



FUNCTION PACK 2024

GOOD FOOD, GREAT BEER & FUN TIMES.



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WELCOME TO THE *BREW*PUB

URBAN ALLEY BREW PUB is
the perfect spot to have a
few drinks, grab a bite to eat
or even watch the game.

Located in the pristine
District Docklands, Urban
Alley Brew Pub is the home
to Urban Alley Brewery and
a host of other delights.

Good times, great food &
even better Beer. The Brew
Pub is sure to become your
favourite local.

When you want to celebrate
your next event, we cater
from large to intimate
functions. We have options
to suit your needs.



THE LANEWAY

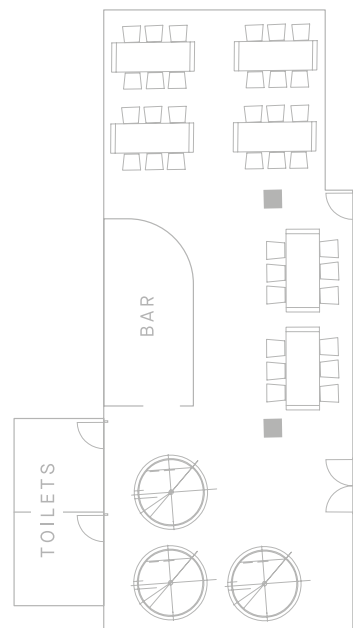
FUNCTION ROOM



THE LANEWAY

Featuring micro brewery, full bar with your favourite UA beers on tap and a complete audio visual fitout with two drop down screens and private bathrooms.

The perfect space for corporate, stand up and intimate event, with a menu created to suit your event style.



120 PAX

STAND UP EVENTS

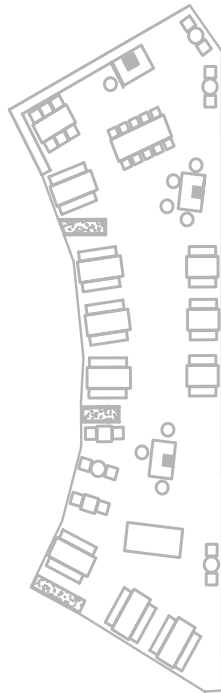
60 PAX

SIT DOWN EVENTS



THE DECK

Located just outside our doors, The Deck aka the 'Beer Garden', is the perfect spot to soak in the sun and enjoy a beer with friends. And just in case the sun isn't out, there is a central double fire place and Umbrellas so you can still enjoy the fresh air.



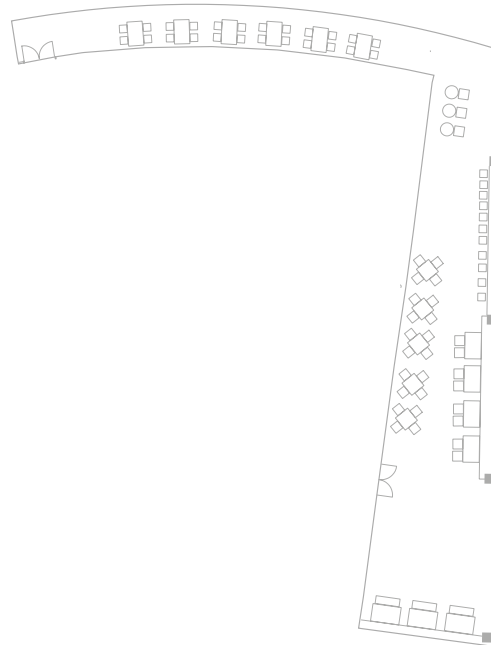
150 PAX

STAND UP EVENTS



TERRACE

Wrapping around the Brewpub, our covered and heated front area is a great spot for a stand up cocktail event.



