

OUR STORY

Like brick laneways around the world, Brick Lane Brewing brings people together through inclusivity and diversity, sustainability and innovation.

Proudly independent and B-Corp certified, Brick Lane is at the forefront of craft brewing, having created a community where lovers and makers of great beers can unite from a state-of-the-art brewery designed with sustainability and efficiency in mind, with a range of Australian firsts using world-leading technologies and equipment.

Our wide range of beers are created for all taste profiles and occasions, spanning from the everyday refreshment to the super special limited releases. Our beers are designed to welcome everyone in without judgement. We brew beer which is fun to make and fun to drink.

Everyone is welcome at Brick Lane Brewing Community.





EVENTS & EXPERIENCES

Located in the heart of Melbourne's bustling city, Brick Lane Market Dining & Bar embraces an industrial-chic feel. As a part of Brick Lane Brewery, our venue combines an exceptional beverage menu with market fresh food.

Being a big open space doesn't mean we're cold and echoey. Like our beer, we're fresh, vibrant and full of energy. Expect the relaxed atmosphere of a craft brewery, with a lineup of award winning beers served by our knowledgeable staff.

Our industrial style, versatile space means you have a blank canvas to play with. Whether it's a corporate event, intimate dinner or birthday party, Brick Lane Market Dining & Bar has a suitable space for you.

You can bump in your function ready to go or enjoy the room to move and create. Our passionate events staff help make this planning process easy for you, ensuring your schooner is topped up and your guests impressed.

OUR SPACES

TAPROOM | Exclusive Use

Capacity: 100 Cocktail

Minimum spend: from \$2500

DINING ROOM & TERRACE | Exclusive Use

Capacity: 70 Seated | 300 Cocktail

Minimum spend: from \$20,000

PRIVATE DINING ROOM | Semi-private

Capacity: 16 Seated | 40 Cocktail*

Minimum spend: from \$1600





TAPROOM

The Taproom provides the perfect balance of industrial-chic with it's own separate entrance to the venue. The space is ideal for cocktail events with high bar and standard seating options.

Capacity: 100 Cocktail Catering Options: Canape Minimum Spend: from \$2500

Exclusive use: Yes

Inclusions:
Bartenders
Waitstaff
Fully stocked private bar
Private entrance
Private toilets
AV equipment
Furniture

If you would like a detailed price guide for this space get in touch at: market@bricklanebrewing.com

DINING ROOM & TERRACE

For those seeking an ideal venue to gather with their entire entourage for a grand celebration, whether it be a birthday, engagement party, wedding, or a corporate event, the Dining room & Terrace is the perfect choice.

Situated on the upper floor, this space offers a well-appointed setting complete with two fully stocked private bars and a spacious outdoor terrace.

Capacity: 70 Seated | 300 Cocktail

Catering Options: Canape Menu | Sharing Menu | Selective Menu

Minimum Spend: From \$20,000

Exclusive use: Yes

Inclusions:

Entire terrace

Bartenders

Waitstaff

2 fully stocked private bars

Private toilets

AV equipment

Furniture

If you would like a detailed price guide for this space get in touch at: market@bricklanebrewing.com





PRIVATE DINING ROOM

Situated elegantly upstairs, our private dining room is tailored for refined group dinners, small events, and corporate gatherings with curated beer and wine pairings. It provides a sophisticated backdrop for intimate occasions and seamlessly accommodates larger events.

The Raw Bar and Terrace on Therry Street can be effortlessly integrated for expanded guest lists and chic cocktail-style gatherings.

Capacity: 16 Seated | 40 Cocktail* (see add ons) Optional Add Ons: Terrace (Therry St) & Raw Bar

Dining Options: Canape | Sharing Menu | Selective Menu

Minimum Spend: From \$1600 Exclusive use: Semi-private

Inclusions:

Bartenders

Waitstaff

Fully stocked private bar

Toilets

AV equipment

Furniture

If you would like a detailed price guide for this space get in touch at: <u>market@bricklanebrewing.com</u>

CANAPÉ MENU

Minimum Guest Number: 20 Maximum Guest Number: 300

Packages:

\$30pp | 4 small items

\$44pp | 3 small items & 2 medium items

\$56pp | 6 items from anywhere \$78pp | 8 items from anywhere

Small

Oysters, mignonette | GF | DF Pumpkin hummus, corn chip | GF | DF | VG | V Leek & cheddar croquette, mustard | V Caramelised onion & cheddar tart | V Australian scallop, cauliflower puree | GF Vegetarian spring roll, sweet chilli sauce | V Duck liver cannoli, chives

Stout caramel truffle | GF | V

Medium

Crispy buttermilk chicken, chipotle Bloody Mary oyster shot | DF | GF Beer battered fish, citrus mayo | DF Mushroom slider, BBQ Sauce | V Beer battered prawn, spicy aioli | DF Spinach & ricotta sausage rolls | V Butter chicken pie, yoghurt, raita

