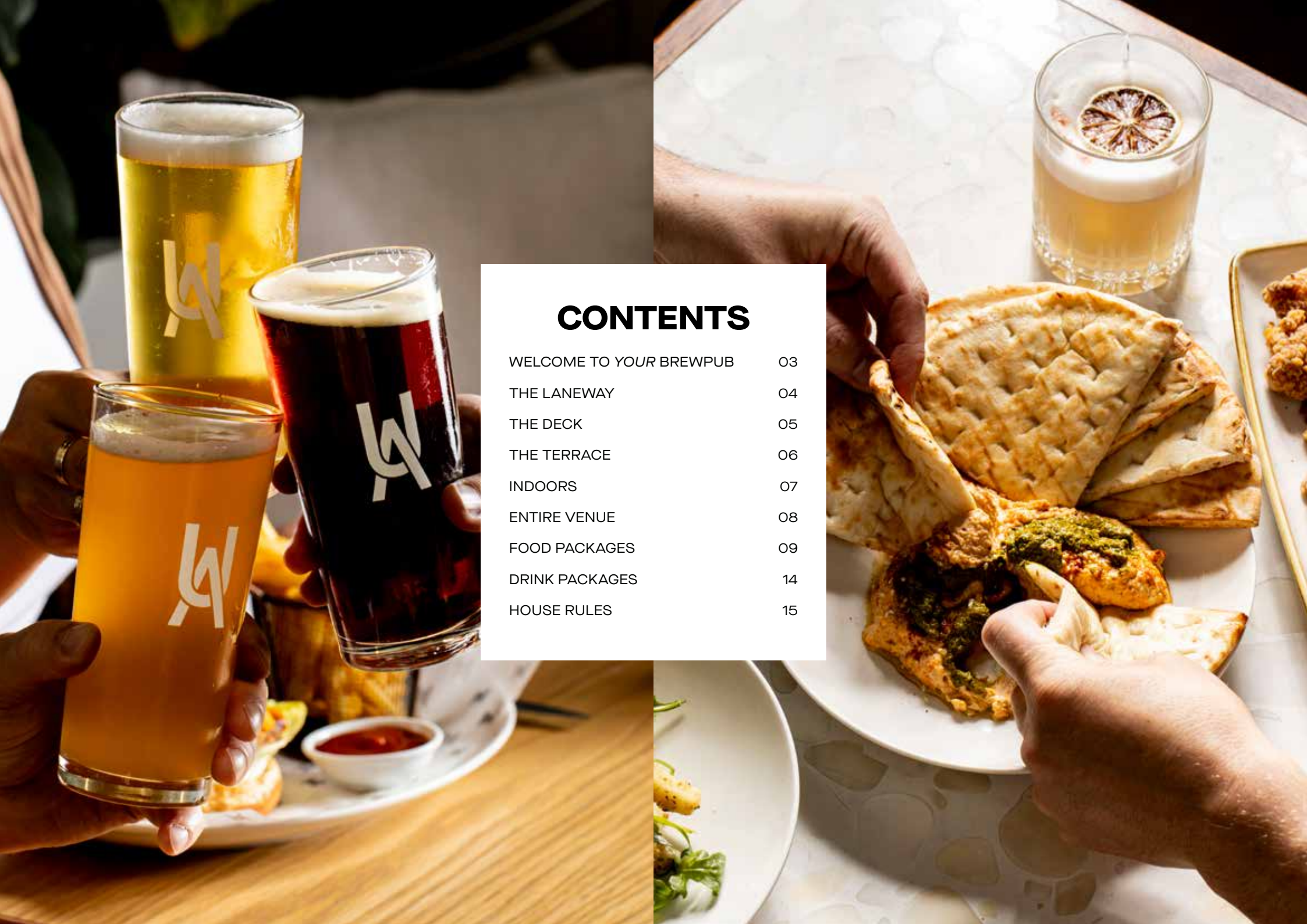




DOCKLANDS FUNCTIONS PACK

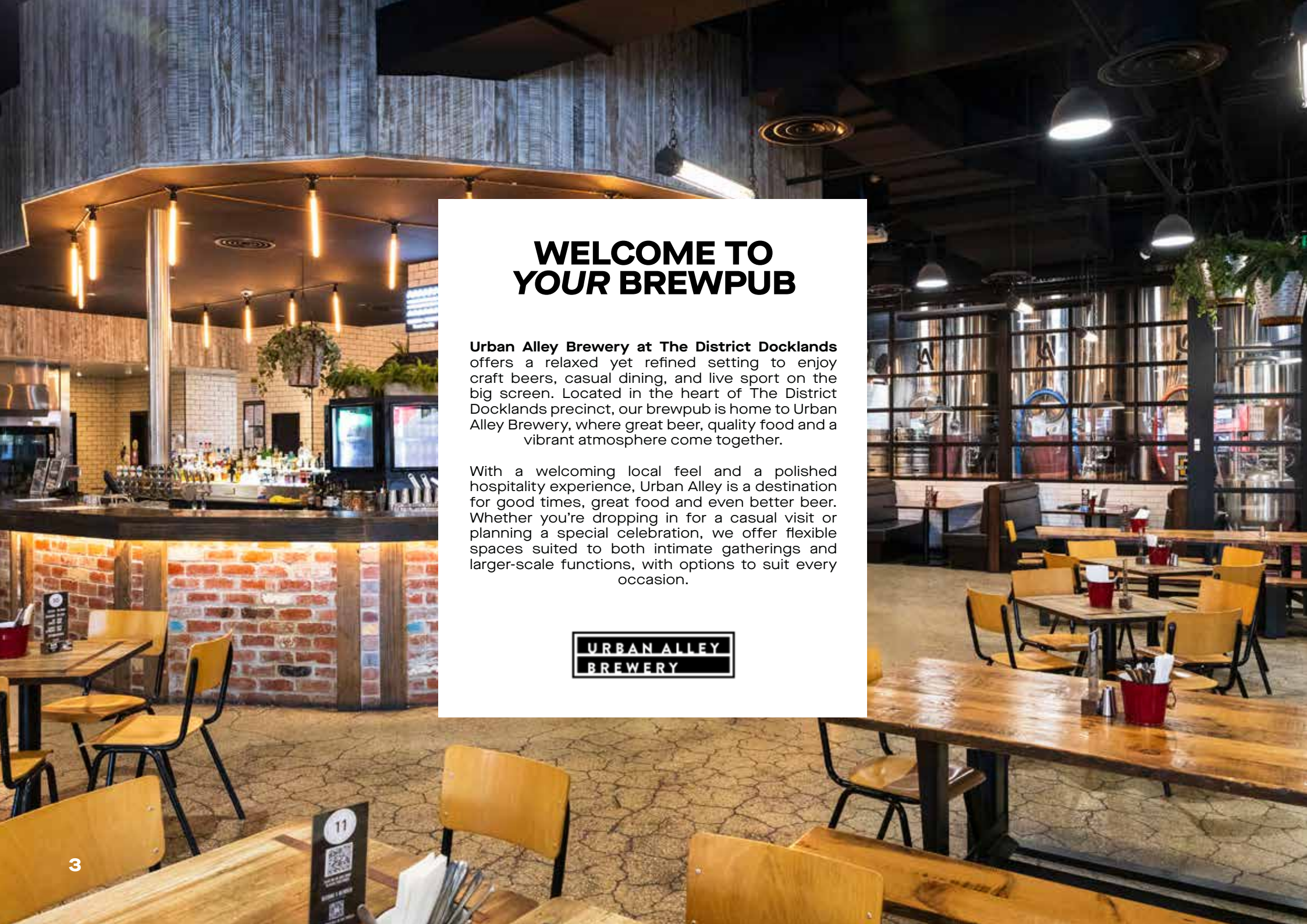


2026



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WELCOME TO YOUR BREWPUB

Urban Alley Brewery at The District Docklands offers a relaxed yet refined setting to enjoy craft beers, casual dining, and live sport on the big screen. Located in the heart of The District Docklands precinct, our brewpub is home to Urban Alley Brewery, where great beer, quality food and a vibrant atmosphere come together.

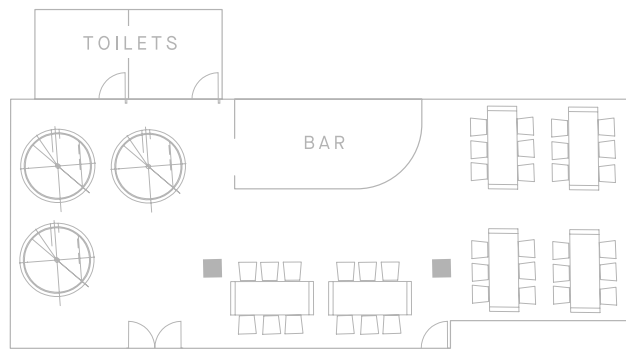
With a welcoming local feel and a polished hospitality experience, Urban Alley is a destination for good times, great food and even better beer. Whether you're dropping in for a casual visit or planning a special celebration, we offer flexible spaces suited to both intimate gatherings and larger-scale functions, with options to suit every occasion.



