



*The*  
**CATCHMENT**  
BREWING CO.  
— WEST END —

# FUNCTION PACKAGE



# FUNCTION BETTER WITH US!!!



## OUR SPACES

### HIDDEN WINDOWS

50 Seated  
100 Cocktail

Upstairs with balconies overlooking Boundary Street, and through windows to nowhere, is the beautiful Hidden Windows Bar. Available for table bookings, exclusive use, sit down, cocktail or boardroom style, Hidden Windows Bar is available 7 days a week. Large Screen and AV included.

### BREWERY LANE

50 Seated  
100 Cocktail

Brewery Lane is as close as you'll get to the 'brewing' action. Brewery Lane is perfect for relaxed, casual cocktail style events which benefit from the vibe of the open brewery space. A big screen and AV are available, perfect to watch a big game with your own team

### BOUNDARY BAR

50 Seated  
100 Cocktail

Enjoy our Street level bar and soak up the eclectic atmosphere of West End. Ideal for smaller groups or a quick farewell lunch or office celebration. You have the bar right in front of you and a choice of stand up or sit-down options for your function.

### VENUE TAKE OVER!!!

250 Seated  
250 Cocktail

GOT SOMETHING BIG IN MIND? Book our whole venue and enjoy all the different spaces. Great way to cater for different age groups, music styles and audiences within the one venue.

# PLATTERS

*20 pieces per platter*

Mini beef pies **and** vegan gluten free leek and mushroom pies (GF)(V) - **\$90**

Yakitori chicken skewers with kewpie mayonnaise (GF)(DF) **and** heirloom cherry tomato baby bocconcini and basil pesto (GF) - **\$100**

Double beef cheeseburger with a pickle **and** mixed mushroom vegan cheese and aioli burger on a fluffy potato bun (DF)(V) **\$120**  
**sliders can be made GF -additional fee of \$20 per platter**

Hooglies battered barramundi with Asian slaw (DF) **and** a sriracha mayonnaise tortilla and roasted cauliflower sweet potato with pico de gallo and fried shallots tortilla **\$100**

Four cheese arancini with tomato capsicum chutney **and** vegan bolognese arancini with hot sugo sauce (V) **\$80**

Duck spring rolls with sesame dressing (DF) and vegetarian spring roll with sweet chilli sauce (VEG) (DF) **\$70**

BBQ pulled pork bruschetta with bacon jam and aioli (DF) and traditional bruschetta of tomato red onion, fresh basil EVOO with balsamic glaze **\$80**  
**bruschetta can be made GF - additional fee of \$20 per platter**

## **PIZZA - GF based \$4 per pizza**

Classic Margarita sugo, mozzarella and fresh basil **\$22**

Truffles confit garlic, spinach, red onion jam, mozzarella, fried enoki shrooms **\$24**

Hoogley BBQ slow cooked Hoogley brine pulled beef brisket, mozzarella **\$25**

Salty Pig crispy prosciutto, bacon jam labneh, mozzarella, rocket **\$26**

## **ADDITIONAL ITEMS**

House fries to share with aioli no double dip **\$12**

Sweet potato fries with sweet chilli drip and aioli no double dip **\$16**

**Gluten Free (GF), Dairy Free (DF), Vegan (V), Vegetarian (VEG)**

# BOUNDARY BANQUET

*Option 1 includes 2 mains 3 sides \$69 per person.*

*Option 2 includes 3 mains 4 sides and sweet bites to finish \$95 per person.*

## **SELECT FROM:**

### **MAIN OPTIONS**

*Slow roasted lamb shoulder, red wine jus*

*Beer Brined chicken thighs, balsamic onions, orange cranberry sauce*

*Baked Atlantic salmon, roasted asparagus, yakitori sauce*

*Dry fried curry of potato chickpea and carrot, coconut yoghurt, pappadums*

### **SIDE OPTIONS**

*Rosemary sea salted potato*

*Charred lemon pepper broccolini*

*Caramelized pumpkin, toasted pepitas, whipped Persian fetta, cress*


*Salad of heirloom tomato, rocket, Grana Padano, balsamic, olive oil*

### **SWEET BITES**

*Assorted bite size profiteroles and macarons, fresh berries (2 pieces per person)*

### **CHARCUTERIE AND CHEESE BOARD**

*Chef selection of cured meats and fine cheeses, organic honey drizzle, crackers, crisp bread and fresh cut strawberries \$16 per person additional*



## General Information and Terms and Conditions of Booking

### 1. CUSTOMER COMPLIANCE WITH CONDITIONS

Catchment Brewing Co Pty Ltd (ABN 58 601 847 036) operate the premises. The customer must ensure that it and its guests, employees, officers, contractors and representatives comply with these terms and conditions as a condition of their entry into the premises and the provision of the function. The Booking Form details overleaf and these terms and conditions comprise the Booking Agreement between the venue and the customer.