Large

Gochujang pork belly slider Lemongrass duck bun, soy Wagyu beef slider, cheddar, pickle Beef sausage rolls, BBQ sauce Angus beef pie, ketchup

*Please note menus are example only & subject to change



SHARING MENU

Minimum Guest Number: 10 Maximum Guest Number: 80

\$85pp

Shared Starters

Cobb Lane sourdough, whipped butter | V
Jumbo Sicilian olives, citrus
Queen Victoria Market charcuterie selection | DF
Farmhouse chicken terrine
Pumpkin hummus, corn chips | DF | V | VG | GF

Shared Mains (Choose 2)

Market fish, XO sauce, scallions | GF Whole roasted chicken, mojo verde | DF | GF Gochujang pork belly, sticky soy | DF Slow cooked lamb shoulder, romesco | DF | ADD \$19PP

Shared Sides

Cabbage slaw, chipotle mayo | V | GF Roasted carrots, burnt honey, pepitas | V | GF

Desserts | Alternate drop

Apple tarte tatin | V Hops ice cream sandwich | V

ADD Cheese board | \$60

3 Cheeses (60g each), quince, crackers

*Please note menus are example only & subject to change



SELECTIVE MENU

Minimum Guest Number: 10 Maximum Guest Number: 80

\$95pp

Shared Starters

Cobb Lane sourdough, whipped butter | V
Jumbo Sicilian olives, citrus
Queen Victoria Market charcuterie selection |
DF
Farmhouse chicken terrine

Pumpkin hummus, corn chips | DF | V | VG | GF

Mains | Select 1

Cauliflower, mojo verde, dates, parsley | DF | VG

Market fish, parsley velouté, braised fennel | GF

Gochujang pork belly, sticky soy, cabbage slaw | DF

Scotch Fillet, BBQ sauce, roasted shallots | DF | GF | ADD 15PP

Shared Sides

Farm leaves, shallot vinaigrette, crispy shallots | DF | GF | V | VG Crushed baby potatoes, chipotle mayo, chives | DF

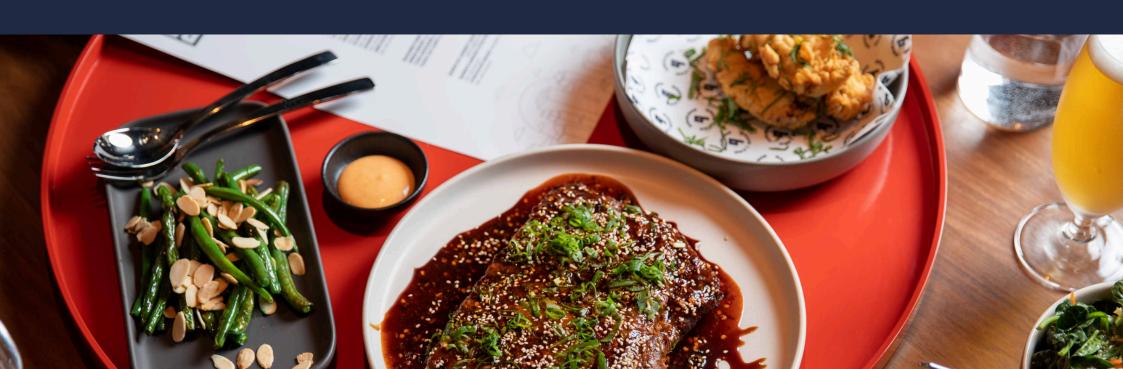
Desserts | Alternate drop

Apple tarte tatin | V Hops ice cream sandwich | V

ADD Cheese board | \$60

3 Cheeses (60g each), quince, crackers

*Please note menus are example only & subject to change



BEVERAGE PACKAGES

Our standard beverage packages comprises of ALL tap beer, house wine, non-alcoholic beer & soft drinks.

3HRS | \$45pp 4HRS | \$65pp 5HRS | \$85pp

Optional Add Ons

House Spirits | \$65pp Welcome Cocktail | \$15pp

Bar Tab

If you prefer a hands-on approach, our bar tab service empower you to select the beverages available to your guests. With this option, you are in control of curating the offerings to align with your event style.



