



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)

SIGNATURE FRIES / V VGO GF

With truffle oil, topped with Parmesan, and freshly chopped parsley

SA PRAWNS / GFA

Tossed in Chenin Blanc, garlic, chilli, pepper berry served with Turkish toast

WHIPPED FETTA DIP / V GFA

Toasted sesame seeds, fresh mint, crushed pistachios, olive oil and chilli flakes served with pita bread

SPICY CORN RIBS / V GFO

Served with chipotle mayonnaise and parmesan

FRIED HALOUMI / V

Crumbed haloumi fries drizzled with warmed local honey, beetroot relish, rocket and fresh lemon

MOROCCAN SPICED LAMB SPRING ROLLS 16

3 spring rolls with a fresh mint yoghurt dipping sauce

FRIED CALAMARI / GF

With garlic, chilli and sumac aioli

POPCORN CHICKEN / GF

Bite sized chicken with citrus, lemon myrtle and sumac aioli

ALTERNATE DROP MAIN (CHOOSE 2)

KING PRAWN PASTA / GFO

Pacific Ocean King prawns in a parmesan cream sauce, linguine and spring onion

BRISKET BURGER / GFA

Served on brioche bun with bacon jam, pickles, lettuce, sliced tomato, cheese, truffle mayo and fries

SA COORONG MULLET FISH AND CHIPS

Vale ale beer battered with chips, salad, house-made tartare sauce and lemon

CHILLI CHICKEN MANCHURIAN / DF

Served on a bed of couscous salad with cranberries, coriander, preserved lemon and spring onion

BBQ STICKY PORK RIBS / GFO

½ rack of baby back ribs in house rub with Beenleigh Spiced Rum Sticky sauce, corn bread muffin and fries

HASSELBACK BUTTERNUT PUMPKIN / GF V DF VG

Roasted butternut pumpkin drizzled with Tahini, pomegranate, almonds and jalapenos

BUSH SPICED LAMB RUMP / GFO

300g spiced and smoked lamb with lemon

ALTERNATE DROP DESSERT (CHOOSE 2)

ETON MESS / GFO

Meringue shards, lightly whipped cream, macerated strawberries and strawberry sauce

SUMMER BERRY TART

With lemon mascarpone cream, Madagascan vanilla ice cream and fresh mint

LYCHEE AND MANGO PANNACOTTA / GF

With lime and coconut syrup, served with Yuzu Gelato



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 flavours 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

DISTILLER'S BOARD / GFA

Handcrafted meats, cheddar cheese, cornichons, smoked almonds, Vale Ale beer pickled veg, pickled onions, house apricot carrot relish, apple wedges and toasted Turkish bread.

SELECT FOUR OPTIONS FROM BELOW:

MARGHERITA / V VGO

Tomato Sauce, Fior Di Latte & Basil

AMERICANA

Tomato sauce, fior di latte, smoked ham, salami and mushrooms

SALAME PICCANTE

Tomato sauce, mozzarella and spicy pepperoni

SICILIAN

Tomato sauce, mild salami, roast peppers, fior di latte, olives, basil pesto

VEGETARIAN / V VGA

Tomato sauce, Italian tomatoes, olives, red onion, mushrooms, capsicum, feta, garlic, oregano

MEDITERRANEO

Tomato sauce, fior di latte, prosciutto, sun-dried tomatoes, parmesan, rocket, basil drizzled with olive oil

LAMB AND FETA

Tomato sauce, fior di latte, slow cooked lamb shoulder, olives, cherry tomatoes, onions topped with feta and herb yoghurt



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
- 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
- Cloudy Lemonade
- 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 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
- 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.

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 Sharnee Sharpe
Alternatively, please scan and send this form to Sharnee.sharpe@23rdstreetdistillery.com.au