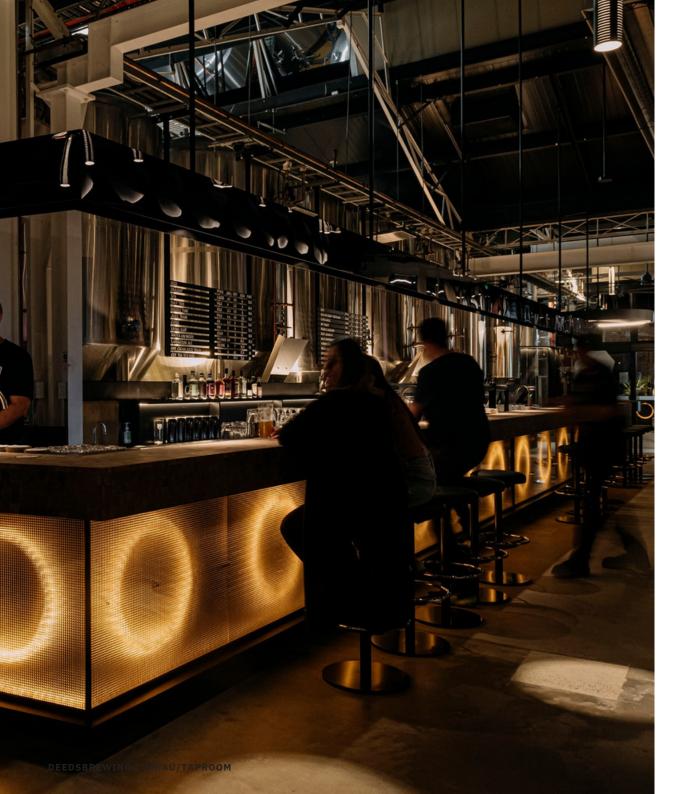


## FUNCTION PACK



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.



2



### TAPROOM SPACES



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

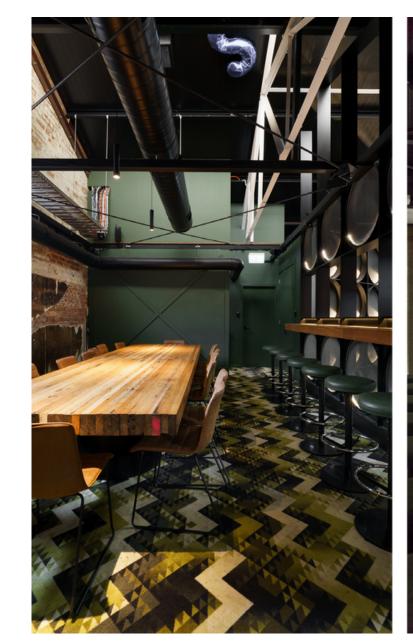
# BREWER'S TABLE

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 are, perfect for more casual celebrations.

Seated Dining: 18 Standing: 25





The brewer's table is only accessible via staircase

## MEZZANINE

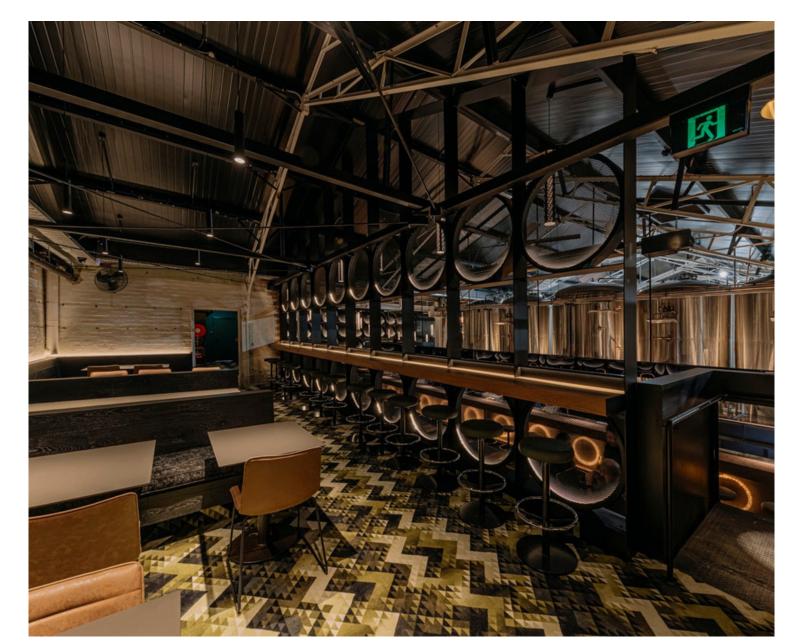
Holding a prime elevated position opposite the bar and the main brewery floor, the mezzanine feels part of the venue, but also a bit exclusive.

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







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 choi, 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

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.

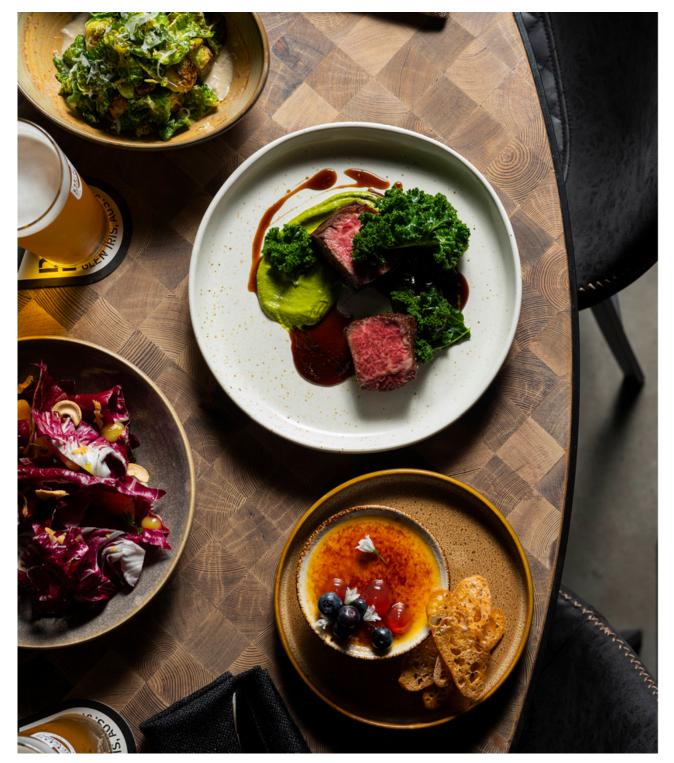
#### Canapés

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	House Package	Core Range Package	Package Add-Ons
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.	Deeds Draught Pre Game Half Time Double Time Deeds Cider Deeds Zero House Wines & Sparkling by the glass	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	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%)
	Priced per person	Priced per person	<b>Signature Cocktail Package:</b> \$25pp per hour Add our signature cocktail of the month to you
	2 hours - \$55pp	2 hours - \$70pp	drinks package. Cocktail will rotate depending on the month.
	3 hours - \$70pp	3 hours - \$85pp	

	BEER	STYLE ABV% POT SCH PINT	
	DRAUGHT	LAGER 4.5 5.5 8 10.5 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	VI. IN
	CIDER	DRY 5 6 9 11.5	
	LIVING EASY KNOCK ON WOOD	OUR 5 8 12 15.5 LSNER 5.9 7 10.5 13.5	- 81.W
	LAMINGTON ALE	OWN 5. 7 10,5 13.	
	OAT CREAM JUICE TRAIN	A 6. 8.5 12.5 16	
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## 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.