



BREWDOG SOUTH EVELEIGH



FUNCTION PACK

FOOD PLATTERS

DRINK PACKAGES

(02) 8865 8345

Bays 1 & 2, Locomotive Workshop, 2 Locomotive Street,
Eveleigh NSW 2015, Australia

admin.brewdogssoutheveleigh@ausvenueco.com.au

www.brewdog.com/au/southeveleigh



BREWDOG SOUTH EVELEIGH







THE SPACES

THE DAVY PRESS



DETAILS

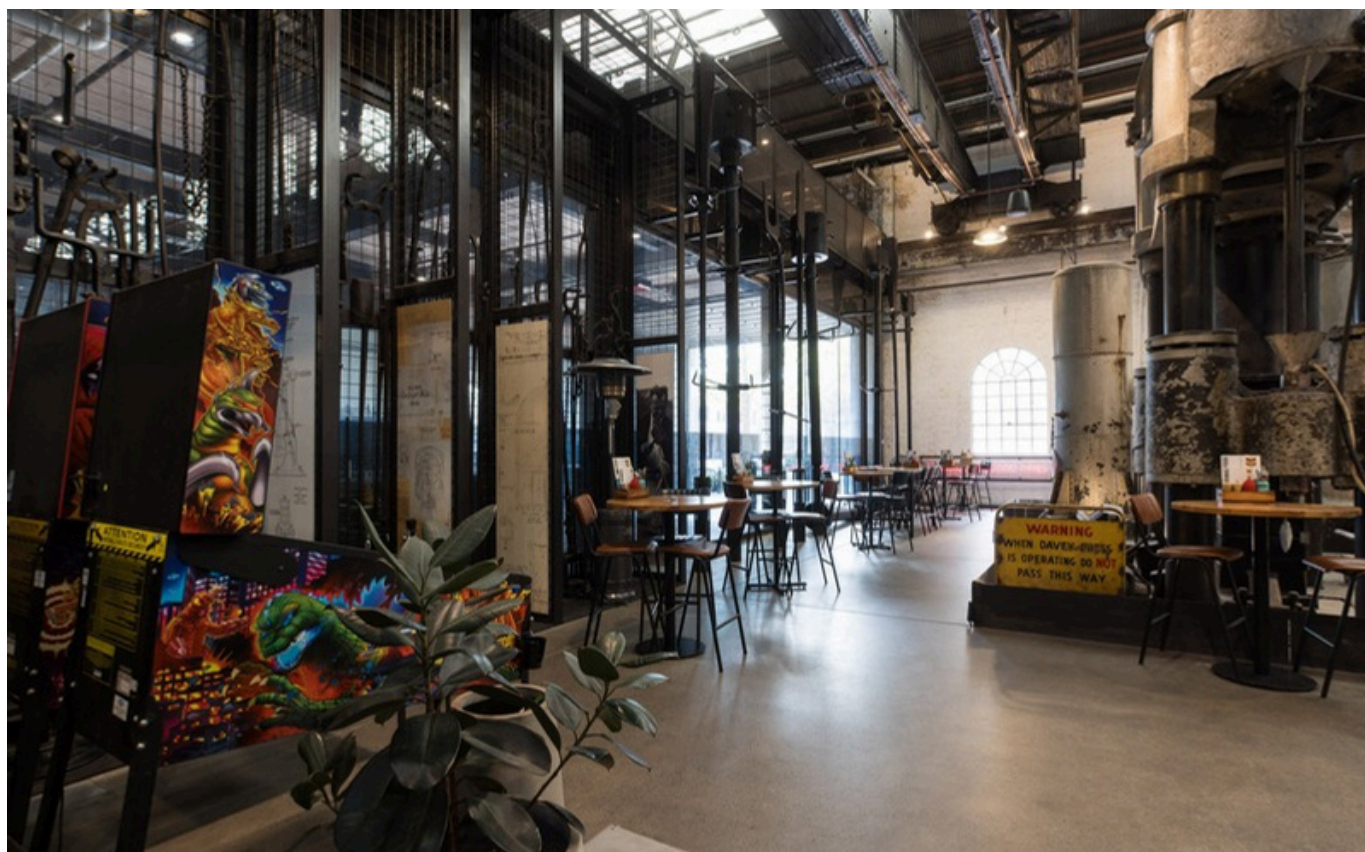
The Davy Press is at the heart of the venue, the perfect spot to immerse yourself in the unique BrewDog experience. An open space well suited for large gatherings, including casual celebrations and corporate networking events.

