

Christmas

BREWDOG DOGTAP BRISBANE

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 + brews from other local brewery friends.







VENUE DETAILS

Industrial taproom Riverside patio Total capacity: 800

LOCATION

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

THE SPACES

THE PATIO

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	WHEELCHAIR ACCESS		
						
~	Х	400	325	~		





SCAN ME TO TAKE A 360 TOUR





THE SPACES

THE TAPROOM

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'.

AMENITIES						
AV	AIRCON	STANDING CAPACITY	SEATED CAPACITY	WHEELCHAIR ACCESS		
						
~	~	250	200	~		











BOARDS

AVAILABLE FOR PACKAGED CATERING

WRAPS//ROLLS//BAGELS

\$150 PER BOARD

Choose your Bread

- Wraps (GF*)
- French Baguette Rolls (GF*)
- Focaccia (GF*)
- Bagels

Choose your Filling:

- Spiced Rum BBQ Pork Belly with Carolina sauce (GF)
- Philly Cheese Steak Shaved Cuberoll, Capsicum, Onion Garlic with American cheese sauce (GF*)
- Korean Chicken with kimchi onion and Sriracha mayo (VE)
- Buffalo Chicken with Creamy Blue cheese dip and chopped shallots (VE*)
- Mortadella and basil ricotta- Shaved Mortadella ham with whipped creamy ricotta and basil (GF*)
- Dragon spiced Chicken fried buttermilk chicken in Asian salt and pepper mix, capsicum, red chilli and onion (GF*, VE)
- Slow Cooked brisket 24 hour slow cooked beef brisket in Tennessee rub pulled through BBQ sauce (GF*)
- Ploughmans Cheddar cheese, shaved ham, Pickle, Lettuce and tomato (GF*)
- Pork and apple sauce roasted pork with sweet apple sauce (GF*)
- Basil Roasted Capsicum and Zucchini with cracked black pepper and olive oil (GF*, VE)
- Grilled chicken and Avo grilled lemon pepper chicken with smashed avocado (GF*, VE)







CANAPÉS

SELECTION OF 6 CANAPÉS - \$35 PER GUEST ADD 3 MORE CANAPÉS - \$20 PER GUEST ADD CHEESE BOARD FOR \$20 PER GUEST

COLD CANAPÉS

Elvis Juice cured salmon blini (GF) Capsicum and tomato tart (V)

Lemon myrtle calamari (GF)

Whipped ricotta and sun blushed tomato bruschetta (GF*)

Urban Valley mushroom and truffle tarts (VE)

Sticky chicken bites (GF)

WARM CANAPÉS

Honey soy pork belly (DF)

Korean chicken kebabs (DF)

Buffalo chicken bites (GF)

Arancini - Choose your flavour (GF)

Korean chicken bao buns

Cauliflower bites – choose from our Wings flavours (VE*)(GF*)

SWEET CANAPÉS

Limoncello and marshmallow tarts (GF)

Chocolate and mint lamingtons (GF)

Chocolate Brownie (GF)

Banoffee Pie-lettes (GF)









CANAPÉS













BOARDS

ALL BOARDS SERVE 10

THE BREWERS BOARD

\$300 PER BOARD

Coat your wing in two of our awesome sauces: Korean (VE) // Buffalo (VE, GF) // Dragon spice (VE,GF) // Honey soy // Luck Dragon (VE) // Captain Kidds spice Rum BBQ (GF). Served with fries and slaw

HOUSEMADE ARANCINI PLATTER \$350 PER BOARD

Select two (GF) 10 of each on board: Margarita // Pea Pesto // Bolognaise // Quattro formaggi // Urban Valley Mushroom Served with spicy tomato dip and aioli

CHEESE BOARD

\$250 PER BOARD

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

CHARCUTERIE BOARD

\$300 PER BOARD

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







BOARDS

SLIDERS

\$250 PER BOARD

Choice of 1 - 2 fillings per board:

- Spiced Rum BBQ Pork Belly with Carolina sauce (GF*)
- Philly Cheese Steak Shaved Cuberoll, Capsicum, Onion Garlic with American cheese sauce (GF*)
- Korean Chicken with kimchi onion and Sriracha mayo
- Buffalo Chicken with Creamy Blue cheese dip and chopped shallots (GF*)
- Dragon Spiced Chicken ried buttermilk chicken in Asian salt and pepper mix, capsicum, red chilli and onion (GF*)
- Slow Cooked brisket 24 hour slow cooked beef brisket in Tennessee rub pulled through BBQ sauce (GF*)
- Grilled chicken and Avo grilled lemon pepper chicken with smashed avocado (GF*)



LET'S EAT

PARTY PACKS

ALL BOARDS SERVE 10

THE PARTY PLATTER

\$250 PER BOARD

Pizza board with a mixed selection of bite size pies and sausage rolls served with the Aussie classics fries and tomato sauce.

Select your pizza:

Margarita (V) // Hawaii (VE*) // Pepperoni // Mushroom (VE)

KIDS PLATTER

\$150 PER BOARD

Pick between chicken nuggets (GF) or margherita pizza (GF*). Served with fries. (ages 12 & under)







GRAZING

TACO GRAZING

\$25 PER GUEST

Build you own tacos on your taco station: 4 x Flour tortillas per person(GF*), guacamole, Pico de Gallo, black beans, pickled jalapenos, limes, sour cream

Then add your filling (selection of 2): Slow cooked pork rubbed in house spices (GF) 12 hour slow cooked brisket (GF) Marinated roasted vegetables (GF, V) Sriracha and lime prawns (GF)

PREMIUM GRAZING TABLE \$1500 FOR A FULL TABLE SERVES 50

Artisan Cheeses
Selection of cured meats, marinated vegetables, pickles, seasonal fruits, local honey and honey comb, house made breads and selection of crackers (GF*).

