



**FUNCTION GUIDE & MENU, 2023**



## Introduction

While we started as a small craft brewery, and it remains our core ethos, we are a food and beverage facility that caters to a range of tastes, dietary requirements, and experiences. We pride ourselves on brewing high quality craft beers, serving great food and imbuing good vibes. Our bar not only provides craft beer, but also a wide range of high-quality wines, spirits and soft drinks. Our qualified Chefs use the best and freshest ingredients to prepare and serve great food, from our onsite commercial kitchen. Meanwhile our patrons can relax and enjoy the comfortable surrounds of our air-conditioned main and mezzanine floors, or if they prefer, our outdoor deck. For those wanting to be entertained, amused or immersed in the moment, we provide live music Sundays, Big Screen TVs with Fox Sports and a mezzanine-level pool room with views over the brewhouse. We aim to provide something, for everyone.

In catering to large functions and groups, whether they are corporate or social, celebratory or commemorative, large or small, we will work collaboratively to ensure all guests have an enjoyable and memorable experience. We cater to a range of budgets, dietary requirements, and entertainment choices. So, in planning your function, please consider, and share your requirements for, the following factors:

- The number of people attending and their dietary preferences or requirements, including any food allergies. Are you comfortable sharing a space or would you like exclusive / private access?
- Your food and beverage budget, including any specific inclusions or exclusions e.g. will the bar tab allow for beer, wine, spirits and soft drinks, or just a limited selection?
- What music would you like played or streamed, while meeting licensing laws? Or would you prefer a live musician?
- Do you have any special requirements, such as wanting your own decorations? to bring your own cake? to use our AV system? Or even to stream childhood photos of the birthday boy / girl on our big screen TVs?

Whatever your wish, please let us know and we'll do our best to cater for it.

We wish you well for your function, and hope that we can be part of it. In making your decision, please take the time to talk to us, meet us onsite for a walk-through the brewery, search the online reviews from our previous patrons and/or come in and try some of our beers, food and friendly service. We're confident we can work with you to meet, and exceed, your requirements.

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391 Montague Road (entry via Rogers St)  
West End QLD 4101



## Booking your function

### Step 1: Booking for preferred space

At The Brew Baron Beer Co. we have the following tables, areas, floors and spaces available. Please review the list and select the most appropriate area / space, acknowledging exclusive or sole use areas will require a minimum spend. When you've made your selection, or if you'd like further assistance, please contact your Brew Baron representative for assistance.

Space	Suits	Description
<b>Ground Floor (In-Doors)</b>	<ul style="list-style-type: none"> <li>– Small groups 2 – 20 ppl</li> <li>– Live music</li> <li>– Groups with pets</li> </ul>	A selection of 2-seater high-top tables, 4-seat wine barrels, 6 or 8 seat tables. Standing room available.
<b>Outdoor deck(s)</b>	<ul style="list-style-type: none"> <li>– Small groups 2 – 20 ppl</li> <li>– Ambient temperatures / climates</li> <li>– Groups with pets</li> </ul>	Utilise 1.5 outdoor decks, for standing or seating in small groups. Limited capacity to 20 people. Subject to ambient temperature / climate.
<b>Mezzanine (Shared)</b>	<ul style="list-style-type: none"> <li>– Groups 20+ with budgets ~\$50 per head</li> <li>– Book (a) table(s), or (b) an end of Mezzanine level with dining tables only, or (c) the other end with dining tables, leather chesterfield sofas (from 1 Oct. 23) and pool room</li> </ul>	Air-conditioned, natural daylight via skylights (no windows), overlooking brewery main floor.  Exclusive use of one end requires minimum spend, which varies by day, time and season.
<b>Mezzanine (Exclusive Use)</b>	<ul style="list-style-type: none"> <li>– Groups of ~70+</li> <li>– Groups with medium to high budgets ~\$70 per head</li> </ul>	Exclusive use requires minimum spend, which varies by day, time and season.
<b>Whole Venue</b>	<ul style="list-style-type: none"> <li>– Groups ~250+ people</li> <li>– Groups with high budgets ~\$100 per head</li> <li>– Corporate groups with confidential or sensitive speeches and presentations</li> </ul>	Groups may reserve total facility, including outdoor decks, main and mezzanine floors, pool room.  Exclusive use requires minimum spend, which varies by day, time and season.

Note: there is one accessible toilet on the ground floor and six individual unisex toilets, each with its own cubicle, on the lower ground floor. There are not any toilet facilities on the mezzanine floor.



## Step 2: Confirming catering requirements

We ask group bookings of 30 people or more, who wish to order food, to order their food requirements prior to the function or event so that our Chefs can prepare and serve food in a timely manner. Customers may choose their food, including dietary requirements, from a series of function platters. If customers wish to order food, which is different to our pre-designed platters, they should discuss their requirements with us so we may understand and price them accordingly. Function platters include:

	Platter Name	Dietary	Price	Description
<b>Large platters (1Kg of food)</b>	Guacamole and corn chips	GF, VG, V	\$25	House made corn chips and fresh guacamole
	Hot chips (fries)	GF, VG, V	\$25	Freshly cooked hot chips / fries, served with your choice of sauce – tomato, BBQ, aioli, chili
	Salt and Pepper Squid		\$75	Salt and Pepper squid, fried and served with tartare sauce
	Fried Moroccan Spiced Cauliflower	V, DF	\$45	Served with chipotle mayonnaise
	Karaage Chicken		\$65	Karaage chicken pieces served with wasabi aioli and pickled ginger garnish



