



**EVENTS KIT**





The Terrace

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## ABOUT US

### THE MODERN MIX OF INDUSTRIAL + CRAFT

Pumphouse Sydney Bar & Restaurant serves and produces a range of different craft and premium brews, and sells bespoke wines to add a little theatre to the Pumphouse Sydney experience.

The sophisticated new space boasts an industrial design with high end finishes, from the statement lamp shades over the bar which feature the work of Australian artist Lance Corlett, to the stunning timber bar and intimate wine room, available for private dining and tastings.

The wine room features a broad selection of wines from various international and local winemakers, with QR codes visible to be scanned to review tasting notes and select your perfect drop.

Pumphouse Sydney is proudly and authentically Sydney. With a menu inspired by seasonal produce, there is always something new and fresh to satisfy all. Simple, rustic + flavoursome is our notion.

Escape to The Terrace that overlooks Darling Square. A place for cocktails, brunches, socialising in the sunshine and taking in the views of our city of Sydney.





# LOCATION

Pumphouse Sydney is located right in the heart of Darling Square, one of Sydney's most vibrant precincts.

The heritage venue sits adjacent to Novotel Sydney Darling Square and within a short walking distance to the Sydney International Convention Centre, making it the perfect venue to host pre or post networking events or bespoke tailored functions of up to 400 guests.

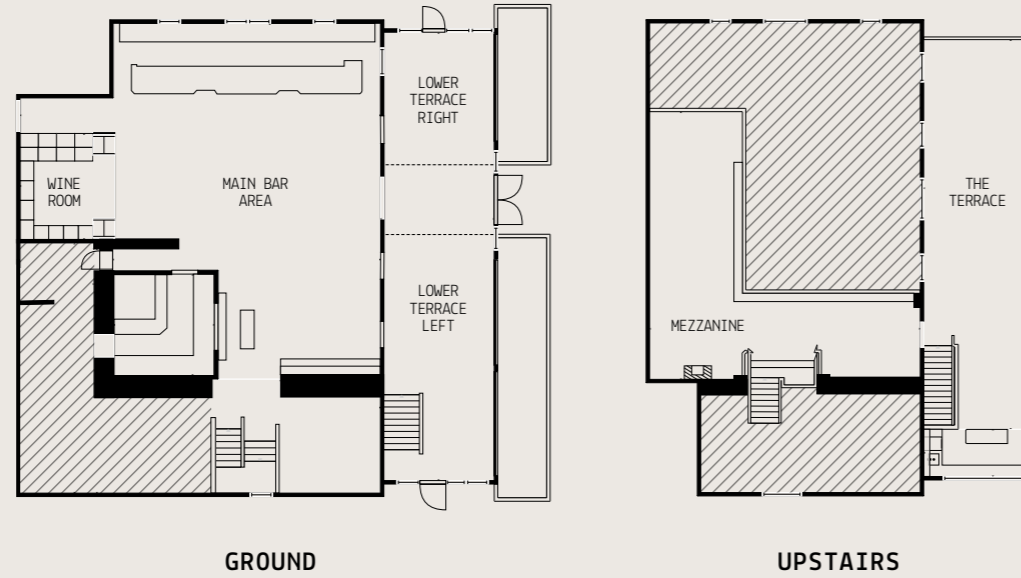




# FLOORPLANS + CAPACITIES

SPACES	SQM	STANDING	SEATED
VENUE EXCLUSIVE	378m <sup>2</sup>	418	248
UPSTAIRS EXCLUSIVE	147m <sup>2</sup>	124	84
THE TERRACE	73m <sup>2</sup>	50	40/34*
MEZZANINE	74m <sup>2</sup>	50	40
WINE ROOM	13m <sup>2</sup>	N/A	10
LOWER TERRACE RIGHT	35m <sup>2</sup>	30	30
LOWER TERRACE LEFT	67m <sup>2</sup>	40	30

\*Café style/long table



**INTERESTED IN A VIRTUAL TOUR?**  
Hit the button below to explore our spaces

[VIEW VENUE IN 3D](#)

Powered by: [Yellow Door Productions](#)



