



THE OLD

BREWERY

STEAKHOUSE • FUNCTIONS • MICROBREWERY

**GROUP SET MENUS**





## THE VENUE

The Old Brewery sits nestled on the banks of the glorious Swan River just minutes from the centre of Perth with breathtaking 180 degree views of the city skyline.

The Old Brewery has various spaces to accommodate small to large events suited to any event type – family, celebration, retirement, presentation, cocktail, corporate dinner and everything in between.

We have one large private function space – The Thomas Hardwick Room. This space can be divided into smaller sections depending on the size of your event. The front part of the room alone is called the River Room.

We also have smaller semi-private spaces nestled within the Restaurant; the Wine Rack Area + the Red Room. These are perfectly suited to events without any audio visual requirements.

All private spaces attract a venue hire fee. Your venue hire consists of – staffing and setup of the room for your event. This will be provided in a quote from our Sales Team.

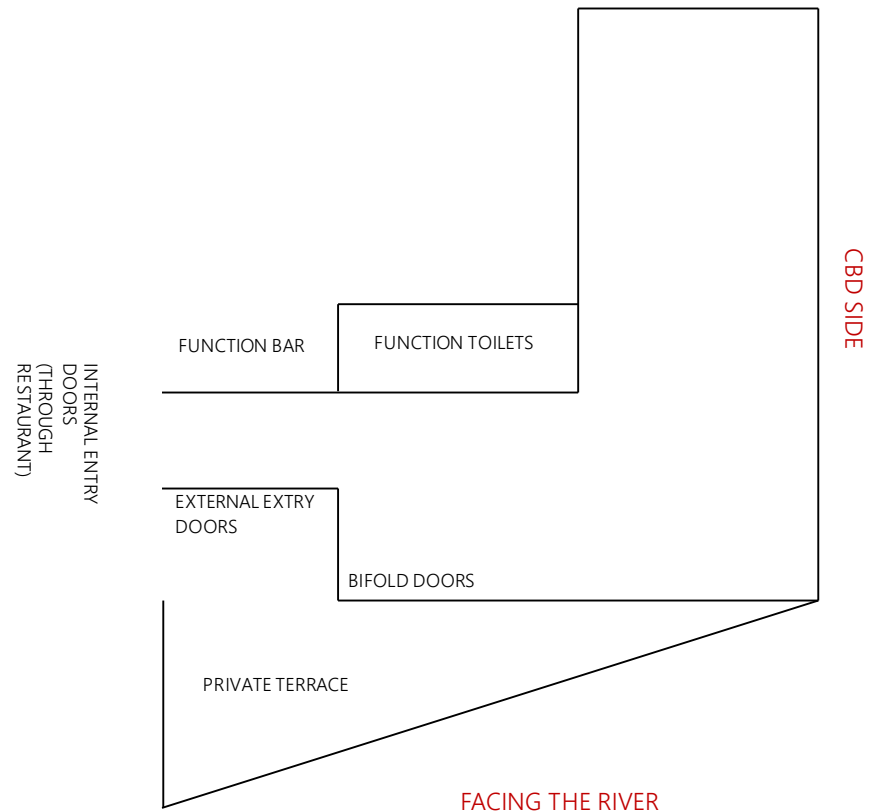
# PRIVATE SPACES - THE THOMAS HARDWICK ROOM

The Thomas Hardwick Room has in a unique L-Shaped room, with the front of the room spilling out to a private terrace space which is nestled right on the Swan River bank.

The front of the room has floor to ceiling windows giving you an incredible 180 degree view of the Swan River, with the CBD side having beautiful uninterrupted views of the city. We do have blinds that can be dropped for privacy if required.