### 2. CATERING CHARGES

The pricing listed in the food and beverage menus are inclusive of service staff costs unless otherwise indicated.

### 3. MINIMUM SPENDS AND ROOM HIRE CHARGES

Where indicated, a minimum spend for the function will apply. Should the minimum spend not be achieved, the deposit will be applied as the room hire charge.

### 4. CONFIRMATION OF BOOKING

(a) A booking will be considered tentative pending confirmation via receipt of the deposit and signed Booking Agreement within 7 days. If this period has elapsed without the booking being confirmed, the venue reserves the right to cancel the unconfirmed booking and release the date for re-sale.

(b) The Projected Function Cost or Minimum Spend included in the Booking Agreement is based on the expected number of guests and function type as advised by the customer at the time of booking and is subject to change based on differences in the actual number of guests and final function type.

### 5 PAYMENT

#### 5.1 Terms of Payment

(a) Unless approved credit arrangements have been made with the management of the venue, the customer must pay the fees as set out below. Fees will not be deemed to be paid until cleared funds are received.

(i) Unless an alternative arrangement has been agreed by the venue, a deposit of 30% of the required minimum spend is required to confirm the booking. This amount will be applied against the final tax invoice as part payment of the function cost.

(ii) The Projected Function Cost or Minimum Spend, less any deposit already paid, is payable in full 7 days prior to the function date.

(iii) The balance, including any additional charges incurred during the function are to be settled at conclusion of the function.

(b) Credit Balances – the venue will refund credit balances within 14 days after the function date.

(c) Surcharge amounts

(i) Functions have a specified duration however an alternative duration may be negotiated to meet the needs of the specific function subject

to the payment of an additional surcharge as advised by the venue. Further extensions to the duration may, subject to any specific conditions advised by the venue, be negotiated on the function date or during the function.

(ii) The function duration can only be extended by the customer or the customer's nominated representative, in consultation with the venue's Function Coordinator.

## 5.2 Non-Payment

If the customer does not adhere to the payment obligations specified in Clause 5.1 the venue has the right to immediately terminate the booking and function.

## 5.3 Cancellation / Postponement Policy

In the regrettable circumstances that a customer cancels or postpones a function, the following cancellation fees will apply:

(a) If the function is unable to be conducted due to Covid-19 related government directives, the venue will hold the function deposit and reschedule the event for a future date.

(b) Other than the circumstances described at (a), if a customer cancels or postpones a function, the following cancellation fees will apply:

(i) If the cancellation or postponement is notified 60 days or more prior to the date of the function, the full deposit shall be refunded;

(ii) If the cancellation or postponement is notified less than 60 days but more than 14 days prior to the function, deposit can be transferred to a new date at the same venue – the function is to be held within 6 months of the original function date;

(iii) If the cancellation is notified less than 7 days prior to the function, food costs will be charged, and any balance of deposit can be transferred to a new date at the same venue – the function is to be held within 3 months of the original function date

## 6. CATERING SELECTIONS & NUMBER OF GUESTS

(a) Food and beverage selections and the confirmed number of guests must be provided 7 days prior to the function date.

(b) Minor increases to the confirmed number of guests (up to 5%) can be accommodated up to 48 hours in advance of the function.

Increased guest numbers will be charged as part of the customer's final account.

(c) If confirmed guest numbers fall below the minimum spend, the customer will be charged the difference on the final invoice.

(d) The venue's acceptance of any variations to the number of guests is subject to any specific conditions advised by the venue.

## 7. RESPONSIBLE SERVICE OF ALCOHOL

The venue is committed to the responsible service of alcohol and the customer must provide its co-operation to provide a safe and friendly environment to guests and staff. The customer acknowledges and agrees that:

- (a) the venue may, at its sole discretion, refuse entry to any person whom the venue believes to be intoxicated;
- (b) minors are only permitted on the premises in the company of their legal or parental guardian and will be required to be identified and may not consume alcohol during the function; they may be asked to exit the premises by a designated time or otherwise leave the premises at the venue's sole discretion;
- (c) the venue reserves the right to limit the quantity of alcohol consumed by any particular guest;
- (d) the venue may stop the supply of alcohol to any function guest at its sole discretion at any time (even prior to the scheduled finish) if it believes that the function guest is intoxicated;
- (e) the venue may, at its sole discretion, terminate the function if the behaviour of the guests becomes unacceptable;
- (f) the venue may, at its sole discretion, cease serving alcohol to guests who are intoxicated and require them to leave the premises;
- (g) alcohol may not be served to contractors who are during the function (such as a DJ);
- (h) the customer must ensure that its guests leave the premises in an orderly fashion and in a manner that will not affect the quiet enjoyment of the premises or the surrounding areas by the venue's neighbours and other patrons.

