



FUNCTION PACK

Group Bookings & Venue Hire





**Brewing beer we want to drink.
Locally made. Not being afraid to
push the flavour envelope that little
bit further. We're Deeds Brewing
and that's our philosophy.**

In 2012, we started contract brewing as Quiet Deeds. Today, we have our own home and brewery, Deeds Brewing.

We're a passionate team of beer lovers with award-winning brewers and a strong focus on quality, innovation and pushing the flavour envelope. We don't want to do things the way they've always been done. As an independently owned craft brewery, we don't have to. We love to experiment with new flavours and our range is consistently evolving. We've called Glen Iris our home since 2015 and have been brewing onsite since 2019. In 2021 we opened our Taproom as a home for guests to enjoy our beers onsite.





TAPROOM SPACES

Catering to groups from 20 - 250 guests, we have spaces available to suit all occasions.



BREWER'S TABLE

Tucked away in the corner of the taproom, our Brewer's Table overlooks the rest of the Taproom and the gleaming steel of our fermenters.

Crafted from the reclaimed timber beams that originally held up the brewery roof, this expansive table is the perfect place to enjoy a leisurely lunch or learn about the intricacies of our beers through one of our guided tastings.

The brewers table can be set up as pictured as one long table for an intimate dining experience or split in half to create a large mingling area, perfect for more casual celebrations.

Seated Dining: 18
Standing: 25

The brewer's table is only accessible via staircase



MEZZANINE

Holding a prime elevated position opposite the bar and the main brewery floor, the mezzanine feels part of the venue, but also a bit exclusive.

Divided into three large and comfortable booths, the mezzanine works beautifully as a decadent dining area or as a relaxed area for a cocktail style event.

Capacity

Seated Dining: 30
Standing: 50



The mezzanine is only accessible via staircase

WHOLE VENUE

Planning a special event?
Our whole venue is
available for hire subject
to availability.

Capacity

Seated Dining: 150
Standing: 250





Food

Seated Dining & Canapés

FOOD

Seated Dining

A selection of our most popular dishes served in the centre of the table to share. Includes a range of smaller and larger plates as well as dessert.

Two Courses - 70pp

Entrée + main with sides

or

Main with sides + dessert

Three Courses - 90pp

Entrée, main with sides, + dessert

*Both selections come with Cobb Lane Sourdough served to the table to start
+ Tasmanian pacific oyster, citra hop oil, wasabi flying fish roe GF, DF, NF 5 ea
+ Grilled scallops, cauliflower puree, guanciale, panko & morcilla crumb NF 14 ea / 35 for 3*

All of our menus are changed seasonally; while every effort will be made to serve the requested items, substitutions may be made. The menus shown are an indication of what may be on offer, we will work with you to design the perfect menu tailored to your event.

Menu confirmation is required 7 days prior to your function for ordering purposes

Entrée

Chicken Lemongrass skewers, satay sauce, crispy fried shallots, pickled chili.

Truffle Polenta roast cherry tomatoes, eggplant caponata
Charcuterie Board, chicken & leek terrine, stuffed baby squid conservas, 18-month sliced jamon, pickled button mushrooms, cornichons, baroosa bark

Main

Select choice of 3 mains

Wagu beef rump cap, served medium, hot mustard, red wine jus
+ Upgrade to Beef cheek, mashed potato, speck, button mushroom, bordelaise GF, NF 15pp

Truffle & Wild mushroom risotto, sage, parmesan pagritata

Roast porcetta, grilled apples

Humpty doo Barramundi, Thai red curry, bok choy, coconut rice, lime

*Mains served with a side Rustic Chips, house-made ketchup
+ add green beans side dish 5pp*

Dessert

High Street Choc Brownie layered cake

FOOD

Canapés

Bite sized food, circulated by our waiting staff.

Package 1

30pp Choice of 2 canapés + 1 substantial

Package 2

40pp Choice of 4 canapés + 1 substantial

Package 3

50pp Choice of 6 canapés + 1 substantial

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Canapés

Freshly shucked oysters, yuzu pickled cucumber
Duck liver parfait, mini toast, red onion marmalade
Salmon ceviche, mini taco
Whipped goat's cheese tart, heirloom beetroot
Rye toast smoked salmon, horseradish cream
Tofu san choi bao, crispy chilli
Halloumi, romesco
Lamb kofte, tzatziki
Polenta bites, black garlic aioli
Jalapeño poppers, chipotle mayo
Crispy broccoli and cauliflower, chilli sauce
Spicy chipolata hot dog, onion, American mustard
Popcorn chicken, ferment chilli
Beef sausage roll
Beef burgundy mini pie

Substantial

Wagyu beef slider
Southern fried chicken slider
Falafel slider
Lobster roll *+5 per person (subject to availability)*

Add On

Bowl of fries *10 ea*





Drinks

Bar Tabs & Beverage Packages



DRINKS

Bar Tab

Set a limit and choose to offer your guests some, or all of our range of beers, wines and spirits. Drinks are charged per glass.

