



# ***Functions at Brewmanity***

# About us

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## ***good beer, good deeds, good times***

Looking to host an unforgettable event in Melbourne?  
Look no further than Brewmanity Rooftop Bar & Brewery!

Situated in the heart of South Melbourne, our stunning  
venue offers more than just space

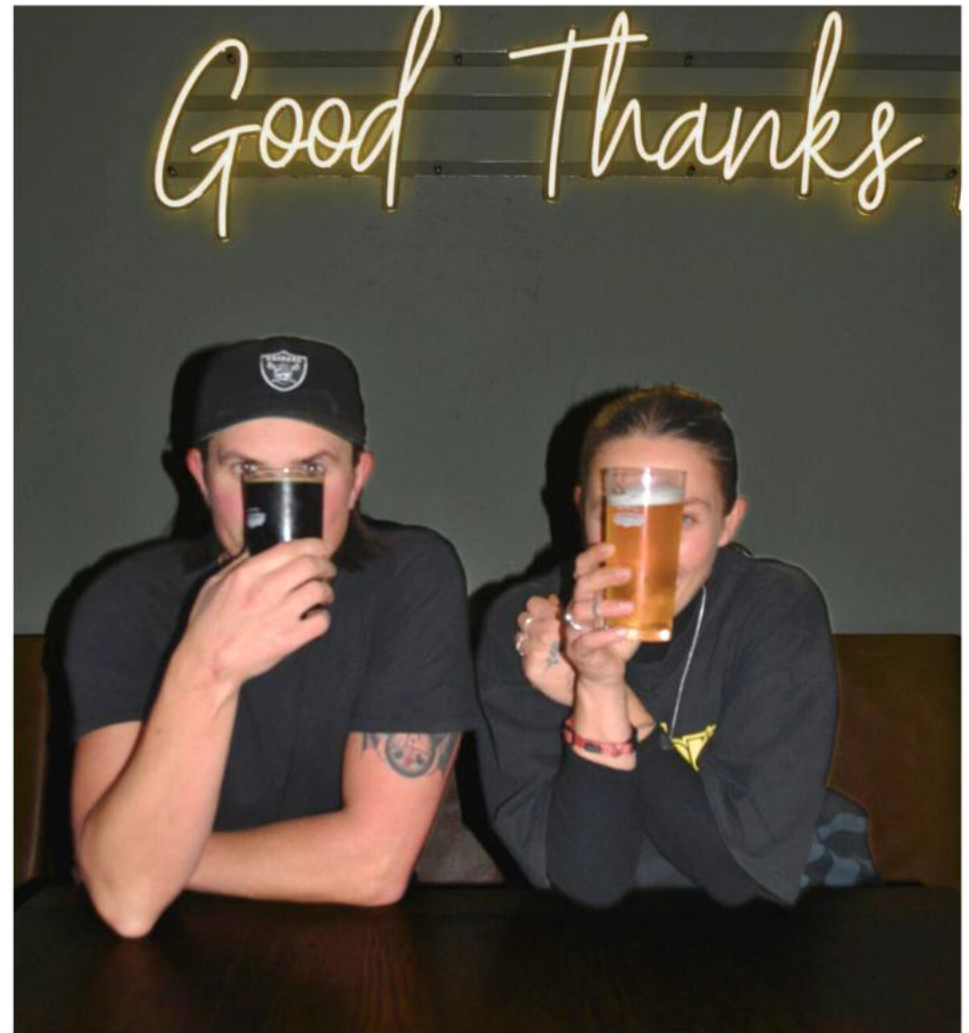
it's iconic..... and we love to do iconic shit. . .

Discover an array of versatile spaces, including the  
Beer Hall, two rooftops and private Dinning space - each  
tailored to elevate your special occasion.

Count on the Brewmanity events team to collaborate with  
you in crafting an extraordinary day that's truly one  
for the books.

Cheers,

The Brewmanity Events Team



# ***Our Spaces***

# Beer Hall

## Full Hire

Experience 'good beer' as its masterfully crafted by head brewer, Tim Miller. The beer flows from within the ground floor brewery to the industrial style beer hall or Brew Bar as its lovingly refereed to, providing an immersive beer experience surrounded by the stainless steel fermenters and South Melbourne's cobbled lane ways.

Situated on the ground floor boasting industrial charm and views directly into our brewery this space is perfect for any occasion!

Features include a private bar, bathrooms and full AV facilities.

Seated capacity: 40

Standing Capacity: 60



AV: TV, Microphone, Music



Bathrooms





# Next Level Exclusive

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The good beers continue as you head upstairs and take it to the next level. 'Next Level' is the ultimate rooftop experience, with a drinks list inclusive of beer, wine, spirits and cocktails accompanied by breathtaking views of the Melbourne skyline.

