

BRISBANE BREWING CO

WEST END 2023



F U N C T I O N S

CELEBRATE WITH US

Dear Guest,

Welcome to Brisbane Brewing Co. West End.

We bring people who love to explore the world and locally made craft beer together.

Welcoming and friendly, unpretentious and easy going, we brew and pour beers made for Queensland tastes and our warm climate. We've been crafting and serving award-winning beer and holding special celebrations since 2005.

For a unique, memorable and most of all enjoyable event, Brisbane Brewing Co. West End is a wonderful destination for your next celebration. The Brewery provides the perfect backdrop whatever your milestone may be.

With spaces for small to medium-size groups, we have a range of outstanding menus to tempt you.

I look forward to helping you with your function.

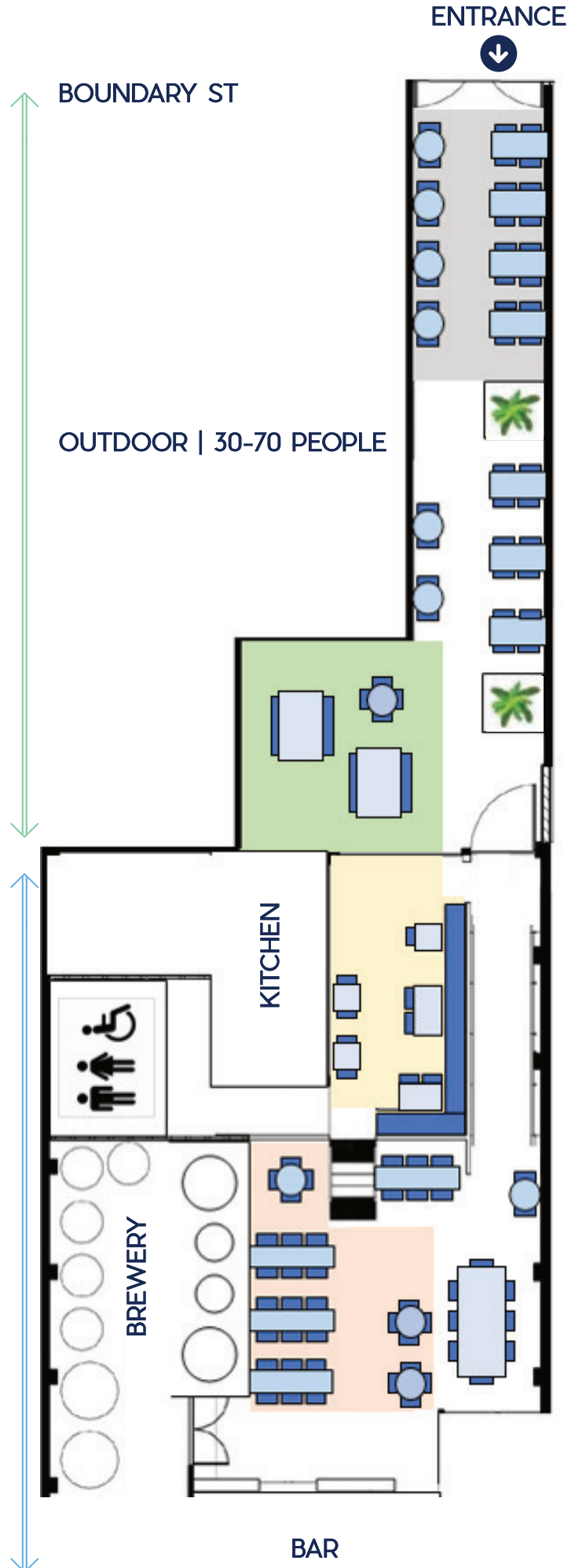
Sincerely,

Michelle Clark

0432 745 254

BRISBANE BREWING CO

-  PICNIC | 16-20 PEOPLE
features: open air, umbrellas, high tables and stools, low tables and chairs
-  DELI | 16-20 PEOPLE
features: 2x TV screens, low seating at tables and chairs
-  BREWERY | 25-30 PEOPLE
features: brewery backdrop, high tables and stools
-  designated outdoor smoking area



SPACES



DELI

Cocktail 20 | Banquet 16

Friday & Saturday minimum food spend \$500 for functions starting between 4pm-8pm

NB no min. spend for functions starting any other time for up to 3hrs duration

features: 2x TV screens, low seating at tables and chairs



PICNIC

Cocktail 20 | Banquet 16

Friday & Saturday minimum food spend \$500 for functions starting between 4pm-8pm

NB no min. spend for functions starting any other time for up to 3hrs duration.

features: open air, umbrellas, high tables and stools, low tables and chairs



BREWERY

Cocktail 30 | Banquet 25

Friday & Saturday minimum food spend \$750 for functions starting between 4pm-8pm

