



FUNCTION PACK

Group Bookings & Venue Hire



**Brewing beer we want to drink.
Locally made. Not being afraid to
push the flavour envelope that little
bit further. We're Deeds Brewing
and that's our philosophy.**

In 2012, we started contract brewing as Quiet Deeds. Today, we have our own home and brewery, Deeds Brewing.

We're a passionate team of beer lovers with award-winning brewers and a strong focus on quality, innovation and pushing the flavour envelope. We don't want to do things the way they've always been done. As an independently owned craft brewery, we don't have to. We love to experiment with new flavours and our range is consistently evolving. We've called Glen Iris our home since 2015 and have been brewing onsite since 2019. In 2021 we opened our Taproom as a home for guests to enjoy our beers onsite.





Taproom Spaces

Catering to groups from 20 - 250 guests, we have spaces available to suit all occasions.

BREWER'S TABLE



Tucked away in the corner of the taproom, our Brewer's Table overlooks the rest of the Taproom and the gleaming steel of our fermenters.

Crafted from the reclaimed timber beams that originally held up the brewery roof, this expansive table is the perfect place to enjoy a leisurely lunch or learn about the intricacies of our beers through one of our guided tastings.

The brewers table can be set up as pictured as one long table for an intimate dining experience or split in half to create a large mingling area, perfect for more casual celebrations.

Capacity

Seated Dining: 18
Standing: 25



MEZZANINE



Holding a prime elevated position opposite the bar and the main brewery floor, the mezzanine feels part of the venue, but also a bit exclusive.

Divided into three large and comfortable booths, the mezzanine works beautifully as a decadent dining area or as a relaxed area for a cocktail style event.

Capacity

Seated Dining: 30
Standing: 50



DINING AREA



Sitting in between the kitchen and the bar, the dining area has views of the brewery floor and a stunning backdrop formed by the sculpted steel wall of the loading bay.

With room for larger groups to spread out for cocktail parties or sit down family-style meals, the dining area is the perfect place for birthdays, engagement parties or any special occasion.



Capacity

Seated Dining: 60

Standing: 100

WHOLE VENUE

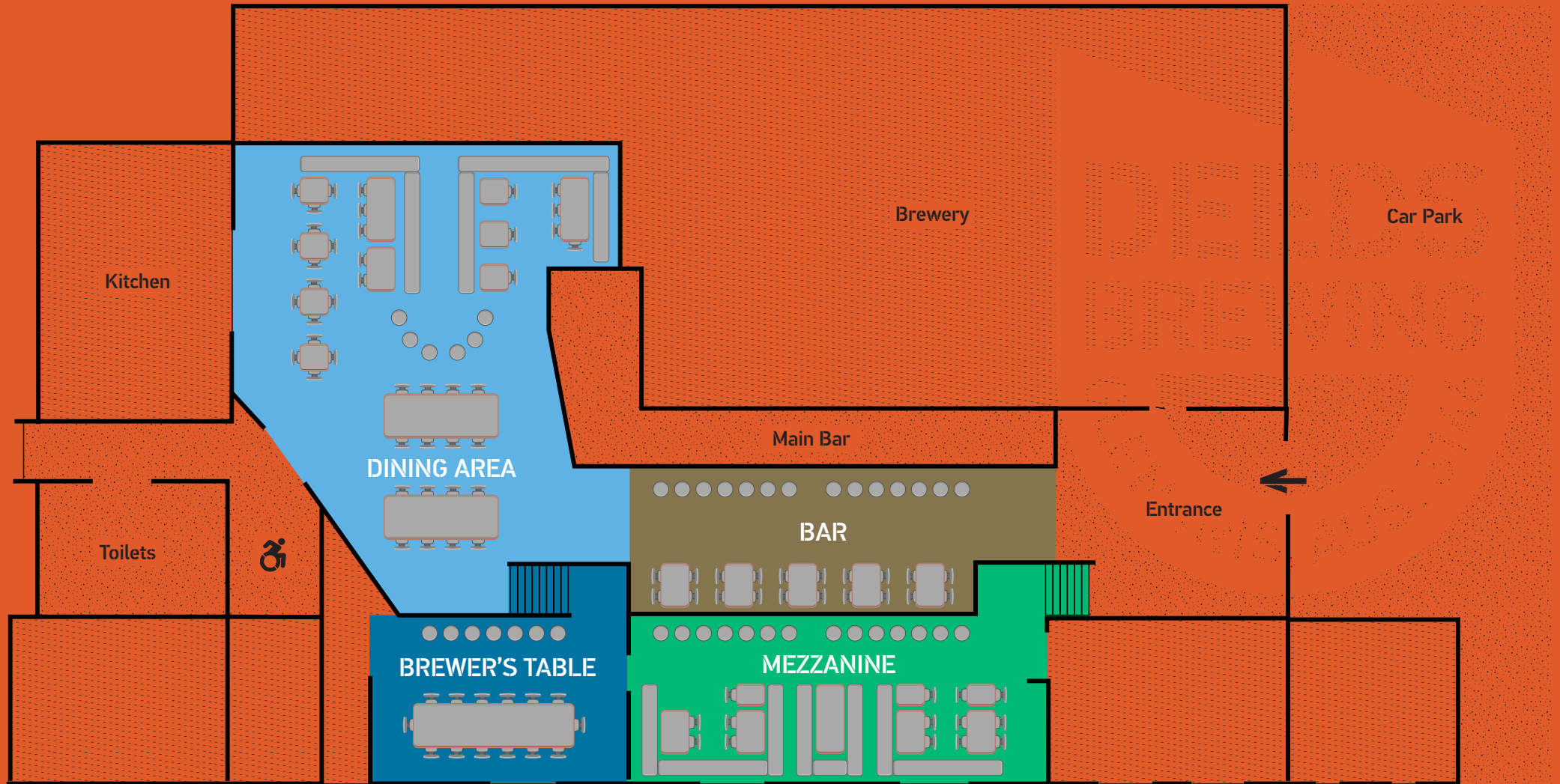
Planning a special event?
Our whole venue is
available for hire subject
to availability.