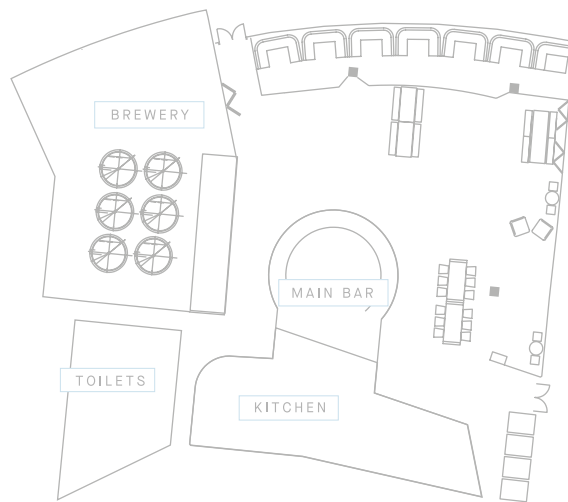
140 PAX

STAND UP EVENTS



INDOORS

Inside our doors, is home to the main bar and brewery. With ample space to accommodate both sit down and cocktail style events, teamed with an open double fire place the inside of the Brewpub has an energy that will lend itself to any event.



250 PAX

SIT DOWN EVENTS

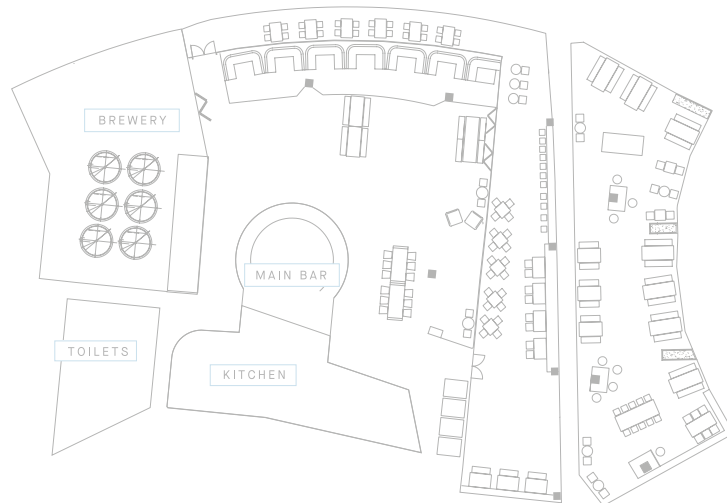
400 PAX

STAND UP EVENTS



RUN THE PLACE

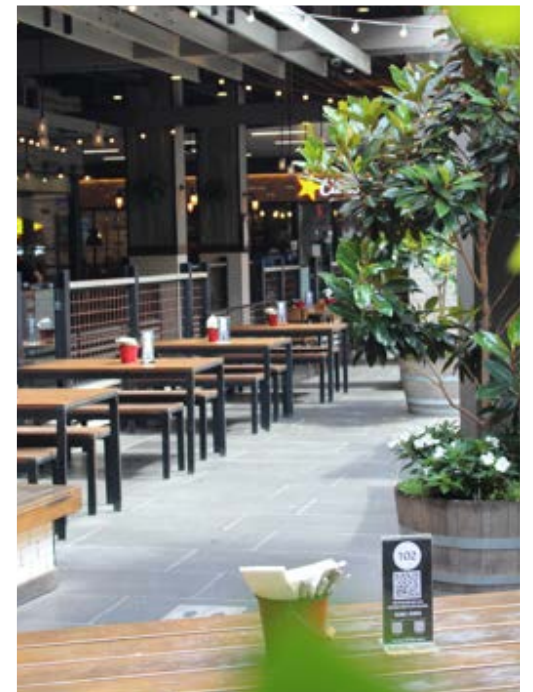
For those occasions when you can't decide what type of event you would like to throw, or simply want to make sure everything goes your way. Why don't you just run the place and have the whole place to yourself.