## 8. PUBLIC HOLIDAY SURCHARGE

Please note that a surcharge of 15% may apply (at the venue's discretion) on all food and beverage charges for functions held on Public Holidays, whether or not the Public Holiday is gazetted at the time of confirmation. A 10% surcharge may apply to functions on New Year's Eve.

## 9. TAXES

All prices quoted are in Australian dollars and include 10% goods and services tax.

## 10. DECORATIONS/THEMING

The use of confetti, glitter, scatters, rose petals etc. is prohibited. Nothing is to be nailed, screwed, stapled or adhered to any wall, door, ceiling or fixture of the premises unless authorised by the venue. Should they be used without notification, an additional cleaning fee of \$200 will be charged. Smoke machines, pyrotechnics and flammable liquids may not be used in any area of the premises. Candles may be used with the prior approval of the venue.

## 11. MENU AND DIETARY REQUIREMENTS

Whilst all care will be taken to provide special meals to meet all dietary requirements, the venue is unable to guarantee that there are no allergens in the food and beverages served during the function. For extreme allergies, special arrangements must be discussed with the Function Coordinator. Whilst all care will be taken to identify guests who have requested a special dietary meal, the responsibility lies with the guest to identify themselves to service staff.

No food or beverage will be permitted to be brought into the premises by the customer or any other person attending the function unless by prior arrangement with the venue. A waiver may be required to be signed.

## 12. SMOKING

Catchment Brewing Co has no designated smoking area, guests are not permitted to smoke on premises. Any costs arising from the setting off of smoke detectors, whether by unauthorised smoking, or as a direct result of activity generated by the function, will be borne by the customer unless caused by the actions of the venue or staff.

## 13. REHEARSALS/ENTERTAINERS

(a) Please liaise with the Function Coordinator about the nature of your entertainment. All entertainment must be approved by prior arrangement with the venue. Entertainment which is sexually explicit, or which may be considered offensive, dangerous, noisy or otherwise objectionable will not be permitted at the premises. All electrical equipment must be tested and tagged. No equipment or items may be brought onto the premises which may present a hazard.

(b) Rehearsal times need to be approved in advance by the venue.

(c) Meals and crew room for band members, production personnel etc., can be arranged and will be quoted according to the customer's specific requirements.

(d) If entertainers, performers or DJs are booked directly by the client, they must be scheduled to complete their performance at the same time the bar is scheduled to close.

## 14. PREFERRED SUPPLIERS

The venue has preferred suppliers for all staging, production, lighting, floristry and like requirements. Should the customer wish to use alternative suppliers, the customer must obtain the prior approval of the venue and a detailed brief will need to be submitted to the Function Coordinator at least 30 days prior to the function date.

## 15. MANAGEMENT RESERVES ALL RIGHTS

All guests attending a function are required by law to present ID at the request of the venue. Please ensure all of your guests are aware, and if you or any of your guests are incorrectly attired, intoxicated etc. the venue may refuse admission and or remove persons from the premises.



## 6. DELIVERY OF ALL EQUIPMENT, DECORATION, EFFECTS AND FLOWERS

(a) All deliveries to the venue must be arranged with the venue's Function Coordinator. All deliveries must be clearly marked with the customer's details. The number and names of people involved, their expected times of arrival and equipment requirements must be conveyed to the nominated representative of the venue at least 24 hours prior to the function date.

(b) There is no short or long term storage available for equipment at the premises and collection of goods must occur before 10.00am the day following the function.

(c) The venue cannot take responsibility for any client or third-party supplier goods left on the premises.

## 17. VENUE CAPACITY

Please note that there is a stipulated maximum number allowance at the premises, based on licensing regulations. This capacity is also subject to government enforced restrictions relating to COVID-19.

## 18. CHANGES TO PUBLIC AREAS

Venue displays often change, as do the configuration of public areas from the time of the initial site inspection, to the time a function is held. The venue will make reasonable efforts to communicate any changes that may affect a particular function.

## 19. EXCLUSIVE SUPPLY ARRANGEMENTS

Please be aware that the venue has exclusive supply arrangements with its suppliers for certain food and beverage products. Whilst we endeavour to offer a broad range of products where possible, sometimes we may be unable to offer products that are limited to the range available within certain sponsored brands.

## 20. DAMAGE

The customer will be responsible for any damage or loss sustained to the venue's premises including any equipment or fittings in the premises, however caused, by the customer, its employees, officers, contractors, guests, members, patrons, invitees or any other persons associated with them, and will be charged for any repairs or replacement as deemed necessary by the venue.

## 21. EXIT

Exit signage and security cameras must not be covered and access must not be blocked off under any circumstances.

## 22. CLEANING

Contract cleaners are employed by the venue. If substantial additional cleaning is required after a function, the costs will be added to the final taxable invoice.

