

A photograph of a tulip-shaped beer glass filled with golden beer and a thick head of white foam. The glass features a logo of a chalice with a snake and sunburst. It sits on a light-colored marble bar top with a brass edge. The background is a blurred outdoor scene with greenery and a building.

AUSTRALIA'S #1 BEER VENUE KNOWS HOW TO THROW A PARTY.

THE TAPHOUSE / 2019 FUNCTION PACK



Palace Hotel, Darlinghurst 1930. Photo: Noel Butlin Archives, Australian National University.

THE HISTORICAL TAPHOUSE

First licensed in December 1878, the Taphouse (then known as the Palace) stands tall today as a testament to Sydney's hard drinking past. Set on the corner of Flinders and South Dowling streets with two original levels, plus an open-air rooftop bar added in 2009, the venue is situated close to the CBD while still enjoying the leafy surrounds of Darlinghurst and Paddington.

The pub became Sydney's very first craft beer venue in 2008, when it was

reimagined into its current form, pouring hundreds of different craft beers over its 60 taps each year. Since then, the venue has gone from strength to strength, winning Best Beer Bar at the 2019 Timeout Bar Awards, and taking the top spot in Beer & Brewer's 2019 Best Beer Venue awards.

The Taphouse offers three very different experiences across its three levels. We know how to throw a party, and we are delighted at the prospect of hosting your next event!

1 VENUE, 3 EXPERIENCES

Our award winning bars offer something unique for everyone.



ODD CULTURE

Our newest and most popular event space, situated on the middle level. Odd Culture features its own bar with 20 beer taps, an expansive wine offering and the largest sour beer list in the southern hemisphere.

Capacity: 100

Seated: 65

Hours: 10am - midnight (mon-wed)
10am - 1am (thu-sat)
10am - 11pm (sun)



ROOFTOP GARDEN

Our luscious open air rooftop garden is the crown jewel of the Taphouse, featuring its own bar with 20 beer taps.

Capacity: 95

Seated: 60

Hours: midday - 10pm (mon-sat)
midday - 9pm (sun)



MAIN BAR

Located on the ground floor, the main bar is our largest and oldest space. With stunning heritage features and higher seating, this area is perfect for groups of all sizes.

Capacity: 143

Seated: 80

Hours: 10am - midnight (mon-wed)
10am - 1am (thu-sat)
10am - 11pm (sun)

ODD CULTURE







ROOFTOP GARDEN





MAIN BAR







STAYING HYDRATED.

Beer is our passion, and we have tailored our beverage packages to create a truly unique experience for your guests. We rotate through around 500 tap beers a year, and also have a large collection of Australian spirits and natural wine, designed to impress!

01 HOUSE

2h: \$35pp / 3h: \$45pp / 4h: \$55pp

Tap beer: house pale ale, lager & cider

Wine: cab merlot, semillon sauvignon & sparkling

Non-alc: soft drink & juices

02 PREMIUM

2h: \$45pp / 3h: \$55pp / 4h: \$65pp

Tap beer: Our curated selection of 6 tap beers, including a pale ale, lager, cider, IPA and dark ale.

Wine: Sauvignon blanc, pinot gris, chardonnay, riesling, pinot noir, shiraz, tempranillo, cabernet sauvignon

Spirits: vodka, gin, scotch, bourbon, tequila

Non-alc: all PS40 artisan sodas, soft drink & juices

03 DELUXE

2h: \$55pp / 3h: \$65pp / 4h: \$75pp

Tap beer: Our curated selection of 6 tap beers, including a pale ale, lager, cider, IPA and dark ale.

Wine: Sauvignon blanc, pinot gris, chardonnay, riesling, pinot noir, shiraz, tempranillo, cabernet sauvignon

Spirits: vodka, gin, scotch, bourbon, tequila

Cocktails: our full menu of Australian gin twists, spritz's & classic and signature cocktails.

Non-alc: all PS40 artisan sodas, soft drink & juices

Want to customise? No dramas! Speak to our team about your requirements and we will put something bespoke together for your event.

