



KNOX FUNCTION PACK 2022

GOOD FOOD, GREAT BEER & FUN TIMES.



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WELCOME TO THE BREW PUB

URBAN ALLEY BREWPUB

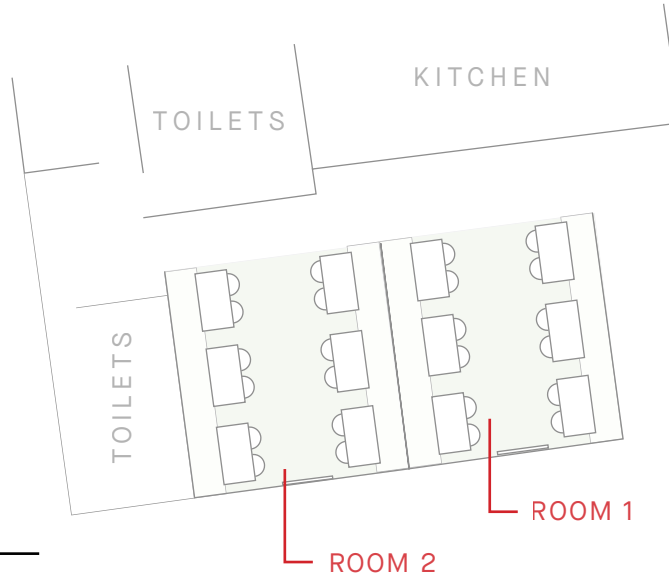
is the perfect spot to have a few drinks, grab a bite to eat or even watch the game.

Located in Wantirna's Knox Westfield Ozone precinct, our new brewpub offers an experience firsthand the brewing process, with fermentation tanks forming the backdrop to the rustic bar, as well as an on-display DASHER + FISHER gin distillery. Good food, great beer and fun times. The Brew Pub is sure to become your favourite local.

When you want to celebrate your next event, we cater from large to intimate functions. We have options to suit your needs.

FUNCTION ROOMS 1 & 2

Featuring private TV and possible customized table set up, this private small area is the perfect spot for your next intimate event, family gatherings or dinner party.



40 PAX - EACH ROOM

STAND UP EVENTS

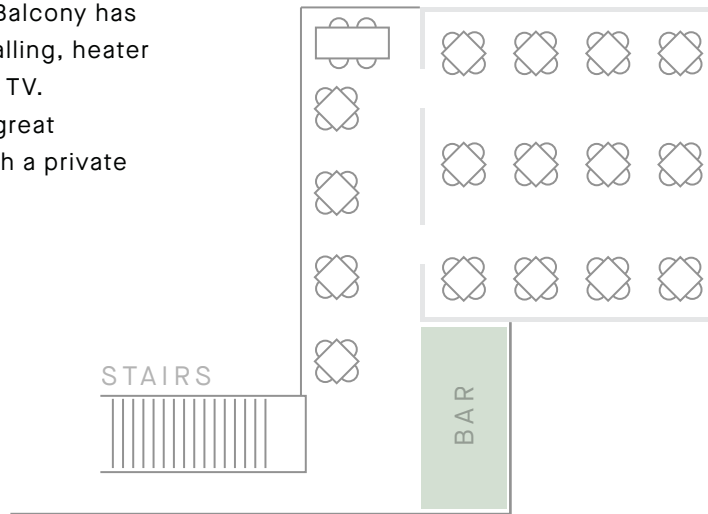
28 PAX - EACH ROOM

SIT DOWN EVENTS



THE BALCONY

Located on the second floor of our venue, The Balcony has glass wall, high ceiling, heater system and private TV. You will enjoy this great reserved space with a private bar.



