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EVENT PACK

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INTRODUCTION



Step inside the wonderful world of GOROS, your favourite late-night venue in Surry Hills. From custom-built karaoke rooms, yakitori, arcade games, DJs, and an extensive sake and cocktail list, to the venue's infamous mascot Garfield, there's nowhere quite like the playground that is GOROS.

All that wonderful silliness aside, we have an incredible head chef who creates unique, beautifully presented and delish. As well as an amazing bar crew who have the creativity and knowledge

to make interesting and super tasty drinks to the good times rolling all night long!

We've got unique spaces, large and small, for all occasions, whether it be a birthday, hens, corporate event, private function, cocktail party, or just a party-for-no-reason. With three private karaoke rooms, and that all important late-night license, GOROS is a vibrant and dynamic venue with plenty of surprises and delights.

INTRODUCTION

What we do?

From corporate dinners to milestone celebrations and cocktail parties, we love nothing more than bringing to life events that see our guests experience all that our venue and talented team has to offer.

Whether your event goal is to get your colleagues, friends or family together to meet, celebrate, drink or eat - we're here to make every experience unique and memorable.



Why choose us?

We are here to guide, advise and shape everything to suit your occasion and ensure your vision comes to life.

Our experienced Event Planners will work with you on a food and beverage offering, whilst being suited to your budget and desired event brief.

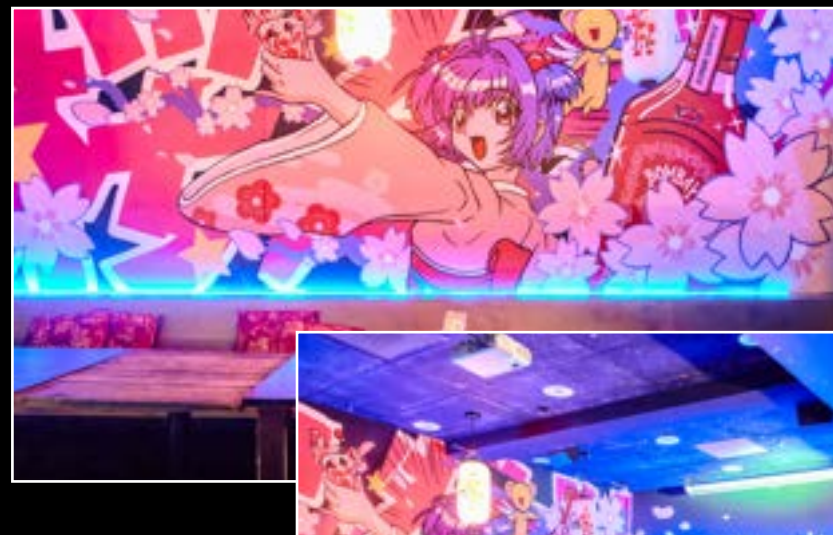
We have a list of talented suppliers should you have any additional AV, floral or styling requirements and will assist you with recommendations and guide you through the planning process to bring your event to life - we'll be with you every step of the way.

EVENT SPACES

Host your next event in the private GOROS den - a space for up to 40 people cocktail style. This unique space can be transformed for any and all occasions, complete with shared bar access and in-house music.

CAPACITY: STANDING | 40 PEOPLE

Event times:
Wednesday - Saturday
from 5pm until 9pm
(latest booking time at 7pm)



EVENT SPACES

From a small gathering with mates to a bigger event with the corporate gang, the front booths are the perfect place to enjoy sake bombs, izakaya-style food and the GOROS vibe. With shared bar access and in-house music, this space can host up to 50 guests for a cocktail-style event.

CAPACITY: STANDING | 50 PEOPLE

Event times:
Wednesday – Saturday
from 5pm until 10pm
(latest booking time at 7pm)



EVENT SPACES

GARDEN OF NEON

Looking for an outdoor space for your next event? Our Garden of Neon is the perfect option. This private space with shared bar access can hold up to 60 people for a cocktail-style event and is completely undercover.

CAPACITY: STANDING | 60 PEOPLE

Event times:
Wednesday - Saturday
from 5pm until 9pm
(latest booking time at 7pm)

Please note that music is not permitted in this space.



Fancy GOROS all to yourself?

You'll get your own private bar, 3 karaoke rooms, outdoor terrace and the ability to play your own music or even hire your own DJ!

As part of our exclusive venue hire, we offer a projector, plus the ability to decorate the space to suit the theme of your event.

Should you wish to use our Sega Racing, Air Hockey and All-In-One Arcade Classics games, we provide gaming tokens for an additional charge.

