



FUNCTIONS PACK

DRINKS POWERED BY BRIGHT TANK BREWING | FOOD POWERED BY BROWN STREET GRILL

AUGUST 2024

BRIGHTTANKBREWING.COM.AU | BROWNSTREETGRILL.COM.AU

FUNCTIONS AT BRIGHT TANK BREWING & BROWN STREET GRILL

Bright Tank Brewing is so much more then just a great brewery. Centrally located with three spaces that can suit functions of different sizes, and house-brewed beers, a great wine and cocktail list with a good selection of non-alcoholic beverages, it's the obvious choice.

Brown Street Grill, located within the walls of Bright Tank Brewing provides real food sourced from local, Western Australian producers, cooked over charcoal. You'll get really tasty food with amazing flavours using the freshest local produce, so this means that our menu will change with what's in season.

If you're not sure of exactly what you want, but have a bit of an idea, then no problem! Our functions team can help you plan your lunch, dinner or event.

We'll work with you so that you know that everything has been taken care of, leaving you to relax and enjoy yourself on the day.

Drinks powered by Bright Tank Brewing | Food powered by Brown Street Grill

GET IN TOUCH dine@brighttankbrewing.com.au P: 08 9325 7145 | M: 0439 512 632

100 Brown Street, East Perth WA 6004 (Located inside Bright Tank Brewing Co)



FUNCTION SPACES AVAILABLE

Think fire, stone and steel.

Expect a sensory overload - with our open pass, you'll be able to see what's happening in the kitchen, the fire from our beautiful Mesiano pizza oven and on our custom-made charcoal grill.

THE BREWERY

Maximum 40 guests | Stand up with some seating | Substantial canape packages and platters only

RESTAURANT HIGH TABLES

Maximum 40 guests | Seating at long high table | Seated functions only

RESTAURANT LOW TABLES

Maximum 20 guests | Seating at low tables | Seated functions only

ALFRESCO AREA

Maximum 40 guests | Substantial canape packages and platters only

** Need a bookings for over 40 guests? Please contact our Functions Team on dine@brighttankbrewing.com.au

VENUE MAP



BREWERY & RESTAURANT

PLATTERS

STRICTLY AVAILABLE FOR BOOKINGS OF UP TO 15 GUESTS - BREWERY AND ALFRESCO AREAS ONLY

MINIMUM OF 3 OPTIONS MUST BE SELECTED

Berkshire pork & fennel sausage rolls	15 of each	\$80.
Red curry lamb empanada	15 of each	\$80.
Mushroom & goat's cheese tart	15 of each	\$80.
Moroccan chicken skewer, cardamom yoghurt	15 of each	\$100.
Lamb Kofta, toum, cucumber salsa	15 of each	\$100.
Taco of the moment	15 of each	\$100.
Bratwurst hot dog, sauerkraut, mustard	15 of each	\$100.

*Please note, as we use fresh, seasonal ingredients the menu is subject to change.

** Dietary requirements on Platters will incur a 10% surcharge

STANDING FUNCTIONS

AVAILABLE FOR BOOKINGS OF UP TO 40 GUESTS - BREWERY AND ALFRESCO AREAS ONLY

FUNCTION PACKAGE \$35

Choose 5 items (one item from each section) Additional items available for additional cost per item, per person

MENU

Tarts (Add on item \$5 pp) Caramelised onion & taleggio Mushroom & goat's cheese Pumpkin & blue cheese

Tacos (Add on item \$7 pp)

Pulled pork Jerk chicken Pulled lamb Barbacoa beef

Sticks (Add on item \$6 pp)

Lamb kofta, toum, cucumber salsa, pomegranate Achiote beef anticuchos, red pepper aioli Moroccan chicken skewer, cardamom yoghurt Black pepper pork, turmeric aioli, curry leaf oil

Sliders (Add on item \$7pp)

Gochujang pulled pork, kimchi slaw Cajun chicken, pickled slaw, ranch Anise beef, Asian slaw, sriracha Roast pork Chorizo, chimichurri Bratwurst, saurkaut, mustard Lamb merguez, labne & preserved lemon

FUNCTION PACKAGE \$45

Choose 7 items (two items from Tarts and Sticks, one item from other sections)

Additional items available for additional cost per item, per person

Empanada (Add on item \$6 pp)

Red curry Lamb Szechuan beef Spanish pork

Additional Items

Wagyu fat potatoes \$14 Flatbread & dip \$19 Pizza - Starting from \$20 (please ask for more info)

*Please note, as we use fresh, seasonal ingredients the menu is subject to change. ** Dietary requirements on Function Packages will incur a 10% surcharge

SEATED FUNCTIONS

FEED ME MENU \$65pp**

AVAILABLE FOR SIT DOWN FUNCTIONS IN THE RESTAURANT - UP TO 40 GUESTS.

