



FUNCTIONS





All Hands Brewing House draws inspiration from the history and tradition of the King St docks while celebrating the art of contemporary brewing and modern dining – an enticing and surprising place that also feels familiar and warm.

A venue with a variety of function spaces ideal for what we do best, socialising.

Featuring the Engine Room, a specialised function room with exclusive views of the microbrewery, our Lower Deck which holds up to 350 standing or 140 seated, and a huge beer garden right on the wharf with Harbour views. In fact, there are seven function spaces in total that can accommodate a range of function styles for 20 – 1000 guests.

A.H.B.H is an amazing venue for all kinds of shindigs, social and corporate events including conferences. Come and hob-nob at All Hands for some truly convivial times. All Hands will be on deck to ensure you have a memorable event.

Please contact us to make an enquiry
or to arrange a time to view the venue.

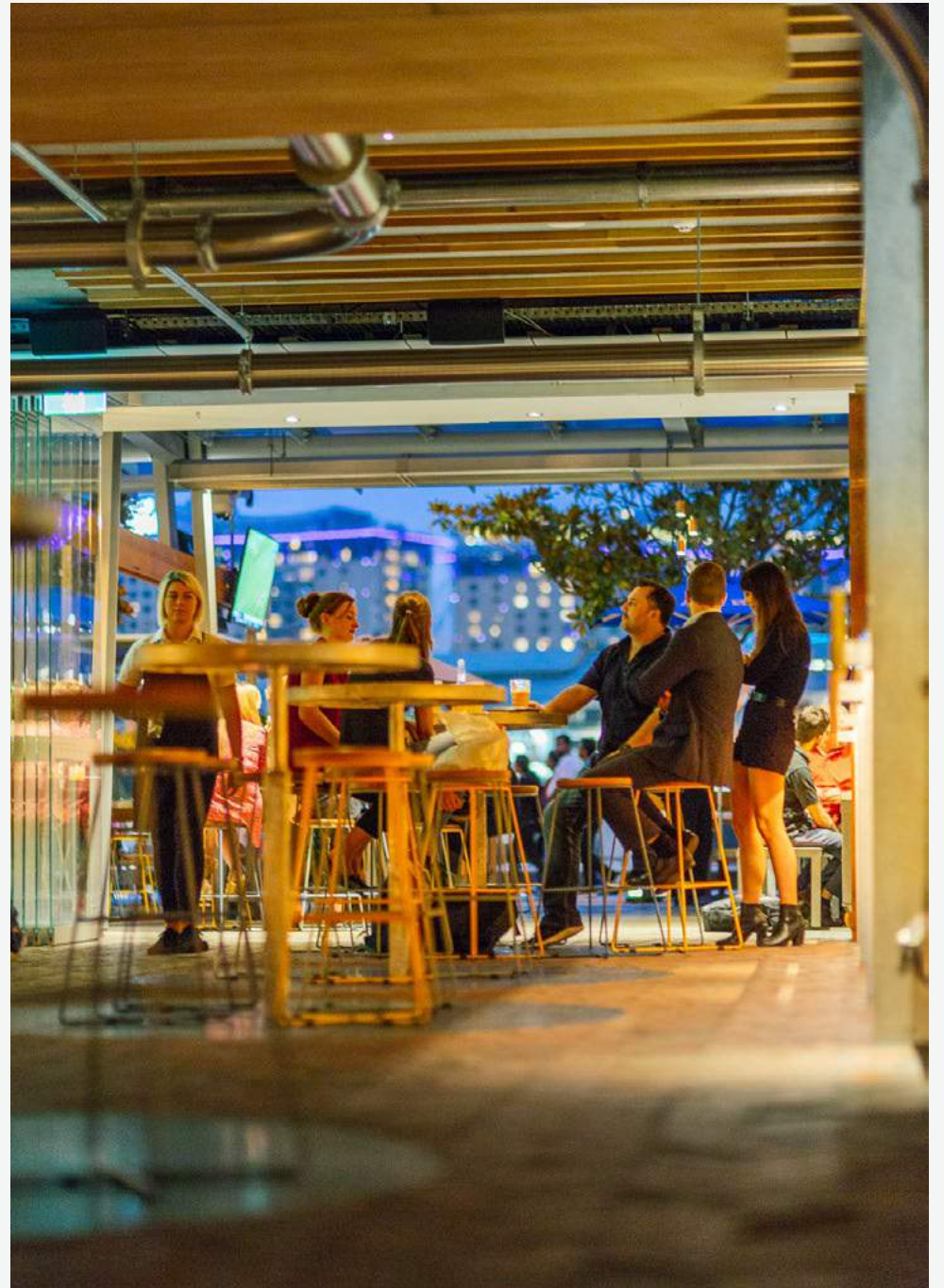
ALL HANDS BREWING HOUSE

22 The Promenade, King Street Wharf
Sydney NSW 2000

02 8270 7901

EVENTS@ALLHANDSBREWINGHOUSE.COM.AU

ALLHANDSBREWINGHOUSE.COM.AU



FUNCTION SPACES

BEER GARDEN

PORT BOW 20 STANDING

The Port Bow is an area right out the front of the venue suitable for small, casual drinking groups. Provides fantastic Harbour views with a seating/standing capacity for 20 guests.

STARBOARD BOW 30 STANDING

The Starboard Bow is an area right out the front of the venue suitable for small, casual drinking groups. Provides fantastic Harbour views with a seating/standing capacity for 30 guests.

PORT QUARTER 70 SEATED / 120 STANDING

