

THE  
aVenue

FUNCTIONS  
& EVENTS

'AN EVENT VENUE REIMAGINED'



Tucked away in heart of  
Darlinghurst, the aVenue is  
truly the most dramatic of  
intimate places.

Thanks to its detailed design  
and distinct finishes, your  
guests will be wowed by its  
unique beauty.

Whether you're looking for  
an intimate gathering or  
something more brash,  
The aVenue is able to handle  
your every need.

From corporate events,  
launch parties, birthdays,  
and everything in-between,  
our team is dedicated in  
providing you an  
unforgettable experience.

The aVenue works to provide  
you complete customisation,  
from venue hire only, to a  
start to finish event and  
function experience.



# MAIN ROOM

Includes a pink grand marble bar, luxury furnishings throughout, an additional wet bar, perfect for ice sculptures, champagne displays, functional drink bay, grazing station, caviar tasting station, cake stand - an unlimited number of options.

Additional features include access to a cloak room, stunning marble host podium that you may use as a DJ booth if required. Other hidden features include a retractable pole for circ acts and a rigging point for lyra.

## CAPACITY

Seated	44
Cocktail	60



# THE PARKES

'The Parkes' is the perfect setting for any intimate gathering. Make your way through the stunning brass sliding doors into a truly spectacular room. Centred within 'The Parkes' is the wow feature - a human-sized brass birdcage, a sought-after place for photos, custom neon signage or an entertainment feature.

The room comes equipped with 2 smaller serving stations or bottle service areas for that VIP feel. Keep the doors open to seamlessly connect the two spaces for larger functions and events.

## CAPACITY

Seated	40
Cocktail	50
Full Venue	110

# CREATE YOUR NEXT EVENT



## CHOOSE YOUR DRINK OPTION

Lets make your next party, function or event seamless with one of our drink packages or custom options. At Sydney's best event venue, we love providing you with simple & custom needs to enhance your party experience.



## CHOOSE YOUR MENU STYLE

Be spoiled for choice with our menu options designed and created by some of Sydney's Award Winning Chef's. Our options include cocktail, grazing tables, platters, sit-down 'to share' and a la carte.



## ADDITIONAL OPTIONS \*ENTERTAINMENT

Looking to add extra 'WOW' factor to your function? Why not ask about our entertainment options. At the aVenue we can provide everything from Lyra, Circ, DJ's & lots more!



## ADDDITIONAL OPTIONS \*STYLING

From florals, ice sculptures, centerpieces, installations and everything in-between, we can take care of it all, as your complete event solution. Our event planners can organise & co-ordinate all of your requirements and provide you the best possible experience.



# 01

CHOOSE  
YOUR DRINK  
OPTION





# DRINK PACKAGES

*\*from*  
\$ **49** p/person

STANDARD

3 HRS \$49

4 HRS \$59

*\*from*  
\$ **85** p/person

GOLD

3 HRS \$85

4 HRS \$105

*\*from*  
\$ **110** p/person

PREMIUM

*\*free flowing champagne*

3 HRS \$110

4 HRS \$149

**CUSTOM**

CUSTOM / OPEN BAR  
MINIMUM SPEND CHARGED  
ON CONSUMPTION

# DRINK PACKAGES

## STANDARD

*\*from \$49pp*

Beer (Corona / Asahi)  
House Red / White / Sparkling  
Juice & soft drinks  
Still & sparkling water  
Non-alcoholic wine

## GOLD

*\*from \$85pp*

Beer (Corona / Asahi)  
House Red / White / Sparkling  
Vodka (Haku)  
Bourbon (Makers Mark)  
Scotch (Johnny Walker)  
Gin (Bombay Sapphire)  
Juice & soft drinks  
Still & sparkling water  
Non-alcoholic wine

