

**WHITE HORSE**

**Events Package**

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**An icon reborn.**

**Located on Crown St in the heart of Surry Hills, a reinvented White Horse has reopened after undergoing a complete overhaul by a team of hospitality veterans led by Director Craig Hemmings to bring locals an inviting multi-storey venue that features a buzzy ground floor restaurant and an upstairs Bar, open-air terrace and intimate private function room.**

**"We've approached the White Horse with a contemporary lens, elevating the offering without the price tag."**

**– Craig Hemmings**



# The Team

**Menu:** Jed Gerrard  
**FoH:** Maureen Er  
**Wine:** James Audas  
**Drinks:** Michael Chiem

Executive chef Jed Gerrard (Wills Domain, Wildflower, Ritz-Carlton Perth, Hearth, COMO The Treasury) heads up the kitchen, with James Audas (LO-Fi Wines, Bar Heather, Noma, Tetsuya) guiding the wine list, Michael Chiem (PS40, Bulletin Place, Sokyo) steering the bar and Maureen Er (Manly Greenhouse, Tetsuya's, Hubert, Cho Cho San) leading the front-of-house team.

Both the Restaurant and Bar have been transformed by designers Farago Han Studio. The mod-Oz menu features seasonal dishes like the Manjimup marron, sweetcorn, iceplant; Abrolhos Island scallops with Tasmanian wasabi, kohlrabi and dill; and Magra lamb with pistachio, cucumber and mint, while a Dry aged aylesbury duck; rhubarb, native fruit, cranberry hibiscus takes spotlight on the mains.

Audas's 120-strong wine list encompasses 50 per cent Australian and New Zealand drops and 50 per cent choices from the old world winemakers of Europe, with 15 by-the-glass options. Taking cues from Jed's menu, the throughline is a celebration of farming and provenance; most wines are from organic, biodynamic or regenerative producers and change in line with the seasonal food menu.

Chiem's cocktail menu is also informed by locally sourced produce. Though drinks appear simple on the surface, they reveal their complexity with each sip, and the upstairs garden is complemented with a selection of tiki-style drinks.

# The Bar

## Opening hours:

**Weds - Thurs from 5:30pm**

**Fri - Sun from 12pm**

A peach light glow emanating from the ground floor stairwell directs you upstairs to the Bar, where guests will find a light and airy space flowing into the terrace garden, decorated in eye-catching block colours, and the Blue Room, a 50 person event space. Low tables are topped with navy blue and the striking bar top is made from dramatic dark green Bizanto brushed quartz marble.

Guests can sink into light blue leather tub chairs or perch on saffron yellow wool or khaki velvet ottomans. The space opens onto a leafy terrace planted with large- and small-scale plants, set off with camels and off-white tones for a breezy spot to drink and dine.





# The Blue Room

**The room can be booked casually, or taken out as a private space – a private room with it's own bar and bar tender. Perfect for casual bookings or larger groups up to 50 persons.**

## Casual booking

You may book a section or sections of the room in 3 time slots.

Friday-Sunday:

- 11.30am - 3.30pm
- 4pm - 7.30pm
- 8pm - close

Flexibility with booking times may be possible based on demand and individual circumstances.

Monday-Thursday: Please enquire with us.

Sections:

- Section 1, up to 25 persons
- Section 2, up to 25 persons
- Section 3, up to 10 persons

Please see the floor plan for reference.

The maximum number that can be booked casually in the Blue Room is 35pax.

Canape packages are not available for casual bookings. However you are welcome to order from the bar or pre-order platters.

