



Functions & group bookings

Burnley Brewing is a unique space conveniently located on Bridge Road serviced by trams direct from the CBD and nearby train stations. The large open plan layout allows a number of booking configurations to enjoy a relaxed scene for your function or event. Surrounded by brewing tanks and our in-house brewery, the venue is definitely one to remember.

We cater for all kinds of groups from more formal style seatings to casual finger food and drinks to brewery tours and tastings. We are more than happy to cater for your individual requests. Below are some set options to go with our 14 taps of house brewed beers, natural focused wines and boutique spirits.

Please let us know of any allergies or dietary requirements.

A bar tab can be set up for your guests or they can purchase drinks at bar prices.

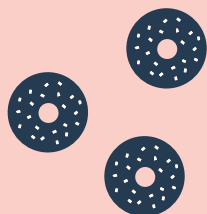
Please note: A \$150 deposit is required for bookings over 15 people. This will be taken off the bill at the end of the night and is non refundable in the case of cancellations 48 hours before the booking.

All options are flexible and can be altered to your liking, extra costs may apply.

Alterations to numbers must be made by 2pm the day prior to your booking by email.

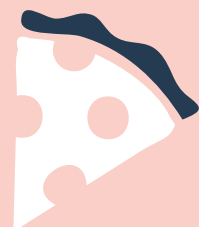
Prices and menus may change.

CONTACT US at hello@burnleybrewing.com.au for more options.



COCKTAIL STYLE BOOKINGS

We can organise a range of different packages for your group starting at \$18 per person for light snacks. Contact us with your budget, preferences and number of guests and we can tailor something for you.





**SEATED DINING
FOR 10 - 35 GUESTS**

\$35 PER PERSON; 2 COURSES

STARTERS - FOR GUESTS TO SHARE

- Grazing plates
- Garlic pizzas

MAINS OPTIONS - one of the following dishes pp

- Beef ragu linguini and parmesan
- Crispy gnocchi with peas, feta and chorizo
- Mushroom taleggio risotto and rocket
- Chopped salad bowl with a choice of Chicken or Falafel
- Angus beef burger and fries

\$45 PER PERSON; 2 COURSES

STARTERS - FOR GUESTS TO SHARE

- Calamari and herbed aioli
- Southern fried chicken wings
- Zucchini and gorgonzola arancini
- Garlic pizzas

MAINS - one of the following dishes per person

- Buttered green beans and roasted duck fat spuds for the table
- Beef ragu linguini and parmesan
- Crispy gnocchi with peas, feta and chorizo
- Mushroom taleggio risotto and rocket
- Chopped salad bowl with a choice of chicken or falafel
- Angus beef burger and fries
- Southern fried chicken burger and fries
- Eggplant parmigiano and salad

OPTIONAL EXTRAS

DESSERT

ADDITIONAL \$8 pp

- Alternating Mini donuts and chocolate dipping sauce
- Sorbet selection

DRINKS

Pale ale, kellerbier or house wine on arrival
for happy hour prices - **\$4 per person**

WHOLE SUCKLING PIG DINNER -

\$75 PP (Feeds 10-12 people)

Includes shared starters, whole suckling pig, sides and sweets.

This is definitely an event to remember!

Drinks packages or bar tabs are also available

Vegetarian/vegan options are available and will be charged at a discount

\$45PP BREWERY EXPERIENCE

Treat your guests with an official Burnley Brewery tour and tasting, where you and your guests can taste "young" beer straight off the tank and hear about the Burnley Brewing process.

Complete with a drink and snacks on arrival as well as delicious meal options and brewery tour and tasting.

Contact us now for more information. Limited availability during some peak times.

\$20PP BREWERY TOUR

Curious about the brewing process and the craftsmanship that goes into our beers? Our brewery tours are a great way to learn about the brewing process and the stories behind our beers. This package includes a drink on arrival, a brewery tour and tastings.



*Sincerely,
Burnley*