690 PAX

STAND UP EVENTS

INCLUDES BEER GARDEN AND TERRACE





CANAPÉ PACKAGES

SELECT EIGHT

two cold choices

four hot choices

8 pieces per person

\$46 per person

minimum 30 people

add a substantial for
\$9 per piece

SELECT TEN

three cold choices

four hot choices

one dessert choice

10 pieces per person

\$50 per person

minimum 30 people

add a substantial for
\$9 per piece

CANAPE MENU



COLD

SMOKED SALMON with cream cheese & cucumber

CHICKEN & CUCUMBER SANDWICHES

FRESHLY SHUCKED OYSTERS with mignonette

WATERMELON with feta & olive tapenade VG

SUSHI custom selection V VG

GOATS CHEESE BRUSCHETTA V

PRAWN SKEWERS with mango salsa

HOT

LAMB KOFTAS with minted yoghurt

SEASONAL ARANCINI

MAC 'N CHEESE CROQUETTES V

VEGETARIAN SPRING ROLLS V

SALT & PEPPER PRAWNS with kewpie mayo

GOURMET BEEF SAUSAGE ROLLS

VEGETARIAN QUICHE V

LEMON & PEPPER CALAMARI with aioli & rocket

POPCORN CHICKEN with aioli

TANDOORI CHICKEN SKEWERS GF

VEGAN EMPANADA VG

SUBSTANTIAL

FISH & CHIP CUPS

SEASONAL RISOTTO BOWL V GF

CHEESEBURGER SLIDERS

MACARONI with sugo, basil &
bocconcini V VG

MINIMUM - 30 PIECES

DESSERT

LEMON TARTLET

RASPBERRY & VANILLA
PROFITEROLE

CHOCOLATE BROWNIE

COCONUT MANGO PANNA
COTTA with mango, cream &
pistachio GF



PLATTER MENU

COLD

Smoked salmon, cream cheese & cucumber

Chicken & cucumber sandwiches

Freshly shucked oysters with mignonette

Watermelon, feta & olive tapenade VG

Prawn & witlof cocktail

Sushi - custom selection V VG

Prawn skewers with mango salsa

\$120 PER PLATTER

SEAFOOD

Sushi, smoked salmon & prawn cocktails

\$150 PER PLATTER

HOT

Lamb koftas with minted yoghurt

Seasonal Arancini V

Mac 'n Cheese croquettes V

Vegetarian spring rolls V

Gourmet sausage rolls

Vegetarian quiche V

Lemon & pepper calamari with aioli & rocket GF

Popcorn chicken with aioli

Tandoori chicken skewers

Vegan Empanada VG

\$120 PER PLATTER

SUBSTANTIAL

Fish & chip cups

Seasonal risotto bowl V

Cheeseburger sliders

Macaroni with sugo, basil & bocconcini V VG

\$9 EACH
MINIMUM - 30 PIECES

MIXED PLATTER

Party pies & sausage rolls

Caprese guilda & pea tartlet bruschetta

\$120 PER PLATTER

ANTIPASTO

Cured meats, cheese, dips & pita bread

\$150 PER PLATTER

DESSERT

Lemon tartlet

Raspberry & vanilla profiterole

Chocolate Brownie

Coconut mango panna cotta with cream & pistachio

\$120 PER PLATTER

*Pizzas available - check for current menu items

EACH PLATTER SERVES APPROX. 30 PEOPLE

PIZZA MENU

Selection of UA gourmet pizzas
served with chips & salad

\$30 PER HEAD
MINIMUM - 30 PEOPLE
EQUALS TO ½ PIZZA PER PERSON



Margherita w/ Napoli, cheese & basil V VGO

Cheesy Garlic Pizza w/ garlic, cheese & oregano V VGO

Ham & Pineapple w/ Napoli, cheese, ham & basil

Butter Chicken w/ cheese, capsicum, red onion, coriander & cumin yoghurt

Vegetarian w/ Napoli, cheese, red capsicum, pineapple, red onion, spinach & mushroom V VGO

Meatfeast w/ Napoli, cheese, beef, chicken, bacon, ham & BBQ sauce

Pepperoni w/ Napoli, cheese & hot salami

Lamb w/ Napoli, cheese, lamb, spinach, olives, red onion, roasted capsicum & feta

Mushroom w/ cream fraiche, cheese, wild mushroom & rocket V VGO

Prawn w/ Napoli, cheese, prawn, cherry tomato & salsa verde

Vegan cheese & gluten free base available - please speak to functions manager

SIT DOWN PACKAGES

PUB CLASSICS

Shares entrees

Main menu items - see
functions manager

Shared desserts

2 courses - **\$50** per person
3 courses - **\$65** per person
+ \$10 for Porterhouse

