



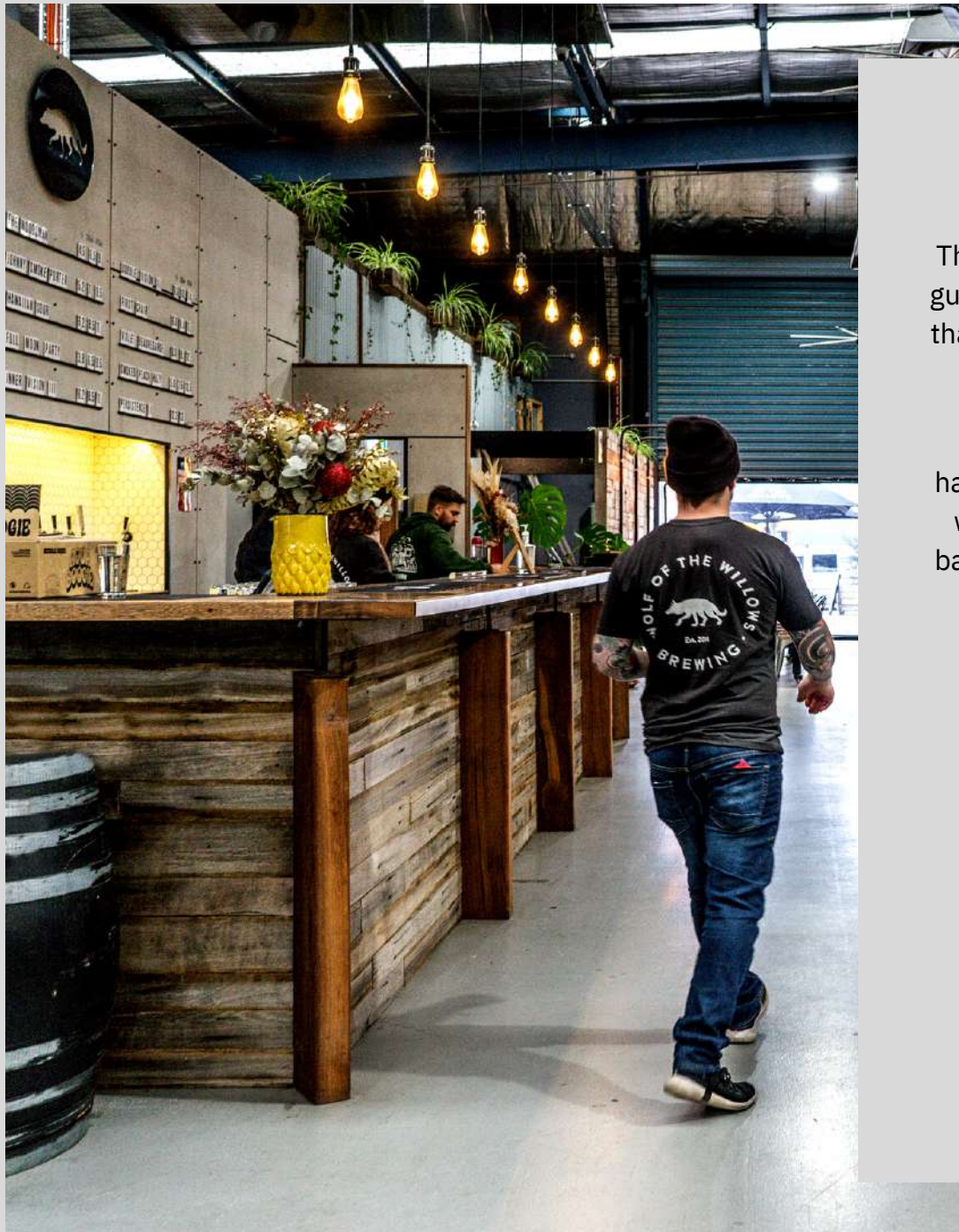
# CELEBRATE WITH US

Are you looking for a unique space to host your next work function, event or party? The Wolf of the Willows Brewery and Taproom in Mordialloc is the perfect venue.

We're a family owned and operated business and pride ourselves on extending warm hospitality to anyone who comes through our doors.







