



Events



Eau-de-Vie Sydney is an intimate, dimly lit, jazz infused speakeasy created for the discerning bon vivant. Let our amicable host and expert team of bartenders, transport you back to a much-forgotten era where great service, cocktails, tommy guns and good times were king.

Eau-de-Vie is a French expression that translates to water of life. Spirits such as French brandy (Eau-de-Vie), whisky, vodka and aquavit from Norway, all take their names from the alchemic notion that spirits were an elixir of life.

Contact

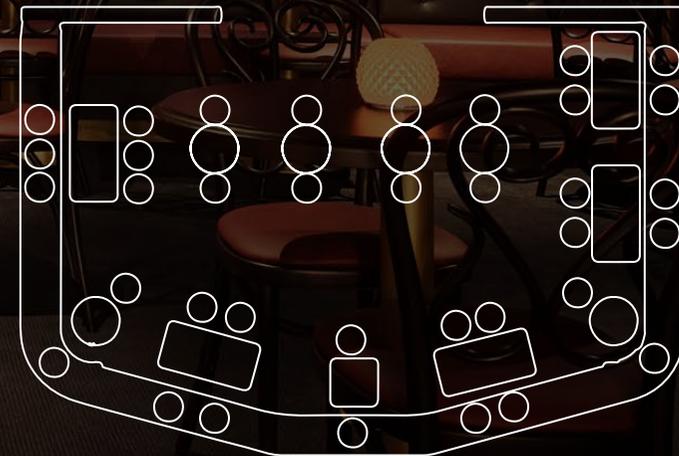
Beneficial House (entry via Wynyard Lane)
285 George Street Sydney
E: sydney@eaudevie.com.au
T: (02) 7225 5559
www.eaudevie.com.au/sydney



Rare Malts Whisky Room

PRESENTED BY DIAGEO

Introducing The Rare Malts Whisky Room, an opulent and exclusive private event space at Eau-de-Vie Sydney, entirely dedicated to the world of whisky. Revel in the pleasure of our private bottle lockers while indulge in delectable canapés and exquisite cocktails, served to you from our main bar by your own dedicated bartender or sit back and relax and enjoy our feed me menu for a sit-down event option. The Rare Malts Whisky Room is perfect for hosting a wide range of events such as corporate soirées, dinners, team-building experiences, PR launches, wrap parties, as well as hens and bucks celebrations. Contact us to book this luxurious space for your next private event.