CAPACITY: STANDING | 440 COCKTAIL

Event times:

Wednesday - Sunday

6pm-10pm (Max 4 hour duration)

Monday - Tuesday

Upon request



Our Japanese-inspired Events Menu is full of fun and oh-so many delicious options for your guests. From sushi to skewers, slides to steamed buns, you'll find there's something for everyone on our menu.

Our Drinks Menu features a range of GOROS classics. From our famous Sake Banger Bombs to Bubble Teas and very delicious Japanese-inspired seasonal cocktails. All drinks are charged on consumption with a pre-selection of wines available. You're also welcome to set up a bar tab.

We take your allergy and dietary requirements very seriously. Most dietaries can be accommodated with prior knowledge. Please advise your needs with your event planner.



Sample Menu

Items are subject to change, based on seasonality and availability.

Every item is based on 10pcs

Sushi

Salmon & Avo Sushi Roll <i>gf, df</i>	\$18
Panko Prawn & Cucumber Sushi Roll <i>df, nf</i>	\$18
Seaweed Salad, Avo & Cucumber Sushi Roll <i>vg, gf, df</i>	\$15

Skewer

Spicy Chicken Yaki <i>df, nf</i>	\$50
Zucchini & Eggplant Yaki <i>vg, gf, df, nf</i>	\$50
Squid Yaki <i>df, nf</i>	\$50
Beef Yaki <i>df, nf</i>	\$50
Miso Pork Belly Yaki <i>df, nf</i>	\$50
Vegan Meatball Yaki <i>vg, df, nf</i>	\$50



Gyoza

Pork Gyoza <i>nf, df</i>	\$22
Chicken Gyoza <i>df</i>	\$22
Yasai Gyoza <i>vg, nf</i>	\$22



Steam Bun

Pork Bun	\$60
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Slider

Cheese Beef Slider <i>nf</i>	\$80
Crispy Chicken Slider <i>nf</i>	\$80
Miso Veggie Slider <i>v, nf</i>	\$70

Karaage

Cauliflower <i>vg, df, nf</i>	\$32
Chicken Karaage <i>df, nf</i>	\$48



Snack

Edamame <i>vg, df, nf</i>	\$30
Renkon Chip, Kombu mayo <i>df, nf</i>	\$35
Takoyaki <i>nf</i>	\$40



Dessert

Mochi - matcha cream (10 each) <i>v, nf</i>	\$50
Mochi - strawberry (10 each) <i>v, nf</i>	\$50

v - vegetarian vg - vegan gf - gluten free df - dairy free nf - nut free

SAMPLE MENU

Items are subject to change, based on seasonality and availability.

SAKE BANGER BOMBS



OG Sake Banger Bomb	12
Sake, beer	
Red Bull Sake Banger Bomb	12
Sake, red bull	
Skittle Sake Banger Bomb	12
Sake, red bull, blue curaçao	
GOROS XO	12
Cazadores tequila, cold drip coffee	
WAP	10
Vodka, peach, cranberry	
Cowboy	10
Baileys, butterscotch	
Jam Donut	10
Baileys, chambord	

**A GOROS EXPERIENCE IS NOT COMPLETE
UNTIL YOU & YOUR FRIENDS HAVE DONE
ONE OF OUR FAMOUS SAKE BANGER BOMBS!**

HIGHBALLS

Pressé Highball	16
Bombay citron pressé, st germain, soda	
Yuzu Highball	16
Kunizakari yuzushu, 42 below, yuzu, tonic	
Suntory Highball	17
Suntory kakubin, soda, lemon	

COCKTAILS



Ume+	20
Patrón silver, yoshinogawa umeshu, hibiscus, lime	
Espresso Martini	21
42 below, crème de café, cold drip coffee	
Okinawa Island Tea	21
42 below, bombay sapphire, cazadores tequila, bacardi carta blanca, brown sugar umeshu, lemon, coke	
Cherry Blossom	20
Bombay sapphire, cherry blossom, lemon, whites	
Blue Me On The Beach	20
Bacardi carta blanca, blue curaçao, coconut, lemon, pineapple	
Tokyo Mule	20
42 below, kunizakari yuzushu, lime, ginger beer	
The Bramble	20
Bombay bramble, chambord, lemon	
Apple Crumble	20
42 below, vanilla, apple	

CLASSIC COCKTAILS AVAILABLE ON REQUEST

BUBBLE TEAS

Sour Grape	20	Watermelon	20
Bombay sapphire gin, sour grape, grape ramu, blueberry popping pearls		Bacardi carta blanca, watermelon, melon ramu, strawberry popping pearls	
Mango	20	Blue Lagoon	20
Bacardi carta blanca, mango, melon ramu, mango popping pearls		42 below vodka, blue curacao, lemonade, popping pearls	



SAKE

I'M A NEWBIE

Kunizakari Toraji no Uta 300mls 5% ABV 50

A delicious, fragrant, refreshing sparkling sake, perfect to start.