The Port Quarter is a large section of our Beer Garden and combines a mixture of dining tables and bench seating. It can hold a variety of different capacities with the maximum for 70 seated or 120 standing guests.

STARBOARD QUARTER 60 SEATED / 150 STANDING

The Starboard Quarter is a section of our Beer Garden and combines a mixture of dining tables and bench seating. It can hold a variety of different capacities with the maximum for 60 seated or 150 standing guests.

UPPER DECK

ENGINE ROOM 40 SEATED / 60 STANDING

The Engine Room is situated in the heart of the venue and positioned right in the middle of our on-site microbrewery. With intriguing views of the brewery itself, this is a truly unique function space that can be made private by pulling across the purpose curtain. An atmospheric and intimate space that can seat up to 40 guests or cater for 60 standing.

EXCLUSIVE VENUE HIRE

The entire venue can be hired exclusively for up to 1000 guests cocktail style. Minimum spends and conditions apply.

Please contact our Function Manager for further details.

SPACES

SPACES

LOWER DECK

GALLEY 120 STANDING

The Galley is all about acknowledging and celebrating the brewing culture. It is a large space and includes four booths, a group of high top tables with stools, and the highlight, our Brewery Bar. Fantastic views of the Brewery can be enjoyed from here. It is a flexible space that can accommodate 120 guests standing.

LOWER DECK 140 SEATED

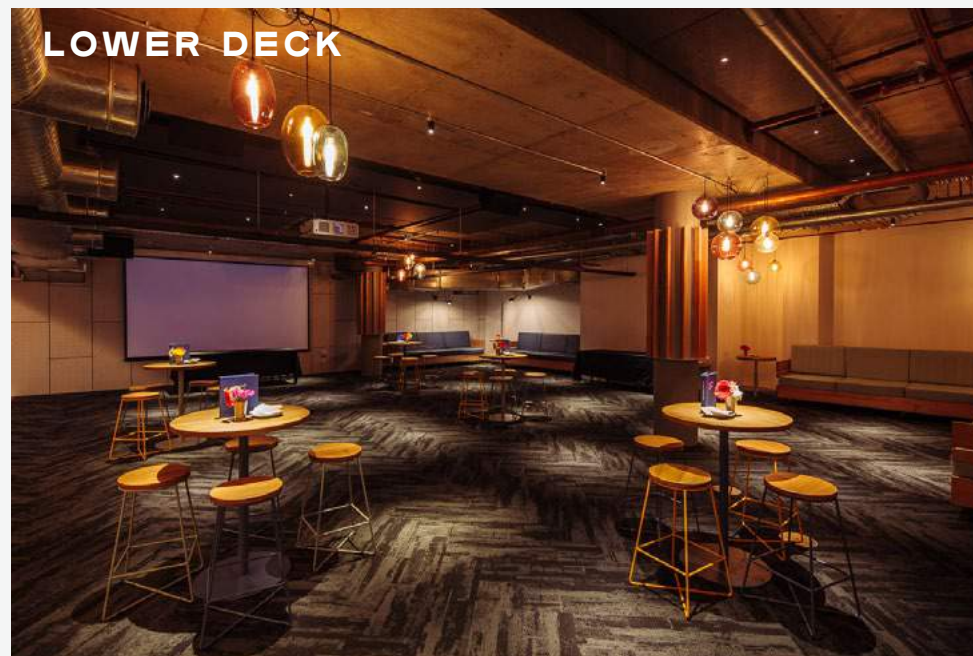
The Lower Deck is a purpose built function space that is flexible in design and can host a variety of events. The room can be made completely private from other guests and accommodate up to 140 for seated events. It can also be broken up into smaller areas to create intimate nooks and cranny's for any occasion.