Capacity

Seated – 36 guests
Standing – 40 guests

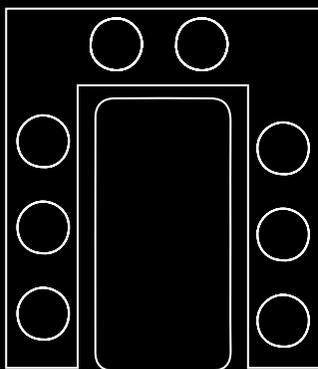
Extended Capacity

Seated – 44 guests
Standing – 55 guests

Connoisseur's Corner

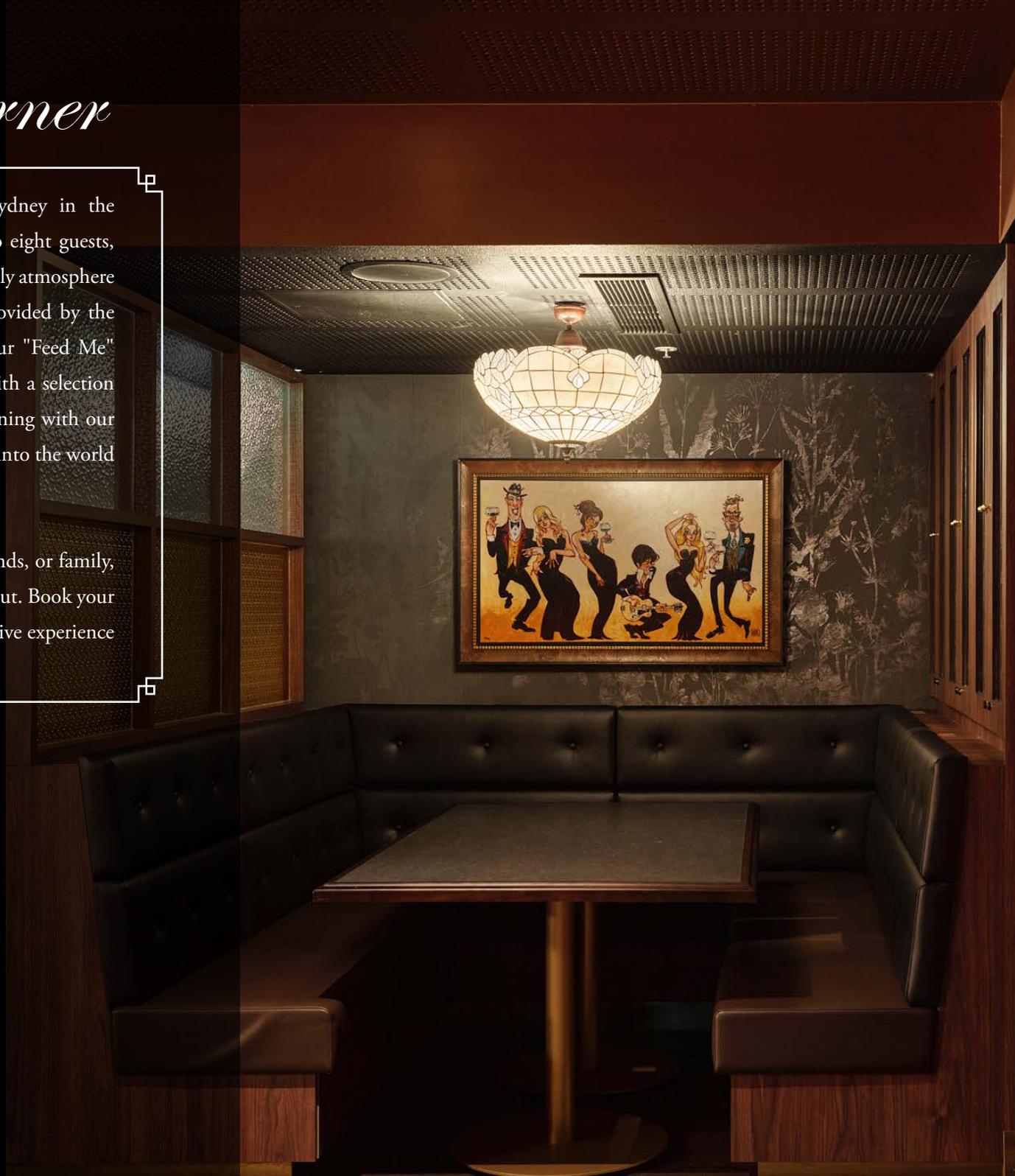
Experience an evening of refined luxury at Eau de Vie Sydney in the Connoisseur's Corner. This exclusive area accommodates up to eight guests, offering the perfect blend of intimacy and vibrancy. Enjoy the lively atmosphere of the main bar while savouring the seclusion and privacy provided by the booth's location. For a truly bespoke experience, delight in our "Feed Me" menu, a chef's selection curated to tantalise your taste buds with a selection of our finest culinary offerings. Additionally, enhance your evening with our renowned whisky masterclasses, an opportunity to delve deeper into the world of fine spirits guided by our expert sommeliers.

Whether you're planning a gathering with colleagues, close friends, or family, Connoisseur's Corner is the perfect spot for a memorable night out. Book your reservation today at Eau de Vie Sydney and indulge in an exclusive experience that's simply unforgettable.



Capacity

Seated: 8 guests

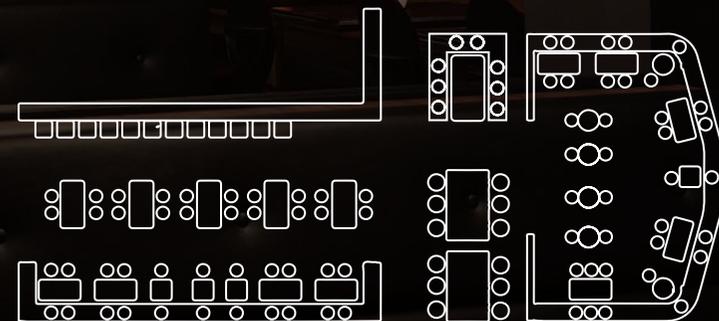




Venue Exclusive

Looking for an exclusive venue to host your private event? Eau-de-Vie Sydney offers an exclusive venue hire service that can be customised to meet your unique requirements. From whisky tastings and cocktail classes to champagne and seafood stations, we will help you create an unforgettable experience. Our team will work with you to create a personalised event that features exceptional service to make your occasion truly special.

Choose Eau-de-Vie Sydney for your next event and create an unforgettable experience.



Capacity

Seated – 114 guests
Standing – 120 guests

❖ *Food* ❖



Indulge in our exceptional menu, thoughtfully curated with a variety of savoury delights, artisanal charcuterie, premium cheese, and a few irresistible sweets. Elevate your experience with our elegant canapé package, or customise your own bespoke option to cater to your unique preferences.