90 PAX

STAND UP EVENTS

48 PAX

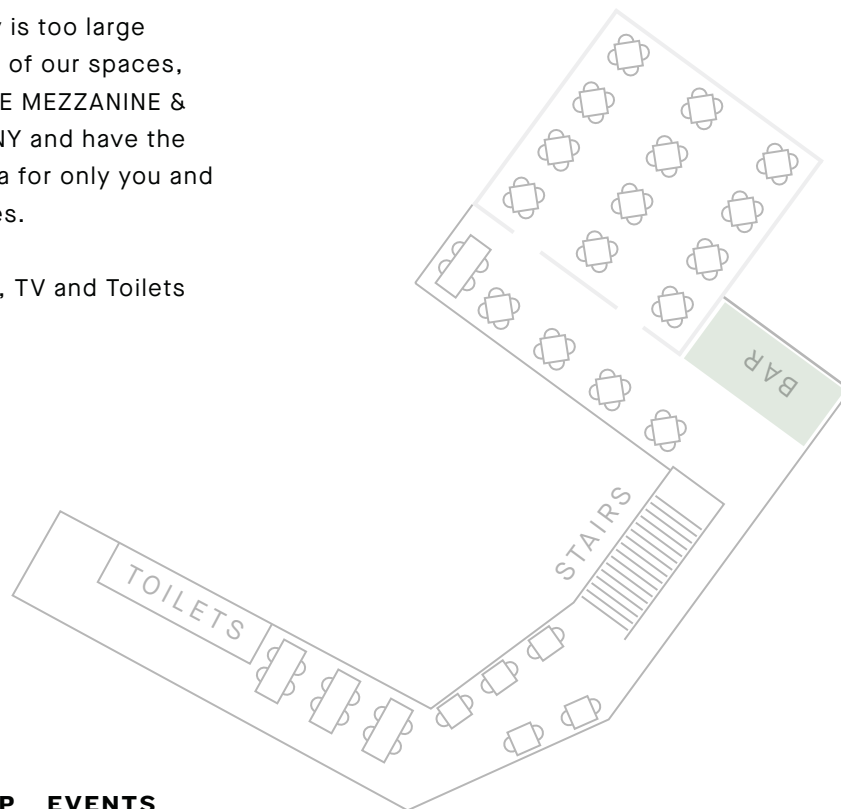
SIT DOWN EVENTS



UPSTAIRS

If your party is too large for only one of our spaces, combine THE MEZZANINE & THE BALCONY and have the upstairs area for only you and your guests.

*Private Bar, TV and Toilets



150 PAX

STAND UP EVENTS

98 PAX

SIT DOWN EVENTS



GARDEN

The Garden, is the perfect spot to soak in the sun and enjoy a beer with friends. And just in case the sun isn't out, we have heaters and Umbrellas so you can still enjoy the fresh air.

