

EVENTS KIT

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.

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.

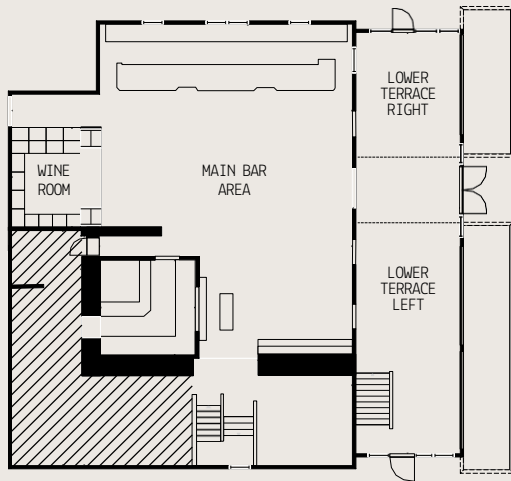




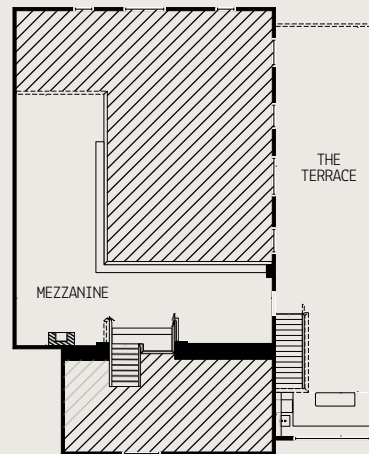
FLOORPLANS + CAPACITIES

SPACES	SQM	STANDING	SEATED
VENUE EXCLUSIVE	378m ²	418	177
DOWNSTAIRS EXCLUSIVE	231m ²	290	110
UPSTAIRS EXCLUSIVE	147m ²	124	67
THE TERRACE	73m ²	50	40/34*
MEZZANINE	74m ²	50	40
LOWER TERRACE LEFT	67m ²	40	22
LOWER TERRACE RIGHT	35m ²	30	30
WINE ROOM	13m ²	N/A	10

*Café style/long table

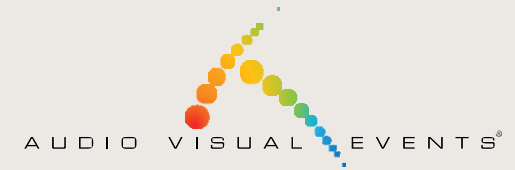


GROUND



UPSTAIRS

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.



CANAPE PACKAGES

MINIMUM 20 PEOPLE

1 HOUR CANAPÉ PACKAGE | 42 Per person
2 cold + 2 hot canapés

2 HOUR CANAPÉ PACKAGE | 52 per person
3 cold + 3 hot canapés

3 HOUR CANAPÉ PACKAGE | 66 per person
3 cold, 3 hot, 1 substantial + 1 dessert canapé

4 HOUR CANAPÉ PACKAGE | 75 per person
3 cold, 3 hot, 2 substantial + 1 dessert canapé

**ADDITIONAL HOT, COLD +
DESSERT CANAPÉ** | 9 per
person

**ADDITIONAL SUBSTANTIAL
CANAPÉ** | 16 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
+ toasted brioche

Salt baked beetroot tartlet goats curd +
micro basil (V)

Broad bean, mint + pecorino bruschetta (V)

Poached chicken + herb mayo finger
sandwiches

Beef tartar, quail egg yolk + potato Rosti
(GF)

Smoked salmon blini, crème fraiche + dill

Fresh king prawns, Marie rose sauce + lemon
(GF, DF)

Trout mousse, dill, caviar + rye crouton

Wagyu beef carpaccio, truffle aioli +
bruschetta

Eggplant wrapped asparagus + pesto mayo
(VE)

SUBSTANTIAL CANAPÉS

BBQ pork spare ribs, chips + grilled corn

American cheese burger + fries

Butter chicken + rice

Seared tuna, green mango + papaya salad
(GF, DF)

Stir fry vegetable Hokkien noodles

S.F.C burger + fries

HOT CANAPÉS

Mushroom & taleggio arancini + roasted
garlic aioli

Pork sausage rolls + apple sauce

Lamb koftas + harissa yogurt (GF, DF)

Salt & pepper barramundi + lime mayo

Pumpkin & sage risotto cakes + artichoke
puree

Roasted beef, Yorkshire pudding +
caramelized onion

Spinach & goats cheese empanadas + lemon

Tuna tataki, soy & mirin glaze +toasted
sesame (GF, DF)

Spring lamb & mint pies + herb mash

Gourmet beef pies + tomato relish

DESSERT CANAPÉS

Chocolate & salted caramel tartlet

Mini pavlova, cream + fresh fruits (GF)

Sweet ricotta cannoli + pistachio

Lemon meringue tartlet

Chocolate torte + fresh raspberries

Mini apple & rhubarb pie vanilla custard (GF)



