

HOUSE OF BREWS



FUNCTIONS PACKAGE 2024

INFO@HOUSEOFBREWS.COM.AU



BE
WS
MENU
ABLE
Midnight



PLATTER MENU

For \$40 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 *

Buffalo Chicken Wings *
5 styles of our famous Buffalo Wings (With a choice of flavours; American, Original, Spicy, Smokey BBQ, and Mango Jalapeno).

HOBS STYLE FRIED BAO ^

Fried Bao with Asian slaw and choice of filling: pulled pork, pulled beef, jackfruit or crispy chicken.

HOBS SLIDERS ^

Slow cooked shredded pork or beef and coleslaw on mini sweet buns. Choice of pulled pork, beef and plant-based patty.

LAMB KOFTA

Minced lamb skewers, hummus, tomato salsa and tzatziki with pita bread.

TACOS ^

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

INDIVIDUAL SOUTHERN BBQ RIBS *

Melt off the bone slow cooked BBQ ribs.

SALT AND PEPPER SPIRAL SQUID

Fried crispy calamari with lemon and aioli.

HALLOUMI FRIES^*

Golden crumbed halloumi sticks with aioli dipping sauce.

BATTERED ONION RINGS ^

Our classic special naughty treat with American melted cheese dipping.

CHICKEN LETTUCE BRUSCHETTA *^

On crispy cos lettuce bed tomato, cucumber, red onion, basil and parmesan, croutons and chicken strips with balsamic reduction.

BITE SIZE CHICKEN PARMIGIANA

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

NACHOS *^

Warm corn chips with black beans, jalapenos, mozzarella cheese, guacamole, tomato salsa and sour cream.

MARGHERITA PIZZA SLICES*

Traditional red sauce base, mozzarella cheese, mix herbs and fresh basil.

LOADED FRIES*^

Loaded with crispy bacon and golden brown melted cheese.

PULLED PORK FRIES *

French fries with American style cider pulled pork, bacon, melted cheese and house made smokey BBQ sauce.

* GLUTEN FREE AVAILABLE
^ VEGETARIAN AVAILABLE

TWO OR THREE COURSE MENU

For \$45 per person 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 NACHOS *^

Our famous giant nachos with all the Mexican goodies and sauces. You can choose between chicken, pulled beef, pulled pork or even vegetarian. (for 4 people).

OR

TASTING BOARD

A share plate of fabulous starters including: chicken wings, beef sliders, salt and pepper squid, halloumi fries and dipping sauces (for 4 people).

**ADD A DESSERT FOR AN EXTRA
\$10 / PERSON**

* GLUTEN FREE AVAILABLE
^ VEGETARIAN AVAILABLE

MAINS

BBQ RIBS*

Slow cooked, American style BBQ pork ribs smothered in our smokey BBQ sauce, served with french fries and coleslaw

BURGER HEAVEN *^

Choose 1 of our burgers with fries to please your guests

CLASSIC PARMIGIANA

A traditional parmy with Napoli sauce, sliced leg of ham, and melted mozzarella cheese

ATLANTIC SALMON *

Seared Tasmanian salmon served with chimichurri, lemon and hollandaise sauce

PEAR AND GOAT CHEESE SALAD *^

Fresh rocket, pear, candied walnuts, goat cheese, cherry tomato tossed with house vinaigrette glazed with balsamic reduction.

PIZZA DELIGHT ^*

Choose any of our delicious Pizzas from our Ala-carte Menu

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 groups of 10 people. 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

MAGYAR MEDIEVAL BOARD (\$429)

Including Absinth Flamed Lamb Skewers, Chicken Wings, BBQ Ribs, Western Grilled Steak, Pulled Pork Sliders, Halloumi Cheese Sticks, Chicken Schnitzel, Garlic Bread, Onion Rings, Plenty of Fries, Coleslaw Salad, Sauces including Gravy – Served with Flames and Smoke

OCEAN SEAFOOD BOARD (\$479)

Including Oyster Bloody Mary, Sashimi, Fresh Local Prawns, Marinated Octopus, Salt and Pepper Squid Spirals, Whole Market Fish, Mussel Pot, comes with Plenty of Fries, House Salad, Limes, Lemons and Sauces

ALICE IN BREWSLAND (\$349)

Including Savoury and Sweet Treats from our Primary Selection of Goodness. High Tea style

CHEFS GARDEN (\$329)

Hand Picked Baby Vegetables Fresh, Grilled, Pickled, Greek Salad Skewers, Colourful Yummy Dips and Condiments, Frittata cubes and Seasonal Fruits

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, Tanqueray gin, Smirnoff vodka, Sierra tequila, Havana Especial Rum, Johnny Walker Black Whisky

SOFT DRINKS

Pepsi, Pepsi Max, Ginger Ale, Sunkist, Passiona, Lemonade, Raspberry Lemonade, Soda Water, Tonic

PREMIUM BEER PACKAGE

\$85 PER HEAD FOR 3 HOURS.

BEER:

The full range of THE WALL of 32 craft beers on tap and any bottled beer

WINE:

House white, House red, House sparkling

BASIC 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

Pepsi, Pepsi Max, Ginger Ale, Sunkist, Passiona, Lemonade, Raspberry Lemonade, Soda Water, Tonic

PLATINUM COCKTAIL PACKAGE

\$95 PER HEAD FOR 2 HOURS.

BEER:

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

WINE:

Choice of white, red, sparkling and Rose.

BASIC 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, Aperol Spritz

TERMS AND CONDITIONS

1. MINIMUM SPEND

1.1 Rooftop Bar: A minimum spend of \$3000 is required to book the rooftop function space exclusively on Sunday - Thursday and \$4500 on Fridays and Saturdays. 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 altered minimum spend for all areas 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 at least 10 days before the function.

2.2 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.

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

2.4 Estimated numbers are required 2 weeks prior to the function, and final numbers to be confirmed 5 working days before the function.

TERMS AND CONDITIONS

3. CANCELLATION

3.1 All cancellations must be made in writing or via direct phone to the manager at 07 5526 2601 or info@houseofbrews.com.au.

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. SELECTION OF MENU

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

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