



YOUR MATES
Bowls Pub

GOOD BEERS
GOOD MATES
GOOD TIMES

INDEPENDENT BEER CRAFTED BY MATESHIP



ABOUT US

G'day legends. Your Mates Bowlspub is situated in Cooroy in the Noosa Hinterland.

We've been Brewing Good Times on the Sunshine coast since 2013.

The BowlsPub is the perfect place to have a roll, entertain, reward and celebrate any occasion.

So if you like drinking the best in town in a chilled and fun environment we'd love to host your party or event and share some Your Mates' love.



BREWING **GOOD** TIMES

OUR SPACES



We are a Bowlspub. We have 8 taps pouring at all times and delicious food and wine to match. There are a number of areas to suit any function up to 250 people. We recommend before booking that you come in and have a look at our awesome space.

Function options can be activated for a minimum of 35 people or more. All functions will be allocated a 5 hour time slot. This can be increased with management approval.

Have a group under 35 people?

For smaller events and group bookings, all you need to do is book in advance, everyone can order from our menu and drinks are purchased as you go.



TUCKER TIME

CHOOSE FROM:

MATES \$19 PP

Choose 3 options from "Crowd pleasers"

GOOD MATES \$28 PP

Choose 2 options from "Crowd pleasers" or "Lite bites" and 1 option from "Bigger bites"

BEST MATES \$39 PP

Choose 2 options from "Crowd pleasers" or "Lite bites" and 2 options from the "Bigger bites"

CROWD PLEASERS

Single serve items walked around to guests by wait staff.
Your Mates to supply high quality bamboo disposable serveware for service at no additional charge.

BEEF SLIDER

angus beef patty, cheddar, lettuce, tomato sauce and mustard on a milk bun

BRISKET TACO

with pickled cabbage & pico de gallo (g/f)

CHICKEN SLIDER

southern fried, house slaw, cheese & chipotle mayo on a milk bun

MUSHROOM SLIDER

roasted baby field mushroom, caramelised onion & swiss on a milk bun (v)

BEER BATTERED PICKLES

with tomato relish (ve)

CORN RIBS

with burnt sage butter (v) (g/f)

BUFFALO CAULIFLOWER BITES

with a drizzle of vegan Ranch dressing (ve)

OUR WINGS

(2 pp) crispy fried and tossed in Honey- soy

MAC N CHEESE

rich and creamy, with freshly shaved parmesan (v)

CRUMBED SWISS BROWN MUSHROOMS

stuffed with Guacamole (g/f) (ve)

POPCORN CHICKEN CUPS

served with gravy, cheese

GF- Gluten Free | VE- Vegan | V- Vegetarian | DF - Dairy Free | NF - Nut Free

TUCKER TIME

🌴 LITE BITES 🌴

Single serve items walked around to guests by wait staff.
Your Mates to supply high quality bamboo disposable serveware for service at no additional charge.

CHEESEBURGER SPRING ROLLS
served with Bic Mac Dipping Sauce (nf)

SMOKED PORK BELLY BURNT ENDS
apple Aioli (gf) (df) (nf)

LAMB SHOULDER SLIDERS
minted Slaw & Lettuce

GRILLED BEEF SOSATIES
skewered beef and veg with a sweet spiced glaze(gf) (df) (nf)

FALAFEL
coconut Mint Yoghurt, Dukkha (ve)

POTATO SKINS
stuffed with grilled corn, capsicum and cream cheese (v)

PORK SAUSAGES & CARAMELISED ONION
in Puff Pastry (nf)

BBQ PULLED PORK SHOULDER SLIDER
with Apple Slaw and Sesame Mayo (nf) (df)

MAC N CHEESE BITES
Gunpowder Dust, Tomato relish (v)



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TUCKER TIME

BIGGER BITES

Fork and talk style. Each guest will receive a more substantial snack walked around to guests by wait staff. Your Mates to supply high quality bamboo disposables and for service at no additional charge.

