



# EVENTS AT YERRABINGIN

**Australia's first native  
rooftop farm**

**Yerrabingin House, South Eveleigh**  
**[yerrabingin.com.au](http://yerrabingin.com.au)**

# WELCOME



**Yerrabingin is Australia's first native rooftop farm and is located in the heart of the Sydney.**

Yerrabingin was founded by Clarence Slockee and Christian Hampson in 2018. The pair envisioned a new way of disrupting Aboriginal disadvantage; by interweaving Indigenous tacit knowledge and collaborative design thinking. They sought to walk a new path, away from conventional approaches, and create new opportunities for future generations to thrive.

The rooftop farm is host to many events each month including workshops focusing on Aboriginal culture, native permaculture, environmental sustainability, physical and mental health, and well-being.

While this is a community space, the native rooftop farm provides a unique space for your next meeting, workshop or gathering.

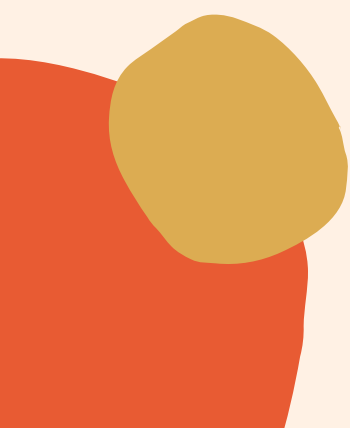
We have a selection of specially developed catering packages for events on the rooftop, but guests are welcome to bring their own catering.

If you would like to adjust the inclusions or have a request for a special event, please contact us directly by emailing [events@yerrabingin.com.au](mailto:events@yerrabingin.com.au)

We look forward to welcoming you to the Yerrabingin rooftop.

Thank you

Clarence, Christian and the Yerrabingin team



**Level 4, 2 Davy Road  
Yerrabingin House, South Eveleigh**

**[yerrabingin.com.au](http://yerrabingin.com.au)**

# VENUE HIRE

**Half day, full day and evening options are available seven days a week. Venue hire includes exclusive use of the rooftop and the pavilion.**

The rooftop farm can be hired for a variety of purposes. Recently we've hosted a wedding and sit down dinner, cocktail workshops, orchestral recital, corporate anniversary celebration and many more. If you're not sure how our space might accommodate your event, please feel free to get in touch and we can work together to find the best fit.

## Weekday rates

Half - \$750  
Full - \$1400  
Evening - \$200 per hour

## Weekend rates

\$250 per hour, minimum of 3 hours

### Notes:

- 'Half day' refers to a hire of four hours or less anytime during business hours.
- 'Full day' refers to a hire for the duration of business hours.
- 'Evening' refers to a hire after business hours.
- An additional fee may apply for events with extensive bump in/bump out times, deliveries to site and decorative set up.



## Capacity

The rooftop has a maximum capacity of 100.

The pavilion is 14m x 3.8m in size. Tables can be arranged to suit your needs and the size of your group.

- Boardroom style, max 24 pax
- Workshop style, max 30 pax
- Theatre style, max 50 pax

## Confirming your booking

- A 50% deposit is required to confirm your booking.
- A cancellation made within 10 days prior to the booking date will incur a fee equal to 50% of the deposit.
- A cancellation made with 48 hours prior to the booking date will incur a fee equal to 100% of the deposit.





## Venue hire inclusions

- Use of 65" screen, HDMI connector
- PA system, can be used indoors and outdoors
- Cutlery, plates, cups
- 10 meeting room tables
- 50 chairs
- 30 deck chairs for use in garden
- 10 benches for use in garden
- 2 large umbrellas for use in garden
- Use of kitchen
- Licensed venue

Please note that the rooftop doesn't currently have wifi but we have a strong 4G signal.

Guests are welcome to arrange their own dry hire. Please let us know while confirming your booking if you wish to do this as we'll need to arrange for our staff to be on site during delivery and pick up.

This is a non-smoking venue.

### Optional add ons

- |                            |         |
|----------------------------|---------|
| • Tour of the rooftop farm | \$15 pp |
| • Native cocktail course   | \$85 pp |
| • Wayapa workshop          | \$20 pp |

Please note prices exclude GST.



# FOOD

**We offer food and beverage packages for various types of events. These packages have been developed specially for the Yerrabingin rooftop.**

We've also included a list of our recommended local suppliers if you're after something different.

For canape catering choices, service is available upon request for an additional fee.

Please note prices exclude GST.



## CAVEAU 'STREET FOOD'

Enjoy a selection of street food style dishes from Caveau, an award winning native food inspired fine dining restaurant in Wollongong.

Caveau has been awarded a hat by the Sydney Morning Herald Good Food Guide every year since 2005.

