

THE VINEYARD

FUNCTIONS & EVENTS

FUNCTIONS@THEVINEYARDSYDNEY.COM.AU



Functions and Events

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WELCOME TO THE VINEYARD

Functions and Events

Welcome to The Vineyard, the heart of North-West Sydney. Recently renovated, we pride ourselves on being a welcoming destination for events of every kind. With multiple indoor spaces and exciting new outdoor areas arriving in September, we offer the perfect setting for your special occasions.

Whether you're planning a wedding, a corporate event, or a milestone celebration, we invite you to experience the warmth and charm of The Vineyard.

[ENQUIRE NOW](#)





Spaces

THE LOUNGE

The Lounge is a spacious area perfect for a wide array of functions. This versatile space is suitable for both seated meals and cocktail-style functions. The Lounge provides a relaxed atmosphere and is an ideal space for gatherings of all kinds.



SEATED
70 People



COCKTAIL
100 People

Note: Half of The Lounge can also be offered for smaller functions.

Spaces

THE FIREPLACE

The Fireplace is an impressive space designed to captivate your guests. Featuring a large Rammed-Earth fireplace and modern design, it exudes a unique charm that sets the stage for unforgettable events.

This versatile area is perfect for cocktail-style functions, offering sophistication and warmth. Whether you're hosting an intimate gathering or a lively celebration, The Fireplace provides an impressive backdrop for any occasion.



SEATED
50 People



COCKTAIL
75 People





Spaces

COMING SOON!

Step into a world of elevated outdoor events with us.

Introducing our new outdoor spaces at The Vineyard, where nature's beauty is our inspiration. Designed to captivate your senses and ignite your imagination, these spaces are settings for unforgettable moments and meaningful connections.

Embracing our beautiful estate, we invite you to immerse yourself in the enchanting atmosphere of The Vineyard.

[READ MORE](#)



FOOD PACKAGES

at The Vineyard

Every meal at The Vineyard is a celebration of togetherness and good company, where we cultivate memories and celebrate homegrown flavours.

We source locally where possible, creating a genuine connection between the food on your plate and the community that surrounds us.

CANAPES

BANQUET

SEATED MENU

REMEMBRANCE

KIDS

All menus are subject to change.
Minimum numbers apply to all packages.

THE VINEYARD • 07



CANAPES

- 6 selections • \$36pp including 1 substantial canape
- 8 selections • \$44pp including 2 substantial canapes
- 10 selections • \$49pp including 2 substantial canapes

SUBSTANTIAL CANAPES

- Chicken Rotisserie, *Pita Bread, Tzatziki*
- Beer Battered Fish & Chips,
Tartare Sauce
- Salt & Pepper Squid, *Lemon Aioli*
- Moroccan Salad, *Falafels, Roasted Cauliflower, Tzatziki, Spinach, Pine Nuts (v, vgo)*
- Italian Pork Meatballs, *Napolitana Sauce, Parmesan Flakes*
- Kingfish Ceviche, *Tostada Crisps, Guacamole*

DESSERT CANAPES

- Lemon Meringue Tart
- Chocolate Eclair
- Raspberry Pistachio Friand *(gf)*
- Salted Caramel Chocolate Tart
- Mini Carrot & Pecan Cake
- Chocolate Mousse, *Salted Caramel*

CANAPES

- Homemade Chicken Satay,
Peanut Sauce (gf)
- Ricotta & Spinach Pastizzi Kisses *(v)*
- Prawn & Avocado Rice Paper Rolls,
Hoi Sin Sauce, Crushed Peanuts (vgo, gf)
- Chicken Tartlets, *Seeded Mustard*
- Hawksbury Oysters, *Mignonette (gf, df)*
- Gourmet Chunky Beef Pies
- Vegetarian Spring Rolls *(v)*
- Sun Dried Tomato Arancini *(v)*
- Vineyard's Famous Fried
Chicken Strips, *Ranch Sauce*
- Gourmet Beef Sausage Rolls
- Kale & Onion Pakora *(v)*
- Cheeseburger Spring Rolls
- Mini Tomato Bruschetta,
Avocado, Red Onion, Basil (vg)
- Charred Broccolini, *Corn, Harissa Salsa (gf)*

(gf) gluten free *(gfo)* gluten free option *(v)* vegetarian *(vg)* vegan *(vgo)* vegan option *(df)* dairy free

BANQUET

All meals served in the centre of the table to share.