NB no min. spend for functions starting any other time for up to 3hrs duration.

features: brewery backdrop, high tables and stools



FULL VENUE

Cocktail 80 | Banquet 65*

min. spend \$POA

*available Mon-Fri before 5pm



FOR GROUPS OF ALL SIZES

PLATTERS

GRAZING BOARD

80 PIECES | \$140

charcuterie, cheeses, fruit, marinated vegetables, olives designed to greet your first guests on arrival popular with both sit down and cocktail style functions

PARTY PLATTER

80 PIECES | \$200

vegetarian cocktail spring rolls, sweet chilli sauce (DF)
panko crumbed whiting, tartare (DF)
beef meatballs, bbq sauce (LG, DF)
polenta hushpuppies, jalapeno, sriracha aioli

GOURMET PLATTER

80 PIECES | \$300

duck and plum spring rolls, plum sauce (DF)
marinated rump kebabs, bbq (DF, LG)
porcini mushroom arancini balls, truffle aioli
coconut dredged prawns, plum sauce (LG)

VEGAN PLATTER

80 PIECES | \$220

chickpea, spinach and caramelised onion sausage rolls, tomato ketchup
sweet potato empanadas with mango chilli chutney
pumpkin nad pea arancini, napoli
popcorn cauliflower, hot sauce (LGO)

FAVOURITES PLATTER

80 PIECES | \$250

double-fried chicken wings, ranch sauce (LG, DF)
beef sausage rolls, tomato ketchup
fried baby squid, lemon aioli (DF)
mac n cheese crouquettes, sriracha aioli

SWEET-TOOTH

40 PIECES | \$80

cherry chocolate coconut slice
flaked chesecake
blueberry friand
caramel slice

SLIDERS

10 OF ANY | \$70

20 OF ANY | \$130

pulled pork, jalapeno, fermented hot sauce
pulled brisket, slaw, smoked ketchup
beef patty, cheddar, pickles, mustard aioli
jerk chicken, pickled red onion, oak lettuce, sriracha aioli
haloumi, mushroom, rocket, citrus aioli

low gluten available on request

BRING YOUR OWN CAKE

\$1 PER PERSON

includes: refrigeration, knife, crockery, cutlery
cut and individually plated for sit down functions
cut and served on a platter for cocktail functions

DIETARY KEY

LIGHT GRAZING | 4-5 pieces per person

SATISFIED | 6-7 pieces per person

SUBSTANTIAL | 7+ pieces per person

DF | dairy free

DFO | dairy free option on request

LG | low gluten

LGO | low gluten option on request

although great care is taken when preparing your meal, we are unable to guarantee the absence of allergens in our food



FOR GROUPS 16 GUESTS OR MORE

CANAPES

2 COLD, 3 HOT - \$25 PP
ANY 5 PIECES - \$27 PP
ANY 7 PIECES - \$33 PP

PER PIECE - \$5.50
MIN. 20 PER SELECTION

COLD SELECTION

bruschetta crostini, balsamic glaze
spinach and mozzarella pastry squares
salmon and dill quiche
white fish ceviche, guacamole, chilli (LG, DF)
natural oysters, lemon
honeydew melon with prosciutto and bocconcini
ham, mustard and cheese pinwheels

HOT SELECTION

porcini mushroom arancini, truffle aioli (V)
kilpatrick oysters, lemon (LG, DF)
korean fried chicken strips, korean ketchup
duck and plum spring rolls, sweet chilli sauce (DF)
ham, green pea arancini, lemon aioli
pork, fennel sausage rolls, smoked ketchup (DF)
cornflaked crumbed pork belly, bbq sauce (LG, DF)
mini baked spuds, bacon, sour cream, shallots (LG)
spiced lamb kofta, honey spiced yoghurt
marinated beef skewers, satay sauce (LG)
petit beef and mushroom pies, tomato ketchup

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SIT DOWN

BURGER FEAST \$35 PER PERSON

table starters: garlic bread, cauliflower bites, chicken wings
alternate drop burger selection with fries
choose 2 from:
bbq brisket, chicken bacon, vegan, cheeseburger
2 hour beverage package upgrade | \$30pp
select tap beers, cider, wines and soft drinks

BANQUET \$45 PER PERSON

table starters: garlic bread, cauliflower bites, chicken wings
alternate drop main meal
choose 2 from:
chicken parmigiana, bbq brisket, fish 'n' chips
2 hour beverage package upgrade | \$30pp
select tap beers, cider, wines and soft drinks

dietaries can be catered for on request

PACKAGES

2 HOURS \$65 PER PERSON

grazing board
5 piece canapes per person
2 hour beverage package:
select tap beers, cider, wines and soft drinks

3 HOURS \$80 PER PERSON

grazing board
6 piece canapes per person
3 hour beverage package:
select tap beers, cider, wines and soft drinks

