



**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 flavours. 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

- Weekdays after 5pm \$1,500
- Weekdays- 5 hours \$2,500
- Weekend- 5 hours \$3,500
- Additional hours at \$6 per person/per hour

### COURTYARD

- 5 hours \$300
- Additional hours at \$5 per person/per hour
- Pricing outside of opening hours may vary

### LONG ROOM

- 5 hours \$250
- Additional hours at \$4 per person/per hour
- Pricing outside of opening hours may vary

### 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 \$55 | 3 COURSE \$65PP

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

### ALTERNATE ENTREE (CHOOSE 2)

Spicy Corn Ribs / V GF

*Paprika, Parmesan, Sriracha Aioli*

Pan Seared Haloumi Fingers / V

*Golden Fried Crumbed Halloumi, drizzled  
with half barrel honey*

Patatas Bravas / VG V GF

*Golden Fried Potatoes, spicy Bravas Sauce*

Spiced Garlic Prawns / GFO

*Garlic, Smokey Paprika, Crusty Sourdough*

Signature Fries / GF V VGO

*With truffle oil, parmesan & freshly  
chopped parsley*

Chorizo Sidra / GFO

*Chorizo cooked in Three Oaks Apple Cider,  
Crusty Sourdough*

Smokey Meatballs / GFO

*Pork & Beef Meatballs, Tomato Sugo, Crusty  
Sourdough*

Spanish Croquettes

*Golden Fried Croquette, Spanish Ham, Cream  
Sauce, Smokey Paprika Mayo*

### ALTERNATE DROP MAIN (CHOOSE 2)

Roasted Cauliflower / VGO V GF

*Oven Roasted Cauliflower, Coconut Pumpkin Puree,  
Green Sauce, Vegan Cheese, Dukkah*

Pappardelle Carbonara

*Pappardelle & Broad Bean Carbonara, Pancetta,  
Egg Yolk, Cream Sauce, Reggiano*

Brisket Burger / GFO

*Served on Brioche Bun, with Caramelised Onion,  
Bacon Jam, Cheese, Truffle Mayo & Fries*

Salmon Laksa / GF

*Crispy Skin Salmon, Boc Choy, Cherry Tomato,  
Pomegranate Salsa, Noodle Laksa*

Beef Short Rib / GF

*Slow cooked for 36 Hours, with Pumpkin, Maple  
and Smokey Paprika Puree, and 23rd Street Hybrid  
Whiskey infused Sticky Pomegranate Cherry Glaze*

Lamb Rump / GF

*Whipped Goats Cheese, Zucchini, Pea, Mint Salad,  
Preserved Lemon Dressing*

*Cooked Medium*

### ALTERNATE DROP DESSERT (CHOOSE 2)

Rum Sticky Pudding

*House made Sticky Date Pudding with  
Beenleigh Traditional Rum Liqueur and  
Butterscotch Sauce*

Café Crème Brulee / GF

*El Toro Grande de Café Tequila Crème  
Brulee, fresh berries*

Chocolate Panna Cotta / GFO

*Chocolate Panna Cotta, Candied Orange,  
Biscotti*





## SHARED LARGE GROUP MENU \$35PP

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*

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:

Garlic Cheese  
*Garlic Butter, Fior Di Latte, Parmesan, Parsley*

Margherita  
*Tomato sauce, Mozzarella & Basil*

Potato & Rosemary  
*White Sauce, Fior Di Latte, Sliced Potatoes, Rosemary*

Pepperoni  
*Tomato Sauce, Fior Di Latte, Pepperoni*

Capricciosa  
*Tomato Sauce, Fior di Latte, Ham, Mushrooms, Artichokes, Olives*

Lamb & Truffle  
*Tomato Sauce, Mozzarella, Lamb, Truffle Oil & Truffle Mayo*





## 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 (2 hot, 2 cold canapes) \$25pp
- OPTION 2  
2 hours (4 hot, 2 cold canapes) \$40pp

### ADD ON

- Extra canape \$6pp
- Substantial canape \$10pp
- Grazing table \$15pp

### SEATED DINING

SET MENU

- OPTION 3:  
Set 2 course (SET entrée & main) OR (SET main & dessert) \$60pp
- OPTION 4:  
Set 3 course (SET entrée, main & dessert) \$70pp

ALTERNATE DROP

- OPTION 5:  
ALTERNATE entrée & main, OR, ALTERNATE main & dessert \$75pp
- OPTION 6:  
ALTERNATE entrée & main, SET dessert \$85pp
- OPTION 7:  
ALTERNATE entrée, main & dessert \$95pp

- **SIDES (ONE OPTION, PLEASE ENQUIRE FOR MORE)**
- **FOR THE TABLE: \$6pp**





## BEVERAGE OPTIONS

### 5 HOUR CLASSIC DRINKS PACKAGE \$65PP

Includes your choice from the following:

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

### 5 HOUR PREMIUM DRINKS PACKAGE \$75PP

- Queen Adelaide Moscato
- Beresford Emblem Fiano
- Angelique Premium Cuvee
- Beresford Estate Cabernet Sauvignon
- Beresford Emblem Grenache
- Vale Mid Coast Ale
- Vale Tropic Ale
- Vale Lager
- Vale Ale
- Vale IPA
- Soda Water
- Lemon Lime Bitters
- Classic Cola
- Creamy Soda
- Ginger Beer

### 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 PACKAGE ADD ONS

To be served in conjunction with your chosen beverage package

- RTDs served for 3 hours \$15PP
- Choice of 4 spirits served for 3 hours \$25pp
- Welcome cocktail \$18pp



## 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.





## 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 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
- Entire Venue

### CATERING OPTIONS

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

### BEVERAGE OPTION

- 5 Hour Classic Drinks Package \$65pp
- 5 Hour Premium Drinks Package \$75pp
- Beverage on consumption
- Guests pay own account (40 attendees and under)

### PACKAGE ADD ON

- RTDs (3 hours) \$15pp
- Spirits (3 hours) \$25pp
- Welcome Cocktail \$18pp

### BEVERAGE EXTRAS

- Cocktail Masterclass
- Gin Blending Masterclass
- Cocktail or Gin Cart

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

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### 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](mailto:Hannah.papphorvath@23rdstreetdistillery.com.au)