



Welcome to **BRUNSWICK**

B R E W E R Y & B B Q

FUNCTION KIT

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4 PINES

BREWERY

AT

Welcome to **BRUNSWICK**

We teamed up with the legends at 4 Pines Brewing to create the 4 Pines Brewery at Welcome to Brunswick.

Our head brewer Henry and assistant brewer Benji produce a brand new beer every week, along with the 4 Pines core range.

BRUNSWICK **SMOKERS**

Texas barbecue with Brunswick flair, the Brunswick Smokers is our kitchen arm, with all meat and vegetables smoked fresh, daily.

Our local produce is smoked for up to 12 hours. The team have worked alongside our brewers to create a menu which complements our beers.

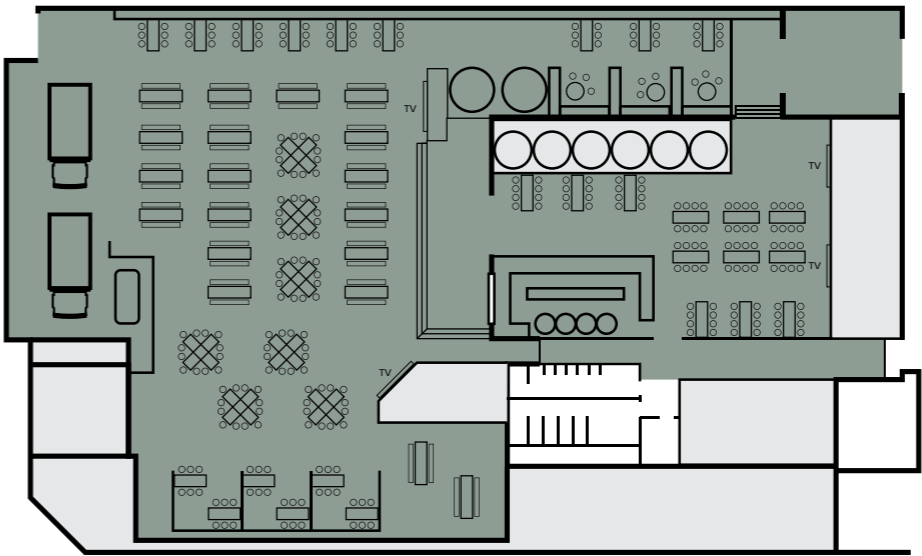













WHOLE VENUE

Welcome to Brunswick Brewery & BBQ has everything you need to throw a spectacular party.

Wow your guests with our expansive beer garden, home to, Brunswick Smokers, our exclusive pitmaster BBQ experience.

Head inside the 4 Pines on-site brewery where our talented brewery team can curate a beer especially for you and your event.



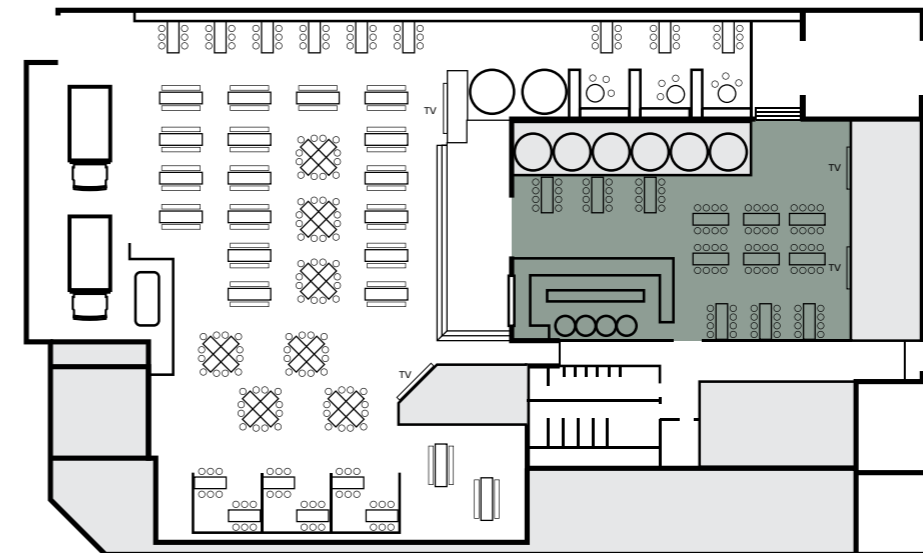
										
450	140	✓	✓	✓	✓	✓	✓	✓	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



THE BREWERY

What was once a telecommunications shed has been transformed into the 4 Pines brewery. The festoon lighting and hanging greenery transforms the industrial space into the perfect space for your next event.

