

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 lemon wedge, and a herb-infused sauce. To the left, another plate shows a salad with onions and greens. 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 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 Mezzanine can hold up to 40 guest standing or 32 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

\$50PP | 6 Piece Package (3 hot + 3 cold)

\$61PP | 8 Piece Package (3 hot + 4 cold + 1 substantial)

\$76PP | 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

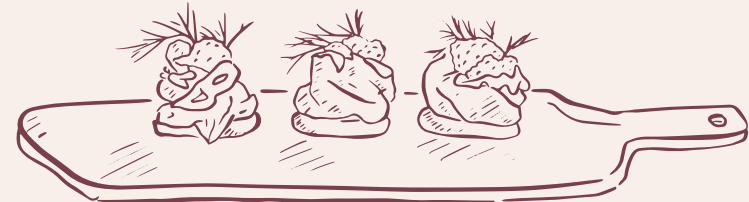
\$13.5 | Substantial Canape

\$9.25 | 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

- Bocconcini & Tomato Skewer**, aged balsamic dressing, basil 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, I
- Oyster Pacific (Coffin Bay)** mignonette, lemon LD, LG, A
- Prawn Skewers** wild lime, ginger LD, LG

HOT

- Green Pea Arancini**, zucchini, pumpkin seeds, lemon aioli V, VGO
- Classic Falafel**, pickled red onion, hummus LD, LG, V, VG
- Caramelised Onion & Goat's Cheese Croquettes**, aioli, lemon V
- Spinach & Cheese Quiche** V
- Chicken & Chorizo Roll**, chipotle mayo LD
- Moroccan Stuffed Pumpkin Flower**, pomegranate molasses LDO, LG, V
- Pork & Kimchi Spring Roll**, aioli LD
- Karaage Chicken Bites**, basil mayo LD
- Potato Spun Prawn**, lemon aioli LD, LG
- Grilled Lamb Kafta Skewer**, tzatziki, pomegranate molasses LDO, LG
- Angus Beef Pie**, chilli jam

SUBSTANTIAL

- Lamb Ragù** spinach, brown butter, calamarata, parmesan LDO, LGO
- Linguine** seasonal mushrooms, tomato pesto, olives LDO, LGO, V, VGO
- Classic Beef Slider** Swiss cheese, pickles, burger sauce LGO
- Falafel Sliders** sweet chilli mayo, pickled onion LDO, LGO, V, VGO
- Chicken Sliders** pickles, chilli mayo LDO, LGO
- Pastrami Sandwich** Swiss cheese, sauerkraut, mustard mayo, focaccia LDO, LGO
- Chicken Wrap** rocket, pine nuts, aioli LGO
- Fish & Chips** tartare sauce LD

DESSERT

- Assorted Bambino Gelati Cones** chocolate, hazelnut, mango, berry V
- Triple Chocolate Brownie** brownie crumble, chocolate sauce V
- Raspberry Lychee Rose Cake** LD, LG, VG
- Opera Mini Cake** 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 | CHICKEN STATION

Enchant your guests with our selection of chicken popcorn, grilled chicken, chicken parfait, sliders, chips, and assorted mayo (LD, LGO, VO, VGO)

\$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

\$20PP | DESSERT STATION

An indulgent assortment of bite-size desserts & treats including cookies, mini berliners, mini eclairs, and gelato cones (LD, LG)

SHARED MENUS

BRING ME FOOD | \$79 PER PERSON



ENTRÉES | TO SHARE

MUSHROOM PATE

pickled fennel, Spanish onion, extra virgin olive oil, grilled baguette LD, LGO, V, VG

ARANCINI

confit tomato, scamorza, herbs de Provence, fennel mayo LDO, LGO, VGO, V

SALT & PEPPER CALAMARI

espelette pepper, citrus aioli LDO, LGO

MAINS | TO SHARE

SNAPPER

caponata, petit fennel salad, lemon olive oil, lemon LD, LG, A

LINGUINE

almond pesto, mushroom, olive, fried caper, ricotta, oregano, chilli LD, LGO, V, VGO

PEAR FRISEE

pear, endive, apple balsamic dressing, shaved parmesan LDO, LG, V, VGO

SHOESTRING FRIES

aioli LD, LG, V, VG

DESSERT | INDIVIDUAL SERVE

TRIPLE CHOCOLATE BROWNIE

Vanilla-bean ice cream, chocolate sauce V

SHARED MENUS

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

ENTRÉES | TO SHARE

PACIFIC OYSTERS (COFFIN BAY, SA)
mignonette dressing, lemon LD, LG, A

FOCACCIA
aged balsamic vinegar, confit tomato, extra virgin olive oil
LD, V, VG

BEETROOT CARPACCIO
goat's curd, vincotto, extra virgin olive oil, basil oil, walnuts
LG, V, VGO