UNDERCOVER AREA

48 PAX

SIT DOWN EVENTS

70 PAX

STAND UP EVENTS

THE WHOLE GARDEN

100 PAX

SIT DOWN EVENTS

180 PAX

STAND UP EVENTS

OPEN AIR AREA

40 PAX

SIT DOWN EVENTS

60 PAX

STAND UP EVENTS





CANAPÉ PACKAGES

SELECT SIX

two cold choices

four hot choices

8 pieces per person

\$35 per person

minimum **20** people

SELECT EIGHT

two urban alley special choices

two cold choices

three hot choices

one dessert choice

10 pieces per person

\$50 per person

minimum **20** people

SELECT TEN

two urban alley special choices

three cold choices

four hot choices

one dessert choice

12 pieces per person

\$60 per person

minimum **20** people

HOT

LEMON & PEPPER CALAMARI served with garlic aioli GF

HOMEMADE SAUSAGE ROLLS

with house made tomato relish

SPINACH & RICOTTA PASTIZZI with ketchup V

SATAY CHICKEN SKEWERS with peanut sauce GF

BUFFALO CHICKEN WINGS with celery sticks GF

GOURMET MINI PIES with house sauce

VEGETARIAN DIM SIM served with soy dressing V

ARANCINI with harissa mayo V

VEGETARIAN SPRING ROLLS with sweet chilli dressing V

VEGETARIAN SAMOSA served with mint yoghurt V

MEDITERRANEAN FALAFEL BITES

served with cumin yoghurt & dukkah V, GF

CHICKEN KARAGE with sweet soy mayo

CHICKEN AND MUSHROOM GYOZA

served with soy dressing

3 CHEESE & GARLIC FLAT BREAD BITES V

FISH GOUJON with tartare sauce & lemon

PRAWN TWISTERS served with sweet chilli dressing

COLD

GRILLED ZUCHINI & GOAT CHEESE BITES V, GF

CHERRY TOMATO, BOCCONCINI, OLIVE & BASIL SKEWERS

with balsamic glaze V,GFO

SPICY FISH & COLESLAW CONES

BEETROOT & FETTA BALINI

with garlic mushroom V

MEXICAN TACO BEEF

with Garlic crostini

ROASTED CHICKEN, PINEAPPLE & GREEN BEANS SANDWICH BITES

DESSERT

ASSORTED PETITE FOURS

MINI CHOCOLATE BROWNIES

with nutella & strawberry GF

MINI CHURROS

with chocolate foster sauce

SWEET PETITE MUFFINS

CANAPE MENU



SPECIALS

LAMB SLIDERS, pulled lamb, spinach, charred capsicum & mint sauce

MUSHROOM & PEA RISOTTO with capsicum, corn & Spinach V,GF

CRISPY PORK BELLY BITES with hoisin sauce & fresh herbs GF

MEXICAN TACO BEEF with Garlic Crostini

MINI PIZZA BITES, Napoli, Mozzarella, Tomato, Onion, Boccocini & Basil V

SPICY FISH & coleslaw cones



PLATTER MENU

MIXED

Sausage rolls, pies & spinach
& ricotta pastizzi **\$90**

Samosa, spring rolls
& dim sim **\$85**

Calamari, chicken & mushroom
gyoza & fish goujon **\$95**

60pc per platter

*Pizzas available - Check for
current menu items

OPTIONAL

Seasonal fruit platter
V.GF,VEGAN **\$65**

Chef's selection cheese
platter with crackers, quince
paste, fresh fruits & mix nuts
V,GFO **\$85**

House made trio of dips and
pita bread platter V **\$60**

House made Antipasto
platter GFO **\$85**

30pc per platter



GLAZING TABLES

Grazing Tables offer a beautiful spread of gourmet cured meats, soft and hard cheeses, home made dips, fresh and dried fruit, seasonal vegetables, breads, crackers and more. These are presented on a pine wood tabletop and not only offers a wow factor when people arrive, but a relaxed way for them to enjoy a starter to their night.

SAVOURY

Your guests will enjoy an assortment of gourmet cheese, dips and antipasto.

\$25 per person / **100** pax

\$35 per person / **50** pax

DESSERT

Your guests will enjoy an assortment of desserts, sweets and pastries.

\$15 per person / **100** pax

\$20 per person / **50** pax

CANDY

Your guests will enjoy an assortment of sweets, lollies, treats and more.

\$10 per person / **100** pax

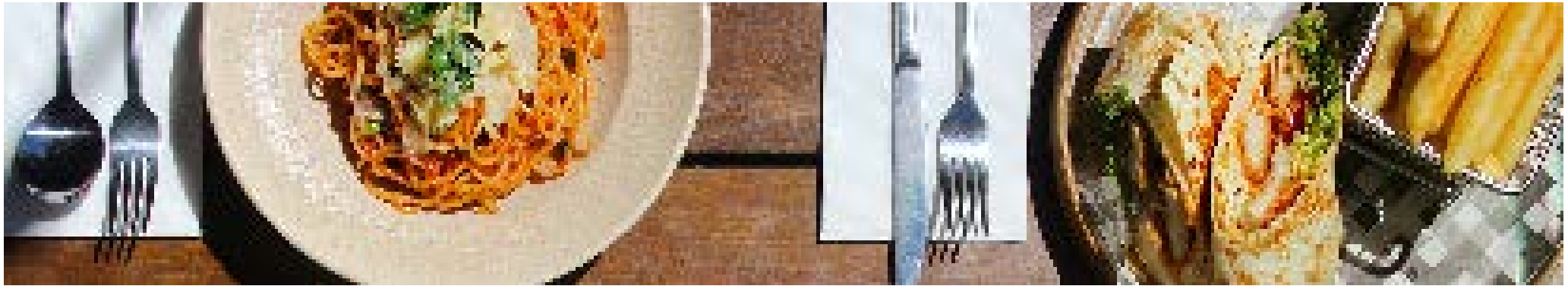
\$15 per person / **50** pax

KIDS GRAZING

A selection of treats for kids to snack on and enjoy.

\$15 per person / **100** pax

\$20 per person / **50** pax



SIT DOWN PACKAGES

TWO COURSES

entrée and main
or main and dessert

selection served alternating

\$55 per person

minimum **30** people

THREE COURSES

entrée, main and dessert

selection served alternating

\$70 per person

minimum **30** people

SIT DOWN MENU

ENTREE

MUSHROOM & PEA ARANCINI
with creamy mushroom sauce V

LEMON PEPPER CALAMARI
with sweet soy mayo GF

THAI FISH CAKE
with Coconut sauce

BRAISED PORK BELLY
with soy beans &
dupuy lentil jus GF

MAIN

PORTERHOUSE
with polenta cake, broccolini,
baby truss tomato & Jus GF

SALMON
with lemon & pea risotto,
champagne sauce, radish &
snow pea shoots GF

PASTA VODKA
Pea, vodka, onion, garlic,
tomato sugo, solid cream,
basil & parmesan V

JAMAICAN SPICED CHICKEN
½ Caribbean spiced chicken
with coleslaw & beer battered
chips GFO

BRAISED LAMB SHANK
with sweet potato mash,
winter veg & red wine jus GF

DESSERT

DOUBLE CHOCOLATE MOUSSE
with crushed strawberries and
whipped cream

JACK DANIEL BROWNIE
with hazelnut crumble GF

SPANISH TRIFLE
Sponge cake, mixed berry
coulis, whipped cream, fresh
berries & orange segments