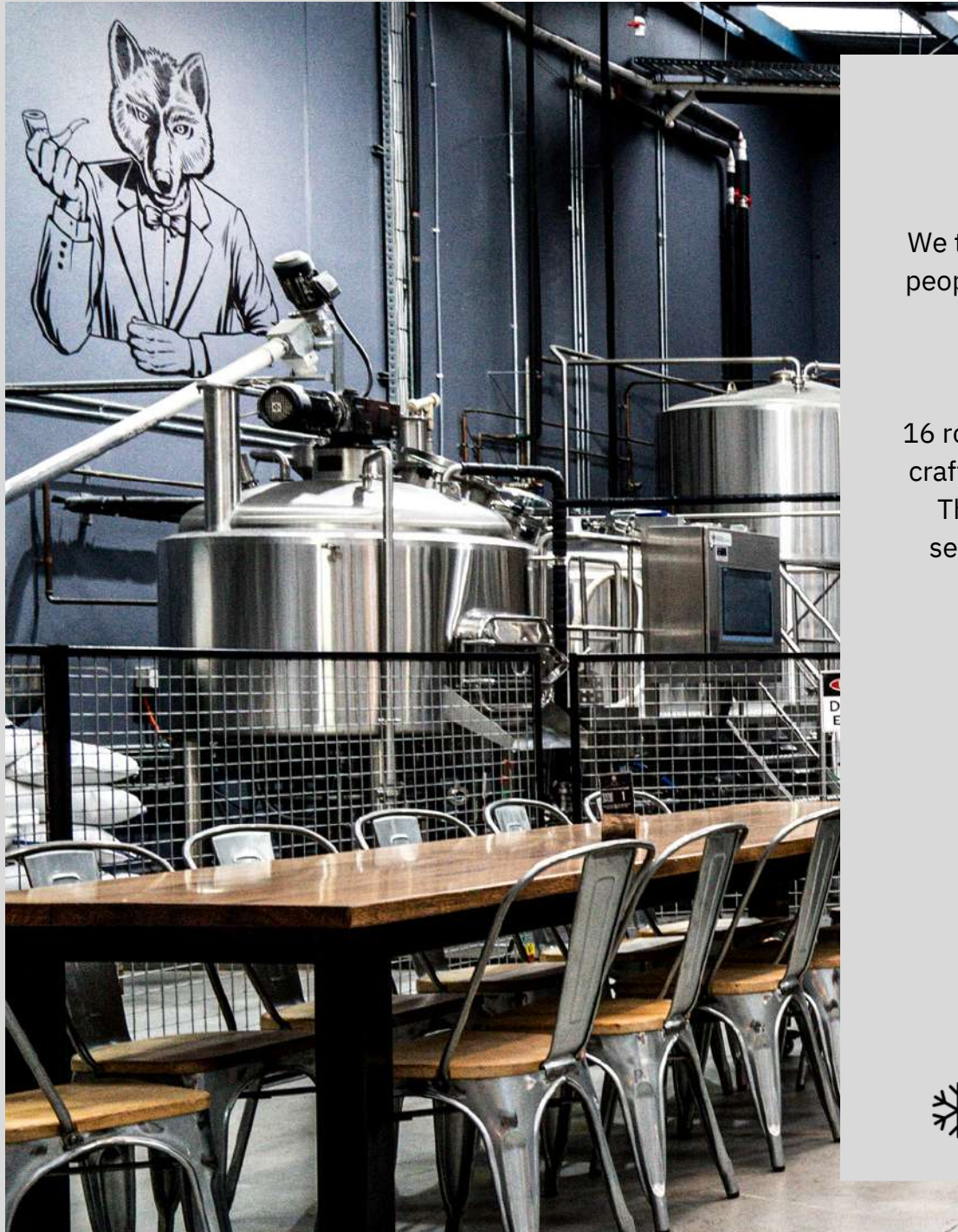
# OUR VENUE

The Taproom hosts a large outdoor beer garden, where guests can enjoy a well-crafted ale against a huge mural that was painted and designed by local Melbourne artist Digable Goods.

Inside is a mix of industrial steel, stunning recycled hardwood timber and snow gum feature walls, a wall of whisky barrels, a wood fireplace, all complete with a backdrop of our brewery, where the beer love comes to life.







# OUR EVENT SPACE

We take bookings for large groups of between 20 and 60 people in our versatile, semi-private event space. Formal sit down or relaxed stand up, we can cater to all occasions.

16 rotating taps of house made beer and seltzer, a locally crafted wine list and range of Australian artisanal spirits. The diverse food menu is produced in-house, with a selection of beer friendly share plates, as well as pub favourite mains.



## AMENITIES





# FOOD PACKAGES

## Stand-up/Canape (20-60 pax)

### \$25pp Canape (7 pieces)

2 Vegetarian  
Vietnamese Spring  
Rolls (V) Sweet  
Chilli/Plum Sauce

2 Sun Dried Tomato  
Arancini Balls on  
truffle sauce (V)

2 Beef Croquette  
Bites in lemon grass  
coconut cream,  
served with aioli

1 Pulled Pork Taco  
OR Vegie Chickpea  
and Tofu Taco  
served with ancho  
slaw and fried  
eschalots (V) (GFO)

Chips to share

### \$33pp Canape (9 pieces)

3 Vegetarian  
Vietnamese Spring  
Rolls (V)

3 Sun Dried Tomato  
Arancini Balls on  
truffle sauce (V)

2 Beef Croquette  
Bites in lemon grass  
coconut cream,  
served with aioli

1 Pulled Pork Taco  
OR Vegie Chickpea  
and Tofu Taco (V)  
(GFO)

Chips to share

### \$40pp Canape (12 pieces)

4 Vegetarian  
Vietnamese Spring  
Rolls (V)

3 Sun Dried Tomato  
Arancini Balls on  
truffle sauce (V)

2 Beef Croquette  
Bites in lemon grass  
coconut cream,  
served with aioli

2 Pulled Pork Tacos  
OR Vegie Chickpea  
and Tofu Tacos (V)  
(GFO)

1 Mud Crab Slider or  
Impossible Burger  
(V) Slider

Chips to share



# FOOD PACKAGES

## Sit Down Set Menu (30 people)

**\$45pp Grazing / Shared Menu Quantities based on pieces per person**

4 Vegetarian Vietnamese hand made Spring Rolls (V)

4 Spiced (mild) Chicken Wingettes with aioli dipping

2 Pulled Pork Tacos OR Vegie Chickpea and Tofu Tacos (V)(GFO)  
(half/half based on booking numbers)

1 Mini Mud Crab slider or Impossible Plant Based Burger (v) slider (half/half based on booking numbers)

1 Green Curry Mussel Pot  
(1 pot shared between 2)

Chips to share

(GFO) gluten free option • (V) vegetarian

PLEASE NOTE ALL MENUS ARE SUBJECT TO CHANGE. PLEASE ADVISE DIETARY REQUIREMENTS 7 DAYS PRIOR.







# ENQUIRE NOW

We'd love to discuss your event needs and find a package that suits the occasion.

If you'd like to get in touch, you can do so at:

(03) 9587 2480

OR

[bar@wolfofthewillows.com.au](mailto:bar@wolfofthewillows.com.au)

