



*Corporate  
Functions  
@*  
**SHAMBLES**  
- BREWERY -



## THANK YOU FOR CONSIDERING SHAMBLES BREWERY FOR YOUR NEXT FUNCTION

*We love all kinds of events at Shambles! Conferences, corporate gatherings, product launches, team bonding, Christmas parties... you name it! Whether it's business or social, we have a space for every occasion.*

*As expert hosts, our team will work with you from start to finish to curate your perfect event. Please take a look inside and contact us with any questions or special requests you may have.*

# THE FUNCTION SPACE

Shambles has an outdoor beer garden, a front bar, and a warehouse where we make our beer and play table tennis. It is our brewery warehouse that is available for private function bookings.

The warehouse has a long, wide permanent table with bench seats, a number of smaller movable tables with stools, a couch, a permanent (brickwork) table tennis table, a sound system, lighting, shared toilet facilities and a private function bar. Additional trestle tables and stools can be set up on request.

We offer different packages for private corporate events depending on the size of the group. Our space can accommodate up to 100 people seated or 150 people standing.



# PAYMENTS & OTHER FEES

Choose from one of our below packages or send us your brief and we can design something bespoke!

	Wednesday & Thursday	Friday, Saturday & Sunday February to October <i>Lunch (12pm to 5:30 pm) or Dinner (6pm to 11:30pm)</i>	Friday, Saturday & Sunday November to January <i>Lunch (12pm to 5:30 pm) or Dinner (6pm to 11:30pm)</i>
<b>21 to 59 guests</b> Includes: Private use of the space for up to 5 hours + equipment (no private bar)	\$200 + min \$15pp food	Available by negotiation	Available by negotiation
<b>60+ guests</b> Includes: Private use of the space for up to 5 hours + equipment + private bar	\$400 + min \$15pp food	\$500 + min \$15pp food	\$800 + min \$15pp food

*(The hire fee is not deductible from the food order or drinks tab)*

If you require the use of the space for longer (including for additional decoration and set-up), we charge an additional fee of \$100 per hour, subject to availability.

**Important note:** The booking is not confirmed until the hire fee has been paid and the contract has been signed and received by the function manager. Please take careful note of the due date on the hire fee invoice to ensure payment is made in time to secure your booking.

## *Security Deposit*

We request a card authentication of \$500 as a security deposit - but don't worry, nothing will be charged to your card unless you break any of our terms & conditions.

## *Security*

If management decides security is necessary, security personnel will be hired at the expense of the hirer. The hirer will be invoiced before the function and must be paid in full prior to the event. The fee will be determined by the number of hours, people, and day that the function falls on.

## *Cancellations*

We require 1-month's notice to cancel your booking for low season and 2 months' notice for high season in order to refund the hire fee. Cancellations without the required notice will forfeit the deposit. Last-minute cancellations that result in food wastage will be charged in full.

**COVID-19:** If your event is cancelled due to government restrictions imposed in Tasmania, we will do our best to provide an alternative date to reschedule the event (subject to availability), but if this is not possible we will refund the hire fee and security deposit.



# DRINKS

For groups larger than 60 people, we also offer a private bar with 4 different beer/cider taps. You will be able to choose from a selection of our core beers or leave the decision up to us. The bar can also accommodate our full wine selection, soft drink, water.

Basic spirits can be made available at the function bar on request, but we generally recommend against this if there is a bar tab (guests are welcome to purchase other drinks from the front bar). We don't serve shots or cocktails, sorry.

We do not offer drinks packages and have no minimum spend on drinks. You are welcome to set up a paid tab (that can be pre-paid or settled at the end of the night) or have guests pay at the bar during the evening.

We are not taking cash payments, Eftpos only (No Amex, sorry).

OUR CORE RANGE OF BEERS INCLUDE:

*Afternoon Delight* SUMMER ALE (4.8%)

**DIRTY COPPER** AMBER ALE (4.8%)

*Dances With Hops* AMERICAN IPA (6.4%)

**BAGGY GREEN** SESSION IPA (4.5%)

*For Rex.* PALE ALE (5.0%)

**THE BIG GUY** ROBUST PORTER (6.0%)

SEASONAL SOUR (3.0%)



# FOOD

Our function catering menu offers a selection of platters and sliders. Our food is easy and tasty finger food, designed to be served and eaten casually with good friends and good beer.