Canapé Packages

6 CANAPÉS - \$45 PER PERSON

Sydney rock oyster, sunrise lime, davidson plum

Trout roe crostoli, taramasalata

King prawn toast, saffron, truffle, nasturtium

Profiterole 'carbonara', black pepper, chive

Pea & pepita arancini, whipped goats cheese

Lamb croquette, saffron aioli, black garlic

8 CANAPÉS - \$60 PER PERSON

Sydney rock oyster, sunrise lime, davidson plum

Trout roe crostoli, taramasalata

Coral trout tartare, lemon kosho, crispy rice

King prawn toast, saffron, truffle, nasturtium

Shiitake tart, creamed leek, ricotta salata

Profiterole 'carbonara', black pepper, chive

Pea & pepita arancini, whipped goats cheese

Lamb croquette, saffron aioli, black garlic

12 CANAPÉS - \$100 PER PERSON

Sydney rock oyster, sunrise lime, davidson plum

Trout roe crostoli, taramasalata

Spanner crab salad, avocado, cucumber, chive, crostini

Coral trout tartare, lemon kosho, crispy rice

King prawn toast, saffron, truffle, nasturtium

Shiitake tart, creamed leek, ricotta salata

Profiterole 'carbonara', black pepper, chive

Pea & pepita arancini, whipped goats cheese

Lamb croquette, saffron aioli, black garlic

Prawn & corn slider, avo, spicy tartare

Calamansi and marshmallow tart

Foie-vero rocher

Individual canapés

Sydney rock oyster, sunrise lime, davidson plum \$7

Trout roe crostoli, taramasalata \$8

Spanner crab salad, avocado, cucumber, chive, crostini \$8

Coral trout tartare, lemon kosho, crispy rice \$9

King prawn toast, saffron, truffle, nasturtium \$8

Shiitake tart, creamed leek, ricotta salata \$8

Profiterole 'carbonara', black pepper, chive \$8

Pea & pepita arancini, whipped goats cheese \$7

Lamb croquette, saffron aioli, black garlic \$7

Prawn & corn slider, avo, spicy tartare \$12

Calamansi and marshmallow tart \$8

Foie-vero rocher \$12

"Feed Me" Chef's Selection - \$59 per person

(min 2 persons)

This menu is executed for sit down events with the Connoisseur's corner or the Whisky room from 6 - 22 guests.

Please note these menu items are subject to change on the day, due to seasonality and suppliers - therefore the above is an example menu only





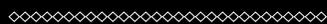
✧ *Beverages* ✧



Indulge in our award-winning Eau-de-Vie cocktails crafted by our talented bar team in our intimate, jazz-infused speakeasy. Our extensive collection of over 450 whiskies and spirits, as well as beer, wine, and champagne, will satisfy even the most discerning palates. At Eau-de-Vie, we customize our packages to deliver an authentic experience that embodies our signature style. Step into a bygone era and immerse yourself in the ambiance of 1920s prohibition

America at Eau-de-Vie Sydney.

❖ *Experiences* ❖



The team at Eau-de- Vie Sydney thoroughly enjoys hosting masterclasses; whether you are looking to hone your knowledge or just have fun. These special occasions are great with a group of friends or a fun way to encourage team building amongst your staff.

Cocktail or Whisky Masterclasses can be held as either standalone, or as part of an extended event in our Whisky Room, which can be fully customisable to suit your theme and budget. Our packages start at \$80 per person, and all sessions are led by one of our knowledgeable bartenders.



Whisky Masterclass Packages - starting \$85pp

Looking for a unique and immersive whiskey experience in Sydney? Look no further than Eau-De-Vie's Whisky Classes! Our classes offer the perfect opportunity to explore the world of whiskey and discover new flavours and aromas. Each class includes five 15ml tastes of the finest whiskeys from around the world, carefully selected by our talent bartenders. And to complement your tasting journey, we'll also serve light snacks from our kitchen.

We offer a range of whisky classes to suit every taste and preference. Whether you're a whisky aficionado or a novice looking to learn more, we have the perfect class for you. Our experienced and knowledgeable instructors will guide you through the history and production methods of each whisky, while providing tips on how to taste and appreciate their unique qualities.

At Eau-De-Vie, we're passionate about whisky and providing our guests with an unforgettable experience. Join us for a whisky class today and discover what makes this spirit so special. Don't miss out on this opportunity to expand your whisky knowledge and enquire about booking your masterclass with us today.

Whisky 101 – \$85.00 per person

An Introduction to the spirit and a look at the classic styles from the home of whisky distilling. We look at the 3 powerhouses of whisky distilling - Ireland, Scotland & The USA - the history and the differing methods of production.

Whiskies of the World - \$100.00 per person

Do the Scots do it best? We'll explore the wonderful world of whisky as interpreted by the Irish, Scottish, Japanese perhaps even an Indian, Aussie or Taiwanese or two.

A Tour of Scotland - \$125.00 per person

Looking at expressions from the home of Single Malt. A Whisky from each of the 5 classic regions, looking at the differences and similarities in production and distillery style.

