



FUNCTION PACK

Celebrate with us

Welcome to Keg & Brew, one of Sydney's most historic hotels.

Located in the vibrant heart of Surry Hills and just a two-minute walk from Central Station, we offer a convenient and easily accessible location for your guests.

Keg & Brew features two versatile function spaces suited to a wide range of events. From intimate gatherings and engagement parties to conferences, seminars, product launches and team lunches, we've hosted it all — and then some.

Our dedicated functions team brings extensive experience in both corporate and private events, supporting you from your initial enquiry right through to the day itself, working closely with you to bring your vision to life.

We take pride in our food offering, whether you're planning a canapé-style event or a seated three-course dining experience. Our team will guide you through our appetising menu options to ensure your guests leave thoroughly satisfied.

Whatever the occasion, Keg & Brew has the perfect space for your event.



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KEY



LEVEL 1

A cosy, intimate space for relaxed private functions. With charming artwork, wooden finishes, and a private bar with an extensive wine, beer and spirits list – Keg and Brew's Level 1 is Surry Hill's function hot spot.

This space suits laid-back, intimate gatherings like birthday parties, engagement celebrations and corporate drinks.



CAPACITY



LEVEL 2

This welcoming space is a convenient setting for relaxed celebrations and informal functions.

With a private bar, warm wooden interiors and tv screens, this is the ideal spot for buzzy celebratory drinks, speeches, birthdays, corporate teambuilding and everything inbetween.



CAPACITY



CANAPÉS

Served on platters | 20 pieces each unless specified

\$80 PER PLATTER

- 🔥 Mushroom, Spinach & Feta Puff Pastry Tartlets V
- 🔥 Corn Croquettes v *tomato chilli jam, celery cress*
- ❄️ Large Sydney Rock Oysters GF *pomegranate mignonette*
- 🔥 Fries GF *french, truffle, waffle, sweet potato, assorted sauces*
- 🔥 Pumpkin Arancini V *aioli (30 pieces)*

\$100 PER PLATTER

- 🔥 Pork & Fennel Sausage Rolls *tomato sauce*
- 🔥 Vietnamese Springs Rolls V VG *plum sauce*
- 🔥 Chicken & Mushroom Cocktail Pies
- ❄️ Vegetable Rice Paper Rolls v VG GF *dipping sauce*
- 🔥 Satay Chicken Skewers GF *lemon*
- 🔥 Battered John Dory Cocktails *lillipilli mayo*
- ❄️ Prosciutto & Melon Skewers GF *prosciutto, melon, bocconcini, basil, balsamic glaze*
- 🔥 Beef Cocktail Meat Pie *tomato sauce*

\$140 PER PLATTER

- 🔥 Lamb Kofta Skewers GF *beetroot hummus, labneh*
- 🔥 Peking Duck Spring Rolls *ponzu sauce*
- 🔥 Sliders *falafel V, John Dory, cheeseburger or katsu chicken*

\$160 PER PLATTER

- ❄️ Caramelized Onion & Goats Cheese Tartlets V *balsamic glaze, sorrel leaves*
- ❄️ Beetroot Cured Salmon GF *edamame, tobiko, samphire, tapioca sesame*
- 🔥 Chilli Ginger Prawn Skewers GF *avocado crème*
- ❄️ Peking Duck Pancakes *hoisin dipping sauce*
- ❄️ Salmon Blinis *smoked salmon, crème fraîche, dill, capers*



Please note an additional fee applies for tray wait service. V Vegetarian | VG Vegan | GF Gluten Free

GRAZING PLATTERS

MEZZE ANTIPASTO V | \$100

Serves 10

Marinated olives, feta cheese, chargrilled zucchini, eggplant, asparagus, roasted peppers, stuffed vine leaves, baba ghanoush, hummus, crusty flat bread

ANTIPASTO | \$140

Serves 10

Prosciutto, sopresso salami, pepperoni, ham, bell peppers, feta cheese, pickled vegetables, grissini, lavosh

CHEESE PLATTER V | \$140

Serves 10

Aged black cheddar, brie, camembert, persian feta, danish blue, bocconcini, dried fruit, nuts, quince paste, lavosh

