



Functions & Menus

COCKTAIL PARTIES SPECIAL EVENTS CORPORATE FUNCTIONS MEETINGS & TEAM BUILDING



Bookings

For bookings and enquiries please contact the XXXX Ale House team.

Ph: **07 3361 7597** or
Email: **functions@xxxx.com.au**

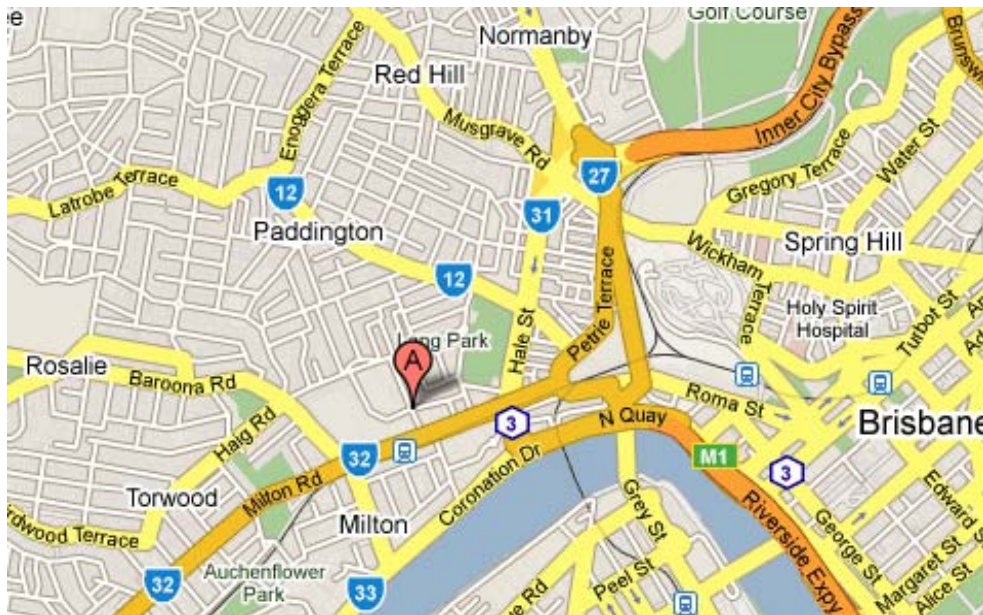
Hold your next
event in the heart of the
XXXX Brewery

FUNCTIONS AT THE XXXX ALE HOUSE

Hold your next event in the heart of the XXXX Brewery, among the copper, brick and timber surroundings of the XXXX Ale House. Incorporating the heritage and craftsmanship of XXXX with the tastes of Queensland, the XXXX Ale House offers a unique venue for all functions and events.

LOCATION

The XXXX Ale House is located in the heart of the XXXX Brewery, which has occupied the Milton site for over 130 years. We are only 1.5km from the CBD, and only a few minutes walk from Suncorp Stadium. Entrance to the Ale House is via Paten Street. We are conveniently located opposite the Milton Train Station (Ipswich Line).



Limited parking is available within the Ale House car park, and parking metres line the street. *(Please note that on days when there is an event at Suncorp Stadium, street parking is unavailable from midday.)*

CAPACITY & FACILITIES

To ensure exclusive use of the venue, a minimum of 80 people is required. Exclusivity for smaller groups is by arrangement with the XXXX Ale House management and is subject to availability.

Venue	Capacity
Ale House	300 cocktail 150 seated*
Theatre	50 seated

* Please note the sit-down capacity is subject to staging and entertainment areas required.

The XXXX Ale House has complete climate control (with air-conditioning) and an outdoor balcony area. It boasts full bar facilities in private surrounds, and is fully self-contained with all facilities and amenities.

AVAILABILITY

The XXXX Ale House is available for hire in the evening seven days a week. A 15% surcharge applies on Sundays. The XXXX Ale House runs tours of the XXXX Brewery on Monday to Sunday. Daytime functions on these days are by arrangement and may be subject to additional hire charges to secure exclusive use of the room. The Theatre is available for hire Monday to Sunday. Please refer to our delegate theatre packages.

ROOM HIRE

Weekday room hire (Monday—Friday) is \$500 for up to five hours and \$120 for every additional hour or part thereof. Weekend room hire is \$600 for up to five hours and \$120 for every additional hour or part thereof.

