



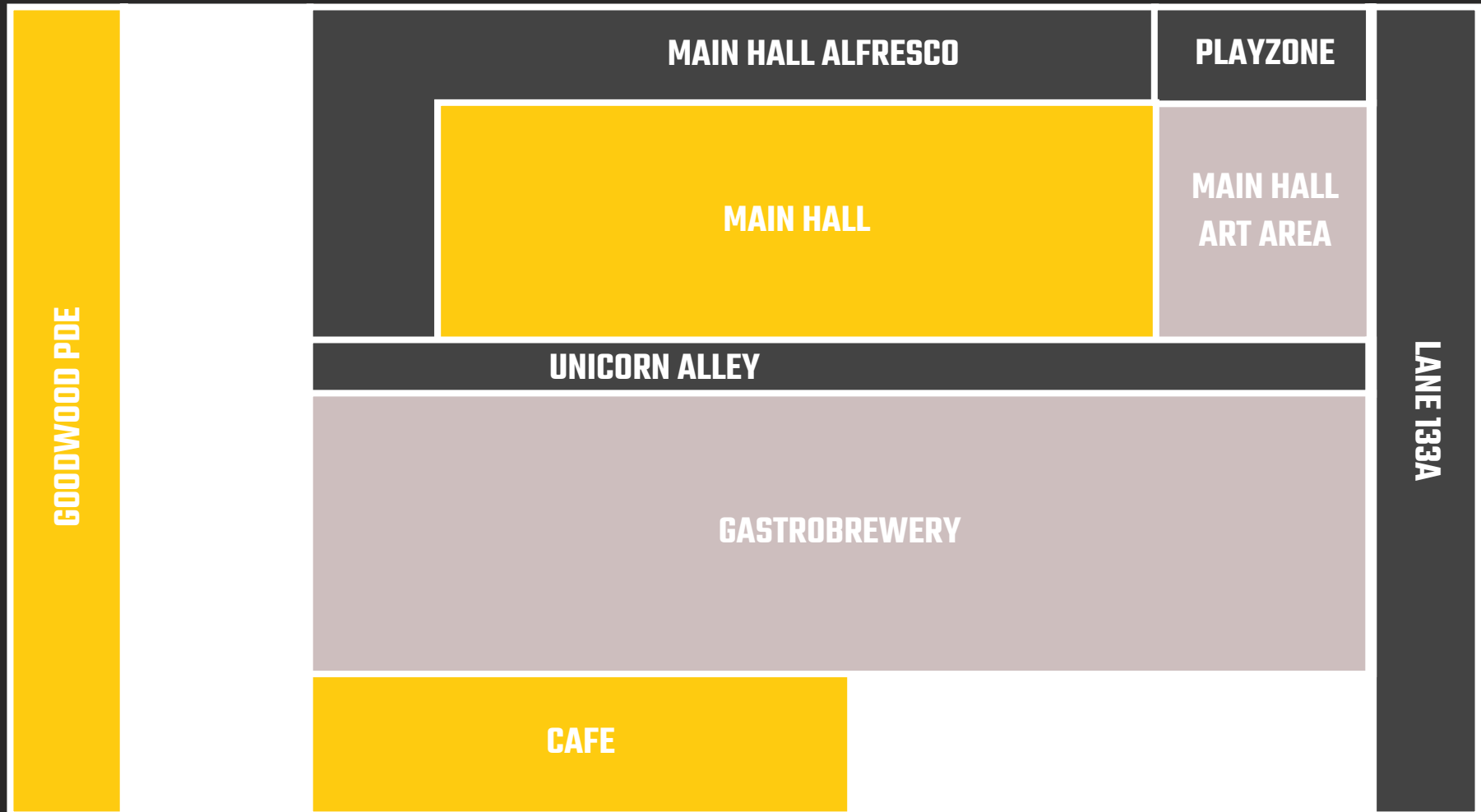
BLASTA
— BREWING CO —



FUNCTIONS AND EVENTS

**102/104 GOODWOOD PDE, BURSWOOD, PERTH / PHONE: 0428783119 / @BLASTACOLLECTIVE /
blastabrewing.com**

BLASTA COLLECTIVE MAP



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.

