

EVENTS KIT



The Terrace

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ABOUT US

THE LOCAL MEETING PLACE IN AN ICONIC BUILDING, IN AN ICONIC LOCATION.

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

The sophisticated space boasts an industrial design with high end finishes, from the statement lamp shades over the bar which feature the works 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 for you to enjoy. As well as a curated selection of exclusive beverages.

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

Escape to The Terrace. A garden oasis in the city, overlooking Darling Square. Equipped with its own bar, this lush space is ideal for any occasion from casual drinks to formal dinners.



Main Bar Area

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.





pump HOUSE

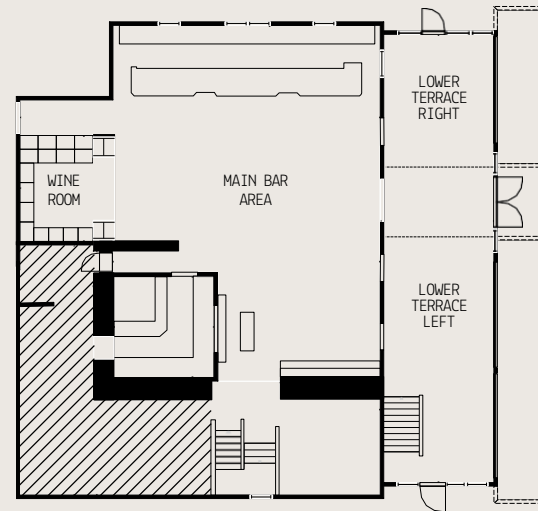
CHANGE

Darling Square Precinct

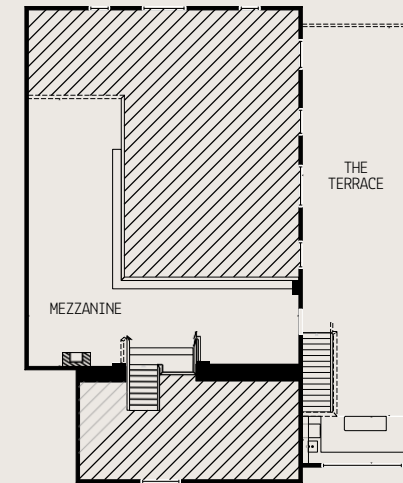
FLOORPLANS + CAPACITIES

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

*Café style/long table



GROUND



UPSTAIRS

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

CANAPE PACKAGES

MINIMUM 20 PEOPLE

1 HOUR CANAPÉ PACKAGE | 38 per person
2 cold + 2 hot canapés

2 HOUR CANAPÉ PACKAGE | 48 per person
3 cold + 3 hot canapés

3 HOUR CANAPÉ PACKAGE | 58 per person
3 cold, 3 hot, 1 substantial + 1 dessert canapé

4 HOUR CANAPÉ PACKAGE | 68 per person
3 cold, 3 hot, 2 substantial + 1 dessert canapé

**ADDITIONAL HOT, COLD +
DESSERT CANAPÉ** | 8 per person

**ADDITIONAL SUBSTANTIAL
CANAPÉ** | 15 per person

ALL PLATTERS SERVE UP TO 10 GUESTS

FRUIT PLATTER | 60
Selection of seasonal fruits

OYSTER PLATTER | 80 (DOZ)
Sydney rock oysters, lemon + raspberry mignonette

HOUSE MEZZE PLATTER | 70
Selection of house made dips, Mt. Zero marinated olives + warm rosemary & garlic focaccia

COLD CANAPÉS

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

Crisp bread, beetroot jam, goats curd + toasted pine nuts

Parmesan sable, parmesan mousse, heirloom cherry tomato + EVOO (V)

Heirloom carrot tarte tatin, goats cheese + toasted pine nuts (V)

Hot smoked ocean trout rilette, salmon roe + toasted almonds (GFR)

Beef tataki, olive & roasted pepper tapenade + crème fraiche (GFR, DFR)

HOT CANAPÉS

Crispy chicken, buttermilk + sriracha mayo

Sweet 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

Vegetable tart, wild rocket + bush tomato relish (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, red curry bechamel + flaky filo pastry

Crispy pork belly, steamed bao bun, pickled vegetables + hoisin

Potato gnocchi, creamy pesto, buffalo mozzarella + pangrattato (V)

