



## FUNCTIONS PACK

DRINKS POWERED BY BRIGHT TANK BREWING | FOOD POWERED BY BROWN STREET GRILL

# FUNCTIONS AT BRIGHT TANK BREWING & BROWN STREET GRILL

Bright Tank Brewing is so much more then just a great brewery. Centrally located with three spaces that can suit functions of different sizes, and house-brewed beers, a great wine and cocktail list with a good selection of non-alcoholic beverages, it's the obvious choice.

Brown Street Grill, located within the walls of Bright Tank Brewing provides real food sourced from local, Western Australian producers, cooked over charcoal. You'll get really tasty food with amazing flavours using the freshest local produce, so this means that our menu will change with what's in season.

If you're not sure of exactly what you want, but have a bit of an idea, then no problem! Our functions team can help you plan your lunch, dinner or event.

We'll work with you so that you know that everything has been taken care of, leaving you to relax and enjoy yourself on the day.

Drinks powered by Bright Tank Brewing | Food powered by Brown Street Grill

#### **GET IN TOUCH**

dine@brighttankbrewing.com.au P: 08 9325 7145 | M: 0439 512 632

100 Brown Street, East Perth WA 6004 (Located inside Bright Tank Brewing Co)



## FUNCTION SPACES AVAILABLE

Think fire, stone and steel.

Expect a sensory overload - with our open pass, you'll be able to see what's happening in the kitchen, the fire from our beautiful Mesiano pizza oven and on our custom-made charcoal grill.

#### THE BREWERY

Maximum 40 guests | Stand up with some seating | Substantial canape packages and platters only

#### **RESTAURANT HIGH TABLES**

Maximum 40 guests | Seating at long high table | Seated functions only

#### **RESTAURANT LOW TABLES**

Maximum 20 guests | Seating at low tables | Seated functions only

#### ALFRESCO AREA

Maximum 40 guests | Substantial canape packages and platters only

\*\* Need a bookings for over 40 guests? Please contact our Functions Team on dine@brighttankbrewing.com.au

## **VENUE MAP**

### **BREWERY & RESTAURANT** MAX. 10 PERSONS HIGH TABLES WITH STOOLS MAX. 40 PERSONS HIGH TABLES WITH TALL STOOLS KEY ALFRESCO - STAND UP FUNCTIONS MAX. 20 PERSONS LOW TABLES WITH CHAIRS MAX. 40 PERSONS KITCHEN RESTAURANT - SEATED FUNCTIONS ONLY **BREWERY - STANDING FUNCTIONS ONLY** ALFRESCO - STANDING FUNCTIONS MAX. 40 PERSONS Need a bookings for over 40 guests? Please contact our Functions Team on dine@brighttankbrewing.com.au

**ALFRESCO** 

## **PLATTERS**

STRICTLY AVAILABLE FOR BOOKINGS OF UP TO 15 GUESTS - BREWERY AND ALFRESCO AREAS ONLY

#### MINIMUM OF 3 OPTIONS MUST BE SELECTED

Berkshire pork & fennel sausage rolls	20 of each	\$80.
Red curry lamb empanada	20 of each	\$80.
Mushroom & goat's cheese tart	20 of each	\$80.
Moroccan chicken skewer, cardamom yoghurt	20 of each	\$100.
Lamb Kofta, toum, cucumber salsa	20 of each	\$100.
Taco of the moment	20 of each	\$100.
Bratwurst hot dog, sauerkraut, mustard	20 of each	\$100.

<sup>\*</sup>Please note, as we use fresh, seasonal ingredients the menu is subject to change.

<sup>\*\*</sup> Dietary requirements on Platters will incur a 10% surcharge

## STANDING FUNCTIONS

AVAILABLE FOR BOOKINGS OF UP TO 40 GUESTS - BREWERY AND ALFRESCO AREAS ONLY

#### **FUNCTION PACKAGE \$35**

Choose 5 items (one item from each section)

Additional items available for additional cost per item, per person

#### **FUNCTION PACKAGE \$45**

Choose 7 items (two items from Tarts and Sticks, one item from other sections)

Additional items available for additional cost per item, per person

#### **MENU**

#### Tarts (Add on item \$5 pp)

Caramelised onion & taleggio Mushroom & goat's cheese

Pumpkin & blue cheese

#### Sticks (Add on item \$6 pp)

Lamb kofta, toum, cucumber salsa, pomegranate

Achiote beef anticuchos, red pepper aioli

Moroccan chicken skewer, cardamom yoghurt

Black pepper pork, turmeric aioli, curry leaf oil

#### Empanada (Add on item \$6 pp)

Red curry Lamb Szechuan beef

Spanish pork

#### Tacos (Add on item \$7 pp)

Pulled pork

Jerk chicken

Pulled lamb

Barbacoa beef

#### Sliders (Add on item \$7pp)

Gochujang pulled pork, kimchi slaw Cajun chicken, pickled slaw, ranch Anise beef, Asian slaw, sriracha

Roast pork

Chorizo, chimichurri

Bratwurst, saurkaut, mustard

Lamb merguez, labne & preserved lemon

#### <u>Additional Items</u>

Wagyu fat potatoes \$14

Flatbread & dip \$19

Pizza - Starting from \$20 (please ask for more info)

\*Please note, as we use fresh, seasonal ingredients the menu is subject to change.

\*\* Dietary requirements on Function Packages will incur a 10% surcharge

## SEATED FUNCTIONS

#### FEED ME MENU \$65pp\*\*

AVAILABLE FOR SIT DOWN FUNCTIONS IN THE RESTAURANT - UP TO 40 GUESTS.

Designed to be shared between guests and are our Chef's Selection of items from our a la carte menu.