## PREMIUM

*\*from \$110pp*

Beer (Corona / Asahi),  
Red (Yangarra Shiraz / Nanny Goat Pinot Noir)  
White (2021 Shaw and Smith Sauvignon Blanc / Breganze Pinot Grigio, Italy)  
Champagne (Louis Roederer '243')  
Vodka (Belvedere)  
Bourbon (Makers Mark '46')  
Scotch (Glenfiddich 12 YO)  
Gin (Roku)  
Tequila (Patron Silver)  
Juice & soft drinks  
Still & sparkling water  
Non-alcoholic wine

\* OPEN BAR ON CONSUMPTION OPTIONS AVAILABLE

\* CUSTOM COCKTAIL PACKAGES AVAILABLE



THE  
aVenue

COCKTAIL  
PACKAGES

# BOTTOMLESS COCKTAILS

2 HOUR PACKAGE  
CHOOSE 4 COCKTAILS  
three classics / 1 signature  
**\$39 P/PERSON**

2 HOUR PACKAGE  
CHOOSE 6 COCKTAILS  
3 classics / 3 signature  
**\$49 P/PERSON**

*Additional hours are charged at  
\$10 p/head, per hour.*



## COCKTAILS ON CONSUMPTION

The 'cocktails on consumption' option is available at the aVenue on request. Please note we require a minimum of 5 days notice.

Cocktails will be redeemed against your minimum bar spend on consumption.

### HOW DOES IT WORK?

Choose 6 cocktails from our either our Classic or Signature menu for guests to choose from. *\*Prices start at \$20 ea*

If you require a larger selection please contact your event coordinator.

*Only after a cocktail on arrival for each guest for your event?  
Prices start at \$15 p/head.*



# MENU

## CLASSICS

Amaretto Sour

Aperol Spritz

Caipiroska

Cosmopolitan

Espresso Martini

Manhattan

Margarita - Classic, Spicy, Tommy's

Martini

Negroni

Old Fashioned

Whiskey Sour

## SIGNATURES

### El Presidente

Barcardi 8, Antica Formula, Noilly Prat, Cointreau, Pomegranate Grenadine, Angostura bitters

### Casa Sour

Patron Silver, Peach liqueur, lemon juice, sugar syrup, egg white

### The aVenue Appletini

Hendricks Gin, Sour Apple Liqueur, Triple Sec, sugar syrup, lemon

### Toki Highball

Toki, grapefruit, soda

If you have any special requests please speak to your event coordinator to see how we can customise your selection.





# 02

CHOOSE  
YOUR MENU  
STYLE



# COCKTAIL

A cocktail offering with a difference. Accompany your next party, function or event at Sydney's best event venue with one of our simple, yet delicious cocktail options.

Designed for roaming for that party vibe explore our generous packages.

- Minimum 30 guests
- Duration: 2.5-3.5 hours



## PACKAGES

**SILVER**  
\$89 p/p

3 hot, 3 cold,  
1 substantial,  
1 dessert

**GOLD**  
\$99 p/p

4 hot, 4 cold,  
3 substantial,  
1 dessert

**ELITE**  
\$129 p/p

5 hot, 5 cold,  
3 substantial,  
2 dessert

Plus choose one of the below stations:  
sashimi, glazed ham or  
charcuterie & cheese

# COCKTAIL MENU

## COLD

Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)  
Fresh caught Queensland Tiger prawns and seafood sauce (GF)  
Baby pea, broad bean crush, pine nut ,dry chilli, whipped ricotta on mini tart (V)  
Citrus cured king salmon, avocado aioli, cucumber, crisp corn tortillas  
Yellowfin Tuna sashimi with Edamame, Pickled Radish and Ponzu Dressing (GF)  
King crab Ceviche, quinoa, sweet crispy potatoes with lemon aioli (GF)  
Harissa spiced free range chicken, roasted sweet corn, crispy prosciutto, on spoon  
Grilled halloumi, cherry tomato with salsa verde, smoked eggplant