The huge private bar is stocked with our Brunswick brewed beers. Our talented brewery team can curate a special brew for your event.



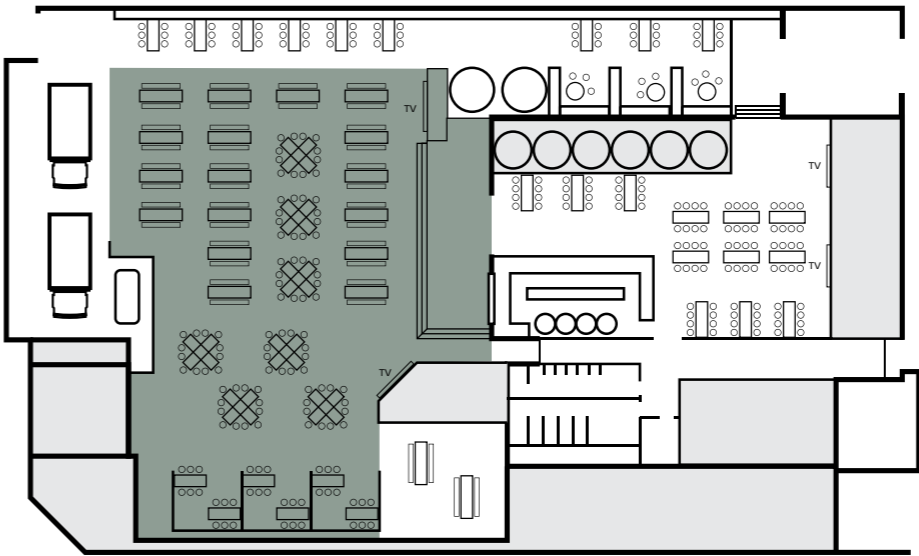
120	60	✓	×	✓	✓	✓	✓	✓	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING














BEER GARDEN

Celebrate your event in our dog-friendly beer garden. Covered to protect you from whatever weather Melbourne has to offer.

This urban garden can be sectioned off to suit your party. The beer garden's industrial aesthetics are complemented by an abundance of fresh greenery.

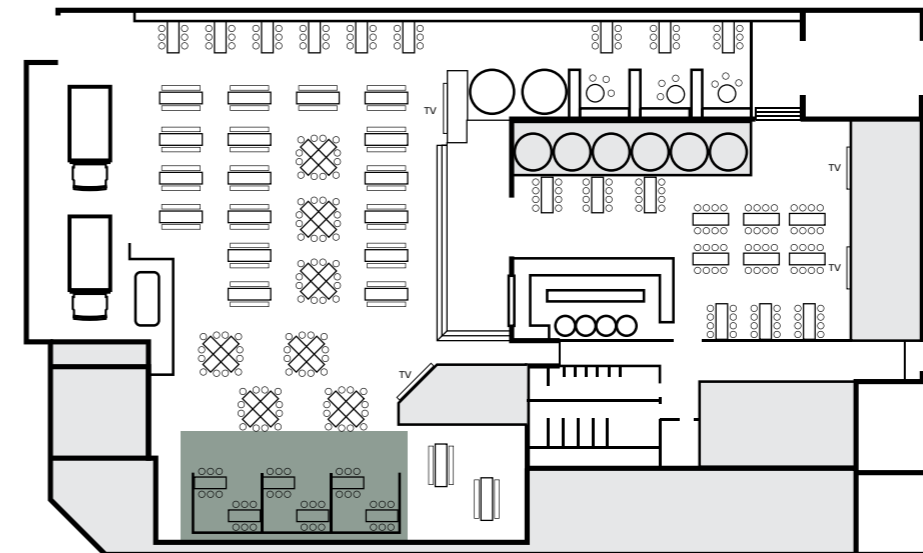













										
250	X	✓	X	✓	X	✓	X	✓	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



BEER BUNKERS

Our beer bunkers are located in the beer garden. The 3 adjoining spaces can be used together or as separate function zones. They are the perfect space for a semi-private event.



