



KNOX FUNCTION PACK 2024

GOOD FOOD, GREAT BEER & FUN TIMES.



TABLE OF CONTENTS

WELCOME TO THE BREWPUB	03
FUNCTION ROOMs 1 & 2	04
THE BALCONY	05
UPSTAIRS	06
GARDEN	07
FUNCTION MENU	08
BEVERAGE MENU	12
HOUSE RULES	13





WELCOME TO THE *BREW*PUB

URBAN ALLEY BREWPUB

is the perfect spot to have a few drinks, grab a bite to eat, or even watch the large screens.

Located in Wantirna's Knox Westfield Ozone precinct, Urban Alley Brewery Knox brings live entertainment, trivia, and a classic pub menu with a modern twist. You will experience firsthand the brewing process, with fermentation tanks forming the backdrop to the rustic bar, as well as an on-display DASHER + FISHER gin distillery. Good times, great food, and even better beer. The BrewPub is sure to become your favorite local.

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

FUNCTION ROOMS 1 & 2

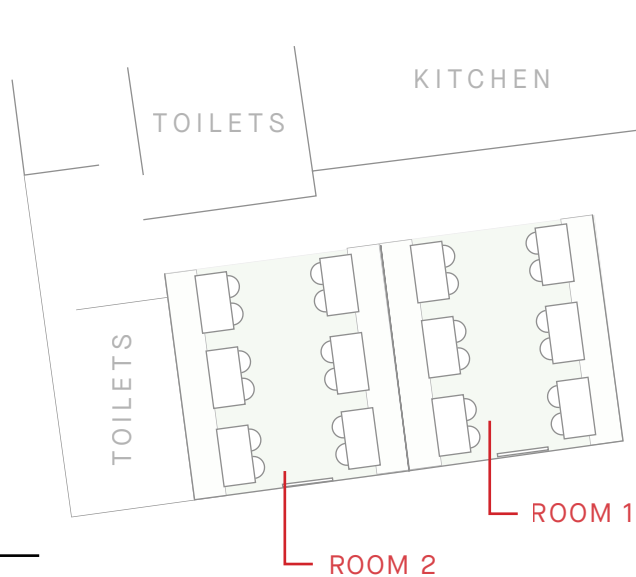
Featuring private TV and customized table set up, this private small area is the perfect spot for your next intimate event, family gathering or cocktail party.

50 PAX - EACH ROOM

STAND UP EVENTS

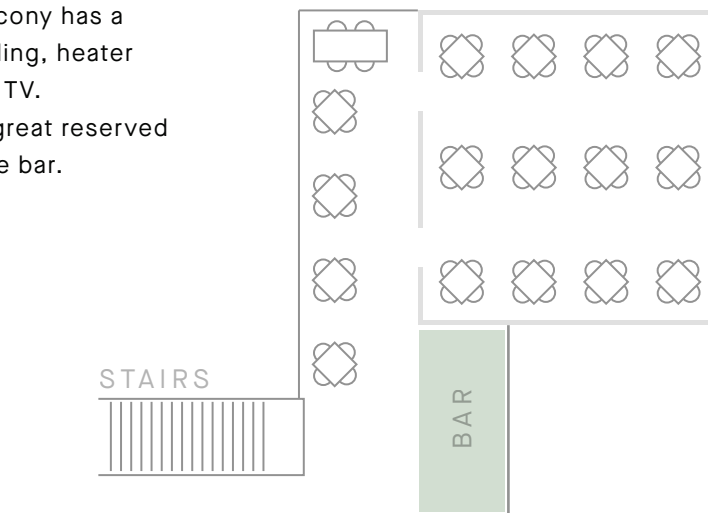
28 PAX - EACH ROOM

SIT DOWN EVENTS



THE BALCONY

Located on the second floor of our venue, The Balcony has a glass wall, high ceiling, heater system and private TV. You will enjoy this great reserved space with a private bar.



