

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 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.



CHOOSE YOUR DRINK PACKAGE

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



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!



ADDITIONAL 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 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: 4 hours



PACKAGES

SILVER
\$79 p/p

3 hot, 3 cold,
1 substantial,
1 dessert

GOLD
\$89 p/p

4 hot, 4 cold,
3 substantial,
1 dessert

ELITE
\$119 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 leaves, 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	*ENQUIRE

**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
aVenue

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 Chef's.

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



02

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



03

ANY SPECIAL
ADDITIONS TO
YOUR EVENT?



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, ice sculptures, florals, champagne towers and more!



LET US ENTERTAIN

Explore our bespoke entertainment at the aVenue. We have a wide selection of options to accompany any event, from corporate events, through to private social parties.

Our options include, but not limited to:

- Lyra
- Circ pole
- Contortion
- Dancers
- DJ

Outside entertainers are permitted providing a copy of their public liability insurance is supplied. .

To discuss further please speak to one of our event coordinators.

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.

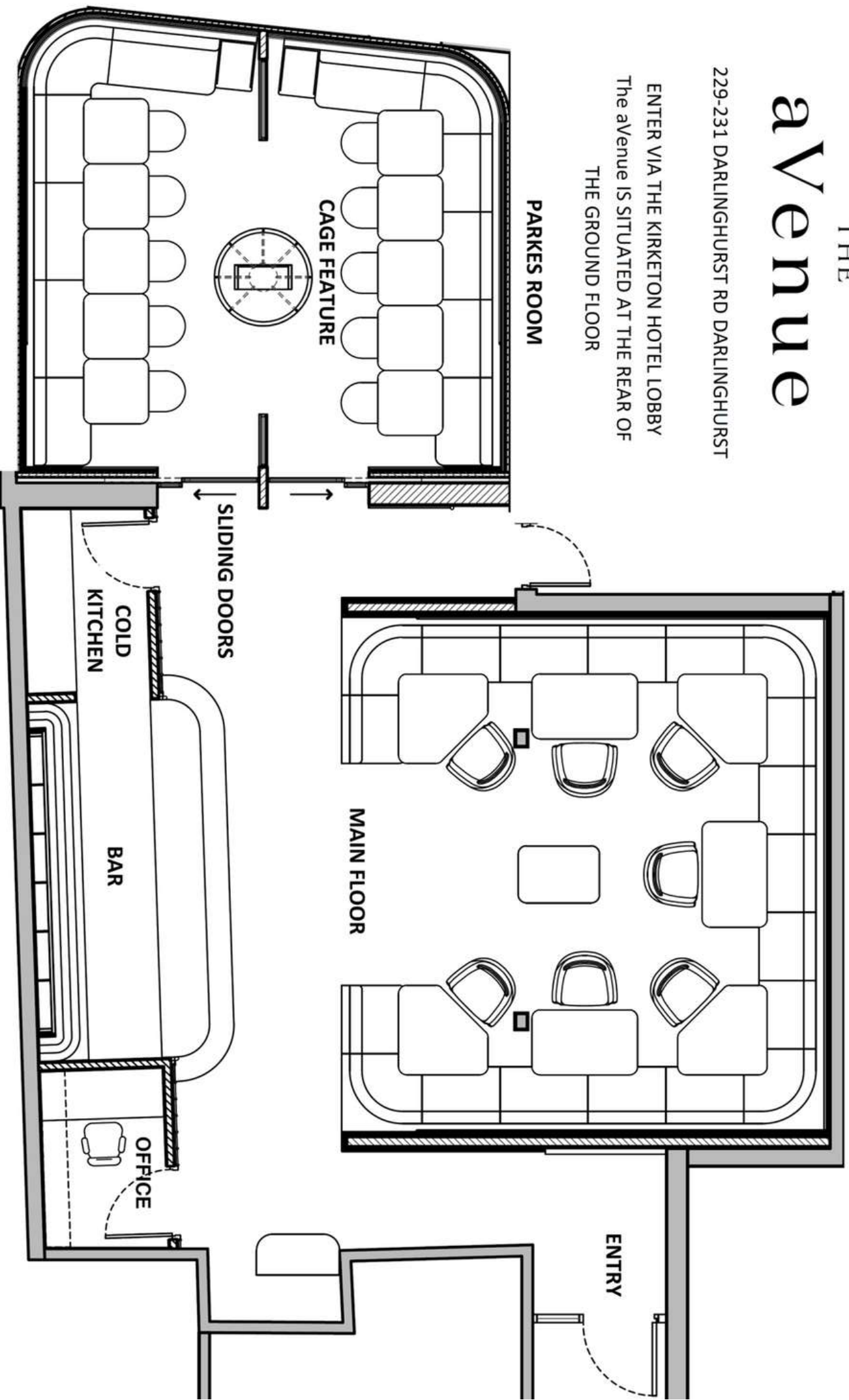
Create a special space by styling with florals, balloons, neon signs, lights and more!



THE aVenuē

229-231 DARLINGHURST RD DARLINGHURST

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



TESTIMONIALS



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.



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.



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

**B O O K I N G S +
E N Q U I R I E S**

www.theavenuesydney.com.au

Ph: 0432 263 323

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, email 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

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 / /