

FUNCTION PACKAGES

Please find our function packages below, If you have any dietary requirements or have further enquires about your booking a function with us, please contact us below.

CANAPÉ OPTION

\$55 per Platter (Choice out of 5)

2 Hour Package \$22 Per Person (Choice out of 5)

3 Hour Package \$33 Per Person (Choice out of 6)

TAPAS OPTION

Exclusive Progressive Tapas Dinning \$29 Per Head

CANAPÉ/TAPAS MENU CHOICE OF

Mac daddy

Crumbed 3 Cheese-Sage-Shallot Mac & Cheese Balls

What R You Chicken

Maple Habanero & Sumac Spiced Chicken Wings- Dirty Ranch Dressing- Save your Day Cucumber Batons

Mexican Pulled Pork boa bun

Pulled Corn- Roasted Jalapeno-Slaw-Fried Shallots

Pork belly bites

Agave Nectar- Sticky Beetroot Bites- Radish

Jalapenos Poppers

Halloumi and Mango Stuffed Adobo- Chipotle Aioli

Cheese Burger Spring Rolls

Pickle Relish Dipping Sauce

Puffed Halloumi

Oak Lettuce – Pickle Cream Corn- Coriander

Popping Good Time

Pork Belly Bites- Jalapeno Popper – Smokey ma(yo)ple

Crispy Prawn

Pickled Relish Smokey Paprika Mayo- Green leaf



ALTERNATE DROP OPTION

2 Course \$35 (Main & Dessert)
3 Course \$45 (Entrée, Main & Dessert)

BEVERAGE PACKAGE

(min 30 pax and 3 Hrs for all Beverage Packages)

GOLD \$65

Local Craft Beer, Spirits, Choice of 3 Cocktails,
Middle Shelf Wine & Soft Drinks

SILVER \$55

Local Craft Beer, House Spirits, House Wine &
Soft Drinks

BRONZE \$45

House Wine, House Beer & Basic Spirits

ENTRÉE CHOICE OF

Mac daddy

Crumbed 3 Cheese-Sage-Shallot Mac & Cheese Balls

Wagyu Tataki

Shaved Roasted Garlic-Miso Jelly- Char Grilled Wild
Mushroom- Truffle Dashi

King Fish Ceviche

Target Beetroot-Golden Beetroot-Lemon Myrtle Bam
Bam Dressing-Baby Coriander-Roasted Pumpkin Seeds

Puffed Haloumi & Watermelon

Puffed Haloumi- Fresh watermelon- Baby Celery Red
Wine Vinegar Jelly- Fried Coconut

Mexican Pulled Pork boa bun

Pulled Corn- Roasted Jalapeno-Slaw-Fried Shallots

Pork Belly Bites

Agave Nectar- Sticky Beetroot Bites- Radish



MAIN CHOICE OF

Honey Roasted Pumpkin Cob Loaf
Roasted Butternut Pumpkin- Creamed Corn-Roasted
Corn Kernels- Melted Smoked Cheddar-Basil

Truffle & Wild Mushroom Risotto
Oyster Mushroom-Swiss Brown-Parmesan
Cheese-Goats Cheese

Pork Ribs
Hickory Smoked Pork Ribs- Caramelized Mandarin-
Cress

Peri Peri Chicken
Char Grilled Marinated Half Chicken- Pickled
Creamed Corn- Coriander- Roasted Almond

Southern Fried Chicken Box
Spiced Fried Chicken- Charred Corn- Chipotle
Coleslaw-Ranch- Jalapeno Aioli

300gm Wagyu Sirloin
Baby Maple Vegetables-Char Grilled Lime-Golden
Beets

DESSERT CHOICE OF

Salted Caramel Nutella Smores
Salted Caramel Popcorn Crumble- Cointreau Nutella
Melts- Whipped Fluffy Mellow

Ferro Rocher Ice Cream Sandwich
Roasted Hazelnut Crumb – Milk Butter Wafer –
Frangelico And Kahlua Gelato – Persian Fairy Floss

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