



Come celebrate with
YOUR MATES

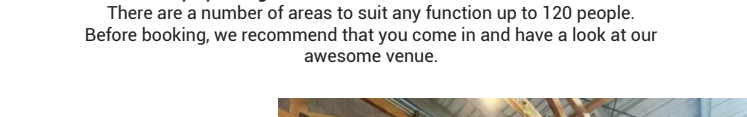
— FUNCTION PACKAGES —

OUR LOCATION

G'DAY LEGENDS!

Your Mates is situated in Warana between Mooloolaba and Caloundra. We have been Brewing Good Times here since 2018 and all our mates have been enjoying nice cold frothys in the brewhouse ever since.

We have the perfect place to entertain, reward or celebrate any occasion. *So if you like drinking the best in town in a chilled and fun environment we would love to host your event and share some Your mates' love.*

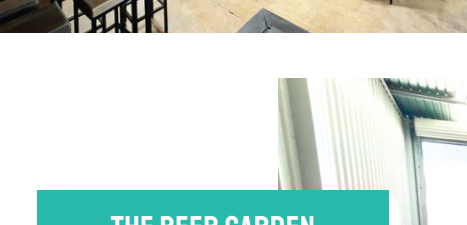
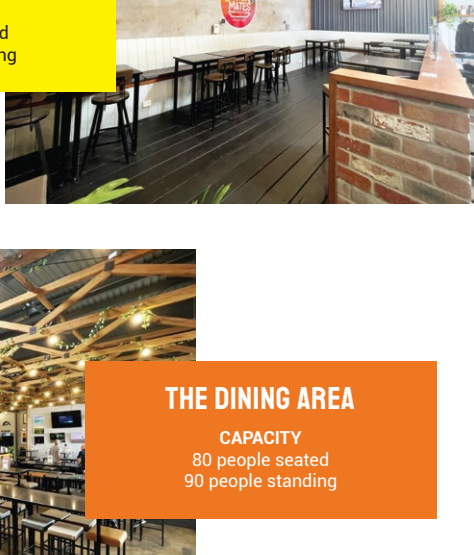


OUR SPACES

We are a working brewery with an attached brewhouse. **We have 12 taps pouring at all times and delicious food and wine to match.** There are a number of areas to suit any function up to 120 people. Before booking, we recommend that you come in and have a look at our awesome venue.

KING DONNIE'S DECK

CAPACITY
30 people seated
40 people standing



THE DINING AREA

CAPACITY
80 people seated
90 people standing

THE BEER GARDEN

CAPACITY
25 people seated
30 people standing



KIDS PLAYGROUND

CAPACITY
25 people seated
30 people standing

The brewhouse will always be open to all of our mates, so we do not offer exclusive use. Function options can be activated from a minimum number of 30 people and more. Our maximum number for any function is 120 people standing and 100 people seated.

All functions will be allocated a 5 hour time slot. This can be increased with management approval.

Our areas are not private areas, so if you don't like a cool crowd and awesome tunes we might not be the venue for you.

SMALLER GATHERINGS UP TO 30 PEOPLE – 2 HOUR BOOKING

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. There is no need for a deposit, or any required minimum spend.

LET'S GET BOOZY

LARRY'S SHOUT / CORE RANGE

MACCA, LARRY, EDDIE, SALLY, DONNIE, CIDER & TILLY

2 HOURS 35

3 HOURS 40

4 HOURS 49

SALLY'S ROUND / PREMIUM

WINE SELECTION

*Includes core range above and all limited releases under 8%

2 HOURS 40

3 HOURS 50

4 HOURS 59

WANT TO BE ON THE WALL WITH THE LIKES OF LARRY AND SALLY FOR THE NIGHT?

Why not buy a keg and have a tap on the brewhouse wall dedicated to your event? Save the hassle of having a tab limit. 10% off retail keg price.

TUCKER TIME

EDDIE'S ADVENTURE BOARDS

Choose from a selection of boards created to feed the crowd. *We recommend 3 boards for 30 people.*

SLIDERS 300

A MIX OF YOUR MATES FAVOURITE SLIDERS (40 PIECES PER BOARD)

Boocock Butchers Handmade Beef Patty, Smoked Cheddar, Lettuce, Mustard & Ketchup on a Milk Bun

Fried Chicken, Smoked Cheddar, Slaw, BBQ Aioli on a Milk Bun

Hop Salted Mushroom, Caramelised Onion, Rocket & Swiss Cheese on a Milk Bun

Brisket, Cheddar, Slaw & Spiced Green Tomato Jam on a Milk Bun

VEGGIE MATES 200

A MIX OF 40 PIECES OF DELICIOUS VEGGIES WITH A SELECTION OF DIPS.