With space to host up to 300 people, full accessibility and retractable weatherproof outdoor awnings, we invite everyone to enjoy the unique Brewmanity experience in an environment that is truly welcoming.

This space is available for partial and exclusive hire and is weather protected all year round!

Seated capacity: 100

Standing Capacity: 300



AV: TV, Microphone, Music





# Next Level Section

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Pick your own little slice of heaven that fits your event like a glove – non-exclusive hire of the rooftop is available and still gives you the beautiful views and stunning surroundings perfect for an engagement or birthday!

Seated Capacity: 40  
Standing Capacity: 80





# Level Up Rooftop

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Take in those beautiful panoramic views from our Level Up Rooftop Bar!

This spaces main draw card is the incredible 360 degree views. Sunrise to sunset bask in the glory of our incredible Melbourne skyline.

Perfect for birthdays, engagements or small corporate gatherings level up will sure to impress all guests and make you the event of the season for months to come.

Available for partial or exclusive hire this space includes, private shipping container bar, private bathroom and private entrance, you really can't go wrong.

Seated capacity: 60

Standing Capacity: 80



AV: TV, Microphone, Music



Bathrooms





# Corporate Box

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Looking for something a little more intimate and quiet?  
Then look no further than our private dinning room!

Perfect for smaller groups wanting a feasting style menu to celebrate that special occasion or corporate groups looking for a fresh space to run a weekly meeting.

Seated capacity: 20  
Standing Capacity: 30



AV: TV, Microphone, Music, Screen Mirroring, Wifi





# Full Venue Hire

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If your looking for decadence and extravagance why not hire out the whole venue!

Exclusive use of all amenities and spaces for the duration of your event. Wow your guests with stunning city skylines, exceptional service and a brewery view!

Available all day and nights of the week.

Seated capacity: 150

Standing Capacity: 400



AV: TV, Microphone, Music, Wifi



# ***Food Options***

# Canape Package

**\$36 | \$45 | \$55**

**6 Piece | 8 Piece | 10 Piece**

*\*minimum of 2 cold\**

## COLD

**Prosciutto Wrapped Scallop, Mango Salsa**  
(GF, DF)

**Smoked Salmon Tart, Creme Fraiche**

**Basil, Onion, Cherry Tomato, Ricotta Bruschetta**  
(V, GFO, DF, VGO)

**Mixed Sushi, Soy, Ginger** (GF, VO, VGO)

**Goats Cheese Tart, Dill Pickle** (V)

## HOT

**Lamb Kofta, Tzatziki** (GF)

**Stuffed Moroccan Zucchini Flower** (VG)

**Wild Mushroom & Taleggio Arancini** (GFO, V)

**Beef Wellington**

**Prawn Cigar, Nam-jim Sauce**

**Karaage Chicken, Siracha Mayo**

**Salt & Pepper Calamari, lime Aioli** (GFO, DF)

**Veggie burger, Cos, Tomato Relish** (V, VGO)

**Angus beef slider, Pickle, Lettuce,**  
**Burger Sauce**

**Chicken Kiev Balls, Garlic Aioli**

**Vegetable Spring Rolls, Sweet Chili** (GFO, DF, VG)

## DESSERT

**Red Velvet Cake** (GFO)

**Assorted Profiteroles**

**Tiramisu**

**Flourless Chocolate Lamington** (GF, DF, VG)

**Flourless Chocolate Brownie** (V, GF, N\*)

GF Gluten Free | GFO Gluten Free Option | V Vegetarian | VO Vegetarian Option | DF Dairy Free

N\* Contains Nuts | VG Vegan | VG Vegan Option Available



# Canape Platters

## 25 pieces per platter

<b>Flat Bread, Chef Selection of Dips (v)</b>	<b>\$80</b>
<b>Vegetable Dumpling Soy &amp; Chili (v, VG, GFO)</b>	<b>\$80</b>
<b>Chicken Dim sims, Ginger &amp; Soy</b>	<b>\$100</b>
<b>Wild Mushroom &amp; Taleggio Croquette (GFO, V)</b>	<b>\$120</b>
<b>Semolina Dusted Calamari, Garlic Aioli (GFO)</b>	<b>\$80</b>
<b>Angus Beef Pies, Tomato Chutney</b>	<b>\$120</b>
<b>Prawn Cigar, Nam-jim Sauce</b>	<b>\$120</b>
<b>Veggie Spring Rolls, Sweet Chili (GFO, DF, VG)</b>	<b>\$100</b>
<b>Spinach &amp; Feta Pastizzi (v)</b>	<b>\$80</b>
<b>Fish Bites, Tartare</b>	<b>\$80</b>
<b>Jalapeno Poppers (v)</b>	<b>\$80</b>
<b>Cheesecake, Raspberry Coulis</b>	<b>\$100</b>
<b>Flourless Chocolate Lamington (GFO, DF, VG)</b>	<b>\$100</b>

