



WELCOME TO THE

ALEHOUSE

RESTAURANT • BAR • TOURS • FUNCTIONS



A QUEENSLAND ICON

Home to XXXX since 1878, our iconic Milton brewery has been part of Queensland's story for more than 145 years. Set in the heart of the working brewery, the XXXX Ale House brings together brewing heritage, classic character and plenty of good times, making it a unique setting for any celebration.



EVENT SPACES



THE ALEHOUSE BAR

The iconic Alehouse bar & restaurant features high ceilings, polished industrial decor & repurposed steel & copper from the XXXX Brewery.

Perfect for larger events with a pool table and balcony.

STANDING: 300
SEATED: 150

**MINIMUM
SPEND** **\$5500 // \$6500**
M - F S - S



THE BOARDROOM

A private meeting space perfect for corporate meetings, workshops or intimate gatherings.

The Boardroom offers AV facilities, including a screen for presentations, with a comfortable setup for focused meetings or small group events.

THEATRE: 180
BOARDROOM: 25
STANDING: 150

ROOM HIRE **\$2250 // \$2750**
M - F S - S



XXXX CINEMA

Cinema style seating with an overhead projector. Perfect for meetings, presentations, movie nights or a big game night!

SEATED: 50

ROOM HIRE \$395

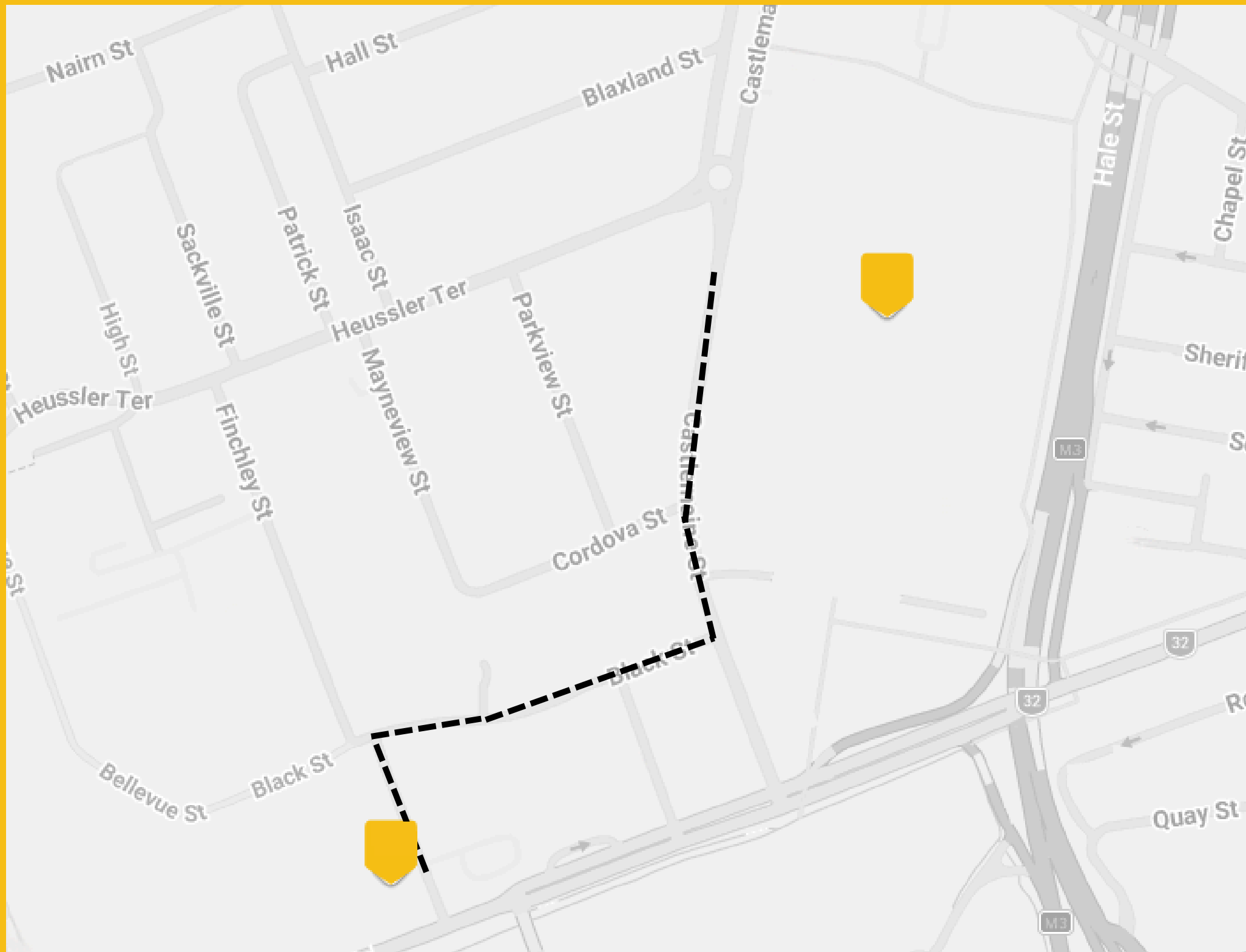
HALF DAY HIRE

ROOM HIRE \$650

FULL DAY HIRE



SO CLOSE YOU CAN SEE THE STADIUM...