	Platter Name	Dietary	Serving (pieces)	Price	Description
<b>Canapés</b>	<b>Pork &amp; Fennel Sausage Rolls</b>		20	\$70	Served with tomato sauce
			40	\$135	
	<b>Beef Pies</b>		20	\$70	Served with tomato sauce
			40	\$135	
	<b>Tempura Prawns</b>	DF	20	\$50	Served with wasabi aioli
			40	\$95	
	<b>Duck Spring Rolls</b>	DF	20	\$55	Served with sweet chili sauce
			40	\$105	
	<b>Empanadas</b>		20	\$45	Served with tomato sauce
			40	\$85	
	<b>Spinach and Ricotta Rolls</b>	VG	20	\$70	Served with tomato sauce
			40	\$135	
	<b>Quiche</b>	GF, VG	20	\$80	
40			\$155		
<b>Mushroom and Mozzarella Arancini</b>	GF, VG	20	\$80		
		40	\$155		
<b>Vegan Curry Puffs</b>	VG, V	20	\$80	Served with tomato sauce	
		40	\$155		
<b>Curried Lentil Pies</b>	V	20	\$80	Served with tomato sauce	
		40	\$155		

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	Platter Name	Dietary	Serving (pieces)	Price	Description
<b>Hearty Bites</b>	Cheeseburger Sliders		20	\$150	
	Pulled Pork Sliders		20	\$150	
	Pulled Pork Tacos	DF	20	\$150	
<b>Packages</b>	Mixed Pizzas	GF, VG, V	Per head	\$20	Chef's selection of mixed pizzas, according to group's dietary requirements
	Mixed Platters		Per head	\$50	Chef's selection of mixed platters, according to group's dietary requirements
	Mixed Platters with drinks		Per head	\$60	Chef's selection of mixed platters, according to group's dietary requirements PLUS two welcome drinks (2 x Schooners of tap beer / 150ml wine / Schooners of soft drink)



### Step 3: Personalisation

We recognise that many functions represent a celebration of a major event or achievement, such as a birthday, anniversary, farewell, sales achievement or Christmas. We also recognise that some people and organisations may have their own special way of celebrating, such as putting-up decorations, having a cake or even streaming childhood photos of the birthday boy / girl. For this reason, and to allow us to assist you make your function more memorable, please let us know how we can assist with:

- Facilitating a surprise cake, photo stream on TVs or even a special guest
- Decorating your reserved area with posters, streamers, balloons, etc.
- Hiring a musician for live music events
- Producing individually labelled beer (cans) for takeaway
- Sourcing and printing commemorative glassware, merchandise or accessories like bottle openers

While we will always seek to minimise your costs, please note these (above) options may attract extra charges associated with purchasing materials, labour time and / or cleaning. If any additional costs may apply, we'll let you know, up-front, before any costs are incurred.





## Terms and Conditions

1. Prices are subject to change, without notice, except for any prepaid events unless such changes are outside of our control
2. Prepayments are required for function platters, exclusive events / bookings and/or any special requirement such as live musicians, etc.
3. The Brew Baron Beer Company does not charge venue hire fees but may impose a minimum spend requirement for events requiring 'exclusive access' to an area. If this is the case, we will notify the Event Organiser at the time of booking
4. If an Event Organiser books an outdoor event on our deck area, and subsequently wishes to change the booking to an indoor event (say due to inclement weather), we will make every reasonable effort to accommodate the change but cannot guarantee our ability to effect the change, particularly if we are accommodating competing bookings and/or events
5. Any cancellations before we reasonably incur costs, will receive a full refund. If we have incurred costs associated with a booking, and the event or function is subsequently cancelled, we will deduct our costs from your prepayments before refunding the remaining amount to the event organiser
6. All attendees at any event, function or special occasion at The Brew Baron Beer Company remain subject to our normal conditions of entry and any behaviour associated with intoxication, abuse, violence or poor conduct may result in us asking the relevant party to leave the premises
7. Individual event attendees (patrons) remain responsible for ensuring they only consume food and beverage to which they do not have an allergy. However, if a patron suffers an allergic reaction to any food, beverage or other substance, The Brew Baron Beer Company and its staff members will take all reasonable steps to render or organise health assistance, including first aid, where appropriate
8. Upon leaving The Brew Baron Beer Company's premises, we ask all patrons to leave in a calm, quiet and considerate manner, bearing in mind that we have residential home near the brewery and residents like to enjoy peace and quiet particularly during night times
9. The Brew Baron Beer Company, including its business premises constitute a 'no smoking' area and anyone wishing to smoke must exit and move away from the building before smoking or using a vapour (vape) device
10. We encourage patrons to take any photos responsibly and if appropriate, seek people's permission before taking and posting their photos, particularly if children are involved
11. We encourage patrons to post about their experiences with The Brew Baron Beer Company on social media, including venue and/or function photos, but ask that (a) patrons give us the opportunity to remedy any poor experience before posting negative comments, and (b) patrons keep posts respectful, courteous and non-discriminatory
12. Finally, we ask all patrons make every attempt to enjoy themselves while at The Brew Baron Beer Company and if there is any risk to their enjoyment, then we ask that they let us know as soon as possible so we can try to remedy the situation. Our aim is that everyone enjoys our craft beer, great food and good vibes!