LOWER DECK EXCLUSIVE 350 STANDING (includes Galley)

This is the optimum space for any large scale event. We have the ability to host cocktail parties, conferences, gala dinners and more. Our Brewery Bar services the exclusive space, however, you also have access to the Galley which includes four booths and a range of more casual furniture. This area includes private toilets and has full AV capabilities.



ENGINE ROOM

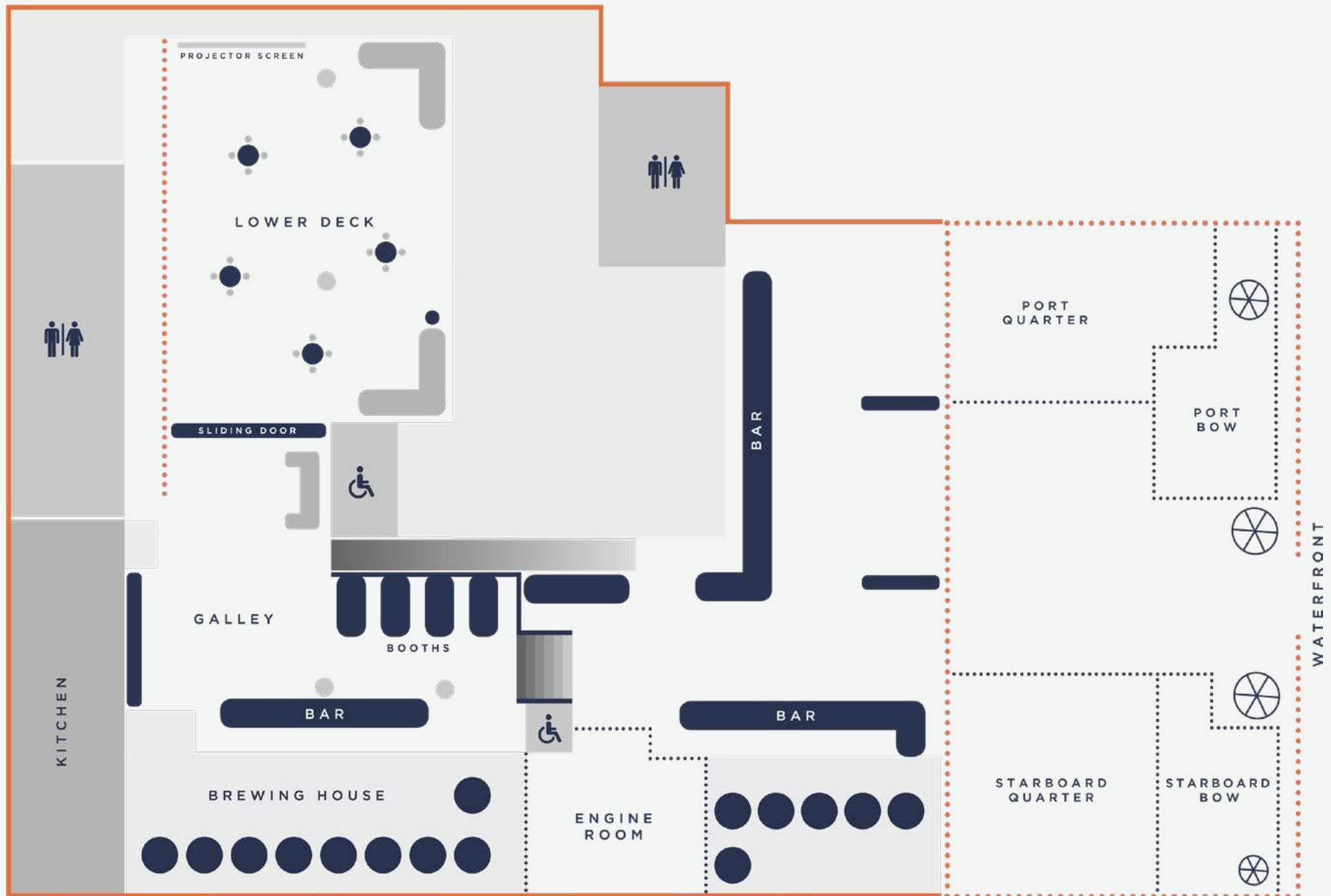


LOWER DECK



BEER GARDEN

FUNCTION SPACES





CANAPÉS

OPTIONS

OPTION 1 \$32 PER PERSON

7 canapés per person
Selection from cold, hot, and sweet

OPTION 2 \$45 PER PERSON

10 canapés per person
Selection from cold, hot, and sweet

OPTION 3 \$55 PER PERSON

10 canapés per person
Selection from cold, hot, and sweet
Plus 2 substantial per person

*Substantial hot canapés can be added to any Canapé package for an additional \$5 per piece

Minimum of 25 guests for Cocktail Events

OPTIONS

COLD

FRESHLY SHUCKED OYSTERS GF

PACIFIC & SYDNEY ROCK
Native pepper mignonette – Ginger and chilli

TUNA TATAKI

Kewpi mayonnaise, sesame seed, soy

WHIPPED FETA & BEETROOT TARTLET V

Horseradish and chive

AVOCADO & CORIANDER TOSTADA* V

Chilli and lime

TROUT CEVICHE

Fresh diced trout fillet marinated with chilli, lime and coriander in baby gem leaves

PRESSED ST. LOUIS PORK RIB TERRINE

Crisp tortilla, radish pickle, grain mustard cream

HOT

GRILLED PRAWN SKEWERS GF

Garlic chive, lemon

DEEP FRIED ARTICHOKE* V

Grated parmesan, aioli

MAC 'N' CHEESE CROQUETTES V

ALL HANDS Cream Ale mustard

BUFFALO CHICKEN WINGS GF

Smokey BBQ sauce, Ranch dressing

BOSTON CRAB CAKES

