

**FUNCTIONS**  
**• AT •**  
**STONE & WOOD**  
**BREWERY**

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**PRIVATE EVENT**  
**PACKAGES**

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FUNCTIONS  
• AT •  
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BREWERY

• TASTERS AND GRAZERS •

3hr Package  
30 - 250 Guests

The Tasters and Grazers option is perfect for groups looking for the ultimate foodie experience in a great brewery. Enjoy an array of substantial offerings with this cocktail-style package.

To accompany the full range of beers poured from the Tasting Room taps, guests will enjoy a selection of three (3) Regular Canapes, one (1) Substantial Canapes, and one (1) Bowl Dish whilst showcasing the finest produce sourced from within South East Queensland.

*Add a drinks package (2 hours)*  
*Add a drinks package (3 hours)*

• TWILIGHT TEASERS •

2hr Package  
30 - 250 Guests

With less focus on beer education, Twilight Teasers is the ultimate afternoon wind-down, or pre-dinner catch-up, The Twilight Teasers package is perfect for groups looking for a casual stand-up event in a captivating space.

To accompany the full range of beers poured from the Tasting Room taps, guests will enjoy a selection of six (6) Cold Canapes showcasing the finest produce sourced from within South East Queensland.

*Add Brewer's Boards to start*  
*Add a drinks package (2 hours)*

**Cakeage fee** of \$1.25pp applies to all relevant bookings.  
Includes eco fork, plate and napkin.

For all queries and bookings please contact  
[brisbane@stoneandwood.com.au](mailto:brisbane@stoneandwood.com.au)

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• **THE BREWER'S FEAST** •

Three Mains + Three Sides  
Three Mains + Three Sides + Two Desserts  
20 - 160 Guests

The Brewer's Feast celebrates everything we love at Stone & Wood:  
good beer, good food and good company.

A shared feast of the best produce that South East Queensland has to offer,  
washed down with delicious brews straight from the tanks.  
Intimate and plentiful, the Brewer's Feast is an experience for  
all beer and food-lovers.

*Add a guided beer tasting, including a 2 hour drink package  
Add a selection of three canapes*

• **BREWER'S BANQUET** •

2hr Package  
Shared Snacks + Two Mains + Three Sides  
20 - 160 Guests

The Brewer's Banquet is a more casual offering for groups looking to simply enjoy  
some great food and beer in a beautiful brewery environment.

With less focus on beer education, the extensive menu and open bar encourages  
guests to slow down and kick back while hanging out in our expansive and open  
Tasting Room space.

*Add a drink package (2 hours)*

**Cakeage**fee of \$1.25pp applies to all relevant bookings.  
Includes eco fork, plate and napkin.

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**CATERING MENU**

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• **TASTERS AND GRAZERS** •

**REGULAR CANAPES**  
(choice of three)

**COLD**

Fraser Isle Spanner Crab, pickled ginger, lime aioli, betal leaf (GF, DF)  
Roasted Wagyu, truffle mayo, grilled sourdough, crispy shallots (DF)  
Seared Mooloolaba Tuna, toasted nori, fresh chilli (GF, DF)  
Tarragon poached chicken, burnt butter emulsion, sage  
Shaved Prosciutto, baby bocconcini, preserved tomato, toasted sourdough  
Smoked chickpea, pickled radish, baby cucumber, soft herbs (GF, VG)  
Heirloom beetroot, ash chevre & fresh herb tartlet (V)

**HOT**

Grilled chicken skewer, chipotle mayo, crispy shallots (GF, DF)  
Slow cooked lamb shoulder, parsley emulsion, pickled shallot (GF, DF)  
Pulled pork, potato hash, pickled guindillas, green shallot (GF, DF)  
Karaage popcorn chicken, wasabi aioli, fermented chilli  
Roasted pumpkin & parmesan arancini, tomato fondant (V)  
Tiger prawn spring roll, pickled ginger mayo, fine chives  
Roasted carrot hummus, toasted pita, sumac (VG)

**SUBSTANTIAL CANAPES**  
(choice of one)

Garlic & ginger prawn roll, herb aioli, oak lettuce, charcoal slider bun  
Shredded chicken, sriracha mayo, crispy shallots, fresh herbs, brioche roll  
Grilled Wagyu beef, mustard pickle, vintage cheddar & pickled onion slider  
Korean style pork belly, pickled cucumber & kimchi slider  
Grilled eggplant & marinated haloumi, confit garlic aioli slider (V)  
Braised beef, mushroom and red wine pie, smoked pomme puree  
Truffled mushroom pie, tomato fondant (VG)

**BOWL DISHES**  
(choice of one)

Crumbed fish, shoestring fries, tartar sauce  
Slow cooked beef cheek, pomme puree, mushroom and bacon sauce (GF)  
Braised lamb shoulder, roasted zucchini, quinoa, mint & pickled red onion (GF, DF)  
Crispy pork belly, Asian slaw, chilli ginger dressing (GF, DF)  
Tandoori chicken, Jasmine rice, fresh herbs, crispy shallots (GF, DF)  
Grilled miso eggplant, herbed quinoa, chickpea puree, crispy shallots (GF, VG)  
Confit heirloom carrots, grilled onion, toasted buckwheat, soft herbs (GF, VG)

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• TWILIGHT TEASERS •

REGULAR CANAPES  
(Choice of three cold & three hot)