MASTERCLASSES

GUIDED TASTING AND BEER SCHOOL \$30PP | APPROXIMATELY ONE HOUR

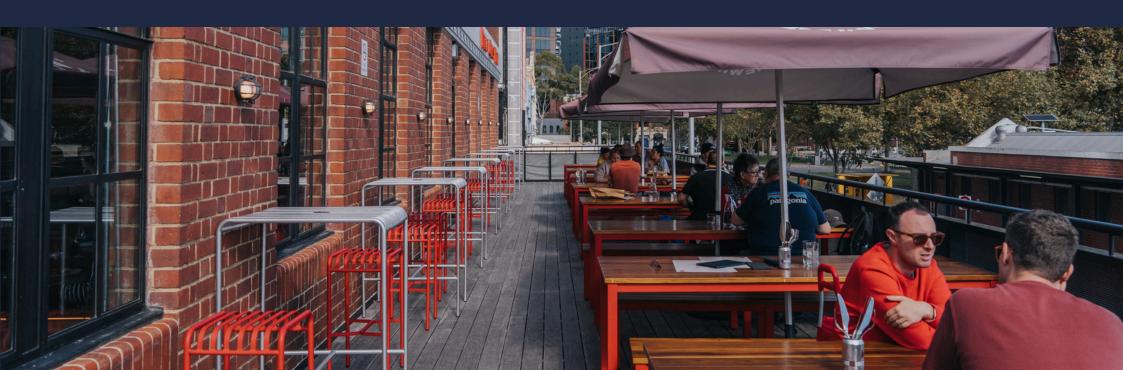
Get the insider knowledge from one of our beer experts about how beer is made and what we do at Brick Lane Brewing that makes our brews so special, all the while taking in the view of Queen Victoria Market.

CHEESE AND BEER PAIRING SESSION \$40PP | APPROXIMATELY ONE HOUR

Indulge in the ultimate beer & cheese pairing at Brick Lane Brewing. Our cicerone trained team will guide you through an immersive tasting session, paring 4 handpicked beers with their perfect cheese counterparts. Uncover the art behind our craft and the flavour magic of beer and cheese

COCKTAIL MASTERCLASS \$65PP | APPROXIMATELY 90MINS

Just like our beer school, our cocktail masterclass delves into the art of creating liquid wonders. Get ready to shake up three unique cocktails while discovering the hidden secrets of mixology



CONDITIONS

MENUS

Menus are example only & subject to change. For current menus please reach out to market@bricklanebrewing.com

MINIMUM SPEND

Minimum spends apply for exclusive and semiprivate use of our function spaces. If exclusive or semi-private use is not requested payment will be based on consumption.

DEPOSITS

20% deposit is due on booking confirmation, with balance paid 7 days prior to your event. Payment can be made via bank transfer or credit card. *Deposits are non refundable

CANCELLATION

Cancellation of your event 7 plus days from your function will result in forfeiting your deposit. Cancellation less than 7 days notice will result in full payment as per final invoice. Date Change or Postponement: 7 plus days from your function, the deposit will be transferred to the new date

SECURITY

Depending on the size and nature of your event we may require external security to be hired for the safety of you, your guests and our staff on site. This will be determined by the functions and venue manager and, if necessary, will be quoted on an hourly price.

EVENT STYLING

Our venue permits customers to bring decorations onsite or use an external supplier to decorate reserved spaces. If you choose to style your reserved space please confirm details with our function coordinator. Brick Lane Market will provide a complimentary 60-minute bump in/out for your booking. If you wish to request an extended bump in/ out, it must be preapproved by the functions coordinator and there may be an additional cost. If function is running late into the evening styling must be removed before start of business the following day. No glitter or confetti allowed onsite, failure to adhere to this rule will result in cleaning fees.

EVENT PHOTOGRAPHY

We permit photographers onsite for private functions/events. If you have booked a photographer for an upcoming function please let our functions coordinator know in advance.

LIVE ENTERTAINMENT

If you would like a specific musical artist for your function, please make a request with our functions coordinator. Once approved it can be booked by you at your own expense.

SPEECHES

Our venue permits speeches for large group bookings. Please let us know at the beginning of your booking if you plan on making speeches so we can arrange a suitable time.

CAKEAGE

We charge a \$5pp cakeage fee or \$85 flat rate. In paying this we will be more than happy to store, cut and plate the cake for you as well as provide cutlery. This fee will be charged on the day of booking.

FINAL BOOKING CONFIRMATION

We require confirmation of final numbers and food selection 7 days prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. We also understand that there are last minute changes and special requests. Please contact our function coordinator directly to discuss any changes to your reservation.

PARKING & PUBLIC TRANSPORT

We are located at 456 Queen Street, Melbourne. For public transport, tram routes 19, 57, 58, and 59 all stop right outside Queen Victoria Market.

ACCESSIBILITY

Our venue is fully accessible.

GET IN TOUCH

For function and event bookings please get in touch at: market@bricklanebrewing.com

For table bookings during our standard opening hours book online via our <u>website</u>.

We are located at 456 Queen Street, Melbourne. For public transport, tram routes 19, 57, 58, and 59 all stop right outside Queen Victoria Market Parking is available in the Queen Victoria open air carpark.

Trading Hours
Monday | Closed
Tuesday to Saturday | Noon to 11
Sunday | Noon to 8

We are flexible about function enquiries outside of our standard trading hours.