4 HOURS \$95 PER PERSON

grazing board
7 piece canapes per person
4 hour beverage package:
select tap beers, cider, wines and soft drinks

PREMIUM UPGRADE PER HR \$9 PER PERSON

add all beers on tap, all wines by the glass, house spirits



BEVERAGES

FOR GROUPS 16 GUESTS OR MORE

PACKAGES

2HR \$40 PER PERSON

3HR \$50 PER PERSON

4HR \$60 PER PERSON

brisbane brewing co. brissy lager schooner
brisbane brewing co. brisbane pale ale schooner
brisbane brewing co. nimbus session ale schooner
tap cider schooner
house white wine glass
house sparkling wine glass
house red wine glass
selected soft drinks
all juices

PREMIUM UPGRADE

PER HR \$9 PER PERSON

all beers on tap by schooner
all wines by glass
reservoir vodka by brisbane brewing co.
reservoir gin by brisbane brewing co.
jose cuervo tequila
sailor jerry spiced rum
jack daniels tennessee whiskey
jameson irish whiskey
ballantines scotch whisky

FOR GROUPS OF ALL SIZES

DRINK TICKETS

\$10 EA

drink tickets are a great option if you want to control how many drinks each person has. Each ticket is valid for either:

brisbane brewing co. brissy lager schooner
brisbane brewing co. brisbane pale ale schooner
brisbane brewing co. nimbus session ale schooner
tap cider schooner
house white wine glass
house sparkling wine glass
house red wine glass
glass selected soft drinks or juice
single house spirit and mixer

we will issue your tickets in booklets of x-tickets per person. they are redeemable only on the date for which they are issued. drink tickets are given to function guests only and must be pre-arranged no less than 48 hours prior to your function.

SUBSIDISED DRINKS TAB

a very popular way for function hosts to spoil their guests while moderating their costs. Subsidised drinks tab means that guests pay a smaller amount for each drink e.g. \$5 off each drink. the subsidised amount is charged to your tab while guests pay for the remaining amount. it keeps costs down for your guests, but they tend to some of the cost of each drink while giving them the flexibility to drink what they want.

BAR TABS

you are welcome to set up a bar tab for your guests. we will provide wristbands to identify your guests. you can set a monetary limit and/or limit your guests to a certain drink selection (e.g. tap beers, wine, soft drink).

GUESTS BUY THEIR OWN

no pre-arrangement necessary, your guests simply purchase their own drinks over the course of the evening.



FINE PRINT

DECORATIONS

You are welcome to bring decorations and set them up prior to your event with just a few restrictions: no sparklers, glitter, confetti or streamers please. Conversely, balloons, banners and table centre-pieces are all approved by us and always make the function space look wonderful. A time to put up your decorations can be arranged with our function team.

MUSIC, MICROPHONES & SCREENS

We have curated the perfect playlist for the venue setting. With multiple XLR inputs throughout the venue, tailored AV options such as custom music input and microphones are available for full venue functions.

TV screens are available to functions in our "deli" space and can cater for photo & video slideshows without audio.

DIETARY REQUIREMENTS

We take our customers' dietary requirements seriously. For anyone requiring specialty catering, we recommend an individual plate of canapes designed for them that aligns with their specific needs. \$15 per plate.

RESPONSIBLE SERVICE OF ALCOHOL

To consume alcohol on the premises, guests must be over 18 and must hold suitable photo ID. In accordance with the Liquor Act, and the Responsible Service of Alcohol Mandate, any guest deemed to be intoxicated will be refused service and may be asked to leave the premises.

MINORS

Under 18s are welcome on the premises until 10pm as long as they are supervised at all times by a parent or legal guardian. Please contact our functions team for further details.

DEPOSITS

A deposit of \$200 is required at the time of booking to secure your function. We work on a first in first served basis and do not hold areas without a deposit. We prefer cancellations to be made in writing to the Functions Manager. If you cancel within 14 days of your function, you may forfeit your deposit.

FINAL NUMBERS & PAYMENT

We request that final numbers and catering orders (including dietaries) be finalised and paid 5-7 days prior to your function date. Beverage packages and drink tickets are to be finalised and paid in full 2 days prior to the function. Bar tabs, upgrades and additional funds can be added to the bar tab/package during your event however must be settled on the night via cash or credit card. Your function staff member will be able to assist with this on the day of your event.

CHANGE IN FINAL NUMBERS & SPACE

In the event that confirmed guest numbers drop below the minimum requirement and/or the allocated room becomes unavailable due to circumstances outside the venue's control, we reserve the right to change the allocated area for the function.

SECURITY

Although unlikely, you may be requested to contribute to hiring an additional security guard, depending on your individual function requirements. This will be discussed with you at the outset.

**BRISBANE
BREWING | CO**

WEST END

CONTACT US

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