House Package

Deeds Draught
Pre Game
Half Time Double
Time Deeds Cider
Deeds Zero

House Wines &
Sparkling by the glass

Priced per person

2 hours - \$55pp

3 hours - \$70pp

Core Range Package

Deeds Draught
Pre Game
Half Time
Double Time
Deeds Cider
Juice Train
Patagonia Pilsner
High Street Stout
Deeds Zero

Premium Wines &
Sparkling by the glass

Priced per person

2 hours - \$70pp

3 hours - \$85pp

Package Add-Ons

Future Proof Package:

\$15pp per hour

Add our in house distilled Greater Glider Gin and Black Flank Whiskey to your drinks package
Served with mixers

Seasonal Beer Package:

\$15pp per hour

Add 150ml pours of two of your choice from our seasonal beer range
(excludes beers with ABV in excess of 9%)

Signature Cocktail Package:

\$25pp per hour

Add our signature cocktail of the month to your drinks package.
Cocktail will rotate depending on the month.

BEER	STYLE	ABV%	POT	SCH	PINT
DRAUGHT	LAGER	4.5	5.5	8	10.5
XPA	PALE	4	5.5	8	10.5
HALF TIME	PALE	3.5	5.5	8	10.5
DOUBLE TIME	PALE	4.6	6.5	9.5	12.5
JUICE TRAIN	IPA	6.5	8	12	15.5
CIDER	DRY	5	6	9	11.5
LIVING EASY	OUR	5	8	12	15.5
KNOCK ON WOOD	LSNER	5.9	7	10.5	13.5
LAMINGTON ALE	OWN	5	7	10.5	13
OAT CREAM JUICE TRAIN	A	6	8.5	12.5	16
CUT THE RED WIRE		7	10.5	15.5	20



MINIMUM SPEND

Brewer's Table

Tuesday, Wednesday, Thursday: \$1,200

Friday & Saturday Lunch: \$1,000

Friday & Saturday Night: \$1,750

Mezzanine

Tuesday, Wednesday, Thursday: \$2,000

Friday & Saturday Lunch: \$2,000

Friday & Saturday Night: \$5,000

Full Venue

Tuesday, Wednesday, Thursday: \$12,000*

Friday & Saturday Day: \$10,000*

Friday & Saturday Night: \$15,000-\$20,000*

We do not charge any venue hire fees, however we do require minimum spends in our spaces.

If you are looking to book a function for a Sunday or Monday, minimum spend may vary depending on function requirements.

**dependent on function setup requirements*



TERMS + CONDITIONS

Bookings will not be considered confirmed until written confirmation from a member of staff has been made via email.

The outlined minimum spend payment is required to be made prior to the day of your function. Any additional spend will be charged at the conclusion of your event.

Unless otherwise stated, selections for food and beverages are required 7 days prior to your event and final numbers are required 7 days prior to your event

Once final numbers are advised, we can accommodate changes + / - 10% of guest numbers without issue. Increases in food ordered due to guest number increases are subject to availability. Decreases in food ordered are possible only if we are able to use the food elsewhere or cancel the orders with our suppliers. This is not always possible and so we reserve the right to charge the quantity confirmed. If guest numbers change on the day without notice, the full quantity ordered will be charged.

If you cancel your event with less than 14 days notice, a cancellation fee will apply.

The cancellation fee is equal to 50% of the food total, or 50% of the minimum spend, whichever is higher. Cancellation with less than 24hrs notice will result in a 100% cancellation fee.

If you have a bar tab or other outstanding amounts, payment in full is required at the conclusion of the event.

The Taproom can be very busy on weekends, we reserve the right to adjust space based on your group size, 30 minutes after your booking start time if your group is smaller than estimated.

If no guests have arrived after 30 minutes, we reserve the right to re-allocate your space to another group.

Decorations are accepted, however must be approved prior to your event. Nothing offensive or interfering with other guests. Decorations must be removed at the conclusion of your event.

Minimum spends are indicative, spend may vary depending on setup time required for the function.

No permanent adhesives are to be used; the full cost of any damage to the venue because of function decorations will be passed onto to the customer.

Deeds Taproom is a casual dress venue, theme dress and costumes must be approved prior to your event.

No confetti, party poppers or thrown decorations are allowed; if additional cleaning is required, the cost of cleaning will be passed on to the customer.

As an open venue, any performances (acoustic or otherwise) must be agreed to in writing before the event commences.

No AV equipment will be provided for amplified speeches during functions unless the whole venue has been booked.

No outside food or drink unless previously agreed to by management.

Unless otherwise agreed by management prior to your event, function bookings are considered to be a maximum of 4 hours long, subject to venue closing hours

Any guests under 18 must be accompanied by a parent or guardian, no under 18s will be served alcohol, even in the company of a parent or guardian.

Deeds Taproom reserves the right to refuse entry, ask guests to leave the venue or cancel a function if guests are deemed to be intoxicated, are acting in an antisocial manner or engaging in illegal behaviour.

If guests are refused entry or ejected or an event is cancelled due to intoxicated or antisocial guests, no refund will be offered.

We aim to provide a welcoming, relaxed environment for all guests. We do accept bookings for Bucks Parties, Hens Parties and Pub Crawls, these are subject to an additional set of Terms & Conditions. Bookings made under false pretences will be cancelled immediately and without refund of any money paid.

Some events will require security, this will be organised by the Taproom and will incur an additional cost to the client. Security requirements will be advised at the time of booking.

Deeds Taproom practices responsible service of alcohol. All staff have the right to refuse entry or service to any guest they believe to be intoxicated. In the event that a guest is asked to leave the venue, no refunds will be offered.