BEERHALL FUNCTION AREAS

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 METER 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 PLAYGROUND

PAX - 50 SEATED

STANDING 70

PLAYGROUND VIEWS

OUTDOOR

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

MAIN HALL



MAIN HALL ART AREA



MAIN HALL ALFRESCO



GASTROBREWERY

FULL VENUE

PAX - 145 SEATED

PAX - 500 COCKTAIL

TOP TERRACE

PAX - 20-40 SEATED

PAX - 30-60 COCKTAIL

UNICORN LIGHTS

PAX - 40-50 SEATED

PAX - 150 COCKTAIL

MAIN BAR

PAX - 35-40 SEATED

PAX - 120 COCKTAIL

GREENHOUSE

PAX - 10-12 SEATED

Perfect for shared family dining experiences and celebrations.



The Gastrobrewery is available for both sit down menus and cocktail functions. This large and stylish space is capable of being utilised with a DJ or Band for a large private party, or sit-down presentations for those corporate events. It is the perfect venue for an end of year cocktail function, staff parties, corporate events, and weddings. In house AV ensures that power point presentations can be done at ease.

DRINKS

Blasta Brewing Co are beer wizards. We are all about beer and brewing. That's why we proudly showcase our shiny stainless steel tanks behind the bar.

That said we are not selfish or one-trick ponies. If you're not a beer geek then we have a selection of fine wines, spirits supported by Blasta inspired cocktails and boilermakers.



PACKAGED BEVERAGE OFFERINGS

STANDARD PACKAGE

Two hours at \$55 per person.

Three hours at \$70 per person.

INCLUDES

- WHERE THE HELLES BURRSWOOD
- GRIMSTER ROCKS
- BLASTAWEIZEN WHEAT BEER
- STEADY HEAD MID STRENGTH
- HOUSE WINE + SPARKLINGS
- SOFT DRINKS
- NON ALCOHOLIC BEERS

PREMIUM PACKAGE

Two hours at \$70 per person.

Three hours at \$85 per person.

PREMIUM

- ALL BLASTA BEERS UNDER 6.5% ABV
- PREMIUM WINE SELECTION
- SOFT DRINKS
- NON ALCOHOLIC BEERS



SET MENU OFFERINGS

2 COURSE SET MENU \$50 PER PERSON

3 COURSE SET MENU \$65 PER PERSON

SHARED SMALL

Shared platters. Selection of breads, dips, cured meats, marinated olives, feta & marinated vegetables.

LARGE

Roast free range chicken, romesco sauce, espelette, lemon & thyme

+

Crispy skin salmon, tomato and basil pearl cous cous, and sauce vierge

+

Ricotta gnocchi, wild mushroom cream, goats cheese, toasted pine nuts, and crispy sage.

SIDES

Roast baby potatoes, confit garlic, rosemary and thyme

Fresh garden salad

Chargrilled broccolini with salsa verde, parmesan and sunflower seeds.