## Exclusive & Private booking

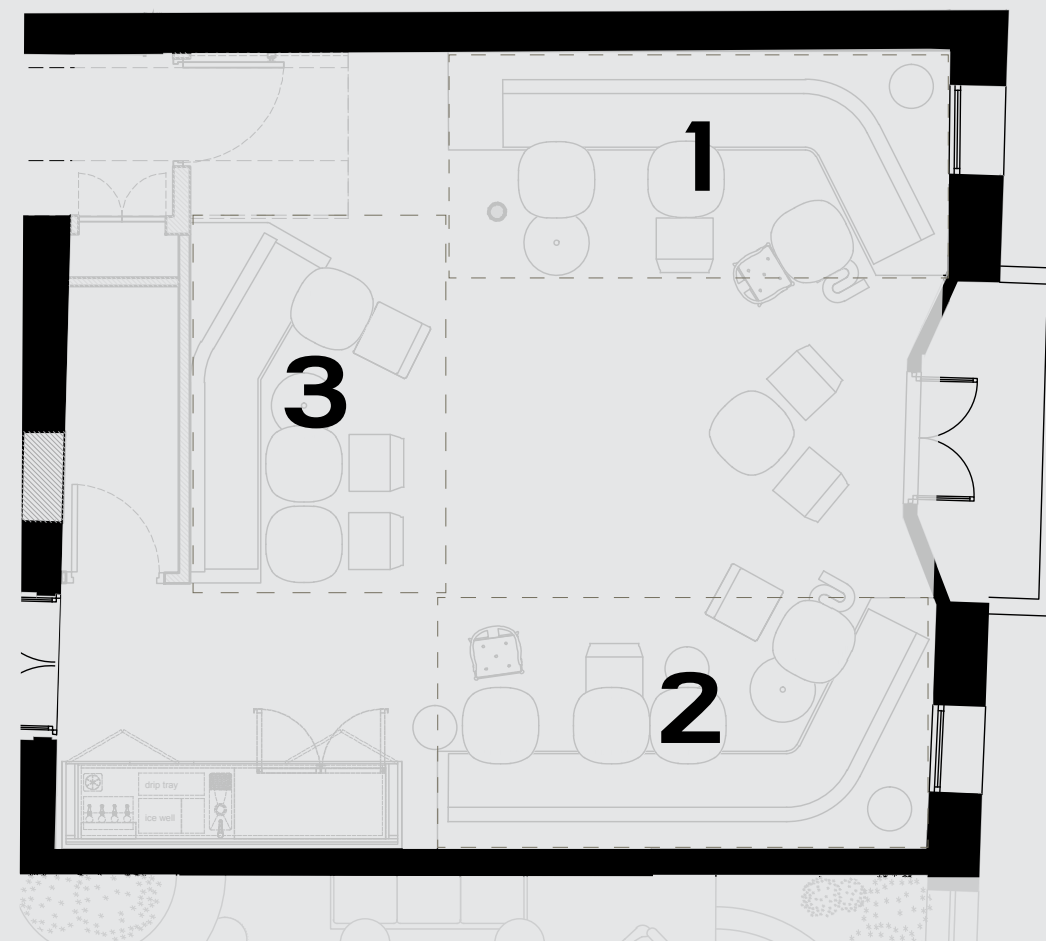
For private bookings and for those 35-50 persons please enquire in regards to exclusively booking The Blue Room.

Exclusive usage entails the exclusive use of the space with your own dedicated bar and bar tender. Bookings after 7pm must book till close at midnight.

Exclusive use will be charged at a min spend of \$1k per hour plus a 10% service charge for a min of 3 hours and max of 5 hours.

Exclusive use requires a pre-selected drink package including beers, wines, sparkling and cocktails. Tailored beverage packages are available upon request.

Food and beverage packages will be pre arranged and paid in full on confirmation of numbers and booking.



### Canapé options

Custom packages - Prices are based on 1 piece per person

Based on a minimum of 10 guests & a minimum of 6 canapés per person

### Cold (6 options)

- Cured market fish, crispy seaweed, yuzu kosho, shiso, sesame ( GF, VGO)
- Beef tartar, crispy potato, crème fraiche, egg yolk
- Ortiz anchovy, cos lettuce, parmesan, bacon, sourdough crouton (VGO)
- Roasted chicken skin, liver mousse, persimmon, davidson plum
- Stracciatella & tomato tartlet, black olive, basil (GF, VG)
- Rock oyster, frozen mignonette, horseradish (GF)

### Hot (6 options)

- Aged cheddar croquette, Parma ham (VGO)
- Crispy eggplant, black vinegar caramel, spring onion (GF, VG)
- Half shell scallop, seaweed butter, finger lime (GF)
- Panko crumbed prawn, spiced cocktail sauce, iceberg lettuce +\$2pp
- Fried chicken, fermented chilli, sesame, coriander
- In house pork sausage roll, house made bbq sauce

### Substantial (6 options)

- Black olive crumbed lamb cutlet, sheep's yogurt, herb, emulsion
- Fried brown rice, pork, prawn, bequinho peppers (GF, VGO)
- Pardo wagyu beef, bearnaise, wild rice (GF, VGO)
- Cheeseburger slider (VGO)
- French fries, saltbush and vinegar (GF, VGO)

### Desserts (1 option)

Assorted chocolate truffles (GF)

### Dietary's

GF = gluten free.