Old and Rare - \$200.00 per person

For the guy or gal who has everything! Here we look at whiskies that have won the awards or gained international recognition from scoring extremely high on the professional score cards. With the current and volatile nature of rare whisky, these selections are based on what can currently be sourced, smuggled or shipped via friends in the know. Rest assured whatever you taste will make you the envy of anyone not there.



Cocktail Masterclass Package

Available as a 90-minute standalone class, or as part of an extended event in our private event space 'The Rare Malts Whisky Room' - whether you're an experienced bartender or just starting out, our immersive experience is perfect for any occasion, from birthday celebrations to team-building events.

For \$110 per person, enjoy three expertly crafted cocktails, light snacks, and hands-on guidance from our talented bartenders. Learn how to shake, stir, and build cocktails like a pro while having fun with friends, family or colleagues. Join us for an unforgettable interactive learning experience that will leave you with new skills to impress your loved ones.

So why wait? Book your Cocktail Masterclass today and discover the art of mixology in style.

Available for groups of 8 - 18 guests.



Up Close and Personal *- from \$125pp*

Available for groups of 4-8 guests, set in our exclusive and intimate “Connoisseurs Corner”, our private bartender brings the EDV magic you – crafting three of our iconic cocktails tableside. Experience smoking, blazing and nitro-ing right before your eyes!

Indulge in our famous Smokey Rob Roy, EDV blazer and Espresso Zabaione, alongside some exquisite cheese and charcuterie to share – this is the ultimate experience to dazzle your guests.

For those wishing to elevate their experience even further, pair this with our stunning ‘Feed Me’ menu, for an additional \$35 per person.



The Ultimate Event

COMBINING EAU-DE-VIE SYDNEY & THE SANDERSON

Looking for a truly unique event experience that combines the best of both worlds? Look no further than Beneficial House! Our two stunning venues, Eau de Vie Sydney and The Sanderson, offer the perfect blend of chic sophistication and exquisite cuisine. Our event planners will work with you to create a bespoke event that perfectly showcases the best of what each venue has to offer, whether it's an intimate cocktail party at Eau de Vie or an elegant dinner at The Sanderson.

Contact us today to start planning your bespoke event at Beneficial House, and discover the ultimate in luxury and sophistication.



Photography & Filming

Eau-de-Vie Sydney is available for exclusive hire for filming, photography & media purposes. Suitable for both corporate marketing and wedding events.

PR

Eau-de-Vie is always looking for opportunities to partner with like-minded brands, if you are a publicist looking for a creative partner to collaborate with please touch base to discuss further.

External Events

Experience the unforgettable Eau-de-Vie style, quality and flair at your next event with a pop-up bar tended by our talented staff! Bars by Eau-de-Vie offers bespoke bars that cater to private and corporate events on a minimum-spend basis.



EVENT FAQ

What time can I access the venue?

Access times will be listed on your event proposal. Please liaise with your Event Manager if you require extra time, as additional room hire may occur. If you would like to stay on after the formalities have ceased, you are more than welcome to do so on a casual basis. If extra time is a necessity for your event, additional charges will apply.

Can I deliver items in advance of an event?

You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with your Event Manager and we ask that everything you send is clearly labelled.

Can I leave items at the venue post event?

Following your event, you may leave items overnight with Management. All items need to be collected by 2pm the day after your event, as space is limited. No responsibility is accepted for items left post-event.

Can I transfer the remainder of my minimum spend?

The total minimum spend amount is to be utilised within the event space and the event booking time frame that you have confirmed.

Do you cater for dietary requirements?

Yes. For all seated events, please advise your Event Manager of any dietary requirements so our chefs can accommodate accordingly. If you are hosting a canape style event your guests can liaise directly with your Event Host on the day.

Can I bring a cake to my event?

You are more than welcome to bring a cake and candles along to your special event. We will provide plates and cutlery. There is a \$7.50 per person service fee, capped at \$150.

What AV equipment is available at the venue?

AV is not generally included in the event spaces. To further discuss your requirements, please liaise with your Event Manager.

Will I have access to a microphone for speeches?

Microphone speeches are available for hire for all exclusive events at Eau-de-Vie. When booking a section of the venue for your event, no microphone speeches are available.

Can I supply my own music for my event?

You are able to provide your own music if you have hired a venue exclusively with pre approval from your Event Manager. The playing of separate playlists or soundtracks is not permitted in private event spaces or private dining events.

Do you have a smoking area at the venue?

Eau-de-Vie is a non-smoking venue, we ask patrons to vacate the venue if they wish to smoke.

Can I bring a child to the venue?

Eau-de-Vie welcomes minors into our venue during full venue exclusives! However, all other times minors are not permitted into the venue.