



**BLASTA**  
— BREWING CO —

# FUNCTION MENU

CHRISTMAS 2022





## YOUR EVENT AT BLASTA

Here at Blasta Brewing Co we provide world class beers made by us, premium drink offerings including, spirits, cocktails, a fine selection of wines, top quality dining options, a hospitable and accommodating team, with true value to our loyal and new customers.

Trust us with your event - our team are experts in curating a great vibe, masters of atmosphere and simply love to entertain. Just say the word and we'll get it done.

We do not charge any area hire fees for any of our spaces. In return, we simply require a minimum spend dependent on the size of your group.

Minimum spends can be easily achieved by ordering from our flexible and varied function menu, by setting up a bar tab for yourself and your guests or a combination of the two

## INTRODUCTION

Our total venue capacity is 500 and the entire venue is bookable depending on availability.

We offer a unique range of function spaces for all manner of events – exclusive parties, screenings and private dining options including tastings and tailored degustation's we can curate for your special event.

We have a large 100" 4K screen for presentations and additional sound and audio equipment along with a stage, roving mike for audio presentations and a private meeting room.

Our functions team will be able to advise your minimum spend upon enquiry and reserve your section with an agreed deposit that will be used towards your special occasion.



# FUNCTION AREAS

ZONES	COCKTAIL	SIT DOWN	SHAPE	INDOOR / OUTDOOR	VIEWS
Beer Hall	350	200	Long tables	Indoor	Brewery & Kitchen Theatre
Beer Garden Alfresco	350	200	Long and short tables	Outdoor	Play Area
Private Dining Room	20	14	Long tables	Indoor	Moody & Intimate
Cafe	40	40	Long and short tables	Indoor	Outside Views
Booths	-	35	Long tables with cushions	Indoor	Intimate, leather, Fairy lights
High Tops	50	40	High wooden seats round tables	Indoor	Brewery & Kitchen Theatre
Wall Art Benches	30	20	long side benches	Indoor	Wall Art & Brewery



## OUR FUNKY FUNCTION AREAS INCLUDE:

### BEER GARDEN ALFRESCO

**PAX- 200 SIT DOWN**

**COCKTAIL — 350**

Info - Open alfresco garden. This large, stylish space is capable of hosting cocktail parties up to 350 guests and seated events of various sizes. The area has a large 4K screen, and is well suited to end of year functions, meet up groups, birthday parties, cocktail parties, work events and more. This area also includes a children's play area & long table dining available.

### PRIVATE DINING ROOM

**PAX — 14 SIT DOWN**

**COCKTAIL — 20**

Available in two configurations for up to 20 cocktail drinkers or 14 seated guests, this room is private and ideal for intimate needs. A large 4K screen is available for games days or presentations and the moody and intimate space always succeeds in leaving a lasting impression. Private bartender available by request. \*Additional fee applies

### CAFE

**PAX- 40 SIT DOWN**

**COCKTAIL — 40**

Info - Secluded private seating in our cosy Café that can be decorated for any occasion.

### BOOTHS

**PAX - 35 SIT DOWN**

**COCKTAIL — N/A**

Info - Cushioned & Illuminated, intimate booth dining sections for any occasion.

### BEERHALL

**PAX — 200 SIT DOWN**

**COCKTAIL - 350**

Info - Industrial warehouse, chic Beer Hall & long table dining. This large, chic and stylish space is capable of hosting cocktail parties up to 200 guests and seated events of various sizes. With a 100" 4K projector, this lengthy venue is well suited to boisterous cocktail parties, dinners, staff parties, weddings and more.

### HIGHTOPS

**PAX — 40 SIT DOWN**

**COCKTAIL — 50**

Info - High top cocktail tables for standing parties with seating available. No fuss and informal.

### WALL ART BAR TOPS

**PAX- 20 SIT DOWN**

**COCKTAIL - 50**

Info - Funky wall art side benches for a more relaxed feel.