Choice of 2 entrees, 3 mains and 2 sides • \$59pp

ENTREE

Antipasto Plate, *Double Smoked Ham, Salami, Manchego Cheese, Rocket, Olives, Sourdough Bread*

Salmon Soba Noodle Salad, *Pickled Ginger, Cucumber, Radish*

Salt & Pepper Squid

Garlic & Cheese Flatbread (v)

Prawn & Avocado Rice Paper Rolls, *Hoi Sin Sauce, Crushed Peanuts (vgo, gf)*

Chorizo Sausage & Pearl Cous
Cous Salad

SIDES

Crispy Chat Potatoes (vg)

Garden Salad (vg, gf)

Pumpkin Salad, *Spinach, Feta, Black Currants, Snow Peas, Pepitas (gf, v, vgo)*

Chips (vg)

Corn Ribs, *Parmesan Cheese, Tajin, Coriander & Jalapeno Butter, Chilli Oil (v, gf)*

MAINS

Wild Mushroom Risotto, *Parmesan Cheese, Truffle (v)*

Green Curry Crusted Barramundi Fillets, *Wok-Fired Baby Eggplant (gf)*

Pork Belly, *Dutch Carrots, Caramelised Onion Jus (gf)*

Chicken Rotisserie, *Pita Bread, Tzatziki*

Beef Brisket, *Hickory & Brown Sugar Glaze (gf)*

Charcoal-Fired Atlantic Side of Salmon, *Capers, Lemon (gf)*

DESSERTS

Add 2 Desserts to share + \$9pp

Rich Chocolate Brownies

Lemon Meringue Tartlets

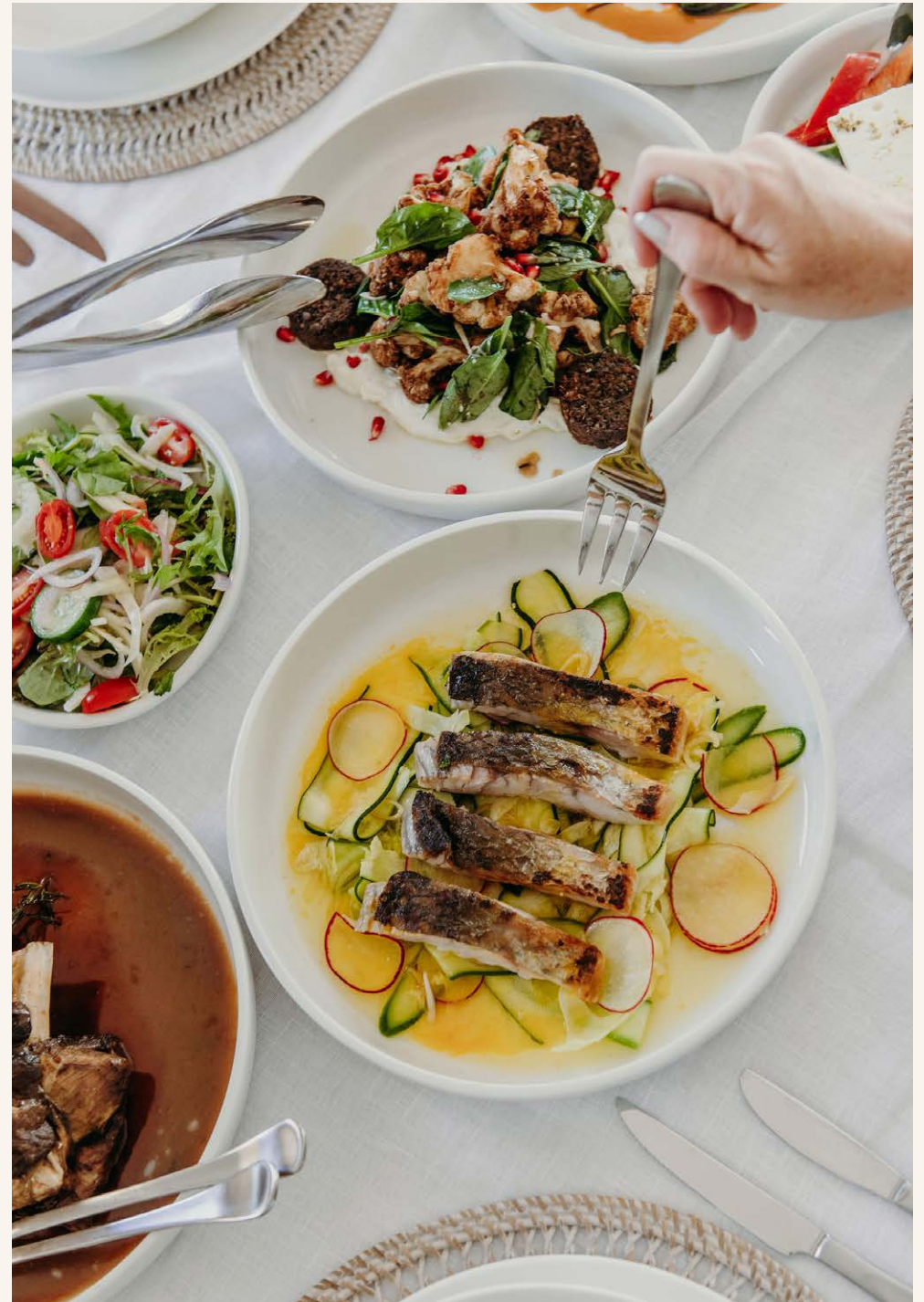
Vanilla Panna Cotta (gf)

White Chocolate & Pistachio Eclairs

Fresh Seasonal Fruits (vg, gf)

Chocolate Ganache Tartlets

(gf) gluten free (gfo) gluten free option (v) vegetarian (vg) vegan (vgo) vegan option (df) dairy free





SEATED SET MENU

Choice of 2 selections from each course, alternate serve.