## 23. EXTRA SECURITY CHARGES

Extra security charges may be applicable for certain functions. Management reserves the right to determine the security required for any function.

## 24. LOST PROPERTY

The venue will not accept any responsibility for any property left on the premises prior, during or after the function. This responsibility lies solely with the customer.

## 25. CUSTOMER'S GENERAL OBLIGATIONS

The customer must:

- (a) Allow the venue and its agents or servants free access to and egress from all parts of the premises.
- (b) Not carry on or allow to be carried on in or at the premises any behaviour or activity, that is in the opinion of the venue dangerous, noxious, offensive, illegal, noisy or objectionable.
- (c) Not use or allow the premises to be used for any purpose other than that for which it was designed or make any alternations or additions to the premises without consent.
- (d) Endeavour to observe all relevant laws, regulations, notices and orders.

## 26. INDEMNITY

The customer indemnifies the venue to the fullest extent permitted by law from and against:

- (a) All claims, demands, writs, summonses, actions, suits, proceedings, judgements, orders, decrees, damages, costs, losses and expenses of any nature which the venue may suffer or incur in connection with the loss of life, personal injury, damage to property, harassment, discrimination or defamation incurred or suffered directly or indirectly in connection with the Booking Agreement, the use of the premises by the customer, its employees, officers, contractors, guests, members, patrons, and invitees or any other persons associated with them except to the extent such injury, loss or damage arises by reason of a negligent act or omission of the venue or its employees, agents or contractors.
- (b) The venue is not liable or responsible to the customer or any employees, officers, contractors, guests, members, patrons, and invitees or any other persons associated with them for any loss of life, personal injury, damage to or loss of property, harassment, discrimination or defamation which may be suffered at the premises except to the extent such injury, loss or damage arises by reason of a negligent act or omission of the venue or its employees, agents or contractors.

## 27. TERMINATION

The venue shall be entitled to immediately terminate the function and Booking Agreement if:

- (a) The customer is in breach of these terms and conditions.
- (b) The customer alters the nature of the function without the prior approval of the venue.
- (c) The venue becomes aware of conditions under which the carrying out of the function could be unviable, jeopardise public safety or order, or potentially involve an unacceptable risk of personal injury or damage to property.

## 28. SEASONAL REQUIREMENTS AND PRICE FLUCTUATIONS

Food and beverage are quoted on current costs and are subject to alteration at any time. The venue reserves the right to change or delete menu items based upon seasonal availability.

## 29. LIMITATIONS

(a) This clause 29 does not exclude or limit the application of any provision of any statute (including the Competition and Consumer Act 2010 (Cth)) where to do so would contravene the statute or cause any part of this clause 29 to be void.

(b) Except as expressly set out in these terms and conditions, all terms, conditions, guarantees, warranties and statements (whether express, implied, written, oral, collateral, statutory or otherwise) are excluded to the maximum extent permitted by law and, to the extent they cannot be excluded (such terms, conditions, guarantees, warranties and statements, being Non-excludable Conditions), the venue disclaims all liability in relation to them to the maximum extent permitted by law.

(c) The venue's only liability to the customer for any breach of any express provision of these terms and conditions or any Non-excludable Condition or for any liabilities which the customer suffers, incurs or is liable for in connection with these terms and conditions for the provision of the function will be limited, to the extent permitted by law, to:

(i) the supplying of the function again; or

(ii) the payment of the cost of having the function supplied again.

(d) Notwithstanding any other provision of these terms and conditions and to the extent permitted by statute, the venue will in any circumstances not be liable for any:

(i) indirect, consequential, incidental, special or exemplary damages, expenses, losses or liabilities; or

(ii) loss of profits, business interruption, loss of revenue, economic loss, loss of goodwill, loss of opportunity or expectation of loss or loss of production, which may be suffered or incurred by any person, including in respect of the function.

## 30. UNFORESEEN CIRCUMSTANCES

If the venue is unable to perform or will be delayed in performing the function or any of its obligations under the Booking Agreement by virtue of any act or event outside of its reasonable control including, but not limited to, cessation or interruption of electricity, water or gas supply, industrial disputes, plant or equipment failure, unavailability of foodstuffs, fire, storm, flood, earthquake, explosion, war, invasion, insurrection, sabotage or regulatory action, the venue reserves the right to terminate the booking and/or function and refund the deposit at any time without the venue having any further liability to the customer.

## 31. PHOTOGRAPHY

The customer, on its behalf and on behalf of its employees, officers, contractors, guests, members, patrons, and invitees or any other persons associated with them, consents to, and authorises, the use and reproduction of any photography and/or videography that has been taken of the customer, its employees, officers, contractors, guests, members, patrons, and invitees or any other persons associated with them, on the function day by the venue for publishing or reproducing the images and recordings in any medium, including websites, magazines or brochures, for public relations, promotions, commercial or advertising purposes.