THE LANEWAY

The Laneway is a completely private function room, fully enclosed and closed off from the Brewpub and general public. Featuring its own full bar pouring your favourite Urban Alley beers, a comprehensive audio-visual setup with dual drop-down screens, and dedicated private bathrooms, the space is designed for seamless events. Ideal for corporate functions, stand-up cocktail events or intimate gatherings, **The Laneway** offers tailored menus and flexible layouts to suit your event style.

STANDING	120 PAX
SEATED	60 PAX



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.

STANDING

150 PAX

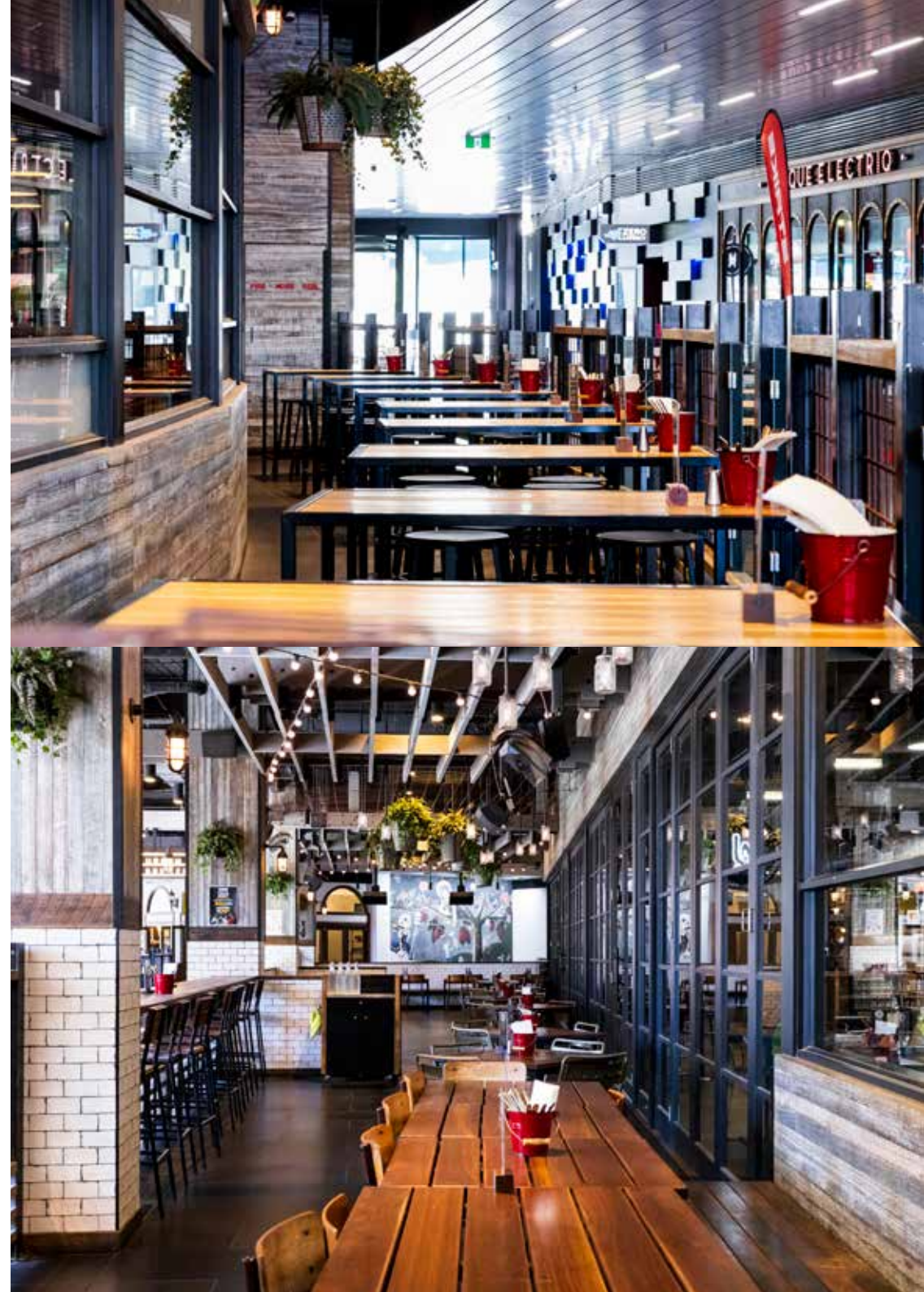
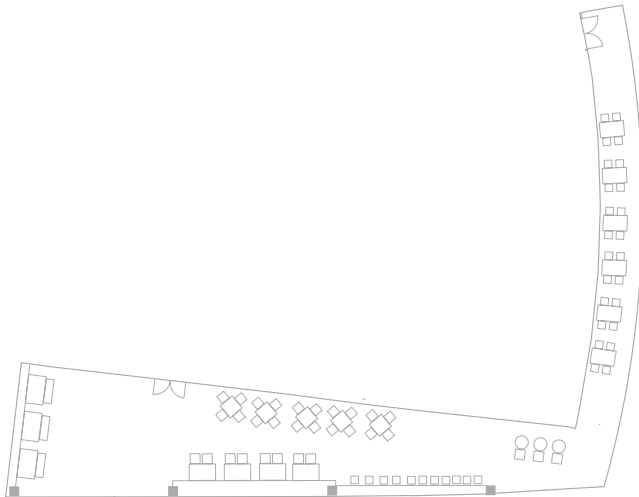