SEASONAL FRUIT V VG GF | \$110

Serves 10

Selection of sliced fresh fruit and berries

Please note an additional fee applies for tray wait service

V Vegetarian | VG Vegan | GF Gluten Free



GRAZING PLATTERS

SUSHI | \$180

30 pieces

Teriyaki chicken maki, tuna maki, california maki, prawn tobiko nigiri, grilled salmon nigiri, tofu garlic chive nigiri, pickled ginger, daikon, wasabi, samphire, kewpie, furikake sprinkle

WRAPS AND SANDWICHES | \$150

Serves 10

Selection of fillings on a variety of breads and wraps
(Gluten free and vegan options available upon request)

NOODLE BOXES | \$15 EACH

Minimum of 20 boxes per type

Cheese Ravioli V *mushroom cream sauce, parmesan*

Butter Chicken *pulao rice, coriander yoghurt*

Thai Green Chicken Curry *rice noodles, asian greens*

Braised Massaman Beef Cheek *potato onion, jasmine rice*

Grilled Salmon Fillet *smashed chat potato, chimichurri*

Mushroom Risotto V *asparagus, parmesan*

John Dory Cocktails and Fries *tartare, lemon, salt*

Please note an additional fee applies for tray wait service

V Vegetarian | VG Vegan | GF Gluten Free



GRAZING PLATTERS

MINI ECLAIRS V | \$95

18 pieces

Selection of classic choux pastry eclairs filled with raspberry, chocolate and caramel custard

MINI DESSERTS V | \$180

30 pieces

Turkish rose, jaffa cube, blackberry cheesecake quenelle, mango ginger slice, green apple hazelnut dome, chocolate raspberry

PETIT FOURS V | \$180

48 pieces

Coconut rhubarb, green tea cheesecake, peach raspberry crumble, apple frangipane, baked gianduja, vanilla yuzu

FLOURLESS PETIT FOURS V GF | \$180

36 pieces

Boysenberry friand, hazelnut pebble, green tea frangipane, chocolate almond brownie, lemon cheesecake, red velvet

Please note an additional fee applies for tray wait service

V Vegetarian | VG Vegan | GF Gluten Free



PIZZA PACKAGES

Served sharing style

For something a little more relaxed, put on pizzas for your group.

BIANCA V | \$14

Garlic, parsley, evoo v

MARGHERITA V | \$24

Napoli sauce, fior di latte, basil, evo oil

GARLIC PRAWN AND CHORIZO | \$28

Napoli sauce, fior di latte, red onion, basil, chilli flakes

ITALIAN SAUSAGE \$28

Napoli sauce, pork and fennel sausage, fior di latte, zucchini, red onion, basil

DIAVOLA | \$26

Napoli sauce, fior di latte, hot salami, onion, capsicum, chilli oil

BBQ CHICKEN | \$26

Napoli sauce, fior di latte, chicken, red onion, red pepper, BBQ sauce

PROSCIUTTO & ROCKET | \$28

Napoli sauce, fior fi latte, prosciutto, rocket

Please note an additional fee applies for tray wait service

V Vegetarian | VG Vegan | GF Gluten Free



GROUP SHARES

Presented at your table by our chef and enjoyed family style

HOG ROAST | \$990

Serves 10

\$99 per additional person (maximum four)

Served with:

Bread Rolls with butter

Cos Lettuce with parmesan dressing

Steamed Seasonal Vegetables and butter

Roasted Pumpkin, tahini, pepita

Roasted Herb and Garlic Kipfler Potatoes

Demi-Glaze Gravy

LAMB SHOULDER GF | \$110

Serves 3-4

Served with:

Roasted Vegetables

Damper Rolls

Chimichurri

Gravy

V Vegetarian | VG Vegan | GF Gluten Free



SEATED DINING

SET MENU

Select one item per course

Two courses | \$65pp

Three courses | \$75pp

ALTERNATE SERVE

Select two items per course

Two courses | \$70pp

Three courses | \$80pp

Bread Roll *truffle butter*

ENTRÉE

Mushroom, Sweet Potato & Caramelised Onion Tart V *goat's curd, petite salad, chive oil*

Beetroot Cured Kingfish & Salmon GF *fennel, seaweed salad*

Grilled Ocean Trout *smoked eggplant purée, baby lettuce, black garlic aioli*

Twice Cooked Pork Belly *celeriac remoulade, cauliflower purée, apple balsamic glaze*

