



• SURFERS PARADISE •



Function Package | 2020

17 Orchid Avenue, Surfers Paradise

info@houseofbrews.com.au

BREWS



Welcome to House of Brews

Thank you for considering House of Brews for your event. Featuring 32 Craft beers on tap, award winning cocktails and top level service, it is the perfect place for a memorable night out. Whether it be a significant birthday or a casual get together with mates, we can cater our venue to ensure your expectations are exceeded on your special night.

House of Brews features a number of function spaces that can be coupled with a range of food and drink packages we have on offer. Have a flick through our package here for details.

In the mean time, please take a second to read through a few house rules, so we don't have any "awkward moments" at the door:

- No singlets, hats or thongs after 6:00PM
- No face or neck tattoos. Neck tattoos are excepted if covered by a collared shirt
- No Hens or Bucks parties (Sorry guys and girls, we're not the venue for you!)
- No fancy dress
- No drinking games

With all the boring stuff out of the way, have a read through our package so we can start planning your event. Please don't hesitate to contact us with any questions or queries you might have.

info@houseofbrews.com.au
(07) 5526 2601

Space Details



House of Brews has a range of function space options that can cater to your specific event needs. Birthdays, engagements, corporate and general dining, we'll make it happen for you.

Rooftop Bar

- Free to hire with minimum spend
*Minimum spend dependent of day of hire. This includes all food and drink purchased before and during the event.
- Private bar
- Holds up to 65 seated to 100 standing
- Can be used in conjunction with one of our food and drink packages

**please see terms and conditions*



Keg Corner

- Free to hire
- Full table service
- Wide range of food and drink packages
- Positioned in our main dining area giving you the atmosphere of our award-winning restaurant
- Cordoned off area creating a level of exclusivity
- Holds up to 24 sitting, more standing
- Parties of 20 or more must preorder



VIP Dining

- Free to hire
- Full table service
- Wide range of food and drink packages
- Intimate dining experience
- Holds up to 8 people
- 'Al a Carte' menu available
- Perfect for corporate or birthday lunch or dinners



Main Dining

- Free to hire
- Full table service
- Wide range of food and drink packages
- Flexible function sizes, accommodating to all big or small events
- 'Al a Carte' menus available
- Parties of 20 or more must pre order



Platter Menu

For \$30 per person you can choose up to 5 food items from below. These portions are generous and a full selection is equivalent to a main meal, surely enough to ward off the hunger and stay satisfied for the evening of fun ahead!

Platter Options

Buffalo Chicken Wings *

5 styles of our famous Buffalo Wings (American, Original, Spicy and Smoky BBQ, Piri Piri)

Cheeseburger Sliders ^

The Classic HOB Burger, only smaller. Lettuce, tomato, beef, cheese, sassy sauce and beetroot relish

Pulled Pork Sliders

Slow roasted pulled pork and slaw on a mini sweet bun

Tacos^

Your choice of grilled chicken, beef or vegetarian in a soft shell with all the toppings



Individual Southern BBQ Ribs *

Melt off the bone slow cooked BBQ ribs

Panko Crumbed Calamari Rings *

Always a crowd favourite!

Halloumi Fries^*

Golden Crumbed Halloumi sticks

Battered Onion Ring ^

Our classic special naughty treat with melted cheese fountain

Ceasar Salad Jars*^

Traditional refreshing salad with bacon crisps, cheese croutons and parmesan

Bite Size Chicken Parmy

Mini chicken breaded schnitzels with ham, Napoli sauce, and cheese

Chicken Nachos *^

Tender chicken on top of warm corn chips with guacamole, yoghurt, salsa and cheese

Marinated Lamb Sewers*

Our secret Mediterranean 24 hours marinated juicy lamb skewers served with homemade Tzatziki sauce

Loaded Fries*^

Loaded with crispy bacon and golden brown melted cheese .

Sweet Potato Fries *^

Crispy sweet potato fries served with our chipotle mayo

* **Gluten Free Available**
^ **Vegetarian Available**



Function Menu

For \$45 Per head you choose between either entrée that you will share catered to the number of guests, followed by the main meal of your choice.

