

BREWDOG FORTITUDE VALLEY



FUNCTION PACK

Join us on Brunswick Street, Fortitude Valley directly opposite the train station.

This is a beautiful heritage listed building with 20 taps across 3 levels of craft beer heaven, shuffleboards, pinball and of course - epic farm-to-table bar food (50% plant based).



(07) 2139 8325



235 Brunswick Street Fortitude Valley, QLD 4006



fortitudevalleybar@brewdog.com



www.brewdog.com/au/brisbane-fortitude-valley

UNIQUE SPACES

CENTRAL LOCATION

VENUE DETAILS

3 Floors.
3 Bars.
Private & semi-private spaces available to hire.
Total capacity: 500

LOCATION

Nearest public transport:
Fortitude Valley Metro
Station (opposite)
Taxi & Rideshare zone.
2 minutes walk from
Brunswick Street Mall &
Chinatown.



THE SPACES

THE BEER HALL







DETAILS

The Beer Hall is the perfect space for a more casual setting.

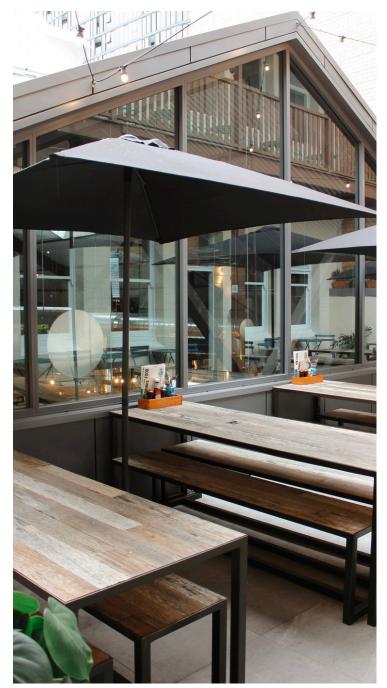
It has a variety of booths and high tables! The space includes a large bar, with bathrooms on the same level as well as a pool table and live sports!



AMENITIES							
AV	AIRCON	STANDING CAPACITY	SEATED CAPACITY	WHEELCHAIR ACCESS			
							
✓	√	200	135	√			

THE SPACES

THE TERRACE





DETAILS

The Terrace is an intimate, covered outdoor space with a unique view of our venue. It has direct access to a bathroom and is in close proximity to the bar and pinball machines!

Bonus: It's dog friendly!

AMENITIES						
AV	AIRCON	STANDING CAPACITY	SEATED CAPACITY	WHEELCHAIR ACCESS		
_						
×	×	60	60	√		

THE SPACES

THE SHUFFLE ROOM



DETAILS

This room is on the top floor of the venue, it includes a bar and access to a quaint balcony.

The space also includes 2 shuffle boards to keep your guests entertained throughout the event.



AMENITIES						
AV	AIRCON	STANDING CAPACITY	SEATED CAPACITY	WHEELCHAIR ACCESS		
						
√	√	200	70	√		

GOT AN EVENT BEYOND THESE SIZES? THE WHOLE VENUE IS AVAILABLE FOR BOOKING BY SPECIAL REQUEST.

FOR ANY ENQUIRIES, PLEASE EMAIL FORTITUDEVALLEYBOOKINGS@BREWDOG.COM



FUNCTION FOOD

STANDARD PACK

Required for all groups 30+

Our delicious mix of farm-to-table finger food is the perfect start to any function.

Create your own food package with our delicious add ons.



DETAILS

A generous selection of buffalo wings, Korean wings, spicy onion rings, rainbow slaw, garden salad and fries with aioli and blue cheese dip.







FUNCTION FOOD

SLIDER PACK (20) | \$250 P/BOARD (VE*)

DETAILS

Choice of 2 x styles from the following options:

PATRIOT

Beef patty, smoked bacon, cheddar, pickles, baby gems & bbq sauce.

BBQ PORK

Pulled BBQ pork, pickles and bbq sauce.

CLUCK NORRIS

Fried chicken, avocado, onion & coriander.

KFC CHICKEN

Korean fried chicken, red onion kimchi & creamy sriracha sauce.

BUFFALO

Buttermilk fried chicken, hot sauce, honey glaze & baby gem.

PULLED MUSHROOM (VE)

Pulled garlic mushroom, pickles and bbq sauce.





FUNCTION FOOD | ADD ONS

CHEESE BOARD

\$250 (GF*) Serves 10-15

DETAILS

A selection of the best artisan Australian cheese accompanied by olives, pickles with lavosh, water biscuits and grissini.



CHARCUTERIE BOARD

\$300 (GF*) Serves 10-15

DETAILS

A selection of cured and cooked meats, pickles vegetables, seasonal fruit and artisan cheese & fresh wood fired flatbread.







