

A group of people are gathered outside the EARP Distillery building at sunset. The building is white with a large mural of a plant. The people are standing in a line, some looking at the building and others talking. The sun is low in the sky, creating a warm, golden light. The trees in the background are silhouetted against the bright sky.

**EARP**  
DISTILLING CO.

# FUNCTIONS & EVENTS AT EARP DISTILLERY

# 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.

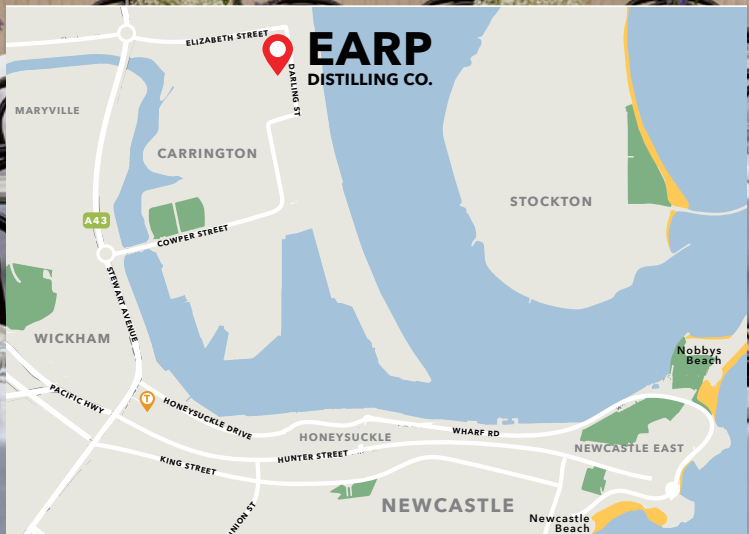


## LOCATION

Newcastle is uniquely situated on New South Wales' east coast between beautiful coastal beaches, sprawling natural green spaces, and the rolling hills of the Hunter Valley wine region.

Our distillery is situated in the quiet suburb of Carrington. A reformed industrial area, you'll see huge ships sailing past in the harbour and catch stunning sunsets off the beaten path.

2 HRS North of Sydney (Via M1)  
1 HR East of Hunter Valley wine region  
25 MIN from Newcastle Airport  
15 MIN from Newcastle CBD  
6 MIN from Newcastle Interchange



# EVENT SPACE: THE BARREL HALL

## **CAPACITY**

30 – 300 Canapé    30 – 150 Banquet Menu: Buffet    30 – 200 Banquet Menu: Seated  
*Need additional space? Take over the distillery with Whole Venue Hire (up to 500px)*

## **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 80. Any room-share arrangements will be discussed prior to sign off. Fee subject to event specifics and peak periods. Your Room Hire includes:

- Tables    • Chairs (up to 100)    • Standard table settings & linens
- Stage    • PA System

## **FOOD & BEVERAGE PACKAGES**

From \$124 – 214pp depending on options selected

## **POPULAR EXTRAS**

- Photobooth    • Live Music    • Floral Arrangement    • Custom Printing



# EVENT SPACE: DISTILLERY BAR

## CAPACITY

10 – 30 Chef's Selection    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

There is typically no fee for the use of this space. Your booking will include reserved tables within our public dining area, while ensuring there's ample room for your event.

## FOOD PACKAGES

At \$79pp, our Chef's Selection Menu offers the most flexible options for groups under 30. This 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



# FOOD PACKAGES

## BANQUET MENU

Seated Service: 30 – 200 Guests    Buffet Service: 30 – 150 Guests    Alt Drop: Enquire

\$75pp – Standard Package: Selection of 2 Mains & 3 Sides

\$95pp – Two Course: Standard Package + 2 Entrées OR 2 Canapés

\$110pp – Three Course: Standard Package + 2 Entrées OR 2 Canapés + Dessert Grazing

## ENTRÉE

Kingfish Crudo (GF, DF)  
*Cucumber, Avocado, Leche de  
Tigre, Herb Oil, Fresh Herbs*

Lamb Skewers (GF, DF)  
*Tomato Salsa, Chives*

Turkish Beef Ravioli  
*Smoked Yoghurt, Burnt Chilli,  
Tomato Butter, Mint*

House Hummus (VV, DF, GF op)  
*Gavurdağı Salad, Warm Flatbread*

Beef Carpaccio (GF)  
*Rocket, Shaved Parmesan,  
Mustard Dressing*

Stracciatella Cheese (V, GF)  
*Heirloom Tomato, Seasonal Fruit,  
Red Onion, Chives, Basil*

Pan Seared Prawns (DF, GF)  
*San Marzano Tomato Sauce,  
Chilli, Fresh Basil*

## MAINS

Braised Beef Cheek (GF, DF)  
*Hunter Valley Shiraz Beef Jus,  
Roast Onion, Chives*

Lemon & Herb Roast Chicken (GF, DF)  
*Mushrooms, Seasonal Greens*

Pan Fried Barramundi (GF, DF op)  
*Creamy Verjuice, Seasonal Greens*

Steak (GF, DF op)  
*Hunter Valley Shiraz Wine Sauce,  
Café de Paris Butter*

Slow Roasted Lamb (GF, DF)  
*Chimichurri Sauce*

Charred Cauliflower Steak (VV, DF, GF)  
*Hummus, Pomegranate, Fresh Herbs*

## SIDES

Roast Potatoes w. Rosemary,  
Thyme & Garlic (VV, GF, DF)