THE TERRACE

Wrapping around the Brewpub, **The Terrace** is our covered and heated front area, which is an ideal setting for stand-up cocktail events, offering a lively atmosphere with all-weather comfort. Perfect for social gatherings, celebrations, and casual networking, this flexible space allows guests to mingle while enjoying the energy of the venue.

STANDING

140 PAX

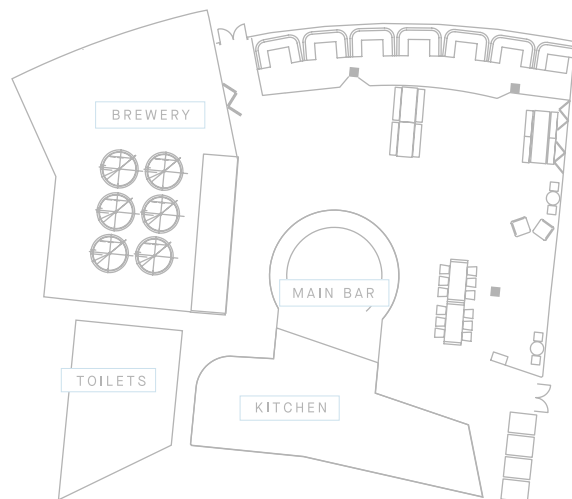


INDOORS

Inside, the Brewpub features our main bar and working brewery, creating a dynamic backdrop for your event.

Designed to accommodate both seated dining and cocktail-style functions, the space offers flexibility for a range of occasions. Anchored by a striking double-sided fireplace, the interior delivers a warm, energetic atmosphere that enhances celebrations of all styles and sizes.

