



• SURFERS PARADISE •



Function Package | 2020

17 Orchid Avenue, Surfers Paradise

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BREWS

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, con-carne or vegetarian in a soft shell with all the toppings

Individual Southern BBQ Ribs *

Melt off the bone slow cooked BBQ ribs

Jalapeno Poppers *^

Always a crowd favourite!

Flank Steak Baguette Bites

Crispy baguette with a Smokey flank steak, rocket, tomato, American cheese and IPA Dijon Mustard

Sweet Chilli Prawn Skewer *

Local marinated sweet chili prawns served with cocktail sauce

Mini Mexican Salads*^

Ensalada mexicana with avocado, tomato, corn, bean mix, red capsicum, coriander, onion, lettuce and agave aloe vera dressing

Bite Size Chicken Parmy

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

Chicken or Pulled Pork 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

Classic Cheesy Fries*^

Loaded with cheese and bacon.

Sweet Potato Fries *^

Crispy sweet potato fries served with our chipotle mayo

* **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 (\$359)

Including Absinth flamed lamb skewers, chicken wings, BBQ ribs, grass fed porterhouse, pulled pork sliders, prawn skewers, halloumi cheese, chicken schnitzel, con carne, garlic bread, onion rings plenty of fries, house salad, sauces and gravy – flames and smoke

Ocean Tip Out Board (\$429)

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

Alice in Brewsland (\$329)

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

Chefs Garden (\$299)

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



* pictures only illustration except the Mediaeval board.

Two or Three Course 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, con carne, pulled pork or even vegetarian. (for 5 person)

OR

Tasting Board

A new share plate of fabulous starters including:

Chicken Wings, Prawn skewers, Jalapeno Poppers, Onion Rings, Halloumi Fries and dipping sauces (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

Crispy Grilled Salmon *

Seared Tasmanian Salmon served with chimichurri, lemon and hollandaise

Mexican Salad *^

Ensalada mexicana with avocado, tomato, corn, bean mix, red capsicum, coriander, onion, lettuce and agave aloe vera dressing

Add a dessert for an extra \$10 / person

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

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

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