Capacity

Seated Dining: 150
Standing: 250



TAPROOM LAYOUT



Note: Mezzanine and Brewer's Table are on Level 1 and are accessible only by stairs.



Food

Seated Dining & Canapés

FOOD



Seated Dining

A selection of our most popular dishes served in the centre of the table to share. Includes a range of smaller and larger plates as well as dessert.

Two Courses - 65pp

Entrée + main with sides

or

Main with sides + dessert

Three Courses - 80pp

Entrée, main with sides, + dessert

*Please notified a staff member if you would like your steak cooked differently. All of our menus are changed seasonally; while every effort will be made to serve the requested items, substitutions may be made. The menus shown are an indication of what may be on offer, we will work with you to design the perfect menu tailored to your event.

Entrée

Halloumi, romesco, watercress

Polenta chips, black garlic mayo

Charcuterie, San Daniele prosciutto, Felino salami, pastrami, smoked leg ham, olives, pickles

Main *please select three*

Black Angus beef rump (MS2+Vic), served medium rare or rare*, hot mustard, red wine jus

Grilled market fish, caponata, roast capsicum, tomato, cucumber

Oven-roasted chicken breast, wild mushroom risotto

Pan fried gnocchi, seasonal accompaniments (v)

Sides

Cos leaves, house dressing, parmesan

Chips, house-made ketchup

Dessert

Classic tiramisu

High Street Stout Brownie, peanut butter ice cream, salted caramel

Upgrades

Canape On Arrival (+ 5 ea)

Freshly shucked oyster, yuzu pickled cucumber

Salmon ceviche, mini taco

Whipped goat's cheese tart, heirloom beetroot

Rye toast smoked salmon, horseradish cream

Lobster roll 15 ea (*subject to availability*)

FOOD

Canapés

Bite sized food, circulated by our waiting staff.

Package 1

30pp Choice of 4 canapés + 1 substantial

Package 2

40pp Choice of 6 canapés + 1 substantial

Package 3

50pp Choice of 8 canapés + 1 substantial

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Canapés

Freshly shucked oysters, yuzu pickled cucumber
Duck liver parfait, mini toast, red onion marmalade
Salmon ceviche, mini taco
Whipped goat's cheese tart, heirloom beetroot
Rye toast smoked salmon, horseradish cream
Tofu san choi bao, crispy chilli
Halloumi, romesco
Lamb kofte, tzatziki
Polenta bites, black garlic aioli
Jalapeño poppers, chipotle mayo
Crispy broccoli and cauliflower, chilli sauce
Spicy chipolata hot dog, onion, American mustard
Popcorn chicken, ferment chilli
Beef sausage roll
Beef burgundy mini pie

Substantial

Wagyu beef slider
Southern fried chicken slider
Falafel slider
Lobster roll +5 *per person (subject to availability)*

Add On

Bowl of fries 10 ea





Drinks

Bar Tabs &
Beverage Packages

DRINKS



Bar Tab

Set a limit and choose to offer your guests some, or all of our range of beers, wines and spirits. Drinks are charged per glass.

House Package

Deeds Draught
Pre Game
Half Time
Double Time
Deeds Cider
House Wines & Sparkling

Priced per person

2 hours - 40pp

3 hours - 55pp

4 hours - 70pp

Full Package

All core range beers and cider plus a selection of our limited and seasonal beers.

All of our wines by the glass (excluding Champagne).

Priced per person

2 hours - 50pp

3 hours - 65pp

4 hours - 80pp

Drinks Tokens

Redeemable for a pot or schooner of Core Range beer, House Wine or Sparkling and House Spirits.

\$15 per ticket

Drink on Arrival

Arrange a cocktail or glass of bubbles to greet your guests on arrival.

Please contact your function manager for more details.