COLD

Fraser Isle Spanner Crab, pickled ginger, lime aioli, betal leaf (GF, DF)  
Roasted Wagyu, truffle mayo, grilled sourdough, crispy shallots (DF)  
Seared Mooloolaba Tuna, toasted nori, fresh chilli (GF, DF)  
Tarragon poached chicken, burnt butter emulsion, sage  
Shaved Prosciutto, baby bocconcini, preserved tomato, toasted sourdough  
Smoked chickpea, pickled radish, baby cucumber, soft herbs (GF, VG)  
Heirloom beetroot, ash chevre & fresh herb tartlet (V)

HOT

Grilled chicken skewer, chipotle mayo, crispy shallots (GF, DF)  
Slow cooked lamb shoulder, parsley emulsion, pickled shallot (GF, DF)  
Pulled pork, potato hash, pickled guindillas, green shallot (GF, DF)  
Karaage popcorn chicken, wasabi aioli, fermented chilli  
Roasted pumpkin & parmesan arancini, tomato fondant (V)  
Tiger prawn spring roll, pickled ginger mayo, fine chives  
Roasted carrot hummus, toasted pita, sumac (VG)

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• **THE BREWER'S FEAST** •

PRE-DINNER CANAPES

(Choice of three)

**COLD**

- Fraser Isle Spanner Crab, pickled ginger, lime aioli, betal leaf (GF, DF)
- Roasted Wagyu, truffle mayo, grilled sourdough, crispy shallots (DF)
- Seared Mooloolaba Tuna, toasted nori, fresh chilli (GF, DF)
- Tarragon poached chicken, burnt butter emulsion, sage
- Shaved Prosciutto, baby bocconcini, preserved tomato, toasted sourdough
- Smoked chickpea, pickled radish, baby cucumber, soft herbs (GF, VG)
- Heirloom beetroot, ash chevre & fresh herb tartlet (V)

**HOT**

- Grilled chicken skewer, chipotle mayo, crispy shallots (GF, DF)
- Slow cooked lamb shoulder, parsley emulsion, pickled shallot (GF, DF)
- Pulled pork, potato hash, pickled guindillas, green shallot (GF, DF)
- Karaage popcorn chicken, wasabi aioli, fermented chilli
- Roasted pumpkin & parmesan arancini, tomato fondant (V)
- Tiger prawn spring roll, pickled ginger mayo, fine chives
- Roasted carrot hummus, toasted pita, sumac (VG)

**SHARED MAIN COURSE**

(Choice of three)

- Crispy pork belly, apple & radish slaw, mustard & smoked chickpea dressing (GF, DF)
- Slow cooked beef cheek, grilled onions, confit garlic, smoked paprika & roasted tomato jus (GF, DF)
- Roasted market fish, preserved lemon & spiced beetroot puree, fennel & chive salad (GF, DF)
- Wood smoked salmon, roasted citrus & olive oil dressing, crispy shallots, kaffir lime (GF, DF)
- Roasted Lamb shoulder, spiced zucchini slasa, herbed labneh (GF)
- Chargrilled chicken Maryland, parsley emulsion, smoked bacon sauce (GF, DF)
- Roasted cauliflower, truffle puree, sprouted grains, pickled pearl onion (GF, VG)

**SIDES**

(Choice of three)

- Baby cos lettuce, pickled shallots, radish, chives, lemon & thyme vinaigrette (GF, VG)
- Jewelled quinoa, piquillo peppers, toasted almonds, salsa verde (GF, VG)
- Thyme roasted Dutch carrots, marinated feta, roasted walnuts, parsley (GF, V)
- Salad of heirloom tomatoes, feta, dill, cucumber & kalamata olives (GF, V)
- Thyme, rosemary & sea salt roasted Nicola potatoes (GF, VG)
- Pearl cous cous, Provencal vegetables, extra virgin olive oil, parsley (VG)
- Grilled broccolini, pickled red onion, parsley & lemon butter (GF, V)

**DESSERT**

- Cassis & mascarpone whip, native lime, hazelnut, cocoa tuille (GF)
- Dark chocolate mousse tart, roasted citrus wafer, whisky baked pineapple, honeycombe (GF)
- Vanilla whipped cream cheese, caramelised white chocolate, citrus curd, fresh berries (GF)
- Salted caramel & dark chocolate ganache, malt wafer, sour beetroot
- Selection of cheese, pickles & preserves served with artisanal breads

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**• BREWER'S BANQUET •**

**SHARED SNACKS**

Brewers Boards - a selection of cheese & charcuterie served with pickles, preserves and artisanal breads

Roasted Carrot & Chickpea Hummus served with corn chips (GF/VG)

**MAINS**

**(Choice of two)**

Slow cooked lamb shoulder with salsa verde (GF, DF)

Crispy pork belly with caramelised apple jam (GF, DF)

Grilled chicken thigh with chilli & ginger dressing (GF, DF)

Smoked eggplant with black vinegar & crispy shallots (GF, VG)

Braised beef cheeks with black pepper jus (GF, DF)

**SIDES**

**(Choice of three)**

Creamy cabbage, pickled carrot & fresh herb slaw (GF, VG)

Shoestring fries with house aioli & tomato sauce (LG, VG)

Mixed leaf salad with lemon dressing & pickled red onion (GF, VG)