



WEDDING PACKAGES



Bookings

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

Ph: 07 3361 7597
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FUNCTIONS at the XXXX ALE HOUSE

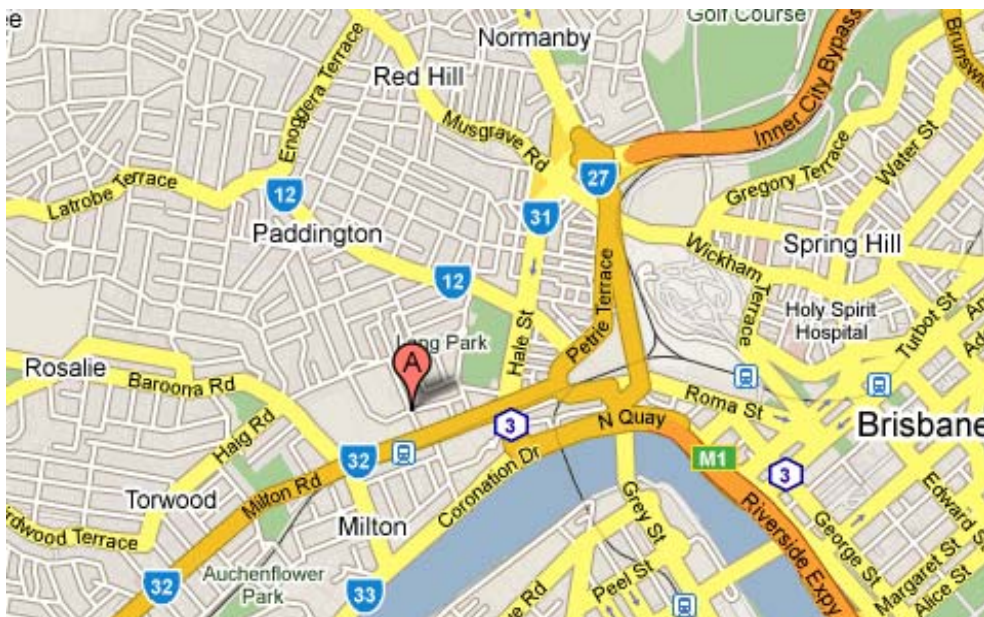
Hold your next event in the heart of the XXXX Brewery, among the copper, brick and timber surroundings of the XXXX Ale House. Incorporating the heritage and craftsmanship of XXXX with the tastes of Queensland, the XXXX Ale House offers a unique venue for all functions and events.

The enclosed information details our capacity, facilities, suggested menus, and terms and conditions.

Please contact our Functions Manager on (07) 3361 7570 for any further information.

LOCATION

The XXXX Ale House is located in the heart of the XXXX Brewery, which has occupied the Milton site for nearly 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 (which runs off Milton Road). 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*

* 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.

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.

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

Bronze Package

Bronze package \$125.00 per person
Minimum spend applies, minimum of 60 guests



PACKAGE INCLUDES

Standard finger food**	Table cloths and napkins	PA system and microphone
Two course plated or buffet	Security	Lectern
Four hour beverage package**	Venue Hire	Nightlife entertainment system
Cake cutting and service fee	Bridal Table	Tea and Coffee station

** For Beverage package inclusions and Standard Finger food selection see back page

Bronze Menu- Alternate Service (Select Two Courses)

Includes a crusty bread roll and butter

Entrees

Creamy pumpkin soup
Thai fish cakes
Mediterranean lamb
Creamy chicken and corn vol au vent

Main Course

Grilled salmon fillet
Rib fillet
Chicken mignon
Pumpkin and blue cheese risotto
Herb encrusted rack of lamb

Dessert

Sticky date pudding
Individual pavlova
Profiteroles
Blueberry cheesecake

Bronze Menu - Buffet

Assorted rolls with butter

Hot Items

Grilled salmon portions
Traditional beef sausages
Rib fillet
Flame grilled vegetable skewers
Marinated chicken skewers
Pork loin chops

