







WELCOME TO BRUNSWICK

BIGGER, BETTER AND MORE SUSTAINABLE IN BRUNSWICK

Throw your next extravagant event at Welcome to Brunswick and wow all of your guests!

With a huge covered beer garden, rotating selection of food offerings and greenery throughout we have everything you need for a spectacular party.

Featuring a brewery on-site for all your beer needs, our talented head brewer can even curate a beer especially for your event!

































THE BREWERY

PARTY AMONGST THE BEER

What once was a telecommunications shed has been transformed into an urban brewery and perfect space for your next shindig.

Festoon lighting and hanging plants brighten up the moody industrial space filled with stainless steel tanks brewing delicious 4 Pines beer. Cleverly designed with movable furniture to create the floor plan and atmosphere to suit your style, and featuring a huge private bar to ensure your guests are well watered.



































BEER GARDEN

BRUNSWICK'S BIGGEST BEER GARDEN

Celebrate your next casual do with your nearest and dearest (and dog!) in our fabulous beer garden.

Covered to keep out whatever weather Melbourne is throwing at you and with a Big Ass Fan to keep you cool.

This urban garden wonderland can be sectioned off easily to suit the size of your party, and food options are endless - from the on-site food trucks, our delicious all inclusive party packs or for when you want to go fancy we also have an amazing caterer.



















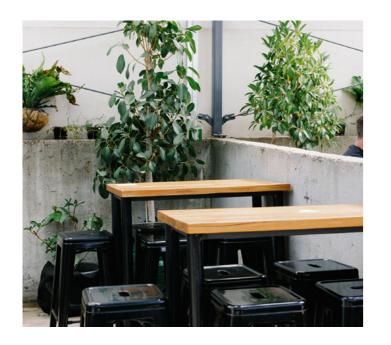




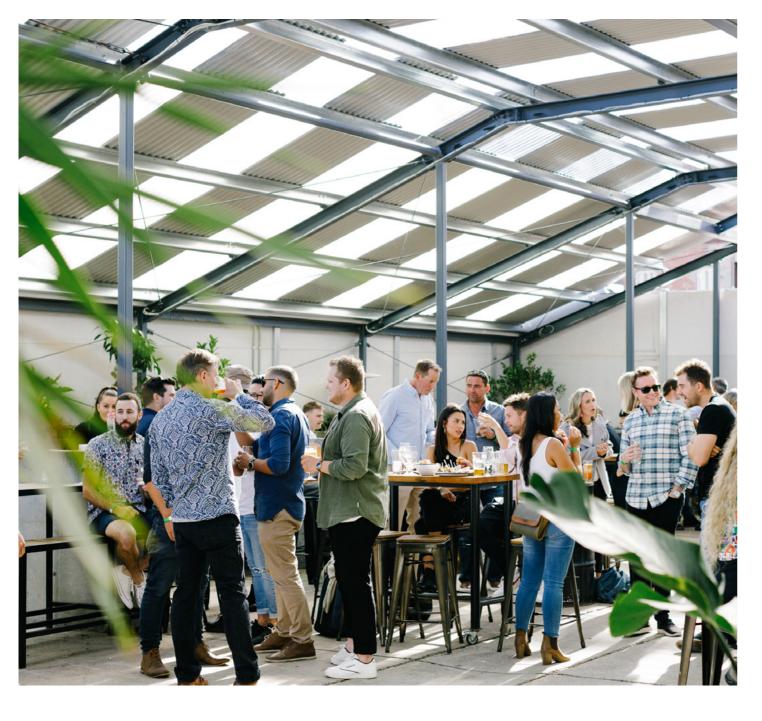












BEER BUNKERS

MAXIMUM FUN FOR MINIMAL PARTIES

When you are looking for a fabulous semi private party for a more intimate group our Beer Bunkers are best!

With three adjoining bunkers to choose from, these flexible spaces can be booked in multiples for bigger groups, or by themselves for intimate affairs.

































SUSTAINABLE WEDDINGS

WANT TO CELEBRATE YOUR LOVE WITHOUT COSTING THE EARTH?

We are as committed to our sustainability goals as you are to your beloved - and we LOVE a good wedding.

The super experienced wedding team of experts from the Brunswick Mess Hall can help you plan your big day the green way.

From digital invitations, vegetarian or vegan menus and sustainable decorations we can help you put together the day of your dreams!