										
90	×	✓	×	✓	×	×	×	×	×	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



CANAPES

PACKAGES

Package 1	6 canapes	\$26 per person
Package 2	5 canapes, 2 substantial	\$36 per person
Package 3	6 canapes, 2 substantial, 1 dessert	\$46 per person

PRICED ITEMS

Canape	\$4.50 each
Substantial	\$8 each
Dessert canape	\$5 each

DIETARY

GF	Gluten Free	GFO	Gluten Free Option
V	Vegetarian	VO	Vegetarian Option
VG	Vegan	VGO	Vegan Option
DF	Dairy Free	DFO	Dairy Free Option

Seasonal menu changes apply. Minimum 30 guests per order.



CANAPES

COLD CANAPES

Chicken, celeriac remoulade on garlic croute

Beetroot, goats cheese & herb tartlet *v*

Chicken rice paper rolls *gf df*

Vegetarian rice paper rolls *gf vg df*

Kingfish ceviche, corn chip

Caprese salad skewers

HOT CANAPES

Jalapeño poppers *v*

Mini pork sausage rolls

Mini spinach & ricotta rolls *v*

Beef & burgundy pie

Grilled buffalo chicken wings *gf*

Croquettes choice from

Brisket & corn

Mac & cheese *v*

Pulled pork tacos, pineapple salsa *gf*

Pulled jackfruit tacos, pineapple salsa *gf vg*

Lamb koftas, mint yoghurt *gf*

Potato gems, house-made sauces *vg*

SUBSTANTIALS

Slow cooked lamb shoulder, ancient grain salad, mint & honey Labna

Lime & green herb chicken, roasted potatoes *gf df*

Cheese kransky, house-made sauces & served in white bread

Mac & cheese cups *v*

Soba noodle salad, fresh herbs & greens w. tamari dressing

Spiced glazed cauliflower, dill & baby pea slaw *gf vg*

DESSERT

Mini lemon tarts

Mini ricotta filled cinnamon donuts

Chocolate, peanut butter caramel brownie

Seasonal menu changes apply. Minimum 30 guests per order.



BUFFET

PACKAGES

Package 1	2 starters, 2 mains & 3 sides	\$50 per person
Package 2	3 starters, 3 mains & 4 sides	\$70 per person

STARTERS

- Tomato, red onion, basil, stracciatella & balsamic *vgo*
- Smoked salmon rillette, corn chips *gf*
- Charred onion dip, corn chips *gf*
- Fried corn ribs, lime & pecorino *gf vgo*
- Grilled broccoli, romesco & pickled shallot *vg*

MAINS

- Buffalo chicken wings, ranch dressing *gf df*
- Lime & green herb Maryland chicken *gf df*
- Smoked chicken wingettes with Welcome to Haze sauce *gf df*
- Smoked brisket and choice of chimichurri or hot sauce *gf df*
- Cheese kransky, house-made mustard *gf*
- Beef burger patties *gf df*
- Lamb kofta w. mint yoghurt *gf df*
- Whole BBQ seasonal fish w. charred spring onion & fresh lemon
- Fried calamari w. tartare sauce *gf df*
- Haloumi & pineapple skewer *gf*
- Spiced red lentil & beetroot veggie patties *gf vg df*

SIDES

- Grain salad, fresh herbs, currants & pomegranate dressing *vg*
- Garden salad w. balsamic dressing *vg*
- Slaw, cabbage, dill, baby pea, maple & seeded mustard dressing
- Iceberg w. green goddess, red onion *vg*
- Seasonal roast vegetable salad, fresh greens & maple tahini dressing *vg*
- Cucumber & dill salad w. lime & coconut dressing *vg*
- Pasta salad w. seasonal pesto dressing *vgo*
- Corn, jalapeño, cucumber, fresh herbs & spiced crème fraiche dressing *vgo*
- Creamy potato salad w. herbs & cornichons *vg*
- Mac & cheese *v*
- House-made cornbread *v*
- Crunchy potatoes *gf v*
- Mash potato *v*

Seasonal menu changes apply. Minimum 30 guests per order.



