



# *Events Packages*

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## *At Brewmanity*

**50 Tope St, South Melbourne**  
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**w [www.brewmanity.com.au](http://www.brewmanity.com.au)**





# Welcome to Brewmanity

Looking to host an unforgettable event in Melbourne?

Look no further than Brewmanity Brewery! Situated in the heart of South Melbourne, our stunning venue offers more than just space- it's an experience.

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

From corporate gatherings to birthdays, brewing tours to luncheons, even an intimate wedding... our dedicated hospitality team will handle every aspect, from delectable catering to seamless audio-visual setups.

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*

# Spaces

## **BEER HALL**

***Capacity: 60***

Our ground floor beer hall looks directly into our brewery for a truly immersive beer experience. High vaulted ceilings add to the drama of the industrial interior.

## **BREWERS BOARD ROOM - DINING**

***Capacity: 30***

Our private dining oasis overlooks the city skyline and is equipped with a 20 seat dining table for intimate experiences as well as full AV options so you can host a meeting, then clear the table for a meal and drinks with friends and colleagues.





**NEXT LEVEL – PARTIAL OR FULL HIRE**

**Capacity: 200**

Our huge Rooftop Beer Garden has majestic 180 degree views across the city, and a fully retractable awning to allow for a cracking event in all weather conditions. This space can be adjusted to suit your specific needs.

**LEVEL UP**

**Capacity: 80**

What do you do once you've gone to the next level? Well you Level Up of course! From our top floor you'll have you'll have 360 degree views of the City and surrounding South Melbourne neighbourhood, with direct lift access for your guests.

**For bookings and inquiries, email us at  
[events@brewmanity.com.au](mailto:events@brewmanity.com.au)**

*Food  
Packages*



# Canapé Packages

Option 1 6 pieces \$36 per person

Option 2 8 piece \$45 per person

Option 3 10 pieces \$55 per person



## Cold Canapés

- Scallop Mango Salsa
- Pecking Duck Pancake
- Barra Ceviche
- Smoke Salmon Tart
- Whipped Ricotta Bruschetta
- Tiger Prawns



## Hot Canapés

- Lamb Koftas
- Yaka Tori Chicken Skewer
- Tandoori Paneer Skewers
- Vegetarian Spring Rolls
- Prawn Cigars
- Falafel
- Mushroom Arancini
- Calamari
- Karagge Chicken Bites
- Cheeseburger Sliders
- Vegetarian Sliders
- Pork Belly Bao Bun

## Dessert Canapés

- Profiteroles
- Strawberry Cheesecake
- Petite Pavlova



# Canapé Platters

25 PIECES OF ONE OPTION PER PLATTER

Dips and Bread	\$80
Mixed Sushi VO	\$80
King Island Beef Pies	\$120
Pork and Fennel Sausage Rolls	\$120
Mini Samosas	\$80
Thai Fish Cakes	\$85
Mushroom Arancini	\$90
Jalapeno Poppers	\$80
Calamari	\$90
Mini Chicken Kiev Balls	\$95
Veg/Prawn Gyoza	\$80
Tandoori Chicken Skewer	\$80

# Grazing Station

Chef selection of artisan cheeses and local cured meats with all the trimmings

<b>Small</b>	<b>\$800</b>
<b>Large</b>	<b>\$1500</b>



**GF** Gluten Free  
**GFO** Gluten Free Option Available  
**V** Vegetarian  
**VO** Vegetarian Option Available

**DF** Dairy Free  
**N\*** Contains Nuts  
**VG** Vegan  
**VG** Vegan Option Available

FROM A GOOD PLACE  
**BREWMANITY**  
 ESTD. BEER CO. 2015

# Feasting Menu

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**TWO COURSES \$65**

**THREE COURSES \$75**

## Entre

Salami plate

*Aged ham, Spanish chorizo, prosciutto, calabrese salami, pancetta, olive, focaccia*

## Main

*\*Choose Three\**

Lamb Shoulder

Roast Cape Otway Pork loin

Slow-roasted Gippsland Black Angus Strip loin, Red Wine Jus

Roast Chicken Breast, Lemon, Thyme

Baked Cauliflower with Pita, Tahini and Pickles

## Sides

Roast Potatoes, Confit Garlic, Rosemary, Cayenne

Asian Slaw

Rainbow Carrots, Moroccan Spice

Broccolini, Garlic Butter

Mixed Leaf Salad

## Dessert

Baby Pav, Seasonal Berries

Lemon & passionfruit cheesecake

Chocolate lava, vanilla bean

# Corporate Packages

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## Morning or Afternoon Tea \$25pp

*Includes a selection of sweet treats, scones, pastries, fruit  
Tea and coffee*

## Premium Package \$40

### Morning or Afternoon Tea

*Includes a selection of sweet treats, scones,  
pastries, fruit  
Tea and coffee*

**+ Lunch**

*Assorted sandwiches, wraps and baguettes*

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**GFO** Gluten Free Option Available

**V** Vegetarian

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FROM A GOOD PLACE +  
**BREWMANITY**  
ESTD BEER CO 2015



# *Beverage Packages*

# Core Range Package

2 hours \$46pp | 3 hours \$60pp | 4 hours \$72pp

## Beer

Mouth of the South - Draught Lager  
Social Beast - Pale Ale  
Slider - Cold XPA  
Bang On - Mid Strength

## Wine

Rothbury Estate Sparkling Cuvee  
Fat Bird Rose  
Rothbury Estate Sauvignon Blanc  
Munificent Shiraz

### NON-ALCOHOLIC

Soft drinks, juices, and other non-alcoholic beverages are available

### BLENDER PACKAGES

Add our 'MIXED WITH SPIRIT' Blender range to your beverage package for an additional \$10pp.

# Run the Taps Package

2 hours \$66pp | 3 hours \$80pp | 4 hours \$92pp

## Beer

All on tap Beers under 7% ABV - up to 12 styles

## WINE

Rothbury Estate Sparkling Cuvee  
Chandon Brut  
Fat Bird Rose  
Rothbury Estate Sauvignon Blanc  
Munificent Pinot Grigio  
Risky Business Chardonnay  
Munificent Shiraz  
Golding 'Purveyor' Pinot Noir (v)

### SPIRIT PACKAGES

Add spirits on to your beverage package for an additional \$30pp.

### **BAR TAP ON CONSUMPTION**

A bar tab can be arranged for your event with a specified limit catering to your budget in mind. This can be prepaid or paid at the time of your event. Your bar tab will be reviewed as your event takes place. Once your bar tab expires you are more than welcome to increase if required or turn into a cash bar so your guests can purchase their own drinks.

### **CASH BAR**

Your guests can choose from our beverage selections in which they can purchase throughout your event.

## *Extras & Upgrades*

**Cocktails on arrival**

**Live Lunch Experience**

**Roaming Beverage Service**

**Tasting Paddles**

**Take Home Merch**

*Get in touch with our Events Team to discuss ways we can make your event memorable  
[events@brewmanity.com.au](mailto:events@brewmanity.com.au)*





**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 at

**CANCELLATIONS:** Cancelling 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.

**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.

**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 responsibility of guests with dietary requirements to identify themselves to staff.

**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.

**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. Blu-tack, 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.

**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.