### Menu

#### Starters

Smoked crocodile and capsicum kebab  
Roast mushroom and wattle seed skewers

#### Mains

Barramundi taco with karkalla  
Braised wallaby tail sliders  
Native herb falafel and yoghurt

#### Sides

Potato salad  
Slaw salad

Caveau can accommodate all allergies and dietary requirements.

#### Price

\$60 pp, minimum 50 pax

Service is available upon request for an additional fee.



## YERRABINGIN FORAGE TABLE

A decorative feast to set the tone for a spectacular event. A forage table is the perfect way to bring people together to enjoy the festivities and graze throughout the event.

### Menu

Each table consists of a selection of dips, cheeses, cold meats, fresh breads, crackers, fresh and dried fruit, vegetables, olives and nuts.

We try to source as much local and fresh produce as possible and can cater for dietary requirements.

### Price

\$35 pp, minimum 25 pax







## WHOLE FOODS DIPS AND SALADS

Prepared specially for guests of Yerrabingin by whole foods cafe, Egg of the Universe.

*“Our menu is ruled by taste, led by the seasons, governed by instinct, influenced by nutritional science and nurtured by traditional wisdom.*

*Our core ingredients are sourced from high quality producers and providores following the principles of sustainable and organic farming.” - Egg of the Universe*

Ideal for sharing, Egg of Universe will prepare a fresh seasonal salad and a variety of dips. The salad and dips are prepared using whole foods and can accommodate all allergies and dietary requirements.

### Menu

- Whole foods salad, prepared fresh for order with seasonal ingredients
- Made to order dips, served with fresh artisan bread and seeded gluten free crackers
- Dips are seasonal but generally include:
  - Guacamole
  - Tumeric hummus
  - Cashew pesto

### Price

\$20 pp, minimum 25 pax



## BREAKFAST, MORNING AND AFTERNOON TEA

Enjoy a selection of native inspired canapes designed for guests of Yerrabingin.

### Menu

#### Savoury

Mini croissants with bush tomato and cheese  
Bush tomato quiche  
Koorichetta

#### Sweet

Finger Lime apple pie  
Scones with native jam and fresh cream  
Fruit platter

### Price

\$28 pp, minimum 20 pax

Service is available upon request for an additional fee.

Additional share platters such as cheese or antipasto can be organised upon request.

Note: The rooftop doesn't have tea and coffee facilities however we can arrange a tab or order of teas/coffees/smoothies with Egg of the Universe, a whole foods cafe on the ground floor of Yerrabingin House.





## OUR RECOMMENDED LOCAL SUPPLIERS

All these suppliers know the site well and can deliver your order to our rooftop.

### Charlotte Cafe

Serving delicious food inspired by owner Jason's Middle Eastern background, Charlotte's offers modern Australian dishes with a Lebanese twist. Serving breakfast and lunch until 4pm, and all snacks in between.

[charlottecafe.com.au](http://charlottecafe.com.au)

### Indigiearth

Indigiearth cook with pride and passion providing the real taste of the bush. Led by founder Sharon Winsor, the Indigiearth dining experience brings the taste and expertise of the Australian desert to the sea, offering a range of options for any occasion from an intimate dinner to full corporate event.

Experiences range from gourmet finger food through to full sit down meals, or offer your guests a bush food taste test and participate a cooking class.

[indigiearth.com.au/bush-tucker-catering](http://indigiearth.com.au/bush-tucker-catering)



### Lobby Boy

With a menu designed to delight, Lobby Boy in South Eveleigh offers a selection of modern breakfast and casual lunch options as well as some fresh juice, smoothie and milkshake options.

[lobbyboy.com.au](http://lobbyboy.com.au)

### National Centre for Indigenous Excellence

Enjoy delicious Indigenous inspired food and flavours with catering fresh from the NCIE kitchen. Choose from an extensive range of sweet and savoury morning and afternoon options, or why not combine Indigenous inspired salads and sandwiches with some sweet and savoury snacks for a spread worth raving about.

The National Centre of Indigenous Excellence is a not-for-profit social enterprise. Your business with the NCIE is a direct investment in the employment, health and wellbeing of Aboriginal and Torres Strait Islander people.

NCIE Catering's minimum order is \$300 and includes free delivery within the broader Sydney CBD area.

[ncie.org.au/catering](http://ncie.org.au/catering)



## Kallico

Providing unique modern Australian cuisine and Indigenous inspired canapés, Kallico are a delicious option for an adventurous palate. From Kangaroo skewers with native plum sauce, to their own 'Korrichetta' with native herbs and spices, Kallico offers an extensive menu of tasty treats and packages for all dietary requirements.

Kallico has a minimum of 10 pax per order.

