

BREWED WITH CHARACTER  
**Brugan**

# FUNCTION PACKAGES

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[brugan.com.au](http://brugan.com.au)

We take the responsible service of alcohol seriously and if our staff deem anyone to be approaching inebriation they may be asked to leave the venue.

Terms and conditions apply and will be discussed during the function meeting.





## The Brewery

Opened in July 2021 the Brewery is the perfect location for large functions. Overlooking our beer garden with a children's sandpit you will find yourself not wanting to leave.

The brewery can be hired as a half area where you share with other patrons or we can close the brewery and all three areas for privacy.

To close the brewery for a private function, there is a \$1000 hire fee and a minimum spend that applies.

## The Mezzanine

A private area where you can sit on the balcony and watch the sunset over the beer garden and farms, or a snug indoor area with lounges set up for your comfort.

Whilst the Mezzanine offers privacy it is not soundproof.

The Mezzanine can be hired and closed off to the general public for a fee of \$150.

The Mezzanine is best suited to a cocktail style function.

## The Beer Garden

The beer garden is the perfect place to enjoy our beers and get some south-west sun.

With a sand pit, outdoor seating, shade and beanbags, there is something for everyone

Please be advised that should you book the beer garden for your function and the weather changes, we will do our best to accommodate you elsewhere which could include the Wokalup Tavern.



## Cocktail Menu

*\$60 per head*

3 Canapes, 2 Bigger Bites

\$5 pp surcharge for dessert

### Canapes

Mini Savoury Tartlets (V)  
Chilli Caramel Pork Belly Bites  
Duck Parfait, croutons, beetroot relish  
Tempura Prawns, lemon mayo  
Smoked Cheddar + Jalapeno Croquettes  
Natural Oysters, dressings  
House-made Arancini - Vegetarian option  
Satay Chicken Skewers  
Homemade Spring Rolls  
Salt + Pepper Squid  
Zucchini Pakora with raita  
Beef bites, truffle mayo

### Bigger Bites

Cheese Burger Sliders  
Fish + Chips  
Sous Vide + Charred Beef Skirt Bites, chips, chimichurri  
Pulled Pork Burgers, apple rémoulade  
Braised Rosemary + Garlic Lamb, mash, jus  
Chilli Squid with Noodles, pickled papaya salad  
Vegetarian Risotto

### Dessert Canapes

Vanilla Porter Chocolate Brownie  
Eton Mess, fresh fruit + cream  
Mini Sweet Tarts  
Mini Doughnuts

### Extras

Grazing Tables M/P  
Oyster Bar M/P



## **Alternate Drop Menu**

\$80 per head

3 canapes, choice of 2 mains, 1 dessert

### **Canapes**

Mini Savoury Tartlets (V)  
Chilli Caramel Pork Belly Bites  
Duck Parfait, croutons, beetroot relish  
Tempura Prawns, lemon mayo  
Smoked Cheddar + Jalapeno Croquettes  
Natural Oysters, dressings  
House-made Arancini - Vegetarian option  
Satay Chicken Skewers  
Homemade Spring Rolls  
Salt + Pepper Squid  
Zucchini Pakora with raita  
Beef bites, truffle mayo

### **Mains**

Rolled Lamb Shoulder, house made gnocchi, heirloom carrots, jus  
Beef Fillet, potato galette, broccolini, jus  
Sous Vide Chicken Breast, Paris mash charred baby courgette  
Crispy Skin Barramundi, Tuscan bean + chorizo cassoulet, gremolata  
Sous Vide Duck Leg, fondant potato, green beans, cherry jus  
Crispy Pork Belly, parsnip puree, apple gel, duck fat potatoes  
Vegetarian Gnocchi, tomato sugo, roasted pumpkin  
Vegetarian Risotto

### **Desserts**

Vanilla Porter Chocolate Brownie, honeycomb, vanilla ice cream  
New York Baked Cheesecake, raspberry coulis  
Vanilla Panna Cotta, berry compote  
Passionfruit Tart, Italian meringue  
Sticky Date Pudding, ice cream, caramel sauce



