

WWW.CATCHMENTBREWINGCO.COM.AU
(07) 3864 1701

FUNCTION PACKAGE



CANAPES

5 - \$25 | 7 - \$32 | 10 - \$42

FOR STAND-UP COCKTAIL STYLE FUNCTIONS, PLEASE SELECT FROM OUR HOT AND COLD CANAPE OPTIONS BELOW.

Shaved beef, horseradish cream, beetroot tart (gf)
Caramelised onion & feta tarts, pickled cucumber (gf)
Mini pulled beef wellingtons house tomato chutney
Cured salmon & cream cheese blini
Vegan bites w beetroot dip fresh herb (vv)
Mushroom arancini w confit tomato relish
Bocconcini with crushed pea and mint on croute
Calamari lemon & spiced mayo (gf)
Pork belly, sticky caramel, fried onion (gf)
Duck & plum, Vegetarian spring rolls w dipping sauces (vv)
Haloumi bites w sweet mayo (gf)

MINI-SUBSTANTIAL MENU

\$12 per person

Pick one option to include with your canapé function.

Battered fish and chips, caper aioli lemon
Chicken Karaage, spiced rice, sweet sauces (gf)
Vegan vegetable curry w coconut brown rice (vv)

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN D = DAIRY FREE
ALL MENU ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY



PLATTERS

We're all about taking the stress out of your next function. Our classic platters are designed to be shared. Paired perfectly with Catchment Brewing Co's craft brew... it doesn't get fresher!

SLIDERS \$90 20 PIECES

Beef Brisket | Karaage chicken, sriracha mayo | Pumpkin patties (vv)

ARANCINI BALLS \$90 30 PIECES

MARINATED DUCK CREPE, CUCUMBER \$90 30 PIECES

POTATO & MANCHEGO CROQUETTES \$80 30 PIECES

SPRING ROLLS \$90 24 PIECES

Chinese duck & plum | pickled Asian vegetable (v) w dipping sauces

OVEN BAKED WINGS \$80 30 PIECES

Hot Buffalo | Smokey BBQ | Sticky Satay

HOMEMADE RUSTIC PIES \$90 30 PIECES

Chicken and leek | slow cooked beef

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BREAKFAST MENU

MINIMUM 20 PEOPLE | TEA & COFFEE INCLUDED

MORNING TEA \$20 PP

Freshly baked muffins

House made scones with chantilly cream

Fresh fruit platters

LIGHT BREAKFAST MENU \$25 PP

Fruit skewers with honey, yoghurt

Assorted freshly baked Danishes & croissants with preserves

Bacon and egg rolls

SIT DOWN BREAKFAST MENU \$35 PP

Granola with honey yoghurt and fresh fruit

Choice of eggs Benedict, Royale or Florentine

Green bowl, kale, mushroom, egg, brown rice, & haloumi

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SET MENU

10 - 50 PEOPLE

2 COURSE \$50 PP | 3 COURSE \$65 PP

ENTREE

Beef carpaccio capers, persian fetta & raddish, onion (gf)

Pan fried prawns romesco, heirloom tomato & whitlof (gf, df)

Stuffed zucchini flower w goats cheese & spring vegetables

Half shell scallops burnt noisette chorizo & corn

MAINS

Cone bay barramundi, bok choy, choy sum, orange & butter sauce

Chicken supreme, roast pumpkin, kifler potato, mushroom & salsa verde

Roast rib fillet w confit mushroom, kale & potato

Mushroom & truffle risotto w peas & parmesan

DESSERT

Hand made churros w chocolate ganache, strawberries

Smashed pavlova w fresh cream, berries

Cheese board, chefs selection of cheese, house made lavosh, dried fruit

Crème catalana, orange mascarpone, berries

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OUR SET MENUS ARE ALTERNATE DROP

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DRINKS PACKAGES

CHOOSE A DRINKS PACKAGE & ENJOY A SELECTION OF OUR CRAFT BEERS & CIDER ALONG WITH WINES & CHAMPAGNE. MINIMUM 25 GUESTS. SELECT ONE OF THE FOLLOWING PACKAGES:

STANDARD 2 HOURS \$29PP | 3 HOURS \$39PP | 4 HOURS \$49PP

Whynot Lager 4.5% | Hoogley Session 3.2%

Redbank Prosecco | La Masheria Pinot Grigio

Earth Works Tempranillo | Soft drinks & Fruit juices

PREMIUM 2 HOURS \$39PP | 3 HOURS \$49PP | 4 HOURS \$59PP

Whynot Lager 4.5% | Hoogley Session 3.2% | Vulture IPA 5.8% Jansz Brut

Deviation Road Sauvignon Blanc

Chaffey Bros. GSM | Soft Drinks & Fruit Juices

DELUXE 2 HOURS \$49PP | 3 HOURS \$59PP | 4 HOURS \$69PP

Whynot lager 4.5% | Hoogley Session 3.2% | Vulture IPA 5.8%

Plus your choice of one seasonal beer

Veuve Clicquot Brut | Hill Smith Chardonnay | O'Leary Walker Pinot Noir

Cocktail on arrival (selection provided by Catchment Brewing Co.).

Upgrade Options

Add cocktail on arrival \$15pp (selection provided by Catchment Brewing Co.)

Additional hour \$10pp (maximum 5 hours) | Premium spirit option available for all packages for \$10/person/hour (must be for the duration of the package).

Consumption Bar Tab

Any combination of beer, wine, spirits or cocktail requests can be offered on a consumption based tab as an alternative to the above packages.

MINIMUM SPENDS & RSA APPLY.

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TERMS & CONDITIONS

TO SECURE YOUR BOOKING THE FOLLOWING DEPOSITS ARE REQUIRED TO SECURE

EXCLUSIVE USE BOOKINGS: HIDDEN WINDOWS - \$1,000, BREWERY LANE - \$500, THE DECK - \$250 BOUNDARY BAR - \$250. NO DEPOSIT REQUIRED FOR NON-EXCLUSIVE BOOKINGS.

PAYMENT

Payments can be made by Cash, Credit Card or Direct Deposit.

CONFIRMATION

A booking is confirmed by submitting the booking form and making the deposit. Upon clearance of the payment a confirmation email will be sent. If the deposit and booking form are not received, management reserve the right to cancel the booking and make the space available.

FINAL CATERING AND NUMBERS

All food, beverage and function {including AV} requirements are due 14 days prior to the function date and 30 days prior to November and December. Final confirmation of the number of guests attending the function is due 7 days prior to the event.

FINAL PAYMENT

The booking form signatory is liable for payment of all charges associated with the function. All payments due at the close of trade on the day of the function.

CANCELLATIONS POLICY

50% of your deposit will be retained for any exclusive use cancellations with less than two weeks notice. Any last minute cancellations with one weeks notice or less will not be entitled to a refund. Management reserve the right to enforce this cancellation policy to protect Catchment Brewing Co against loss of trade and costs associated with large function bookings. In exceptional circumstances it will be at the discretion of management whether or not to enforce this cancellation policy. Responsible Service of Alcohol Catchment Brewing Co management and staff, including our contracted crowd controllers, support the responsible service of alcohol and abide by all relevant legislation relating to the service and supply of liquor. Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. Catchment Brewing Co will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises. Management supports staff refusing service for unduly intoxicated patrons.