



# BREWDOG SOUTH EVELEIGH



## FUNCTION PACK

FOOD PLATTERS

DRINK PACKAGES

(02) 8865 8345

Bays 1 & 2, Locomotive Workshop, 2 Locomotive Street,

Eveleigh NSW 2015, Australia

[functions@brewdogssoutheveleigh.com.au](mailto:functions@brewdogssoutheveleigh.com.au)

[www.brewdog.com/au/south-eveleigh](http://www.brewdog.com/au/south-eveleigh)

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**BREWDOG SOUTH EVELEIGH**







THE SPACES

THE DAVY PRESS



DETAILS

The Davy Press is at the heart of the venue, the perfect spot to immerse yourself in the unique BrewDog experience. An open space well suited for large gatherings, including casual celebrations and corporate networking events.

SPACE TYPE						
NORTH	N/A	80	—	—	—	—
SOUTH	N/A	30	—	—	—	—
NORTH + SOUTH	N/A	140	—	—	—	—









THE SPACES

THE NOOK



DETAILS

The Nook is a semi-private space separated from the main bar by the old workshop machinery. Perfect for personal dinners, luncheons and special family gathering.

SPACE TYPE						
INDOOR	—	40	—	—	—	—







THE SPACES

# BREWHALL



DETAILS

The open space BrewHall is perfect for all sized occasions, sitting or standing.

SPACE TYPE						
JACK HAMMER HALL	55	—	—	—	—	—
LOCOMOTIVE LOUNGE	60	100	—	—	—	—
BREWHALL EXCLUSIVE	110	230	—	—	—	✓









THE SPACES

THE RAILWAY PATIO



DETAILS

The Railway Patio is an expansive open-air area suitable for large gatherings. Situated in the South Eveleigh courtyard, this sectioned space is perfect for networking nights or a corporate function.

SPACE TYPE						
RAILWAY NORTH	—	50	—	—	—	—
RAILWAY SOUTH	—	50	—	—	—	—
PUNKS COURTYARD	—	100	—	—	—	—







THE SPACES

# VENUE EXCLUSIVE



## DETAILS

The bar has been designed around the original workshop machinery on display to create an immersive and unique experience.

SPACE TYPE						
INDOOR	—	720	√	—	√	√

## FOOD MENU

# CANAPÉ PACKAGES

MINIMUM 20 PAX

### 6 OPTIONS – \$46 PP

3 HOT + 3 COLD

### 8 OPTIONS – \$55 PP

4 HOT + 3 COLD + 1 SUBSTANTIAL

### 10 OPTIONS – \$68 PP

4 HOT + 4 COLD + 2 SUBSTANTIAL

#### COLD BITES

##### Oysters

passionfruit sour mignonette (LD, LG)

##### Sushi Assorted

soy, ginger (LD)

##### Sushi Nigari Inari Tofu

soy, pickled seaweed (LD, LG, V, VG)

##### Vegetable Rice Paper Rolls

ginger lime & coriander dressing (LD, LG, VG)

##### Roast Peking Duck Crepe

hoisin sauce (LD)

##### Classic Roast Chicken & Pickle Finger Sandwich

pickle, vegan mayo (LD, VO, VGO)

##### Tomato, Bocconcini & Basil Skewers

balsamic (LG, V)

##### Caramelised Onion & Goat Cheese Tartlet

(LDO, LGO, V)

##### Beef Carpaccio Crostini

horse radish (LD, LGO)

##### White Anchovy Bruschetta

crispy crostini bruschetta, white anchovy, balsamic (LGO)

#### HOT BITES

##### Mini Beef Pies

ketchup dipper

##### Sundried Tomato, Basil & Feta Quiche

(V, VG)

##### Vegan Sausage Roll

cauliflower, tomato chutney (LD, LG)

##### Patriot Cheeseburger Spring Rolls

awesome sauce, pickle

##### Tikka Veg Pie

slow cooked veg, ketchup (V)

##### Potato Curry Empanadas

curry potaoes, ketchup (V)

##### Pumpkin Arancini

roast pumpkin, vegan aioli (LG, V, VG)

##### Prawn Potato String

King prawn, potatoes string (LD, LG)

LD = Low Dairy | LG = Low Gluten | VG = Vegan | V = Vegetarian | O = Option



## FOOD MENU

# CANAPÉ PACKAGES

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#### SUBSTANTIAL BITES

##### Our Patriot Slider

beef, cheddar, pickles, BBQ sauce (LDO, LGO, VO, VGO)

##### Plant Based Slider

Love Buds, cheddar, burger sauce, pickles (LDO, LGO, V, VG)

##### Fried Chicken Slider

cajun sauce, pickle (LGO)

##### Fish Finger with Chips

white fish, chips, tartare (LD)