BEVERAGE MENU

PACKAGES

CLASSIC

\$39.50 per person (3 Hours)

\$49.50 per person (4 Hours)

PREMIUM

\$49.50 per person (3 Hours)

\$59.50 per person (4 Hours)

minimum **50** people

CLASSIC

BEER

URBAN Ale

URBAN Lager

URBAN Slapshot

URBAN All Nighter

URBAN Myth

OZONE Pacific Ale

WHITE WINE

821 Sauvignon Blanc

Rothbury Estate Semillon

Burns & Fuller Chardonnay

Buller Moscato

RED WINE

Down the Lane Shiraz Tempranillo

Rothbury Estate Cab Merlot

Beverford Cab Sauv

SPARKLING

Rothbury Estate Sparkling

NON ALCOHOLIC

Soft Drinks

PREMIUM

BEER

All tap beers

WHITE WINE

821 Sauvignon Blanc

Rothbury Estate Semillon

Burns & Fuller Chardonnay

Buller Moscato

Are you Game Pinot Grigio

Leo Buring Riesling

RED WINE

Down the Lane Shiraz Tempranillo

Rothbury Estate CabMerlot

Beverford CabSauv.

Little Giant Grenache

Farm to Table Pinot Noir

SPARKLING

Rothbury Estate Sparkling

Dogarina Prosecco

NON ALCOHOLIC

Soft Drinks, Tea and Coffee

BEVERAGE MENU

PRE DINNER COCKTAIL

Enjoy a cocktail at the start of your other beverage package.

OPTIONS INCLUDE

Champagne cocktail

served over a bitters soaked sugar cube

Snickers martini

Frangelico, kahlua, crème de cacao and cream

Cosmopolitan

Vodka, triple sec, cranberry juice and fresh lime

\$15 per person

*Above additional option only applicable with beverage package

AFTER DINNER

Enjoy a glass of Australian dessert wine or port with dessert

Liqueur

Choice of Cointreau, Baileys, Frangelico, Kahlua or Sambuca to name a few

Served either neat or over ice

\$16 per person

BASIC SPIRITS

Basic spirits served on request

Teacher,s Scotch Whisky
Jim Beam bourbon
Vodka O
2nd Chance Gin
Stolen White Rum

\$16 per person

NOT SURE

Feel free to put together a package with the beverages of your choice and we will price it for you, or on consumption.



HOUSE RULES

DEPOSIT

A deposit of 20% with a minimum \$500 is required to be paid as confirmation of your booking.

PAYMENT OF YOUR DEPOSIT IS ACCEPTED AS AN AGREEMENT TO THESE TERMS AND CONDITIONS

GUARANTEED NUMBERS

Final numbers for catering purposes will need to be provided a minimum of 3 working days prior to the function. You will be charged for no less than this number.

CANCELLATIONS

Cancellations between 0 and 30 days before the date of the function will forfeit 100% of the deposit. Cancellations between 31 and 60 days before the date of the function will be refunded 50% of the deposit. Cancellations 61 or more days before the date of the function will receive 100% of the deposit.

PAYMENT

Full function payment must be received no later than the 3 days before the function. Payment can be made by cash, credit card or eftpos.

PRICES

Prices are correct at the time of printing. every effort is made to ensure prices remain as printed however these may be subject to change without notice at management's discretion. all pricing is inclusive of GST.

DAMAGE

The client is financially responsible for any loss sustained to the venue including damage to the premises, its fittings, equipment and grounds. The organisers of the function are also responsible for damage caused by their guests, outside contractors or agents, prior to, during or after the event.

LOSS OF PROPERTY

Urban Alley Brewery will not accept any responsibility for any damage or loss of property left on the premises prior, during, or after the function. This responsibility lies solely with the client.

SECURITY

Urban Alley Brewery reserves the right without liability to exclude or manage patrons who breach any policies or legal responsibilities whilst on or prior to entering our venue. we also provide such personnel to ensure your safety and first aid needs are ensured. Some functions may require security, this will be directly charged to the client (will be advised when making the booking)

RESPONSIBLE SERVING OF ALCOHOL

All urban alley brewery staff are trained in the liquor licensing accredited 'responsible service of alcohol' and by law may refuse to serve alcohol to any person that is deemed to be intoxicated and may request that they vacate the premises.

DRESS CODE

Smart, neat casual at all times to enter the venue; however dress standards are to be appropriate to the requirements of the function.



YOUR NEW LOCAL PUB

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