Seared Duck Breast *green papaya and cucumber ceviche, sesame oil powder*

Tomato Salad V GF *oxheart heirloom tomato, stracciatella cheese, basil, aged balsamic*

Fig Salad V VG GF *heirloom tomato, rocket, pistachio, aged balsamic dressing*

MAINS

Chicken Breast Supreme GF *smashed kipfler potato, broccolini, wild mushrooms, jus*

Pan-Seared Snapper Fillet *cauliflower purée, roasted eggplant, spiced peperonata, salsa verde*

Guinness Braised Lamb Shank *caramelised red onion and olive hash, glazed root vegetables*

Beef Fillet GF *hand cut polenta chips, chimichurri sauce, feta peppers, grilled asparagus, jus*

Cauliflower Steak VG GF *charred broccolini, roasted red pepper, charred fennel, romesco sauce, dukkha*

Risotto V VG* GF *asparagus, broccoli, zucchini, peas, buffalo mozzarella, soft herbs*

DESSERT

Chocolate Raspberry Coconut Pebble VG GF *raspberry jelly, dark chocolate mousse, crunchy chocolate base*

Sticky Date Pudding V *butterscotch sauce, vanilla bean ice cream, fresh berries*

Lemon Curd Tart V *lemon sorbet, mascarpone cream, choc paint*

Tiramisu Goutte Teardrop *coffee soaked sponge, mascarpone mousse, chocolate crumble*



BOTTOMLESS BRUNCH

\$89 PER PERSON

Includes Food & Drink Menu

FOOD

Snapper Ceviche *spanish onion, chilli, avocado, radish*

Guacamole with Corn Chips

Corn Cob *grilled corn, mayo, cheese, lime*

Prawn Taco (3pcs) *soft tortilla, lettuce, grilled prawn, avocado salsa, pico de gallo, lime*

Chicken Taco (3pcs) *soft tortilla, slaw, southern fried chicken, avocado salsa, chipotle mayo*

Empanada Chilli Con Carne (4pcs)

Churros with Caramel

DRINKS

House Wine

House Sparkling

Stone & Wood

Grifter

Stone & Wood Easy Pale

Hawkes Lager

COCKTAIL UPGRADE +30

Tommy's Margherita

Aperol Spritz

Espresso Martini



CONFERENCE PACKAGES

Minimum 10 guests

HALF DAY | \$55PP

MORNING

ARRIVAL

Tea and coffee station, biscuits, fruit juice, water

MORNING TEA

Danish platter and mixed fruit platter, tea and coffee station, biscuits, fruit juice, water

LUNCH

Sandwich platters, tea and coffee station, biscuits, fruit juice, water

AFTERNOON

ARRIVAL

Tea & coffee station, biscuits, fruit juice, water

LUNCH

Sandwich platters, tea and coffee station, biscuits, fruit juice, water

AFTERNOON TEA

Cheese & mixed fruit platter, tea and coffee station, biscuits, fruit juice, water

FULL DAY | \$75PP

ARRIVAL

Tea and coffee station, biscuits, fruit juice, water

MORNING TEA

Danish platter and mixed fruit platter, tea and coffee station, biscuits, fruit juice, water

LUNCH

Sandwich platters, tea and coffee station, biscuits, fruit juice, water

AFTERNOON TEA

Cheese and mixed fruit platter, tea and coffee station, biscuits, fruit juice, water

Sandwich platters include

- Ham, Tomato, Cheese, Mustard Mayo
- Chicken, Corn and Mayo
- Tuna, Capers, Dill and Mayo
- Cheese, Tomato, Lettuce

Pub lunches include

- Chicken Schnitzel and Fries
- Nachos Con Frijoles
- Bangers and Mash
- Grilled Chicken Burger
- Cheeseburger and Fries
- Caesar Salad
- Mushroom Risotto

UPGRADE YOUR DAY

Swap out sandwiches for a pub lunch at no additional cost or canape and grazing platters. You can also add a post-event cocktail to your package. Additional alcoholic and soft drinks can be purchased from the bar at your own cost.

