



**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 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 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 is available 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/4 METRE 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 4 metre screen, and is well suited to end of year functions, birthday parties, casual meet ups, work events and more.

Did we mention that we have a quick service window 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 the rest?**

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



## CANAPE FUNCTION/STAND UP FUNCTION

Pricing structure for ordering per head spending, minimum 30 guests:

### **\$45 PER HEAD**

Choice of 5 canapes – 2 hot & 3 cold

### **\$55 PER HEAD**

Choice of 7 canapes – 3 hot, 3 cold & 1 substantial

### **\$65 PER HEAD**

Choice of 9 canapes – 4 hot, 3 cold & 2 substantial

#### **COLD CANAPES**

Smoked salmon blini, dill crème fraiche, lemon.

Prawn tostada, avocado, togarashi, lime.

Tomato & stracciatella tartlets, white balsamic.

Oysters, mignonette, lemon

Tuna crudo, yuzu, white soy, pickled daikon

Smoked chicken Caesar bites, parmesan

Beef Tartare crostini, cured egg yolk

Goats cheese & caramelised onion tartlets

#### **SUBSTANTIAL**

Mini lamb kofta pita, red cabbage, onion, yoghurt

Beef sliders, bacon, American red cheese, sauce.

Crumbed field mushroom slider, feta, pesto, aioli.

Mini fish & chips, tartare sauce.

Chef's selection of pizzas.

#### **HOT CANAPES**

Vegetarian spring rolls, hoisin dipping sauce.

Butter chicken empanada, raita.

Mushroom & truffle arancini, parmesan, aioli.

Potato spun prawn, sweet chilli dipping sauce.

Mini chorizos, spiced honey glaze.

Fried chicken bites, gochujang glaze, sesame.

#### **DESSERTS**

Selection of macaroons.

Chocolate brownie, chantilly cream, raspberry.

Cannoli, strawberry mascarpone, pistachio.



## FLEXIBLE OPTION OF ORDERING BY THE PLATTER.

- Beef Sliders, bacon, American red cheddar, burger sauce (10 pieces) \$80
- Mini lamb kofta pitas, lettuce, red onion, cucumber, yoghurt (10 pieces) \$90
- Half shell scallops, XO sauce, spring onion (10 pieces) \$110
- Crumbed field mushroom sliders, feta, pesto aioli (10 pieces) \$70
- Mushroom & truffle arancini, parmesan, aioli (20 pieces) \$70
- Beer battered fish & chips, tartare sauce (10 pieces) \$65
- Fried chicken, gochujang glaze, sesame, spring onion \$80

## PIZZA

<b>PIZZA BIANCA</b> Confit garlic, rosemary, evoo, sea salt	<b>\$17</b>	<b>ITALIAN FOUR CHEESE</b> Fior di latte, gorgonzola, taleggio, smoked scamorza	<b>\$26</b>
<b>MARGHERITA</b> House sugo, mozzarella, basil, evoo	<b>\$23</b>	<b>SPICY PORK SAUSAGE</b> House sugo, nduja, hot calabrese, mozzarella, semi-dried tomatoes, chilli, rocket	<b>\$28</b>
<b>BBQ CHICKEN</b> House sugo, mozzarella, red onion, spinach, jalapeno	<b>\$26</b>	<b>PASS THE PRAWN</b> House sugo, prawns, mozzarella, red onion, cherry tomato, rocket	<b>\$28</b>
<b>PROSCIUTTO</b> House sugo, mozzarella, cherry tomato, rocket	<b>\$27</b>	<b>POTATO CREAM</b> Bechamel, sliced potato, smoked scamorza, caramelised onions, rosemary, pangratatto	<b>\$24</b>
<b>MAGICAL MUSHROOM</b> Bechamel, mixed mushrooms, pesto, pecorino, truffle oil	<b>\$25</b>		



## BEVERAGE OPTIONS:

### STANDARD PACKAGE

Two hours at \$55 per person.

Three hours at \$70 per person.

#### INCLUDES:

- Where the Helles Burrswood? Lager
- Grimster Rock Pale Ale
- Blastaweizen Wheat Beer
- Steady Head Mid Strength Pale Ale
- House Wine (Red, White & Sparkling)
- Soft Drinks
- Non Alcoholic Beers

### PREMIUM PACKAGE

Two Hours at \$70 per person.

Three Hours at \$85 per person.

#### INCLUDES:

- All Blasta Beers under 6.5%
- Second Tier Wines
- Soft Drinks
- Non Alcoholic Beers



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



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 \$1,500pp 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.