



PRIVATE FUNCTION AND EVENTS



BREWNITY

THIRD PLACES

ABOUT US

DEPOT
— BREWERY —

BUCKLE
CAFE - DISTILLERY

Buckle Cafe-Distillery and Depot Brewery are two connected spaces set within a fully working brewery and distillery, offering a distinctive backdrop for events of all sizes. Guests move seamlessly from the energy of the brewery to the warmth of the cafe and distillery, creating natural flow and contrast.

With flexible indoor and outdoor spaces, in-house food, and drinks brewed and distilled on site, we host everything from intimate gatherings to full venue takeovers.





BUCKLE AT A GLANCE



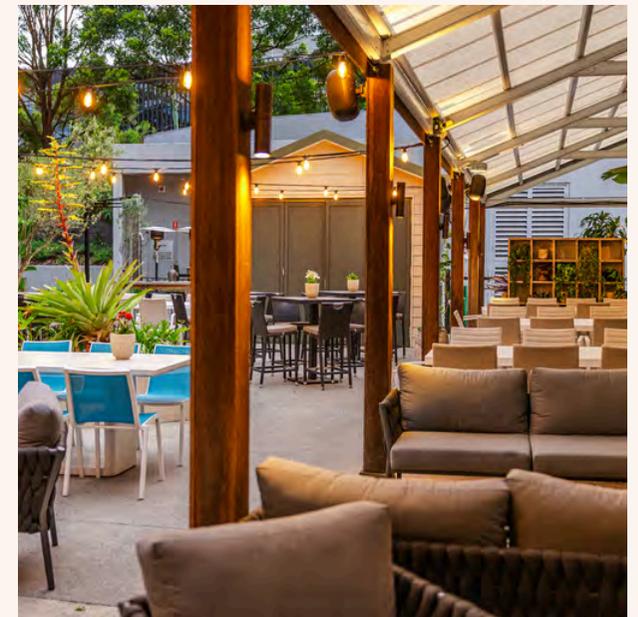
COURTYARD

- Couches, cocktail & dining tables
- 80-90 guests | seated & standing



CAFE

- Dining tables & booth seating
- 50-70 guests | seated & standing



PERGOLA

- Couches & dining tables
- 50-90 guests | seated & standing



Please note the cafe still operates for takeaway between 8:00am - 4:00pm to General Public unless Full Private Hire.

DEPOT

— BREWERY —

DEPOT AT A GLANCE



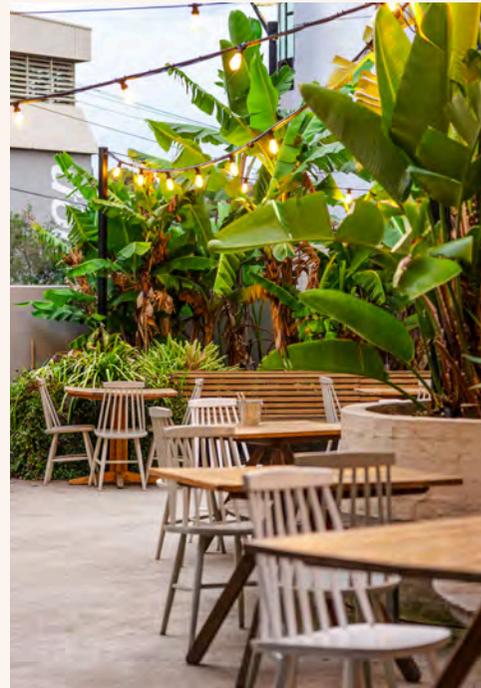
BREWERS CORNER

- High stone tables with bar stools
- 15-30 max capacity mix of sitting & standing