Remoulade dipping sauce

TRUFFLED BURNT ENDS RICE FRITTERS

Parmesan cream

CRISPY PORK DUMPLINGS

Pickled radish, sesame hoisin

SWEET

LEMON CURD TART V

Torched meringue

MINI CHOCOLATE TART V

Caramel and peanut

SUBSTANTIAL

FISH TACO*

Radish and coriander slaw, Pico de gallo, chipotle mayo

PORK SKIN MILK BUN

White slaw and pickled chilli

SMOKED BRISKET SLIDERS

American cheese, cream ale mustard

MINI CRAB ROLL

Blue swimmer crab, celery, mayonnaise, Old Bay Seasoning

SOUTHERN STYLE CHICKEN SKEWER*

Fried buttermilk chicken, Ranch dressing

SEARED TUNA AND SESAME BOX

Buckwheat noodle, wakame, soy



PLATTERS

15 pieces per platter

FRESHLY SHUCKED OYSTERS GF**PACIFIC & SYDNEY ROCK**

\$45 (Dozen)

Native pepper mignonette – Ginger and chilli

AVOCADO & CORIANDER TOSTADA* V **\$52**

Chilli and lime

MINI CORN DOG **\$65**

Battered pork sausage, smoked mayonnaise, jalapeño

SOUTHERN STYLE CHICKEN SKEWER* **\$58**

Ranch dressing

SMOKED BRISKET SLIDERS **\$68**

American cheese, cream ale mustard

MINI CRAB ROLL **\$72**

Blue swimmer crab, celery, mayonnaise, Old Bay Seasoning



OPTIONS

OPTIONS

2 COURSE \$62 PER PERSON

Select any 2 courses

3 COURSE \$73 PER PERSON

Select any 3 courses

4 COURSE \$84 PER PERSONDINING PACKAGES AVAILABLE FOR
MINIMUM 12 GUESTS*Please notify the function manager of dish selections
two weeks prior to your event.**ENTRÉE**

Select 3

**FRESHLY SHUCKED OYSTERS GF
PACIFIC & SYDNEY ROCK**

Native pepper mignonette – Ginger and chilli

CLASSIC PRAWN COCKTAILGreasyback bay prawns, avocado, cucumber,
onion and house made Marie Rose sauce**ALL HANDS CHARCUTERIE BOARD**

