



FUNCTIONS

2018



We'd like to *thank you* for choosing **The Local Taphouse** to host your event.

We opened back in 2008 and are proud to be **Time Out People's Choice Best Pub in 2017** and the most awarded craft beer venue in Australia.

Whether you are looking for a small or large booking, function or other private event, our dedicated functions team will work with you to create a memorable event in one of several designated function spaces.





WILFRED'S ROOM & TERRACE



COCKTAIL - 60 GUESTS*

DINING - 24 GUESTS

** Join with the adjacent Louvre Room to host up to 100 guests.*

Wilfred's Room and Terrace is the perfect space for a range of functions and events from intimate dinner parties to business meetings. Enjoy a private outdoor area for your summer cocktail party and a beautiful vintage lounge and cosy bar area.



Private entrance
off Carlisle Street

Private Bar
*option to customise
your tap offering*



Private toilets



**Exclusive landscaped
outdoor terrace**



AV features:
*WiFi
iPod connection
Plasma screen
Wireless microphone*



LOUVRE ROOM

COCKTAIL - 40 *GUESTS*

The exquisite **Louvre Room** lounge is the perfect spot for your next cocktail party. With a variable floor plan, walls lined with handmade timber louvres and a vintage European feel, this cosy area can be booked separately to accommodate smaller events and occasions or joined with Wilfred's Room.



BOCCE ROOM

COCKTAIL - 90^{GUESTS}

DINING - 60^{GUESTS}

The **Bocce Room** is a beautiful long room with recycled floorboard, timber wall panelling, antique mirrors and vintage lighting. The room also features a 12 metre long Italian bocce court, which can be set up for your event on request. Smaller areas and tables may be booked separately to allow for an extremely versatile function space.



Private entrance
off Carlisle Street



Private toilets



Access to the main bar's
constantly rotating
20-tap list



AV features:
Two televisions

iPod connectivity for
custom music

Wireless mic



COCKTAIL - 120 GUESTS

DINING - 70 GUESTS

In keeping with The Local Taphouses understated and casual feel, **The Main Bar** has a more traditional European tavern atmosphere. With eclectic leather sofas and armchairs, a stage complete with audio visual and open fireplace, the main bar is just the way your favourite 'local' should be. **The Main Bar** is available for private functions 7 days a week until 5pm. Please contact us if you are interested in hiring out the main bar during the evening. Smaller areas and tables can be booked separately.



Stage Area



Access to the constantly rotating 20-tap list



AV features:
Mounted projector
and screen

iPod connectivity for
custom music



OPEN - 12pm till Late. 7 days a week.

The **Rooftop Garden** on the second floor, is open every day from 12pm. With a “Melbourne-proof” retractable roof, open fireplace and heaters, the rooftop is perfect no matter what the weather is doing.

Bookings available for 10 guests or more until 6 pm.

The rooftop is unavailable for private hire on Friday or Saturday nights.

Please contact us directly if you are interested in booking out the space exclusively.

GRAZING

Mix and match platters/canapés from the list below, or opt to choose a variety priced per person. Food options must be organised at least 7 days prior to your event.

30 PIECE PLATTERS

The Taphouse beef slider
\$160

Snapper Fritters
\$150

Smoked pork croquette, tartare
\$150

Lamb harissa skewer, mint yoghurt (gf)
\$135

Ale braised beef pie, relish
\$150

The Taphouse falafel slider (v/vn avail)
\$150

Spiced pork sausage rolls, green tomato ketchup
\$120

Goats' cheese tart, caramelized onion, chives (v)
\$120

Cajun spiced chicken skewer (gf)
\$120

Freshly shucked natural oyster (gf)
\$135

Smoked salmon on herb crouton with dill remoulade
\$120

Sesame crusted eggplant chips
with baba ganoush (vn, gf)
\$120

Alternatively, you might opt to choose four, five or six choices from the above list served per person.
(Minimum order of 20 guests)

FOUR CHOICES - \$20pp

FIVE CHOICES - \$25pp

SIX CHOICES - \$30pp

BOWLS + BOARDS - \$45 EACH

Brewer's board, assorted charcuterie, pickles, sourdough
Serves 6

Cheese selection, lavosh, fig paste
Serves 6

Vegetarian antipasto, dips, artisan bread
Serves 6

Saffron, sage, parmesan arancini (v)
35 pieces

Southern fried chicken, chipotle mayo
35 pieces



ROAST

Host a roast at The Local! Our sharing menus are a great way to dine with groups of 6 or more guests. Whether you're in a private function space or just enjoying a meal on the terrace, customise a menu that's sure to impress (*must be booked at least 7 days in advance*). Our chefs are happy to work around any dietary requirements your group may have.