## HOT

Green pea, buffalo mozzarella Arancini with aged Reggiano cheese, lemon aioli (V)  
Quick-fried tiger prawns, capers, radish remoulade, dry chilli on spoon  
Seared Atlantic scallops, pickled mushrooms with sesame dressing (V)  
Sugar cured duck breast, shredded baby greens, crisp glass noodles, aged soy  
Grilled Lamb back strap Kofta spiced with mint and cucumber yogurt dressing (GF)  
8 Hour slow cooked Bangalow pork with sour cherry and apple chutney (GF)  
Pumpkin and feta spiced roasted pumpkin empanadas (V)  
Chicken and leek petite pie with smoked tomato chutney

## SUBSTANTIAL

Black Angus Beef slider with crisp cos, caramelised onion jam, tasty cheese,  
tomato relish and Kewpie Mayo  
Crispy free- range chicken slider with smoked Tomato chutney, gem lettuce, aioli  
Salmon poke bowl with brown rice, quinoa, edamame, cucumber and radish  
Pulled pork slider with cabbage slaw, coriander, kewpie, and chilli aioli  
Chipotle spiced chicken bowl with cherry tomato, corn salsa brown rice,  
organic kale salad  
Slowed lamb shoulder braise, wild greens, rigatoni, toasted sour dough crumbs, pecorino  
Roasted Mediterranean vegetable burger, halloumi, baby rocket, paprika spiced aioli  
Beef rendang curry, toasted coconut, coriander baby leafs, crispy onion, organic rice

## DESSERT

Deconstructed vanilla bean cheesecake with fresh berries almond biscuit crumble  
Chocolate mousse with roasted pecans and chocolate honeycomb  
Passionfruit, strawberry, meringue on spoon  
Sea-salt caramel and brownie crumble tart  
Triple cream brie, sour cherry and baby basil crisp





# GRAZING TABLES

JUST CHEESE	\$15 p/p
CHEESE + CHARCUTERIE	\$17 p/p
GLAZED HAM	\$17 p/p
DUMPLING BAR	\$18 p/p
SASHIMI	\$18 p/p
LIVE OYSTER SHUCKING	\$20 p/p
<i>*plus chef's chargers</i>	
OYSTER TASTING	\$24 p/p
SUSHI & SASHIMI	\$24 p/p
CAVIAR	<b>*ENQUIRE</b>

*\*minimums required*





# GRAZING TABLES

## SASHIMI

\$18pp

Kingfish, tuna and fresh seasonal seafood,  
served raw and carved to order

## SUSHI & SASHIMI

\$24pp

Selection on hand made sushi,  
fresh seasonal seafood served raw and carved

## DUMPLING BAR

\$18pp

Selection of steamed seafood,  
meat and vegetarian dumplings  
served with a variety of dipping sauces

## OYSTER TASTING

\$24pp

Showcasing freshly shucked regional oysters from around Australia  
Sydney Rock, Pacific's & Flats

## GLAZED HAM

\$17pp

Served warm and carved to order served with mustards,  
pickles and soft rolls

## JUST CHEESE

\$15pp

Wide selection of both local and imported cheeses with  
various breads and classic accompaniments

## CHEESE & CHARCUTERIE

\$17pp

Selection of cured and smoked meats, cheeses,  
pickles and house-made chutneys



# PLATTERS

JUST CHEESE	\$349
JUST CHARCUTERIE	\$349
CHEESE + CHARCUTERIE + ANTIPASTO	\$379
FRUIT	\$250
FRESH SEAFOOD	\$435
DESSERT	\$310

- Prices per platter
- Round platters are 60cm in diameter
- Designed to serve 15-20 people



# PLATTER MENU

## JUST CHEESE

\$349pp

Cheddar, triple cream brie, quince, crackers & nuts

## JUST CHARCUTERIE

\$349pp

Prosciutto, sopressa, fennel salami, chorizo, smoked ham, rare roast beef, cornichon, tomato relish & sourdough crostini