APPLE BOURBON PORK RIBS
with Onion rings

GNOCCHI IN HOUSE MADE TOMATO SAUCE
with basil & Bocconcini (nf)

BEER BATTERED BARRAMUNDI
with Chips, Tartare & Lemon

BEEF BRISKET
with Baked Mac & Cheese and Bacon Crumble (gf)

PENANG CURRY
with Coconut sticky Rice pickled Veg (gf)

VEGO LOADED FRIES
with house smoked Boston Baked Beans &
Smoked Pimento Sour Cream (v) (gf)

HALF SIZE REUBEN ON TURKISH
on Turkish with Corned Beef, Mustard, slaw, Swiss Cheese and Pickles (nf)

GRILLED FISH TACOS (2)
with fine Slaw, Pico de Gallo & lime (gf)

BEEF MASSAMAN CURRY
coconut rice, pickled veg (gf)

NACHOS NEGRAS
house made tortilla chips, Smoked beef chili,
guacamole & Queso (gf)

GINGER, LIME CHICKEN SALAD
crunchy Noodles & Cashews (gf)

PUMPKIN & MARINATED FETA SALAD
Honey Mustard Dressing (gf) (v)

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BREWING GOOD TIMES

BOARDS & GRAZING

**CAN ONLY BE ADDED AFTER MATES, GOOD MATES
OR BEST MATES OPTION HAVE BEEN SELECTED**

Designed for guests to snack on. Setup on a communal table for guests to serve themselves. Your Mates to supply high quality bamboo disposable serveware for service at no additional charge.

CHARCUTERIE | \$350

A Table overflowing with Cold Cuts, Dips, local Cheeses, grilled and marinated Vegetables, fresh Sourdough, Ciabatta and more.

CHEESE BOARD | \$350

Local Cheeses, seasonal fruit, nuts

DESSERT BOARD | \$300

Churros, battered and flash fried oreos, fruit skewers and warm dark chocolate ganache

FEASTING OPTIONS

The ultimate feed. Designed to fill a hungry party. Arranged on a communal table for guests to serve themselves. Your Mates to supply high quality bamboo disposable serveware for service at no additional charge.

SEAFOOD | \$65 PP

A Selection of Cold and Hot fresh local Seafood including Mooloolaba Prawns, Natural Oysters, smoked Salmon, whole crispy fried local Reef Fish with XO sauce , Grilled Barramundi, Flash Fried Calamari, Battered Barra Goujons, Chips, Lemon , Tartare and Cocktail sauces (df) (nf)

BBQ FEAST | \$55 PP

A selection of slow cooked and grilled meat options including BBQ Beef Brisket, 12 hour slow roasted lamb, Buffalo Chicken Wings, Grilled Kabana Sausages, Two chef's choice salads, sliced Ciabatta, house made BBQ sauces and baskets of Fries. (nf)

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OTHER CONSIDERATIONS

DIETARY REQUIREMENTS

Please advise when known.

All dietary requirements can be catered for as long as we know the details 2 weeks prior to your event. We recommend including any dietary requirement request in your RSVP announcements.

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KIDS MEALS

Please advise if required.

Children from ages 3 to 12 years are charged at a cost of \$12 per head. Children can be served the same as adults if desired or if you would like a separate meal this can be arranged from kids menu.

SUPPLIER MEALS

Please advise if required.

If you are required to or would like to feed suppliers, we charge \$25 per head. For this the supplier will get a range of options from your or our menu selections.

CAKE CUTTING

Please advise if required.

If you would like to serve your cake following charges apply.
Cake cut and plated on bamboo plates and served cocktail style - \$50 fee
Your mates to supply disposable serveware.
Host to provide cake, cake knife, stand, decorations etc.



🌴 LET'S GET BOOZY 🌴

LARRY'S SHOUT / CORE RANGE

2 hours \$39 p/p
3 hours \$45 p/p
4 hours \$55 p/p

Macca, Larry, Eddie,
Sally, Donnie, Tilly

Red, white and sparkling wine,
juices, soft drinks

SALLYS ROUND/PREMIUM

2 hours \$45 p/p
3 hours \$55 p/p
4 hours \$59 p/p

Includes core range above and all
limited releases under 7%

Premium red, white and sparkling
wine, juices, soft drinks

ON CONSUMPTION

A Bar Tab can be set up with a predetermined limit, allowing you and your guests to order your drinks from the bar with ease. You are welcome to check the balance of your tab at any time with any of our friendly bar staff. We will supply wristbands for all of your guests over 18 years old so they can be easily distinguished at the bar from other diners. Generally we include our core range tap beers, house wines and soft drinks on all bar tabs and then it is your choice if you wish to add limited release beers and cocktails.

* Please note a Credit Card will be required by management to set up the bar tab and full payment by cash or card is required before leaving the venue

🌴 CASH BAR 🌴

You and your guests are welcome to simply purchase your own drinks from the bar throughout the event

Beer and wine selection is seasonally based and can change at any time. We offer very competitive liquor specials that change month to month. Please contact our Functions Manager closer to the date of your function to confirm availability.



MATESHIP

IT'S WHAT TETHERS US TOGETHER!