GFO = Gluten free option.

VG = vegetarian.

VGO = vegetarian option

### Canapé Packages

Menus based on a minimum of 10 guests

6 Pieces: \$36pp - 3 cold, 3 hot

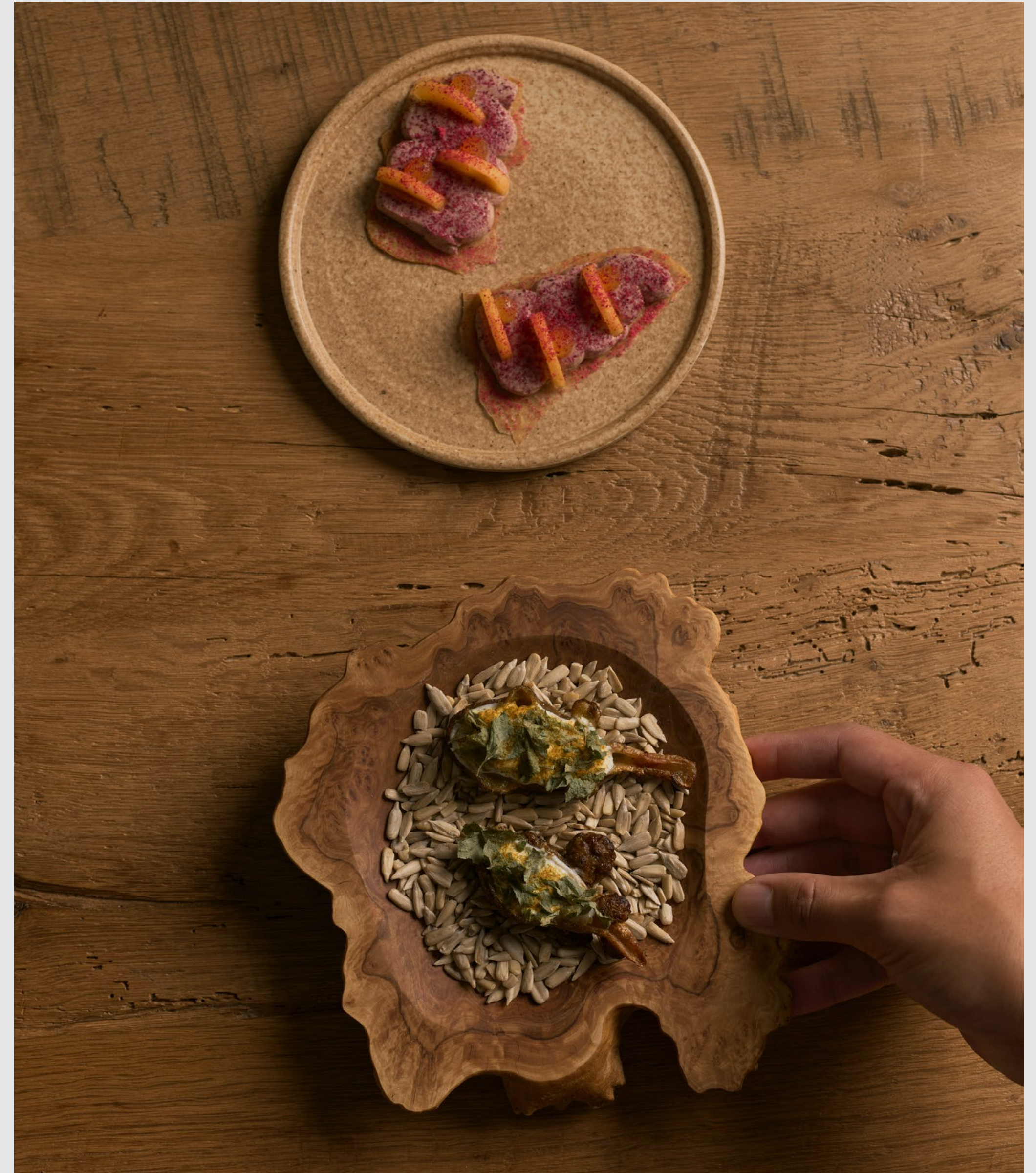
8 pieces: \$48pp - 4 cold, 4 hot

11 pieces: \$70pp - 4 cold, 4 hot,  
2 substantial, 1 dessert

### Platter package

Mixed platters of cold meats, cheeses, fruits and condiments served with sourdough bread and crispbreads.