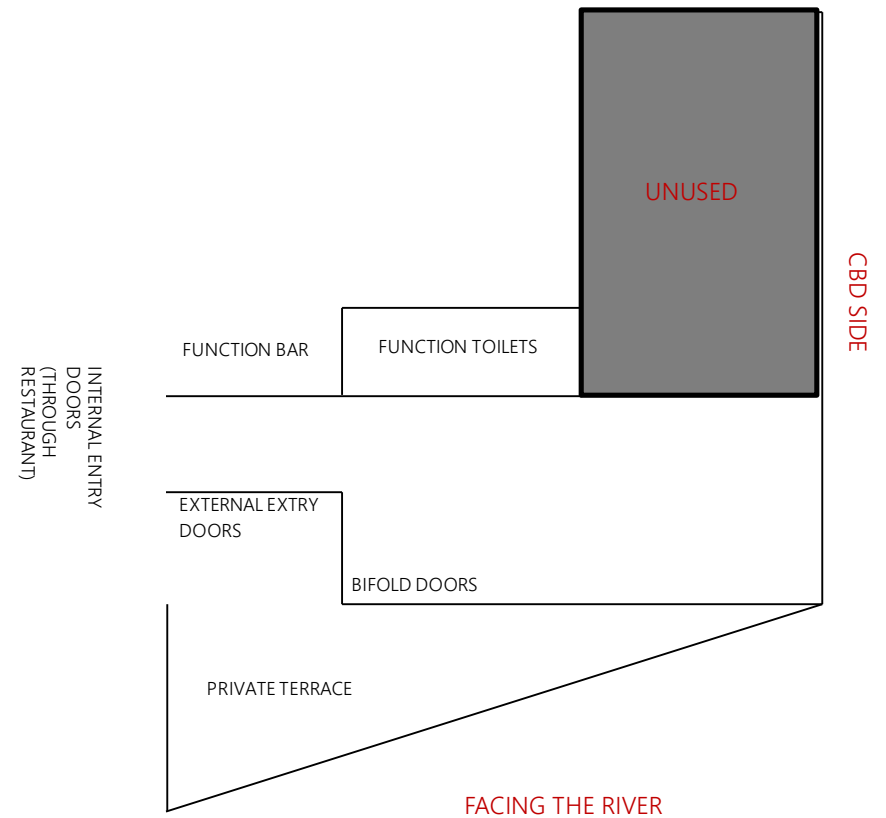
The function room has its own private entry, private bar & toilets for your guests.

We are able to section the room into several breakout spaces if required.



# PRIVATE SPACES - THE RIVER ROOM

When we section the room to just be the front section of the Thomas Hardwick Room – this is referred to as the River Room to suit smaller events.







Images by Deray & Simcoe

## CAPACITIES

Below are the capacities for both room options. Please note this is exclusive of any audio visual or other setup in the room

### **THOMAS HARDWICK ROOM (FULL ROOM)**

BANQUET STYLE (CLOSED FACED) – 150 GUESTS

CABARET STYLE (OPEN FACED) – 108 GUESTS

BOARDROOM – 40 GUESTS

THEATRE STYLE – 150 GUESTS

COCKTAIL – 350 GUESTS

### **RIVER ROOM (FRONT SECTION ONLY)**

BANQUET STYLE (CLOSED FACED) – 70 GUESTS

CABARET STYLE (OPEN FACED) – 42 GUESTS

BOARDROOM – 40 GUESTS

THEATRE STYLE – 70 GUESTS

COCKTAIL – 150 GUESTS

Other setups – or dual setups (cocktail + seated) are available.



