



BAILEY BREWING CO.

Bailey Brewing Co. is a place for life's simple pleasures - good food, great beer and all-round good vibes when the family gets together in the heart of the Swan Valley.

Founded by a father and two sons, family is not only at the heart of the brewery, but a driving force behind its creation.

After years visiting pubs and venues throughout Australia, the trio noticed that the kids always wanted to go to one place and the adults another – so they decided to build a spot for all to enjoy. The result: a 9.5-acre backyard and welcoming brewhouse serving Aussie pub staples that never fail to hit the spot.

The roomy restaurant tavern opens to a sprawling verandah and nativebush garden, at the centre of which you'll find an 850sqm nature playground for pint-sized family members to jump, climb and explore whilst mum and dad can watch on while sipping on their favourite brew. We have a space for everyone and a variety of options for when you are planning your next event.



FUNCTION AREAS

For groups larger than 24 guests (inclusive of kids), we require you to opt for one of our function packages in a designated function area. Please note the areas outlined are the only areas we can hold groups larger than 24 guests (inclusive of kids).

To secure your booking, we require the 'Function Area' (Mezzanine, Marquee or Bell Tower etc.) hire to be paid in full.

We provide a function planner/tax invoice for your deposit and security of your booking. Please contact us if you wish to pay by credit card. Details for payment can be found on the function planner provided.

All details must be finalised 14 days prior to your event date. This includes catering options, final guest numbers and full payment. From there, no changes or refunds can be made.



Our most popular, private space located just out the back of the tavern overlooking the stunning greenery surrounds. This completely separate space provides excellent privacy for your next exclusive

The space has access to its own private bar, bathrooms, usage of the festoon lights, large round tables, white bentwood chairs, high-top cocktail tables and stools, tablecloths, DJ power connection and audio. The space is fitted with reverse-cycle air conditioning making it the perfect space

Starting from \$1,500 for 3-hour venue hire,

Seated on picnic tables, plus high-top

Our Bell Tower is a perfect space if you are looking for something outside yet still partially shaded. The dining area overlooks the manicured grassed area under the shady vines. This provides a stunning backdrop and lends itself as a perfect cocktail-style event. This space includes picnic tables and high-top tables with stools. Should you have a larger group, there is the option to hire out multiple wings of the Bell Tower at an additional cost with the option of an external bar if numbers exceed 80 pax.

Starting from \$1,000 for 3-hour venue hire per wing, additional hour \$250.

> **FOOD AND BEVERAGES ARE** NOT INCLUDED IN VENUE HIRE.





CAPACITY: Minimum 25 pax

Seated: 25-32 pax Cocktail-style: 50 pax

Our upstairs Mezzanine offers muchneeded privacy for your next celebration or

corporate event and features

the latest AV equipment. This space overlooks the brewery and tavern and has

access to its very own private bar.

Please note: this space is stair access only. Includes access to audio connection point to play your own music via your mobile device.

Starting from \$700 for 3-hour venue hire, additional hour \$250.

ALFRESCO

THIS SPACE IS ONLY AVAILABLE TO BOOK OVER THE FESTIVE SEASON (November - January)

LOW SEATING:

CAPACITY: 25 - 30 pax Seated: 25-30 pax

Cocktail-style: Not available

Our outdoor alfresco offers much-needed space for your next festive celebration. The space overlooks the manicured grassed areas and is a low table seating setup.

HIGH TOP SEATING

CAPACITY: 25 - 60 pax

Seated: 30 pax

Cocktail-style: 25-60 pax

Our high-top table option is perfectly suited for a cocktail-style festive celebration. The space overlooks the

manicured grassed areas.

Starting from \$700 for 3-hour venue hire. Additional hour \$250.

> **FOOD AND BEVERAGES ARE** NOT INCLUDED IN VENUE HIRE.



Audio-visual add-ons are only available in our Mezzanine and Marquee

Lectern / Microphone \$150 (Bluetooth & cordless mic)

Portable TV \$250 (Screen on wheels, 41-inch, hire up to 2 TVs)

The Mezzanine TV Screen \$250 (62-inch with audio connection points)

The Marquee Mobile TV Big Screen TV \$750 (3m x 2.5m)

All screens can show presentations via BYO laptop with HDMI capability. If you require an audio-technician to be onsite for the duration of your event, additional costs apply.