[kallicocatering.com](http://kallicocatering.com)

## Two Good

Two Good began ten years ago as an ad-hoc Kings Cross cook-out for the area's less fortunate. They didn't mean to grow like they have, they didn't mean to have this much impact. They just wanted to feed some hungry people. Their road-side barbecue evolved into Australia's first organic soup kitchen at Saint Canice's in Kings Cross. Now they've served over 157,000 restaurant quality meals to women in need across Sydney and Melbourne, and provided over 2000 hours of paid employment through their Work Work program.

Two Good offer a delicious range of salad trays, mini baguettes and wraps boxes, quiches, yogurt pots, and much more. Everything is prepared fresh and inspired by clean food that's grown, sourced and prepared with respect.

Two Good's minimum spend is \$300 ex GST and delivery.

[twogood.com.au](http://twogood.com.au)

## Miss Chu

Founded by Nahji Chu, a Vietnamese-Laotian refugee, who had a vision of offering restaurant quality food in a noodle box, served fast. Grandma's traditional recipes take a modern spin at misschu. The menu is unique, and the food is nourishing and delicious.

Offering a range of canapes, platters, and vermicelli salads, Miss Chu is perfect for quality catering with a healthy twist.

[catering.misschu.com](http://catering.misschu.com)





# DRINKS PACKAGE

## BEER AND WINE PACKAGE

We proudly source our wines from Lowe Wines, a certified organic vineyard and winery in Mudgee, that specialises in small batch winemaking.

### Sparkling

2019 Jodie Wilbetree Sparkling Rose (Cabernet Sauvignon, Shiraz)

### White

2018 White Gold Chardonnay

2019 Dragonfly 'Field Blend' White (Savagnin, Vermentino)

### Red

2019 PF 500 Shiraz (Organic/Biodynamic/Vegan)

2017 Dragonfly 'Field Blend' Red (Petit Verdot, Merlot and Zinfandel)

### Beer and cider

Young Henrys Stayer mid strength

Stone and Wood Pacific Ale

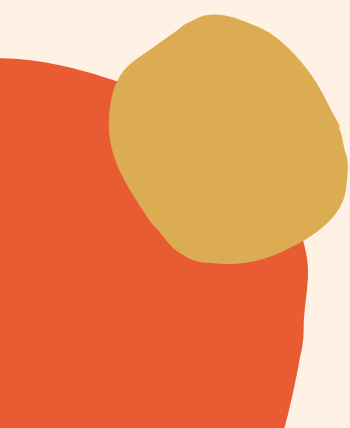
Young Henrys Cloudy Cider

### Price

\$40 pp for 2 hours, \$10 pp for each additional hour.

Soft drinks included.

Alternatively, we can set up a bar tab or guests can purchase their own drinks. Drinks will be charged at \$7 each. All wines are served by the glass. Beverage list is subject to change.





## ADD ON NATIVE COCKTAILS

When it comes to creating delicious concoctions, Chris Thomas is an alchemist. Starting at The Basement Sydney, he honed his craft consulting for Soho House London, before returning to Sydney where he became captivated by native Australian flavours.

With a strong emphasis on seasonality, Tipped's philosophy is simple. Use what is around you, when it's around you. Ingredients are sourced locally and foraged at their prime to produce simple yet sophisticated cocktails that are in sync with the surrounding environment and encourage how we interact with it.

### Price

\$15 per cocktail

Cocktails are charged on consumption. Alternatively, we can set up a tab or guests can purchase their own.

## FANCY A MOCKTAIL INSTEAD?

Shaken not stirred, and inspired by the native plants grown on the rooftop, these sophisticated mocktails are served to order with charisma and a smile by Chris of Tipped.

### Price

\$7.50 per mocktail

Mocktails are charged on consumption. Alternatively, we can set up a tab or guests can purchase their own.



## NON-ALCOHOLIC

Prepared fresh specially for guests of Yerrabingin by Egg of the Universe, a whole foods cafe on the ground floor of Yerrabingin House. Iced teas, kombucha and juices are seasonal and change often, but are delicious year round. Here is a sample of what's been on offer recently:

- Watermelon and mint juice
- Ginger and turmeric kombucha
- Hibiscus kombucha
- Sparkling water
- Soft drinks

### Price

\$15 per carafe, serves 3-4 pax

**Note:** The rooftop doesn't have tea and coffee facilities however we can arrange a tab or order of teas/coffees/smoothies with Egg of the Universe.

## BYO

Want to organise your own drinks list? We're happy to serve you your preferred beverages. Price includes corkage, bar service and ice.

### Price

\$15 pp





**Have any questions? Get in touch!**

**[events@yerrabingin.com.au](mailto:events@yerrabingin.com.au)**