



FUNCTIONS & EVENTS AT BAILEY BREWING CO.





BAILEY BREWING CO.

Bailey Brewing Co. is a place for life's simple pleasures - good food, great beer and all-round good vibes when the family gets together in the heart of the Swan Valley.

Founded by a father and two sons, family is not only at the heart of the brewery, but a driving force behind its creation.

After years visiting pubs and venues throughout Australia, the trio noticed that the kids always wanted to go to one place and the adults another - so they decided to build a spot for all to enjoy. The result: a 9.5-acre backyard and welcoming brewhouse serving Aussie pub staples that never fail to hit the spot.

The roomy restaurant tavern opens to a sprawling verandah and native-bush garden, at the centre of which you'll find an 850sqm nature playground for pint-sized family members to jump, climb and explore whilst mum and dad can watch on while sipping on their favourite brew. We have a space for everyone and a variety of options for when you are planning your next event.



FUNCTION AREAS

For groups larger than 24 guests (inclusive of kids), we require you to opt for one of our function packages in a designated function area. Please note the areas outlined are the only areas we can hold groups larger than 24 guests (inclusive of kids).

To secure your booking, we require the 'Function Area' (Mezzanine, Marquee or Bell Tower etc.) hire to be paid in full.

We provide a function planner/tax invoice for your deposit and security of your booking. Please contact us if you wish to pay by credit card. Details for payment can be found on the function planner provided.

All details must be finalised 14 days prior to your event date. This includes catering options, final guest numbers and full payment. From there, no changes or refunds can be made.

STANDARD FUNCTION AREAS

Available to book all year round



Marquee



The Mezzanine



Bell Tower

STANDARD FUNCTION AREAS



THE MARQUEE

CAPACITY: Minimum requirement to book 50 pax

Seated: 50-150 pax

Cocktail-style: 150-200 pax

Our most popular, private space located just out the back of the tavern overlooking the stunning greenery surrounds. This completely separate space provides excellent privacy for your next exclusive event.

The space has access to its own private bar, bathrooms, usage of the festoon lights, large round tables, white bentwood chairs, high-top cocktail tables and stools, tablecloths, DJ power connection and audio. The space is fitted with reverse-cycle air conditioning making it the perfect space all year round.

Starting from \$1,500 for 3-hour venue hire, additional hour \$250. Food and beverages are not included in venue hire.



THE BELL TOWER

CAPACITY: Minimum requirement to book 25 pax

Seated on picnic tables, plus high-top tables: 30 pax

Cocktail-style: 50-70 pax

Our Bell Tower is a perfect space if you are looking for something outside yet still partially shaded. The dining area overlooks the manicured grassed area under the shady vines. This provides a stunning backdrop and lends itself as a perfect cocktail-style event. This space includes picnic tables and high-top tables with stools.

Should you have a larger group, there is the option to hire out multiple wings of the Bell Tower at an additional cost with the option of an external bar if numbers exceed 80 pax.

Starting from \$1,000 for 3-hour venue hire per wing, additional hour \$250. Food and beverages are not included in venue hire.



THE MEZZANINE

CAPACITY: Minimum requirement to book 25 pax

Seated: 25-32 pax

Cocktail-style: 50 pax

Our upstairs Mezzanine offers much-needed privacy for your next celebration or corporate event and features the latest AV equipment. This space overlooks the brewery and tavern and has access to its very own private bar. Please note: this space is stair access only.

Includes access to audio connection point to play your own music via your mobile device.

Starting from \$700 for 3-hour venue hire, additional hour \$250.

Food and beverages are not included in venue hire.

ADDITIONAL FUNCTION AREAS

Only available to book from November through to January



Alfresco low seating



Alfresco high-top tables



ALFRESCO LOW SEATING

THIS SPACE IS ONLY AVAILABLE TO BOOK OVER THE FESTIVE SEASON (November - January)

CAPACITY: 25 - 30 pax

Seated: 25-30 pax

Cocktail-style: Not available

Our outdoor alfresco offers much-needed space for your next festive celebration. The space overlooks the manicured grassed areas and is a low table seating setup.

Starting from \$700 for 3-hour venue hire. Additional hour \$250. Food and beverages are not included in venue hire.