#### \*\* SAMPLE MENU \*\*

Woodfired flat bread, coal roasted whipped sweet potato, crispy curry leaf sambal (v) Lamb kofta, toum, cucumber & radish salad (gf)

Ami Ebi prawn ceviche, torched chilli, pomelo, puffed corn crackers (gf,df)

Barbacoa wagyu tacos, yellow chilli aioli, pica de gallo

Charcoal chicken, miso corn puree, pickled mushrooms, teriyaki jus (gf)

Honey roasted carrots, Bookara goat's curd, zhug, shallots & mint (gf,v)

Chargrilled broccoli, macadamia hummus, agrodolce, puffed grain muesli (gf,vg,n)

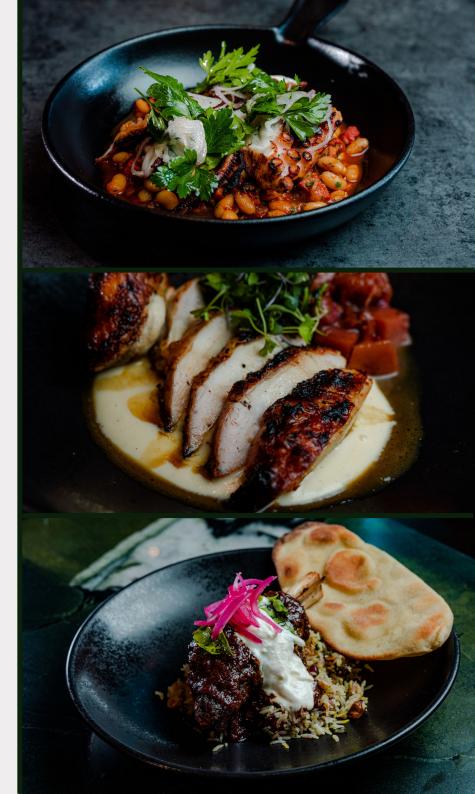
Wagyu fat potatoes, spec, scallions, sour cream (gf,dfo)

Dark chocolate torte, raspberry mess (gf)

\*Please note, as we use fresh, seasonal ingredients the Feed Me menu is subject to change.

We can cater for vegetarians using current menu ingredients only.

\*\* A \$45 Feed Me menu can be tailored upon request



## BEVERAGE PACKAGES

#### MINIMUM 20 GUESTS REQUIRED

(Must be booked in conjunction with a food package, excludes platter options)

#### STANDARD PACKAGE

2 hours @ \$45 per person

#### PREMIUM PACKAGE

3 hours @ \$60 per person

#### **BEVERAGE PACKAGE INCLUSIONS**

Bright Tank Beer (<6.4% alc.vol)

Cider

House selection of wines

Soft drinks and juice

#### **ADD-ONS**

\$8 per person, per hour - add Bright Tank Beer >6.4% alc.vol \$10 per person, per hour - add house spirits

\*\* If a beverage package isn't for you, a bar tab option is available.



## **TERMS & CONDITIONS**

#### **CONFIRMING YOUR BOOKING**

Space cannot be reserved and bookings will not be confirmed without payment of the deposit for your function or event.

#### **DEPOSITS AND PREPAYMENTS**

Full payment for the known food component is required to secure your booking (unless advised otherwise) and this amount is calculated on the minimum costs for your function or event. The balance of any event costs for your event costs can be finalised at the conclusion of your function at the venue.

#### MINIMUM SPENDS

A minimum spend on food is required for any reserved space. Beverage packages can only be booked in combination with a food package.

#### FINAL NUMBERS

Must be confirmed (7) days prior to your function or event date. The venue reserves the right to adjust the size of your area on the day of your function or event if sufficient guests are not in attendance.

#### **CANCELLATIONS**

All cancellations must be provided in writing to dine@brighttankbrewing.com.au no less than 7 days prior to the function or event date.

Cancellations greater than 14 days will be refunded any deposit paid, less than 7 days no refunds will be provided.

Functions or events in the months of November and December or Exclusive Package cancelled or rescheduled in less than 14 days will be charged at 50% of the minimum spend per person.

#### AREA ALLOCATION

The venue reserves the right to substitute a similar space at the management's discretion, however every effort will be made to fill requests.

#### DAMAGES AND CLEANING

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. Clients are also responsible for any damage caused by their guests or outside contractors, prior to, during and after the event.

#### **INSURANCE**

Bright Tank holds no responsibility for loss or damage of personal items of the client or their guests, prior to, during or after the event. Venue staff are always

extremely careful when looking after guest's belongings; however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.

#### **DECORATIONS**

No decorations are to be nailed, screwed, stapled or adhered to any wall, door, floor or other surface without approval from management. Weighted balloons and small table decorations are permitted, however glitter and confetti is not allowed.

#### **DRESS CODE**

All guests must abide by the venue's dress code. Our dress code is relaxed and informal however fancy dress costumes and attire deemed to be inappropriate by our venue will not be permitted entry.

#### CAKES PROVIDED BY THE CLIENT

Bright Tank Brewing and Brown Street Grill does not permit external cakes or desserts brought into the venue unless a special arrangement has been made and approved by management.

#### MINORS AND LIQUOR ACT

Under Western Australian Law, all guests under the age of 18 must be accompanied by their legal guardian and supervised at all times. All guests must be over the age of 18 to consume alcohol and provide identification when requested.

#### RESPONSIBLE SERVICE OF ALCOHOL

Bright Tank Brewing Co and Brown Street Grill abides by the WA Guidelines on the responsible service of alcohol as per our house policy. The venue reserves the right to refuse service of alcohol to any patron deemed to be showing signs of intoxication, this includes all guests as part of a function or event, or on a beverage package.