HOST A ROAST - \$45^{PP}

OPTIONAL ENTRÉE (SHARED)

Additional \$10pp

Please select from one of our rotating entrée offerings.

MAINS (CHOOSE 2)

Vegetarian mains may be catered for separately.

All mains are served with roast potatoes & jus and are gluten free.

Twice-cooked pork belly, crackling

Slow-roasted lamb shoulder, rosemary, garlic

Whole-roasted organic chicken

Slow-cooked pasture-fed sirloin, cooked medium

SIDES (CHOOSE 3)

Green beans, Jersey feta and almonds

Cauliflower & cheese

Roasted carrots

Apple & fennel 'slaw

Mixed grains, cauliflower, preserved lemon & pistachio

OPTIONAL DESSERT (SHARED INDIVIDUALLY)

Additional \$10pp

Please select from our current dessert offerings.

CORPORATE

PREMIUM - \$60^{PP}

ARRIVAL

Light beer, juices and soft drinks

MORNING TEA

Freshly baked apple and cinnamon scroll

Tea, coffee, mineral water, juice

LUNCH

(Served in our restaurant at a reserved table)

Select a main course from our limited a la carte menu

Fresh seasonal fruit platter

AFTERNOON TEA

Brewers board, assorted charcuterie, pickles, sourdough

Tea, coffee, mineral water, juice

EXECUTIVE - \$70^{PP}

ARRIVAL

Light beer, juices and soft drinks

MORNING TEA

Freshly baked apple and cinnamon scroll

Tea, coffee, mineral water, juice

LUNCH

(Served in our restaurant at a reserved table)

The Local's host a roast menu

Fresh seasonal fruit platter

AFTERNOON TEA

Brewers board, assorted charcuterie, pickles, sourdough

Tea, coffee, mineral water, juice

ROOM HIRE ONLY

Room set in your preferred style. Minimum 10 people.

Needs to be confirmed 7 days prior to the arrival date.



Features:
Wifi

*Mounted projector
and screen with laptop
connection*

*iPod connectivity and cordless
microphone*

Flipchart



DRINKS

BEVERAGE PACKAGE

The Local's Beverage Package is based on **3 hours**, however these be can extended for an additional per head cost. Our tap list changes daily to continuously showcase the best in craft beer from Australia and around the world. We always have a wide range of styles to cater for all tastes - let us know your favourites and we'll see what we can source!

\$65^{PP} / 3 HOURS

Premium sparkling

Premium white

Premium red

Premium beer selection

Willie Smiths Organic Apple Cider

Light beer, juices and soft drinks

BAR TAB

You may elect to start a bar tab with an initial and restrictions pre-organised. You are welcome to communicate to staff throughout the evening regarding its limits.

TASTINGS

Book a **guided beer tasting \$25pp**. One of our knowledgeable bar staff will talk your group through five beers. You'll learn about flavour profiles, beer matching and the origins of some well-known styles.

RSA

Drink packages must be booked in conjunction with pre organised food. The Local Taphouse reserves the right to refuse service and or entry to intoxicated persons in accordance with all RSA guidelines.



FINE PRINT

Guest attendance numbers must be finalised at least 10 days prior to your event (or upon booking if less than 10 days in advance). This number will dictate final charges on all set menus/drink packages regardless of if your guest numbers decrease on the night.

Any pre-organised food (i.e. canapés, host-a-roast menus, etc) must also be finalised 10 days in advance.

The Local Taphouse adheres to RSA requirements and may refuse service.