ALFRESCO HIGH-TOP TABLES

THIS SPACE IS ONLY AVAILABLE TO BOOK OVER THE FESTIVE SEASON (November - January)

CAPACITY: 25 - 60 pax

Seated: 30 pax

Cocktail-style: 25-60 pax

Our high-top table option is perfectly suited for a cocktail-style festive celebration. The space overlooks the manicured grassed areas.

Starting from \$700 for 3-hour venue hire. Additional hour \$250. Food and beverages are not included in venue hire.

ADDITIONAL AUDIO-VISUAL ADD-ONS

AVAILABLE ON REQUEST ONLY



Audio-visual add-ons are only available in our Mezzanine and Marquee

LECTERN / MICROPHONE

(Bluetooth & cordless mic)

\$150

PORTABLE TV

Screen on wheels, 41-inch, hire up to 2 TVs

\$250

THE MEZZANINE TV SCREEN

(62-inch with audio connection points)

\$250

THE MARQUEE MOBILE TV BIG SCREEN

3M X 2.5M

\$750

All screens can show presentations via BYO laptop with HDMI capability.

If you require an audio-technician to be onsite for the duration of your event, additional costs apply.

MENU PACKAGES



Bailey Share Platters



Sit-Down



Christmas Sit-Down
November - January



Bailey Spit Roast



BAILEY SHARE PLATTERS

PACKAGE AVAILABLE IN ALL FUNCTION AREAS

We have put together a selection of share platters that have something for everyone.

Each platter caters for up to 10 people (including kids).

All platters must be pre-booked and paid for 14 days prior to your booking.

GUESTS: 25 to 150 pax

(EACH PLATTER SERVES APPROX. 10 PAX)

CHOOSE FROM THE FOLLOWING OPTIONS

VEGGIE PLATTER - \$180

Soy mushroom bao (df, vgo) (x15), haloumi & veg skewers (gf, vgo) (x15), spinach & fetta sausage rolls (x15), and wedges.

PIZZA PLATTER 9 inch - \$190

Margherita, vegetarian (vgo), peri peri chicken, and meat lover. (x8) pizzas.

MEAT PLATTER - \$200

Chicken wings, beef satays (gf/df) (x15), beef sausage rolls (x15), and fries.

SEAFOOD PLATTER - \$230

Calamari (gf/df) (x30), teriyaki salmon skewers (gf/df) (x15), crumbed prawns (x15), and fries (gf/df).

BURGER PLATTER - \$245

Beef slider (x8), pork slider (x8), chicken slider (x8), and wedges (df). - All Burgers (vgo)

KIDS PLATTER - \$160

Kids pizza (x5), popcorn chicken, cheeseburger sliders (x8), and fries.

DESSERT PLATTER - \$185

Lemon curd tartlets (x15), mini chocolate mousse cones (x20), macarons (x20), mini doughnuts (x15)
(This is not a substantial option and does not contribute to the number of platters required.)

CHEESE PLATTER - \$75

Selection of Australian cheeses (soft, hard and blue) with dried fruits, crackers, quince paste, fresh fruit and nuts.
(This is not a substantial option and does not contribute to the number of platters required.)

(gf: gluten free / df: dairy free / vgo: vegan option available)



SIT-DOWN

PACKAGE AVAILABLE IN OUR MEZZANINE, MARQUEE AND THE BELL TOWER
(DEPENDING ON PAX QUANTITY)

\$75.00pp - Share style grazing menu

GUESTS: 25 - 150 pax

STARTERS

Antipasto Grazing Platter

Cured meats, smoked salmon, Australian cheese, arancini, pickled vegetables, dip, toasted Turkish bread, olive oil and dukkah.

MAIN COURSE

- Roast lamb shoulder
- Baked Tasmanian salmon
- Moroccan spiced chicken

Sides: paprika roasted chat potato, sweet potato mash, Brussels sprouts, roasted carrots.

DESSERT AND CHEESE BOARD

- Selection of Australian cheeses with dried fruit, crackers, quince paste and nuts
- Macarons, mini lemon curd tarts, mini doughnuts.



BAILEY SPIT ROAST

PACKAGE AVAILABLE IN OUR MARQUEE

\$70.00pp - Buffet style

GUESTS: 70 to 150 pax

CHOICE OF ROAST MEAT (Choose 1)

- Select from beef or porchetta.
- Served with rolls and gravy.