## MENU ONE

### \$75 PER PERSON

#### TO START

Bread, olive oil

#### SHARED ENTRÉE (all items served to the centre of the table)

Seafood; smoked salmon, king fish ceviche, soft shell crab

Charcuterie board; smoked and cured meats, olives, buffalo mozzarella, grilled sourdough

#### CHOICE OF MAIN

Crispy skin barramundi, fresh herb risotto, cress salad

OR

300g Black Angus scotch fillet, red wine jus and cress

#### SIDES TO SHARE

Hand cut chips

Rocket, parmesan and pear salad

Seasonal vegetables

#### SET DESSERT

Sticky date pudding, butterscotch, vanilla ice-cream





## MENU TWO

### \$85 PER PERSON

MAXIMUM 60 GUESTS

#### TO START

Bread, olive oil and butter

#### SHARED ENTRÉE (all items served to the centre of the table)

Seafood platter; smoked salmon, king fish ceviche, soft shell crab

Charcuterie board; continental meats, olives, buffalo mozzarella, grilled sourdough

Sautéed chorizo, mushroom, cider glaze

#### CHOICE OF MAIN

Crispy skin barramundi, fresh herb risotto, cress salad

OR

300g Black Angus scotch fillet, red wine jus and cress

OR

Slow cooked beef cheek, potato puree, spinach, jus

#### SIDES TO SHARE

Hand cut chips

Rocket, parmesan and pear salad

Seasonal vegetables

#### CHOICE OF DESSERT

Chocolate brownie, salted caramel, vanilla ice cream

Or

Blond cheesecake, seasonal fruit, raspberry puree



## MENU THREE

### \$100 PER PERSON

MAXIMUM 60 GUESTS

#### CANAPES ON ARRIVAL

Chef selection of three canapes

#### TO START

Bread, olive oil and butter

#### SHARED ENTRÉE (all items served to the centre of the table)

Seafood platter; smoked salmon, king fish ceviche, soft shell crab

Charcuterie board; continental meats, olives, buffalo mozzarella, grilled sourdough

Sautéed chorizo, mushroom, cider glaze

#### CHOICE OF MAIN

Crispy skin snapper, fresh herb risotto, cress salad

OR

300g Black Angus scotch fillet, red wine jus and cress

OR

Slow cooked beef cheek, potato puree, spinach, jus

#### SIDES TO SHARE

Hand cut chips

Rocket, parmesan and pear salad

Seasonal vegetables

#### CHOICE OF DESSERT

Chocolate brownie, salted caramel, vanilla ice cream

Or

Blond cheesecake, seasonal fruit, raspberry puree





## TOMAHAWK MENU ONE

### \$135 PER PERSON

#### TO START

Bread, olive oil and butter

#### SHARED ENTRÉE (all items served to the centre of the table)

Seafood platter; smoked salmon, king fish ceviche, soft shell crab

Charcuterie board; continental meats, olives, buffalo mozzarella, grilled sourdough

Sautéed chorizo, mushroom, cider glaze

#### TOMAHAWKS TO SHARE

250+ days grain fed stockyard Tomahawk carved at your table

*Served with a selection of sauces; mushroom, pepper, béarnaise*

#### SIDES TO SHARE

Hand cut chips

Rocket, parmesan and pear salad

Seasonal vegetables

#### SET DESSERT

Sticky date pudding, butterscotch, vanilla bean ice-cream



## TOMAHAWK MENU TWO

### \$145 PER PERSON

#### TO START

Bread, olive oil and butter

#### SHARED ENTRÉE (all items served to the centre of the table)

Freshly shucked oysters with mignonette and fresh lime

Seafood platter; smoked salmon, king fish ceviche, soft shell crab

Charcuterie board; continental meats, olives, buffalo mozzarella, grilled sourdough

Sautéed chorizo, mushroom, cider glaze

#### TOMAHAWKS TO SHARE

250+ days grain fed stockyard Tomahawk carved at your table

*Served with a selection of sauces; mushroom, pepper, béarnaise*

#### SIDES TO SHARE

Hand cut chips

Rocket, parmesan and pear salad

Seasonal vegetables

#### CHOICE OF DESSERT

Chocolate brownie, salted caramel, vanilla ice cream

Or

Blond cheesecake, seasonal fruit, raspberry puree





## FESTIVE ADD ONS

MAIN - Rolled turkey breast, pistachio and date stuffing, leg ham, green beans and cranberry jus

DESSERT - Christmas pudding, crème anglaise, cured fruit ice cream

Replacing a current menu item - There is no charge to replace one of the existing main or dessert options (from any set menu above) with the above festive dishes.

