



FUNCTION PACKAGES

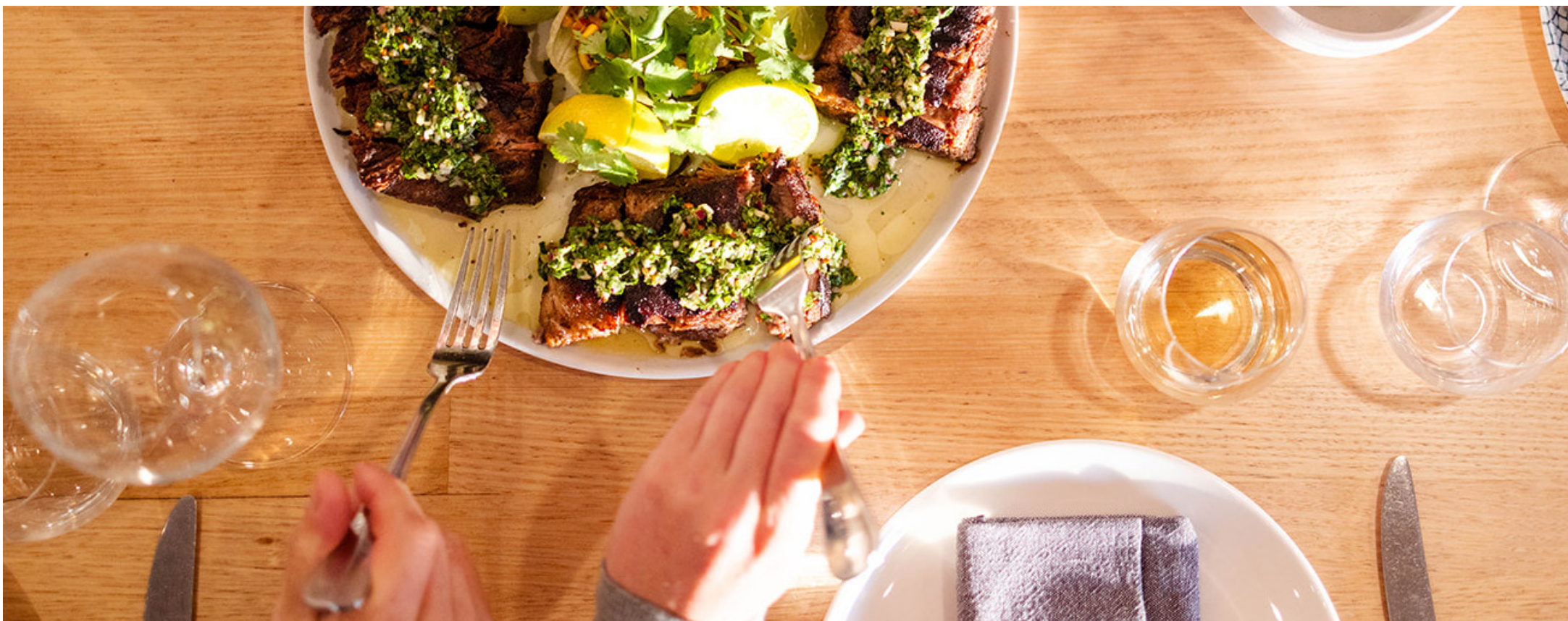
Our functions

Whether it is someone's milestone birthday, the cricket club trophy night, a baby shower, or lunch with old friends, we have got all kinds of spaces for all kinds of celebrations. Our ceiling high windows overlook the famous Busselton Jetty and Geographe Bay, with only the foreshore between Shelter and the water.

With options for exclusive and non-exclusive areas and a variety of food and drink packages, it's easy to cater your function to your needs.

How to create your function with Shelter:

1. Choose your space
2. Choose your food
3. Choose your drinks





Our spaces

Non-exclusive spaces

The beer garden

Enjoy stunning, uninterrupted views of Geographe Bay. Cocktail style seating and standing for up to 20 people. Situated next to Shelter's kids' play park. Celebrate in the sun with the sea breeze and summer. vibes - weather dependent. No venue hire fee.

The main hall

Feast in the brewery's main hall. Sit down settings for up to 30 people. Cozy up in winter or escape the summer heat inside our main hall. No venue hire fee.

The veranda

Enjoy our veranda seating in the shade. Perfect for those who want to sit outside and enjoy a more private setting. Seating and standing for up to 60 people. Available for exclusive use for parties over 30 people. No venue hire fee.

Exclusive spaces

The brew deck

Party where the beer gets made. Seating for 20 and standing for up to 40 people. View over the brewery floor and onto the bay. Venue hire fee of \$250.