CHOICE OF SIDES (Choose 2)

- Chips.
- Creamy mash potato.
- Brussels sprouts, honey mustard dressing.
- Roasted mixed vegetables, nuts, dukkah.

CHOICE OF SALADS (Choose 2)

- White cabbage and apple slaw.
- Potato, bacon, spring onion and crème fraiche.
- Pesto pasta salad, sundried tomato, pine nuts.
- Tomato, basil and bocconcini.

SWEET SHARING BOARDS

- Chocolate mousse/ lemon tarts/ macarons.
- Selection of Australian cheeses with dried fruits, crackers, and chutney.



CHRISTMAS SIT-DOWN

PACKAGE AVAILABLE IN ALL FUNCTION AREAS

\$75.00pp - Share style grazing menu

GUESTS: 25 to 150 pax

Available November - January

STARTERS

Antipasto Grazing Platter

Cured meats, chilled prawns, Australian cheese, arancini, pickled vegetables, dip, toasted Turkish bread, olive oil and dukkah.

MAIN COURSE

Traditional roast turkey, baked lemon and dill salmon, thyme roasted chicken, honey-glazed ham.

With a side of traditional stuffing, paprika roasted chat potato, sweet potato mash, Brussels sprouts, glazed carrots.

DESSERT AND CHEESE BOARD

Christmas pudding, apple crumble and Australian cheese.

Brandy custard, cherry ripple ice-cream, macarons, dried fruits, crackers and chutney.

DRINKS PACKAGES

Any drinks package purchased is required to run for the entirety of your function.

GOLD PACKAGE (PER PERSON)	PLATINUM PACKAGE (PER PERSON)	PLATINUM PLUS PACKAGE (PER PERSON)
<ul style="list-style-type: none"> • Bailey Brewing Co. Summer Ale, Draught, Mid, Red Ale, Pale Ale, Hazy IPA, Ginger Beer, Apple Cider • Seppelt & Sons Fleur De Lys Sparkling (VIC) • Hartog's plate Sauvignon Blanc Semillion (WA) • Hartog's Plate Moscato (WA) • Hartog's Plate Cabernet Merlot (WA) • Soft drinks & juices 	<ul style="list-style-type: none"> • Bailey Brewing Co. Summer Ale, Draught, Mid, Red Ale, Pale Ale, Hazy IPA, Ginger Beer, Apple Cider • Seppelt & Sons Fleur de Lys Sparkling (VIC) • Da Luca Prosecco DOC (Italy) • Devil's Lair Honeybomb Semillon Sauvignon Blanc (Margaret River, WA) • Devil's Lair Honeybomb Chardonnay (Margaret River, WA) • Devils Lair Honeybomb Rose (Margaret River, WA) • Devil's Lair Honeybomb Cabernet Malbec (Margaret River, WA) • Soft Drinks & Juices 	<ul style="list-style-type: none"> • Bailey Brewing Co. Summer Ale, Draught, Mid, Red Ale, Pale Ale, Hazy IPA, Ginger Beer, Apple Cider • Chandon Brut NV (Yarra Valley, VIC) • Da Luca Prosecco (Italy) • Devil's Lair Honeybomb Semillon Sauvignon Blanc (Margaret River, WA) • Domaine Naturaliste Discover Chardonnay 2021 (Margaret River, WA) • Devil's Lair Honeybomb Rose (Margaret River, WA) • Devil's Lair Cheek Devil Cabernet Sauvignon (Margaret River, WA) • Kalleske Moppa Shiraz 2021 (Barossa Valley, SA) • Soft drink & juices
<p>House spirits is an additional \$12 per person, per hour. Beverage selection & prices are subject to change.</p>		



HOUR	1	2	3	4	5
Gold	\$36.00	\$41.00	\$52.00	\$62.00	\$72.00
Platinum	\$46.00	\$52.00	\$62.00	\$72.00	\$82.00
Upgrade to Platinum Plus	\$56.00	\$62.00	\$72.00	\$82.00	\$92.00
Soft Drinks	\$12.00	\$18.00	\$22.00	\$25.00	\$28.00

COST IS PER PERSON

BAR TABS: Bar tabs can be set up on the day of your function with the Function Supervisor.

TERMS AND CONDITIONS

WHEN BOOKING AT BAILEY BREWING CO, YOU ACKNOWLEDGE AND ACCEPT THE FOLLOWING TERMS & CONDITIONS

Alcohol Gifts

Alcohol gifted to any guests during their function must remain sealed whilst on the premises.