## Ala Carte Menu

*\$110 per head*

*Choice of 2 Entrées and 2 Mains*

\$12 pp Surcharge for Dessert

### Entrées

Cider Braised Pork Belly, black pudding soil, celeriac rémoulade  
Duck Liver Pâté, toasted beer bread, relish  
Truffle Mushroom Tortellini, sage butter, parmesan  
Braised Lamb Shoulder, babaganoush, pomegranate, dukkah  
House Cured Bresaola, rocket, shaved parmesan, olive oil, cracked black pepper  
Miso + Maple Cured Salmon, sushi rice, pickled ginger, orange wasabi mayo, nori salt

### Mains

Rolled Lamb Shoulder, house made gnocchi, heirloom carrots, jus  
Beef Fillet, potato galette, broccolini, jus  
Sous Vide Chicken Breast, Paris mash charred baby courgette  
Crispy Skin Barramundi, Tuscan bean + chorizo cassoulet, gremolata  
Sous Vide Duck Leg, fondant potato, green beans, cherry jus  
Crispy Pork Belly, parsnip puree, apple gel, duck fat potatoes  
Vegetarian Gnocchi, tomato sugo, roasted pumpkin  
Vegetarian Risotto

### Desserts

Vanilla Porter Chocolate Brownie, honeycomb, vanilla ice cream  
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Passionfruit Tart, Italian meringue  
Sticky Date Pudding, ice cream, caramel sauce





## **Beverage packages**

Available in all areas

Beverage packages are available for functions only. Packages include sparkling wine, white wine, red wine, Brugan beers and post mix. Addons and special requests can be catered for, please speak with the Functions Manager for your requirements.

All selections must be made at least 14 days prior to your function and prepaid on the day after confirmation. Wristbands will be provided for all functions who select this option. A standard bar tab with your specifications can also be organised by request.



## **Standard package**

Includes one sparkling, six wines and three Brugan Beers

Two hours per person \$45

Additional hour per person \$10

Capel Vale Sparkling Brut

Harvey River Estate SBS

Harvey River Estate Chardonnay

St Aiden Cassie Moscato

Fifth Estate 'Michele Vine' Shiraz

Harvey River Estate Merlot

Capel Vale Cab Sav

Soft drink is included in all packages.

Our beer is subject to availability of brewing

Please speak with the Functions Manager at the time of booking as to what beers are available.

Below options available for an additional \$2 per person, per hour

Brugan Specialty Beers

Beerfarm Apple Cider

Other options can be discussed at price per head if requested



### **DECORATIONS**

If you are considering decorating your space, please consult with the Functions manager regarding what is permitted. Confetti and table scatters of any kind are not permitted.

### **TENTATIVE BOOKINGS**

Tentative reservations will be held for a period of seven (7) days. The tentative booking will be released if a signed copy of the terms and conditions along with the deposit have not been received. Tentative reservations are only considered confirmed when a deposit has been received.

### **BOOKING DEPOSITS**

All bookings require a \$500 deposit. This is considered a minimum spend for your event and will be deducted from your final bill at the conclusion of your event. If you cancel your event within 14 days of the booking, only 50% will be refunded.

### **ATTENDANCE REQUIREMENTS**

Final numbers of guests attending are required to be confirmed at least 14 days prior to the date of the event. If the numbers at the time of the event fall below the confirmed numbers, then you will be required to pay for the confirmed numbers. If the numbers have increased then you will be charged for the appropriate amount.

### **BYO POLICY & CAKE SERVICES**

No external food or beverage of any kind is permitted to be brought into the venue with the exception of cakes. Guests are encouraged to bring a cake in for their event which has no associated fees. We will provide you with a knife and plates for serving. For our kitchen to cut and plate the cake, a charge of \$2 per head applies.

### **CHILDREN**

We have a sandpit in the Brewery and a playground in the Wokalup Tavern. We take no responsibility for supervision of your children and an adult must be present supervising them at all times in the venue.