We charge a minimum spend on food of \$20 per person. Food for functions must be pre-arranged with the chef at least 2 weeks before the event (otherwise we may not be able to cater for your function) and paid in full up the week prior.

We would be pleased to assist you in selecting food options for your event. We can cater to a variety of dietary requirements, so please let us know when arranging food so that the chef can prepare it accordingly.

Please also note that the serving times for function food will need to be negotiated in advance, and may need to take into account busy periods at the front bar. Food for your function can be a combination of your choice of any of the items to the right, or we can make things easier and choose for you based on your budget and dietary requirements. No BYO food is allowed.



## CROSTINI 60 20PCS

White baguette crostini (or tostada for a GF option) with your choice of:  
Lamb with pickled onion, avocado + jalapeno cream *or*  
Mushroom with marinated capsicum + vegan herb mayo (VEGAN)

## SPINACH & FETA SCROLLS 65 20PCS

With sweet potato cream, Parmesan + parsley

## FOCACCIA 60 20PCS

Freshly baked house-made focaccia with your choice of:  
Garlic, cheese + aioli (V) *or*  
Rosemary, chilli + balsamic glaze (VEGAN)

## FOCACCIA SLIDERS 9 EA

Minimum order 15

Greek Lamb with mixed lettuce, cucumber, feta, mint + thyme mayo *or*  
Zucchini with slaw, pickles + Cajun sauce (VEGAN)

## CROQUETTES 75 20PCS

BBQ beer pork, mac and cheese + smoked mayo *or*  
Celeriac, mixed capsicum + vegan aioli (VEGAN)

## ARANCINI 75 20PCS

Chorizo + Cauliflower *or*  
Mushroom + three cheese (V)

## BITES 75 20PCS

Fried Chicken with feta whip + pickles (GF) *or*  
Grilled chicken wrapped in bacon, oven-finished + house-made Porter BBQ sauce (GF)

## FRIED KIMCHI MARINATED SQUID 75 20PCS (GF)

With spring onion + aioli

## FRIED MARINATED TOFU 65 20PCS (VEGAN, GF)

With vegan Cajun sauce + fresh herbs

## LAMB KOFTA 75 20PCS

With house made harissa, pickles + fried rosemary

## WINGS 75 SERVES 20 (GF)

Buffalo Style with ranch, celery + chives *or*  
Southern Style with aioli, pickles + spring onion

## WEDGES OR CHIPS 60 SERVES 20 (GF)

With sour cream + chives (or vegan aioli)

*For extra dietary options and special requests just contact our function manager.*

# DESSERTS

Feel like something sweet? We offer a small selection of treats freshly baked by our friends at Queens Pastry. Orders must be made via the order link sent to you by the function manager.

No BYO desserts are allowed. Apart from a cake. You are welcome to bring your own cake. We don't charge cakeage (is that even a thing!?) but you will need to bring your own serving plates... and napkins... and cut and serve it yourself... we will help you eat it if you need us to though!

*Please note: Dessert orders are not included in the \$15 minimum spend.*

**CHOCOLATE BROWNIES 30** 10PCS (GF)

**GLAZED DOUGHNUTS 25** 10PCS  
Traditional, Chocolate, Cinnamon, Strawberry or Raspberry

**FILLED DOUGHNUTS 30** 10PCS  
Custard lemon, Nutella or Raspberry jam

## Example menus FOR 60 PEOPLE

### LIGHT MEAL \$20/HEAD

3 Spinach & Feta Scrolls	\$195
3 Rosemary & Chilli Focaccia	\$180
3 BBQ Pork Croquettes	\$225
2 Celeriac & Capsicum Croquettes	\$150
3 Grilled BBQ Chicken Bites	\$225
3 Lamb Koftas	\$225
<b>Total</b>	<b>\$1,200</b>

### SUBSTANTIAL MEAL \$25/HEAD

3 Lamb Crostini	\$180
1 Mushroom Crostini	\$60
2 Spinach & Feta Scrolls	\$130
2 Rosemary & Chilli Focaccia	\$120
3 Mushroom & Cheese Arancini	\$225
3 Grilled BBQ Chicken Bites	\$225
2 Fried Squid Bites	\$150
1 Tofu Bites	\$65
3 Lamb Koftas	\$225
2 Wedges Platter	\$120
<b>Total</b>	<b>\$1,500</b>

