

### WHO WE ARE

The Earp Family established their first Newcastle business in 1883, and the latest generation opened the doors of our distillery in 2019.

With a vision to demystify the world of spirits, Earp Distilling Co. was born from a passionate pursuit. For Founder and Head Distiller Michael Earp, the idea behind the distilling process has always been driven by experimentation and a natural curiosity.

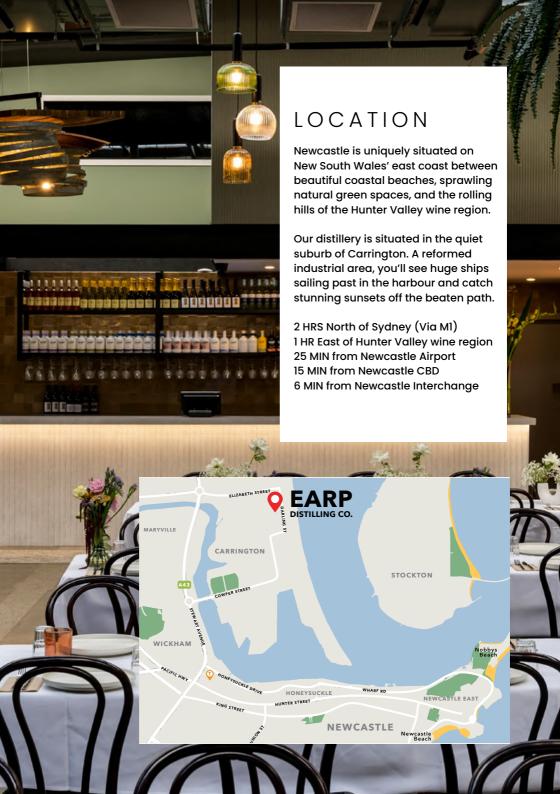
Whether shaken or stirred, lunch or dinner, groups or functions, at Earp Distilling Co. you're always in good company. Think a sensational seasonal menu, great service, and of course, world-class cocktails, prepared by our passionate staff.

### ABOUT OUR SPACE

A versatile and modern industrial venue, Earp Distilling Co.'s **BARREL HALL** effortlessly blends character with adaptability. The space's sleek design and open layout can be tailored to accommodate a wide range of events, from elegant, formal weddings to vibrant, modern soirées. With its contemporary aesthetic and ability to be transformed to suit your unique vision, Earp Distilling Co. sets the stage for unforgettable moments.

Our distillery is available for Weddings & Functions seven days per week, from noon to late.





### **EVENT SPACE: THE BARREL HALL**

#### CAPACITY

30 - 300 Canapé 30 - 150 Set Menu: Buffet 30 - 200 Set Menu: Seated Need additional space? Take over the whole distillery with Whole-Of-Venue hire!

#### AVAILABILITY

Sunday - Thursday Noon to 10pm Friday & Saturday Noon to 11pm Availability outside of these hours subject to request

#### **ROOM HIRE**

Exclusive use of this space is not guaranteed for groups under 80p. Any room-share arrangements will be discussed prior to sign off. Fee subject to event specifics and peak periods. Your Room Hire includes:

- Tables Basic Table Cloths & Napkins
- Chairs (up to 100)Stage
- PA System

#### **FOOD & BEVERAGE PACKAGES**

From \$124 - 179pp depending options selected.

#### **POPULAR EXTRAS**

• Photobooth • Live Music • Floral Arrangement • Custom Printing





# EVENT SPACE: DISTILLERY BAR

#### CAPACITY

10 - 30 Banquet 30 - 50 Canapé

#### **AVAILABILITY**

Wed & Sun, Noon to 5pm Thu, Noon to 10pm Fri & Sat, Noon to 11pm Availability outside of these hours subject to request and may incur room hire fees

#### **ROOM HIRE**

While you will not have exclusive use of this space, we will do our best to ensure your party has appropriate room to mingle. There is no room hire fee at the base package.

#### **FOOD PACKAGES**

At \$79pp, our Banquet Menu offers the most flexible options for groups under 50. The menu is based on our regular distillery offerings and can be tailored to your group's dietaries. Seated canapé options are also available.

#### **BEVERAGE PACKAGES**

Choose between: Bar Tab, Pay On Consumption, or 3/4/5 HR All Inclusive Package

#### **POPULAR EXTRAS**

Drink on Arrival
 Floral Arrangement
 Cheese & Charcuterie Grazing Table



### BEVERAGE PACKAGES

#### STANDARD

3 Hour: \$59pp 4 Hour: \$69pp 5 Hour: \$84pp

Includes the following:

- · House Beer & Cider,
- House Wines (Sparkling, White and Red)
- Selection of Non-Alcoholic Options

#### **PREMIUM**

3 Hour: \$69pp 4 Hour: \$89pp 5 Hour: \$104pp Includes the Standard Package plus the following:

- Choice of two additional wines Enquire for list of seasonal wines on offer
- Mixed Drinks made with Earp Distilling Co. spirits
   (Just Juniper Gin, No. 8 Dry Gin, Summertime Limoncello, Reggie's Rum, Vodka Pure)

# FOOD PACKAGES (continues on next page)

#### SET MENU

\$75pp

Seated service suitable for groups of 30 - 200 Buffet services suitable for groups of 30 - 150 For additional courses or alternate drop, please enquire.