90 PAX

STAND UP EVENTS

54 PAX

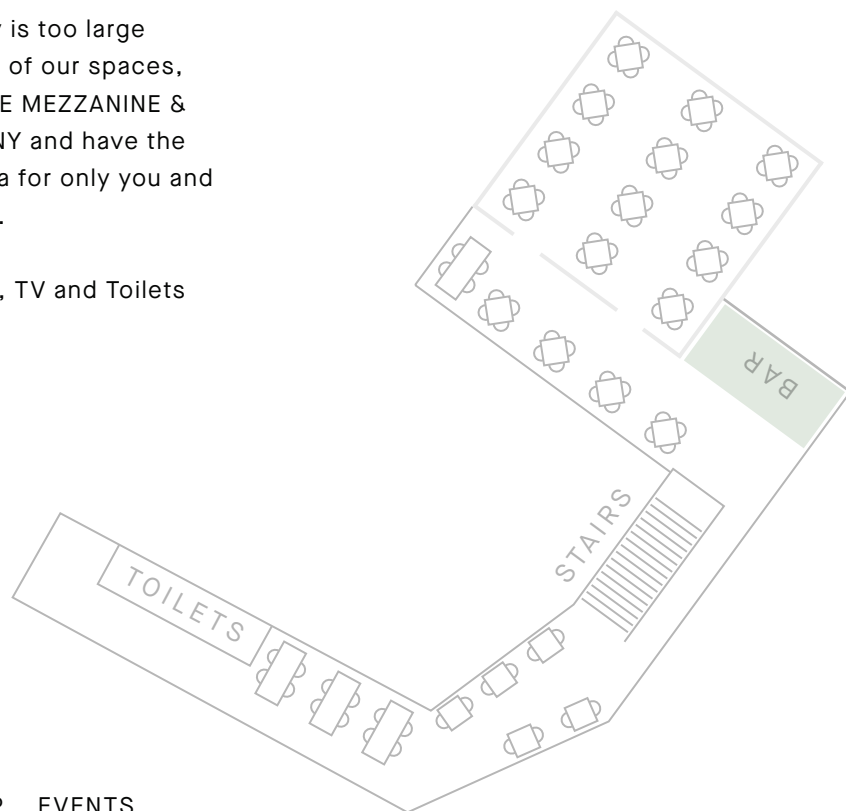
SIT DOWN EVENTS



UPSTAIRS

If your party is too large for only one of our spaces, combine THE MEZZANINE & THE BALCONY and have the upstairs area for only you and your guests.

*Private Bar, TV and Toilets



150 PAX

STAND UP EVENTS

98 PAX

SIT DOWN EVENTS



GARDEN

The 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, we have heaters and Umbrellas so you can still enjoy the fresh air.

THE WHOLE GARDEN

100 PAX

SIT DOWN EVENTS

180 PAX

STAND UP EVENTS

UNDERCOVER AREA

48 PAX

SIT DOWN EVENTS

70 PAX

STAND UP EVENTS

OPEN AIR AREA

40 PAX

SIT DOWN EVENTS

60 PAX

STAND UP EVENTS





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

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

CANAPE **MENU**





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



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

Margherita w/ Napoli, mixed cheese, bocconcini & fresh basil V VGO

Pepperoni w/ Napoli, mixed cheese, Calabrese salami, red onion, jalapenos & oregano

Tropical w/ Napoli, mixed cheese, ham, pineapple & oregano

Lamb w/ mixed cheese, cream cheese, slow-cooked pulled lamb, roasted capsicum, spinach, red onions, olives & feta

Grilled Prawn w/ mixed cheese, grilled prawns, garlic, cream, fresh chilli & parsley

Funghi w/ mozzarella, taleggio, mixed mushrooms, thyme & truffle salsa V VGO

Chicken Funghi w/ mixed cheese, cream cheese, chicken, mushrooms, red onion & basil

Meatlovers w/ Napoli, mixed cheese, bacon, chicken, salami, beef & BBQ sauce

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
+ \$15 for Scotch fillet

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
+ \$15 for Scotch fillet

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

Ozone Pale Ale

WHITE WINE BY GLASS

Hidden Sea Sauv Blanc, SA

Adelaide Hills Chardonnay, SA

Alexander Hill Moscato, NSW

RED WINE BY GLASS

Taylor Ferguson Cab Sav, SA

Alexander Hill Merlot, NSW

Hidden Sea GSM, SA

Hidden Sea Shiraz, SA

SPARKLING BY GLASS

Rothbury Estate Sparkling

NON ALCOHOLIC BY GLASS

Soft drinks & juices

PREMIUM

BEER

All tap beers

WHITE WINE / ROSE BY GLASS

Hidden Sea Sauv Blanc, SA

Mansion House Bay Sauv Blanc, NZ

Adelaide Hills Chardonnay, SA

Are You Game Pinot Grigio, VIC

Alexander Hill Moscato, NSW

RED WINE BY GLASS

Farm to Table Pinot Noir, VIC

Taylor Ferguson Cav Sav, SA

Alexander Hill Merlot, NSW

Hidden Sea GSM, SA

Hidden Sea Shiraz, SA

SPARKLING BY GLASS

Rothbury Estate Sparkling

Dogarina Prosecco

NON ALCOHOLIC BY GLASS

Soft drinks & juices

HOUSE RULES

DEPOSIT

A deposit of \$1000 or 20% for minimum spend greater than \$5000 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. 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

03 7009 3099

[KNOX@URBANALLEY.COM.AU](mailto:knox@urbanalley.com.au)

SHOP 2215 / 425 BURWOOD HWY, WANTIRNA SOUTH VIC 3152