Crumbed Tofu **V**

Marinated Eggplant, Zucchini & Roast Capsicum Skewers **GF, DF, VG**

Charred Corn **GF, V**

Beer Battered Pickles & Aioli **DF**

Corn Chips & Salsa **DF, GF, V, VG0**

Selection of Homemade Dips

MEAT MATES 350

FOR THE CARNIVORES. SHARE A VARIETY OF YOUR MATES BEST MEATY CREATIONS.

30 pieces of Buffalo Wings

6 Braised Beef Ribs **DF**

800g Smoked Brisket Sliced **DF**

12 pieces of Southern Fried Chicken

8 Noosa Sausages

4 Baskets Fries

BBQ, House Ranch, Chipotle Aioli & Mustard to Complement

SHIP MATES

MARKET PRICE

Market fresh seasonal seafood straight from the trawler. A variety of our fish suppliers' best produce which may include: Freshly Shucked Seasonal Oysters, Bugs, King Prawns & Local Fish with a range of House Made Condiments

NIBBLES

Canape style, walked around and then placed on the table (Single serve items)

LARRY'S FAVOURITES 20pp

4 CHOICES FROM THE MENU BELOW (ALLOWING ONE SERVING PER PERSON)

SLIDER OPTIONS:

Boocock Butchers Handmade Beef Patty, Smoked Cheddar, Lettuce, Mustard & Ketchup on a Milk Bun

Fried Chicken, Smoked Cheddar, Slaw, BBQ & Aioli on a Milk Bun

Hop Salted Portobello Mushroom, Caramelised Onion, Rocket & Swiss Cheese on a Beetroot Bun **V**

Brisket, Cheddar, Slaw & Spiced Green Tomato Jam on a Milk Bun

OTHER NIBBLES:

Mushroom Arancini **V**

Corn Dog American with Mustard **GF**

Crumbed Marinated Tofu with BBQ Sauce **V**

Potato skins with Cream Cheese Roast Capsicum and Charred Corn **V, GF**

Crusty Mac 'n' Cheese Squares with House Napoli Sauce **V**

Corn Chips with Mexican Bean Mix **V**

Baby Cos Salad **V, DF**

MACCA'S BEEN FISHIN' 39pp

3 CHOICES FROM OUR LARRY'S FAVOURITE MENU

3 CHOICES FROM OUR PREMIUM MENU BELOW

Cooked Mooloolaba Prawns

Half Shell Scallops with Fresh Caper Salsa

Oysters with Wakimi Chilli Salt

Barramundi & Chips

Brisket with Mac 'n' cheese

Crumbed Lamb Cutlet

Citrus Rubbed Smoked Chicken Drum

Salt & Pepper Calamari

SET COURSE MENUS

For seated events we can arrange a set course menu on request

2 COURSE MENUS FROM \$50

3 COURSE MENUS FROM \$60

OTHER CONSIDERATIONS

Please discuss with us any guests that have special dietary requirements and we will do our utmost to provide alternative options. *Being a working brewery we can not guarantee our food will be 100% Gluten free.*

Kids menu is available on request.

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 high chairs and a changing table are provided. The facility is accessible for disabled persons via our disabled parking in the back carpark with back door entry available.

Anyone under the age of 18 must be accompanied by a responsible adult from 9pm. 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.*

FUNCTION TERMS & 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 & CONFIRMATION

2.1 All functions are required to pay a \$500 deposit to confirm the date of the booking

2.2 Full deposit 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 the venue manager at vm@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

4.3 Any payments made with credit or debit card will incur a credit card surcharge

5. SELECTION OF MENU & BEVERAGES

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

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

5.3 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

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

6. TIMINGS OF FUNCTIONS

6.1 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

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

7. ENTERTAINMENT

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

8. SECURITY

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

9. DELIVERIES

9.1 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

9.2 The venue accepts no responsibility for goods left on the premises

10. LIABILITY

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

10.2 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

10.3 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

11. 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

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



BREWING GOOD TIMES