THEATRE

Our 50 seat, big screen theatre boasts a data projector, digital lectern, white board and flip chart. Theatre hire begins at \$250 for 1 hour and \$75 for every additional hour or part thereof. Package your theatre experience with our Breakfast at the Brewery or Half-day Working lunch for a flat hire rate of \$100 (*Minimum Spend \$500*)

- Half Day Hire (4 hours) \$400
- Full Day Hire (8 hours) \$650

BREWERY TOURS

The XXXX Ale House can also arrange Brewery Tours as part of your function or event. Shorter 'sneak peak' tours are also available for incorporation to your function (dependant on timing, numbers and availability).

ENTERTAINMENT

We provide a full music video library (supplied by our friends at Nightlife Music + Video) complete with the latest chart toppers and retro party classics. We can easily program music to suit your theme night. For a small fee of \$150, we can set our Jukebox to free-play mode so you and your guests can have control. Our screens can also be programmed to show a custom message for your function in between video clips. For your live entertainment needs we are happy to liaise on your behalf with Onstage Entertainment, who can provide:

- DJ's
- Live Bands
- Roving Entertainment – Magicians, Characters
- Feature Acts – Comedians, Feature Performers

AUDIO-VISUAL FACILITIES

The XXXX Ale House audio-visual equipment includes:

- 5 x 50-inch, plasma screens capable of displaying multiple sources (eg Free-to-air TV, DVD, Computer)
- 100" drop-down widescreen with projection system
- Multiple computer input points
- Multi-zone audio system with Nightlife Music Video Library and Juke Box.
- Wireless Microphone.

The 50 seat, three screen theatre hire includes:

- Data projector*
- Lectern
- White board
- Flip chart

***Laptop connection. Please bring laptop.*

Use of the audio-visual facilities is included in the room hire. Additional audio-visual equipment can be arranged with the Functions Manager.

THEMING

With its copper and timber décor, the XXXX Ale House provides a theme of its own, however you are welcome to decorate or theme the venue to suit your event. We ask that no adhesive be used on painted surfaces within the Ale House. We are happy to organise theming if you would like to create a special theme for your event

MENUS at the XXXX ALE HOUSE

We take pride in ensuring we have quality menu ideas, however we are able to meet any special requirements for your function. We would be happy to tailor a menu to suit your theme or budget.

Special dietary requirements can also be met. Please discuss with our Functions Manager.

Suggested menus include:

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These prices are a guideline and unless otherwise stated, menus and pricing are based on a minimum of 80 people.

All of our menus can be tailored to suit your individual tastes and budget, so please let us know your requirements and we'll do our best to create a menu especially for you.

Business lunches can be tailor-made to meet your requirements.

Please note: GF – Gluten Free V – Vegetarian

Alternate drop means a meal from the selection will be placed alternatively at each seating

Standard Finger Food

Pre Dinner Canapés – 3 items before main meal package	\$15.50 pp
Option 1 (please select 8 items)	\$33.50 pp
Option 2 (please select 10 items)	\$39.50 pp

Cold Options

- Homemade antipasto frittata made with the freshest seasonal produce
- Lightly toasted mediterranean bruschetta topped with freshly grated parmesan cheese (V)
- Salmon croutes with a dollop of caper cream cheese (GF)
- Mini savoury quiches in a puff pastry shell
- Lightly toasted turkish bread served with a selection of gourmet dips (V)
- Pumpkin and baby spinach tart with sour cream

Hot Options

- Tender salt and pepper calamari with lime aioli dipping sauce
- Cocktail vegetarian spring rolls served with a sweet chilli and coriander dipping sauce (V)
- Homemade chicken skewers served with satay sauce
- Assortment of vegetarian and meat topped pizzettas
- Miniature lamb and rosemary pies with tomato relish
- Crispy prawn cutlets with sweet chilli and coriander dipping sauce
- Mini fish coujons served with tartare sauce
- Grilled beef meatballs served with creamy béarnaise sauce

Premium Finger Food

Pre Dinner Canapés – 3 items before main meal package	\$17.50 pp
Option 1 (select 8 items)	\$39.50 pp
Option 2 (select 10 items)	\$45.50 pp