DESSERTS

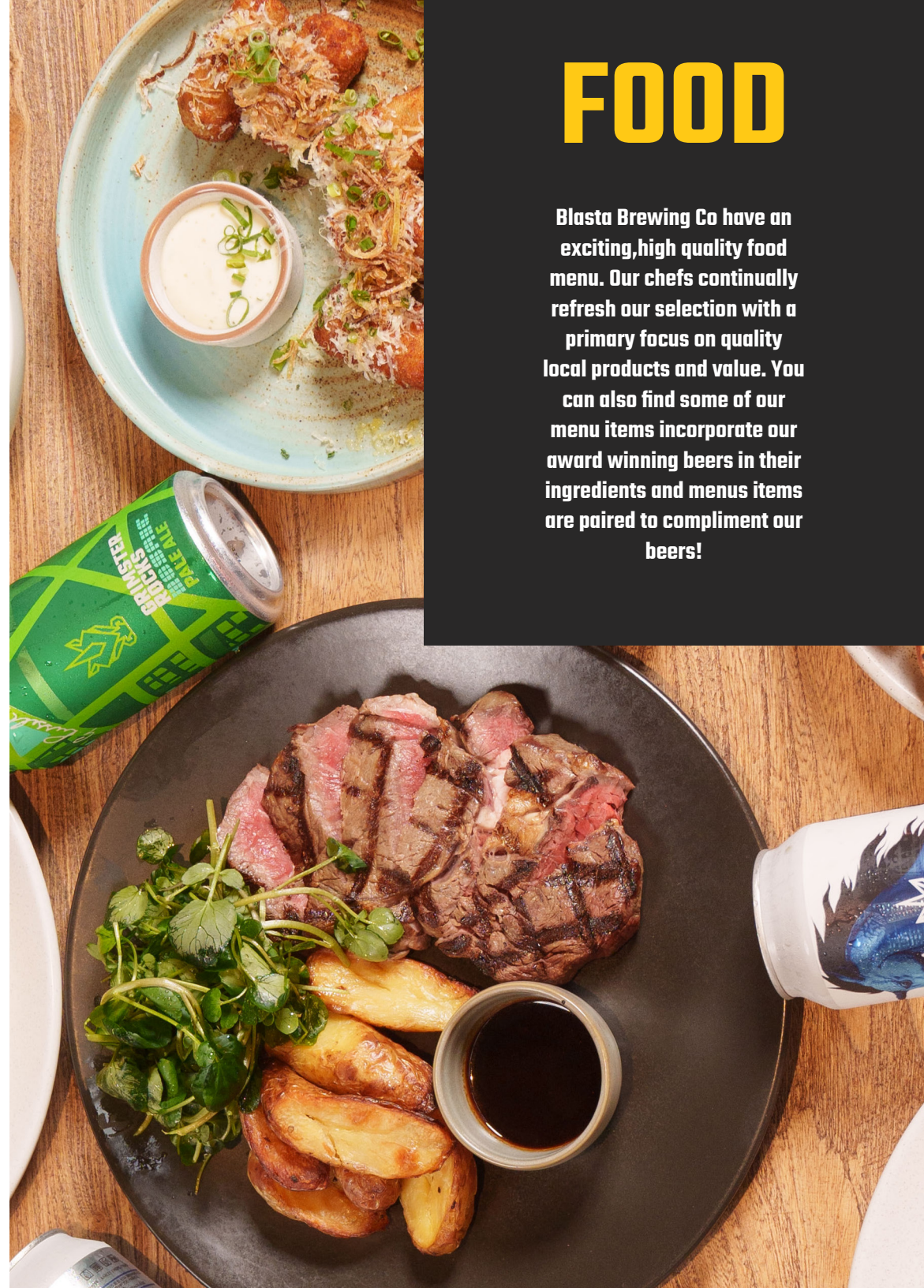
Vanilla cheesecake with mixed berries

+

Chocolate and pecan brownie served with salted caramel, hazelnut crumble, vanilla mascarpone, and raspberries.

FOOD

Blasta Brewing Co have an exciting, high quality food menu. Our chefs continually refresh our selection with a primary focus on quality local products and value. You can also find some of our menu items incorporate our award winning beers in their ingredients and menu items are paired to compliment our beers!



CANAPE COCKTAIL FUNCTION

Pricing structure for ordering per person spending,
with a minimum 30 guests:

\$45 PER PERSON

Choice of five canapes - 2 hot & 3 cold

\$55 PER PERSON

Choice of seven canapes - 3 hot, 3 cold &
1 substantial

\$65 PER PERSON

Choice of nine canapes - 4 hot, 3 cold &
2 substantial

COLD CANAPES

Smoked salmon blini - dill creme fraiche, lemon.

Prawn tostada - avocado, tagarashi, lime.

Stracciatella tartlets - tomato, white balsamic.

Oysters - mignonette, lemon.

Tuna crudo - yuzu, white soy, pickled daikon.

Caesar bites - smoked chicken, parmesan.

Beef Tartare crostini - cured egg yolk.

Goats cheese & caramelised onion tartlets.

SUBSTANTIAL

Lamb kofta pita - red cabbage, onion, yoghurt.

Beef sliders - bacon, American red cheese, sauce.