## Pizza Platters 12x20

<b>Margherita (v, GFO)</b>	<b>\$65</b>
<b>Vegetarian (v, GFO)</b>	<b>\$65</b>
<b>Peri Peri Chicken (GFO)</b>	<b>\$65</b>
<b>Meat Lovers (GFO)</b>	<b>\$65</b>

GF Gluten Free | GFO Gluten Free Option | V Vegetarian | VO Vegetarian Option | DF Dairy Free

N\* Contains Nuts | VG Vegan |VG Vegan Option Available





# Grazing Stations

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**Small \$800**

**Large \$1000**

## **CHEESE & CHARCUTERIE STATION**

***Vintage Cheddar, South cape double brie***

***Tasmanian heritage Camembert, king  
Island blue***

***grapes, seasonal berries, dried fruits, nuts***

***Smoked aged ham, chorizo, prosciutto,  
Calabrese salami, pickles, marinated  
olives, crackers, pretzels, grissini sticks***

## **DESSERT STATION**

***Flourless chocolate brownies (GF,N\*)***

***baby pavlova with berries (GF, V)***

***Flourless chocolate Lamington (GF, DF, V, VG)***

***strawberry cheesecake***

***Profiteroles***

## **CAKEAGE \$50**

***We will cut your cake and provide  
tableware***

GF Gluten Free | GFO Gluten Free Option | V Vegetarian | VO Vegetarian Option | DF Dairy Free | N\* Contains Nuts | VG Vegan |VG Vegan Option Available









# ***Beverage Options***

# BEVERAGE PACKAGES

## Core Range

2Hr \$46 | 3Hr \$60 | 4Hr \$72

### ON TAP

*Mouth Of Melbourne Draught*

*Social Beast Pale Ale*

*Slider XPA*

*Bang on Hazy Mid Strength*

### TINNIES

*Two Bays GF Draught*

*Capital Alc-less Pacific ale*

*Willie smith Organic cider*

*Willie Smith Non-alc cider*

*All soft drink and non alcoholics*

### WINE

*Rothbury Sparkling Cuvve*

*Rothbury Sauv Blanc*

*Fat Bird Rose*

*Munificent Shiraz*

## Run the Taps

2Hr \$66 | 3Hr \$80 | 4Hr \$92

### ON TAP

*Mouth Of Melbourne Draught*

*Social Beast Pale Ale*

*Slider XPA*

*Bang on Hazy Mid Strength*

*All Seasonal Taps*

### TINNIES

*Two Bays GF Draught*

*Capital Alc-less Pacific ale*

*Willie smith Organic cider*

*Willie Smith Non-alc cider*

*All soft drink and non alcoholics*

### WINE

*Munificent Prosecco, king Valley*

*Chandon Brut, Yarra Valley vic*

*Rothbury Sauv Blanc, SE Aus*

*Munificent Pinot Grigio, King Valley*

*Risky Bussiness chardonnay,  
Margret River*

*Fat Bird Rose, South Aus*

*Ete Rose, Provence FRA*

*Goldings Pinot Noir, Adalaide Hills*

*Naked Run Grenache, Barosa  
Valley*

*Munificent Shiraz, Vic*

## Spirits

Add Spirits to your package for an extra \$30 per person

## Cocktails

Add a Cocktail on arrival for an extra \$16 per person

## Bar Tab on Consumption

Not feeling like a package? Want the freedom to custom your bar tab to your guests?

No problems! Bar tabs on consumption might be the best option for you. Set your own limit and your own menu for you and your guest to enjoy all night.



***More Information***

# t's & c's

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## **CONDITIONS OF BOOKING**

To confirm a booking, a minimum deposit of 30% of the relevant minimum spend is required. All bookings are considered tentative and unconfirmed until your deposit is received.

## **PRICING & MINIMUM SPEND**

All prices quoted are inclusive of GST. The venue reserves the right to vary these prices at our discretion. Minimum spend required apply for all event spaces and the Events Team will advise the minimum spend upon enquiry as they vary according to the space and time of the year. If the minimum spend quoted for the space is not met, the balance will become an additional room hire fee and will become payable on the completion of your event. Please note that such a charge of 15% may apply on all food and beverage charges for events held on a Public Holiday.

## **PAYMENT**

All catering, beverage and room set up requirements must be confirmed no later than 7 days (off-peak) and 14 days (on-peak) prior to your event. Once the final payment has been received, no refund will be made should your numbers decrease, or you experience no shows at your event. Should payment not be received, the Events Team reserves the right to cancel your event.