Mateship is an unspoken bond between people. It's about being there for your mates through thick and thin, for the highs and lows. To celebrate or commiserate with a beer at hand.

OTHER CONSIDERATIONS

HIRE GOODS

We work closely with a number of hire companies if you want to personalise the experience. From decorations, lighting, audio visual, furniture, specialty balloons, linen and musicians.

We also have a mix of high and low tables with chairs and bar stools. Please let us know if your group requires lower tables for any young, elders or disabled guests. Some highchairs and a changing table are provided. The facility is accessible for disabled persons with disabled parking in our back carpark with back door entry available.

Anyone under the age of 18 must be accompanied by a responsible adult. From 9:00pm the Brewpub is 18+

We have parking and access for wheelchairs. Please advise us if any attendees will need special requirements.

Functions with 80 or more guests may, at the discretion of management, be required to pay for security. This cost will be charged at cost price.



TERMS AND CONDITIONS

1. Minimum Spend

1.1 A minimum spend (if required) will be agreed upon before the function/event and will be added into the final contract.

2. Deposit and Confirmation

2.1 All functions are required to pay a deposit to confirm the date of the booking.

2.2 Full payment is required no later than 7 days prior to the function date.

2.3 Management reserves the right to cancel any booking not accompanied by a deposit.

2.4 Confirmation of numbers are required 1 week prior to the function

3. Cancellation

3.1 All cancellations must be emailed to bookings@yourmatesbrewing.com

3.2 Deposits paid are refundable up to 2 weeks prior to the function date

3.3 After 7 days prior to the function or in the case of non-arrival, cancellations shall forfeit all monies paid.

4. Pricing

4.1 All pricing is inclusive of Goods and Services Tax (GST)

4.2 Whilst every effort is made to maintain prices, all pricing may be subject to alteration prior to your function and current pricing will be applied to your function.

6. Selection of Menu and Beverages

6.1 Menu selection must be made a minimum of 7 days prior to your function.

6.2 Where the menu has not been selected within this time frame, management reserves the right to select the menu on behalf of the client.

6.3 Beverage selections must be made at the time of the food selection. Beverages are subject to availability at the time of your function and should the selection not be available a suitable substitute may be made by management.

6.4 If purchasing a keg it is up to bar staff to determine the safety of patrons and whether or not they are fit to takeaway remainder of beer within the keg

TERMS AND CONDITIONS

7. Timings of Functions

7.1 Start and end times must be estimated at the time of the booking and confirmed no later than 3 days prior to the function date.

7.2 Departure times must be strictly adhered to. Management reserves the right to enforce closing time at any point in the night.

8. Entertainment

8.1 The venue reserves the right to approve all musicians, bands, DJ's and other forms of entertainment prior to the function.

9. Security

9.1 Any function/event that the management deems appropriate to have security, the cost will be included in the function/event total cost.

10. Deliveries

10.1 All deliveries (e.g. Cakes, flowers, place cards etc) and their times are to be arranged with the manager and pre approved prior to delivery.

10.2 The venue accepts no responsibility for goods left on the premises.

11. Liability

11.1 The person/s named as Client/Company shall be responsible in full for all costs/charges as a result of the agreed reservation.

11.2 The Client/Company shall be liable for any damages sustained to the venue by the Client/Company and guests, agents for or any other persons associated with the function. Whether in the room of the function or any other area of the property. Our venue has a no confetti or glitter policy for all guests. Cleaning cost may be applied for clean up

11.3 The venue and its employees or agents will not be liable for any injury, damage or loss of any nature, however caused (Through negligence or not) suffered by the Client/Company or guests, agents or for any other person associated with the function.

TERMS AND CONDITIONS

12. Unforeseen Circumstances

11.1 In the unlikely event of inability to comply with any of the provisions of this contract, by virtue of any cessation or interruption of utilities, electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food stuffs, other unforeseen contingency or accident, the venue reserves the right to cancel any booking and refund the deposit paid at any time.

13. DECORATIONS

Decorations requests are to be discussed with our functions coordinator or manager prior to your event. No confetti or confetti type decorations are allowed, cleaning fees apply.

The venue reserves the right to alter any of the aforementioned conditions.

CLIENT DETAILS

CLIENT NAME: _____

PHONE NUMBER: _____

EMAIL: _____

ONSITE CONTACT: _____

EVENT DETAILS

DATE: _____

LOCATION/VENUE: _____

ADDRESS: _____

TRAVEL: _____

TYPE OF EVENT: _____

GUESTS: _____