... OR WALK OVER AFTER A BEER



FOOD & BEVERAGE



BEER & WINE

BEER

XXXX Gold
XXXX Bitter
XXXX Ultra
XXXX Ginger Beer
Stone & Wood Pacific Ale
Little Creatures Rogers' Amber Ale
Hahn Super Dry
Toohey's Old

WINE

BUBBLES & OTHER

Prosecco
Rose

WHITES

Sauvignon Blanc
Pinot Grigio

REDS

Pinot Nir
Shiraz
Cabernet Sauvignon

SOMETHING DIFFERENT

James Squire Lemon Squash
Kirin Hyoketsu Lemon

NON ALCH

Heineken 0%
Soft Drink

BAR TABS & CASH BAR OPTIONS AVAILABLE

CANAPES

POT PACKAGE \$49PP

Gourmet Beef Pies
w/ smoky BBQ sauce

Vegetable Spring Rolls
w/ sweet chilli sauce

Sausage rolls
w/ tomato chutney

Spicy chorizo sausage
w/ chipotle mayonnaise

Herb-crumbed halloumi
w/ chilli jam

Wagyu beef slider
w/ burger sauce & cheddar

Karaage chicken
w/ Japanese spicy mayo

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SCHOONER PACKAGE

\$59PP

Prawn Dumplings
w/ soy sauce

Gourmet Beef Pies
w/ smoky BBQ sauce

Vegetable Spring Rolls
w/ sweet chilli sauce

Spicy chorizo sausage
w/ chipotle mayonnaise

Herb-crumbed halloumi
w/ chilli jam

Arancini
w/ Garlic Aioli

Karaage chicken
w/ Japanese spicy mayo

Roasted mushroom
w/ garlic & thyme

Choice of Wagyu Beef or Pulled Pork Slider

Wagyu beef burger w/ burger sauce & cheddar **OR** Slow-cooked pulled pork w/ BBQ sauce & coleslaw

