



CATCHMENT BREWING CO. EVENTS PACKAGES

WWW.CATCHMENTBREWINGCO.COM.AU
BOOKINGS@CATCHMENTBREWINGCO.COM.AU
(07) 3864 1701



TO SHARE

We're all about taking the stress out of your next function. Our classic platters are designed to be shared between 10 people. All share items served in 10 individual boats and perfectly paired with

Catchments award winning beers!

gf - Gluten Free / vg - Vegan / v - Vegetarian / gfa - Gluten Free Available / vga - Vegan available

FRIED TOSTADAS \$45 (vg) (gfa+\$5)

Guacamole | Tomato salsa

SWEET POTATO WEDGES \$45 (vg)

Vegan aioli | Sweet chilli

VEGAN SPRING ROLLS \$50 (vg)

Thai infused vegetable | Rice noodles | Chilli lime dipping sauce

KUNG PAO TOFU SKEWERS \$50 (gf) (vga)

Sticky sauce | Chilli peanuts | Coriander

FRIED HALOUMI BITES \$75 (v) (gf)

Harissa yogurt

HOOGLEY BEER BATTERED BARRA \$80

House slaw | Sriracha mayo | Lemon

KARAAGE CHICKEN \$80 (gf)

Kewpie | Tonkatsu | Sesame

GARLIC PEPPER SQUID \$80 (gf)

Bean sprouts | Cucumber | Nam jim

TEMPURA PRAWN \$90

Pickled ginger | Cucumber | Kewpie

GRILLED CHORIZO \$90 (gf)

Fried haloumi | Romesco | Feta

LAMB SOUVLAKI \$90 (gf)

Spicy yoghurt | Tomato salsa | Flat bread

SPICY JACKFRUIT TAQUITOS \$75 (gf)

Black beans | Sweet potato | Avocado | Tomato salsa

ALL MENU ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY

SHARE BOARDS

Share boards are perfect for all functions, best for arrival and to supplement the share items

gf - Gluten Free | vg - Vegan | v - Vegetarian | gfa - Gluten Free Available | vga - Vegan available

BREAD & DIPS \$80 (v) (vga) (gfa+\$10)

Warm Turkish bread, fried tostadas, selection of house dips & marinated olives

CATCHMENT GRAZING BOARD \$140 (gfa+\$10)

Charcuterie, marinated olives, condiments, Turkish bread, selection of cheeses, seasonal fruit & house dips

SLIDERS (10) \$80 - Choice of one option per board

- BBQ maple brisket w/ onion rings, slaw on brioche
- Cheeseburger w/ cheddar, pickles, mustard & aioli on brioche
- Korean fried chicken w/ slaw, spicy honey glaze & kewpie on brioche
- V2 plant-based cheeseburger w/ vegan cheddar, pickles & aioli on a potato bun (vg)

SOFT TACOS (10) \$75 (gfa+\$5) - Choice of one option per board

- Fried hoopley battered barra w/ pico di gallo, shredded lettuce & aioli
- BBQ pork belly w/ pineapple salsa, avocado & house slaw
- Spicy jack fruit w/ avocado, coriander & house slaw (vg)

BAO BUN (10) \$75 - Choice of one option per board

- Karaage chicken w/ pickled carrot, cucumber, kewpie & sesame
- Sticky Tofu w/ pickled carrot, cucumber, coriander & cashew (vg)
- Spicy pork belly w/ pickled carrot, cucumber, coriander & cashew

CATCHMENT PIZZA (4) \$95 (gf base+\$4ech) - Choice of any four pizzas

- Confit garlic w/ mozzarella, rosemary & parsley (v)(vga)
- Margherita w/ mozzarella, tomato sugo, oregano, fresh tomato & basil (v)(vga)
- Pepperoni w/ mozzarella, tomato sugo, oregano & basil
- Fungi w/ mozzarella, confit garlic, truffled mushroom, caramelised onion & feta (v)(vga)
- Carnivore w/ mozzarella, chorizo, ham, pepperoni, chipotle BBQ & red onion

WINGS (2KG) \$75 (gf) - Choice of one option per board

- Buffalo hot sauce w/ ranch
- Korean honey glaze w/ kewpie
- Maple BBQ glaze w/ aioli

SET MENU

2 COURSE \$59 PP | 3 COURSE \$69 PP |

CHEF BREAD SELECTION \$10pp

- Seasonal vegan/vegetarian options available upon request -

gf - Gluten Free | vg - Vegan | v - Vegetarian | gfa - Gluten Free Available | vga - Vegan available

ENTREE.

Garlic Pepper Squid (gf)

Bean sprouts | Cucumber | Nam jim

Roast Pork Belly (gf)

Apple & Fennel slaw | Celeriac puree

Chilled King Prawns (gfa)

Avocado | Lettuce | Spicy mayo | Turkish bread

Antipasto Plate (vga) (gfa)

Charcuterie | Olives | Condiments | Turkish bread | Cheese

MAIN.