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	-	30	-	-	-	-









THE SPACES

BREWHALL



DETAILS

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

SPACE TYPE						
JACKHAMMER HALL	40	-	-	-	-	-
LOCOMOTIVE LOUNGE	60	100	-	-	-	-
BREWHALL EXCLUSIVE	110	230	Y	-	-	-









THE SPACES

RAILWAY PATIO



DETAILS

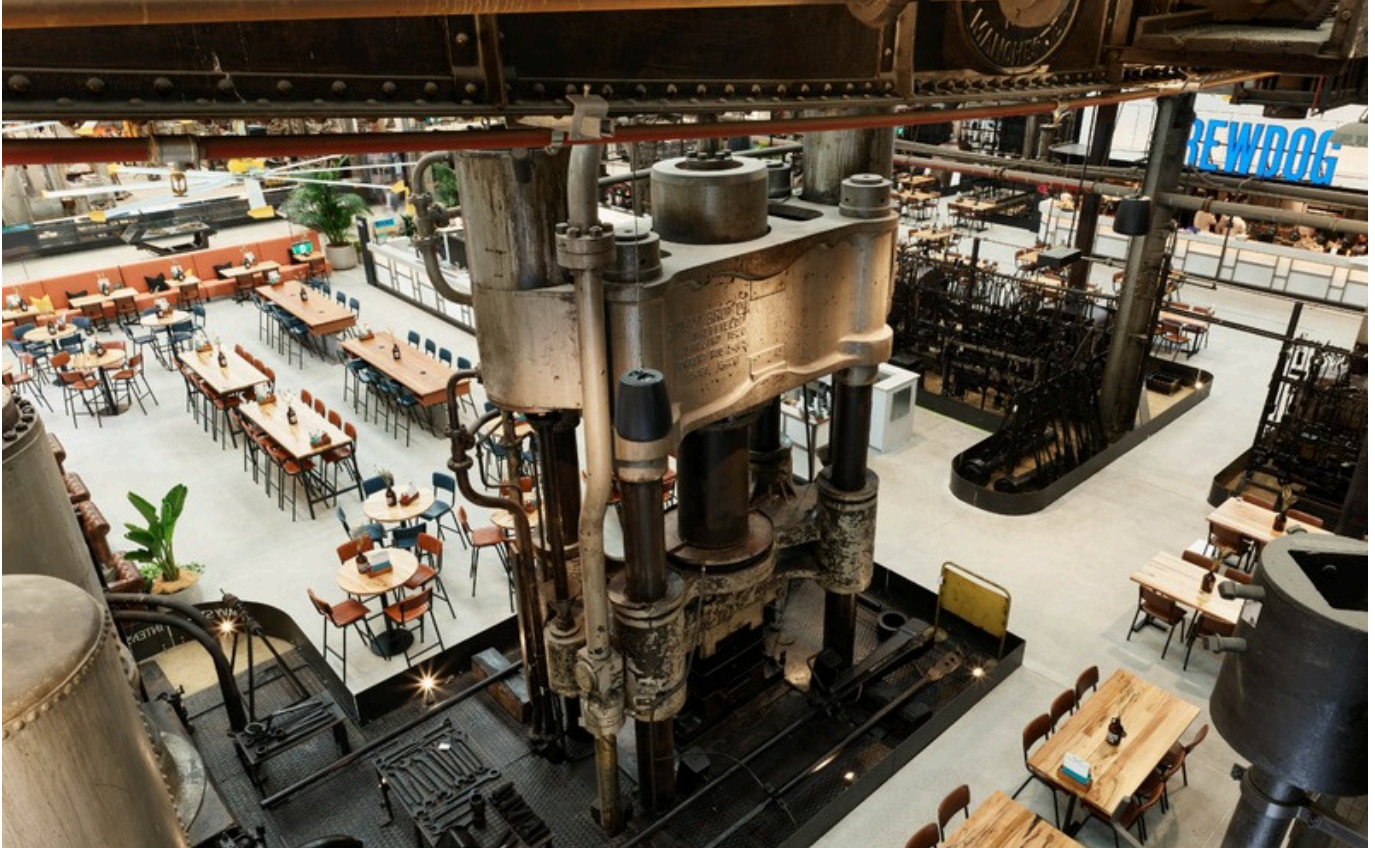
The Railway Patio is an expansive open-air area suitable for large gatherings. Situated in the South Eveleigh courtyard, this sectioned space is perfect for networking nights or a corporate function.