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

SMALL PLATES | 45 per person

Minimum 20 guests – maximum 40 guests

Chef's Selection



FOOD STATIONS

SEAFOOD STATION | 80 per person

Minimum 40 guests

Oysters (GF, DF)

King prawns (GF, DF)

Mussels (GF, DF)

Smoked salmon (GF, DF)

Salmon gravlax (GF, DF)

Tuna sashimi (GF, DF)

Kingfish sashimi

Condiments

Marie rose sauce

Lemon / Limes

Mignonette dressing (GF, DF)

Ponzu & soy dressing

Exclusive add on

Oyster shucking station | 40 per person

Minimum 40 guests

Your very own personal chef for the duration of your event, oysters shucked to order

Served with condiments

SOUTH EAST ASIAN STATION | 65 per person

Minimum 30 guests

Prawn crackers

Grilled satay chicken with peanut sauce (GF, DF)

Papaya and green mango salad (GF, DF)

Fried barramundi pieces with nahm jim (DF)

Vegetable green curry (VE, GF)

Minced pork lumpia (spring roll) with sweet chili sauce (DF)

Stir fried vermicelli noodle with Asian vegetables (V, GF)

Coconut-pandan bowl (V, GF)

Mango sticky rice (VE, GF)

Exclusive add on

Choice of Banh mi station/ Bao bun station/Peking duck station | 30 per person

Minimum 40 guests

Pate, Butter, Viet Cold meats, Coriander

Your very own personal chef for the duration of your event, making the above.

AMERICAN STATION | 70 per person

Minimum 30 guests

Beef croquettes

Beef sliders

BBQ baby back pork ribs (GF, DF)

Grilled corn (VE, V, GF)

Mini hotdogs

Beef brisket (GF, DF)

Mac n cheese (V)

Southern fried chicken tenders

Chop salad (VE, V, GF)

Wedges w sour cream & weet chilli

Corn bread

Peach cobbler

FOOD STATIONS

ITALIAN STATION | 60 per person

Minimum 20 guests

Olives over ice (VE)

Porcini & truffle arancini with aioli

Antipasto boards

Burrata, heritage tomatoes, aged balsamic (GF, V)

House made focaccia with olive oil, salt, and balsamic (V)

Pasta and selection of 2 sauces:

- Pork & veal ragu

- Braised lamb

- Napolitana (V)

Spinach and goats cheese cannelloni (V)

Selection of house made flatbreads

Ricotta & pistachio cannoli

Tiramisu

MEXICAN STATION | 60 per person

Minimum 20 guests

Corn chips and guacamole (VE, V)

Tomatillo salsa, pico di gallo, pickled jalapenos, sour cream, and Mexican cheese (V)

Chimichanga spring rolls

Charred corn and black bean salad with jalapenos, coriander, and lime dressing (VE, V, GF, DF)

Corn on the cob with chipotle lime butter (GF, V)

Braised black bean rice (V)

Crispy banging prawns

BBQ pulled pork shoulder with soft & crunchy tacos

Spicy chicken enchiladas

Vegetable enchiladas (VE, V, GF, DF)

Tres leches cake

VEGETARIAN STATION | 55 per person

Minimum 10 guests

Chickpea slider (GF, VG, EF, DF)

Ratatouille vegetable calzones (V, DF)

Sweet potato Croquette (V)

Creamy vegetable pie (GF, EF, DF, VG)

Vegetable green curry (GF, DF, V)

Jasmine rice

Vegetable spring rolls (V)

Beetroot & fetta salad (V, GF)

Exotic fruit skewers (GF, DF, VE, V)

Coconut sago pudding cups (VE, V, GF, DF)

FOOD STATIONS

DESSERT STATION | 65 per person

Minimum 30 guests

Salted caramel tartlets

Mini Mango & coconut tart

Cherry ripe tartlet

Mini lemon meringue tart

Raspberry bavarois slice

Opera slice

Hazelnut & lemon slice

Assorted macarons

Vanilla panna cotta, mango & passionfruit

Chocolate mousse pots

Chocolate dipped strawberries

Fruit platter

Bambino ice cream cones

Exclusive add on

7 tier chocolate fountain | 30 per person

Minimum 40 guests

Choice of chocolate milk / white /dark

Served with strawberries, banana, brownie,
banana bread, warm waffles, orange cake,
marshmallows

CHRISTMAS STATION | 70 per person

Minimum 20 guests

Prawn cocktail, Marie rose sauce, lemon
(GF)

Chicken & cranberry terrine, brioche
toast

Roasted turkey (GF)

Honey mustard baked ham (GF)

Yorkshire puddings

Duck fat potatoes (GF)

Honey glazed carrots (GF, V)

Pancetta, lemon, Brussel sprouts (GF)

Pigs in blankets

Baked stuffing

Cranberry sauce

Gravy

Christmas pudding

Exotic fruit pavlova



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.

Events on The Terrace (Bottled Beers)

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





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