STANDING	400 PAX
SEATED	250 PAX





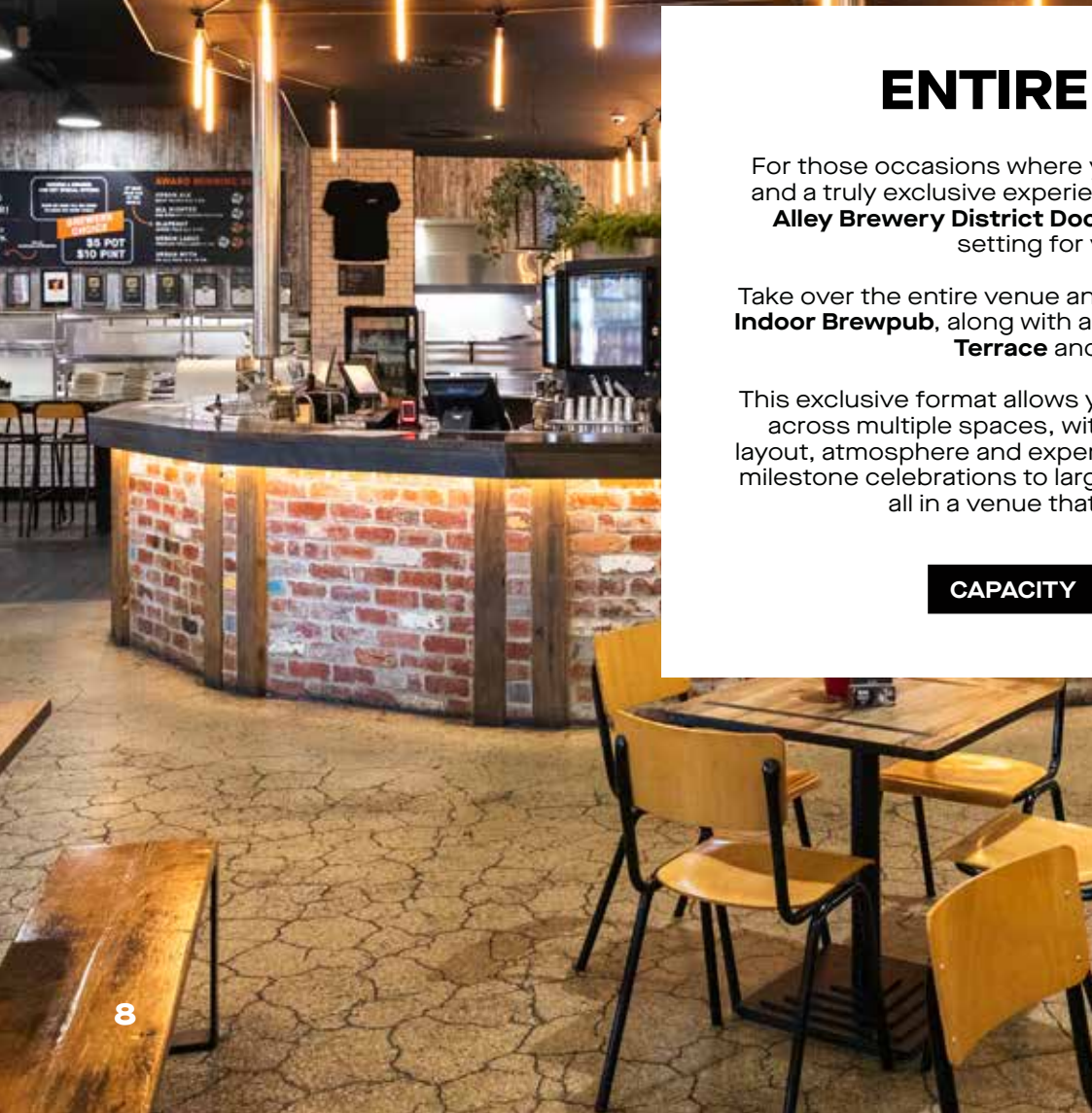
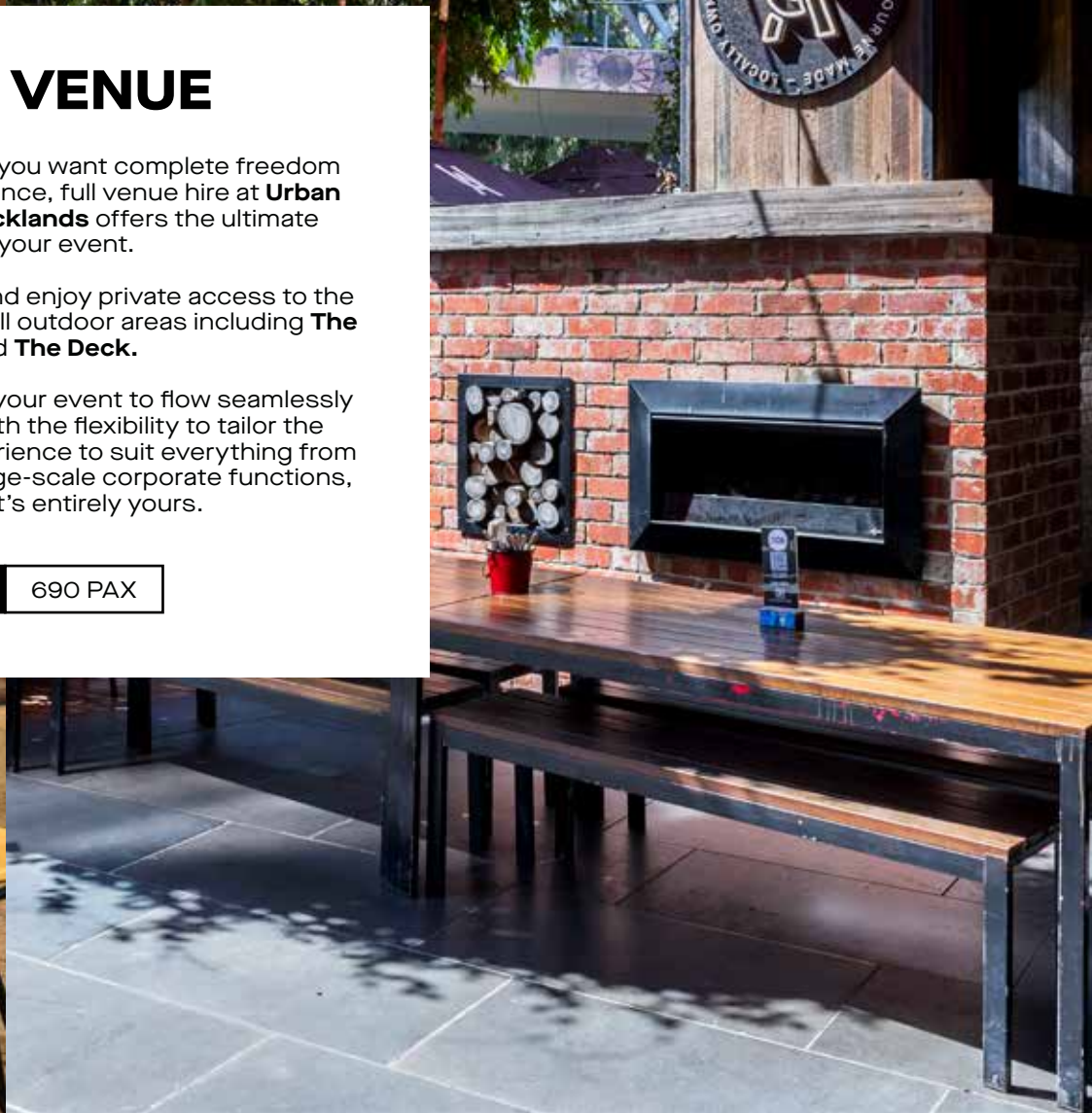
ENTIRE VENUE