\$20pp.





# Beverage packages

## \$36pp package

- 2023 Maison Soleil Prosecco, Riverland AUS
- 2022 Venchiarezza Pinot Grigio, Friuli ITA
- 2021 Yangarra, Blewitt Springs' Shiraz, McLaren Vale AUS
- Hawkes Lager
- Bizzarro Spritz  
Bizzarro × PS40 strawberry and yuzu spritz
- Cinco Spicy  
Five spiced tequila, grapefruit, lime, agave

## \$46pp package

- NV Quartz Reef Merhode Traditionelle, Central Otago CAN
- White - Choose 1
- 2022 Venchiarezza Pinot Grigio, Friuli ITA
- 2023 M&J Becker Chardonnay, Hunter Valley AUS
- 2021 Saep 'Scarp', Riesling, Adelaide Hills AUS
- Red - Choose 1
- 2023 William Downie 'Cathedral' Pinot Noir, Victoria AUS
- 2023 Ada Wines Co Chilled Grenache, Barossa Valley AUS
- 2021 Yangarra 'Blewitt Springs' Shiraz, McLaren Vale AUS
- Cocktails - Choose 3
- Bizzarro Spritz  
Bizzarro × PS40 strawberry and yuzu spritz
- Cinco Spicy  
Five spiced tequila, grapefruit, lime, agave
- Billionaire  
Giffard rhubarb, dark rum, fresh pomegranate, lime, aromatic bitters
- Queen's Gambit  
Davidson plum, white rum, maraschino and lime, falernum

# The Restaurant

**Executive Chef Jed Gerrard has created a Set menu and a Vegetarian set menu for groups of 6 and above.**

**At one table, the maximum size of a booking in the Restaurant is 10 persons. The largest group booking is 20 persons split over three tables.**

**Please enquire with our team if you'd like to hire the restaurant exclusively. Custom menus and drink packages are available.**

## Set menu

75pp + 10% gratuity

- Whole-wheat sourdough, fermented honey butter
- Jerusalem artichoke, goats cheese, saltbush
- Smoked eel dip, raw vegetables
- Cured pink snapper, sesame, radish, mountain yuzu
- Pardoo wagyu, chestnut mushrooms, mushroom sabayon
- Creamed warrigal greens
- Royal blue potato, black garlic, white onion, mustard seeds
- Brie ice cream, quince, sandalwood nuts

## Vegetarian set menu

75pp + 10% gratuity

- Wholewheat sourdough, fermented honey butter
- Jerusalem artichoke, goats cheese, saltbush
- Charred eggplant, raw vegetables
- Beetroot millefeuille, muntries, native thyme
- Fried brown rice, romesco, biquinho peppers
- Creamed warrigal greens
- Royal blue potato, black garlic, white onion, mustard seeds
- Brie ice cream, quince, sandalwood nuts

Essential for all bookings above 6 persons +  
Unfortunately, speeches are not possible in the restaurant.







# The Whole Horse

**The White Horse is proud to offer the whole venue for exclusive hire. This includes both levels from the ground floor Restaurant to the Bar on level 1, the Blue Room and Open Air Terrace.**

Capacity up to 200 guests with a mix of casual seated and standing.

- 2 levels
- 2 dedicated serviced bars
- 2 kitchens
- 1 open air courtyard
- 1 balcony space

Entertainment, DJs and music can be provided. AV capabilities and floral arrangements can be organised via a recommended supplier. Please let us know of any further requirements upon enquiry.

# Contact

381 Crown St Surry Hills NSW 2010

Dinner: Weds - Sun from 5:30pm.

Lunch: Fri - Sun from 12pm.

Bookings: [www.thewhitehorse.com.au](http://www.thewhitehorse.com.au)

Email: [info@thewhitehorse.com.au](mailto:info@thewhitehorse.com.au)

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Instagram: [@whitehorse.sydney](https://www.instagram.com/whitehorse.sydney)

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