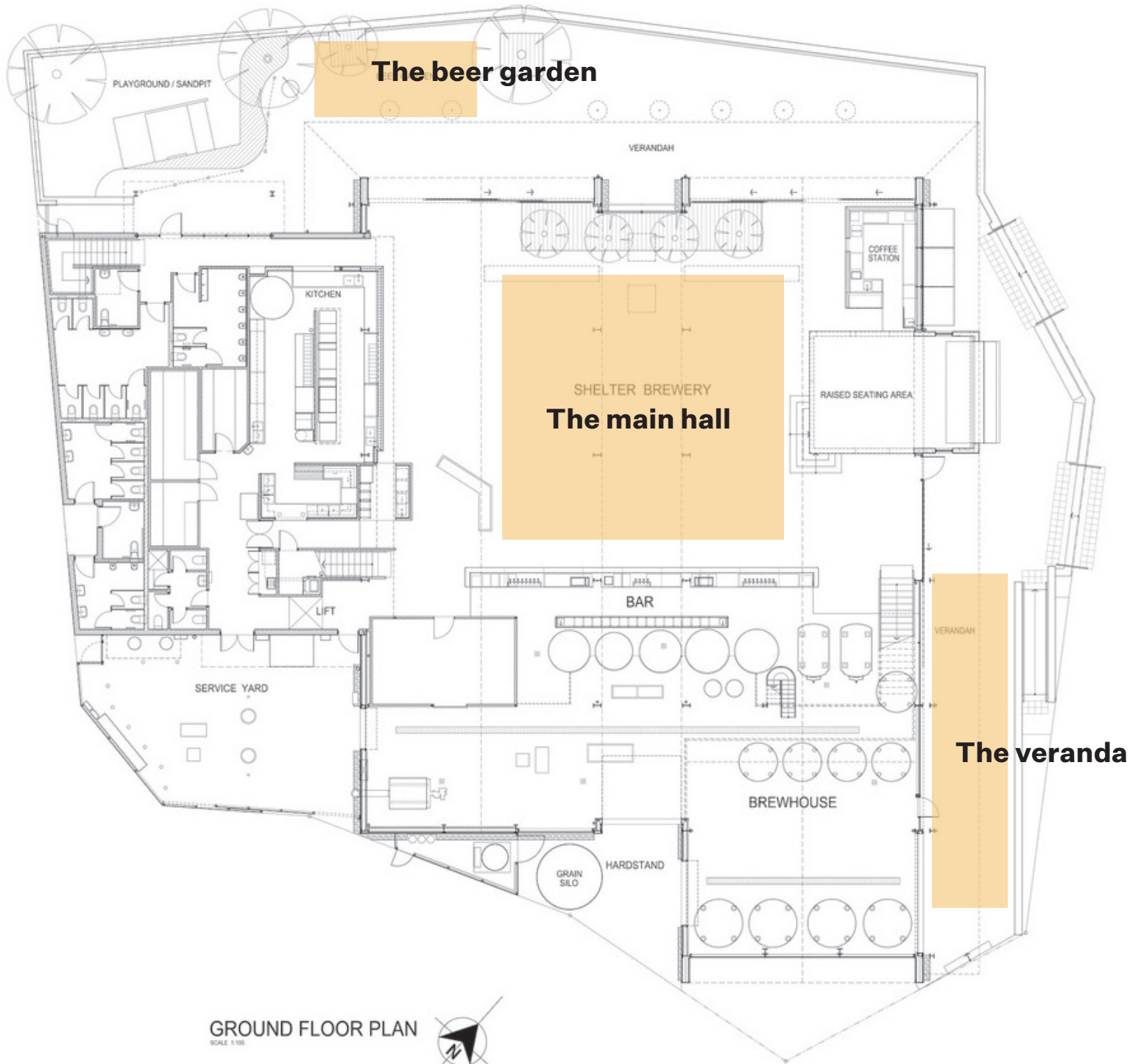
Function room*

Up to 150 people cocktail style or up to 80 people sit down. Venue hire fee of \$500 includes:

- Stunning ocean views from the private balcony.
- Private bar – fully stocked and staffed.
- AV equipment including microphone and TV.
- Mixture of furniture options and room layouts.
- Standard crockery, cutlery and glassware.
- Complimentary WIFI.
- Fully reverse cycle air conditioning.

*Minimum spend of \$2000 on food and beverage.





GROUND FLOOR PLAN
SCALE 1:300





FIRST FLOOR PLAN

SCALE 1:100





Our food

Cocktail menu

\$50pp

Choice of six cold/hot dishes and one dessert bite

Feast menu

Served grazing style

\$70pp two courses

\$80pp three courses

Platters

Serves 8–10 people per platter

* Please note our kitchen uses egg, nuts, dairy, wheat, seeds + other allergens.

