAPES

**\$8.5** | Cold Canape

**\$8.5** | Hot Canape

**\$12.5** | Substantial Canape

**\$8.5** | Dessert Canape

## CANAPÉ SERVING RECOMMENDATION

6 canapés per guest for a light graze

8-10 canapés per guest for a full meal replacement



# CANAPES SELECTION

A MINIMUM ORDER OF 25 PEOPLE IS REQUIRED

## COLD

- Whipped Ricotta Crostini**, pear, prosciutto, pumpkin seed, pistachio LGO, VO
- Baby Bocconcini Skewer**, cherry tomato, olive, balsamic LG, V
- Watermelon Bites**, smoked mozzarella, pomegranate molasses LDO, LG, V, VGO
- Pinwheel Sweet Corn** parmesan, smoky cream cheese V
- Roast Duck & Vermicelli Rice Paper Roll**, plum sauce, lime LD, LG
- Smoked Salmon Tartlet** fennel, horseradish, dill LD
- Shucked Oyster** green apple, verjus itronette, lemon EVOO LD, LG
- Chilli Prawn Skewers** lemon LG

## HOT

- Green Pea Arancini Zucchini**, pumpkin seeds, lemon aioli V, VGO
- Classic Falafel**, pickled red onion, smokey coconut yoghurt LD, LG, V, VG
- Triple Cheese Croquettes**, saffron aioli, petit herbs V
- Spinach & Cheese Quiche** V
- Chicken & Chorizo Roll**, roasted garlic, chipotle mayo stuffed pumpkin flower,
- Moroccan Pumpkin**, harissa mayo LD, V, VGO
- Beef & Cheese Spring Roll**
- Karaage Chicken Pieces**, basil mayo LDO
- Potato Spun Prawn**, lemon aioli LD, LG
- Honey Soy Chicken Skewer**, ranch LDO, LG
- Beef Pie**, Spanish spices, chilli jam

## SUBSTANTIAL

- Lamb Ragù** wild mushroom, calamata, parmesan LDO, LGO
- Classic Beef Slider pickles**, American cheddar, burger sauce LGO
- Roast beef sandwich** Swiss cheese, sauerkraut LD, LGO
- Roasted seasonal vegetables** trio quinoa, red vein sorrel, lemon dressing LD, LG, V, VG
- Crispy chicken wrap** Rocket, pine nuts, aioli LGO
- Fish & Chips** tartare sauce LD
- Calamari rings** lemon aioli LD, LGO

## DESSERT

- Assorted Bambino Gelati Cones** V
- Triple Chocolate Brownie** cookie crumb, chocolate sauce V
- Vanilla Mascarpone Meringue Roll** passionfruit LG, V

# 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.

## \$30PP | 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)

## \$30PP | 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)

## \$30PP | 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

## \$17PP | DESSERT STATION

An indulgent assortment of bite-size desserts & treats including chocolate brownies, Bambino ice cream cones, lemon slice and poached seasonal fruits (LD, LG)