Leafy Greens w.  
Lemon Honey Dressing (V, GF, DF)

Roast Cauliflower w. Rosemary,  
Thyme, Garlic & Tomato (VV, GF, DF)

Honey Glazed Carrots (V, GF, DF)

Spiced Pumpkin Wedges (VV, GF, DF)

## CANAPÉ

Served Roaming, Suitable for groups of 30 – 500

\$65pp

### CHOICE OF SIX:

Italian Tomato Arancini (GF, DF, V, VV op)  
*Rocket, Mayo*

Pork & Fennel Sausage Roll (DF)  
*House-made w. Ketchup*

Cheddar Croquette (V)  
*House-made w. Chive, Shallot Mayo*

Steamed Prawn Dumpling (GF, V op)  
*Soy Sauce, Spring Onion, Sesame*

Spiced Roast Cauliflower (GF, DF, VV)  
*Hummus, Coriander Salad, Sumac*

Crispy Halloumi (V)  
*Honey Chilli Glaze*

Smoked Trout Mousse (GF op)  
*Sourdough, Rocket*

Chorizo Skewer (GF, DF)  
*Kipfler Potatoes*

Grilled Veg Tartlet (V, GF op, DF op)  
*Tomato Basil Pesto, Parmesan*

Lamb Skewer (GF, DF)  
*Chilli & Garlic*

Angus Beef Slider (GF op)  
*Dry Aged Angus Patty, Milk Bun,  
Cheese, Ketchup, Aioli*

Chicken Skewer (GF, DF)  
*Lemon Pepper, Garlic, Parsley*

### CHEF'S SELECTION

Seated, Made For Sharing, Suitable for groups of 2 – 30

\$79pp

Chef's selection of seasonal dishes from our a la carte menu. Dietary restrictions and group size will be taken into consideration when planning your menu.

### CORPORATE CATERING

Buffet Service, Suitable for groups of 10 – 100

Minimum spend \$30pp

Mixed Sandwiches \$20pp      Mixed Pastry \$15pp

Mixed Sushi \$15pp              Tea & Coffee \$5pp

Mixed Fruit \$10pp

# BEVERAGE PACKAGES

## STANDARD

3 Hour: \$59pp    4 Hour: \$74pp    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, Orancello  
Bond Store Whisky, Reggie's Rum, Vodka Pure*



# 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 85" 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** Price on enquiry

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

## **CHAMPAGNE WALL** From \$750

Minimum 20 bottles (120 glasses)

## **CUSTOM LABELLED BOTTLES** From \$21/unit (200mL) or \$59.99/unit (500mL)

Minimum 50 bottles



# GROUP EXPERIENCES

Let our team take your group on an informative, hands on journey where you and your guests can learn, make or taste. These private and group classes can be tailored to suit groups of up to 100, and can be combined with our Food & Beverage package options, as well as our Event Extras.

## **BLENDING CLASS** \$49PP

Your group can blend their own bottles of Gin, Rum or Vodka. Pick your favourite distillates then combine them in a unique-to-you formula before hand labelling and bottling your blended spirit. Everyone will go home with at least 1 x 200ml bottle

## **BLEND & DINE** \$119PP

Step up your spirit blending class in this packaged experience complete with a delicious seasonal menu. Step into the lab to make your Gin, Rum, or Vodka blend with some nibbles, then enjoy a relaxed meal in our bar & restaurant.

## **GUIDED TASTINGS** \$30PP

Sit down with one of our team members as we take you through the journey of our distillery in a flight of three spirits. Each person gets 3 x 15ml of Earp Distilling Co. spirits with Fever-Tree mixers and garnish, with the option to add extra flavours.

*Upgrade your tasting to include a Grazing Menu to share +\$25pp*

## **DISTILLERY TOURS** \$15PP

A popular experience that takes the emphasis off drinking and puts it on education. Your group will go behind the scenes with our team to see where the distilling happens, learn about flavour and barrel aging, and get a holistic view of what Earp Distillery does.

*\*Minimum 10 guests required for private distillery tours*

## **SPIRIT SCHOOL** \$175PP

Become distiller for the day! Work in pairs at our mini-iStills to distil your own Gin or Rum. Taste, refine and cut while learning about the art and history of spirit making. Pick flavours personal to you and create a 500mL bottle for each person to take home.

*\*Minimum 8 guests required for private Spirit School bookings*



*“It’s ideal for large celebrations, providing plenty of space for guests to mingle and enjoy the festivities... If you’re looking for a versatile and stylish venue that can host [you] beautifully, Earp Distilling Co. is a fantastic choice!”*

**Sera Luna Co, Google Review 2024**

*“Every detail was perfectly executed, and your team went above and beyond to ensure the evening was enjoyable and memorable for all our staff...I would highly recommend your venue to others, and we’ll certainly keep you in mind for future events.”*

**Hannah, Emailed Review 2025**

*“Thank you so much for your amazing service. From the very start when we reached out planning to bring our group to the distillery all the way to the end the communication was so professional. Everyone in the group had so much fun distilling their own spirit. We would highly recommend.”*

**Beth, Google Review 2025**



# EARP

DISTILLING CO.

## CONTACT US

[events@earpdistillingco.com](mailto: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.*