## EVENT TYPES:

Game days, Casual Drinks, Sundowners, Corporate Networking, exclusive Corporate Lunch/ Dinners/ Breakfasts, Cocktail Events, Weddings, Birthdays, Anniversaries, Special occasions.

# FOOD

## CORPORATE PACKAGE

Standard Package - \$30pp suitable for a light snack

Premium package - \$45pp considered to be more substantial

## CANAPE MENU

### MEAT PLATTER

**CHICKEN SATAY SKEWERS** GF  
house satay sauce, coriander,  
fried shallots, sesame seeds

**STICKY HONEY SOY PORK BELLY** GF  
casava cracker, bean sprouts, mint,  
coriander, sesame seeds

**GOURMET SAUSAGE ROLLS**  
tomato chutney

**PLOUGHMANS** GFO  
Local cheeses, sliced meats,  
artisan crackers, toasted ciabatta,  
house pickled vegetables, fresh fruits

### VEGETARIAN PLATTERS

**CAPSICUM ARANCINI** V GF VGO  
whipped ricotta, basil

**MAC AND CHEESE BITES** V  
tomato chutney, parmesan

**TOMATO & BUFFALO MOZZARELLA BRUSCHETTA**  
balsamic, basil, black sea salt V VGO GFO

**FALAFEL SLIDER** V VGO  
zesty herb yoghurt, cucumber

### SEAFOOD PLATTER

**GRIMSTER ROCK SNAPPER BITES**  
dill & caper mayo, lemon

**TEMPURA PRAWN CUTLETS**  
kewpie lime mayo, togarashi, coriander

**SURFING COCONUT CRAB** GFO  
grilled shark bay crab meat, crispy wonton,  
coconut crème, chili, onion, cucumber

**SMOKED SALMON CROSTINI**  
dill mascarpone, capers

### FEELING EXTRA

**PIZZA** - around 8 slices

**BACK TO BASICS** V GF \$21  
tomato sugo, cherry tomatoes, fior di latte,  
mozzarella, fresh basil

**PUMPKIN IS THE NEW BLACK** V GFO \$22  
tomato sugo, mozzarella, roast pumpkin,  
ricotta, pine nuts, chives

**PEPE PRAWN** GFO \$24  
tomato sugo, mozzarella, chili marinated  
prawns, charred peppers, oregano, chilli  
flakes, rocket, lemon

**OLLY** V GFO \$24  
Tomato sugo, mozzarella, Mixed mushrooms,  
kalamata olives, basil

**FIRE BREATHER** GFO \$24  
Tomato sugo, mozzarella, spicy salami,  
minced beef, ham, jalapeños, habanero,  
chilli flakes

**SIDES** - serves 3

**RUSTIC CHIPS** V GF \$10  
Rosemary sea salt, aioli



# SIT DOWN DINNER SET MENU

2 Course - Entrée and main \$50pp / Main and Desserts \$50pp

3 Course - Entrée, Main and Desserts for \$65pp

## STARTER TO SHARE

### CHARRED TURKISH BREAD

Curried pumpkin dip, coconut cream

## ENTRÉE CHOICE OF

### CHARRED BROCCOLI

Romesco, smoked almonds

### BRAISED PORK BELLY

Red miso ginger sauce, daikon, fried shallots, chili, coriander, togarashi

### SZECHUAN FIVE SPICED SQUID

Kewpie mayo, lemon

## MAINS CHOICE OF

### PAN FRIED BARRAMUNDI

Creamy leek and caper sauce, kipfler, grilled asparagus, annato oil

### ANGUS BEEF RUMP

Chimichurri compound butter, Crispy kipfler potatoes, rocket salad, green peppercorn sauce

### RICOTTA GNOCCHI

Tomato sugo, courgettes, sundried tomatoes, rocket, parmesan

## DESSERT CHOICE OF

### MANGO CRÈME BRÛLÉE

Elderflower gelato, seasonal fruits, pe edible flowers

### DRUNKEN VOID

Drunken stone fruit, star anise meringue shard, coconut jelly, choc drops, honey hazelnuts, strawberry dust

# FUNCTION MENU

RECOMMENDED FOR GROUPS OF 12+

Each platter contains 20 canapes, 4-5 pieces is suitable for a light snack and 6-8 pieces is considered to be more substantial.