# SHARED MENUS

BRING ME FOOD | \$79 PER PERSON



## ENTRÉES | TO SHARE

**MUSHROOM PATE (VG, LGO, LD)**  
pickled onion, extra virgin olive oil, schiacciata

**ARANCINI (V)**  
confit tomato, scamorza, herbs de Provence, fennel mayo

**SALT & PEPPER CALAMARI (LG, LD)**  
espelette pepper, citrus aioli

## MAINS | TO SHARE

**BARRAMUNDI (LG, LD)**  
caponata, lemon extra virgin olive oil

**LINGUINE (V, LGO, LDO)**  
mushroom, olive, fried caper, ricotta, oregano, chilli

**AVOCADO SALAD (V, VG, LG, LD)**  
butter lettuce, lemon dressing, Pistachio crumb

**SHOESTRING FRIES (V, VGO, LD, LG)**  
aioli

## DESSERT | INDIVIDUAL SERVE

**TRIPLE CHOCOLATE BROWNIE (V)**  
Vanilla-bean ice cream, chocolate sauce

# SHARED MENUS

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

### ENTRÉES | TO SHARE

#### ROSEMARY FOCCACIA (V)

extra virgin olive oil, balsamic vinegar

#### PACIFIC OYSTERS (COFFIN BAY,SA) (LG, LD)

mignonette dressing, lemon

#### SEARED HOKKAIDO SCALLOPS (LGO, LDO)

sauce grenoblouise, pangrattato, salmon roe

#### TOMATO CARPACCIO (LGO, V)

Stracciatella, spring melon dressing, micro basil

### MAINS | TO SHARE

#### BARRAMUNDI (LG, LD)

aponata, lemon extra virgin olive oil

#### PORK BELLY (LDO, LG)

apple cider jus, guindilla peppers, fennel salad, petit bouche

#### 250G SIRLOIN (LD, LG)

red wine jus - O'Connor Grass-fed MB2+

### SIDES | TO SHARE

#### PEAR AND ROCKET SALAD (V, VG, LG, LD)

apple balsamic, shaved parmesan

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

twice cooked, tarragon butter

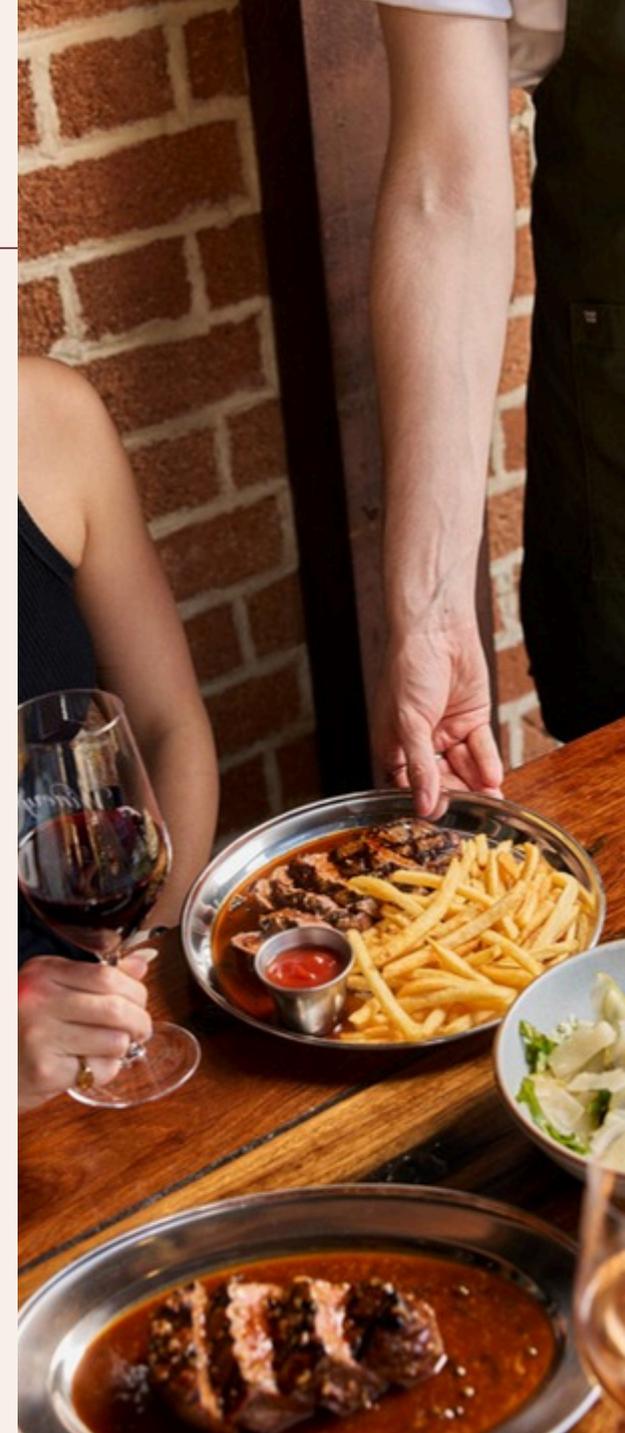
### DESSERT | ALTERNATE DROP

#### TRIPLE CHOCOLATE BROWNIE (V)

Vanilla-bean ice cream, chocolate sauce

#### RUM AU BABA (V)

chantilly cream orange rum syrup



# BREAKFAST & WORKING LUNCH EVENTS

OUR BREAKFAST AND LUNCH OFFERING IS PERFECT FOR CORPORATE GATHERINGS. A MINIMUM ORDER OF 20 PEOPLE IS REQUIRED.

## \$35PP | 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

A barista coffee cart is available for hire upon request for breakfast functions - Please, check with the Functions manager for more details.

## \$50PP | 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

# HEN'S PARTY PACKAGE

**\$129 PER PERSON**

THIS PACKAGE INCLUDES A 2-HOUR STANDARD BEVERAGE PACKAGE.

