

COLDSTREAM BREWERY



PRIVATE FUNCTION ROOM

Minimum 20 guests
Max 48 guests for a seated function
Max 60 guests for a cocktail party

MENU OPTIONS

Set menu

Two Course \$40.00 per head *
Three Course \$50.00 per head

Limited a la carte (3 choices)

Two Course \$55.00 per head *
Three Course \$65.00 per head

Alternating menu 50/50

Two Course \$45.00 per head *
Three Course \$55.00 per head

** Please note – for all two course options, you must select to offer your guests either
Entrée & Main OR Main & Dessert*

BAR OPTIONS

We can supply your choice of two of the following on tap:
Coldstream Pilsner, Coldstream Naked Ale or Coldstream Cider
Plus your selection of red and white wine, soft drink and juices

BOOKING, CONFIRMATION & CANCELLATION DETAILS

A deposit of \$200 is required on the day of booking to secure your reservation. This is fully refundable if cancelled up to 7 days prior to the function date, 50% refundable if cancelled between 7 days & 48 hours prior to the function date and non-refundable if cancelled within 48 hours of the function date.

Full payment is required on the day of the function

Please note final menu & beverage selections are required 7 days prior to the function date & confirmation of final numbers is required 48 hours prior to the function.

The final numbers confirmed 48 hours prior to the function will be the numbers charged for on the day of the function.

VENUE EXCLUSIVE

It is possible for groups of 50 and above to hold venue exclusive functions at the brewery. The following prices are the minimum spend that is required for exclusive use of the venue. These prices are subject to change without notice and all enquiries for exclusive use of the venue will be discussed independently.

February – April

Sunday – Thursday \$5000 Friday \$7000 Saturday \$10,000 Sunday \$9000

May - July

Sunday – Thursday \$5500 Friday \$7500 Saturday \$10,000 Sunday \$9000

August - October

Sunday – Thursday \$5500 Friday \$7500 Saturday \$10,000 Sunday \$9000

November - January

Sunday – Thursday \$7000 Friday \$9000 Saturday \$12,000 Sunday \$10,000



Function Menu

Entrée

- Pumpkin, parmesan & sage fritters with caramelized onion crème fraiche (g) v)
- Crab & chili wontons with ginger broth (d)
- Soy caramel beef with crunchy Asian salad (d)
- Spicy lamb meatballs with garlic yoghurt (g)
- Citrus poached prawns with feta & watermelon salad (g)

Main

- Twice cooked duck with sour cherry & pistachio risotto & vanilla jus (g)
- Pan fried gnocchi with mushroom ragout, crispy sage & taleggio (v)
- Roast pork with creamy spaetzle, caramelised apple & Cider jus
- Crispy skin wild barramundi on potato & leek puree with lemon watercress salad (g)
- Porterhouse with roast potato, garlic spinach & red wine jus (g)

Dessert

- Frozen strawberry & vanilla parfait with balsamic syrup (g)
- Toffee apple tart with cinnamon ice cream
- Chai crème brulee with coconut sable
- Warm chocolate brownie with caramel ice cream
- Raspberry & white chocolate spring rolls with white chocolate sauce

Extras

- Cheese Board with fig jam, grilled fruit bread & pear \$5.00 per person
- Charcuterie Board with cornichons & sourdough \$5.00 per person
- Green seasonal vegetable with garlic, black pepper & olive oil \$6 per bowl
- Coldstream Brewery house salad \$6 per bowl
- Fat chips \$6 per bowl
- Potato, cauliflower & bacon gratin \$6 per bowl

- Cake cutting & plating \$2.50 per person
- Cake cutting & plating with cream & raspberry coulis \$6 per person
(must be pre-arranged)

(g) = Gluten Free

(d) = Dairy free

(v) = Vegetarian

Cocktail Party Menu



\$25.00 per person

- Caramelised eye fillet with spring onion & sesame (d)
- Grilled oysters with wasabi aioli (g) (d)
Pumpkin & sage tart (v)
- Cold smoked kingfish with ponzu (g) (d)
Roasted garlic & brie wontons (v)
- Gremolata, chilli & mozzarella pizza roll (v)

\$35.00 per person

- Pan seared prawn with orange dust & coriander oil (g) (d)
- Watermelon stuffed with fetta, capers & parsley (g) (v)
- Brioche with duck liver pate & sherry jelly
Pumpkin & sage tart (v)
- Crispy squid with chilli jam, peanut & coriander (d)
- Smoked duck breast with crispy shallot & fig compote (g) (d)
Roasted garlic & brie wontons (v)
- Baked mushroom caps with thyme & parmesan crumbs (v)

\$45.00 per person

- Caramelised eye fillet with spring onion & sesame (d)
- Watermelon stuffed with fetta, capers & parsley (g) (v)
- Grilled oysters with wasabi aioli (g) (d)
- French onion soup in a mini bread roll
- Brioche with duck liver pate & sherry jelly
Pumpkin & sage tart (v)
Quail Kiev
- Crispy squid with chilli jam, peanut & coriander (d)
- Smoked duck breast with crispy shallot & fig compote (g) (d)
- Cold smoked kingfish with ponzu (g) (d)
Roasted garlic & brie wontons (v)
- Baked mushroom caps with thyme & parmesan crumbs (v)

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(v) = Vegetarian

\$30.00 per person

- Caramelised eye fillet with spring onion & sesame (d)
- Watermelon stuffed with fetta, capers & parsley (g) (v)
- Grilled oysters with wasabi aioli (g) (d)
- French onion soup in a mini bread roll
- Cold smoked kingfish with ponzu (g) (d)
- Baked mushroom caps with thyme & parmesan crumbs (v)
- Gremolata, chilli & mozzarella pizza roll (v)

\$40.00 per person

- Caramelised eye fillet with spring onion & sesame (d)
- Pan seared prawn with orange dust & coriander oil (g) (d)
- Watermelon stuffed with fetta, capers & parsley (g) (v)
- Brioche with duck liver pate & sherry jelly
Pumpkin & sage tart (v)
- Cold smoked kingfish with ponzu (g) (d)
Quail Kiev
- Crispy squid with chilli jam, peanut & coriander (d)
- Smoked duck breast with crispy shallot & fig compote (g) (d)
- Gremolata, chilli & mozzarella pizza roll (v)

Additional Sweets \$4.50 per piece

- Lemon tart
- Fromage frais pannacotta with Cider jelly
- Golden syrup pudding with crème fraiche
- Vanilla roasted strawberry pavlova (g)
- Dark Chocolate cupcake with espresso icing