BEVERAGES

STANDARD

1.5 HR	\$45 per person
3 HR	\$70 per person
4 HR	\$80 per person

SPARKLING AND WINE

Morgan's Bay Sparkling Cuvée

Morgan's Bay Chardonnay

Morgan's Bay Semillon Sauvignon Blanc

Morgan's Bay Shiraz Cabernet

Reverie Rosé

TAP BEER OR CIDER

Please ask for our current tap list

BOTTLED BEER

Please ask for our current selection

NON-ALCOHOLIC

Soft drinks and fruit juice

PREMIUM

1.5 HR	\$50 per person
3 HR	\$85 per person
4 HR	\$95 per person

SPARKLING AND WINE

Da Luca Prosecco

Full Swing Sauvignon Blanc

T'Gallant Pinot Grigio

Wynn's The Gables Chardonnay

Lavie En Rosé Cinq Petales

Mr Riggs Gaffer Shiraz

Reverie Pinot Noir

TAP BEER OR CIDER

Please ask for our current tap list

BOTTLED BEER

Please ask for our current selection

NON-ALCOHOLIC

Soft drinks and fruit juice

ADD ONS

COCKTAIL PER PERSON

\$12 per person

APEROL SPRITZ

Aperol, prosecco, soda

TOMMY'S MARG

Tequila, agave, lime, juice

NEGRONI

Gin, campari, vermouth

BAR TAB

Make it a night to remember by adding a bar tab to your function and leave the drinks to us. We can help you build your included options so everything is tailored to your group. Get in touch with our functions team to find out more.

CASH BAR

Prefer to keep things flexible? A cash bar option lets your guests order and pay for their own drinks on the night, so there's no upfront cost for you. Our functions team can set everything up so the bar is ready to go when your guests arrive.

Wristbands can be given to the organiser at the beginning of the function for Beverage Packages and Bar Tabs. These are used to identify guests of the event at the bar. Please advise us if you require wristbands.

This venue practises Responsible Service of Alcohol.

ACCOMMODATION

Hotel Coronation is based in Sydney's CBD, offering guests a comfortable and affordable stay in the bustling heart of Sydney's city centre and close to many of the city's major attractions.

The hotel has 21 newly renovated and self-contained rooms to choose from, with special rates for group bookings and a convenient late-night bar for those looking for a night cap.

CALL THE HOTEL DIRECT ON 02 9266 3100 FOR THE BEST RATES.

Prices start from \$180.

Visit hotelcoronation.com.au.

5-7 Park Street, Sydney NSW 2000
Just a 10 minute drive away.



NEXT STEPS

ENQUIRE

Fill out our quick and easy event enquiry form letting us know the details.

WE'LL GET BACK TO YOU

Our functions team will respond with availability, additional information and pricing. There will be the option to arrange a call or meet at the venue to discuss the final details if you desire.

LOCK IN YOUR DATE

Sign your booking form and pay a deposit. Send out the invites!

GET PLANNING

Our functions team will assist you throughout the planning process and menu selection – making it as stress-free as can be!

LAST CHECK

Our functions team will send you an overview, giving you the opportunity to clarify any details or make any changes.

FINAL TOUCHES

Food & Beverage is finalised, final numbers confirmed, and final payment is processed 15 days prior to event date.

GET A VOUCHER

Recommend a friend, colleague, or family member to host a function with us and receive a \$100 Food & Beverage Voucher to dine at any of our venues!

*T&Cs apply

FUNCTION PAYMENTS

A 25% deposit of the entry level spend is required to secure your function. Final payment of the function catering, bar tabs and add-ons will be required to be paid 15 business days prior to the function date. Any additional purchases on the day of the function are to be settled at completion of the function and prior to departing the venue. Please note a 1% surcharge applies on all card payments. All payments are final and nonrefundable.

ENTRY LEVEL SPEND/ROOM HIRE

The entry level spend is applied to food, beverage and any other ancillary items required/ordered for the function. The entry level spend is to be utilised on the function date for the function duration. ALL payments are final and non-refundable unless the cancellation policy applies. Takeaway purchases, credits and vouchers are not permitted.

FINAL FUNCTION DETAILS AND CATERING REQUIREMENTS

Function final numbers, catering and beverage selections are to be received and paid for 15 business days prior to your function date. All final requirements will be processed on your nominated credit card. Any EFT payments must be completed 5 business days prior, and proof of EFT must be provided to your Functions Manager 5 business days prior.