SPACE TYPE						
NORTH SECTION	-	50	-	-	-	-
RAILWAY PATIO	-	100	-	-	-	-
PUNKS COURTYARD	-	50	Y	-	-	-









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	Y	-	Y	-



FOOD MENU

CANAPÉ PACKAGES

MINIMUM 20 PAX

6 OPTIONS — \$48 PP

3 HOT + 3 COLD

8 OPTIONS — \$58PP

4 HOT + 3 COLD + 1 SUBSTANTIAL

10 OPTIONS — \$73PP

4 HOT + 4 COLD + 2 SUBSTANTIAL

COLD BITES

OYSTER

passion fruit sour mignonette | LD, LG, A

SUSHI ASSORTED

soy, ginger | LD, LG, VO, VGO, M

SUSHI NIGARI INARI TOFU

soy, pickled seaweed | LD, LG, VG, M

VEGETABLE RICE PAPER ROLL

ginger lime coriander dressing | LD, LG, VG

ROAST PEKING DUCK CREPE

hoisin sauce

CLASSIC ROAST CHICKEN & PICKLE FINGER SANDWICH

pickle, vegan mayo | LD

TOMATO, BOCCONCINI & BASIL SKEWERS

balsamic | LG, V

CARAMELISED ONION AND GOAT CHEESE TARTLET

LDO, V, VGO

BEEF CARPACCIO, CROSTINI

horse radish | LD

WHITE ANCHOVY BRUSCHETTA

crispy crostini bruschetta, white anchovy & balsamic | LD, M

HOT BITES

MINI BEEF PIES

ketchup dipper | LD

SUNDRIED TOMATO, BASIL & FETA QUICHE

LD, V

VEGAN SAUSAGE ROLL

cauliflower, tomato chutney | LD, VG

PATRIOT CHEESEBURGER SPRING ROLL

awesome sauce, pickle | LD

TIKKA VEG PIE

slow cooked veg, ketchup | LD, V

POTATO CURRY EMPANADAS

curry potatoes, ketchup | LD, V

PUMPKIN ARANCINI

roast pumpkin, vegan aioli | LD, LG, VG

PRAWN POTATOES STRING

king prawn, potatoes string | LD, LG, M

LG - low gluten | **LD** - low dairy | **V** - vegetarian | **VG** - vegan | **LGO** - low gluten option

LDO - low dairy option | **VO** - vegetarian option | **VGO** - vegan option

Seafood Origin: **A** - Australian | **I** - Imported | **M** - Mixed



FOOD MENU

CANAPÉ PACKAGES

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4 HOT + 3 COLD + 1 SUBSTANTIAL