The Wine Room



# CANAPÉ PACKAGES

## MINIMUM 20 PEOPLE

### 1 HOUR CANAPÉ PACKAGE

2 cold + 2 hot canapés | 28 per person

### 2 HOUR CANAPÉ PACKAGE

3 cold + 3 hot canapés | 38 per person

### 3 HOUR CANAPÉ PACKAGE

3 cold, 3 hot, 1 substantial + 1 dessert canapé | 48 per person

### 4 HOUR CANAPÉ PACKAGE

3 cold, 3 hot, 2 substantial + 1 dessert canapé | 58 per person

**ADDITIONAL HOT, COLD OR DESSERT CANAPÉ** | 7 per person

**ADDITIONAL SUBSTANTIAL CANAPÉ** | 12 per person

*DF - Dairy Free*

*GF - Gluten Free*

*GFR - Gluten Free Request*

*V - Vegetarian*

*VE - Vegan*

*\*Menus are sample only and are subject to seasonal change.*

## COLD CANAPÉS

Chicken parfait, red onion marmalade + sourdough crostini *(GFR)*

Crisp bread, beetroot jam, goats curd + toasted pine nuts *(V)*

Parmesan Sable, parmesan mousse + heirloom tomato *(V)*

Savoury cannoli, herbed ricotta + toasted pistachio *(V)*

Sydney rock oyster, mignonette + lemon *(GF, DF)*

Smoked ocean trout rilette, salmon roe + toasted almonds *(GFR)*

## HOT CANAPÉS

Crispy chicken, buttermilk + grain mustard mayonnaise

Potato croquette, gruyere + black truffle *(V)*

Green pea arancini, buffalo mozzarella + black garlic aioli *(V)*

Lamb skewer, fresh rosemary + lemon *(GF, DF)*

Lamb pie, mint + cucumber yogurt

Caramelised onion, marinated olives + goats' cheese *(V)*

## SUBSTANTIAL CANAPÉS

Toasted brioche, slow cooked lamb, whipped fetta, baby rocket + salsa verde *(GFR)*

Brisket & chuck slider, tomato relish + smoked gouda *(GFR)*

Half shell diver scallop, chili caramel + crispy pancetta *(GF)*

Potato gnocchi, pea pesto, buffalo mozzarella + pangrattato *(V)*

Pork & roasted apple sausage roll + bush tomato relish

Battered John Dory, yogurt tartare + fries

## DESSERT CANAPÉS

Mini fruit tartlet, citrus meringue + rosewater *(V, DF)*

Cannoli, vanilla custard + toasted pistachio *(V)*

Wattle seed pavlova, fresh cream, banana + finger lime *(GF)*

Lemon tartlet, limoncello mascarpone + candied lemon *(V)*





# PLATED MENUS

## MINIMUM 20 PEOPLE

Alternate serve menus

### 2 COURSE MENU | 65 per person

Choice of entrée + main or main + dessert. Served with wood fired flat breads.

### 3 COURSE MENU | 75 per person

Entrée, main + dessert. Served with wood fired flat breads.

### SHARE SIDES PER TABLE

Serves 2-3 | 10 per person

### CHEF'S SIGNATURE SHARED

GRAZING BOARD | 12 per person

*DF - Dairy Free*

*GF - Gluten Free*

*GFR - Gluten Free Request*

*V - Vegetarian*

*VE - Vegan*

*\*Menus are sample only and are subject to seasonal change.*

## ENTRÉE

Buffalo mozzarella mousse, heirloom tomato + fresh basil *(GF, V)*

Pan seared scallops, pea puree + crispy pancetta *(GF)*

Potato gnocchi, pea pesto, buffalo mozzarella + pangrattato *(V)*

Chicken liver parfait, red onion, marmalade + toasted sourdough

Ocean trout tartare, squid ink, tapioca crisp + dill crème

Candied beetroots, goats cherve, garden herbs + smoked EVOO *(V)*

## MAIN

250g grain fed wagyu rump, truffle frites + grain mustard butter

Corn-fed chicken breast, chickpea & roasted pepper ragu + salsa verde *(GF)*

Market fish, artichoke textures, shaved fennel + orange salad *(GF)*

Char grilled cauliflower, white bean panzanella + tomato vinaigrette *(GF, DF, V, VE)*