For those occasions where you want complete freedom and a truly exclusive experience, full venue hire at **Urban Alley Brewery District Docklands** offers the ultimate setting for your event.

Take over the entire venue and enjoy private access to the **Indoor Brewpub**, along with all outdoor areas including **The Terrace** and **The Deck**.

This exclusive format allows your event to flow seamlessly across multiple spaces, with the flexibility to tailor the layout, atmosphere and experience to suit everything from milestone celebrations to large-scale corporate functions, all in a venue that's entirely yours.

CAPACITY	690 PAX
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CANAPE PACKAGES

SELECT SIX

Two cold choices

Four hot choices

6 pieces per person

\$40 per person

MINIMUM 30 PEOPLE

Add a substantial for \$9 per piece (min. 30)

SELECT EIGHT

Three cold choices

Four hot choices

One dessert choice

8 pieces per person

\$50 per person

MINIMUM 30 PEOPLE

Add a substantial for \$9 per piece (min. 30)



CANAPE MENU

HOT

- Lamb Koftas**
w/ minted yoghurt
- Vegetarian Spring Rolls** v
- Salt & Pepper Prawns**
w/ kewpie mayo
- Gourmet Beef Sausage Rolls**
- Vegetarian Quiche** v
- Crispy Spiced Calamari**
w/ aioli & rocket
- Korean Popcorn Chicken**
w/ aioli
- Tandoori Chicken Skewers** gf

COLD

- Smoked Salmon**
w/ cream cheese & cucumber gf
- Chicken & Cucumber Sandwiches**
- Watermelon**
w/ feta & olive tapenade v gf
- Sushi**
mixed selection including veg option
- Goats Cheese Bruschetta** v
- Prawn Skewers**
w/ sweet chilli & lime glaze

SUBSTANTIAL

- Fish & Chips Cups**
UA Lager-battered rockling, served w/ chips
- Vodka Rigatoni**
w/ burrata & tomato cream sauce v
- Cheeseburger Sliders**
w/ US cheddar, pickles & burger sauce

DESSERT

- Mini Sundaes**
w/ chocolate fudge ice-cream, wafers, chocolate brownie, sprinkled with honeycomb & nuts
- Churros**
w/ chocolate dipping sauce