SOMETHING EXTRA

GRAZING TABLES

Grazing Tables SERVES 50	\$800 each
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Cheese & Charcuterie

Selection of cheese, cured meats, bread, crackers, pickles, olives, nuts & seasonal fruit

Cheese & Antipasto

Selection of cheese, grilled vegetables, house made dips, bread, crackers, pickles, olives, nuts, & seasonal fruit

Baked Sweets & Candy Bar

Lemon tarts, chocolate brownies, donuts & an assortment of lollies & chocolate. We can personalise the candy to suit your event theme.

ADD ONS

Oysters	\$5 each
Cheese & charcuterie board SERVES 6	\$100 each
Cheese & antipasto board V SERVES 6	\$100 each
½ hour canape package 2 PER PERSON	\$9 per person

Have something else in mind? Speak to our team and we will see what we can do. Seasonal menu changes apply. Minimum 30 guests per order.



BEVERAGES

BRONZE PACKAGE

2 Hours	\$38 per person	1 x bubbles 1 x white wine 1 x red wine 5 x beer / cider 1 x light beer soft drink & juice
3 Hours	\$48 per person	
4 Hours	\$58 per person	
5 Hours	\$68 per person	

SILVER PACKAGE

2 Hours	\$48 per person	1 x bubbles 3 x white wine 1 x rosé 3 x red wine 8 x beer / cider 1 x light beer soft drink & juice
3 Hours	\$58 per person	
4 Hours	\$68 per person	
5 Hours	\$78 per person	

GOLD PACKAGE

2 Hours	\$58 per person	2 x bubbles 4 x white wine 2 x rosé & moscato 4 x red wine 13 x beer / cider 1 x light beer soft drink & juice
3 Hours	\$68 per person	
4 Hours	\$78 per person	
5 Hours	\$88 per person	

Seasonal menu changes apply. Minimum 30 guests per order.



BEVERAGES SAMPLE MENU

SPARKLING

	BRONZE	SILVER	GOLD
Two Doors Sparkling	♦	♦	♦
Clover Hill Sparkling			♦

WHITE WINE

Two Doors Bianco	♦	♦	♦
Snake and Herring Tough Love Chardonnay		♦	♦
Cloud Street Pinot Grigio		♦	♦
Mr Hyde Riesling			♦

ROSÉ & MOSCATO

The Family Sangiovese Rosé		♦	♦
Hesketh The Proposition Moscato			♦

RED WINE

Two Doors Rosso	♦	♦	♦
La La Land Malbec		♦	♦
Hesketh Unfinished Business Pinot Noir		♦	♦
Tar & Roses Shiraz			♦

ON TAP

4 Pines Welcome to Haze	♦	♦	♦
4 Pines Indian Summer Ale	♦	♦	♦
4 Pines Nitro Stout	♦	♦	♦
4 Pines Black IPA	♦	♦	♦
4 Pines Welcome to Cider	♦	♦	♦
4 Pines Draught Kolsch Style Ale		♦	♦
4 Pines Ikigai Lager		♦	♦
4 Pines American Pale Ale		♦	♦
4 Pines Pacific Ale			♦
4 Pines Extra Refreshing Ale			♦
4 Pines Chai Porter			♦
Brookvale Union Ginger Beer			♦

BOTTLED

4 Pines Ultra Low	♦	♦	♦
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BEVERAGE EXTRAS

TASTING EXPERIENCES

Beer Tasting Paddles	\$22 per person
Beer Tour & Tasting Paddles	\$25 per person

Wanting a private brewery or specialty tasting experience? Speak to our team to find out more.

ADD ONS

House Spirits	\$18 per person
Premium Spirits	\$22 per person
Aperol Spritz	\$15 per person
Arrival Cocktail	\$20 per person

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OUR GROUP



Welcome to
BRUNSWICK
BREWERY & BBQ



BRUNSWICK
MESS HALL



PENNY'S



WELCOME TO
THORNBURY
520 HIGH ST



THE MINT



HIGHTAIL



NATURAL HISTORY
PUBLIC BAR



ROOFTOP
PA'S
& BAR



MURMUR