SEARED HOKKAIDO SCALLOPS
sauce grenobloise, pangrattato, salmon roe LDO, LGO, I

MAINS | TO SHARE

SNAPPER
caponata, petit fennel salad, lemon pressed olive oil LD, LG, A

CHICKEN À LA MOUTARDE
mustard sauce, leek, onion, parsley, silver beet LG

SIRLOIN STEAK
red wine jus, riverine Grass-fed MB2+ LD, LG

SIDES | TO SHARE

BLUE CHEESE & WALNUT SALAD
mixed leaves, honey Dijon dressing, walnuts LG, V

CHAT POTATOES,
twice cooked, tarragon butter LDO, LG, V, VGO

DESSERT | ALTERNATE DROP

FIGS & CHOCOLATE
dark chocolate mousse, figs, brownie crumble, olive oil
LGO, V

APPLE TART TATIN
vanilla bean ice cream V



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, LGO)
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

pickled fennel, Spanish onion, extra virgin olive oil, grilled baguette LD, LGO, V, VG

ARANCINI

confit tomato, scamorza, herbs de Provence, fennel mayo LDO, LGO, VGO, V

SALT & PEPPER CALAMARI

espelette pepper, citrus aioli LDO, LGO

MAINS | TO SHARE

SNAPPER

caponata, petit fennel salad, lemon olive oil, lemon LD, LG, A

LINGUINE

almond pesto, mushroom, olive, fried caper, ricotta, oregano, chilli LD, LGO, V, VGO

SIDES | TO SHARE

PEAR FRISEE

pear, endive, apple balsamic dressing, shaved parmesan LDO, LG, V, VGO

SHOESTRING FRIES

aioli LD, LG, V, VG

DESSERT | +\$6 PER PERSON

TRIPLE CHOCOLATE BROWNIE

Vanilla-bean ice cream, chocolate sauce V



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.

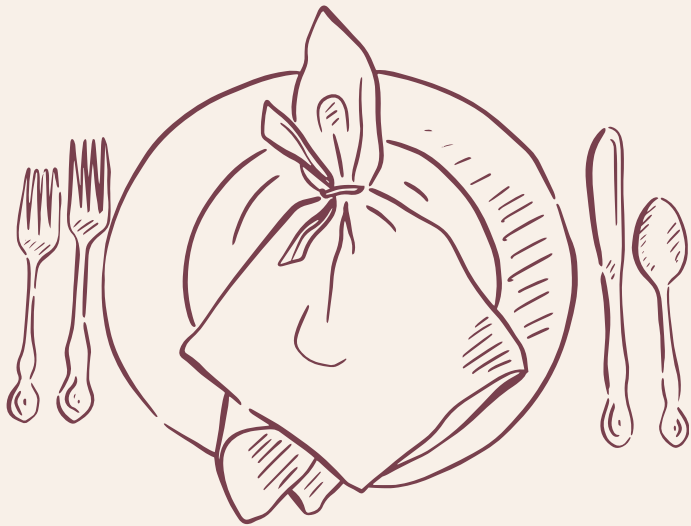
**Drag Queen performances are available only in the Private Dining Room or on Exclusive Level 1.*

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

pickled fennel, Spanish onion, extra virgin olive oil, grilled baguette LD,
LGO, V, VG

ARANCINI

confit tomato, scamorza, herbs de Provence, fennel mayo LDO, LGO,
VGO, V

SALT & PEPPER CALAMARI

espelette pepper, citrus aioli LDO, LGO

MAINS | TO SHARE

SNAPPER

caponata, petit fennel salad, lemon olive oil, lemon LD, LG, A

LINGUINE

almond pesto, mushroom, olive, fried caper, ricotta, oregano, chilli LD,
LGO, V, VGO

PEAR FRISEE

pear, endive, apple balsamic dressing, shaved parmesan LDO, LG,
V, VGO

SHOESTRING FRIES

aioli LD, LG, V, VG

DESSERT | +\$6 PER PERSON

TRIPLE CHOCOLATE BROWNIE

Vanilla-bean ice cream, chocolate sauce V

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 - \$53pp
3 hrs - \$68pp
4 hrs - \$81pp

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 - \$65pp
3 hrs - \$78pp
4 hrs - \$93pp

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 - \$76pp
3 hrs - \$90pp
4 hrs - \$104pp

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 \$14 PER PERSON, PER HOUR

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

ADD ARRIVAL COCKTAILS FOR YOUR GUESTS AT \$18 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