MINIMUM 4 PLATTERS PER 10 PEOPLE TO MEET MINIMUM REQUIRED SPEND

ANTIPASTO PLATTER \$120

Cured meats, local cheeses, pickled vegetables, olives, mixed fruit, nuts, Turkish bread and dips

CHEESE PLATTER \$95

Local and imported cheeses, water crackers, fresh fruits, nuts, Turkish bread

TOASTED TURKISH BREAD & DIPS PLATTER \$55

with 2 in house made dips

BAILEY BREWING CHICKEN WINGS \$60

House made bbq sauce (2kg)

SALT & PEPPER SQUID \$90

Spicy mayo (Bowl feeds up to 10 people)

Below does not contribute to minimum spend

FRIES \$30

with ketchup (Bowl feeds up to 10 people)

SWEET POTATO WEDGES \$45

with sour cream and sweet chilli sauce (Bowl feeds up to 10 people)



BRUSCHETTA \$60

Toasted bread, marinated tomato concasse, onion and basil (20PC) (V, GFO)

SEASONAL ARANCINI \$80

Aioli, parmesan cheese (20PC)

VEGETARIAN HALLOUMI SKEWERS \$70

Grilled onion, mushroom, capisicum & Haloumi (20PC) (V, GF)

MINI-VEGETARIAN SPRING ROLLS \$60

Side of soy and sweet chilli sauce (20PC) (V)

SPINACH & FETA QUICHE \$80 (20PC)

TERIYAKI SALMON SKEWERS \$90

House made teriyaki dressing (20PC) (GFO)

PANKO CRUMBED TIGER PRAWNS \$90

Lemon and Garlic Aioli (20PC)





MINIMUM 4 PLATTERS PER 10 PEOPLE TO MEET MINIMUM REQUIRED SPEND

BEEF COCKTAIL SAUSAGE ROLLS \$80

Ketchup and bbq sauce (20PC)

BEEF SLIDERS \$90

Lettuce, cheese and mayo (20PC)

BEEF PIES \$90

Ketchup and bbq sauce (20PC)

LAMB KOFTAS SKEWERS \$90

Mint Yoghurt (20PC) (GF)

SATAY BEEF SKEWERS \$90

Satay sauce (20PC) (GF)

PIZZA PLATTER \$65

3 x 9' Pizzas - Choose from:

Margherita, Vegetarian, Peri-Peri Chicken or Meat lovers



CAN ONLY BE ORDERED FOR FUNCTIONS LARGER
THAN 120 PEOPLE

Chorizo Pasta

Smoky Chorizo Penne with Onion & Tomato Sauce

Creamy Mushroom Pasta

Penne with a Garlic & Parsley Mushroom Sauce

Chicken Curry & Rice

Yellow Chicken Curry with Jasmine Rice (GF)

Vegetable Curry & Rice

Mixed Vegetables in Yellow Curry Sauce with Jasmine Rice (GF)

Fish & Chips

Battered Barramundi with Chips & Tartare Sauce

Chicken Noodles

Teriyaki Chicken with Egg Noodle & Mixed Veg

Brisket & Onion Roll

Braised Brisket Roll with Onion Gravy & Wedges

Greek Salad

Tomato, Cucumber, Red Onion Olives & Feta, Red Wine vinaigrette (GF)

Pumpkin & Feta Cous Cous

Moroccan Spiced pumpkin, Feta, Beetroot & Cous Cous

Thai Beef Salad

Marinated Beef Strips, Mixed salad, Crispy Rice Noodles, Fried Shallots

Crispy Rice Noodles, Fried Shallots

Choose 2 Options (150 people)
Choose 3 Options (150+ People)
Price on request from \$15pp







\$70.00PP - BUFFET STYLE GUESTS: 70 TO 150 PAX

CHOICE OF ROAST MEAT (Choose 1)

- Select from beef or porchetta.
- Served with rolls and gravy.

CHOICE OF SIDES (Choose 2)

- Chips.
- Creamy mash potato.
- Brussels sprouts, honey mustard
- Roasted mixed vegetables, nuts, dukkah.

CHOICE OF SALADS (Choose 2)

- White cabbage and apple slaw.
- Potato, bacon, spring onion and crème fraiche.
- Pesto pasta salad, sundried tomato, pine nuts.
- Tomato, basil and bocconcini.