## CHEESE, CHARCUTERIE & ANTIPASTO

\$375pp

Cheddar, triple cream brie, quince, crackers & nuts, prosciutto, sopressa, fennel salami, chorizo, smoked ham, rare roast beef, cornichon, tomato relish & sourdough crostini as well as marinated vegetables

## FRUIT

\$250pp

Fresh seasonal fruit

## SEAFOOD

\$435pp

30 peeled prawns, 9 whole bugs, 3 dozen Sydney rock oysters & 500g of smoked salmon with lemon, lime, mignonette & seafood sauce

## DESSERT

\$310pp

Selection of tarts, cakes, biscuits & berries



# SIT-DOWN 'TO SHARE'

A shared offering with a difference.

Accompany your next party, function or event at Sydney's best event venue with an interactive 'to share' style menu.

## GOLD

\$ **89** p/person

2 canape options on arrival  
2 cold plates 'to share'  
2 warm plates 'to share'  
1 dessert plate 'to share'

## PLATINUM

\$ **109** p/person

2 canape options on arrival  
3 cold plates 'to share'  
3 warm plates 'to share'  
2 dessert plates 'to share'

THE  
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# SIT-DOWN MENU

## COLD 'TO SHARE'

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon (gf)

House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche (gf)

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing (gf)

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

## HOT 'TO SHARE'

Grilled miso Tasmanian salmon, soba noodles, baby greens lime chilli dressing  
8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, BBQ zucchini and warm Israeli couscous

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Free-range de-boned chicken moroccan spiced vegetables, sumac, cucumber yoghurt (gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa, shaved zucchini (gf)

Moroccan spiced grilled vegetables ,chermoula, chickpea, cucumber Rita

## DESSERT 'TO SHARE'

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

## ALL 'TO SHARE PLATES INCLUDE COMPLIMENTARY PLATTERS OF

- Green micro salad with shaved radish, red onion and cold-pressed dressing
  - Fresh baked bread rolls and Pepe Saya butter
  - Steamed baby potatoes with parsley butter and lemon





# A L A C A R T E

Looking for something more formal? Explore our a la carte options designed by one of Sydney's Award Winning Chefs.

Enjoy from our 2 or 3 course options, or ask about a customised menu designed to your taste.

\$ **105** p/person

2 COURSE

\$ **129** p/person

3 COURSE

\$ **119** p/person

CUSTOM *\*from*

THE  
aVenue

# A LA CARTE MENU

## ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing  
De-boned baby chicken prosciutto, fetta, chestnut mushroom,  
broad beans, broth  
Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs  
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe  
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

## MAIN

Baby snapper, mussels, confit fennel, zucchini flower, bisque  
Peppered lamb loin, slow cooked shoulder, globe artichoke,  
broad beans, peas, jus  
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus  
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus  
Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

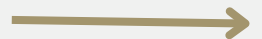
## DESSERT

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream  
Salted caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream  
Coconut panna-cotta, mango, crumble, coconut sorbet  
Vanilla cheesecake, mixed berries, orange cardamom ice cream  
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney



# 03

ANY SPECIAL  
ADDITIONS TO  
YOUR EVENT?



# LET US ENTERTAIN

In conjunction with Verve Creative Entertainment the aVenue is proud to present an array of talent providing 'WOW' to any event!

Our entertainment options include, but are not limited to:

- Lyra / Circ acts
- DJ's
- Vocalists
- Live musicians
- Roaming entertainment acts

If you'd like to know more, or to see a full list of available talents and prices, please make a request via your event coordinator.



VERVE  
PREV

# ADDITIONAL OPTIONS

Define your personality by adding one of our bespoke options to your party or event. The aVenue is dedicated in providing you with options that stand out from the rest.

Our partners can provide centerpieces, table décor, lighting setups, ice sculptures, florals, champagne towers and more!



# HAVE YOU SEEN OUR PHOTO FEATURE?

Taking centerstage in 'The Parkes' resides our stunning brass human-size birdcage complete with a swing.