Adding the above items to an existing menu - To add either of the above Christmas dishes, please add an extra \$10 per dish to the Set Menu price.

## BREWERY EXPERIENCES

For a unique dining experience, a casual weekend afternoon or a post function opportunity; we can offer a beer tasting event to broaden your knowledge and tastebuds. Hosted by our resident brewer, this is an exclusive experience at The Old Brewery that takes you through this history, process and matching components of our beers.

### **Beer Tasting**

\$15 pp + \$100 brewer fee

30 minute presentation and tasting of five house beers

### **Beer Tasting with Canapés**

\$40 pp + \$100 brewer fee

30 minute presentation and tasting of five house beers matched to Chef's gourmet canapés

### **Beer Degustation**

\$150 pp and \$200 brewer fee

Canapés plus four course dinner matched with beers, including presentation

### **Beef and Beer Masterclass | \$155 pp**

The gourmet guide to the best of beef and beer; how to choose cuts of beef, how to season and how to cook. 'To turn or not to turn' now that's a question! The Old Brewery Beef and Beer Masterclasses aren't just for fancy foodies. They're for anyone who loves a good steak, a great brew and wants to know more.

Begin with a tour of our Brewery to see how and where our unique hand crafted beers are made. Savour the flavours of The Old Brewery's brews and find out about the brewing process that makes each unique.

Then join us for an informative and inspirational insight into the world of beef. Learn about the different cuts of meat, the marvels of marbling, seasoning and searing as you hear the whole story from paddock to plate.

Finally, delight in tasting the mouth-watering meats presented throughout the afternoon, accompanied by delicious side dishes and the service which has made The Old Brewery an award-winning venue year after year. It's thirsty work so the beer will also be free-flowing throughout the afternoon.



# BEVERAGE PACKAGES

## Package 1 ‘Select Series’

Angas Brut NV

Oxford Landing Sauvignon Blanc

Oxford Landing Chardonnay

Oxford Landing Cabernet Sauvignon

Oxford Landing Shiraz

Full Strength Draught Beer

Soft drinks, juice and iced tap water

*On request (sweet wine):*

*The Accomplice Sweet Escape White*

## Package 2 ‘Parklife’

*‘Parklife’ made exclusively for the Fraser’s Group by Howard Park*

Margaret River ‘Methode Traditionelle’ NV Sparkling

Margaret River Chardonnay

Margaret River Sauvignon Blanc Semillon

Margaret River Cabernet Sauvignon Merlot

Margaret River Shiraz

Full Strength Draught Beer

Soft drinks, juice and iced tap water

## Package 3 ‘Premium Western Australian Wines’

Howard Park Petite Jete

Stella Bella Sauvignon Blanc

Flametree Chardonnay

Xanadu DJL Cabernet

Plantagenet 3 Lions Shiraz

Selection of Draught Beers & Cider

Soft drinks, juice and iced tap water

## Package 4 ‘Sommelier’s Selection’

Sittella Cuvee Blanc NV Mac

Forbes Spring Riesling Goon

Tycoons Chenin Blanc

Yangarra Grenache

Unusual Suspects Cabernet Movedure

Selection of Draught Beers & Cider

Soft drinks, juice and iced tap water

	1	2	3	4
two hours	\$32	\$37	\$42	\$49
three hours	\$37	\$42	\$47	\$54
four hours	\$43	\$47	\$54	\$61
five hours	\$48	\$53	\$62	\$69
six hours	\$55	\$59	\$70	\$78
add bottled beer	\$20 pp			

# CONSUMPTION BEVERAGE MENU

## SPARKLING

NV Borgo 'San Pietro' Prosecco	\$62
NV Howard Park 'Jete' Sparkling	\$65
NV Clover Hill 'Rose' Sparkling	\$77