Cold options

- Chicken bruschetta topped with freshly shaved parmesan
- Individual prawn cocktails made with fresh prawns and house made marie-rose sauce
- Caramelised onion and blue cheese tarts (V)
- Fresh asparagus spears wrapped in prosciutto (GF)
- Selection of freshly made sushi rolls with mirin dipping sauce
- Char grilled vegetable skewers marinated in a pesto tapenade (V) (GF)

Hot food options

- Succulent chicken skewers with satay sauce
- Coconut prawns served with a thai dipping sauce
- Thai fish cakes served with a kaffir lime and soy dipping sauce
- Gourmet danish fetta cheese and baby spinach pastry parcels (V)
- Chef's homemade spiced meatballs served with tzatziki sauce
- Marinated moroccan chicken and vegetable skewers
- Field mushroom, caramelised garlic and parmesan arancini (V)
- Grilled atlantic salmon skewers served with a dill and lemon sour cream sauce
- Pan seared ocean scallops with lemon butter

Starters and platters

(Minimum 10 people)

Ideal as a starter for group lunches, functions or to accompany your beer tasting after attending one of our popular brewery tours.

Turkish bread and dips	\$9.00pp
Grilled turkish bread and a gourmet selection of vegetarian dips (V)	
Cheese Platter	\$12.00pp
Selection of Australian cheeses and crackers (V)	
Aussie Antipasto Platter	\$14.50pp
Cured meats, olives, kabana, pickled onions, bread sticks and a small selection of Australian cheese	
Ale House bar and snacks platter	\$13.50 pp
Samosas, spring rolls, grilled meatballs, salt and pepper calamari and beer battered chips	
Pizzas	\$18.00 per pizza
BBQ meat lovers	
Hawaiian	
Chicken Tandoori	
Spicy Mexican beef	
Vegetarian	
Freshly brewed tea and coffee station	\$2.50 pp

***Platters work on a per person charge for each item selected from the menu. Catering allows for 1-2 pieces per person per selection.*

Ale House Sports Lovers Menu

\$22pp

Mini beef burgers with home made beef pattie, tomato, cheese and bbq sauce

Large vegetarian spring rolls (V)

Mini beef pies with tomato relish

Bowls of beer battered chips with garlic aioli and tomato sauce (V)

Grilled meatballs with sweet chilli sauce

Hot Fork Noodle Box

Selection of 2 - \$12.00pp

Selection of 3 - \$14.00pp

Selection:

- Crumbed whiting fillets and chips served with a twist of lemon
- Singapore noodles with chicken and asian vegetables
- Beef with oyster and black bean sauce with hokkien noodles
- Chicken and asian greens in a coconut curry sauce with jasmine rice
- Seasonal vegetables with a sweet chilli, garlic and ginger sauce ribboned with rice noodles (V)

Ideal for corporate meetings

Half-Day Working Lunch

\$35.50pp

Sweet chilli chicken and salad wraps

Bacon and egg pie

Roasted vegetable quiche (V)

Assorted turkish bread sandwiches

Garden salad

Fresh fruit platter

Coffee and Tea

Barista coffee available on request for an additional charge

Good as Gold BBQ Buffet

\$49.50 pp

Includes bread basket and condiments

Hot items - select three

- Grilled salmon portions (GF)
- Traditional beef sausages with fried onions
- Rib fillet (GF) (all served medium)
- Flame grilled vegetable skewers (GF)
- Marinated chicken skewers
- Pork loin chops (GF)

Salads

- Garden salad with home made balsamic dressing (V)
- Potato salad with egg bacon and shallots
- Chef's home made coleslaw (V)

Dessert

- Individual pavlova with fruit salad and chantilly cream

Queenslander Summer Buffet

\$65.50 pp

Includes bread basket, condiments, roast potatoes and cold meat platter

Hot items – select three

- Chicken trussed in bacon marinated with a thyme pesto (GF)
- Chefs home baked vegetable lasagne
- Roast lamb studded with garlic and fresh rosemary served with a mint infused Jus
- Hand carved honey glazed ham
- Roast pork served with home made gravy
- Chicken and vegetable stir fry with noodles
- Grilled salmon fillets

Salads

- Garden salad with homemade balsamic dressing (GF) (V)
- Creamy bacon and egg potato salad topped with shallots
- Chef's home made coleslaw

(Seasonal vegetables can be arranged in place of salads)

Desserts – select two

- Tropical Queensland fresh fruit platter (GF)
- Cheese platter with dried fruit and crackers
- Individual pavlova with seasonal fruit and whipped cream (GF)
- Chocolate mud cake served with berry coulis

Premium Queenslander Summer Buffet

Price on Application

Add seafood for a premium Queensland summer buffet.
Please contact our function manager for selection and pricing.

