



CELEBRATIONS



INTRODUCING OUR COMPLETE PACKAGE VENUE:

At our venue, we provide a comprehensive package that caters to a range of events and special occasions. Whether you're planning a corporate event, wedding, board meeting, birthday party, or any other gathering, we have you covered. We understand that every event is unique, and we are dedicated to providing all-inclusive packages that are customized to meet your specific needs and budget.

We take pride in offering an authentic dining experience. Our talented culinary team crafts delicious and diverse menus, showcasing a variety of cuisines and flavors. From entrée's to main courses and delectable desserts, our dining options are sure to satisfy the most discerning palates.

To complement your dining experience, we offer an extensive selection of beverages. Whether you prefer fine wines, craft beers, signature cocktails, award winning locally made spirits, or non-alcoholic options, our bar is stocked to meet a wide range of preferences.

Our venue boasts a modern rustic atmosphere, combining contemporary aesthetics with warm, inviting elements. The ambiance creates a comfortable and stylish setting, enhancing the overall experience for you and your guests.

Our dedicated function team is trained and experienced in delivering exceptional service for a wide range of events. From setup to execution, they will be there to ensure everything runs smoothly. Their professionalism and attention to detail guarantee that your event will be executed flawlessly, leaving you free to focus on your guests and enjoy the occasion.

No matter the occasion, our complete package venue offers the perfect setting for your event. With an authentic dining experience, extensive beverage options, and a professional staff focused on delivering a seamless experience, we are confident that your event will be a resounding success.



VENUE HIRE OPTIONS

VISITOR CENTRE

- 5 hours \$1,500
- Additional hours at \$6 per person/per hour

COURTYARD

- 5 hours \$300
- Additional hours at \$5 per person/per hour

LONG ROOM

- 5 hours \$200
- Additional hours at \$4 per person/per hour

FRONT LAWN

- 5 hours \$400
- Additional hours at \$5 per person/per hour
- Can bar is additional \$150 including staff member.

WHAT'S INCLUDED:

- Set up & pack down of the event
- Table cloth linen (white or black)
- Cloth napkins (white or black)
- Rectangular trestle tables
- Black chairs
- Waitstaff & beverage attendants



2 COURSE \$45PP | 3 COURSE \$55PP

Minimum numbers of 25 people apply, maximum numbers of 60 people apply

SHARED ENTREE (CHOOSE 3)

Poached Chorizo

In red wine finished with olive oil, served with crusty bread

Pan Seared Haloumi Fingers / V GF

With naïve dukka, drizzled with half barrel honey

Almond Hummus / VG V GFO

Served with pizza bread & vegetable crudites

Spiced Garlic Prawns / GFO

Served with olive oil & crusty baguette

Signature Fries / GF V VGO

With truffle oil, parmesan & freshly chopped parsley

Hand Cut Potato Fingerlings / GF V VG

With smoky paprika aioli

Twice Cooked Sticky Pork Belly Bites / GF

Sticky barbecue and rum sauce

Spicy Corn Ribs /GF V VG

With chipotle dipping sauce & fresh lime

ALTERNATE DROP DESSERT (CHOOSE 2)

Sticky Toffee Pudding

With burnt orange caramel, coffee and wattle seed gelato

Chocolate and Passionfruit Tart

Raspberry sorbet, raspberry curd

Lemon Curd Meringue Basket

Macaroon, raspberry sorbet

ALTERNATE DROP MAIN (CHOOSE 2)

Slow Cooked Beef Shin Ragout

Pappardelle, roasted garlic, parsley

SA Fried Calamari

Coriander, chilli, lemon myrtle, aioli

Portuguese Chicken

Served with cilantro sauce, rice, dates, almonds

Roasted Vegetable Filo Parcel

Romesco, chimichurri, parmesan, garden mint

Braised Lamb Shank

Bean ragu, roasted carrots

Grass Fed Strip Loin Steak 300g

Served with chimichurri, wood fired carrots, parsnip wedges

Brisket Burger

Served on a brioche bun, with caramelised onion, bacon jam, cheese, truffle mayo and fries

Roast Butternut Soup

Served with crusty baguette



SHARED LARGE GROUP MENU \$30PP

Experience a culinary delight with our Authentic Italian Woodfire pizzas complemented by Grazing Platters, 23rd Street Signature Fries, and Hand Cut Saltbush Wedges. Share these delectable offerings with your group and indulge in a feast of flavors and textures.