## MEAT PLATTER

**CHICKEN SATAY SKEWERS** GF \$70  
house satay sauce, coriander, fried shallots, sesame seeds

**STICKY HONEY SOY PORK BELLY** GF \$70  
casava cracker, bean sprouts, mint, coriander, sesame seeds

**GOURMET SAUSAGE ROLLS** \$75  
tomato chutney

**PLOUGHMANS** GFO \$80  
Local cheeses, sliced meats, artisan crackers, toasted ciabatta, house pickled vegetables, fresh fruits

## VEGETARIAN PLATTERS

**CAPSICUM ARANCINI** V GF VGO \$65  
whipped ricotta, basil

**MAC AND CHEESE BITES** V \$65  
tomato chutney, parmesan

**TOMATO & BUFFALO MOZZARELLA BRUSCHETTA** V VGO GFO \$65  
balsamic, basil, black sea salt

**FALAFEL SLIDER** V VGO \$70  
zesty herb yoghurt, cucumber

## SEAFOOD PLATTER

**GRIMSTER ROCK SNAPPER BITES** \$75  
dill & caper mayo, lemon

**TEMPURA PRAWN CUTLETS** \$75  
kewpie lime mayo, togarashi, coriander

**SURFING COCONUT CRAB** GFO \$80  
grilled shark bay crab meat, crispy wonton, coconut crème, chili, onion, cucumber

**SMOKED SALMON CROSTINI** \$80  
dill mascarpone, capers

## FEELING EXTRA

**PIZZA** - around 8 slices \$21

**BACK TO BASICS** V GF \$21  
tomato sugo, cherry tomatoes, fior di latte, mozzarella, fresh basil

**PUMPKIN IS THE NEW BLACK** V GFO \$22  
tomato sugo, mozzarella, roast pumpkin, ricotta, pine nuts, chives

**PEPE PRAWN** GFO \$24  
tomato sugo, mozzarella, chili marinated prawns, charred peppers, oregano, chilli flakes, rocket, lemon

**OLLY** V GFO \$24  
Tomato sugo, mozzarella, Mixed mushrooms, kalamata olives, basil

**FIRE BREATHER** GFO \$24  
Tomato sugo, mozzarella, spicy salami, minced beef, ham, jalapeños, habanero, chilli flakes

**SIDES** - serves 3

**RUSTIC CHIPS** V GF \$10  
Rosemary sea salt, aioli



# BEVERAGE OPTIONS

**BAR TAB**  
**BEVERAGE PACKAGE**  
**GUESTS BUY THEIR OWN**

BLASTA WILL SUPPLY WRISTBANDS FOR GUESTS ON A BAR TAB AND BEVERAGE PACKAGE

## BEVERAGE PACKAGES

### STANDARD PACKAGE

2 HOUR  
\$50 PER PERSON

3 HOUR  
\$60 PER PERSON

Where The Helles Burrswood? Lager  
Grimster Rocks Pale Ale  
Blastaweizen Wheat Beer  
Steady Head Mid Strength Pale Ale

Cider

House selection of wine  
(red, white, sparkling)  
Soft drinks  
Non-alcoholic beer  
Juice

### PREMIUM PACKAGE

2 HOUR  
\$60 PER PERSON

3 HOUR  
\$75 PER PERSON

All Blasta Brewing tap beers  
under 6.5%

Cider

Any wine (by the glass)

Soft drinks  
Non-alcoholic beer  
Juice

Spirits can be added for:  
\$10pp for 2 hours  
\$15pp for 3 hours

If some guests want a package - the whole party need to be on a package - and the same one.  
Packages can not be extended to 4 hours or more due to RSA



**WHEN BOOKING AT BLASTA BREWING CO, YOU ACKNOWLEDGE AND ACCEPT THE FOLLOWING TERMS & CONDITIONS**

**ACCEPTABLE PAYMENT METHODS:**

We accept cash and all major credit cards except Diners. Payment by invoice is acceptable as long as payment has been received at least 5 business days prior to your event.