** Linen included (white table cloths and a selection of coloured cloth napkins)

Degustation Menu – Beer & Food Matching Experience

Delight your guests with a dining experience with a difference! You'll be surprised at the taste sensations – beer has long been a perfect compliment for food, however the art of beer and food matching is only now making a return to the table. Enquire about arranging for one of our 'eXXXXperts' to talk your guests through the matching process.

Maximum 100 people

4 courses with matching beers - \$90.00pp

Includes the equivalent of one bottle of beer per person, per course (half a bottle of each beer per course)

This menu is designed as a sit-down dinner. Cocktail style degustation menus can be organised by arrangement with the Ale House.

First Course – Thai Steamed Prawns

Prawns lightly steamed then coated in a thai curry sauce served with basmati rice
Served with Hahn Super Dry and Hahn Premium Light

Second Course – Seared Plum Duck

A succulent duck breast cooked medium rare coated in a spicy plum glaze sitting atop sweet potato mash
Served with James Boags Premium and XXXX Summer Bright Lager

Third Course – Lamb Filo Pie

Lamb fillet cooked until tender with mild caramel flavours presented in a crisp filo case
Served with Hahn Premium and James Squire Pilsener

Dessert – Chocolate Pannacotta

A portion of smooth chocolate pannacotta with some contrasting rich cherry mud cake
Served with James Squire Porter and Tooheys Old

Alternate Courses

2 courses @ \$57.50pp

3 courses @ \$67.50pp

Includes a crusty bread roll and butter

Entrees

- Creamy pumpkin soup served with fresh cream and parsley (V)
- Thai fish cakes served on a traditional thai salad
- Mediterranean lamb and roast vegetable salad served with a mint and cucumber yoghurt
- Creamy chicken and corn vol au vent garnished with fresh shallots

Main Course

- Grilled salmon fillet on wild mushroom rice pilaf served with broccoli, red capsicum and béarnaise sauce
- Rib fillet served on a bed of wilted spinach and garlic mashed potato, topped with grilled mushrooms and a red wine jus (steak cooked medium unless arranged otherwise) (GF)
- Chicken mignon served on dauphinoise potato with green beans and a creamed leek and seeded mustard sauce
- Pumpkin and blue cheese risotto topped with freshly grated parmesan and basil (V)
- Herb encrusted rack of lamb served on sweet potato mash with grilled asparagus and a drizzling of mint jule

Desserts

- Chef's homemade sticky date pudding with butterscotch sauce and cream
- Individual pavlova served with seasonal fruit and cream (GF)
- Profiteroles topped with warm chocolate ganache and chantilly cream
- Individual baked blueberry cheesecake garnished with a berry coulis

** Linen included (white table cloths and a selection of coloured cloth napkins)

Breakfast at the Brewery

Ale House Buffet Breakfast

\$25.00 pp

Scrambled eggs with freshly chopped shallots

Fried chipolata sausages

Grilled tomatoes

Crispy bacon rashers

Garlic fried field mushrooms

Swiss style muesli

Greek yoghurt

Assorted oven-baked danishes

Seasonal tropical fruit platter

Thick sliced toast

Includes tea, coffee and orange juice

**(Barista coffee is also available upon request at an additional cost)*

A La Carte Breakfast

Muesli

Muesli with traditional greek yoghurt and topped with seasonal fruit

\$10.90 pp

Eggs Benedict with Salmon and Rocket

Soft poached eggs sitting atop a grilled english muffin, with rocket and smoked salmon finished off with hollandaise sauce

\$14.90pp

American Pancakes

Two buttermilk pancakes served with grilled bananas, bacon and maple syrup

\$13.90pp

Full English Breakfast

Your choice of eggs (fried, scrambled or poached) accompanied by grilled tomatoes, mushrooms, bacon and a hearty sausage. Served with thick toast