Salads

Garden salad
Potato salad
Chef's home made coleslaw

Desserts

Individual Pavlova

Silver Package

Silver package \$135.00 per person
 Minimum spend applies, minimum of 80 guests



PACKAGE INCLUDES

Standard finger food	Table cloths and napkins	PA system and microphone
Two course plated or buffet	Security	Lectern
Four hour beverage package**	Venue Hire	Nightlife entertainment system
Cake cutting and service fee	Bridal Table	Tea and Coffee station
Wooden Keg		

** For Beverage package inclusions and Standard Finger food selection see back page

Silver Menu- Alternate Service (Select two courses)

Includes a crusty bread roll and butter

Entrees	Main Course	Dessert
Creamy pumpkin soup	Grilled salmon fillet	Sticky date pudding
Thai fish cakes	Rib fillet	Individual pavlova
Mediterranean lamb	Chicken mignon	Profiteroles
Chicken and corn vol au vent	Pumpkin and blue cheese risotto	Blueberry cheesecake
	Herb encrusted rack of lamb	

Silver Menu - Buffet

Assorted rolls with butter

Hot Items-Select three	Salads	Desserts
Marinated chicken trussed in bacon	Garden salad	Fresh Fruit Platter
Chefs home baked vegetable lasagne	Creamy potato salad	Cheese Platter
Roast lamb	Chef's home made coleslaw	Individual Pavlova
Hand carved honey glazed ham	Seasonal vegetables**	Chocolate Mud cake
Roast pork served		
Chicken and vegetable stir fry with noodles		
Grilled salmon fillets		

** Seasonal vegetables can be arranged in place of salads

Gold Package

Gold package \$150.00per person
Minimum spend applies, minimum of 90 guests

PACKAGE INCLUDES

Standard finger food	Table cloths and napkins	PA system and microphone
Three course plated or buffet Four hour beverage package**	Security Venue Hire	Lectern Nightlife entertainment system
Cake cutting and service fee	Bridal Table	Tea and Coffee station
Wooden Keg	Juke Box	



** For Beverage package inclusions and Standard Finger food selection see back page

Gold Menu- Alternate Service

Includes a crusty bread roll and butter

Entrees

Creamy pumpkin soup
Thai fish cakes
Mediterranean lamb
Creamy chicken and corn vol au vent

Main Course

Grilled salmon fillet
Rib fillet
Chicken mignon
Pumpkin and blue cheese risotto
Herb encrusted rack of lamb

Dessert

Sticky date pudding
Individual pavlova
Profiteroles
Blueberry cheesecake

Gold Menu - Buffet

Assorted rolls with butter

Hot Items-Select three

Marinated chicken trussed in bacon
Chefs home baked vegetable lasagne
Roast lamb
Hand carved honey glazed ham
Roast pork
Chicken and vegetable stir fry with noodles
Grilled salmon fillets

Salads

Garden salad
Creamy potato salad
Chef's home made coleslaw
Seasonal vegetables**

Desserts

Fresh fruit platter
Cheese platter
Individual pavlova
Chocolate mudcake

** Seasonal vegetables can be arranged in place of salads

Standard Finger Food



Pre Dinner Canapés

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)
- Succulent 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

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

Beverage Packages

BRONZE PACKAGE (4hr)

Tap beers

Bottled house red, white and sparkling wines

Soft drinks

SILVER PACKAGE (4hr)

Tap beers

Bottled house red, white and sparkling wines

Soft drinks

Wither Hills Sauvignon Blanc

St Hallett 'Garden of Eden' Shiraz

Taltarni T Series Brut

GOLD PACKAGE (4hr)

Tap Beers

Three Premium wines

Soft drinks

Basic Spirits

Your choice of one of the following 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)

Knappstein Cabernet Merlot (Clare Valley, SA)