**Please discuss any special dietary requirements with our conference & events manager.





Cocktail menu

\$50pp choice of six cold/hot dishes and one dessert bite

OYSTER - finger lime	gf
LETTUCE CUP - avocado, wakame, sesame	gf,v
PRAWN COCKTAIL - prawn mayo, baby gem & cracker	gf
SMOKED DUCK BREAST - beetroot relish, horseradish	gfo
PORK RILLETTE - crackling, apple	gf
PUMPKIN ARANCINI - parmesan, pepitas, aioli	gf,v
CORN & FETA CROQUETTE - salsa verde	gf,v
SWEETCORN POPPERS - chiptle, popcorn	gf,v
SAUSAGE ROLL - slow cooked pork, curry ketchup, crackle	
FRIED CHICKEN SLIDER - country gravy, slaw, pickle	
BEEF TOSTADA - slow cooked beef, chimichurri, corn salsa	

Dessert bites

BROWNIE BITE - dark chocolate, salted caramel, raspberry, pistachio	gf
PASSIONFRUIT TARTLET - finger lime	gf

Feast menu

Served grazing style, \$70pp two courses or \$80pp three courses

To start

Choose one option

CHARCUTERIE

proscuitto & salami crudo, feta & olives,
grilled peppers, artichokes, sourdough

gfo

SEAFOOD

chilled prawns, natural oysters, pickled octopus,
dill mayo, lemon, woodfire bread

gfo

Main event

Choose five options

GRILLED BARRAMUNDI - burnt butter, smoked almonds, chives, lemon

gf

SLOW COOKED BEEF BRISKET - chimichurri, corn salsa, lime

gf

PORK SCHNITZEL - horseradish, bacon butter, pickles

gf

ROAST CHICKEN - half free-range chicken, country gravy, lemon

gf

MARKET BOWL - market lettuce & leaves, tomato, cucumber, pepitas

gf,v

ROASTED POTATOES - rosemary, aioli

gf,v

HAND CUT CHIPS - aioli

gf,v

To finish

BROWNIE BITE - dark chocolate, salted caramel, raspberry, pistachio

gf

PASSIONFRUIT TARTLET - finger lime

gf





Platters

serves eight to ten people per platter

OYSTERS 20each

finger lime

gf

\$85

CHARCUTERIE BOARD

prosciutto & salami crudo, feta & olives,
grilled peppers, artichokes, sourdough

gfo

\$85

CHEESE BOARD

cheddar & brie, chutney, grapes, crackers

gfo

\$85

SWEETCORN POPPERS 20pieces

chipotle, popcorn

gf, v, vegan

\$65

PUMPKIN ARANCINI 20pieces

parmesan, pepitas, aioli

gf, v, veo

\$65

AVOCADO LETTUCE CUP 10pieces

chicken mayo, avocado, sesame

gf, veo

\$65

PRAWN BRIOCHE 10pieces

iceberg lettuce, dill, mayo

\$80

BRISKET SLIDER 10pieces

slow cooked beef brisket, pickled onion, salsa

\$80

SAUSAGE ROLL 20pieces

slow cooked pork, curry ketchup, crackle

\$80

DESSERT PLATTER 20pieces

dark chocolate brownie bite & passionfruit tartlet

gf

\$85

Our drinks

*Minimum of 20 people for all beverage packages

** Entire group must be on package

3 hour standard

\$45pp all-inclusive of the below

Beer

Shelter Lager

Shelter Extra Pale Ale

Shelter Summer Sour

Shelter Cider

Wine

Ad Hoc Carte Blanc Prosecco

Credaro 'Five Tales' Sauvignon Blanc

Credaro 'Five Tales' Rose

Credaro 'Five Tales' Shiraz

Soft

Available by the glass

Coke/Sprite/Fanta/Lift/Coke Zero

Consumption

Pay as you drink, all options from our beverage menu.

Please request a copy of our beverage menu for the current pricing applicable to your function.

3 hour premium

\$60pp all-inclusive of the below

Beer

Shelter Lager

Shelter Extra Pale Ale

Shelter Summer Sour

Shelter Red Ale

Shelter India Pale Ale

Shelter Cider

Wine

Credaro Blanc de Blanc

Credaro 'Five Tales' Sauvignon Blanc

Credaro 'Kinship' Chardonnay

Credaro 'Five Tales' Rose

Credaro 'Five Tales' Shiraz

Credaro 'Kinship' Cabernet Sauvignon

Soft

A selection of premium non-alcoholic beverages

Coke/Sprite/Fanta/Lift/Coke Zero Bottles

Kombucha

Juice





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