Sous Vide Lamb Rump (gf)

Sweet potato | Whipped feta | Pea puree | Shiraz jus

Tasmanian Salmon (gf)

Mash | Asparagus | Citrus beurre blanc

Eye Fillet (gf)

Truffle fries | Rocket & parmesan salad | Bearnaise

Roast Chicken (gf)

Lyonnais Potato | Chorizo | Broccolini | Garlic Aioli

DESSERT.

Chocolate Fondant

Raspberry compote | Vanilla bean ice-cream

Lemon Curd Tart (gfa)

Blueberry compote | Double cream

Tiramisu

Espresso cream | Chocolate gelato

Warm Apple Tart

Caramel tart | Vanilla bean ice-cream

Chocolate Vegan Mud-cake (vg)

Raspberry sorbet

OUR SET MENUS ARE ALTERNATE DROP

DRINKS PACKAGES

CHOOSE A DRINKS PACKAGE & ENJOY A SELECTION OF OUR CRAFT BEERS ALONG WITH WINES & SPIRITS.

- MINIMUM 25 GUESTS, ALL GUESTS MUST BE ACCOUNT & SUBJECT TO AVAILABILITY -

STANDARD 2 HOURS \$39PP | 3 HOURS \$49PP | 4 HOURS \$59PP

Whynot Lager 4.5% | Hoogley Session 3.2%

Prosecco | Pinot Grigio | Tempranillo

Soft drinks & Fruit juices

PREMIUM 2 HOURS \$49PP | 3 HOURS \$59PP | 4 HOURS \$69PP

Whynot Lager 4.5% | Hoogley Session 3.2% | Pale Select 4.8%

Rosé | Sauvignon Blanc | Merlot | Shiraz | Sparkling

+ Standard Wines | Soft Drinks & Fruit Juices

DELUXE 2 HOURS \$55PP | 3 HOURS \$65PP | 4 HOURS \$75PP

Whynot Lager 4.5% | Hoogley Session 3.2% | Pale Select 4.8% | Vulture IPA 5.8%

Chardonnay | Pinot Noir | Mimosa on arrival | Apple Cider

+ Premium/Standard Wines | Soft Drinks & Fruit Juices

Upgrade Options for all packages:

Add Cocktail on arrival \$15pp - \$10pp for Deluxe Package

Please enquire for cocktail options.

Add Shot on arrival \$8pp

Please enquire for shot options.

Additional hour \$10 /person (Maximum 5 hours)

Apple/Pear Cider \$5/person

House Spirits \$10 /person/hour

Premium Spirits \$15 /person/hour

Consumption Bar Tab

Any combination of beer, wine, spirits, or cocktail requests can be offered on a consumption-based tab as an alternative to the above packages.

~ WINE RANGE SUBJECT TO CHANGE, PLEASE ENQUIRE AS TO CURRENT WINES ~

MINIMUM SPENDS & RSA APPLY.

TERMS & CONDITIONS

**TO SECURE YOUR BOOKING THE FOLLOWING DEPOSITS ARE REQUIRED: HIDDEN WINDOWS - \$1,000, BREWERY LANE - \$500
- BOUNDARY BAR - \$250**

PAYMENT

Payments can be made by Cash, Credit Card or Direct Deposit.

CONFIRMATION

A booking is confirmed by submitting the booking form and making the deposit. Upon clearance of the payment a confirmation email will be sent. If the deposit and booking form are not received, management reserve the right to cancel the booking and make the space available.

FINAL CATERING AND NUMBERS

All food, beverage and function {including AV} requirements are due 14 days prior to the function date. Final confirmation of the number of guests attending the function is due 7 days prior to the event.

FINAL PAYMENT

The booking organizer is liable for payment of all charges associated with the function. All payments due at the close of trade on the day of the function.

CANCELLATIONS POLICY

50% of your deposit will be retained for any exclusive use cancellations with less than two weeks notice. Any last minute cancellations with one weeks notice or less will not be entitled to a refund. Management reserve the right to enforce this cancellation policy to protect Catchment Brewing Co against loss of trade and costs associated with large function bookings. In exceptional circumstances it will be at the discretion of management whether or not to enforce this cancellation policy.

RESPONSIBLE SERVICE OF ALCOHOL

Catchment Brewing Co management and staff, including our contracted crowd controllers, support the responsible service of alcohol and abide by all relevant legislation relating to the service and supply of liquor. Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. Catchment Brewing Co will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises. Management supports staff refusing service for unduly intoxicated patrons.

COVID CANCELLATIONS POLICY

In the event that a Covid related lock down or restrictions impact the function we will make our best attempt at proceeding with the function in accordance with restrictions if possible and agreeable. Alternatively the date can be moved to another available date, alternate dates may have different requirements however. The event can also be cancelled if it cannot proceed, and the full deposit returned/any payments made.

STAFFING SECURITY

Should the management deem it necessary for a specific event, additional contracted security guards may be required at the client's expense. Security must be hired for a minimum of four (4) hours at \$50 per hour per guard.