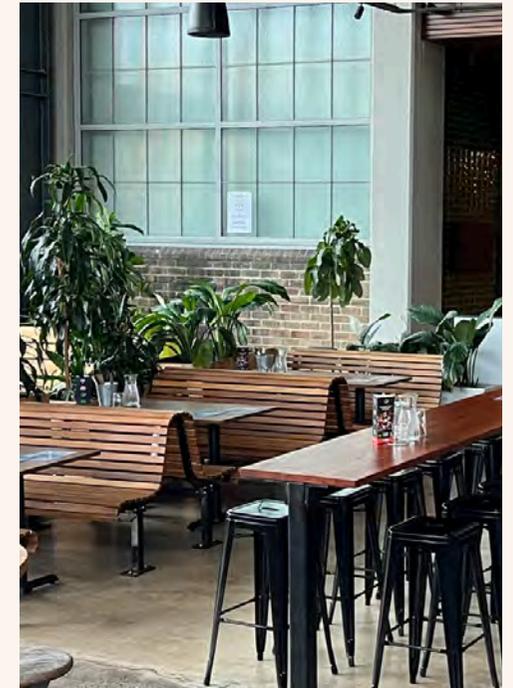
TANKSIDE SEATING

- Mix of low seating & cocktail tables
- 50-60 max capacity seated



BREWERS GARDEN

- Mix of low tables, benches & booth seating
- 100-150 max capacity mix of sitting & standing



BREWERS NOOK

- Mix of booth seating, bar stools and cocktail tables
- 50-60 max capacity mix of sitting & standing



Please note the brewery still operates between 12:00pm - close to General Public unless Full Private Hire.

FOOD AND BEVERAGE



ROAMING CANAPES



LIGHT BITES - \$49 PP

LIGHT COCKTAIL OPTION

- Empanada with tomato chutney (V, VE)
- Smoked salmon crostini, beetroot, dill, mayo
- Pumpkin arancini, truffle aioli (V)
- Bruschetta with vegan fetta, avocado mousse (V)
- Vegetable spring roll, sweet chilli sauce (V)
- Chicken schnitzel slider, lettuce, chilli mayo, cheese, slice tomato

EXTENDED BITES - \$59 PP

FULLER COCKTAIL OPTION

- Empanada with tomato relish (V, VE)
- Smoked salmon crostini, beetroot, dill, mayo
Pumpkin arancini, truffle aioli (V)
- Bruschetta with vegan fetta, avocado mousse (V)
- Chicken wings (DF)
- Peking duck spring roll
- Wagyu beef slider, lettuce, cheese, BBQ sauce, sliced pickles
- Fish Taco, lettuce, pickled onion, gochujang mayo

+ Add dessert \$5pp



GRAZING AND SHARED PLATES

.....

Our grazing menu is designed to be flexible and tailored to suit your event style, duration and guest numbers.

Most events choose from one of the following catering styles:

- Roaming canapé packages for fully catered cocktail events
- Grazing tables with shared food add-ons
- A combination of both for longer celebrations

CHOOSING THE RIGHT AMOUNT OF CATERING

As a guide:

2-3 hour event → Light grazing + shared add-ons

3-4 hour event → Grazing + Substantial Grazing Station

4+ hour event → Canapé package or full grazing + substantial options

GRAZING TABLES

Priced per person • Served to share • Minimum 15 pax • Scaled to your guest numbers

CLASSIC GRAZING

PERFECT TO COMPLIMENT YOUR DRINKS AND START YOUR EVENT

CHOOSE 3 OPTIONS - \$40PP

Two roaming bites

- Pumpkin arancini & seasonal bruschetta (GFO, V)

Chicken Wings

- Twice-cooked free-range wings with BBQ or Frank's Hot Sauce

Charcuterie Board

- Selection of cured meats, cheeses, dips, olives, crackers & sourdough

Selection of Fries

- Russet & sweet potato fries with assorted sauces

Sourdough & Dips

- Charred St Malo sourdough with seasonal dips

SUBSTANTIAL GRAZING

A BALANCED SHARED FOOD OPTION FOR MOST EVENTS

CHOOSE 4 OPTIONS - \$60PP

Two roaming bites

- Pumpkin arancini & seasonal bruschetta (GFO, V)

