

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 plate holds two long slices of crusty bread, a small bowl of olive oil, and a bowl of roasted cherry tomatoes. To the right, a wine glass is filled with red wine. In the center, a large plate features a piece of pan-seared fish, a slice of lemon, and a herb-infused sauce. To the left, another plate shows a salad with green and purple vegetables. In the foreground, a plate of roasted carrots and purple vegetables is visible. The table is also set with several empty plates and a glass of water. The text "TASTE THE FINEST WINES, PAIR THEM WITH GOOD TIMES." is overlaid in white, serif font across the middle of the image.






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

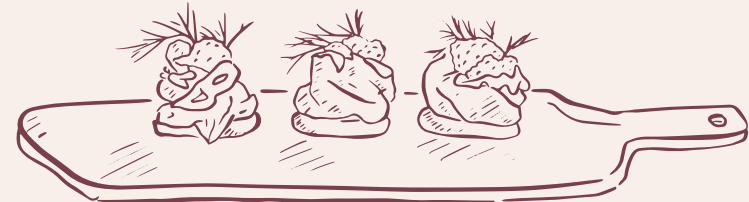
\$12.5 | Substantial Canape

\$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, calamarata, 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 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

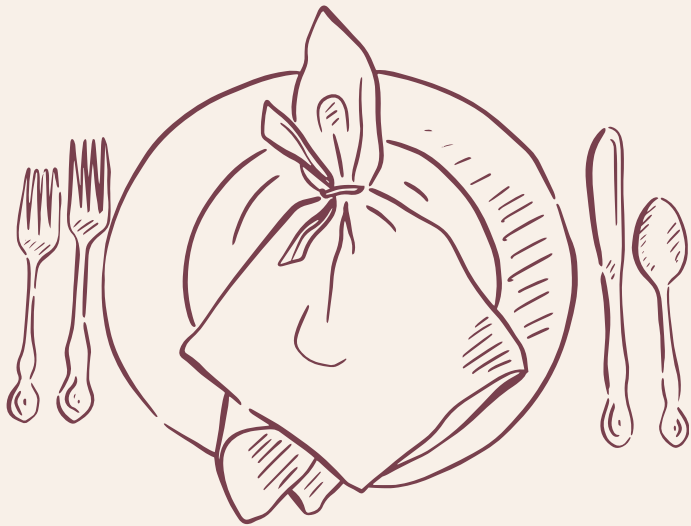
Priced at \$710 for the first hour, \$860 for two hours. Inclusive of all the general hosting inclusions but we get the party started with 30-40 minutes of bingo. All books, pens and autographed pictures of your queen as prizes are included. Minimum of 10px required to book a Hen's package. Please speak 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 Cider

SPARKLING

Mount Paradiso Prosecco

WHITE WINE

Mill Flat Sauvignon Blanc
Paloma Riesling

RED WINE

Coldstream 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

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

LOCATION

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