### **UNDERAGE GUESTS**

In accordance with liquor licensing laws of Western Australia, minors are only permitted on the premises in direct company of their parent or legal guardian and may be asked to leave the venue at the discretion of management. At no time is a minor permitted to consume alcohol on the premises.

### **RESPONSIBLE SERVICE OF ALCOHOL**

Brugan Brewery and Wokalup Tavern complies with Western Australian Responsible Service of Alcohol legislation. All staff are trained in accordance and may refuse service of alcohol to any person they believe to be showing signs of intoxication. Any such persons will be removed from the venue immediately.

### **DAMAGES AND CLEANING**

Customers are financially responsible for any damage to the building, furniture, fixtures and fittings or property during and immediately following the function. This includes the costs of repairs or replacement.





## Book us in

I/we have read the above terms and conditions and understand that our function will be bound by these and all relevant Liquor Licensing Laws. I/we also understand that we will be charged for final numbers given, or actual attendance, whichever is greater.

Please be advised that this page must be completed in full upon return along with the \$500 deposit to consider your function booked in.

### Contact Details

|                       |
|-----------------------|
| <b>Host name:</b>     |
| <b>Company:</b>       |
| <b>Mobile number:</b> |
| <b>Email:</b>         |
| <b>Occasion:</b>      |

### Function Details

|                          |   |   |  |
|--------------------------|---|---|--|
| <b>Date of Function:</b> |   | <b>Arrival time:</b>                                |  |
| <b>Type of Function:</b> |   | <b>Total Pax:</b>                                   |  |
| <b>Location (circle)</b> | <b>Brewery</b>  |   | <b>Tavern</b>                              |
| <b>Area (Circle)</b>     | <b>Private Brewery / Tavern</b><br><b>\$1000 Hire Fee (Fri to Sun)</b><br><b>\$500 Hire Fee (Mon to Thur)</b> | <b>Mezzanine Private</b><br><b>(\$150 hire fee)</b> | <b>Inside Tavern</b><br><b>Beer Garden</b> |

### Beverage Requirements (please circle)

|                              |            |           |
|------------------------------|------------|-----------|
|                              |            |           |
| <b>Bar Tab</b>               | <b>Yes</b> | <b>No</b> |
| <b>Tab Limit</b>             | <b>\$</b>  |           |
| <b>Drinks Package</b>        | <b>Yes</b> | <b>No</b> |
| <b>+ \$2pp Drinks Option</b> | <b>Yes</b> | <b>No</b> |

### Cake Service (please circle)

|                       |                  |
|-----------------------|------------------|
| <b>Self service</b>   | <b>Free</b>      |
| <b>Cut and served</b> | <b>\$2pp Fee</b> |

### Food Requirements (please circle)

|                       |
|-----------------------|
| <b>Cocktail</b>       |
| <b>Alternate Drop</b> |
| <b>Ala Carte</b>      |
| <b>Grazing Table</b>  |
| <b>Oyster Bar</b>     |
| <b>Custom</b>         |

### Payment Details (must be completed)

|                     |                   |             |
|---------------------|-------------------|-------------|
| <b>Visa</b>         | <b>Mastercard</b> | <b>Amex</b> |
| <b>Name on card</b> |                   |             |
| <b>Card number</b>  |                   |             |
| <b>Expiry</b>       | <b>/ /</b>        | <b>CVC</b>  |

### Terms & Conditions Acceptance

|  |            |                  |  |
|--|------------|------------------|--|
| I ( ) confirm that I accept all of the terms and conditions as outlined in the Brugan functions package. |            |                  |  |
| <b>Date</b>  | <b>/ /</b> | <b>Signature</b> |  |



## Admin Use Only

|                    |             |       |           |          |    |
|--------------------|-------------|-------|-----------|----------|----|
| Deposit received:  | Date:       | /     | /         | Amount:  | \$ |
| Confirmed numbers: |             |       |           |          |    |
| Set Up Required:   | Yes         |       | No        |          |    |
| Set menu times     | Entrée:     | Main: |           | Dessert: |    |
| Canapes (circle)   | All at once |       | Staggered |          |    |
| Staggered times    |             |       |           |          |    |

**NOTES:**