Minimum numbers of 25 people, maximum numbers of 50 people

Please advise any dietary requirements in advance

Signature Shoestring Fries (GF V)
Shaved parmesan, sea salt, white truffle oil

Hand Cut Saltbush Wedges (VG GF)
Coconut yoghurt, salt bush, pepper berry

Barrel House Grazer (GFO)
Cheese, candied bush lime, Sarah's relish, local small goods, house-made dip, Sarah's almond bread, crusty baguette & Riverland nuts

SELECT FOUR OPTIONS FROM BELOW:

- Pepperoni
Tomato sauce, fior di latte, roasted red peppers, pepperoni
- Margherita
Tomato sauce, mozzarella, olive oil & oregano
- Ricotta e Spinaci
Tomato sauce, spinach, ricotta, oregano, basil, garlic
- Quattro Stagioni
Tomato sauce, mozzarella, mushroom, ham, artichoke, olives & oregano
- Prosciutto e Funghi
Tomato sauce, prosciutto, mushroom, mozzarella
- Alla Diavola
Tomato sauce, hot salami, rocket, feta, olives
- Agnello e Tartufo
Tomato sauce, mozzarella, lamb, truffle oil
- Salame Picante
Tomato sauce, mozzarella, pepperoni



FUNCTION MENU

For large events and functions, we offer a formal dining menu that is tailored to impress your guests. To obtain a copy of the menu options associated with this selection, we kindly ask you to reach out to our event coordinator. They will provide you with all the necessary information and assist you in choosing the perfect menu for your event.

Minimum numbers of 50 people apply.

COCKTAIL STYLE

Roaming Canapes

- OPTION 1
1 hour (3 hot, 2 cold canapes) \$25pp
- OPTION 2
2 hours (6 hot, 3 cold canapes) \$40pp

SEATED DINING

- OPTION 3:
2 courses (SET entrée & main OR main & dessert) \$58pp
- OPTION 4:
3 courses (SET entrée, main & dessert) \$63pp
- OPTION 5:
3 courses (ALTERNATE entrée & main, SET dessert) \$70pp

ADDITIONAL OPTIONS

- ADDED entrée option: \$6pp
- ADDED main course option: \$10pp

SIDES (ONE OPTION, PLEASE ENQUIRE FOR MORE)

- FOR THE TABLE: \$6pp
- INDIVIDUAL SERVES: \$9p



BEVERAGE OPTIONS

5 HOUR CLASSIC DRINKS PACKAGE \$45PP

Includes your choice from the following:

- Queen Adelaide Moscato
- Press & Bloom Sauvignon Blanc
- Press & Bloom Shiraz
- Press & Bloom Prosecco
- Vale Midcoast Ale
- Vale Tropic Ale
- Vale Lager
- Vale Pale Ale
- Vale IPA
- Three Oaks Cider
- Soda Water
- Lemon Lime Bitters
- Classic Cola
- Creaming Soda
- Ginger Beer

5 HOUR PREMIUM DRINKS PACKAGE \$55PP

Includes all options from the classic drinks package and your choice from any/all of the following additional premium beverages:

- Angelique Sparkling Cuvee
- Beresford Chardonnay
- Beresford Rose
- Beresford G.S.M
- Beresford Classic Cabernet Sauvignon
- Beresford Classic Shiraz
- Fox Hat Heavy Handed XPA
- Fox Hat Metric IPA
- Fox Hat Red Pelt Ale
- Fox Hat Phat Mongrel Stout

DRINKS ON CONSUMPTION

A full list of our product range can be provided. You can choose any drinks from this list including spirits and cocktails. Drinks will be added to the tab on consumption and paid at the end of the night.