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SUBSTANTIAL BITES

OUR PATRIOT SLIDER

beef, cheddar, pickle, BBQ sauce | LD, LGO

PLANT BASED SLIDER

Love Buds, cheddar, burger sauce, pickle
LD, LGO, V, VG

CAJUN CHICKEN SLIDER

Cajun sauce, pickle | LD, LGO

FISH FINGER WITH CHIPS

hake fish fillet, chips, tartare

ROAST BEET & COUS COUS TARTLET

V, VGO

DESSERT BITES

MINI ASSORTED DONUTS

pink sprinkles, white & confetti, dark cocoa,
milk chocolate & hazelnut | LD, V

BAMBINO GELATO CONES

passion fruit, strawberry, mango | V

MINI CUP CAKES

strawberry, green tea, chocolate, passionfruit,
vanilla & caramel | V

TRIPLE CHOCOLATE BROWNIE

chocolate sauce | V

ADDITIONAL CANAPÉS

SUBSTANTIAL \$12.75

DESSERT \$8.75



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FOOD MENU

PLATTERS

PLATTERS

ALL PLATTERS 25 PIECES | 160 PER PLATTER

BEEF PIE | 160

30 gourmet angus beef pies, tomato sauce, parsley | LD

SAUSAGE ROLL | 160

30 gourmet beef sausage rolls, tomato sauce, parsley

CLASSIC ROAST CHICKEN & PICKLE FINGER SANDWICH | 160

roast chicken, pickle, vegan mayo, white loaf bread | LD

VEGETABLE CURRY PUFF | 160

curried potato, sweet chilli dip | V

PATRIOT CHEESEBURGER SPRING ROLL | 160

cheeseburger spring

MAC & CHEESE CROQUETTES PLATTER | 160

macaroni and cheese croquettes, aioli | V

PORCINI & FOUR CHEESE ARANCINI | 160

pecorino, parmesan, chevre, gorgonzola, mayo, lemon | V

PIZZA PLATTER

20 PIECES | 75 PER PLATTER

THE HERO | 75

wild mushroom, courgetti ribbons, pine nuts, smashed Napoli, rosemary | LD, LGO, VG

PLANE JANE | 75

smashed Napoli, mozzarella, basil, evoo, sea salt | LGO, V, VGO

GAMBINO | 75

broken QLD prawn, herb garlic oil, chilli, basil, smoked mozzarella, bacon | LGO, M

SPICY MEATY | 75

nduja sausage pepperoni, smashed Napoli, tomatoes, mozzarella, basil, chilli | LGO

HAWAII FIVE-0 | 75

smoked ham, fresh pineapple, fresh parsley, smashed Napoli, mozzarella | LGO, VGO



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FOOD MENU

PLATTERS

BIG BOARDS

CHEESE BOARD | 200

CHEESE | SELECTION OF CHEESES, DRIED APRICOTS, DRIED FIGS, FRUIT | LGO, V

CHARCUTERIE | 250

SELECTION OF SALAMI, HAM, PEPPERONI, MIXED OLIVES, SUNDRIED TOMATO, SMOKED CHEDDAR, CARROT, CELERY, CHERRY TOMATO, DIP AND CRACKERS | LGO

BREWERS BOARD | 170

BUFFALO WINGS, KOREAN WINGS, SPICY ONION RINGS, SWEET POTATO FRIES, AIOLI, BLUE CHEESE DIP | LG, VGO

KIDS HOPPY MEAL (INDIVIDUAL TRAY) | 12

1X SLIDER (CHOICE OF BEEF, CHICKEN OR PLANT-BASED), CHOICE OF FRIES, SWEET POTATO OR VEGGIE STICKS, TOMATO SAUCE, CHOICE OF NUGGETS OR 1X EXTRA PLANT-BASED SLIDER | VO

SLIDER PACK

BEEF SLIDER PLATTER | 180

OUR PATRIOT SLIDER PLATTER | LD, LGO

PLANT BASED SLIDER PLATTER | PLANT | 180

BASED SLIDER PLATTER | LD, LGO, VG

CHICKEN SLIDER PLATTER | 180

CAJUN CHICKEN SLIDER PLATTER | LD, LGO

***20 SLIDERS PER PLATTER**



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FOOD MENU

SET 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)



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DRINKS MENU

BEVERAGE PACKAGES

STANDARD

2 HOURS — \$48

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

3 HOURS — \$59

BrewDog Pale Ale BrewDog
Lost Lager BrewDog Punk
Alcohol Free

4 HOURS — \$71

Selection of soft drinks
& juice

PREMIUM

2 HOURS — \$61

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

3 HOURS — \$73

BrewDog Pale Ale BrewDog
Lost Lager BrewDog Punk
Alcohol Free

4 HOURS — \$84

Selection of soft drinks
& juice

DELUXE

2 HOURS — \$75

Alpha Box & Dice 'Tarot'
Prosecco NV
Chandon Brut Rose NV/ Yves
Sparkling Cuvee NV
821 South Sauv Blanc
Mandoleto Pinot Grigio

3 HOURS — \$87

Amelia Park 'Trellis'
Chardonnay
Bertaine & Fils Rose
Marques de Tezona
Tempranillo
Devils Corner Pinot Noir

4 HOURS — \$98

Seppelt "The Drives" Shiraz

All BrewDog tap beer & cider,
up to 6.5% ABV
Selection of soft drinks &
juice



ADD ONS

BEVERAGE PACKAGES

COCKTAILS

Treat your guests to a cocktail on arrival for an additional \$18 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. \$14 per person, per hour.

*3 hour maximum

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

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.



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