

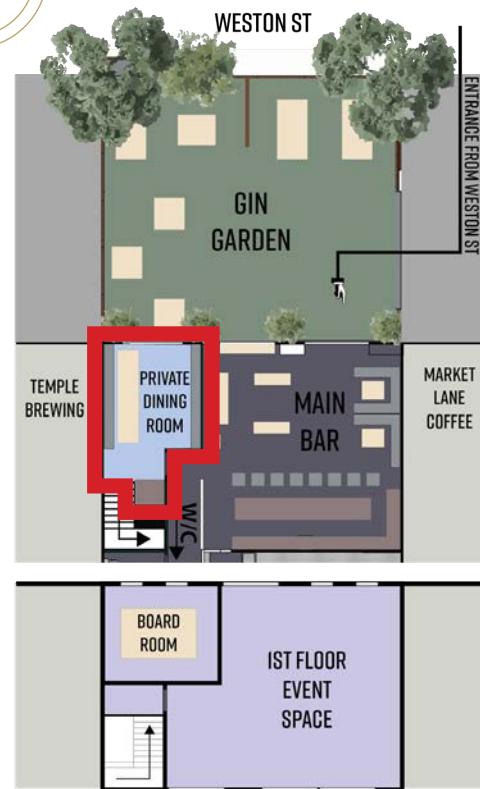


PRIVATE DINING
ROOM

124 Weston St. Brunswick East

WWW.BRUNSWICKACES.COM

PRIVATE DINING ROOM



Want to have some private space to celebrate with you and your friends, or hold a meeting or class?

This space is ideal for smaller parties of 10 to 15 for a sit down function, with additional banquette seating along one side. It's perfect for intimate occasions, especially with its private bar service.

Minimum spend: \$500

24m², 14 seat table, 20 with standing

CAPACITY: 14 AT THE TABLE, 20
INCLUDING THE BANQUETTE



GIN TASTING & COCKTAIL CLASSES



After something more unique for your next function?

Let us treat you and your guests to some of our expertise and make it an event to remember with something to take home too.

DISTILLERY TOURS & TASTINGS (30 MINUTES)

We are proud to be the first distillery in the world to produce all our blends in both alcoholic and non-alcoholic versions. We love to share our expertise into how we developed our process, equipment and our blends. Take a tour through our distillery and see for yourself.

\$30 per person

COCKTAIL MAKING (30 MINUTES)

Our Gin blends are designed to be mixed and while we have a jigger in every lid to help you do this, we know there's no substitute for getting hands on behind the bar and letting one of our expert mixologists take you through two cocktails, in alcoholic or non-alcoholic of course. You'll even get to drink them afterwards.

\$50 per person



YOUR OWN PRIVATE BARTENDER



Elevate your private event with a dedicated bartender, crafting world-class cocktails tailored to you and your guests.

A BESPOKE COCKTAIL EXPERIENCE

For those seeking personalized service and luxury, Aces Bar offers an exclusive private bartender in our Private Dining Room. Whether it's an intimate dinner, corporate gathering, or special celebration, enjoy expertly crafted cocktails designed to suit your guests' tastes.

With access to our onsite distillery's handcrafted spirits, your bartender will curate a bespoke menu, from classic favorites to signature creations, ensuring an exceptional experience.

For a truly immersive and indulgent touch, add a private bartender to your booking and bring the magic of Aces Bar to your table.

Private Bartender: \$50 per hour



DRINKS PACKAGES



Make hosting effortless with our curated drinks packages. Free-flowing, expertly crafted drinks mean you can enjoy it too.

DRINKS ARE AS EASY AS 1, 2, 3 AVAILABLE IN ALL SPACES

Follow our simple 3 step process to select your perfect drinks menu:

1. Choose your package

Jack, Queen or King: to include the drinks you want served

2. Select your duration

Number of hours you want the package for (open bar thereafter)

3. Pick your cocktails

To be served with your package: either pick from the menu or visit the bar during service where you and a friend can taste the entire menu on the house.

All drinks are, of course, available with and without alcohol, so all of your guests will feel welcome. With everyone catered for you can focus on the moment while we keep the drinks flowing.

	Drinks List	Cost
Jack	Unlimited G&Ts Unlimited Beer & Wine Unlimited Cocktail (Select 1 from the menu)	\$30 per person per hour
Queen	Jack package plus: Unlimited Prosecco Unlimited cocktails (Select 3 from the menu)	\$40 per person per hour
King	Queen Package plus: Unlimited Champagne Unlimited Cocktails (Entire menu)	\$60 per person per hour



CATERING OPTIONS



Our great cocktails are just like great conversations: always better with the perfect selection of nibbles on the side.

GRAZING TABLES AVAILABLE IN THE PDR OR EVENTS SPACE

The perfect event flows effortlessly—conversations spark naturally, laughter fills the room, and nothing feels forced. That's why we offer grazing tables, allowing guests to move freely, enjoy delicious bites, and never interrupt a great conversation. This keeps the energy seamless and the experience truly memorable.

Choose from one of both of our grazing options, selecting for the amount of food you would like your guests to consume:

COLD FOOD

Cold Meats (Proscuito, Salami, Ham)

Dips (Humous, Olive, Babaganoush)

Cheeses* (Blue, Brie, Cheddar)

Pickles (Gerkins, Artichoke, Olives)

Breads (French, Italian, Rolls)

Vegetables* (Celery, Carrot, Cucumber)

Fruits* (Kiwi, Strawberry, Peach)

Bar Snacks (Nuts, Pretzels, Raisins)

NIBBLES	MIDDLING	SUBSTANTIAL
\$10 PER HEAD	\$15 PER HEAD	\$20 PER HEAD

HOT FOOD

Tempura (Eggplant, Pumpkin, Lotus)

Pork Katsu (Deep Fried, Katsu Sauce)

Croquettes (Japanese Curry, Katsu)

Pizza (Margherita, Pepperoni, Vege)

Chips (Truffle, Citrus, Aioli)

Croquettes (Blue Cheese & Mushroom, Goats Cheese & Jalapeno)

NIBBLES	MIDDLING	SUBSTANTIAL
\$10 PER HEAD	\$15 PER HEAD	\$20 PER HEAD

*Varieties will vary with seasonal availability



MEMORABLE EVENTS



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