CANCELLATIONS

All cancellations must be in writing to the Functions Manager. If the cancellation occurs within four weeks of the function date – the deposit will be forfeited. If the cancellation occurs within three weeks of the function date – 75% of the minimum spend will be owed and processed on your nominated credit card. If cancellation occurs within two weeks of the function date – 100% of the minimum spend will be owed and processed on your nominated credit card.

RESPONSIBLE SERVICE OF ALCOHOL

Guests are required to adhere to all Hotel licensing laws and regulations. Keg and Brew practices the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behaviour. Keg and Brew reserves the right at its absolute discretion to exclude or remove any persons from the function or premises without liability. Management reserves the right to close the bar when deemed necessary.

INSURANCE/DAMAGE

Keg and Brew will take reasonable care but will not accept responsibility for damage or loss of items, before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during your function or by your guests when entering or leaving the premises. Delivery of hire equipment supplied by the client to the Hotel must be advised to the Manager prior to the delivery and must be delivered to a designated area. The Hotel will not be responsible for the security, set up or transportation of this equipment and will not be responsible for any damage or loss sustained. We cannot store belongings prior to or after the function unless agreed by Management.

DECORATIONS

Keg and Brew reserves the right to reject requests for any form of decoration that have the potential to cause damage (permanent, temporary, cleaning or otherwise) to the venue. No glitter, confetti or confetti balloons are permitted. An additional cleaning and/or repair fee will apply to the credit card on file if damage is incurred from decorations. Please discuss all or any decorations and dressings with your Function Manager prior to the function.

MINORS

Minors are allowed if accompanied by a parent or legal guardian. Minors are not permitted in bar areas, or in gaming areas. It is the client's responsibility to ensure Hotel Management are aware of minors attending. Any guest's underage without valid identification may be asked to leave at the Managers discretion.

SECURITY

All 18th or 21st Birthdays will be required to have a Security Guard present for the duration of the function. Additionally, all bookings that include a beverage package with spirits will be required to have a security guard present for the duration of the function. The cost of a Security Guard is \$60.00 per hour (minimum four hours and one Security Guard per 50 people attending.)

CATERING

Our Hotel must cater for all food. A celebration cake is excluded. External cakes brought in will be cut and served on platters for \$3.50 per person. An additional charge of \$5.00 per person will be incurred if the cake is served individually with vanilla ice cream and strawberries. Your bar tab can be used for bistro menu items as well as drinks. There will be an additional charge for tray wait service of \$50 per hour per staff.

LIVE MUSIC

Live music in the form of a band is unfortunately not available. DJs may be permitted by Management; this requirement is to be discussed and confirmed with the Function Manager prior to your function date. An in-house system is available for iPods, phones etc with a 3.5mm headphone jack. The venue does not provide connection adapters. Management has the right to monitor and adjust any sound levels.

AV, DVD's & PHOTO SLIDES

We have the equipment to be able to play Blue-Ray DVD's and photo slide shows on USB. Prior to your function we request that they are tested at the Hotel. Please ensure there is a repeat function enabled in order to have continuous play throughout your function. Roving microphones are available on request.

SOCIAL MEDIA, MARKETING AND ADVERTISING

Unless advised otherwise, Keg and Brew and the Good Beer Company may use any and all still photos, video or DVD images taken by the Hotel of any function for marketing and advertising purposes.

DID YOU KNOW WE'RE PART OF GOOD BEER COMPANY? CHECK OUT OUR OTHER SYDNEY VENUES.



THE HAROLD

70A Ross Street
Forest Lodge NSW 2037
theharold.com.au



HOTEL CORONATION

5-7 Park Street
Sydney NSW 2000
hotelcoronation.com.au



THE EDINBURGH

294 Pitt Street
Sydney NSW 2000
theeddy.com.au



THE DUKE OF DURAL

3 Kenthurst Drive
Dural NSW 2158
thedukeofdural.com.au

Good Beer
COMPANY

Our specialists live and breathe events and will be thrilled to talk you through our expansive pub. To enquire or book your event, please contact our Functions Team.

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  Keg and Brew