Minimum spend of \$25 per person for Tab on Consumption must be pre-paid.

GUESTS PAY OWN ACCOUNT

For events with fewer than 40 people, we have an option available where guests can individually pay for their own beverages. This arrangement allows for flexibility in beverage choices and ensures that each guest can select and pay for their preferred drinks separately.



BEVERAGE EXTRAS:

COCKTAIL MASTERCLASS \$50PP

Shake things up and learn from our expert mixologists as you're guided through our interactive cocktail masterclass. Create 2 signature cocktails to enjoy.

Maximum number of attendees: 25 people

GIN BLENDING MASTERCLASS \$80PP

Become a master gin distiller and learn about the balance of botanicals & history of gin to create your own 200ml signature gin to take home and enjoy.

Maximum number of attendees: 20 people

GIN OR COCKTAIL CART \$100

Capture your guests with a Signature 23rd Street Distillery portable Gin or Cocktail Cart! Your choice of Gins or Cocktails served in line with your beverage package.

Hire for 2 hours total.

23RD STREET DISTILLERY CAN BAR \$150

Have you seen our transformed Caravan Bar floating around at events around South Australia? Hire it now to be a part of your function! Located on our Front Lawn, we can serve any beverages from your chosen package.

Hire for 2 hours total.



DECORATIONS:

Decorations supplied by yourself or through third party suppliers are welcome. We require to know in advance what decorations are being supplied to ensure they are suitable for our venue and are align with our health & safety regulations.

Please note that, due to our venue's location within a Distillery, we kindly request that no fireworks or hazardous materials be supplied or used on the premises. This policy is in place to ensure the safety and well-being of all guests, staff, and the surrounding environment.

Additionally, we ask that glitter not be used during events at our venue. Glitter can be difficult to clean up completely and may have a negative impact on the distillery operations.

DECORATION EXTRAS

We can supply some decorations as well at additional pricing to make your celebration come to life! Please reach out to our event coordinator and let us know if you are interested in viewing our collection of items for hire!

BOOKING FORM

DATE OF FUNCTION: _____

BUSINESS NAME (IF APPLICABLE): _____

CONTACT NAME: _____

PHONE NUMBER: _____

EMAIL: _____

APPROX NUMBER OF ATTENDEES: _____

FUNCTION ROOM

- ☐ Downstairs room
- ☐ Courtyard
- ☐ Visitor Centre
- ☐ Front Lawn
- ☐ Entire Venue

CATERING OPTION

- ☐ 2 Course/3 Course Menu
- ☐ Large Group Shared Menu
- ☐ Function Menu
- ☐ Canape Style

BEVERAGE OPTION

- ☐ 5 Hour Classic Drinks Package \$45pp
- ☐ 5 Hour Premium Drinks Package \$55pp
- ☐ Beverage on consumption
- ☐ Guests pay own account (40 attendees and under)

BEVERAGE EXTRAS:

- ☐ Cocktail Masterclass
- ☐ Gin Belnding Masterclass
- ☐ Cocktail or Gin Cart
- ☐ Caravan Can Bar (Front Lawn bookings only)

Please note that all catering and beverage options are tentative until confirmed by events coordinator.

HOW DID YOU HEAR ABOUT US?

- ☐ Search Engine (Google, Bing etc.)
- ☐ Recommended by friend
- ☐ Social Media
- ☐ Other: _____

SIGNED: _____

DATE: _____

NAME: _____

Please return to 23rd Street Distillery with Attention to Hannah Papp-Horvath
Alternatively, please scan and send this form to Hannah.papphorvath@23rdstreetdistillery.com.au