Choice of Two Skewers

Grilled chicken satay w/ satay sauce & toasted peanuts

Angus beef fillet w/ caramelised onion & dijon mustard

Spicy buffalo chicken w/ ranch dressing & celery

Smokey BBQ chicken w/ chipotle mayonnaise

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PINT PACKAGE \$69PP

Moreton Bay Bug
w/ sobanoodles & Kimchi

Rockmelon rapped in Serrano Ham & Feta

Smoked Salmon
on herb crostini w/ cream cheese, crispy copers & lime zest

Choice of Pulled Pork or Fish Taco

Grilled Chicken Satay
w/ satay sauce & toasted peanuts

Cajun-spiced Garlic Prawns
w/ sauce Marierose

Angus Beef Fillet Skewers
w/ caramelised onion & dijon mustard

Chicken Bao Bun
w/ pickled cucumber, coriander, cos leaves & toasted seeds

GF

GF

ALL CANAPE PACKAGES
ARE SERVED ROAMING
FOR 3 HOURS

TERMS & CONDITIONS

PAYMENTS

- A deposit of 10% is required to secure your event with the XXXX Ale House.
- Deposits are non-refundable.
- We accept Visa, Mastercard and AMEX. We do not accept Diners Club. Electronic bank transfer details can be found on the invoice.
- Full and final payment must be received 7 working days prior to the event.
- Invoicing for any additional items on the evening needs to be prearranged with your event manager. A credit card will be required to be kept on file if you wish to be invoiced after the event.
- All invoices after the event need to be paid within 5 working days of the conclusion of the event.
- 15% surcharge applies on Public Holidays
- Please note that we do not accept Diners credit cards.

FINAL DETAILS

- Event details including estimated guest numbers, timings, and food / beverage requirements must be supplied to XXXX Ale House no later than 10 working days prior to the event.
- Guest numbers can increase and running order timings can be adjusted up to 72 hours prior to the function.
- Numbers can decrease within 72 hours of the event, however, the full agreed spend of the event will still be owed.
- XXXX Ale House reserves the right to change menus at any time depending on availability and seasonal produce.
- There will be an additional charge for larger-scale set ups which require extra staffing.

RESPONSIBLE SERVICE OF ALCOHOL

- To ensure everybody is enjoying their time at the XXXX Ale House site, we adhere strictly to the Responsible Service of Alcohol laws. As such we reserve the right to refuse entry or service of alcohol to any patron that is underage, intoxicated or behaving in an anti-social manner.
- Under the liquor licensing laws of Victoria, guests 25 years of age or younger are required to have the correct proof of ID. We accept the following:
 - Australian Driver's License
 - Australian Driver's Learning Permit
 - Proof of Age Card
 - Passport
- ALL guests under the age of 18 are required to be with their legal guardian/parent at all times for them to be able to take part in the function.

CANCELLATION/RESCHEDULING

- Cancellation within 2 weeks of the Event: All deposits will be forfeited unless otherwise arranged with the Venue Manager.
- Cancellation within 5 days of the Event: All deposits will be forfeited and the full total of the agreed event spend will be owed unless otherwise arranged with the Venue Manager.
- If you need to reschedule, please speak with your event managers as soon as possible, so we can arrange a new date for your event. your deposit can be reassigned to a new day within 6 months of the original event date.
- Rescheduling within 5 days of the event may require the cost of food and beverage be paid.

DAMAGE / INSURANCE

- LION-BEER, SPIRITS & WINE PTY LTD does not accept responsibility for damage to, or loss of any client's property left on the premises prior to, during or after a function.
- The event organiser is liable for any damage sustained to the venue's property by themselves or their guests during the course of the event. This includes all equipment hired.

SECURITY

- To ensure everybody is enjoying their time at the venue, and that Responsible Service of Alcohol laws are being met, security may be required and will be at the discretion of the venue. You will be advised at the time of booking if we require security for your function.

PUBLIC HOLIDAYS

- Please note that a 15% surcharge applies on public holidays. This includes but is not limited to; venue hire, food menu, and beverages.

OTHER

- The events department can assist with some audio-visual requirements; however, any additional equipment hire is at the cost of the client and paid directly to the contractor.
- The client shall conduct the event in an orderly manner and in full compliance with the venue rules and guidelines set out by management.
- Table or free-standing decorations up to 1 meter tall may be set up in the event venue. Items may not be attached to the ceiling, beams, walls, or fixtures.
- The venue has the right to use photography or videography of your event day on their social media and websites. This is inclusive of our setups, styling, and venue.
- The venue reserves the right to cancel the event if:
 - The venue or any part of it is closed due to circumstances outside of the venue's control. In this circumstance, any deposit paid would be returned in full.
 - The client becomes insolvent, bankrupt, or enters into liquidation or receivership.
 - The deposit has not been paid by the due date.



**CHEERS TO OVER
145 YEARS IN THE MAKING**