



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!

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



PUMPKIN & FOUR CHEESE ARANCINI 20PCS (V) Crispy fried, drizzled with ranch and topped wi parsley and parmesan	. 60 th
SMOKED LAMB MAC & CHEESE CROQUETTES 20PCS	.60
VEGAN 'BEEF' MAC & CHEESE' CROQUETTES 20PCS (VGN)With Cajun mayo	.60
FRIED CHICKEN BITES 20PCS (GF)Drizzled with ranch & topped with pickles & her	75 rbs
CHIPOTLE BBQ BACON WRAPPED CHICKEN 20PCS (GF, DF)	.75
SPINACH FETTA SCROLLS 20PCS (V) Savoury spinach and feta pastry scrolls, drizzled with aioli & topped with parmesan	55
LAMB KOFTA 20PCS (GF. DF)	. 75 ri
BRUSCHETTA CROSTINI 20PCS (V. GF) Tomato, fresh basil, soft mozzarella with balsamic glaze	55
WHIPPED RICOTTA & PRICKLY BOX HONEY CROSTINI 20PCS (V. GF) House Whipped lemon Ricotta, Ashbeez apiaries prickly box honey, crispy sage	55
VEGAN WHIPPED RICOTTA CROSTINI 20PCS (VGN, GF)With sundried tomatoes and balsamic glaze	55
GARLIC & CHEESE FOCACCIA 20PCS (V)	55
CHILI & ROSEMARY FOCACCIA 20PCS (VGN) Habanero and ancho chili sauce and rosemary incorporated into Freshly baked focaccia bread all topped with balsamic glaze.	

CORN RIBS 20PCS (VGN, GF)
SOUTHERN FRIED BUFFALO WINGS 20PCS
BUFFALO CAULIFLOWER WINGS SERVES 20 (V, GF)
TOFU BITES SERVES 20 (VGN, GF)
CHIPS SERVES 20 (V. GF)
KIMCHI MARINATED FRIED SQUID SERVES 20 (DF)
SPICED ZUCHINI FOCACCIA SLIDERS EACH (VGN)9 With sesame ginger marinated grilled zucchini strips, creamy slaw, pickles and vegan Cajun mayo
CLASSIC HAM FOCACCIA SLIDERS EACH

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 Pumpkin & Four Cheese Arancini	\$180
3 Fried Chicken Bites	\$225
2 Lamb Kofta	\$150
3 Bruschetta Crostini	\$165
2 Chili & Rosemary Focaccia	\$110
2 Fried Buffalo Wings	\$150
1 Buffalo Cauliflower Wings	\$60
3 Chips	\$165
Total \$	1,205

SUBSTANTIAL MEAL \$25/HEAD

3 Pumpkin & 4 Cheese Arancini 3 Smoked Lamb Mac & Cheese	\$180
Croquettes	\$180
2 Vegan 'Beef' Mac & Cheese	
Croquettes	\$120
4 Fried Chicken Bites	\$300
3 Lamb Kofta	\$225
3 Bruschetta Crostini	\$165
3 Chili & Rosemary Focaccia	\$165
3 Chips	\$165
Total	\$1,500

SUBSTANTIAL MEAL W/SLIDERS

25/HEAD

\$25/HEHU	
3 Pumpkin & Four Cheese Arancini	\$180
3 Fried Chicken Bites	\$225
3 Lamb Kofta	\$225
3 Bruschetta Crostini	\$165
3 Smoked Lamb Mac & Cheese	
Croquettes	\$180
2 Vegan 'Beef' Mac & Cheese	
Croquettes \$120	
3 Chips	\$165
10 Spiced Zuchini Focaccia Sliders	\$90
50 Classic Ham Focaccia Sliders	\$450
Total \$	1,800



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) Photography: Inside the frame (insidetheframe.com.au) Styling and hire: Style my day (stylemyday.com.au)

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

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.

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.
- 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.