Entrée

Massive Nacho *^

Our Famous Giant Nacho with all the Mexican goodies and sauces. You can choose between chicken, beef or even vegetarian. (for 5 person)

OR

Share Plate

A new share plate of fabulous starters including:
Chicken Wings, Calamari Rings, Mac and Cheese Bites and Halloumi Fries
(for 5 person)

Mains

BBQ Ribs*

Slow cooked, American style BBQ pork ribs smothered in our smoky sauce

Any of Our Burgers

Choose 1 of our special burgers with fries to please your guests

Classic Parmigiana

A traditional Parmy with Napoli sauce, fresh basil, sliced leg of ham, and melted mozzarella cheese

Fajitas ^

Your choice of beef, chicken, or vegetarian fajitas served D.I.Y. with warm tortilla shells, guacamole, shredded cheese, salsa, and sour cream

Mexican Salad Bowl *^

Ensalada Mexicana with avocado, tomato, corn, bean mix, red capsicum, coriander, onion and mesculin served with an agave aloe vera dressing

Add a dessert for an extra \$10 / person

* **Gluten Free Available**
^ **Vegetarian Available**

Giant Themed Festive Board Menu

These festive giant boards are designed for jaw dropping “get you camera out and show off on social media”. Designed for 10 people groups. These portions are generous and a full selection is equivalent to a main meal, surely enough to ward off the hunger and stay satisfied for the evening of fun ahead!

Options:

Magyar Medieval Board (\$299)

Including Absinth flamed lamb skewers, chicken wings, BBQ ribs, grass fed porterhouse, pulled pork sliders, macaroni cheese bites, halloumi cheese, plenty of fries, house salad, sauces and gravy – flames and smoke

Ocean Tip Out Board (\$349)

Including Oyster Bloody Mary, Kingfish Sashimi, Fresh Local Prawns, Marinated Octopus, Panko Calamari Rings, Whole Market Fish, Mussel Pot comes with plenty of fries, house salad, limes, lemons and sauces

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Alice in Brewsland (\$279)

Including savoury and sweet treats from primary selection of goodness. High Tea style (TBA)

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Chefs Garden (\$249)

Hand picked baby vegetables fresh, grilled, pickled, colourful yummy dips wheatgrass shots, frittata and some marinated chicken



*atm pictures only illustration except the Mediaeval board.

Drinks Packages

Choose from a range of drinks packages that can be tailored to your event and budget.



Standard Package:

\$65 per head for 3 hours.

Beer:

Any tap beers \$9.95 and under,
XXXX Gold, Peroni, Corona
Carlton draught

Wine:

House white, House red, House
sparkling

Basic spirits:

Makers mark bourbon, Tanquray
gin, Mount Compass vodka, Jose
Cuervo tequila, Havana Especial
rum, Teachers whisky

Soft Drink:

Coke, Diet coke, Lemonade,
Ginger ale, Lift



Premium Beer Package:

\$85 per head for 3 hours.

Beer:

The full range of THE WALL and any
bottled beer

Wine:

Totara Sauvignon Blanc, Azte's Shiraz,
Mountadam sparkling

Spirits:

Jim Beam Small Batch Bourbon,
Hendricks Gin, Grey Goose Vodka, Don
Julio Reposado Tequila, Sailor Jerry
Rum, Chivas Regal Whisky
+ all house spirits.

Soft Drinks:

Coke, Diet coke, Lemonade, Ginger ale,
Lift and All Juices



Platinum Cocktail Package:

\$95 per head for 2 hours.

Beer:

Any tap beers \$9.95 and under
+ any bottled beer

Wine:

Totara Sauvignon Blanc, Credaro
Chardonnay, Azte's Shiraz, In Dreams
Pinot Noir, Mountadam
sparkling

Spirits:

Jim Beam Small Batch Bourbon,
Hendricks Gin, Grey Goose Vodka, Don
Julio Reposado Tequila, Sailor Jerry
Rum, Chivas Regal Whisky
+ all house spirits

Cocktails:

Above the Clouds, Watermelon,
Espresso Martini, Mojito, Whisky Sour,
Amaretto Sour, Sangria

Other Needs

At House of Brews our main priority is meeting the needs of your event to make sure your night exceeds all expectations. To help achieve this, we have the following options available to fill your function needs.

Decorations

- Unsure about how best to decorate your function? Let us do it for you.
- Our staff will work with you to help achieve your vision, allowing you to look forward to your event, without the stress.
- *Prices will vary depending on what you require and size of your event.
- Examples: balloons, streamers, pictures, etc

Cake

- Let us organise and pick up a cake for you.
- We will work in conjunction with you to find the best suitable cake for your special night.
- Candles and sparklers will be provided with the cake brought out to you by our friendly staff on the night.
- *Prices will vary depending on choice of cake.

AV

- TV Hire
- Microphone
- Personal Music
- *Prices will vary depending on options required for event.
- *Full AV setup only available for private functions on the rooftop bar.
- *Cost of AV setup are not included in the minimum spend of your function, but an additional expense.