Our feature has risen to popularity as the 'go to' backdrop for guest photos and installations.

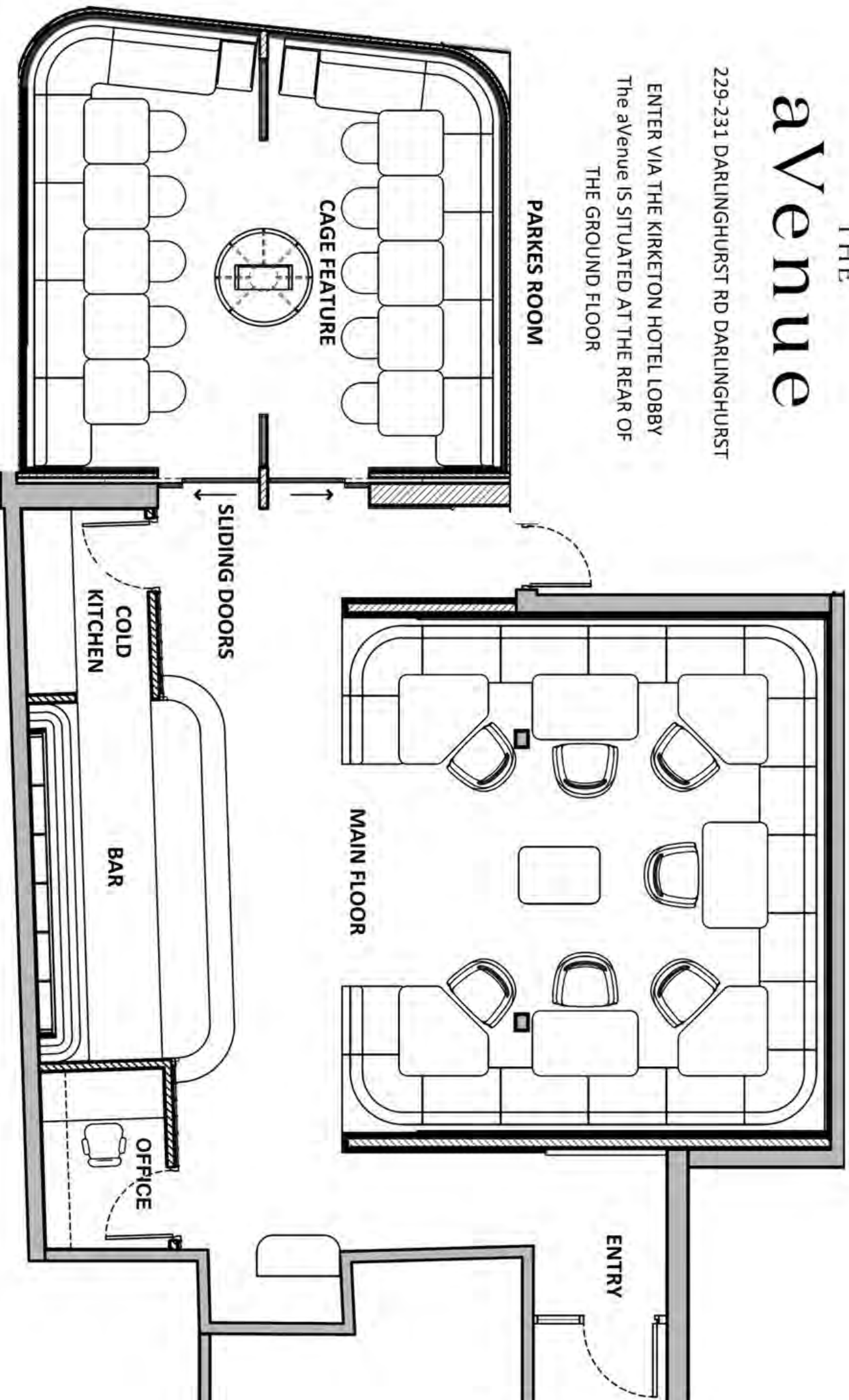
Create a special space by styling with florals, balloons, neon signs, lights and more!



