

# Christmas

## BREWDOG DOGTAP BRISBANE



### VENUE DETAILS

Industrial taproom 250  
Riverside patio: 400  
Total capacity: 650

### LOCATION


Car Park  
Free street parking  
Bus stop (10 min walk)  
Public boat access  
(2 hour limit)

This Christmas, let's crank the festive vibes up to 11! Hosting your next epic event at BrewDog DogTap Brisbane is a no-brainer.

On the banks of the Brisbane river, in the shadow of the Gateway Bridge, is the BrewDog 450m2 taproom. Serving up 28 beers on tap with brews from other local brewery friends.

 07 2139 8325

 77 Metroplex Ave, Murarrie, QLD 4172

 [dogtapbrisbanebookings@brewdog.com](mailto:dogtapbrisbanebookings@brewdog.com)

 <https://www.brewdog.com/au/dogtap-brisbane>



SCAN ME  
TO TAKE A  
360 TOUR



**BREWDOG DOGTAP BRISBANE**

THE SPACES

# THE PATIO



SCAN ME  
TO TAKE A  
360 TOUR






## DETAILS

The Patio is a beautiful outdoor space overlooking the Brisbane River and filled with festoon lighting. The Patio has a variety of spaces suitable for functions of all sizes.

Bonus: It is dog friendly!



## AMENITIES

AV	AIRCON	STANDING CAPACITY	SEATED CAPACITY	ALL ACCESS
				
✓	✗	400	325	✓



## THE SPACES

# THE TAPROOM



### DETAILS






The Taproom is an indoor area that is perfect for more formal events such as personal dinners and luncheons.

This air-conditioned area has a variety of seating options including our epic 'captains table'.



SCAN ME  
TO TAKE A  
360 TOUR

### AMENITIES

AV	AIRCON	STANDING CAPACITY	SEATED CAPACITY	ALL ACCESS
				
✓	✓	250	200	✓

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

FOR ANY ENQUIRIES, PLEASE EMAIL  
[DOGTAPBRISBANEBOOKINGS@BREWDOG.COM](mailto:DOGTAPBRISBANEBOOKINGS@BREWDOG.COM)



# Christmas

## AT BREWDOG DOGTAP BRISBANE

### 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

# Christmas

## AT BREWDOG DOGTAP BRISBANE

MIN ORDER = 1 Platter per 10 ppl

### PLATTERS

#### CHEESE BOARD

\$250 P/PLATTER (GF\*)

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

#### CHARCUTERIE BOARD

\$300 P/PLATTER (GF\*)

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

#### BREWERS PLATTER

\$300 P/PLATTER (GF\*)(VE\*)

Buffalo wings, Korean wings, spicy onion rings, rainbow slaw, garden salad, sweet potato fries and fries with aioli and blue cheese dip.

#### CAPTAINS PLATTER

\$600 P/PLATTER (GF\*)

Oysters, prawns, chilled muscles, picked crab meat, spicy calamari strips, smoked salmon with woodfired bread and a selection of dips.

### SLIDERS (20)

\$250 P/BOARD (GF, VE\*)

Choice 1-2 x styles from the following options:

#### PATRIOT (GF\*)

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

#### BBQ PORK

Pulled BBQ pork, pickles and bbq sauce.

#### CLUCK NORRIS (GF\*)

Fried chicken, avocado, onion & coriander.

#### KFC CHICKEN

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

#### BUFFALO (GF\*)

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

#### PULLED MUSHROOM (VE)

Pulled garlic mushroom, pickles and bbq sauce.

\*Gluten Free (GF) & Vegan (VE)  
available on request.



KICK OFF YOUR

FUNCTION FOOD

CHEESE PLATTER  
\$250 EACH (GF\*)

DETAILS

2 x Boards with a selection of the best artisan Australian cheese accompanied by olives, pickles with lavosh, water biscuits and grissini.



( IMAGE BELOW IS ONE PLATTER )

CHARCUTERIE PLATTER  
\$300 EACH (GF\*)

DETAILS

2 x Boards with cured and cooked meats, pickles vegetables, seasonal fruit and artisan cheese & fresh wood fired flatbread.



# FUNCTION FOOD

## LET'S TALK BURGER BITES

SLIDER BOARD (20) | \$250 (VE\*)

### DETAILS

Choose 1-2 styles from the following:

#### **PATRIOT (GF\*)**

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

#### **BBQ PORK**

Pulled BBQ pork, pickles and bbq sauce.

#### **CLUCK NORRIS (GF\*)**

Fried chicken, avocado, onion & coriander.