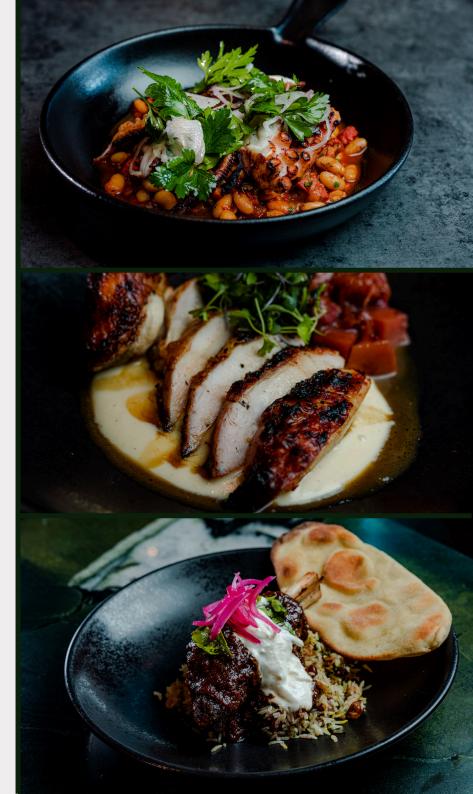
Designed to be shared between guests and are our Chef's Selection of items from our a la carte menu.

** SAMPLE MENU **

Woodfired flat bread, coal roasted whipped sweet potato, crispy curry leaf sambal (v) Lamb kofta, toum, cucumber & radish salad (gf) Ami Ebi prawn ceviche, torched chilli, pomelo, puffed corn crackers (gf,df) Barbacoa wagyu tacos, yellow chilli aioli, pica de gallo Charcoal chicken, miso corn puree, pickled mushrooms, teriyaki jus (gf) Honey roasted carrots, Bookara goat's curd, zhug, shallots & mint (gf,v) Chargrilled broccoli, macadamia hummus, agrodolce, puffed grain muesli (gf,vg,n) Wagyu fat potatoes, spec, scallions, sour cream (gf,dfo) Dark chocolate torte, raspberry mess (gf)

*Please note, as we use fresh, seasonal ingredients the Feed Me menu is subject to change. We can cater for vegetarians using current menu ingredients only.

** A \$45 Feed Me menu can be tailored upon request



BEVERAGE PACKAGES

CONDITIONS

- Minimum 20 guests required.
- Must be booked in conjunction with a food package, excludes platter options.
- A requirement for full venue hire.

PACKAGES

2 hours @ \$50 per person 3 hours @ \$60 per person

*All guests attending need to be on one type of beverage package

BEVERAGE PACKAGE INCLUSIONS

Bright Tank Beer (<6.4% alc.vol) Cider House selection of wines (sparkling, rose, white, red) Soft drinks and juice

SPIRITS

If you would like spirits in addition to your beverage package, a bar tab is available.

OTHER BEVERAGE OPTIONS Bar tab





TERMS & CONDITIONS

CONFIRMING YOUR BOOKING

Space cannot be reserved and bookings will not be confirmed without payment of the deposit for your function or event.

DEPOSITS AND PREPAYMENTS

Full payment for the known food component is required to secure your booking (unless advised otherwise) and this amount is calculated on the minimum costs for your function or event. The balance of any event costs for your event costs can be finalised at the conclusion of your function at the venue.

MINIMUM SPENDS

A minimum spend on food is required for any reserved space. Beverage packages can only be booked in combination with a food package.

FINAL NUMBERS

Must be confirmed (7) days prior to your function or event date. The venue reserves the right to adjust the size of your area on the day of your function or event if sufficient guests are not in attendance.

CANCELLATIONS

All cancellations must be provided in writing to dine@brighttankbrewing.com.au no less than 7 days prior to the function or event date.

Cancellations greater than 14 days will be refunded any deposit paid, less than 7 days no refunds will be provided. Functions or events in the months of November and December or Exclusive Package cancelled or rescheduled in less than 14 days will be charged at 50% of the minimum spend per person.

AREA ALLOCATION

The venue reserves the right to substitute a similar space at the management's discretion, however every effort will be made to fill requests.

DAMAGES AND CLEANING

Clients are financially responsible for any damage to the building, furniture, fixtures and fittings prior to, during and after the event caused by the client. Clients are also responsible for any damage caused by their guests or outside contractors, prior to, during and after the event.

INSURANCE

Bright Tank holds no responsibility for loss or damage of personal items of the client or their guests, prior to, during or after the event. Venue staff are always

extremely careful when looking after guest's belongings; however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.

DECORATIONS

No decorations are to be nailed, screwed, stapled or adhered to any wall, door, floor or other surface without approval from management. Weighted balloons and small table decorations are permitted, however glitter and confetti is not allowed.

DRESS CODE

All guests must abide by the venue's dress code. Our dress code is relaxed and informal however fancy dress costumes and attire deemed to be inappropriate by our venue will not be permitted entry.

CAKES PROVIDED BY THE CLIENT

Bright Tank Brewing and Brown Street Grill does not permit external cakes or desserts brought into the venue unless a special arrangement has been made and approved by management.

MINORS AND LIQUOR ACT

Under Western Australian Law, all guests under the age of 18 must be accompanied by their legal guardian and supervised at all times. All guests must be over the age of 18 to consume alcohol and provide identification when requested.

RESPONSIBLE SERVICE OF ALCOHOL

Bright Tank Brewing Co and Brown Street Grill abides by the WA Guidelines on the responsible service of alcohol as per our house policy. The venue reserves the right to refuse service of alcohol to any patron deemed to be showing signs of intoxication, this includes all guests as part of a function or event, or on a beverage package.