



THE VANGUARD

FUNCTIONS AND EVENTS PACKAGE

EVENT INFO

This package outlines some standard options for a function, however we understand that every event is different, and pride ourselves in our ability to adapt and accommodate for an unlimited variety of needs.

Please don't hesitate to contact us to discuss any questions, enquiries or desires you may have. We are here to ensure your event is the best it can be!

Email: team@thevanguard.com.au

The glamorous decor of The Vanguard Newtown is the perfect backdrop for your next event. The environment is elegant and stylish with restaurant, bar and stage facilities. The interior design has its roots in underground prohibition music halls but with a modern Rock 'n' Roll twist added...

Whether it be for corporate training or entertainment, a wedding, social celebration or milestone birthday, The Vanguard Newtown has an event package to suit your requirements. With various event formats over 2 levels, the venue can hold up to 150 people for an exclusive use event.

Our mezzanine level is the perfect event space for smaller groups of up to 40 people.

We have menus designed to suit all occasions. Chef blends quality produce with an eclectic on trend mix of modern Australian cooking, we can cater for all dietary requirements.

Our creative and extensive cocktail list boasts a large variety of contemporary and classic cocktails to suit any event theme. Our premium wine list includes local Australian wines as well as international labels of all varieties.

With access to an extensive variety of entertainment, we can be commissioned to book an act to suit your event. The Vanguard takes pride in its place in the Australian Music Scene. The venue has built a reputation amongst musicians as one of the best rooms to play in Sydney. Our sound system is one of the finest—the superior system, paired with the excellent acoustic qualities of the room and delay speakers strategically positioned throughout, ensures great front of house sound.

The Vanguard's location sits conveniently on King Street Newtown, with public transport links within a short walking distance.

TYPES OF HIRE

EXCLUSIVE VENUE USE

Hire of the whole venue is determined by a minimum spend on food and beverage.

Exclusive hire entitles 6 hour use of the entire venue across two levels.

An extra standard fee of \$330 + GST is applicable per 6 hour event for our in-house audio visual engineer. Our engineer will facilitate any live entertainment, music, microphones operation etc. you may have or

Capacity: 150 Cocktail // 80 Seated

MEZZANINE LEVEL HIRE

The mezzanine level is perfect for smaller parties not requiring exclusive use of the entire venue. Mezzanine hire can be arranged on evenings when the venue has a live performance booked.

The fee for exclusive use of the mezzanine level is determined by a minimum spend on food and beverage. Please be advised there is an additional per head fee to cover the ticket price for the entertainment.

Capacity: 40

CANAPE MENU

MINIMUM 30 PER PIECE

COLD CANAPE

OYSTERS NATURAL
(MARKET PRICE)

- \$4 -

CHERRY TOMATO AND BOCCONCINI
SKEWERS (V, GF)

CORN AND ZUCCHINI FRITTERS W/
AVOCADO & TOMATO SALSA (VG, GF)

BALSAMIC BRUSCHETTA (V)

- \$5 -

PRAWN COCKTAILS W/ LETTUCE,
AVOCADO & COCKTAIL SAUCE (GF)

POACHED CHICKEN SANDWICH W/
WALNUT & CELERY MAYO

SMOKED SALMON CROSTINI W/ CRÈME
FRAICHE (GF AVAIL)

DEILED POTATO W/ VEGAN CHEESE
(VG, GF)

HOT CANAPE

- \$4 -

RED WINE ARRANCINI W/ TRUFFLE AIOLI
(V)

PLANT BASED MEAT BALLS (VG, GF)

SAVOURY ZUCHINI BITES (VG, GF)

- \$5 -

SATAY CHICKEN SKEWERS (GF)

CHIPOTLE PULLED PORK SLIDERS

BEEF SAUSAGE ROLLS W/ COLA
KETCHUP

LAMB SHEESH KEBAB W/ TZATZIKI (GF)

TEMPURA PRAWN SKEWER

DESSERT

- \$4 -

MANGO PANNA COTTA

PLATTERS

- \$75 -

AUSTRALIAN CHEESE BOARD
W/ LAVOSH, CONDIMENTS

ANTIPASTO
W/ SOURDOUGH, PATE, PICKLES, CURED
MEATS, VEGETABLES

V = VEGETARIAN // VG = VEGAN // GF = GLUTEN FREE

DINNER MENU

TWO COURSE - \$60pp

THREE COURSE - \$70pp

SELECT TWO DISHES PER COURSE
FOR AN ALTERNATE DROP

ENTREES

BEETROOT CURED TROUT W/ SHAVED FENNEL CRES AND CREAM FRAICHE (GF)

WHITE TRUFFLE AND RED WINE ARANCINI W/ JALAPENO RELISH AND PARMIGIANA REGGIANO (V)

PUMPKIN AND GOAT'S CHEESE RAVIOLI W/ SAGE AND BURNT BUTTER SAUCE (V)

BABY BEETROOT SALAD W/ RED ONION, LABNEH & ROASTED WALNUTS (V, GF)

MAINS

BEEF EYE FILLET W/ MASH, GREEN BEANS & RED WINE JUS (GF)

GRILLED ATLANTIC SALMON W/ BROCCOLINI, POTATO ROSTI AND ORANGE BUR BLANC (GF)

TAGLIATELLE PASTA W/ BUTTER SAUCE, SNOW PEAS, SPINACH AND PUMPKIN (V)

DESSERTS

ORANGE AND ALMOND CAKE W/ ICE CREAM AND HOUSE MADE ORANGE SYRUP

CHEESE PLATE W/ THREE CHEESE AND CONDIMENTS

DRINKS



RED PACKAGE

2 HOURS \$55PP
3 HOURS \$65PP
4 HOURS \$75PP

TAP BEERS

BYRON BAY LAGER
VANGUARD PALE ALE
FURPHY
FIXATION HAZY IPA

WINES BY THE GLASS

LINO RAMBLE PINOT GRIGIO
SHUT THE GATE SANGIOVESSE
THE DUCHESS NV CUVEE

ALL SOFT DRINK AND JUICES

GOLD PACKAGE

2 HOURS \$75PP
3 HOURS \$85PP
4 HOURS \$95PP

RED PACKAGE PLUS;

WINES BY THE GLASS

ATLAS 172° RIESLING
MON TOUT CHARDONNAY
HELEN'S HILL PINOT NOIR
LA ZULEMA MALBEC
DOMAINE ASPRAS ROSE
INTEGRALE PROSECCO

HOUSE SPIRITS

VODKA / GIN / RUM / BOURBON / WHISKEY

OTHER OPTIONS

TAB CONSUMPTION

THE HOST RUNS A BAR TAB AT
STANDARD LIQUOR PRICES, HOST
PAYS FOR ENTIRE AMOUNT OF
BEVERAGES ORDERED BY THEIR
GUESTS

CASH BAR

YOU AND YOUR GUESTS
PURCHASE YOUR OWN DRINKS AT
STANDARD LIQUOR PRICES, AND
PAY AS THEY GO

Contact Us
Today!

team@thevanguard.com.au