## CHAMPAGNE

NV Laurent Perrier Champagne	\$136
NV Charles Heidsieck Champagne	\$155

## SWEET

2018 Rockford 'White Frontignac'	\$60
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## RIESLING

2018 Singlefile Riesling	\$60
2018 Mac Forbes 'Spring' Riesling	\$78
2017 Frankland Est. 'Isolation Ridge' Riesling	\$105

## SAUVIGNON & SEMILLON

2017 Rosily Semillon Sauvignon Blanc	\$55
2018 Voyager Est. Sauvignon Semillon	\$55
2017 Brokenwood Semillon	\$60
2018 Shaw & Smith Sauvignon Blanc	\$69
2017 Leeuwin 'Art Series' Sauvignon Blanc	\$75

## CHARDONNAY

2017 Picardy Chardonnay	\$84
2017 Shaw & Smith 'M3' Chardonnay	\$99
2017 Farr Rising Chardonnay	\$88
2017 Leeuwin 'Art Series' Chardonnay	\$240

## OTHER WHITES

2017 The Other Wine Co. Pinot Gris	\$63
2018 Pooley Pinot Grigio	\$68
2017 Voyager Chenin Blanc	\$50

## ROSE

2018 Charles Melton 'Rose of Virginia' Rose	\$65
2017 Rimauresq 'Cru Classe' Rose	\$80

## PINOT NOIR

2016 Moorilla 'Praxis' Pinot Noir	\$55
2016 Yering Station Pinot Noir	\$78
2017 Pooley Pinot Noir	\$96
2017 Felton Road 'Bannockburn' Pinot Noir	\$151

*The Old Brewery will endeavour to ensure that wines pre-selected for your event will be available on the day. However, please be advised that we cannot guarantee that the wines and vintages will be available and are subject to change without prior notice from the vineyard or wine distributor.*

## CABERNET BLENDS

2014 Forest Hill 'Estate' Cabernet	\$55
2015 Grace Farm Cabernet	\$60
2015 Leeuwin Est. 'Prelude' Cabernet	\$65
2017 McHenry Hohnen 'BDX' Cabernet	\$88
2015 Voyager Est. Cabernet	\$149
2016 Rockford 'Rifle Range' Cabernet	\$132

## SHIRAZ

2015 Castelli Shiraz	\$66
2015 Picardy Shiraz	\$71
2017 Hentley Farm Shiraz	\$72
2016 Voyager Shiraz	\$80
2016 Rusden 'Black Guts' Shiraz	\$158
2015 Rockford 'Basket Press' Shiraz	\$212

## OTHER REDS

2018 Giant Steps 'LDR' Shiraz Pinot Noir	\$64
2016 Rusden 'Driftsand' GSM	\$51
2016 Brash Higgins Merlot	\$70
2015 Fletcher Nebbiolo	\$136
2015 Lowe 'Mudgee Blue' Cabernet Shiraz	\$67
2017 Rusden 'Chookshed' Zinfandel	\$99
2014 Cune 'Crianza' Tempranillo	\$95
2016 El Dorado Rd. Nero d'Avola	\$84
2015 Istine 'Chianti Classico' Sangiovese	\$101

## Dessert / Port

2014 Vasse Felix Semillon	\$48
NV Saltram Wine Estate Mr Pickwick's Tawny	\$146

## Beer

*On Tap – crafted and created on site by our Head Brewer*

Narrows Lager	\$7
Riverside Lager	\$8
Heritage Wheat	\$8
Angus Pale Ale	\$8
Common Ale	\$8

## Bottled

Hahn Super Dry 3.5 330ml	\$8
Asahi Super Dry 330ml	\$9
Napoleon & Co Pear Cider	\$9.5

## Non-alcoholic

Assorted soft drink	\$4.5
Assorted juice	\$4.5
San Pellegrino Sparkling Water	\$6
Acqua Panna Still Water	\$6