Chicken Wings

- Twice-cooked free-range wings with BBQ or Frank's Hot Sauce

Chef's Selection of Pizza

- A range of seasonal, freshly made vegetarian and meat pizza's to share (GFO, DFO)

Charcuterie Board

- Selection of cured meats, cheeses, dips, olives, crackers & sourdough

Selection of Fries

- Russet & sweet potato fries with assorted sauces

Sourdough & Dips

- Charred St Malo sourdough with seasonal dips

Both options can be upgraded with additional dishes or roaming canapés



GRAZING TABLE UPGRADES

For longer events or when more filling food is required.
CHOOSE TO ADD ANY PACKAGE OPTION FOR \$15pp

Steamed Bao Buns

Steamed bao buns with chef's choice fillings. Finished with fresh herbs and house sauces.

Gourmet Sliders

Mini brioche sliders with your choice of beef, chicken or pork.
Served with cheese, slaw and house sauce

Spring Rolls

Crispy vegetable and prawn spring rolls. Served with dipping sauce.



KIDS GRAZING TABLE

Fun, easy favourites for younger guests.

Ages 12 and under

Minimum of 12 pax

\$16pp

Fresh fruit platter

Seasonal fresh fruit selection.

Fairy bread

Classic party fairy bread with sprinkles.

Mini pizzas

Assorted mini selection of vegetarian and meat pizzas

Chicken tenders

Crispy chicken tenders with dipping sauce.

Chips

Assorted chips.

SET MENU

\$59pp

Minimum of 8 Pax

Trio of Dips Served with chargrilled
sourdough

Pumpkin Arancini Served with lemon mayo
(V)

Choice of mains

Steak frites, Cafe de Paris

Seared Salmon, quinoa citrus salad (GF,DF)

Veggie pasta (V, DF)

Range of Salads

Caesar Salad

Roast Pumpkin Salad

Add dessert Chocolate brownie \$5 pp

BEVERAGE PACKAGES





STANDARD BEVERAGE PACK

2hrs \$45pp - 3hrs \$55pp

MIN 20 PAX

- Springseed Blanc de Blancs
- By The Way Pinot Grigio
- Bouchard Aine & Fils Rose
- By The Way Pinot Noir
- Mid Strength 3.0%
- Depot Draught 4.5%
- Depot Pacific Pale 4.0%

PREMIUM BEVERAGE PACK

2hrs \$58pp - 3hrs \$68pp

MIN 20 PAX

- Springseed Blanc de Blanc
- Cantina Del Garda Prosecco
- By The Way Pinot Grigio
- Spy Valley Sauvignon Blanc
- Bouchard Aine & Fils Rose
- By The Way Pinot Noir
- Richmond Grove Shiraz
- Depot Hard Ginger Beer 4.0%
- Depot Mid Strength 3.0%
- Depot Draught Lager 4.5%
- Depot Pacific Pale 4.0%
- Depot XPA 5.0%
- Depot Hazy IPA 6.6%



EXTERNAL CATERING BOXES

HOSTING AN EVENT OFF-SITE OR BRINGING FOOD INTO THE OFFICE?
Our catering boxes are designed to travel well and make feeding a group easy. Perfect for meetings, celebrations, staff lunches and casual gatherings.

Available for pick-up from the venue with 48 hours notice.

PASTRY BOX \$50	SANDWICH & WRAP BOX \$65	SEASONAL FRUIT BOX \$55
Freshly baked, easy to share and perfect for morning meetings.	A satisfying savoury selection designed for easy office catering.	A fresh and colourful option to balance the spread.
<ul style="list-style-type: none">• Assorted butter croissants• Chocolate croissants• Danish pastries• Seasonal sweet muffins	<ul style="list-style-type: none">• Assorted gourmet sandwiches• Fresh wraps with mixed fillings• Vegetarian options included	<ul style="list-style-type: none">• Sliced seasonal fruit• Strawberries, melon, citrus & grapes
Serves 8-10 people	Serves 8-10 people	Serves 8-10 people

TERMS & CONDITIONS

BOOKING STRUCTURE

Events are booked under one of our three function options:

1. Pre-paid food & beverage package
2. Hybrid package (food & beverage commitment + space hire)
3. Market-rate space hire only

Your selected option and financial details will be confirmed in writing as part of your event agreement.