Mixed leaf salad, Carprese salad on the side.







LET'S EAT **BOARDS**















LET'S EAT

SIT-DOWN MENU

20 person minimum Order per guest or alternate drop Choice of two courses for \$65 per guest Three course for \$84 per guest

Add on bread and dips on arrival for \$15 per guest Add on cheese board for \$20 per guest

TO START

Lemon and Pepper Calamari (GF)
Caprese Salad (GF, V)
Pea and Ricotta Bruschetta (GF*, V)
Pesto Burrata (GF, V)
Pork Bao Buns
Watermelon, Strawberry and Chilli salad (GF, VE)
Capsicum and Zucchini tart (GF*, V)

MAINS

Roasted Chicken Breast wrapped in Jamon with rich red wine jus (GF) 200g Eye Fillet with Urban Valley Mushroom sauce (GF) Pan seared Barramundi with fennel and lime butter (GF) Plant based Beef Wellington with carrot and onion jus (GF, VE) Slow cooked Lamb Shank (GF)

All served with seasonal vegetables, buttery baby potato and a leafy green salad.

DESSERT

Tin-a-misu - BrewDog's house made Tiramisu served in a Beer Can (V) Homemade chocolate Brownie (GF) Passionfruit and Pineapple Custard tart (V, VE*) Sticky date Pudding with custard (V)



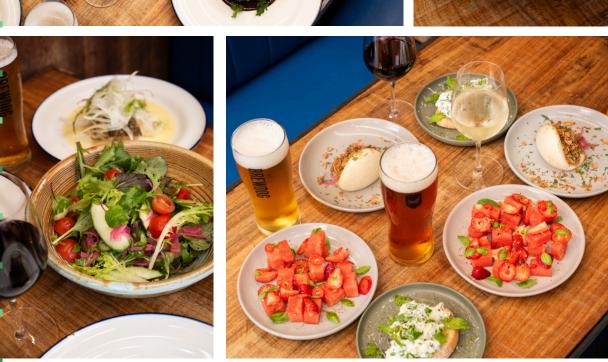
LET'S EAT

SIT-DOWN MENU















LET'S DRINK

DRINK PACKAGES

GOLD

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

Entire range of draught
Brewdog and Guest Beer/Cider
Non-alcoholic beer

Entire wine range

Soft drinks Tea & Coffee

SILVER

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

All BrewDog Beers Non-alcoholic beer

House red, white & sparkling wines

Soft drinks Tea & Coffee

BRONZE

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

BrewDog Beers:
Punk XPA, Wingman, Lost Lager,
BrewDog Draught
Non-alcoholic beer

House red, white & sparkling wines

Soft drinks

UPGRADES

SPIRITS \$15pp per hour

Selected house pours.



BAR TABS

Select your limit and preferred range of drinks.

Wristbands provided.

Set up in advance or chat to our host on arrival

FAQ'S

GOT A QUESTION?

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, direct debit must be arranged at least 2 weeks prior.

HOW DO I MAKE FINAL PAYMENT?

Final payment must be arranged prior to your group vacating the venue.

CAN WE ORDER FROM THE REGULAR MENU?

Groups over 30 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?

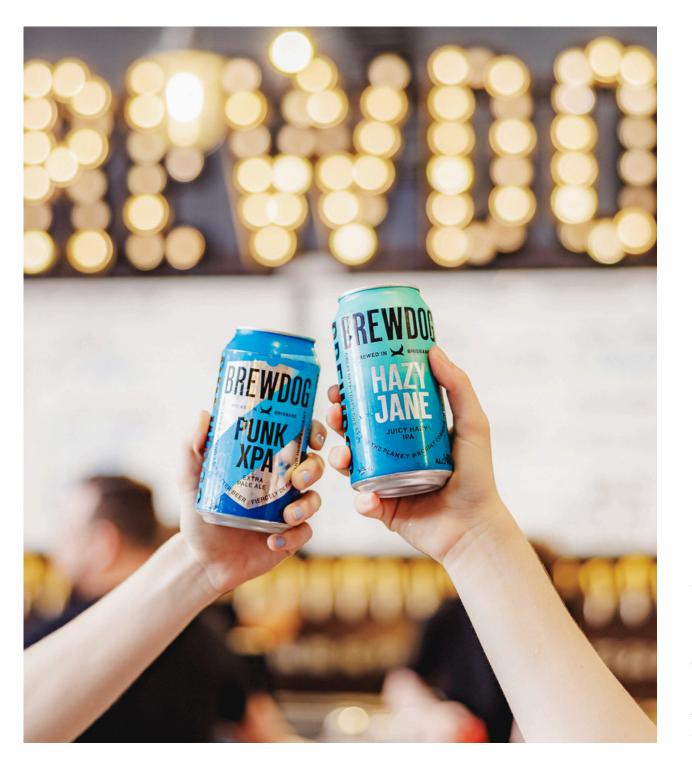
In the event of wet weather, we will move your group inside/under cover.

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.



Christmas AT



BREWDOG DOGTAP BRISBANE

Located at 77 Metroplex Ave Murarrie, QLD 4172

Contact dogtapbrisbane@brewdog.com (07) 2139 8325

www.brewdog.com/au/dogtap-brisbane @dogtapbrisbane