SWEET SHARING BOARDS

- Chocolate mousse/ lemon tarts/ macarons.
- Selection of Australian cheeses with dried fruits, crackers, and chutney.

\$75.00PP - SHARE STYLE GRAZING MENU GUESTS: 25 TO 150 PAX AVAILABLE NOVEMBER - JANUARY

STARTERS

Antipasto Grazing Platter Cured meats, chilled prawns, Australian cheese, arancini, pickled vegetables, dip, toasted Turkish bread, olive oil and dukkah.

MAIN COURSE

Traditional roast turkey, baked lemon and dill salmon, thyme roasted chicken, honeyalazed ham.

With a side of traditional stuffing, paprika roasted chat potato, sweet potato mash, Brussels sprouts, glazed carrots.

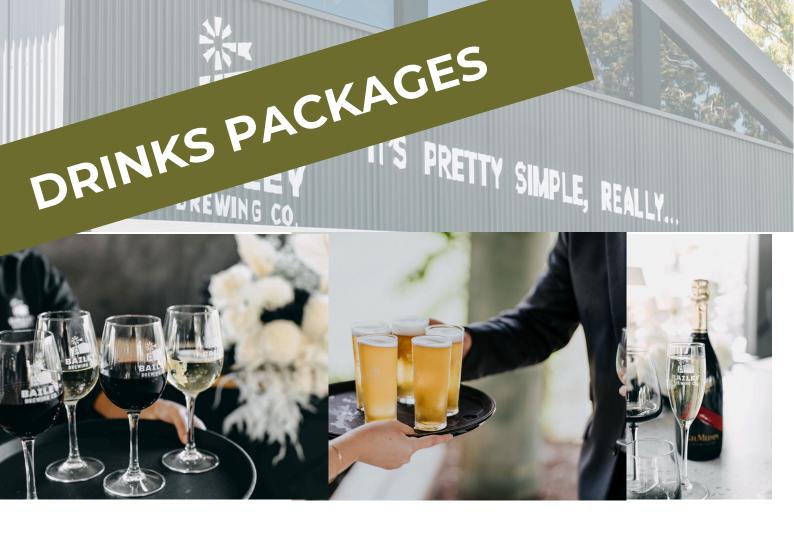
DESSERT AND CHEESE BOARD

Christmas pudding, apple crumble and Australian cheese.

Brandy custard, cherry ripple ice-cream, macarons, dried fruits, crackers and chutney.



- Bailey Brewing Co. Summer Ale, Draught, Mid, Red Ale, Pale Ale, Hazy IPA, Ginger Beer, Apple Cider
- No Fixed Address Sparkling NV Brut (Multi-Regional, WA)
- No Fixed Address Semillon Sauvignon Blanc (Great Southern, WA)
- No Fixed Address Shiraz (Great Southern, WA)
- No Fixed Address Dolce Diva Moscato (Multi-regional, WA)
- Variety of soft drinks and juices
- Bailey Brewing Co. Summer Ale, Draught, Mid, Red Ale, Pale Ale, Hazy IPA, Ginger Beer, Apple Cider
- Castelli Méthode Traditionnelle Sparkling NV (Multi-regional, WA)
- Da Luca Prosecco DOC (Italy)
- Hay Shed Hill Sauvignon Blanc Semillon (Margaret River, WA)
- Folklore Chardonnay (Multi-regional, WA)
- Deep Woods Harmony Rosé (Margaret River, WA)
- West Cape Howe Cape to Cape Moscato (Mt. Barker, WA)
- Ferngrove Reserve Shiraz (Frankland River, WA)
- Hay Shed Hill Cabernet Merlot (Margaret River, WA)
- Variety of soft drinks and juices



DRINK PACKAGES

Any drinks package purchased is required to run for the entirety of your function.

HOUR	3	4	5
GOLD	\$54.00	\$64.00	\$72.00
PLATINUM	\$64.00	\$74.00	\$82.00
SOFT DRINK	\$24.00	\$27.00	\$32.00

COST PER PERSON

BAR TABS:

Bar tabs can be set up on the day of your function with the Function Supervisor.

House spirits are an additional \$12 per person, per hour.

Beverage selection & prices are subject to change. Beverage package needs to be purchased for the entire function.



