

FUNCTION PACK



**BRIDGE
ROAD
BREWERS**

BRUNSWICK

ABOUT US

Bridge Road is widely regarded as one of Australia's leading craft brewers.

Our brewpub and it's pizzas are famous far and wide. With a menu focused on produce driven dishes and locally sourced ingredients, 30 rotating taps of beer and a selection of our favourite local wines, we have something for everyone.

As a venue, we have an unwavering commitment to our guests. Central to this is helping you meet the needs of your gathering. Whether it's a big family do or a small work Xmas party, we'll make your event a success through excellent service and top notch fare.



PACKAGES

PINT-SIZED PARTY – \$20 PP

(Minimum 6 People)

A fuss-free, kid friendly option that keeps everyone happy. Our Pint-Sized Party includes soft pretzels, Ham & Margherita pizzas and fries. Tasty, no-stress catering for your little legends!

CANAPÉS (PICK 5 ITEMS) – \$35 PP

(Minimum 8 People)

COLD

Chickpea and eggplant dip on crackers with pine nuts & dukkah (VG)

White anchovies, salsa verde on toast. (DF)

Duck liver parfait, smoked grapes on crostini (NF)

Salmon ceviche, tigers' milk, sweet potato salsa on tostada (GF, DF, NF)

HOT

Orange and thyme fried chicken with junkanoo sauce (GF, DF, NF)

Filipino tamarind & lemongrass skewers (chicken hearts, beef, or pork) with pickled papaya (GF, DF, NF)

Jerk cauliflower bites with fermented sweet chilli sauce. (VG, GF), NF

Lamb kofta skewers with preserved lemon yoghurt (GF, NF)

SWEET

Chilli chocolate cake with chocolate ganache & whipped cream (V, NF)

Walnut and pistachio baklava with spiced syrup (VG)

+ Additional items – \$5 PP

BASE CRAZING TABLE – \$35 PP

(Minimum 12 People)

House made garlic & herb focaccia (VG)

Marinated olives (VG, GF)

Chickpea and eggplant dip with pine nuts & dukkah (VG)

Chef's select charcuterie and gourmet cheese (GF)

Marinated roasted vegetables (VG, GF)

Pickled seasonal vegetables (VG, NF)

Grilled eggplant marinated in ginger, garlic, sesame, chilli sauce (VG, GF)

Jerk cauliflower bites with Junkanoo sauce (VG, GF, NF)

Lamb kofta with preserved lemon yoghurt (GF, NF)

+ Additional Salad/Side – \$5 PP
+ Additional Pizza – \$7 PP
+ Additional Large Plate – \$10 PP

PACKAGES

PIZZA PARTY — \$25 PP

(Minimum 12 People)

Keep it simple with a classic pizza party! Your choice of up to four pizzas and two salads served buffet style with fries. Cant decide? Just let us know any dietaries and leave the rest up to the chefs!

BANQUET TABLE — \$65 PP

(Minimum 12 People)

Shared 'feed me' banquet BRB style combining our base grazing table with your choice of two large plates and three salads/sides.

+ Additional Salad/Side - \$5 PP

+ Additional Pizza - \$7 PP



MENU

PIZZA

Margherita (V)

Napoli sauce, buffalo mozzarella, basil

Broccolo (V)

Napoli sauce, broccoli, buffalo mozzarella, semi dried tomato, parmesan cheese

Roast Duck

Roast duck, Napoli sauce, mozzarella, shaved onions, Peking sauce

Smoked Ham

Napoli sauce, double smoked ham, fior di latte, oregano

Capri Verde (VG)

Confit garlic, vegan mozzarella, grilled artichoke, onion, capers

Porco Rosso

Vodka sauce, fior di latte, mozzarella, pork & fennel meatballs, nduja, sage, spicy honey

Chilli Prawn

Tiger prawn, zucchini, semi dried tomato, mozzarella, lemon, chilli oil

Patata (V)

Sautéed potato, provolone, confit garlic, onion, parmesan, thyme

Pepperoni

Napoli sauce, pepperoni, mozzarella, olives, almond romesco

SALADS/SIDES

Charred seasonal greens, zaatar, lemon dressing, macadamia feta, herbs (VG, GF)

