



BLASTA
— BREWING CO —

FUNCTION MENU

2024





OUR FUNKY FUNCTION AREAS INCLUDE:

MAIN HALL

PAX- 112 SEATED

COCKTAIL — 300

LONG TABLES

INDOOR

MAIN BAR/UNICORN ALLEY/PIZZA OVEN

Industrial warehouse, chic Beer Hall & long table dining. This large, chic and stylish space is capable of hosting cocktail parties up to 300 guests and seated events of various sizes. With a 2.5m screen, this lengthy venue is well suited to boisterous cocktail parties, dinners, staff parties, weddings and more.

MAIN HALL ART AREA

PAX — 56 SEATED

LONG TABLES/WINDOW BENCHES

INDOOR

COCKTAIL — 70

Stepping down from the Main Hall, this private area with views of the outside world is a unique private space separated from the hustle and bustle by our 40HL beer tanks. Capable of hosting 70 guests and seated events of various sizes.

Av available if required and your own access in and out of the main beer hall into Unicorn Alley.

MAIN HALL ALFRESCO

COCKTAIL — 500

VARIOUS SIZED SEATS

OUTDOOR

OUTSIDE VIEW/4M SCREEN

Open alfresco garden. This large, stylish space is capable of hosting cocktail parties of up to 500 guests and seated events of various sizes. The area has a large 4m screen, and is well suited to end of year functions, meet up groups, birthday parties, cocktail parties, work events and more. Did we mention we also have two quick service windows to the main bar?

MAIN HALL ALFRESCO PLAYZONE

PAX - 50 SEATED

STANDING - 70

PLAYGROUND VIEWS

OUTDOOR

Family friendly seating, easy access to children's play area, long table seating available.

ENTIRE BEER HALL VENUE

PAX — 750 SEATED

Looking to set your function apart from all the rest?

With the Beer Hall Capacity of 750, the entire venue is bookable (dependant on availability) for those extra big occasions.

Our functions team is ready to help.

CANAPE FUNCTION / STAND UP FUNCTION BLASTA COLLECTIVE & BLASTA TAPROOM

Flexible option of ordering by the platter.

Prices per platter as below (minimum 6 platters)

Pricing structure for per head spending to make life easy.
(minimum 30 guest)

\$40 PER HEAD

5 individual canapes of your choice - 3 hot & 2 cold

\$50 PER HEAD

6 individual canape + 1 substantial item of your choice - 3 hot & 3 cold

\$60 PER HEAD

7 individual canape + 2 substantial item of your choice - 4 hot & 3 cold



FOOD



HOT CANAPES 20ea

Yakitori chicken skewers
Drizzled with honey soy **(GF)** **\$80**

Mushroom Arancini **(V)** **\$70**

Baked Scallops in Cauli
cream and truffle oil **(GF)** **\$120**

Manchego and Leek
Croquette **\$60**

Twice cooked lamb ribs
in cajun barbecue sauce **(GF)** **\$80**

COLD CANAPES 20ea

Sweet pepper cream tartlet,
asparagus and dukkah **(V)(GF)** **\$60**

Smoked Salmon mousse, blinis,
smoked salmon caviar **\$65**

Pumpkin cream tart, danish
feta, walnut **(Can be vegan)** **\$50**

Tomato Salsa fresca, ricotta
seeded cracker **(Can be vegan)** **\$50**

Horseradish beef on artisan
baguette **\$50**

SUBSTANTIAL

Battered fish and chips
tartare and lemon **\$12^{ea}**

Falafel slider,
pickled veg tzatziki **\$9^{ea}**

Cheeseburger slider **\$9^{ea}**

Soft shell crab bao, pickled veg,
sriracha mayo **\$10^{ea}**

FOOD



PIZZA

AMERICAN BACON & BLACK PUDDING

PIZZA - bechamel, potato, rocket and pecorino.

\$23

PORK CUMBERLAND SAUSAGE PIZZA -

caramelised fennel, truffle oil, onion, rocket.

\$24

FIOR DI LATTE PIZZA - roma tomato, fresh basil and sugo. **(V)**

\$21

MOJO PULLED PORK PIZZA - jalapeno, sugo, onion, and coriander aioli.

\$24

FUNGIE PIZZA - bechamel, pesto, pecorino, truffle oil. **(V)**

\$22

FOUR CHEESE PIZZA - fior de latte, mozzarella, camembert, pecorino. **(V)**

\$22

NDUJA PIZZA - hot salami, fresh chilli and flakes, mozzarella, onion.

\$25

PROSCIUTTO PIZZA - fior de latte, roma tomato, fresh basil and sugo.

\$24

DESSERT

Cheese board

\$50

Mini fudge brownie with dulce de leche sauce

\$3 ea

Mini Churros drizzled with Belgian chocolate sauce

\$50

Chocolate fondant

\$5 pc

Mini fudge brownie with dulce caramel.

\$3 ea

BEVERAGE OPTIONS

PACKAGES

STANDARD

2 hour
\$55 per person

3 hour
\$65 per person

4 x Tap beers

- Where the Helles
Burrswood? Lager
- Grimster Rock Pale ale
- Blastaweizen Wheat beer
- Steady Head Mid Strength
Pale ale
- Cider

House wine (Sparkling, white
and red)

Soft drinks

Non Alc beer

PREMIUM

2 hour
\$70 per person

3 hour
\$80 per person

All Blasta beers under 6.5%

Second tier wines

Soft drinks

Non Alc beer



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.



to confirm your booking, we require this form to be filled out, signed and returned to **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

Todays Date

Card Type



Card Holders Signature

Date

Deposit Amount