Choose 2 Mains & 3 Sides from the following:

MAINS SIDES

Butchers Cut Steak (GF) Crispy Potatoes (GF, DF, VV)

Cafe Paris Butter Murray River Pink Salt, Fresh Herbs

Crispy Skin Barramundi (GF, DF) Seasonal Greens(GF, DF, VV)

Daintree Barramundi, Rocket, Lemon Confit Garlic Dressing, Roast Almonds

Lemon Pepper Chicken (GF, DF) Roast Pumpkin (GF, V)

Roast Chicken, Garlic, Lemon, Parsley Feta, Sage, Pinenuts, Balsamic Vinaigrette

Master Stock Pork Belly (GF, DF) Rocket Parmesan Salad (GF, V)

Chilli, Coriander Sherry Vinaigrette, Packham Pear, Walnuts

#### **CORPORATE CATERING**

Minimum spend \$30pp Buffet style service, suitable for groups of 10 - 100

Mixed Sandwiches \$20pp Mixed Pastry \$15pp
Mixed Sushi \$15pp Mixed Fruit \$10pp

Total & Coffice & English

Tea & Coffee \$5pp

# FOOD PACKAGES (continued)

#### CANAPÉ

\$65pp

Served Roaming, Suitable for groups of 30 - 300

Choose 5 from following Standard or Premium (+\$2pp per choice) options:

#### STANDARD

Cheese Burger Slider Dry Aged Angus Patty, Milk Bun, Cheese, Ketchup, Aioli

Lemon Pepper Chicken Skewer (GF, DF)
Grilled Breast, Garlic, Lemon, Parsley

Gruyère Croquette (V)
Housemade Croquette, Chive,
Pickled Zucchini, Aioli

Falafel Balls (GF, DF, VV) Housemade Falafel, Hummus

Arancini (GF, DF, VV)
Italian Tomato, Rocket, Aioli

Sweet Potato Croquette (GF, DF, VV) Harissa, Chervil

Goats Cheese Tarts (V)
Semi Dried Cherry Tomato, Basil Oil

Sumac Roasted Cauliflower (GF, DF, VV) Baba Ganoush, Chervil

Grilled Halloumi Skewer (GF) Za'atar, Honey

Pork & Fennel Sausage Roll Housemade Sausage Roll, Ketchup

#### PRFMIUM

Garlic Prawn Skewer (GF, DF)
Burnt Lime, Confit Garlic, Jalapeño

Crocodile Bites (GF, DF)
Green Peppercorn Mayo, Micro Red
Shiso

Cured Ocean Trout Crouton House Gin Cured, Horseradish Cream, Sourdough Crouton, Chives, Crispy Dill

Lamb Skewers (GF, DF)
Backstrap, Garlic, Chilli, Oregano,
Rocket

Crystal Bay Prawn Slider Butter Lettuce, Milk Bun, Aioli



# GROUP EXPERIENCES

Let our distillery team take you on an informative, hands on journey where you and your guests can learn more about the art of distilling. With options to suit groups of 10 - 100, and priced from \$40pp and up, this is a great way to add a dynamic and informative element to your event.

BLENDING CLASS | GUIDED TASTING | TOUR & TASTING | SPIRIT SCHOOL

## OFF SITE EXPERIENCES

Bring our distillery to you! There are a number of ways you can serve locally made, Earp Spirits at your event including:

FLASH BAR HIRE (includes set up and staffing)\*

**BULK SPIRITS PRICING** (minimum purchase 1 carton / 6 bottles) Price on enquiry

**BLENDING CLASS** (Min 10 participants, Up to 2hrs)

Our most popular experience at the location of your choice! Booking includes 1x EDCo staff member & equipment. Guests will take home 1x 200ml bottle of their blended spirit. \$55pp

**GUIDED TASTING** (Min 10 participants, Up to 2hrs)

Sip on our premium spirits in the comfort of your chosen location. Includes 1x EDCo staff member who will lead you on your experience, glassware and spirits. \$45pp

†Price includes staff & travel, but may be adjusted depending on distance.



<sup>\*</sup>Licensing conditions may apply

### EVENT EXTRAS & ADD ONS

#### CHEESE & CHARCUTERIE GRAZING TABLE \$15pp

Selection of local cheese and meats

#### DESSERT GRAZING TABLE \$15pp

Selection of locally sourced desserts

#### **OYSTER BAR** \$25pp

Freshly shucked local oysters served natural and with house toppings, min 30pax

#### **COCKTAIL ON ARRIVAL \$18pp**

Choose from a selection of house and classic cocktails to wow your guests on entry +\$5pp for custom cocktails

#### **EXTENDED AV HIRE \$225**

Add an additional microphone to our standard PA system, and 75" TV with hookups

#### **PHOTOBOOTH** \$1,100

Unlimited photo prints + USB copy of photos after your event

#### FLORAL ARRANGEMENT Price on enquiry

Let us recommend flowers for the room, or let us know what you're looking for

#### **CUSTOM PRINTING From \$500**

Let us design & print your event menus, signage, place cards and more!

#### CHAMPAGNE WALL From \$750

Minimum 20 bottles (120 glasses)



# CONTACT US

Catriona Borg - Events Manager events@earpdistillingco.com (02) 8317 5777

All prices shown are indicative, final fees to be agreed upon booking. Prices shown are inclusive of GST. Terms and conditions apply .