### SUBSTANTIAL MEAL W/SLIDERS \$25/HEAD

2 Lamb Crostini	\$120
1 Mushroom Crostini	\$60
50 Greek Lamb Focaccia Slider	\$450
10 Zucchini Focaccia Slider	\$90
3 Mushroom & Cheese Arancini	\$225
3 Lamb Koftas	\$225
2 Buffalo Wings	\$150
3 Wedges Platter	\$180
<b>Total</b>	<b>\$1,500</b>





## *Access, Decoration & Entertainment*

As far as decorations go we offer fairy lights, a deer's head, lots of blockwork and steel, and a brewery full of shiny tanks! However, we understand some people prefer the softer stylings of throw cushions and lava lamps, just keep in mind that the set-up and pack-down time is included in the hire period (if you require longer, this can be arranged for an additional fee, availability pending) and please check our terms and conditions for items we don't allow.

As you may be a little 'tired' after your event we're happy to arrange a suitable time the next day to come and take home your decorations. Please note however we ask that any gifts or other valuables be removed on the night as we cannot guarantee the security of any valuables left behind after your event.

Our existing audio system is available to play background music either using our player or connecting with your own via Bluetooth or direct connection. Wi-Fi access is available to enable the streaming of playlists. We have a basic PA system and wired microphone, a 70" flat-screen TV on a mobile cart that can be used for presentations, slideshows etc. If any extra equipment is required, we can recommend some good hire companies for PA systems, projectors and other A.V. gear you might want

Any entertainment including music, external equipment or props must be approved by management in advance of the function

## *Professionals we recommend*

PA systems, projectors and other AV: HAVE ([have.com.au](http://have.com.au))

Photography: Inside the frame ([insidetheframe.com.au](http://insidetheframe.com.au))

Styling and hire: Style my day ([stylemyday.com.au](http://stylemyday.com.au))

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## **CONTACT**

*If you'd like to make a booking or enquire about our function space please get in contact via our online enquiry form at [shamblesbrewery.com.au](http://shamblesbrewery.com.au)*

*We also offer regular table bookings (at no charge) if your group is less than 50 or if you don't require private room hire. Bookings can be made via our online form or by calling (03) 6289 5639.*

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## *Terms & Conditions*

- We do not host 18th or 21st birthday events; If we are not made aware that this is the type of event you are booking, the function will be cancelled on arrival with no refunds.
- All bookings are tentative until the hire fee is paid and the contract has been signed and received by the Function Manager.
- A card authentication of \$500 will be requested as a security deposit. Nothing will be charged unless there are any breakages, excessive cleaning or break of any of our terms & conditions.
- Food orders must be paid at least one week before the event. Drink tabs must be paid at the end of the night.
- We require 1-month notice to cancel your booking during low season and 2 months notice for high season in order to refund the hire fee. Cancellations within the timeframe required will forfeit the whole deposit. Last-minute cancellations that result in food wastage will be charged in full.
- COVID-19: If your event is cancelled due to government restrictions imposed in Tasmania, we will do our best to provide an alternative date to reschedule the event (depending on availability), but if this is not possible then we will refund the hire fee and security deposit.
- All decorations are the responsibility of the customer. Nothing is to be nailed, screwed, stapled or adhered to the venue without the prior approval of the venue manager. Removal of decorations is required the day after the event, and any damage caused will incur a cleaning and repair fee which will be deducted from the security deposit.
- Should you use your own candles, they must be in a candle holder to catch the wax. No confetti, rice, glitter or streamers, please. Extra cleaning time and repair fees apply for damage caused to each area affected.
- We assume no responsibility for the loss or damage to any property/goods belonging to the client or their guests. The customer is financially liable for any damage sustained, or loss incurred, to our property, fixtures or fittings, whether through their own actions or through the actions of their guests. The customer is responsible for the delivery and collection of any external props/equipment. All decorations/equipment/ goods to be collected within 3 working days after the event.
- Any entertainment including external equipment or props must be approved by management in advance of the function. Failure to advise management in advance of the function may result in the entertainment not being granted access to the venue. We ask that all live/DJ music finishes no later than 11:30pm.
- Access to the brewery area is restricted to staff, and if any guest is found in that area the function will be terminated.
- Management reserves the right to stop the service of alcohol to any person at any time in accordance with responsible service of alcohol legislative requirements and Shambles policies. Guests who display inappropriate behaviour at any time will be asked to leave the premises, and if it is deemed that multiple guests are displaying such behaviour then the function may be terminated.



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