Minimum 30 people

BISTRO

Shares entrees

Guest choice of two mains
(alternating drop)

Shared desserts

2 courses - **\$55** per person
3 courses - **\$70** per person
+ \$10 for Porterhouse

Minimum 30 people





BEVERAGE MENU

PACKAGES

CLASSIC

\$47 per person (3 Hours)

\$57 per person (4 Hours)

PREMIUM

\$65 per person (3 Hours)

\$75 per person (4 Hours)

minimum **50** people

CLASSIC

BEER - POT ONLY

URBAN Draught

URBAN Lager

URBAN Slapshot

URBAN All Nighter

URBAN Myth

WHITE WINE BY GLASS

Alexander Hill Moscato, NSW

Alexander Hill Sauvignon Blanc, VIC

Hidden Sea Rose, SA

RED WINE BY GLASS

Alexander Hill Merlot, NSW

Hidden Sea Shiraz, SA

SPARKLING BY GLASS

Rothbury Estate Sparkling, VIC

NON ALCOHOLIC BY GLASS

Soft drinks & juices

PREMIUM

BEER

All tap beers

WHITE WINE / ROSE BY GLASS

Alexander Hill Sauvignon Blanc, VIC

Alexander Hill Moscato, NSW

Are You Game Pinot Grigio, VIC

Hidden Sea Rose, SA

Howard Park Riesling, WA

Ingham Rd Chardonnay, VIC

RED WINE BY GLASS

Alexander Hill Merlot, NSW

Farm To Table Pinot Noir, VIC

Hidden Sea Shiraz, SA

Sevenhill Indigo Shiraz, SA

SPARKLING BY GLASS

Helen's Hill "En Vie" Blanc de Noir, VIC

Rothbury Estate Sparkling, VIC

Taylor Ferguson Prosecco, VIC

NON ALCOHOLIC BY GLASS

Soft drinks & juices

HOUSE RULES

DEPOSIT

A deposit of \$1000 or 20% for amounts greater than \$5000 is required to be paid as confirmation of your booking.

PAYMENT OF YOUR DEPOSIT IS ACCEPTED AS AN AGREEMENT TO THESE TERMS AND CONDITIONS

GUARANTEED NUMBERS

Final numbers for catering purposes will need to be provided within a minimum of 7 working days prior to the function. You will be charged for no less than this number.

CANCELLATIONS

Cancellations between 0 and 30 days before the date of the function will forfeit 100% of the deposit. Cancellations between 31 and 60 days before the date of the function will be refunded 50% of the deposit. Cancellations 61 or more days before the date of the function will receive 100% of the deposit.

PAYMENT

Full function payment must be received no later than the 7 days before the function. Payment can be made by cash, credit card or EFTPOS.

PRICES

Prices are correct at the time of printing. every effort is made to ensure prices remain as printed however these may be subject to change without notice at management's discretion. all pricing is inclusive of GST. Minimum spend applies for all bookings over 20 people.

DAMAGE

The client is financially responsible for any loss sustained to the venue including damage to the premises, its fittings, equipment and grounds. The organisers of the function are also responsible for damage caused by their guests, outside contractors or agents, prior to, during or after the event.

LOSS OF PROPERTY

Urban Alley Brewery will not accept any responsibility for any damage or loss of property left on the premises prior, during, or after the function. This responsibility lies solely with the client.

SECURITY

Urban Alley Brewery reserves the right without liability to exclude or manage patrons who breach any policies or legal responsibilities whilst on or prior to entering our venue. we also provide such personnel to ensure your safety and first aid needs are ensured. Some functions may require security, this will be directly charged to the client (will be advised when making the booking)

RESPONSIBLE SERVING OF ALCOHOL

All urban alley brewery staff are trained in the liquor licensing accredited 'responsible service of alcohol' and by law may refuse to serve alcohol to any person that is deemed to be intoxicated and may request that they vacate the premises.

DRESS CODE

Smart, neat casual at all times to enter the venue; however dress standards are to be appropriate to the requirements of the function.



YOUR NEW LOCAL PUB

INFO@URBANALLEY.COM.AU
03 8080 9800
G09, 12 STAR CIRCUS, DOCKLANDS 3008