DATE HOLD & CONFIRMATION

A \$1,000 date-hold payment allows us to reserve your preferred date and space for up to 28 days while final details are agreed.

- The date hold is temporary and does not confirm the booking.
- If the agreement is not finalised within 28 days, the hold may be released.
- Once your agreement is finalised, a 60% deposit confirms and locks in the booking.
- Your event is considered confirmed once the deposit is received.

FINAL PAYMENT & CARD AUTHORISATION

A valid credit card and matching photo ID must be presented at the start of the event.

- The card will be securely held for the duration of the function to cover additional food, beverage or service charges.
- At the conclusion of the event, the remaining balance – including bar tabs or additional spend – will be charged to the held card.
- A receipt will be provided and the card returned immediately after settlement.

MINIMUM SPEND AND SPACE HIRE

Where applicable:

- Events may be secured by a minimum food & beverage spend, a venue hire fee, or a hybrid of both.
- Final charges are based on the greater of:
 - agreed minimum spend
 - agreed space hire fee
 - actual consumption and services provided
- Reductions in guest numbers or scope do not reduce agreed minimum commitments, as staffing and space are allocated in advance.

TERMS & CONDITIONS

CANCELLATIONS

Deposits secure your space, staffing and event planning and are non-refundable by default.

Where written notice of cancellation is received, the following may be offered at management discretion:

- 21+ days notice: up to 50% of deposit refunded
- 8-20 days notice: up to 25% of deposit refunded
- 7 days or less: no refund

In cases of genuine hardship, a credit toward a future booking may be offered.

EVENT DETAILS & FINAL NUMBERS

Final guest numbers and key details must be confirmed no later than 72 hours prior to the event.

Late changes are subject to availability and may incur additional charges.

RESPONSIBLE SERVICE & GUEST CONDUCT

We operate under Responsible Service of Alcohol laws and prioritise a safe and enjoyable environment for all guests.

We reserve the right to refuse service or remove any guest whose behaviour is unsafe, intoxicated or disruptive.

The organiser is responsible for guest conduct and any resulting damage.

FOOD AND BEVERAGE

All food selections, including dietary requirements and allergies, must be finalised 7 business days prior to your event.

We reserve the right to substitute menu items with alternatives of equal value if required.

All guests must be on the same function package (excluding children under 12).

DAMAGE & CLEANING

The organiser may be responsible for any loss, damage or excessive cleaning resulting from the event.

Associated costs will be charged accordingly.

FORCE MAJEURE

We are not liable for cancellations or disruptions caused by circumstances beyond our control, including extreme weather, government restrictions or emergencies.

ADDITIONAL CHARGES

SURCHARGE For all function reservations over 20 guests, a 10% service fee will be incurred on the final bill. All functions held on either Sundays or public holidays will incur an additional 10% surcharge.

ACCEPTANCE

Payment of the date-hold or deposit confirms acceptance of these Terms & Conditions.

CLIENT DETAILS

I _____ confirm I have read and understand the terms and conditions issued by Buckle Cafe & Distillery/Depot Brewery. I hereby authorise Buckle Cafe & Distillery/Depot Brewery to charge my credit card any further charges in accordance with the terms and conditions.

CLIENT DETAILS

Full Name.....

Mobile Number.....

Name on card:

Card Number: CCV:

Expiry: VISA / Mastercard / Amex

Sign: Date:

Please email to hello@brewnity.au once completed & someone will be in contact with you shortly.

Regards,

Brewnity Team

PH: 1800 729 000