## ENTRÉES | TO SHARE

**MUSHROOM PATE (VG, LGO, LD)**

pickled onion, extra virgin olive oil, schiacciata

**ARANCINI (V)**

confit tomato, scamorza, herbs de Provence, fennel mayo

**SALT & PEPPER CALAMARI (LG, LD)**

espelette pepper, citrus aioli

## MAINS | TO SHARE

**CRISPY SKIN BARRAMUNDI (LG, LD)**

caponata, lemon extra virgin olive oil

**LINGUINE (V, LGO, LDO)**

mushroom, olive, fried caper, ricotta, oregano, chilli

## SIDES | TO SHARE

**AVOCADO SALAD (V, VG, LG, LD)**

butter lettuce, lemon dressing, Pistachio crumb

**SHOESTRING FRIES (V, VGO, LD, LG)**

aioli

## DESSERT | +\$6 PER PERSON

**TRIPLE CHOCOLATE BROWNIE (V)**

Vanilla-bean ice cream, chocolate sauce



# 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

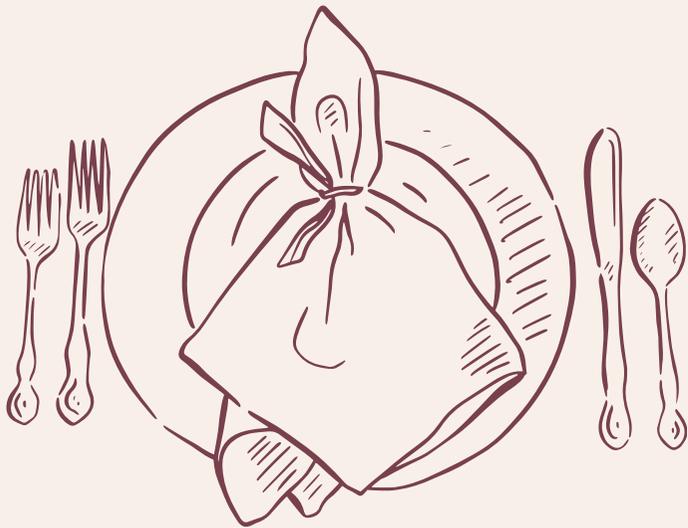
Priced at \$710 for the first hour, \$860 for two hours. Inclusive of all the general hosting inclusions but we get the party started with 30-40 minutes of bingo. All books, pens and autographed pictures of your queen as prizes are included. Minimum of 10px required to book a Hen's package. Please speak to our Functions Manager to confirm your Drag Queen. Drag Queen performances are available only in the Private Dining Room or on Exclusive Level 1.

# CELEBRATIONS PACKAGE

## \$129 PER PERSON

THIS PACKAGE INCLUDES A 2-HOUR  
STANDARD BEVERAGE PACKAGE.

ALL PACKAGES INCLUDE PERSONALISED A4  
WELCOME SIGN AND PERSONALISED MENUS.



## ENTRÉES | TO SHARE

### MUSHROOM PATE (VG, LGO, LD)

pickled onion, extra virgin olive oil, schiacciata

### ARANCINI (V)

confit tomato, scamorza, herbs de Provence, fennel mayo

### SALT & PEPPER CALAMARI (LG, LD)

espelette pepper, citrus aioli

## MAINS | TO SHARE

### BARRAMUNDI (LG, LD)

caponata, lemon extra virgin olive oil

### LINGUINE (V, LGO, LDO)

mushroom, olive, fried caper, ricotta, oregano, chilli

### AVOCADO SALAD (V, VG, LG, LD)

butter lettuce, lemon dressing, Pistachio crumb

### SHOESTRING FRIES (V, VGO, LD, LG)

aioli

## DESSERT | +\$6 PER PERSON

### TRIPLE CHOCOLATE BROWNIE (V)

Vanilla-bean ice cream, chocolate sauce

# BEVERAGE PACKAGES

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

## 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

### 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

Mr Mason Sparkling Cuvee Brut NV

#### WHITE WINE

Mill Flat Sauvignon Blanc  
Paloma Rieslinge Sauvignon Blanc

#### RED WINE

Earths End Pinot Noir  
Heartland 'Spice Trader' Shiraz

#### ROSÉ

Bertaine et Fils Rosé

#### NON-ALCOHOLIC

Soft Drinks & Juice

### DELUXE PACKAGE

2 hrs - \$70pp  
3 hrs - \$83pp  
4 hrs - \$96pp

#### BOTTLED BEER

Boags Premium Light  
Kosciuszko Pale Ale  
Furphy Refreshing Ale  
Peroni Red Balter Cerveza

#### CIDER

Pipsqueak Cider

#### SPARKLING

Mount Paradiso Prosecco

#### WHITE

Mill Flat Sauvignon Blanc  
Mandoleto 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

### ADD ON

#### HOUSE SPIRIT UPGRADE \$13 PER PERSON, PER HOUR

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

#### ADD ARRIVAL COCKTAILS FOR YOUR GUESTS AT \$17 PER COCKTAIL

Options available from our Seasonal drinks list.



# ADDITIONAL ITEMS

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## AUDIO VISUAL

Any additional AV can be organised and approved with your event manager. The TV and microphone hire are only available in the Private Dining Room, Level 1 Exclusive and the Venue Exclusive.

## STYLING & DECOR

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 or Photographer  
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.





THE  
*Winery*

## GET IN TOUCH

### CONTACT US

For any enquiries please contact our events team on  
02 8322 2007 or email [info@ausvenueco.com.au](mailto:info@ausvenueco.com.au)

### LOCATION

285a Crown St, Surry Hills, 2010 Train:  
Short walk from Central Station Parking:  
Limited street parking surrounding venue