Crumbed field mushroom slider - feta, pesto, aioli.

Fish & chips - tartare sauce.

Chef's selection of pizzas.

HOT CANAPES

Vegetarian spring rolls - hoisin dipping sauce.

Empanada - Butter chicken, raita.

Truffle arancini - mushroom, parmesan, aioli.

Spun prawn - sweet chilli dipping sauce.

Chorizos - spiced honey glaze.

Fried chicken bites - gochujang glaze, sesame.

DESSERTS

Selection of macaroons.

Chocolate brownie - chantilly cream, raspberry.

Cannoli - strawberry mascarpone, pistachio.

PLATTER OPTIONS

- 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



PIZZAS

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

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
<input type="text"/>	<input type="text"/>	<input type="text"/>

Phone number	Company	Function Name
<input type="text"/>	<input type="text"/>	<input type="text"/>

Start Time	Finish Time	Number of guests	Preferred Area + Dining Experience
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Standard booking time slots for groups of 15 and more is 3 hours.

Catering order (if any)

Credit Card Number	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
---------------------------	----------------------	----------------------	----------------------	----------------------

Credit Card Name	<input type="text"/>	CCV	<input type="text"/>	Expiry	<input type="text"/>	<input type="text"/>	Today's date	<input type="text"/>
-------------------------	----------------------	------------	----------------------	---------------	----------------------	----------------------	---------------------	----------------------

<input type="text"/>	Card Type	<input type="text"/>	Deposit Amount	<input type="text"/>
----------------------	------------------	----------------------	-----------------------	----------------------

Card Holders Signature

Date

T's & C's

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 7 days prior to your event.

ATTENDANCE NUMBERS / PRE-ORGANISED FOOD-

Guest attendance numbers and any pre-organised food (i.e. set menus, canapes, etc) must be finalised at least 10 days prior to your event (14 days during November/December booking period). This number will dictate final charges on all set menus regardless of if your guest numbers decrease on the night. Dietary requirements for all guests should also be communicated at this time. Should you wish to increase food orders after this cutoff, please note function canape or set menu items are not likely to be available as these require additional preparation.

CREDIT CARD DETAILS-

Credit Card details are taken to secure your booking via a deposit. Full payment for function will be taken no less than 7-14 days before function.

DRESS CODE-

Blasta Brewing Co is a casual dress venue. We encourage you to wear what makes you feel good.

CANCELLATION-

If you cancel your function reservation within 7 days of your event (14 days during Nov/Dec), a cancellation fee applies. For functions with a minimum spend requirement, the cancellation fee is equal to 25% of the minimum spend (deposit).

DECORATIONS-

All decorations must be approved by Blasta Brewing Co and must not utilise blue tac, tape or other adhesives unless explicitly stated otherwise. Also, no glitter or confetti.

ENTERTAINMENT-

All performances must be approved by our functions team in writing at the time of booking the event. Blasta Brewing Co reserves the right to control the volume of all entertainment on the day/night.

MINORS-

Blasta Brewing Co asks that all guests under 18 years of age are accompanied by a parent or legal guardian as it is required by law. All children must be wearing footwear and remain supervised by an adult at all times, including when in the kids' cubby house area.

OUTSIDE CATERING-

Blasta Brewing Co does not allow outside catering, with the exception of cakes. We do charge a cakeage of \$40.

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 3pm.

RSA / FUNCTION CONDUCT-

Blasta Brewing Co practices the Responsible Service of Alcohol (RSA). All staff have the right to refuse service of alcohol to any persons they believe to be intoxicated. In the unlikely event a guest is asked to leave a function due to intoxication or antisocial behaviour, no refund can be offered. It is the function organiser's responsibility to conduct their guests in an orderly manner. If an organiser has booked a function on forged pretenses or given falsified information, the venue reserves the right to cancel the function without notice and at the expense of the host.

SECURITY-

Some events will require additional security made available at a cost to the organiser. These costs will be provided by Blasta Brewing Co at the time of booking.

SURCHARGE-

Blasta Brewing Co do NOT apply surcharges on public holidays.

SIGN HERE