FEASTING MENU

CLASSIC FEASTING	\$50PP	SIDES	
Select 2 starters, 2 mains & 3 sides		Cold	
		Grain salad with fresh herbs, currants & pomegranate dressing	VG
PREMIUM FEASTING	\$70PP	Iceberg lettuce, red onion with green goddess dressing	VGO
Select 3 starters, 3 mains & 4 sides		Cucumber & dill Salad with lime & coconut dressing	VG
TO BEGIN		Pasta salad, with seasonal pesto dressing	VGO
Mount Zero olives, bread and cultured butter. Included in all menus.		Corn, jalapeno, cucumber, fresh herbs & spiced crème fraiche dressing	VGO
Set on the table as soon as guests are seated.		Creamy potato salad with herbs and cornichons	
STARTERS		Hot	
Tomato, red onion, basil, strachiatella and balsamic	VGO	Roasted seasonal vegetables	
Bresaola, roquette and vincotto	GF	Crunchy potatoes	
Southern fried chicken wings w' ranch dressing		Honey roasted carrots, almond cream and roasted almonds	
Smoked salmon rillette with corn chips		DESSERT	
Fried corn ribs, lime and pecorino		Lemon sorbet, mango, mint & macadamia crumb	
Grilled Broccoli, romesco and pickled shallot		Pavlova with Chantilly cream, seasonal fruit	
Asparagus, whipped goat's cheese and hazelnuts		Chocolate parfait, berries	
MAINS		ADD ONS	
Slow cooked spiced lamb shoulder		Oysters on arrival	\$4ea
Lime & green herb chicken		Additional side	\$4pp
Smoked brisket		Additional starter	\$8pp
Roasted spiced pork shoulder		Additional main	\$10pp
Spiced cauliflower		Dessert	\$8pp
Spiced pulled jackfruit	VG GF	Cheese to finish	\$10pp

BBQ MENU

Spiced red lentil, beetroot veggie patties

Marinated tofu and seasonal veggie skewers

BBQ PACKAGE I	\$38PP	SIDES	
Select 3 mains & 3 sides		Grain salad with fresh herbs, currants & pomegranate dressing	VG
BBQ PACKAGE 2 Select 4 mains & 4 sides	ĠU O D D	Iceberg lettuce, red onion with green goddess dressing	VGO
	\$48PP	Cucumber & dill Salad with lime & coconut dressing	VG
		Pasta salad, with seasonal pesto dressing	VGO
INCLUSIONS		Corn, jalapeno, cucumber, fresh herbs & spiced crème fraiche dressing	VGO
Bread and condiments, included in all menus.		Creamy potato salad with herbs and cornichons	
14 4 1 1 1 0		Seasonal roast vegetable salad with fresh greens & maple tahini dressir	ng VG
MAINS Harissa chicken skewers	GF DF	Crunchy potatoes	
		Caramelized onion and mushroom	
Sticky tamari, ginger beef skewers	GF DF	Honey roasted carrots, almond cream and roasted almonds	
Salt & pepper squid			
Sausages, choice from • Kransky,		DESSERT	
• Italian fennel		Lemon sorbet, mango, mint & macadamia crumb	
Beef and burgundy		Pavlova with Chantilly cream, seasonal fruit	
Cape grim beef burger patties		Chocolate parfait, berries	

ADD ONS

Oysters on arrival

Additional starter

Additional side

Additional main

Cheese to finish

Dessert

\$4ea

\$4pp

\$8pp

\$IOpp

\$8pp

\$10pp

VG GF DF

VG GF DF

BEVERAGES

BASIC PACKAGE

2 HOURS

per person

per person

3 HOURS

4 HOURS

per person

5 HOURS

per person

Ix Bubbles, Ix White Wine, Ix Red Wine, 5x Beers/Cider, soft drinks & juice

PREMIUM PACKAGE

2 HOURS

per person

3 HOURS

per person

4 HOURS

per person

5 HOURS

per person

I x Bubbles, 3 x White Wines, 3 x Red Wine, I x Rosé, 8 x Beers/Cider, soft drinks & juice

PLATINUM PACKAGE

2 HOURS

per person

3 HOURS

per person

4 HOURS

per person

5 HOURS

per person

2 x Bubbles, 5 x White Wine, 5 x Red Wine, I x Rosé/Moscato, I x Cocktail, I3 x Beers/Cider, soft drinks & juice

ADD ONS

House spirit package	\$I5pp
Premium spirit package	\$20pp
Cocktail	\$20pp
Aperol Spritz (continuous service)	\$15pp



100 BURGER VENUES











PENNY'S
BANDROOM















THE MINT