BEER	STYLE	ABV%	POT	SCH	PINT
DRAUGHT	LAGER	4.5	5.5	8	10.5
XPA	PALE	4	5.5	8	10.5
HALF TIME	PALE	3.5	5.5	8	10.5
DOUBLE TIME	PALE	4.6	6.5	9.5	12.5
JUICE TRAIN	IPA	6.5	8	12	15.5
CIDER	DRY	5	6	9	11.5
LIVING EASY	OUR	5	8	12	15.5
KNOCK ON WOOD	LSNER	5.9	7	10.5	13.5
LAMINGTON ALE	OWN	5.	7	10.5	13.
OAT CREAM JUICE TRAIN	A	6.	8.5	12.5	16
CUT THE RED WIRE		7	10.5	15.5	20

ADD-ONS

Spice up your event with a guided tour of our brewery and a tasting?

Tour & Tasting

Discover the magic behind the beer with an exclusive brewery tour and tasting!

Join us for a behind-the-scenes tour of our state-of-the-art brewery, followed by a guided tasting of our newest and most popular brews. Learn about the art and science of brewing from our expert guide, and gain a new appreciation for the craft.

Our Brewery Tours have a maximum size of 15, so large functions will be split into smaller groups to ensure a great tour experience.

Duration

60 minutes

Cost

30 per person

Beer Dinner

Join us for an unforgettable culinary experience! Our 4 course dinner is expertly paired with a selection of premium craft beers, chosen specifically to enhance the flavours of each dish.

As you enjoy each course, our knowledgeable beer expert will guide you through a tasting, explaining the unique characteristics of each beer and how it complements the flavours in your dish.

Cost

180 per person

BOOKING

[Click here to download an editable version of our booking form.](#)

BOOKING FORM

Name
Company Name (if applicable)
Email Address
Phone Number

Date of Function
Type of Function
Number of Guests
Contact Person on day (if different)
Contact Number on day (if different)

Food (choose one of the following)
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

Drinks (choose one of the following)
Bar Tab <input type="checkbox"/> Cash Bar <input type="checkbox"/> Beverage Package <input type="checkbox"/>

Payment Details	
Card Name	
Card Type - Visa <input type="checkbox"/> M/C <input type="checkbox"/> AMEX <input type="checkbox"/>	
Card Number	
Expiry	CVC Code
Amount	
I have read and agree to the Terms and Conditions overleaf	
Signature	

TERMS + CONDITIONS

Bookings will not be considered confirmed until written confirmation from a member of staff has been made via email.

The outlined minimum spend payment is required to be made prior or on arrival the day of your function. Any additional spend will be charged at the conclusion of your event.

Unless otherwise stated, selections for food and beverages are required 14 days prior to your event and final numbers are required 7 days prior to your event

Once final numbers are advised, we can accommodate changes + / - 10% of guest numbers without issue. Increases in food ordered due to guest number increases are subject to availability. Decreases in food ordered are possible only if we are able to use the food elsewhere or cancel the orders with our suppliers. This is not always possible and so we reserve the right to charge the quantity confirmed. If guest numbers change on the day without notice, the full quantity ordered will be charged.

If you cancel your event with less than 14 days notice, a cancellation fee will apply.

The cancellation fee is equal to 50% of the food total, or 50% of the minimum spend, whichever is higher. Cancellation with less than 24hrs notice will result in a 100% cancellation fee.

If you have a bar tab or other outstanding amounts, payment in full is required at the conclusion of the event.

The Taproom can be very busy on weekends, we reserve the right to adjust space based on your group size, 30 minutes after your booking start time if your group is smaller than estimated.

If no guests have arrived after 30 minutes, we reserve the right to re-allocate your space to another group.

Decorations are accepted, however must be approved prior to your event. Nothing offensive or interfering with other guests. Decorations must be removed at the conclusion of your event.

No permanent adhesives are to be used; the full cost of any damage to the venue because of function decorations will be passed onto to the customer.

Deeds Taproom is a casual dress venue, theme dress and costumes must be approved prior to your event.

No confetti, party poppers or thrown decorations are allowed; if additional cleaning is required, the cost of cleaning will be passed on to the customer.

As an open venue, any performances (acoustic or otherwise) must be agreed to in writing before the event commences.

No AV equipment will be provided for amplified speeches during functions unless the whole venue has been booked.

No outside food or drink unless previously agreed to by management.

Any guests under 18 must be accompanied by a parent or guardian, no under 18s will be served alcohol, even in the company of a parent or guardian.

Deeds Taproom reserves the right to refuse entry, ask guests to leave the venue or cancel a function if guests are deemed to be intoxicated, are acting in an antisocial manner or engaging in illegal behaviour.

If guests are refused entry or ejected or an event is cancelled due to intoxicated or antisocial guests, no refund will be offered.

We aim to provide a welcoming, relaxed environment for all guests. We do accept bookings for Bucks Parties, Hens Parties and Pub Crawls, these are subject to an additional set of Terms & Conditions. Bookings made under false pretences will be cancelled immediately and without refund of any money paid.

Some events will require security, this will be organised by the Taproom and will incur an additional cost to the client. Security requirements will be advised at the time of booking.

Deeds Taproom practices responsible service of alcohol. All staff have the right to refuse entry or service to any guest they believe to be intoxicated. In the event that a guest is asked to leave the venue, no refunds will be offered.