Arrival and Departure Times

Due to capacity limits, your guests are asked to arrive only at the time of your function commencement; admittance to the venue may be refused for early arrivals. Once your function is over, your guests will also be expected to leave the premises as we may be at capacity at that time.

Booking Conditions and Cancellation Policy

To secure your booking, we require the Venue Hire fee to be paid in full. We provide a Function Planner, which contains our bank details, for you to make payment via direct deposit to our bank account to secure your booking. Please contact us if you wish to pay by credit card. Please note there is a 1.25% surcharge on all card transactions. Your booking is not confirmed until your Venue Hire fee is received. We reserve the right to cancel your booking upon non-payment of the Venue Hire fee and will provide written notice to you of our intention to do so. All details must be finalised 14 days prior to your function. This includes catering options, final guest numbers and full payment. After this time, no changes or refunds can be made. The Venue Hire fee is non-refundable for any booking cancelled less than 30 days prior to your function. By completing the booking process, you acknowledge and agree to abide by our Terms and Conditions.

Booking Durations

Functions have a duration of three hours; they can be extended at an additional cost. Please refer to pages 4 and 6 of this brochure.

Buses

If you or any of your guests will be arriving by bus to your function, please let us know in advance.

Cakes

When booking a function with us, we do allow you to bring your own cake. We do not allow any other BYO food or beverages.

Catering

All functions have a minimum spend per head requirement on food. Large-scale functions (100+ pax) are required to adhere to a proposed catering package provided to you prior to payment of your venue hire fee.

Check in at Gate

For weekend/peak period function bookings, please advise your guests that security checks are performed at the entrance to the carpark and they will need to state your name or the function name to be admitted to the carpark.

Damages

You will be financially responsible for any damage to the building, furniture, fixtures and fittings prior to, during and after your function caused by your guests or external external vendors. Any extensive cleaning required after your function will incur a fee.

Decorations

We do not allow any decorations to be attached to any wall, door or other surface. We do not allow the use of any decorations, balloons or piñatas that contain confetti, glitter, streamers, or gender reveal items that contain anything that may stain surrounding areas.

We allow balloons as long as they are weighted, but if you have any other specific requests, please let us know.

Dietary Requirements/Menu

Please advise us of any special dietary requirements or allergies 14 days prior to your function. Our menu is subject to change and may contain traces of peanuts and/or tree nuts, shellfish, milk, egg, wheat and sesame.

Drinks Packages

Any drinks package purchased is required to run for the entirety of your event. There are no refunds on prepaid drinks packages for guests who are no-shows on the day of your function.

Electrical Equipment

If you wish to utilise an electrical device for use at your function, it will need to be approved by management prior to your function and tagged and tested by the Function Supervisor prior to use on the day of your function.

External Vendors/Entertainers

All external vendors and entertainers must be approved by Bailey Brewing Co. All entertainers (excluding DJs and musicians) are required to provide a copy of their Public Liability insurance. For any external vendors who are required to bump in and out, please notify us of times for our approval prior to your function.

Inclement Weather

Bell Tower bookings: in the case of inclement weather, if we have an alternate function space to move your booking to, we will allocate your function to that space. However, if an alternate space is unavailable, we cannot guarantee that we can provide protection from the elements for your booking.

Guest Behaviour

We ask that all of your guests treat our team with respect. Any guests that are rude, argumentative, or showing signs of intoxication will not be tolerated and will be asked to leave the premises. No refunds will be given for guests who are asked to leave the premises due to poor behaviour.

Pricing

All pricings are inclusive of GST. Prices are subject to change. Pricing is assessed at the beginning of each new financial year and increases may be applied. Price increases also may occur due to supply issues. You will be notified no later than 30 days prior to your event of any price increases. Please advise us if you require an invoice to be issued for payment of any outstanding amounts.

Security

An extra charge for security may be requested by us depending on the nature of your event and number of guests.

Smoking

We are a non-smoking venue. Smoking is only permitted in designated outdoor areas.

**For booking enquiries, pricing and further information, please fill out the
form on the functions web page or contact
SALES@BAILEYBREWINGCO.COM.AU**



IT'S PRETTY SIMPLE, REALLY...