##### Roast Beet & Couscous Tartlet (V, VGO)

#### DESSERT BITES

##### Mini Assorted Donuts (V)

**Bambino Gelato Cones** passionfruit, strawberry, mango (V)

**Mini Cupcakes** strawberry, green tea, chocolate, passionfruit, vanilla & caramel (V)

##### Triple Chocolate Brownie

chocolate sauce

#### ADDITIONAL CANAPÉS

**COLD / HOT CANAPES - \$7.50 PER PIECE**

**DESSERT BITES - \$7.50 PER PIECE**

(CAN BE ORDERED SEPARATE FROM THE PACKAGE WITH A MINIMUM OF 20 PIECES)

**SUBSTANTIAL - \$11.50 PER PIECE**

#### CANAPÉ SERVING RECOMMENDATION

6 Canapés per guest for a light graze

8-10 Canapés per guest for a full meal replacement



LD = Low Dairy | LG = Low Gluten | VG = Vegan | V = Vegetarian | O = Option



## FOOD MENU

# PLATTERS

### PLATTERS

**ALL PLATTERS 25 PIECES | 160 PER PLATTER | 1 STYLE PER PLATTER**

**Mini Beef Party Pies**

tomato ketchup dipper (VO)

**Pork & Fennel Sausage Rolls**

spiced tomato chutney

**Classic Roast Chicken**

**& Pickle Finger Sandwich** (LD)

**Sundried Tomato, Basil & Feta Quiche** (V)

**Vegetable Curry Puffs**

sweet chilli dip (LD, V)

**Patriot Cheeseburger Spring Rolls**

awesome sauce

**Mac & Cheese Croquette**

aioli, more cheese (V)

**Porcini & Four Cheese Arancini**

pecorino, parmesan, chevre, gorgonzola, mayo, lemon (V)

### PIZZA PLATTER

**24 PIECES | 75 PER PLATTER | UP TO 3 STYLES PER PLATTER**

**The Hero** wild mushroom, courgette ribbons, pine nuts, smashed Napoli tomatoes, rosemary (LD, LGO, V, VG)

**Plain Jane** smashed Napoli tomatoes, mozzarella, basil, evoo, sea salt (LGO, V, VGO)

**Gambino** Broken QLD prawn, herb garlic oil, chili, basil, smoked mozzarella, bacon (LGO)

**Spicy Meaty** nduja sausage, pepperoni, smashed Napoli tomatoes, mozzarella, basil, chilli (LGO)

**Hawaii Five-O** smoked ham, fresh pineapple, fresh parsley, smashed Napoli tomatoes, mozzarella (LGO)



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## FOOD MENU

# PLATTERS

### BIG BOARDS

#### **CHEESE BOARD | 200**

Selection of Aussie cheeses, quince, grapes, local chilli honey, olives, nuts, crackers, wood fired pizza bread (LGO, V)

#### **CHARCUTERIE BOARD | 250**

Cured and smoked meats, selected Aussie cheeses, pickles & chutneys, olives, grissini, wood fired pizza bread (LGO)

#### **BREWER'S BOARD | 150**

Buffalo wings, Korean wings, spicy onion rings, sweet potato fries, fries, aioli, blue cheese dip (VO)

#### **KIDS HOPPY MEAL (INDIVIDUAL TRAYS) | 12**

1 x slider (choice of beef, chicken or plant-based), choice of fries, sweet potato or veggie sticks, tomato sauce, choice of nuggets or 1 x extra plant-based slider

### SLIDER PACK

#### **20 SLIDERS | UP TO 2 STYLES PER PLATTER 180 PER PLATTER**

##### **Our Patriot Slider**

beef, cheddar, pickles, BBQ sauce (LDO, LGO, VO, VGO)

##### **Plant Based Slider**

love buds, cheddar, burger sauce, pickles (LDO, LGO, V, VG)

##### **Fried Chicken Slider**

cajun sauce, pickle (LGO)



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## FOOD MENU

# SEATED MENU

**\$45PP**

**MINIMUM 20 PAX  
MAXIMUM 60 PAX**

### ENTRÉE

All items served to the table to share

#### **Calamari**

salt & chilli, burnt lemon mayo (LD, LG)

#### **Porcini Mushroom & Four Cheese**

##### **Arancini**

pecorino, parmesan, chevre, gorgonzola, mayo, lemon (V)

#### **Buffalo Wings**

crispy buttermilk wings, hot sauce & honey glaze, blue cheese dip (VO)

### MAINS (ALTERNATE DROP)

#### **Chicken Schnitzel**

crispy crumbed chicken breast, fries, gravy, classic coleslaw

#### **Patriot Burger**

7oz beef patty, smoked bacon, cheddar, pickles, onion, baby gem & BBQ sauce (LDO, LGO)