Selection of cured meats, rillettes, dill pickle, grilled bread

TUNA AND TOASTED SESAME SALAD

Buckwheat noodle, wakame, soy bean, enoki mushrooms

BUFFALO CHICKEN WINGS

Chicken wings tossed in smokey BBQ sauce, Ranch sauce

BEETROOT, CARROT & ORANGE SALAD V GF

Quinoa, roquette, almond

MAINS

Select 3

ROASTED BARRAMUNDI GF

Braised red onion, walnut salsa, roquette, balsamic

PORK SPARE RIBSFennel salt rubbed, slow cooked and glazed in
ALL HANDS BBQ sauce, house slaw, pickled radish**CREOLE CHICKEN**

Creamed silverbeet, corn bread

250G CHARGRILLED SIRLOINLemon and sesame shredded green cabbage,
ALL HANDS Cream Ale mustard**HONEY GLAZED SWEET POTATO V GF**

Toasted pine nuts, parmesan cream, fennel, thyme

MUSHROOM TORTELLONI V

Crushed broad bean, feta

*All mains include steamed broccolini and
French fries for the table to share**DESSERT**

Select 2

CHOCOLATE BROWNIE

Bacon and bourbon caramel, vanilla ice cream

BREWERS SHORTBREAD

Oat shortbread, whiskey caramel, chocolate, vanilla ice cream

SELECTION OF LOCAL CHEESES

Walnut, quince paste, apple, crackers and bread

CHEESE

Select 2

SELECTION OF LOCAL CHEESESServed as shared platters with toasted sourdough,
fruit bread, muscatels, quince paste

Roquefort (blue)

Le conquerant (white mould)

Quickes Cheddar (hard)

Edith Woodside (ashed goat)





BEVERAGES

STANDARD

PACKAGES

- 2 HOURS** \$42 PER PERSON
- 3 HOURS** \$54 PER PERSON
- 4 HOURS** \$64 PER PERSON

BEER

Full range of ALL HANDS brews

WINE

Morgans Bay Sparkling Brut NV, Red Cliffs VIC
Morgans Bay Sauvignon Blanc, Red Cliffs VIC
Morgans Bay Shiraz Cabernet, Red Cliffs VIC

Soft drink, juices

PACKAGES

PREMIUM

PACKAGES

- 2 HOURS** \$49 PER PERSON
- 3 HOURS** \$59 PER PERSON
- 4 HOURS** \$69 PER PERSON

BEER

Full range of ALL HANDS brews
A selection of premium Australian and
International draught beers
Draught premium cider

WINE

A selection of premium wines available by the glass
Sparkling mineral water, soft drink, juices

PACKAGES



DELUXE

PACKAGES

- 2 HOURS** \$69 PER PERSON
- 3 HOURS** \$79 PER PERSON
- 4 HOURS** \$89 PER PERSON

BEER

Full range of ALL HANDS brews, premium
Australian and International draught beers
Draught premium cider

WINE

A selection of premium wines available by the glass

SPIRITS

Selection of basic spirits

Sparkling mineral water, soft drink, juices

PACKAGES

LOCATION

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TERMS AND CONDITIONS

OUR TERMS AND CONDITIONS ARE OUTLINED BELOW. PLEASE ENSURE YOU READ THROUGH THESE PRIOR TO CONFIRMING YOUR EVENT WITH US.

QUOTES & PRICES

- (i) All prices are current at the time of contract, unless otherwise agreed.
- (ii) Please note that minimum spend requirements apply, they are based on food and beverage purchases only. The signed acceptance of these Terms of Contract denotes your acceptance of this.

CONFIRMATION AND NUMBERS

To reserve a date, we require a deposit as outlined in the Deposit Payments section below as well as a signed All Hands Brewing House Contract returned to All Hands Brewing House.

DEPOSIT AND PAYMENT

For all events under \$3000 in total:

- (i) Confirmation Deposit - \$300 which is payable within 7 days of placing a hold on a date
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

For all events over \$3000 and below \$15,000:

- (i) Confirmation Deposit - 20% of the quoted minimum spend requirement prepared by your Event Manager. This is payable within 7 days of placing a hold on a date
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

For all events over \$15,000:

- (i) Confirmation Deposit - 20% of the quoted minimum spend requirement prepared by your Event Manager. This is payable within 7 days of placing a hold on a date
- (ii) Progress Deposit - a further 30% of the latest total estimated event cost is payable 2 months (60 days) from the event date
- (iii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

If any of the above payments are not received within the time specified or any payment is dishonoured, All Hands Brewing House reserves the right to cancel the booking without any liability or consequence. This situation will be treated as if the booking was cancelled and cancellation fees will apply, as outlined in these Terms of Contract.