MINIMUM 30 PIECES
\$9 PER PIECE

PLATTER MENU

COLD

Smoked Salmon
w/ cream cheese &
cucumber *gf*
120

**Chicken & Cucumber
Sandwiches**
120

Watermelon
w/ feta & olive tapenade *v gf*
120

Sushi
mixed selection including
veg option
120

Prawn Skewers
w/ sweet chilli & lime glaze *gf*
120

Charcuterie Board
selection of cured meats, dip
& lavoush
150

Pita & Dip
grilled pita bread, Dukkha &
almond flakes
60

HOT

Lamb Koftas
w/ minted yoghurt *gf*
120

Seasonal Arancini *v*
120

Vegetarian Spring Rolls *v*
120

Gourmet Beef Sausage Rolls
120

Vegetarian Quiche *v*
120

Bay Spiced Calamari
w/ aioli & rocket *gfo*
120

Korean Popcorn Chicken
w/ aioli *gfo*
120

Tandoori Chicken Skewers *gf*
120

Vegan Empanada *vg*
120

SEAFOOD

Sushi
smoked salmon, prawn & tuna
150

Prawn Cocktail Cup
served in iceberg lettuce
150

SUBSTANTIAL

Fish & Chips Cups
UA Lager-battered rockling,
served w/ chips
9

Vodka Rigatoni
w/ burrata & tomato cream
sauce
9

Cheeseburger Sliders
w/ US cheddar, pickles &
burger sauce
9

MINIMUM 30 PIECES

DESSERT

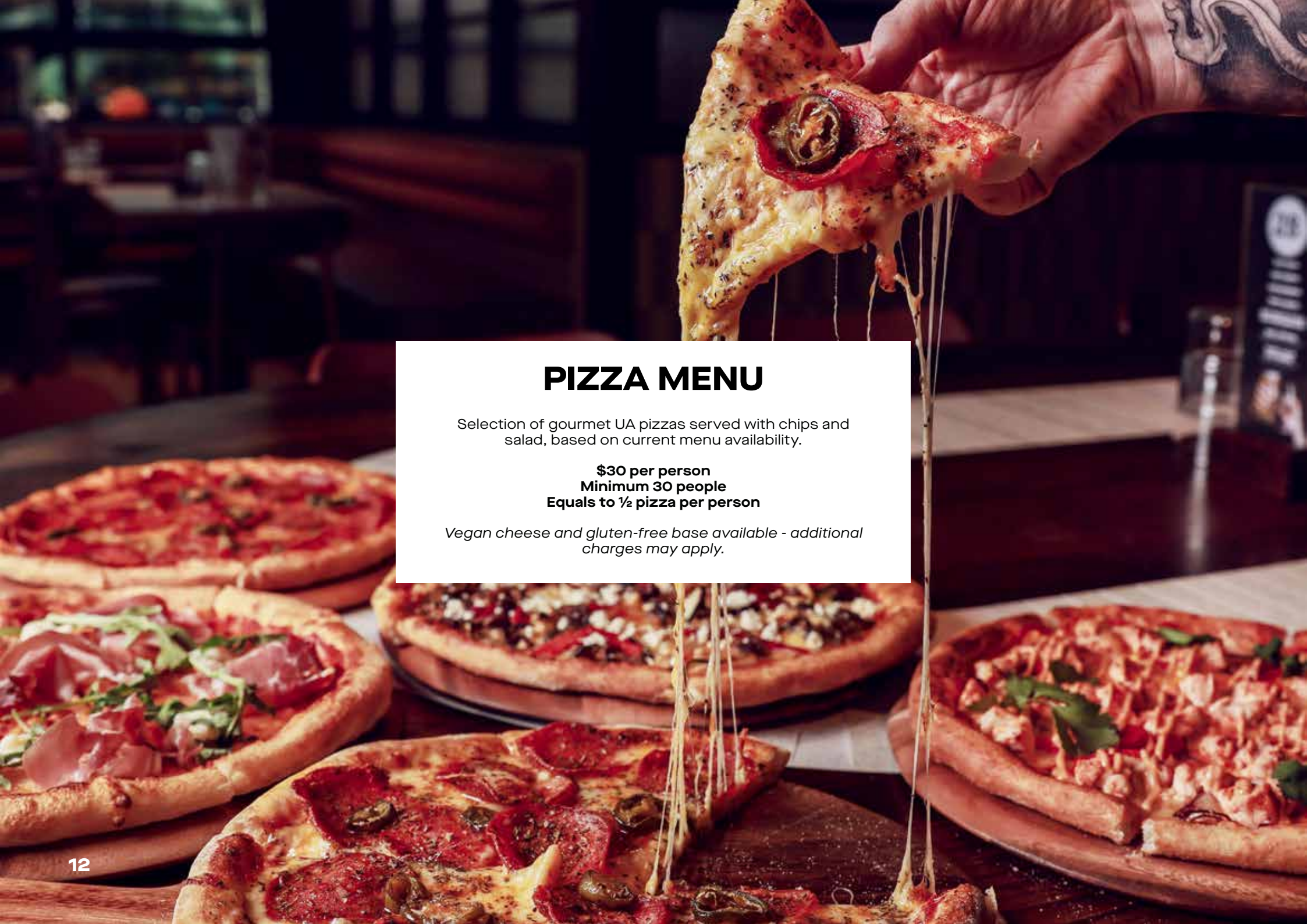
Fruit Platter
120

Cheese Platter
150

Mini Sundaes
120

Churros
120

EACH PLATTER SERVES APPROXIMATELY 30 PEOPLE



PIZZA MENU

Selection of gourmet UA pizzas served with chips and salad, based on current menu availability.

\$30 per person
Minimum 30 people
Equals to ½ pizza per person

Vegan cheese and gluten-free base available - additional charges may apply.



SIT DOWN PACKAGES

SHARED ENTRÉES

Chef's selection

MAIN MEAL

Select two main meals from the following

Chicken Parma

handcrafted chicken breast, soaked in buttermilk & panko crumbed, mixed cheese, coleslaw & chips

V2 Vegan Schnitzel/Parma

schnitzel, Napoli sauce, vegan cheese, chips, mixed leaf salad, shallots, balsamic dressing v vg

UA Fish'n'Chips

UA Lager-battered rockling, tartar, lemon wedge, chips, salad

Chicken Schnitzel

handcrafted chicken breast, soaked in buttermilk & panko crumbed, coleslaw & chips

Vodka Rigatoni

burrata, tomato cream sauce, chilli & basil v

Butter Chicken

basmati rice, roti, cashews, coriander gfo