FUNCTION FOOD

ADD ONS

KIDS PLATTER | \$120 P/BOARD (GF*/ VE*)

DETAILS

Pick between chicken nuggets or margherita pizza. Served with fries.

Serves 10-15 children. (ages 12 & under)



DESSERT BOARD \$150 P/BOARD (VE*)

DETAILS

Assortment of waffles, sticky date pudding, marshmallows and caramelized popcorn served with syrup, strawberries, cream, chocolate sauce and ice cream.







AVAILABLE NOVEMBER & DECEMBER 2024

SIT DOWN MENU

Starters/Desserts: Individual Bread/Mains/Sides: Family Style

4 COURSE: \$95 PP 2 COURSE: \$65PP

(Mains, sides and starters OR dessert)

ON ARRIVAL

Home-baked Focaccia bread with a selection of Hummus, Beetroot & French onion dip (VE, GF*)

STARTERS

Glazed Ham Hock Terrine - Slow-cooked ham hock pressed and seasoned with star anise, nutmeg and cinnamon served with Cherry compote and crisp bread (GF*)

Stone Fruit and Prosciutto Bruschetta - Ripe stone fruit and shaved prosciutto with whipped Ricotta on toasted Focaccia bread drizzled with rich Chili honey (GF*)

Plant-Based Gravlax - Shaved Beetroot and Heritage Carrots marinated in lime, Gin and Dill. Served with Crispy Capers, Toasted Pistachio nuts and vegan Beetroot yoghurt (GF, VE)

MAINS

Side of Salmon seasoned with garlic, rosemary, lemon and horseradish, steam baked in a bag (DF, GF)

Slow Roasted Porchetta - Pork belly stuffed with nduja, pearl barley, pork mince, orange and fennel. Rolled and slow cooked overnight with rich pork jus (GF)

Whole Celeriac braised in cafe de paris style butter with roasted capsicum, chili and capers. Topped with sauteed Urban Valley Mushrooms and Cafe De Paris Butter (GF, VE)

SIDES

Rainbow Slaw (GF, VE)
Broccolini, beans, chilli & ginger drizzled with oil (GF, VE)
Roasted potato, rosemary & oil (GF, VE)

DESSERT

Tiramisu - Layers of sweet Orange whipped ricotta and chocolate liqueur-soaked sponge (GF) Mango Madness Trifle - Mango, Passionfruit and IPA layered trifle (GF, VE)

DF: Dairy-Free, GF: Gluten-free, VE: Vegan

*on request

LET'S DRINK

DRINK PACKAGES

STANDARD

2 HOURS \$50pp 3 HOURS \$65pp

BEERS

Selection of 6 lines from the BrewDog draft range.

WINES

House white, red & sparkling

OTHER

Soft drink Tea Coffee Non-alcoholic beers

> ALL DRINKS ARE SUBJECT TO AVAILABILITY

PREMIUM

2 HOURS \$65pp 3 HOURS \$80pp

BEERS

Access to our entire BrewDog draught range.

WINES

Sauvignon Blanc
Pinot Grigio
Shiraz
Pinot Noir
Sparkling
Prosecco
Rosé

OTHER

Soft drink
Tea
Coffee
Non-alcoholic beers

UPGRADES

SPIRITS

2 HOURS \$20PP 3 HOURS - \$30pp

Selected rum, vodka, gin, bourbon & scotch.

BAR TABS

BAR TABS AVAILABLE.

Select your limit and preferred range of drinks.

Wristbands provided.

Chat to host on arrival to set this up.



GOT A QUESTION?

FAQ'S

HOW DO I PAY THE DEPOSIT?

Let us know when you are ready to lock your booking in and we will send you a link to make payment.

If you are unable to pay via CC, we can arrange a direct deposit.

CAN WE ORDER FROM THE REGULAR MENU?

Groups over 20 are required to order from our function menu, with standard platters (1 between 10) or our sit-down menu.

You are welcome to add additional items from our regular menu.

Your guests are also welcome to order additional food from the regular menu, on the day.

WET WEATHER PLAN?

In the event of wet weather, we will move your group inside/under cover.

CAN WE BRING A CAKE?

You are most welcome to bring a cake and candles. We will store it in the fridge until you are ready and we will then bring it out on a board and provide plates, a knife, napkins and cutlery for you to serve it with - free of charge.

CAN WE BRING BALLOONS AND DECORATIONS?

You are most welcome to decorate the space and tables however you like. We kindly ask that there is NO CONFETTI OR GLITTER. All decorations must be removed at the end of the event. If required and arranged in advance, we can store overnight.