WHEN BOOKING AT BAILEY BREWING CO, YOU ACKNOWLEDGE AND ACCEPT THE FOLLOWING TERMS & CONDITIONS

Alcohol Gifts

Alcohol gifted to any guests during their function must remain sealed whilst on the premises.

Arrival and Departure Times

Due to capacity limits, your guests are asked to arrive only at the time of your function commencement; admittance to the venue may be refused for early arrivals. Once your function is over, your guests will also be expected to leave the premises as we may be at capacity at that time.

Booking Conditions and Cancellation Policy

To secure your booking, we require your Venue Hire fee to be paid within 7 days from receipt of the initial Function Planner and invoice, final payment is due 21 days prior to your function date. Please note there is a 1.25% surcharge on all card transactions.

Your booking is not confirmed until your Venue Hire fee is received and signed Function Planner returned. We reserve the right to cancel your booking upon non-payment of the Venue Hire fee and will provide written notice to you of our intention to do so.

All details must be finalised 21 days prior to your function. This includes catering options and final guest numbers. After this time, no changes or refunds can be made. The Venue Hire fee is non-refundable for any booking cancelled less than 30 days prior to your function.

Booking Durations

Functions have a duration of three hours; they can be extended at an additional cost.
Please refer to pages 4 and 6 of this brochure.

Buses

If you or any of your guests will be arriving by bus to your function, please let us know in advance.

Cakes

When booking a function with us, we do allow you to bring your own cake. We do not allow any other BYO food or beverages.

Catering

All functions have a minimum spend per head requirement on food. Large-scale functions (100+ pax) are required to adhere to a proposed catering package provided to you prior to payment of your venue hire fee.

Check in at Gate

For weekend/peak period function bookings, please advise your guests that security checks are performed at the entrance to the carpark and they will need to state your name or the function name to be admitted to the carpark.

Damages

You will be financially responsible for any damage to the building, furniture, fixtures and fittings prior to, during and after your function caused by your guests or external external vendors. Any extensive cleaning required after your function will incur a fee.

Under 5

Children 5 and under don't count towards minimum cost per head

Decorations

We do not allow any decorations to be attached to any wall, door or other surface. We do not allow the use of any decorations, balloons or piñatas that contain confetti, glitter, streamers, or gender reveal items that contain anything that may stain surrounding areas. We allow balloons as long as they are weighted, but if you have any other specific requests, please let us know.

Dietary Requirements/Menu

Please advise us of any special dietary requirements or allergies 14 days prior to your function. Our menu is subject to change and may contain traces of peanuts and/or tree nuts, shellfish, milk, egg, wheat and sesame.

Drinks Packages

Any drinks package purchased is required to run for the entirety of your event. There are no refunds on prepaid drinks packages for guests who are no-shows on the day of your function.

Electrical Equipment

If you wish to utilise an electrical device for use at your function, it will need to be approved by management prior to your function and tagged and tested by the Function Supervisor prior to use on the day of your function.

External Vendors/Entertainers

All external vendors and entertainers must be approved by Bailey Brewing Co. All entertainers (excluding DJs and musicians) are required to provide a copy of their Public Liability insurance. For any external vendors who are required to bump in and out, please notify us of times for our approval prior to your function.

Inclement Weather

Bell Tower bookings: in the case of inclement weather, if we have an alternate function space to move your booking to, we will allocate your function to that space. However, if an alternate space is unavailable, we cannot guarantee that we can provide protection from the elements for your booking.

Guest Behaviour

We ask that all of your guests treat our team with respect. Any guests that are rude, argumentative, or showing signs of intoxication will not be tolerated and will be asked to leave the premises. No refunds will be given for guests who are asked to leave the premises due to poor behaviour.

Pricing

All pricings are inclusive of GST. Prices are subject to change. Pricing is assessed at the beginning of each new financial year and increases may be applied. Price increases also may occur due to supply issues. You will be notified no later than 30 days prior to your event of any price increases. Please advise us if you require an invoice to be issued for payment of any outstanding amounts.

Security

An extra charge for security may be requested by us depending on the nature of your event and number of guests.

Smoking

We are a non-smoking venue. Smoking is only permitted in designated outdoor areas.



For booking enquiries, pricing and further information, please fill out the form on the functions web page or contact

(08) 6192 1830 or sales@baileybrewingco.com.au