Pickled beetroot, whipped ricotta, hop pickles, walnuts, dill vinaigrette

Rainbow cauliflower, tahini, macadamia feta, mint & pomegranate molasses

Duck fat potatoes, spicy salsa bravas, sour cream (GF)

Sautéed string beans, almond romesco, roasted hazelnuts (V, GF)

LARGE PLATES

Roasted pumpkin, with wild rice, quinoa, almond salad
cranberries and pomegranate dressing (VG, GF)

Grilled peri-peri chicken, charred broccolini, aji rojo sauce burnt lime (DF)

Shawarma spiced lamb, labne, roast capsicum salsa, yoghurt flat-bread
fattoush salad (GF)

Baked Atlantic salmon with dukkah, zaatar and salsa verde

DESSERT

Chilli chocolate cake with chocolate ganache & whipped cream (V, NF)

Walnut and pistachio baklava with spiced syrup (VG)

SPACES

THE ATRIUM

Big, light filled dining hall runs along Nicholson street and opens out onto the front yard beer garden. Perfect for your next sit down or cocktail event.

Indoor: Private area

Capacity: 100 standing / 60 seated

HALF ATRIUM

Indoor: Semi private area

Capacity: 80 standing / 45 seated

COURTYARD

Stretching along Nicholson Street, our lush courtyard is a relaxed urban oasis made for soaking up the sunshine on long afternoons with good company and great beer.

Outdoor: Not private area

Capacity: 150 seated

PUBLIC BAR

Big communal benches. Great for moving around chatting to friends. Huge selection of 30 taps and a great selection of craft wine, spirits, and cocktails.

Indoor: Not private area

Capacity: 80 standing / 60 seated

CELLAR BAR

Nestled in the corner on Nicholson St, bar and bottle shop is dedicated to all things craft. Perfect spot to host an intimate cocktail party, with a big bi-folding window out onto the front yard.

Indoor/Outdoor: Private area

Capacity: 60 standing / 50 seated





FAQ / TERMS

HOW LONG DO WE HAVE?

Functions generally run for up to 3 hours. But if you'd prefer something shorter or longer, no worries! Just let us know your ideal timeframe.

CAN WE ADJUST OUR FOOD PACKAGE?

Absolutely! We more than happy to work with you to tailor a package that suits your needs.

*Please note, we require food orders 7 days PRIOR to your function date so our kitchen can make arrangements.

DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes! We're always happy to accommodate dietary requirements, we just ask for at least 7 days' notice before your function.

*Please notify us of any serious allergies so our kitchen and FOH team can take extra care serving you your food.

DO YOU DO KIDS PARTYS?

We love kids! We've put together a package just for them. Whether it's pizza, face painting, or both, we'll make it a party to remember.

CAN I BRING A CAKE?

Absolutely! You're welcome to bring your own cake at no charge. If you'd like our chefs to portion and serve it for you, a small cakeage fee applies.

CAN I BOOK THE ENTIRE VENUE?

Bridge Road Brewers Brunswick is all about community, so we aim to stay a part of everyday life and don't often hire out the entire venue. That said, we consider all requests on a case-by-case basis and always welcome enquiries.

CAN WE BOOK OUTSIDE?

Melbourne's weather can famously be unpredictable, so we don't book the front yard or patio in advance for large groups. But, if it's sunny on the day, we'll happily move you outside if we have the space!

DO YOU HAVE DRINKS PACKAGES?

Not exactly – instead of set drink packages, you can run a tab with the drinks you'd like to offer and set a budget that suits you. We're happy to keep it flexible and can always adjust or extend it on the day if needed.

CAN I ORGANISE A CUSTOM EVENT?

We're always open to ideas and love creating tailored experiences, want a DJ, Audio-Visual, Face Painter? Get in touch—we'd love to see how we can bring your event to life!

BRIDGE ROAD BREWERS



137–141 NICHOLSON ST. BRUNSWICK EAST, 3057

OPEN 7 DAYS - 11AM TIL LATE
KITCHEN OPEN - 12PM TO 9PM

BOOKINGS & ENQUIRIES - (03) 9967 5232
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