CANAPÉS

Eats designed to satisfy and impress.

01 LIGHT

- Southern fried cauliflower florets w/ vegan frank's mayo (ve)
- Oysters w/ finger lime dressing (gf)
- Wild mushroom & parmesan arancini w/ black garlic aioli
- Rare veal pastrami w/ truffle mayo and baby capers
- Popcorn chicken pieces

02 SUBSTANTIAL

- XPA battered fish tacos w/ mango salsa, house tartare & sriracha
- Southern fried tofu tacos w/ rocket, daikon salad, sundried tomatoes & vegan frank's mayo (ve)
- Fried chicken wings w/ house buffalo hot sauce (gf)
- Salt & pepper squid w/ aioli
- XPA battered fish & chips w/ house tartare
- Smoked lamb shoulder w/ charred flat bread & tzatziki

03 SLIDERS

- Cheeseburger slider: house beef patty, double cheese, pickles & secret sauce
- Nashville fried chicken slider: spicy Nashville fried chicken, slaw, pickles & honey mustard sauce
- Field of dreams slider: roast mushroom, deep fried haloumi, rocket & sriracha mayo (v)
- Philly cheesesteak slider: sautéed beef, capsicum, onion & beer cheese.

PACKAGES

HOUSE: 4 light canapés
\$30pp 1 substantial canapé
1 slider canapé

DELUXE: 7 light canapés
\$45pp 1 substantial canapé
1 slider canapé



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PLATTERS

Eats designed to satisfy and impress.

Taphouse fries <i>served w/ aioli</i>	\$50
Empanadas (20) <i>sweet potato, chickpea & spinach (ve)</i>	\$60
Southern fried cauliflower (25) <i>served w/ vegan franks mayo (ve)</i>	\$60
Popcorn chicken (25) <i>served w/ yuzu aioli</i>	\$60
Buffalo chicken wings (60) <i>served w/ house ranch</i>	\$60
Chili cheese fries <i>gigantic platter of fries topped with house-made beef chili & beer cheese</i>	\$80
Taphouse share platter <i>chef's selection of cheeses, cured meats & condiments served w/ quince & lavosh.</i>	\$80
XPA fish tacos (20) <i>XPA battered flathead served w/ slaw, mango salsa & sriracha</i>	\$100
Southern fried tofu tacos (20) <i>w/ rocket, daikon salad, sundried tomatoes & vegan frank's mayo.</i>	\$100
Thai fish cakes (50) <i>served w/ thai dressing</i>	\$100
Vegetarian spring rolls (50) <i>served w/ sweet chilli sauce (v)</i>	\$100

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HOST-A-ROAST

\$55pp

A sit-down, banquet style feast based on our award winning Sunday Roast.

01 ENTREE *(pick two)*

- Zucchini & corn fritters (ve + gf) w/ capsicum pesto
- Karaage chicken w/ yuzu aioli
- XPA fish tacos Philter XPA battered flathead w/
- slaw, mango salsa & sriracha
- Cajun chicken skewers Spicy cajun chicken skewers w/
- salad, mint yoghurt & tortilla bread
- Salt & pepper squid w/ grilled lime & aioli
- Cajun chicken salad w/ house marinated chicken
- Rocket & pear salad (v) w/ parmesan & white balsamic
- dressing

02 MAIN *(pick one)*

- Roast Wagyu Beef
- Crispy Pork Belly
- Roast Chicken
- Vegan nut roast

03 SIDES *(pick four)*

- Roasted broccoli with toasted almonds, chilli flakes, garlic, pecorino
- cheese
- Honey balsamic roasted carrots
- Garlic and rosemary roasted potatoes
- Yorkshires
- Pigs in a blanket
- Cheesy cauliflower bake
- Pumpkin, beetroot and quinoa salad

04 DESSERT *(pick two - half/half)*

- Poached pear & rhubarb crumble
- Butterscotch pudding w/ whiskey
- sauce
- White chocolate & raspberry tart