SHARED DESSERTS

Chef's selection

2 courses (main & dessert)

\$45 per person

2 courses (entrée & main)

\$55 per person

3 courses

\$65 per person

+\$10 for Seafood Linguine

+\$10 for Fish of the Day

+\$15 for Porterhouse Steak

+\$25 for Scotch Fillet Steak

MINIMUM 30 PEOPLE

BEVERAGES

CLASSIC PACKAGE

\$48 per person (3 hours)
\$58 per person (4 hours)

MINIMUM 50 PEOPLE

TAP BEER - SCHOONER

Urban Draught 4.5%
Urban Lager 4.5%
Slapshot Aussie Pale Ale 4.5%
All Nighter Mid-Strength Pale Ale 3.5%
Urban Myth Non. Alc. Pale Ale <0.05% (375ml Can)

WHITE WINE BY GLASS

Alexander Hill, Sauvignon Blanc VIC
Alexander Hill, Moscato NSW

RED WINE BY GLASS

Alexander Hill, Merlot NSW
Farm to Table, Pinot Noir VIC
Hidden Sea, Shiraz SA

SPARKLING BY GLASS

Rothbury Estate, Sparkling VIC

ROSE BY GLASS

Hidden Sea, Rose SA

NON. ALCOHOLIC BY GLASS

Post-mix & juices

PREMIUM PACKAGE

\$65 per person (3 hours)
\$75 per person (4 hours)

MINIMUM 50 PEOPLE

TAP BEER - SCHOONER & BOTTLES

All tap beers, ciders & Urban Myth 375ml Can

WHITE WINE BY GLASS

Alexander Hill, Sauvignon Blanc VIC
Howard Park, Riesling WA
Are You Game, Pinot Grigio VIC
Alexander Hill, Moscato VIC
Ingham Road, Chardonnay VIC

RED WINE BY GLASS

Alexander Hill, Merlot NSW
Farm to Table, Pinot Noir VIC
Hidden Sea, Shiraz SA

SPARKLING BY GLASS

Taylor Ferguson, Prosecco VIC
Rothbury Estate, Sparkling VIC

ROSE BY GLASS

Hidden Sea, Rose SA

NON. ALCOHOLIC BY GLASS

Post-mix & juices

HOUSE RULES

DEPOSIT

A deposit of \$1,000 or 20% for minimum spend greater than \$5,000 is required to be paid as confirmation of your booking within one week of 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, along with final food selections. 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 direct debit.

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.

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), including if you are providing entertainment for your function.

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.



**AN EXPERIENCE
ABOVE ALL OTHERS**