## **BAR TAB**

Bar tabs on consumption must be paid prior to your event or on-site at the conclusion of your event. We do not allow payment after the date of your function.

## **CANCELLATIONS**

Canceling an event after the deposit has been paid can only be done by consulting directly with the Events Team. Any cancellation made within 3 months prior of your event will forfeit the deposit and any additional funds held by the venue. If you need to postpone your event, all funds held by the venue will be moved to a new date pending availability.

## **CLIENT ARRIVAL, BUMP IN & AV SET UP**

Your arrival time prior to your guests arrival time must be negotiated with the Events Team. The general allowance is maximum one hour prior. The venue reserves all right to establish alternative arrangements, at our discretion, with the understanding that clients requests for further time, or early drop off of any vendor or other items may be refused. As the event client, you must follow the direction of the Events Team, and other venue staff, regarding use of AV.

## **VACATING THE PREMISES**

The venue is licensed until 1:00am Monday-Sunday. The venue reserves the right to move the guests from an event space to another part of the Venue should this be more practical. Our house policy is last drinks by 12:45am, music off by 1:00am and the premises vacated by 1:15am. Departure times must be strictly adhered to and will be directed by either, or all, Event, Venue, or Security staff. Please note that the maximum number of guests allowed on the premises is based on licensing restrictions.

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## **SPACE ALLOCATION**

The Events Team reserve the right to assign an alternative space where the original space becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the Events Team discretion to reallocate a function to a more appropriate space.

## **SECURITY**

Events with 80 or more guests will be charge a security fee at a rate advised by the Events Team when confirming your booking. The security fee is mandatory for all 18th and 21st birthday event bookings, regardless of guest count. Security fees contribute to the presence of an appropriate level of security on-site at Brewmanity Brewery, for the range and scope of events on any given day, as schedule by Management.

## **PHOTOGRAPHY**

The organiser on behalf of their guests consents to and authorises the venue to use any photography and videography that has been taken on the day of the event for publishing, including but not limited to one the venue's websites, social media, promotions and brochures.

## **EVENT CONDUCT**

It is required that you will conduct your event in an orderly and appropriate manner. All normal venue policies, procedure and legal responsibilities apply to any and all persons attending events at all times, including Responsible Service of Alcohol procedures and guidelines. When booking an event, it is your responsibility to give accurate details in relation to the type of event and its guests. If a guest falsifies information, or if your event is booked on false pretences, the venue reserves the right to cancel the event with notice and retain the deposit and any additional funds held by the venue.

## **MENU AND DIETARY REQUIREMENTS**

No outside food or beverages can be brought into the venue without the discretion and approval of the Events Team. The organiser is responsible for the safe handling and dispensing of any external catering brought into the venue and for any illnesses or injury that may occur as a direct result of its consumption. Extreme allergies must be discussed with the Events Team and its the responsibility of guests with dietary requirements to identify themselves to staff.

## **DECORATIONS AND ENTERTAINMENT**

All equipment, decorations, and entertainment that you wish to bring into the venue must be approved with the Events Team a minimum of 7 days (off-peak) or 14 days (on-peak) prior to your event. All deliveries and additional access times required for set-up or bump out must be approved by the Events team, and the venue maintains the right to refuse requests. The use of confetti is strictly prohibited, along with any strong adhesive tapes, screws or other fittings or fixings that may cause damage to any surfaces. Blotack, fishing line and zip ties are preferred. As an Event client you must agree to providing the contact details for any external vendors, however the Events Team and the Venue staff do not negotiate with your vendors on your behalf.

## **DAMAGE**

The organiser of a event is financially responsible for any damage, theft, breakage or vandalism sustained to the space or venue premises caused by themselves, their guests, outside contractors or other persons attending the event. Should any extra cleaning be required to return the venue to satisfactory standard, this will be charged to the organiser. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the event.

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## **SMOKING**

Provision is made for smokers in designated areas only. Please ensure that you and all guests dispose of cigarette ash, butts and matches thoughtfully, using ashtrays provided. Any costs arising from the damage of property or activation of smoke detectors will be worn by the organiser.

## **EXITS**

Exit signage and security cameras must not be covered and access must not be blocked off under any circumstances.

## **INDEMNITY**

The venue is not liable to the organiser for any injury, damage, loss, delay, additional expenses or cancellation of the event that is due to circumstances beyond the control of the venue, including but not limited to fire, floods, inclement weather, strikes, lockouts and interferences by authorities.





# contact

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## visit us

Come and visit us at our brewery:  
50 Tope St, South Melbourne VIC 3205

## contact

For more information get in touch  
with [Bookings@brewmanity.com.au](mailto:Bookings@brewmanity.com.au)