Terms and Conditions

1. Minimum Spend

1.1 Rooftop Bar: A minimum spend of \$5000 is required to book the rooftop function space exclusively on Friday and Saturday or \$3000 for Sunday – Thursday. This payment includes but is not limited to the sale of all food and beverage purchased for your function. If the total spend fails to reach the minimum spend the person named as Client/ Company is responsible for the remaining expense.

1.2 Peak season: Management reserves the right to request a minimum spend if the timing of the function correlates with a period of significant demand. The amount of this spend will be confirmed and agreed upon prior to the event. (Examples of peak periods include, but are not limited to, Christmas season, Easter, school holidays, major events)

2. Confirmations and Deposit

2.1 Deposits: House of Brews does not accept tentative bookings. All reservations must be accompanied by 50% deposit on function packages and a completed terms and conditions form.

2.2 Failure to provide deposit: Management reserves the right to cancel any booking not accompanied by a deposit.

2.3 Estimated numbers are required 2 weeks prior to the function, and final numbers to be confirmed 2 working days before the function.

3. Cancellation

3.1 All cancellations must be made in writing or via direct phone to the manager at 07 5526 2601

3.2 Deposits paid are refundable up to 30 days prior to the function date

3.3 After 30 days prior to the function, or in the case of non-arrival, cancellations shall forfeit all monies paid, and the restaurant reserves the right to charge for the numbers confirmed.

4. Pricing

4.1 All pricing is inclusive of Goods and Services Tax. (GST)

4.2 Whilst every effort is made to maintain prices, all pricing may be subject to alteration prior to your function, and current pricing will be applied to your function.

5. Payment

5.1 All food costs are to be paid two working days prior to the event, at the time confirming the final guest numbers. The client is responsible for confirming final numbers and should they not be advised the client may be charged for estimated numbers. If the number of guests exceeds the number of estimated guests, the person named as Client/ Company will be responsible for all extra costs.

5.2 Beverage packages must be paid at the time of food payment. Beverage accounts on consumption must be finalised by the conclusion of the function.

6. Selection of Menu

6.1 Menu selection must be made a minimum of 10 days prior to your function

6.2 Where the menu has not been selected within this time frame, management reserves the right to select the menu on behalf of the client.

7. Timing of Functions

7.1 Start and end times must be estimated at the time of booking, and confirmed no later than 10 days prior to the function, at the time of selecting food and beverage packages

7.2 The bar closes at 1:00AM as per our liquor license. The kitchen closes at 12:00AM nightly. No food will be available after this time.

7.4 Departure times must be strictly adhered to. Management reserves the right to enforce closing time at any point during the night.

8. Entertainment

8.1 House of Brews has the right to approve all musicians, bands, DJ's and other forms of entertainment prior to the function due to licensing regulations.

8.2 Cd's and IPods are compatible with our sound system (rooftop only) and may be used during private functions. The sound system is to be operated by House of Brews staff at all times.

9. Deliveries

9.1 All deliveries (e.g. Cakes, flowers, decorations, place cards etc.) and their times are to be arranged with the manager. Deliveries can be made the day of the function from 12:00PM weekdays, and 11:00AM on weekends.

9.2 House of Brews accepts no responsibility for goods left on the premises.

10. Liability

10.1 The person named as Client/Company shall be responsible in full for all costs and charges as a result of the agreed reservation.

10.2 The Client/Company shall be liable for any damages sustained to the restaurant by the Client/Company and guests, or any other persons associated with the function, whether in the room of the function or any other area of the property.

10.3 The Restaurant and its employees will not be liable for any injury, damage or loss of any nature, however caused (through negligence or not) suffered by the Client/Company or guests, or for any other persons associated with the function.

11. Unforeseen Circumstances

11.1 In the unlikely event of inability to comply with any of the provisions of this contract, by virtue of any cessation or interruption of utilities, electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food stuffs, other unforeseen contingency or accident, the venue reserves the right to cancel any booking, and refund the deposit paid, at any time. House of Brews reserves the right to alter any of the aforementioned conditions.

Confirmation of Terms & Conditions:

Please note your reservation is not confirmed until completion of this signed form and deposit received

Client Name/Contact: _____ Organisation: _____ Email: _____

Business Hours Telephone: _____ Mobile Number: _____

Date of Function: _____ Estimated Number of Guests: ROOFTOP Packages: X

Guest Arrival Time: _____ Guests Departure Time: _____ Area for Function: _____ Function Type: _____

Venue Agreement I/We _____ (the company/client) hereby declare to have read, understood, and abide by the terms and conditions of House of Brews.

I/We enclose deposit of \$ X Payment Method: (Please Circle One) Visa/ Master Card/ Amex

Card Number: _____ Expiry Date: _____ CVC: _____ Name on Card: _____

Signed: _____ Date: ___/___/_____