Battered fish of the day, yoghurt tartare, fries + lemon

DESSERT CANAPÉS

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

Cannoli, vanilla custard + toasted pistachio (V)

Wattle seed pavlova, fresh cream, seasonal fruits + finger lime (V, GF)

Lemon tartlet, limoncello mascarpone + candied lemon (V)

DF - Dairy Free | GF - Gluten Free | GFR - Gluten Free Request | V - Vegetarian | VE - Vegan



PLATED MENUS

MINIMUM 20 PEOPLE

Alternate serve menus

2 COURSE MENU | 68 per person

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

3 COURSE MENU | 78 per person

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

SHARE SIDES | 12 per side

CHEF'S SIGNATURE SHARED

GRAZING BOARD | 18 per person

ENTRÉE

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

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

Ocean trout tartare, rice crisp, Yarra Valley caviar + dill crème

Chicken liver parfait, red onion, marmalade + toasted sourdough

Potato gnocchi, forest mushrooms, taleggio + pangrattato (V)

MAIN

250g grain fed wagyu rump, rosemary frites + café de Paris butter

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

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

Wood fired eggplant, braised native grains, native currants, harissa + burnt onion (VE, GF)

Tagliatelle pasta, king prawns, roasted chilli oil, baby rocket + lemon myrtle butter

SIDES

Charred broccolini, stracciatella, pine nuts + lemon myrtle oil

Frites, rosemary salt + aioli (V, DF)

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

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

Wood fired cauliflower, mint yogurt, caramelized onions + sweet raisins

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

DESSERT

Coconut panna cotta, compressed pineapple, rum jelly + pineapple granita (GF, VE)

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

Wattle seed pavlova, fresh cream, seasonal fruits + finger lime (V)

Fresh fruits, coconut sorbet + raspberry meringue (GF, V)

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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 | 35 per person

Local sourced Australian cheese + cured meats

House made preserves

Fresh + dried fruits

Pates + terrines

Australian grown olives

Fresh breads + crisps

**Minimum 50 people*

CHEF'S SIGNATURE GRAZING STAND | 18 per person

Locally sourced cured meats & cheeses, house made preserves, seasonal fruits + warm rosemary & garlic focaccia

FOOD STATIONS | prices on request

Seafood Station

Roaming Oyster Shucking

Poké Bowl Station

Gelato Station

**Minimum numbers may apply*

DF - Dairy Free | GF - Gluten Free | GFR - Gluten Free Request | V - Vegetarian | VE - Vegan



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		35 per person
2 Hour		47 per person
3 Hour		63 per person
4 Hour		85 per person
5 Hour		103 per person

Package Inclusions:

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

Venue Exclusive (Tap Beers)

- Sydney Beer Co. Lager

Events on The Terrace (Bottled Beers)

- Sydney Beer Co. Lager Bottled Beer
- Heineken 0.0 (Non-alcoholic Bottle)

PREMIUM BEVERAGE PACKAGE

1 Hour		45 per person
2 Hour		55 per person
3 Hour		72 per person
4 Hour		97 per person
5 Hour		120 per person

Package Inclusions:

- Até Sparkling Brut NV
- Até Sauvignon Blanc
- Até Rosé
- Até Shiraz
- Soft drink, juice + water

Venue Exclusive (Tap Beers)

- Thunderbolt Strong Ale
- Sydney Beer Co. Lager
- Riverside Brewing Co. 69 Summer Ale

Events on The Terrace (Bottled Beers)

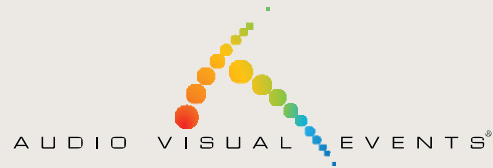
- Sydney Beer Co. Lager Bottled Beer
- Heineken 0.0 (Non-alcoholic Bottle)



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.

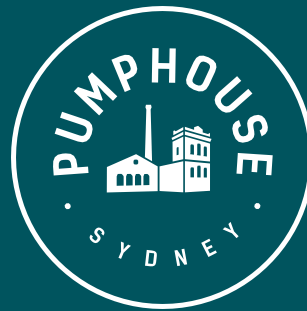
AVE provides technical support, creativity, and event expertise, ensuring the journey from event brief to delivery is seamless.

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.



Mezzanine Upstairs



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