#### **KFC CHICKEN**

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

#### **BUFFALO (GF\*)**

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

#### **PULLED MUSHROOM (VE)**

Pulled garlic mushroom, pickles and bbq sauce.



**DON'T MISS THIS**

## FUNCTION FOOD

**BREWERS PLATTER** | \$300 EACH  
(GF\*/ VE\*)

### DETAILS

Buffalo wings, Korean wings, spicy onion rings, rainbow slaw, garden salad and fries with aioli and blue cheese dip.



**CAPTAINS PLATTER**  
\$600 EACH (GF\*)

### DETAILS

2 x Boards of Oysters, prawns, chilled mussels, picked crab meat, spicy calamari strips, smoked salmon, woodfired bread and a selection of dips.





# FUNCTION FOOD

## ADD ONS

**DESSERT BOARD**  
\$150 EACH (VE\*)



### DETAILS

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

**CHILDRENS BOARD** | \$120 EACH (GF\*/ VE\*)

### DETAILS

Choice of margherita pizza or chicken nuggets. Served with fries. Serves 10-15 children. (ages 12 & under)



# Christmas

LET'S TALK

# DRINK PACKAGES

## GOLD

**2 HOURS - \$70pp**  
**3 HOURS - \$100pp**

Entire range of 28 draught  
Brewdog and Guest Beer /  
Cider.

Non-alcoholic beer

Entire wine range

Soft drinks, Tea, Coffee

## SILVER

**2 HOURS - \$60pp**  
**3 HOURS - \$85pp**

Selection of 14  
draught BrewDog  
Beer/Cider

Non-alcoholic beer

Sauvignon Blanc, Pinot  
Grigio, Pinot Noir,  
Prosecco & Rosé

Soft drinks Tea, Coffee



## BRONZE

**2 HOURS - \$45pp**  
**3 HOURS - \$65pp**

BEERS

3 x Brewdog Draught Beer  
Cider

Non-alcoholic beer

House red, white, sparkling  
wines

Soft drinks, Tea, Coffee

## BAR TABS

**Select your limit and preferred range of drinks.**

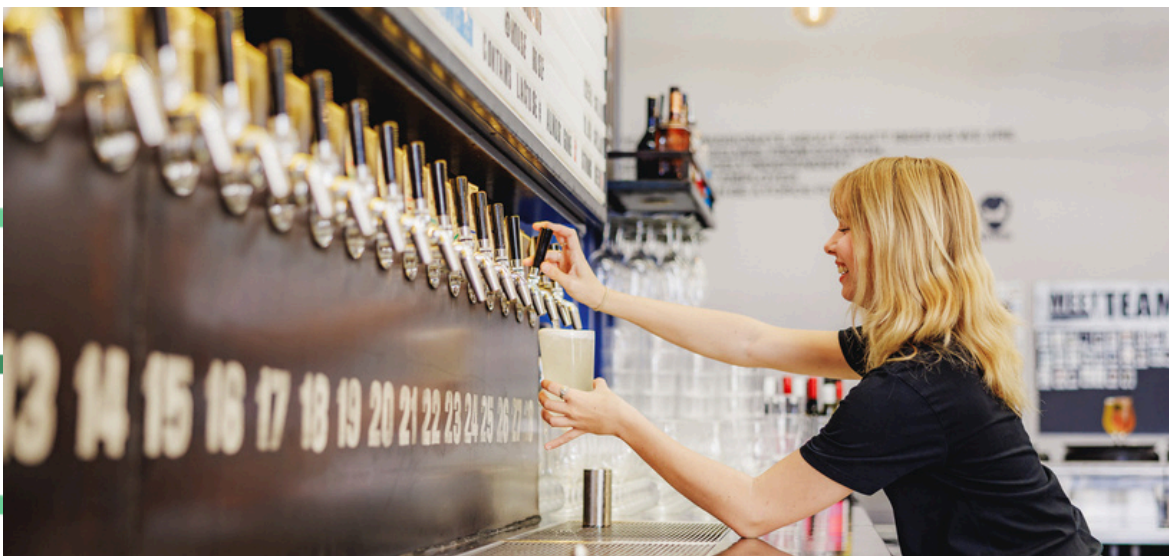
Wristbands provided.

Set up in advance or chat to our host on arrival

## UPGRADES

**SPIRITS**  
**\$10pp per**  
**hour**

Selected rum,  
vodka,  
gin, bourbon &  
scotch.



DRINK PACKAGES MUST BE PURCHASED FOR ENTIRE GROUP // UPGRADES MUST BE APPLIED TO ENTIRE DURATION



**BREWDOG DOGTAP BRISBANE**

# 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.

*Book Christmas Now*  
**EAT, DRINK & BEER MERRY.**