Heirloom pumpkin, roasted fennel, wild rice + pomegranate *(GF, DF, V, VE)*

300g pork schnitzel, lemon butter sauce, baby capers, fennel + rocket salad *(GF)*

## SIDES

Charred broccolini, grana Padano + EVOO *(GF, V)*

Crispy smashed spuds, confit garlic + rosemary *(GF, V)*

Frites, black truffle + grana Padano *(V)*

Baked heirloom carrots, whipped fetta + toasted pine nuts *(GF, V)*

Soft lettuces, garden herbs + citrus dressing *(GF, DF, V, VE)*

Wood fired cauliflower, mint yogurt, caramelized onions + sweet raisins *(GF, V)*

## DESSERT

Chocolate fondant, peanut brittle + salted caramel ice cream *(V)*

Wattle seed pavlova, fresh cream, banana + finger lime *(GF)*

Lemon tart, limoncello mascarpone + candied lemon

Fresh fruits, coconut sorbet + raspberry meringue





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## ACTIVATIONS

For bespoke live station concepts, please enquire with your venue representative to discuss your vision.

\*Please let one of your venue representative know if your guests have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross contamination.

### GRAZING TABLE | 30 per person

Local sourced Australian cheese + cured meats

House made preserves

Fresh + dried fruits

Pates + terrines

Australian grown olives

Fresh breads + crisps

*\*Minimum 100 people*

### FOOD STATIONS | prices on request

**Seafood Station**

**Roaming Oyster Shucking**

**Poké Bowl Station**

**Cheese Wheel Pasta Station**

**Gelato Station**

*\*Minimum numbers may apply*





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## BEVERAGE PACKAGES

Please note that beers will be served in bottles for events booked in our spaces upstairs.

Prices are inclusive of bar and tray service.

Cocktails and spirits are available on a consumption basis only. Speak to your venue representative to find out more about options and costs.

### CLASSIC BEVERAGE PACKAGE

1 Hour		29 per person
2 Hour		36 per person
3 Hour		43 per person
4 Hour		50 per person

#### Package Inclusions:

- Bancroft Bridge White Wine
- Bancroft Bridge Red Wine
- Bancroft Bridge Sparkling Wine
- Soft drink, juice + water

#### Venue Exclusive (Tap Beers)

- Mountain Goat
- Thunderbolt
- Furphy
- Sydney Lager
- Pipsqueak Cider
- Heineken Zero (Bottle)

#### Upstairs Events (Bottled Beers)

- Sydney Lager
- Hahn Super Dry
- Heineken Zero

### PREMIUM BEVERAGE PACKAGE

1 Hour		35 per person
2 Hour		40 per person
3 Hour		50 per person
4 Hour		60 per person

#### Package Inclusions:

- First Creek Cuvee Sparkling, NSW
- Tai Nui Sauvignon Blanc, NZ
- La La Land Pinot Noir Rose, VIC
- Bruno Shiraz, SA
- Soft drink, juice + water

#### Venue Exclusive (Tap Beers)

- Mountain Goat
- Thunderbolt
- Furphy
- Sydney Lager
- Pipsqueak Cider
- Heineken Zero (Bottle)
- PLUS, all other tap beers

#### Upstairs Events (Bottled Beers)

- Sydney Lager
- Hahn Super Dry
- Heineken
- Heineken Zero





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## AUDIO VISUAL

Audio Visual is handled through our trusted partner, Audio Visual Events.

Speak to your venue representative about your AV requirements for your event.



Audio Visual Events (AVE) reputation is built on over 20 years of delivering Sydney's best AV solutions.

AVE provides technical support, creativity, and event expertise, ensuring the journey from event brief to delivery is seamless.

Every year, AVE deliver over 2000 events for 300 clients from a diverse range of corporate and government clients.

No matter the scale of your event, AVE has your Vision, Audio and Lighting needs covered. Please reach out to discuss how we can ensure the success of your next event at Pumphouse Sydney.







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