\$16.00pp

Beverage List

TAP BEERS	Bottle	Per Glass (285mL)	Per Glass (425mL)
XXXX Bitter		\$4.00	\$5.00
XXXX Gold		\$3.50	\$4.50
XXXX Summer Bright Lager		\$4.00	\$5.00
Hahn Premium Light		\$3.00	\$4.00
James Squire Porter		\$4.50	
PACKAGED BEERS	Bottle	Per Glass	Per Glass
XXXX Gold	\$4.50		
XXXX Bitter	\$5.00		
XXXX Summer Bright Lager	\$5.00		
Tooheys Extra Dry	\$6.00		
Tooheys New	\$3.50		
Tooheys 5 Seeds Cider	\$6.00		
Tooheys Old	\$5.00		
James Boags Premium Light	\$4.00		
James Boags Premium	\$6.00		
Barecove Radler	\$6.00		
Hahn Premium Light	\$3.50		
Hahn Super Dry	\$6.00		
Hahn Super Dry 3.5	\$4.50		
James Squire Amber Ale	\$6.50		
James Squire Pilsener	\$6.50		
James Squire Indian Pale Ale	\$6.50		
James Squire Porter	\$6.50		
James Squire Golden Ale	\$6.50		
James Squire Sundown	\$6.50		
Heineken (Holland)	\$6.50		
Amstel (Holland)	\$6.50		
Kirin Ichiban (Japan)	\$6.50		
Steinlager Pure	\$6.50		
Becks	\$6.50		
Budweiser	\$6.50		
RTD			
Bacardi Breezers (assorted)	\$6.50		
SOFT DRINKS			
Soft Drinks		\$3.00	\$4.00
SPARKLING WINE	Bottle	Glass	
Ale House Sparkling	\$25.00	\$6.00	
Te Hana Reserve Cuvee Piccolo 200ml (Te Hana, NZ)	\$10.00		
Taltarni T Series Brut (Pyrenees, VIC)	\$30.00		
Stonier Chardonnay Pinot Noir (Mornington Peninsula, VIC)	\$52.00		
WHITE WINE			
Ale House Semillon Sauvignon Blanc	\$25.00	\$6.00	
Wither Hills Sauvignon Blanc (Marlborough, NZ)	\$32.00	\$7.00	
Bridgewater Mill Chardonnay (Adelaide Hills, SA)	\$35.00	\$7.50	
RED WINE			
Ale House Shiraz	\$25.00	\$6.00	
St Hallett 'Garden of Eden' Shiraz (Barossa, SA)	\$35.00	\$7.50	
Knappstein Cabernet Merlot (Clare Valley, SA)	\$38.00	\$8.00	
SPIRITS		Standard	
Bourbon, Rum, Vodka, Gin, Scotch and Rum		\$6.50	

FUNCTION BAR SERVICE

Our functions packages include bar service for beverages. Table service is available by arrangement with the functions manager at least two weeks prior to the function and will incur an additional charge. Table service is not available for cash bar functions.

Beverage Packages

Standard

3 hours / per person \$37.00

4 hours / per person \$47.00

Any additional hours charged at \$10 per person

Includes tap beers, bottled house red, white and sparkling wines and soft drinks.

Premium Wine

3 hours / per person \$42.00

4 hours / per person \$52.00

Any additional hours charged at \$11 per person

Includes tap beers, bottled house white, red and sparkling wines and soft drinks

PLUS these premium wines:

Wither Hills Sauvignon Blanc (Marlborough, NZ)

St Hallett 'Garden of Eden' Shiraz (Barossa, SA)

Taltarni T Series Brut Sparkling (Pyrenees, VIC)

Premium Beer

3 hours / per person \$42.00

4 hours / per person \$52.00

Any additional hours charged at \$11.00 per person

Includes tap beers, bottled house white, red and sparkling wines and soft drinks PLUS your choice of one of the following bottled beers:

Tooheys Extra Dry

Hahn Super Dry 3.5

5 Seeds Cider

Boags Premium

Deluxe

3 hours per person \$55.00

4 hours per person \$60.00

Any additional hours charged at \$15 per person

Includes tap beers, soft drinks, basic spirits, three premium wines and your choice of one of the following premium beers.

Premium beers: James Squire Golden Ale

Heineken

Budweiser

Steinlager Pure

Wine: Stonier Sparkling Chardonnay Pinot Noir (Mornington Peninsula, VIC)

Bridgewater Mill Chardonnay (Adelaide Hills, SA)

Knapstein Cabernet Merlot (Clare Valley, SA)