

FUNCTION PACK



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 rustic wooden table is set for a meal. In the center, a large oval silver platter holds a roasted fish fillet, a lemon half, and some herbs. To the left, another oval silver platter contains a salad with green and purple vegetables. In the foreground, a round silver platter features roasted carrots and purple vegetables. To the right, a round silver platter has a salad with yellow and green vegetables. At the top, a white plate holds several slices of bread, a small bowl of oil, and a small bowl of tomatoes. A glass of water is next to it. A wine glass filled with red wine is on the right, and another glass with white wine is on the left. The text "TASTE THE FINEST WINES, PAIR THEM WITH GOOD TIMES." is overlaid in the center in a white, serif font.

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

Bocconcini & Tomato Skewer, aged balsamic dressing, basil *LG, V*

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

Karaage Chicken Bites, basil mayo *LD*

ADDITIONAL CANAPES

\$8.5 | Cold Canape

\$8.5 | Hot Canape

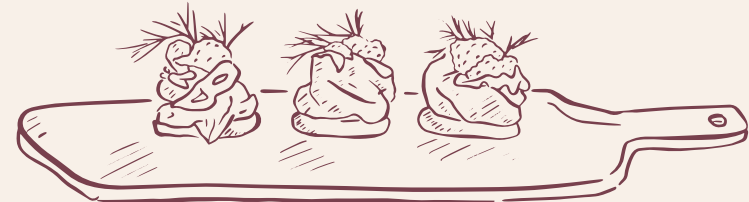
\$13.5 | Substantial Canape

\$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 *LG, V*
Roast Duck & Vermicelli Rice Paper Roll, plum sauce, lime *LD, LG*
Smoked Salmon Tartlet fennel, horseradish, dill *I*
Oyster Pacific (Coffin Bay) mignonette, lemon *LD, LG, A*
Prawn Skewers wild lime, ginger *LD, LG, A*

HOT

Green Pea Arancini, zucchini, pumpkin seeds, lemon aioli *V, VGO*
Classic Falafel, pickled red onion, hummus *LD, LG, 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 *V*
Pork & Kimchi Spring Roll, aioli *LD*
Karaage Chicken Bites, basil mayo *LD*
Potato Spun Prawn, lemon aioli *LD, LG, A*
Grilled Lamb Kafta Skewer, tzatziki, pomegranate molasses *LDO, LG*
Angus Beef Pie, chilli jam

SUBSTANTIAL

Lamb Ragu 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 *LDO, 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 *LD*
Fish & Chips tartare sauce *LD, A*

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 *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)

\$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

SOURDOUGH BRUSCHETTA

whipped ricotta, heirloom tomatoes, aged balsamic, basil (3pcs) | LGO, LDO, V, VGO

ARANCINI, PEA & SCAMORZA

zucchini, parmesan, fennel aioli (3pcs) | LGO, LDO, V, VGO

SALT & PEPPER CALAMARI

espelette pepper, citrus aioli | LDO, LGO

MAINS | TO SHARE

BARRAMUNDI

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

LAMB RAGU PAPPARDELLE

brown butter, sage, capers, pecorino, pangrattato | LGO, LDO

SIDES TO SHARE

PEAR FRISEE

pear, endive, fennel, 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

SOURDOUGH BRUSCHETTA
whipped ricotta, heirloom tomatoes, aged balsamic, basil (3pcs) | LGO, LDO, V, VGO

STRACCIATELLA
grapes, basil, pistachio, vincotto, olive oil | LG, V

KING PRAWNS, MOOLOOLABA
citrus burnt butter, nasturtium & herb oil | A

MAINS | TO SHARE

BARRAMUNDI, NT
caponata, petit fennel salad, lemon pressed olive oil | LD, LG, A

SIRLOIN STEAK, RIVERINE MB2+
red wine jus | 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

CHOCOLATE MOUSSE
white chocolate mousse, dark chocolate mousse, cherry, port reduction, 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 (LDO, LG, V, VGO) House Granola (LDO, V, VGO)
Seasonal Fruits (LD, LG, VG)

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)

Green Goddess Avocado Toast, avocado, cucumber, pickled red onion, tomato, vegan mayo (V, VG, LD, LGO)

Pear&Frisee, pear, endive, fennel, apple balsamic dressing, shaved parmesan (LDO, LG, V, VGO)

Shoestring fries, aioli (LD, LG, V, VGO)

Includes juice and chilled water

HEN'S PARTY PACKAGE & CELEBRATION PACKAGE

\$129 PER PERSON

THIS PACKAGE INCLUDES A 2-HOUR STANDARD BEVERAGE PACKAGE.

ENTRÉES | TO SHARE

SOURDOUGH BRUSCHETTA

whipped ricotta, heirloom tomatoes, aged balsamic & basil

PEA & SCAMORZA ARANCINI

zucchini, Parmesan & fennel aioli

SALT & PEPPER CALAMARI

espelette pepper, citrus aioli | LDO, LGO

MAINS | TO SHARE

BARRAMUNDI

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

LAMB RAGU

pappardelle, brown butter, capers, spinach

SIDES | TO SHARE

PEAR FRISÉE

pear, endive, fennel, apple balsamic, 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.***

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
Peroni Red Balter Cerveza

CIDER

Pipsqueak Cider

SPARKLING

Mount Paradiso Prosecco

WHITE

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

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.



Sample menu only. *A maximum of 3 hour beverage packages are available for hens and bucks parties.
*Beverage packages are not available without food selection.

NON-ALCOHOLIC PACKAGES

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

STANDARD PACKAGE

2 hrs - \$15pp
3 hrs - \$22pp
4 hrs - \$29pp

SOFT DRINKS

Lemonade
Tonic
Soda water
Dry Ginger Ale
Pepsi
Pepsi Max
Bundaberg Ginger beer
Lemon Lime and Bitters

JUICE

Apple
Pineapple
Orange
Cranberry
Watermelon

STILL AND SPARKLING WATER

PREMIUM PACKAGE

2 hrs - \$30pp
3 hrs - \$44pp
4 hrs - \$58pp

BEER

Heineken 0%

MOCKTAIL

Sippin Pretty, mabel 0%, vanilla, passionfruit, lemon
Melon Dollar Baby, mabel 0%, lime, chilli, watermelon

SOFT DRINKS

Lemonade
Tonic
Soda water
Dry Ginger Ale
Pepsiz
Pepsi Max
Bundaberg Ginger beer
Lemon Lime and Bitters

JUICE

Apple
Pineapple
Orange
Cranberry
Watermelon

STILL AND SPARKLING WATER

S*Beverage packages are not available without food selection.

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.





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