**FINAL FUNCTION DETAILS:**

Guest attendance numbers, timings, decorations, catering and beverage requirements to be paid in full at least 14 days prior to your function date (21 days during November/ December booking period). This number will dictate final charges on all pre-ordered food, beverage packages and minimum spends regardless of if your numbers decrease on the night.

**PAYMENTS & CANCELLATIONS:**

A deposit is required at the time of booking. Full payment must be made no less than 14 days before the event date. This will be deducted from the credit card provided - unless agreed otherwise in writing prior to the 14 days.

There will be 50% refund of the deposit for cancellations made within 21 to 15 days of the event date. There will be no refund of the deposit for cancellations made within 14 days of the event date.

All cancellations must be made in writing by the client/ hirer to the Functions Manager.

**RESPONSIBLE SERVICE OF ALCOHOL:**

There will be no exceptions for responsible service of alcohol.

**GUEST BEHAVIOUR:**

We ask that all guests treat our team with respect.

Any guests who are rude or argumentative to our staff will be kicked out immediately and it is at the discretion of the duty manager whether the rest of the group is to leave at this time also. No refunds will be given for guests being asked to leave due to poor behavior.

**CLEANING & DAMAGES:**

Clients are financially responsible for any damage to the building, furniture, fixtures and fittings prior to, during and after the event caused by the client, their guests or external contractors organised by the client.

We understand life can get messy, and we expect this, however if the mess is excessive there will be a cleaning fee.

**SECURITY:**

An extra security charge may be required depending on the nature of your event.

**DECORATIONS:**

All decorations must be approved by Blasta Brewing Co and must not utilize blue tac, tape or other adhesives unless explicitly stated otherwise.

Balloons are allowed, however we ask you think of the environment and perhaps consider an alternative.

Confetti and table scatters are strictly prohibited. If this rule is ignored a cleaning fee of \$50 minimum will be charged.

**JUVENILES ATTENDANCE:**

Juveniles are welcome in the venue accompanied by their parents or legal guardian until 10pm. A juvenial attendance form will be supplied to the parent or legal guardian prior to the commencement of the function.

All children must be wearing footwear and remain supervised by an adult at all times, including the kids sandpit.

**OUTSIDE CATERING:**

Blasta Brewing Co does not allow outside catering, with the exception of cakes. Should you wish for our staff to cut, plate and serve your cake for you, a \$1,50pp cakeage fee applies. However, you're welcome to provide your own disposable plates and serve yourselves at no additional charge (cupcakes are a good alternative).

**PUB CRAWLS, HEN'S OR BUCK'S OUTINGS:**

Blasta Brewing Co strives to provide a relaxed and inclusive environment for all guests. We accept bookings for pub crawls, hen's or buck's outings provided we are the first stop of the day and guests conduct themselves in accordance with all normal venue policies. Bookings of this nature must be made before 1 pm.

**IMPORTANT INFORMATION:**

By confirming your booking and filling out the booking form you are acknowledging that you have read, understood and agree to the terms and conditions. If you have any questions or concerns regarding these terms and conditions please contact the Functions Manager prior to signing.

Your booking is NOT confirmed until we have received a booking form and signed terms and conditions.



# BOOKING'S FORM

To confirm your booking, we require this form to be filled out, signed and returned to [functions@blastabrewing.com](mailto:functions@blastabrewing.com), we will process full payment with the credit card details provided below. If you prefer to pay via bank transfer, please complete the form below excluding the credit card details and email through requesting a tax invoice.

Full Name

Function Date

Email Address

Phone Number

Company

Function Name

Start Time

Finish Time

Number of Guests

Preferred Area - This is not guaranteed

Please note: Standard booking time slots for groups of 15 and more is 3 hours.

Catering Order (If any)

Credit Card Number

Credit Card Name

CCV

Expiry Date

Today's Date

Card Type



VISA

Card Holders Signature

Date

Deposit Amount