### VEGETARIAN OR VEGAN OPTION

#### **Asian Noodle Salad**

soba noodles, red onion, nori, edamame, chilli, beansprouts, snow peas, peanuts, Asian dressing (VG)



### DESSERT BITES (+ \$7.50PP)

#### **Mini Assorted Donuts (V)**

#### **Bambino Gelato Cones (V)**

#### **Citrus Cheesecake Tartlet (V)**

#### **Triple Chocolate Brownie**

chocolate sauce (V)

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## DRINKS MENU

# BEVERAGE PACKAGES

### STANDARD

**2 HOURS — \$46    3 HOURS — \$59    4 HOURS — \$72**

Beers on Tap:

BrewDog Pale Ale  
BrewDog Lost Lager  
Redfern Draught  
Cider

Wines & Sparkling:

Mr. Mason Sparkling Brut NV  
Dottie Lane, Sauv Blanc  
Hearts Will Play, Rose  
Henry & Hunter, Shiraz Cab

Non-alcoholics:

BrewDog Punk Alcohol Free (Can)  
Selection of soft drinks & juices

### PREMIUM

**2 HOURS — \$57    3 HOURS — \$70    4 HOURS — \$84**

Beers on Tap:

BrewDog Pale Ale  
BrewDog Lost Lager  
Redfern Draught  
Cider  
BrewDog Punk XPA  
Brewdog IPA  
Hazy Jane

Wines & Sparkling:

Mr. Mason Sparkling Brut NV  
Mount Paradiso Prosecco NV  
Hearts Will Play, Rose  
SUD, Rose  
Henry & Hunter, Shiraz Cab  
Storm & Saint, Pinot Noir  
Dottie Lane, Sauv Blanc  
Penello Pinot Grigio  
Paloma Riesling

Non-alcoholics:

BrewDog Punk Alcohol Free (Can)  
BrewDog Nanny State (Can)  
Selection of soft drinks & juices

### DELUXE

**2 HOURS — \$68    3 HOURS — \$81    4 HOURS — \$94**

All BrewDog tap beer & cider, up to 6.5% ABV

Wines:

Marques de Tezona  
Tempranillo  
Storm & Saint, Pinot Noir  
Willow Chase Shiraz  
Pennello Pinot Grigio  
Paloma Riesling  
Vivo Moscato  
SUD, Rose

Sparkling & Champagne:

Chandon Brut Rose NV  
Yves Sparking Cuvee NV  
Mount Paradiso Prosecco NV

Non-alcoholics:

BrewDog Punk Alcohol Free (Can)  
BrewDog Nanny State (Can)  
Selection of soft drinks & juices

## ADD ONS

# BEVERAGE PACKAGES

### COCKTAILS

Treat your guests to a cocktail on arrival for an additional \$17 per person, minimum of 20 guests. Options include: Aperol & Limoncello Spritz.

### CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function once the minimum spend has been reached.

### SPIRIT UPGRADE

Available to add to all beverage packages, minimum of 20 guests. \$13 per person, per hour.

\*3 hour maximum

### BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required.

However, we will always ensure you are in control of the amount throughout the event.

### BEERS

**On Arrival/Preordered Beer Towers | \$70**

**Name Your Beer:** Select from one of our many beers and name it for your event. We'll have it re-named on the big board on the bar and you'll receive (1) beer tower with a personalised sign on arrival | \$200

**Add a Second Bar:** Includes 2 tap beers, all wines & a selection of cocktails.

**2 HOURS – \$200**  
**3 HOURS – \$300**  
**4 HOURS – \$400**  
**5 HOURS – \$500**

\*cost includes 1x bartender

\*Extra bartender - \$50 per hour

**Beer School | \$15pp**

Add our self-guided BrewDog Beer School to your event! Explore BrewDog's history, brewing process, and enjoy a tasting of four beers you choose.

### ADDITIONAL INFO

#### **Semi-Private Event Space Beverage Package**

First round pre-poured for your arrival | Service from the Bar

#### **Private Event Space Beverage Package**

First round pre-poured for your arrival | Service from the Bar | Wait staff to provide top up service throughout the event

## ADD ONS

# GAME PACKAGES

### POOL TABLE

Exclusive & Unlimited use | \$300

\*Available at the Nook & Venue Exclusive

### PIN BALL MACHINES

Exclusive & Unlimited use | \$300

\*Available at the Davy Press & Venue Exclusive

### PHOTOBOOTH

Exclusive & Unlimited use | \$900

\*Available at the Davy Press & Venue Exclusive

### SHUFFLE BOARD

Exclusive & Unlimited use | \$200

\*Available at the Davy Press & Venue Exclusive

### PROMOS

#### Venue Exclusive Only

All Games (including Arcade and Air Hockey table) unlimited | \$1,600

#### The Davy Press

Pinball + Photobooth + Shuffle Board | \$1,200