Kunizakari 'Tanrei' Yuzushu 7% ABV 11/19/90

Made from Yuzu, a Japanese citrus. Fresh and zingy, best over ice.

Yoshinogawa Echigo Ginjo 13% ABV 12/26/93

A delicate, floral and fruity sake, finish is smooth and crisp.

NOT MY FIRST RODEO

Kunizakari Jousen **SUPER 1.8L BOTTLE OF SAKE!** 15% ABV 175

Savoury sake with a hint of fruit sweetness. Extra large for groups.

Shichida Junmai Ginjo 16% ABV 21/46/166

A perfumed sake with stone fruits and an umami savoury finish.

Sawanotsuru Junmai Yamada Nishiki 14.5% ABV 11/19/68

A more complex sake showing rice character, elegance and vibrancy.

SOMETHING SWEETER

Yoshinogawa Umesu 13% ABV 17/37/130

A sweet and sour sake made from Ume fruit that tastes like plums.

Hombo Brown Sugar Umesu 14% ABV 16/36/125

A rich, sweet sake that shows caramelised brown sugar intensity.

Hombo Green Tea Umesu 10% ABV 14/30/110

A sake styled with Ume and green tea flavours. Smooth and sweet.



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WINE

150mL/250mL/btl

Big Ears Prosecco 125mls 12/-/60

Leftbank Sauvignon Blanc 10.50/17/48

The Pawn EL Desperado Pinot Grigio 13/22/60

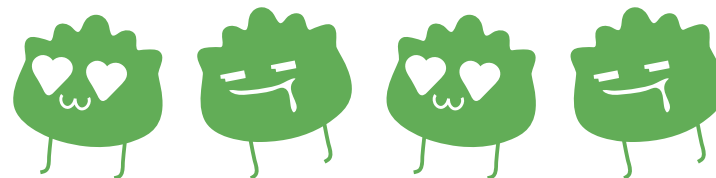
Rightbank Chardonnay 11.50/19/52

Reverie Rosé 11/18/50

Untitled Pinot Noir Project 12/20/55

The Pawn EL Desperado Red Blend 13/22/60

Leftbank Shiraz 10.50/17/48



**PLUS A FANTASTIC
SELECTION OF BEER,
SPIRITS AND MORE**

Ask us for the full list at the bar!

SAMPLE MENU

Items are subject to change, based on seasonality and availability.

PREFERRED EVENT PARTNERS & EXTRA SERVICES

To take the pressure off planning, we would be delighted to assist in organising event services from our preferred event partners. For recommendations and prices, please speak with your Event Planner.

- **FLORIST**
- **AUDIO VISUAL**
- **FURNITURE HIRE**
- **ENTERTAINMENT**
- **PHOTOGRAPHER**

TESTIMONIALS



"I just wanted to let you know that Goros did not disappoint! I had a wonderful time and all my guests had nothing but amazing things to say about the food, drinks and the venue. Thank you so much to you for being patient with me and helping me plan my event, and thank you to your team for making sure that everything ran smoothly on the day.

We'll all definitely be back again soon for another great night!

Kind regards,

Resshma :)"



"I wanted to take a moment to thank you and your staff for hosting our group during our pub-crawl yesterday. We had a great time at your establishment and appreciate your hospitality.

Your drinks and atmosphere were really fun and enjoyable, and our group appreciated the excellent service. We hope to visit your bar again soon.

Thanks again.

Sincerely,

Zaneta"



"Thank you so much for all your help to put together such a fun night. It was a great event- many thanks to you, Kenny and Tom for making the event possible.

We have had great feedback on the night, people had a wonderful time.

Kind regards,

Lucy Lillas"

WHAT'S NEXT

- Fill out our quick and easy Event Enquiry Form – let us know your details of your desired event.
- Our Events team will get back to you on availability and send through proposal of cost and can arrange a time to call and discuss your event.
- Lock in your date with a deposit and signed contract
- Leading up to your event date, your event planner will liaise with you on the next steps of the planning process with menu selection and details of your event
- Food, beverage and dietaries will be finalised 2 weeks before your event
- 2 weeks out we will ensure the venue have the runsheet and floor plan with ample time to feedback on any concerns
- Final numbers confirmed 7 business days prior to your event



GET IN TOUCH

CONTACT US

Fill out our event enquiry form link with your details of your event.

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