All Hands Brewing House accept credit card payments via the following cards: Visa, Mastercard, and Amex. Electronic funds transfers, or direct debits, can be made (minimum transfer of \$500) into the following account.

Account Name: King St Brewhouse Pty Ltd
Bank: CBA
BSB: 063-000
Account Number: 12427903

CANCELLATION FEE

A change of arrangements or cancellation initiated by the client shall not relieve the client of their obligation under this contract.

If an event is cancelled, postponed or date changed by the client the following terms are applicable:

- (i) 60 - 90 days' notice - your full deposit will be forfeited
- (ii) 14 - 59 days' notice - the cancellation fee will be equivalent to 50% of the total estimated event cost based on the most recent quote prepared by your Event Manager.
- (iii) Less than 14 days' notice - full payment is required and the payment is non-refundable.

GUEST NUMBERS

Confirmed number of guests must be received in writing by 12 noon, 5 days prior to the Event taking place. Once confirmation has been received it is not possible to reduce the cost of food and beverage for a drop in numbers or no shows on the day. For any additional guests after final confirmed numbers are received and which All Hands Brewing House accept, will be charged for pro-rata as applicable. All Hands Brewing House reserve the right to invoice the Client after the event should actual guest numbers be more than confirmed guest numbers as per final payment.

MINIMUM SPENDS

Please note that the minimum food and beverage spends form part of this contract and will be advised on the initial quotation. Should the spend fall below the required amount a venue hire fee may be applicable. Credit card details are required as security and if necessary debited in the event of outstanding accounts not paid on the day.

SECURITY

Depending on the nature of your function, security requirements outside our normal venue operations security may be required. This comes at an additional cost to the client and a quotation will be provided based on the requirements and nature of your event.

MINORS

Minors are allowed to attend events only under the direct supervision of their immediate parents or lawful guardians. Minors must vacate the venue when our kitchen closes at 10pm. Minors must not consume alcohol under any circumstances and may be required to wear a wristband that identifies them.

MENU & BEVERAGES

Menu & beverage confirmation must be given at least 10 days prior to the Event. If requested changes are made less than 5 working days prior to the Event it is possible that these requests may either not be met or may attract further additional charges.

Special dietary requirements: It is the responsibility of the Client to ensure that All Hands Brewing House has details of any special dietary requirements or allergies which guests may have. The Client must either introduce such guests to the Event Supervisor to ensure the Venue are aware of the identity of the individual. If it is a seated function, you are required to supply full name and details of each such guest in advance of the Event.

Due to seasonal availability and other circumstances beyond our control, menu options and beverage varieties may not always be available. In such cases, the Venue reserves the right to present and/or select an appropriate alternative. Restrictions may apply to some beverages and special offers at the time of your event.

All Hands Brewing House is a fully licensed venue and practices responsible service of alcohol and will abide by the law in all instances. Patrons must abide by the liquor licensing conditions of the venue. All Hands Brewing House reserves the right to refuse the supply of alcoholic beverages to any guest or person attending the function without liability. No food or beverage of any kind will be permitted to be bought into the venue by the client or guests without prior arrangement with All Hands Brewing House.

FORCE MAJEURE

All Hands Brewing House shall not be liable to the client for any injury, damage, loss, delay, additional expenses or cancellation of the event that is due to circumstances beyond the control of All Hands Brewing House including but not limited to fire, acts of terrorism, floods, acts of God, inclement weather, strikes, lockouts, riots, civil unrest, interference by civil or military authorities or acts of war.

RESPONSIBILITY

- (i) The Company will be liable for payment of all fees and charges (whether in relation to the Event, any cancellation or postponement or otherwise).
- (ii) The Client is responsible for any costs associated with any damage or loss incurred to any fittings, property or equipment at the Venue which is caused by the Client or any guest, outside contractor or any invitees of the Client or any of them, prior to, during or after the Event. The cost of any such damage is agreed to be determined by the lower of two quotes obtained by All Hands Brewing House. For the avoidance of doubt an "outside contractor" is someone employed directly by the Client to undertake services at the Venue.