Served with fresh bread rolls

2 Courses: \$59pp / 3 Courses: \$69pp

ENTREES

Crisp Skin Pork Belly, *Apricot Puree, Citrus Salad (gf)*

Chilled Hawksbury Prawns, *Ouzo Cream, Capers (gf)*

Moroccan Salad, *Falafels, Roasted Cauliflower, Tzatziki, Rocket, Spinach, Mint, Pine Nuts (v, vgo)*

Seared Scallops, *Japanese Radish & Cucumber Salad, Spiced Yuzu Dressing*

Seared Beef, *Broccolini, Mild Smoked Red Chilli (gf)*

MAINS

Wild Mushroom Risotto, *Truffle, Parmesan (vgo)*

Steamed Barramundi Fillet, *Hong Kong Kale, Soy Ginger Broth (gfo)*

18 Hour Braised Beef Cheeks, *Eschalot, Ginger, Chilli, Steamed Garlic Rice (df)*

Free Range Chicken Supreme, *Kumara Puree, Roast Vine Ripened Tomato, Broccolini, Red Wine Jus (gf)*

Wild-Caught Hawkesbury Jewfish, *Local Seafood Bouillabaisse, Roast Capsicum, Saffron Dip*

Herb Crusted Pork Tenderloins, *Wild Mushroom Ragout*

DESSERTS

Vanilla Panna Cotta, *Kaffir Lime, Pineapple Salsa (gf)*

Salted Caramel & Chocolate Tart, *Vanilla Ice Cream*

Chocolate Brownie, *Salted Caramel Ice Cream (gf)*

Orange & Blueberry Frangipane Tart, *Fresh Berry, Mint Salsa*

Lemon Drizzle Cake, *Orange Zest, Candied Walnuts*

(gf) gluten free (gfo) gluten free option (v) vegetarian (vg) vegan (vgo) vegan option (df) dairy free

REMEMBRANCE

*At this difficult time our team are here to support you
in arranging a celebration of life for your loved one.*

\$25pp

ASSORTED SANDWICHES & WRAPS

Ham, Cheese & Tomato

Tuna & Cucumber

Smoked Chicken Caesar Salad Wrap

ASSORTED FINGER FOOD

Gourmet Beef Pies

Gourmet Beef Sausage Rolls
or Ricotta & Spinach Pastizzi Kisses (v)
(choose one)

Quiche Lorraine

Vegetarian Spring Rolls (v)

Fresh Seasonal Fruits (vg, gf)

Scones served with Jam & Cream (v)

DRINKS

Complimentary Tea & Coffee Station

(gf) gluten free (gfo) gluten free option (v) vegetarian (vg) vegan (vgo) vegan option (df) dairy free





KIDS

Guests 12 years and under.
Meals \$14pp / Platters \$100ea

KIDS MEALS

Nuggets & Chips

Linguine,
Napolitana Sauce, Parmesan

Fish & Chips

Kids Margarita or Hawaiian Pizza

KIDS PLATTERS

Serves 8-10 Kids

Chicken Nuggets & Chips

Fish & Chips

Pies & Sausage Rolls

DESSERT

Both packages include ice cream for dessert

(gf) gluten free (gfo) gluten free option (v) vegetarian (vg) vegan (vgo) vegan option (df) dairy free

BEVERAGE PACKAGES

Standard Beverage Package

4hr \$45pp

BUBBLES

Chain of Fire Sparkling Cuvee NV,
Central Ranges, NSW

WHITE

Chain of Fire Semillon Sauvignon Blanc,
Central Ranges, NSW

RED

Chain of Fire Shiraz Cabernet,
Central Ranges, NSW

BEER

Local Tap Beers

NON-ALCOHOLIC

Selection of Soft Drinks & Juices

BEVERAGE PACKAGE UPGRADES

PREMIUM PACKAGE

*Add Premium Beers, Wines,
Sparkling & Bottled Beers*
4hr +\$15pp

SPIRITS PACKAGE

Add House Spirits
4hr +\$15pp

SPRITZ ON ARRIVAL

+\$15 per person

TEA & COFFEE

Add Tea & Coffee Station
+\$50

*All guests (excluding minors)
to be on the same package*





The Vineyard

LOCATION

Located in the heart of North-West Sydney, The Vineyard is conveniently located on the border of The Hills and The Hawkesbury. Surrounded by picturesque landscape and nestled amidst the vibrant community, our venue offers easy accessibility and a serene ambiance for your special event.

[SEE MAP](#)

ACCOMMODATION

Enjoy the convenience and comfort of our on-site accommodation at The Vineyard. Featuring a range of room styles, our accommodation offers options for various preferences, ensuring a peaceful retreat for your guests. Function guests also receive a 10% discount on accommodation allowing all guests to unwind and enjoy the festivities without needing to worry about travel.



THE VINEYARD

Contact Us

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ENQUIRE NOW