# THE aVenuue

229-231 DARLINGHURST RD DARLINGHURST

ENTER VIA THE KIRKETON HOTEL LOBBY  
THE AVENUE IS SITUATED AT THE REAR OF  
THE GROUND FLOOR



# TESTIMONIALS



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I RECENTLY HELD MY JEWELLERY LAUNCH  
EVENT AT THE AVENUE AND I COULDN'T  
BE HAPPIER WITH THE EXPERIENCE.  
FROM START TO FINISH, EVERYTHING WAS  
PERFECT THANKS TO LAURA AND HER  
TEAM.



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JUST WANTED TO SAY A HUGE THANK YOU  
TO LAURA FOR ORGANISING MY FRIENDS  
BIRTHDAY EVENT! THE SPACE WAS  
BEAUTIFUL, SERVICE WAS SUPER  
FRIENDLY, AND EVERYBODY HAD A GREAT  
TIME. DEFINITELY WILL BE  
RECOMMENDING THE AVENUE TO  
ANYBODY WHO NEEDS TO HIRE A SPACE  
FOR AN EVENT.



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PROVIDED ENTERTAINMENT AT THE  
AVENUE FOR A PRIVATE WEDDING  
ANNIVERSARY FUNCTION. GREAT NEW  
VENUE WITH FRIENDLY STAFF AND  
EVERYTHING YOU NEED FOR A FUN  
NIGHT. LOVED IT.  
WOULD HIGHLY RECOMMEND



THE  
aVenue  
PARTIES FUNCTIONS EVENTS

**BOOKINGS +  
ENQUIRIES**

[www.theavenuesydney.com.au](http://www.theavenuesydney.com.au)

Ph: 0432 263 323

[bookings@theavenuesydney.com.au](mailto:bookings@theavenuesydney.com.au)

229-231 Darlinghurst Rd, Darlinghurst NSW 2010

## Booking Terms & Conditions

The Avenue on Darling Pty Ltd ACN: 665 208 417

### 1. Conditions of Hire

The hire / event holder is subject to these Terms and Conditions. By making a booking, you agree that you have read, understood, and agree to abide by these Terms and Conditions.

### 2. Bookings

To apply for a booking, please contact us directly in one of the following ways: visit [www.theavenuesydney.com.au/functions-events](http://www.theavenuesydney.com.au/functions-events), email [bookings@theavenuesydney.com.au](mailto:bookings@theavenuesydney.com.au) or via phone on 0432 263 323.

You, as the Hirer / event organiser, must be 18 years or over and sign these T's & C's. All booking applications are processed Monday to Friday between 8.30am and 4.30pm, excluding public holidays.

### 3. Payment Policy

A 50% deposit must be processed within 72 hours of your online Booking Request to secure your event date along with your completed Venue Booking Form.

14 days prior to the booking date the balance must be finalised in FULL via direct deposit or credit card over the phone. We also accept payments in person at The aVenue at a pre-determined appointment time.

Please note: All phone transactions will require you to scan & email photo identification to our booking team: [bookings@theavenuesydney.com.au](mailto:bookings@theavenuesydney.com.au)

If your Event booking is made less than 14 days before it is due to commence, full payment for your event is due at the time of booking.

### 4. Cancellation Policy

- Cancellations more than 30 days prior to the event date will receive 100% refund.
- Cancellations with less than 30 days, but more than 21 days prior to the event date will receive a 70% deposit refund.
- Cancellations 21 days or less, but more than 14 days prior will receive 50% deposit refund.
- Cancellations with less than 14 days' notice will receive 25% deposit refund.
- All NO-SHOWS for an event will forfeit ALL payments in full.

Signed \_\_\_\_\_ Name \_\_\_\_\_

Date     /     /