



BAILEY BREWING CO.





WELCOME TO BAILEY BREWING CO.

We love bringing people together. It's why we built our brewery.

The trick to hosting an unforgettable wedding? Start with a great venue surrounded by beautiful Swan Valley bushland, throw in some incredible locally-sourced food and drink, and invite your closest family and friends to celebrate with you.

Located on the corner of Park Street and West Swan Road, nestled within the picturesque native bushland of Henley Brook, Bailey Brewing Co. delivers a relaxed rural family experience within 30 minutes of Perth City.

Bailey Brewing Co. is the Swan Valley's backyard, your dream wedding venue.

OUR STORY



MEET THE BAILEYS:

THREE BLOKES WHO LOVE BEER.

We're a family business – a father and two sons. So we could say something about the founders being a dynasty of brewers who passed a recipe from generation to generation. But we've never been good at keeping a straight face.

TRUTH IS, WE JUST LIKE BEER. MAKING IT. SHARING IT. DRINKING IT.

Like all good business ideas, ours had been bubbling for years – mostly on lazy Sunday sessions with mates, rellies, kids and dogs. Over those long, happy hours around tables, laughing and eating, we imagined creating a place of our own – a special place with everything we figured we'd love as much as you. With good, quality beer brewed right there, great local food, and space to bring the whole family together any time.

To be our perfect, family-friendly brewery, stuff had to be easy, no fuss, simple. Easy-drinking craft beers. Simple, fresh food (no pretentious menus). Outstanding table service (no queuing nonsense). Footy on big TVs with sound turned up. A baby change room. Easy parking. We wanted you to share a great day out that ends with a bloody good feeling, and not a hole in your wallet.

It's pretty simple really. It had to be a classic, Aussie backyard. So in 2019, we found a block, and built this place (only after we asked the wives, of course.) And now you and your families are welcome to our family's favourite spot – Bailey Brewing Co.

Cheers!

Steve, Dan & Geoff Bailey





OUR VALUES

FAMILY COMES FIRST

We don't just tolerate families, we do all we can to accommodate them.

Having a great kids' menu is just the start - we've got room to move and plenty to do for those who just can't sit still. And, if a drink is spilt, we don't roll our eyes. We're not fazed by a bit of noise and the occasional tantrum.

SIMPLICITY FOCUSES ON WHAT MATTERS

Just because it's fussy and fancy doesn't mean it's good. Let's do the simple things well, and then everyone enjoys themselves. We don't need a menu that's hundreds of pages long, nor a wine list designed to intimidate. If we do a burger, it won't be trying to be anything but an awesome burger (top-quality meat on a bun that's fresh). Sure, you'll be able to pimp it up if you choose, but let's make the basics brilliant. No Masterchef-wannabe foams, smears, soils or quenelles (whatever the hell they are).

GUESTS ARE MATES, AND MATES ARE FAMILY

Nothing's too much trouble. We are friendly and approachable (no hipster waiters who'll correct your pronunciation of 'bruschetta') but we are never sloppy or untidy. The Golden Rule is to treat everyone as we would want to be treated. After all, we invited you over to our place and want you to have an excellent time.

THE SOURCE MATTERS

We want to support local businesses whenever possible. Local suppliers are our lifeblood. We understand that if we treat them right, they'll become our biggest fans and talk us up whenever they can. We will source local produce in season and promote local wineries. We've built a place for all to have a genuine Swan Valley experience; somewhere you can feel at home - whether you're passing through or live just down the road.



VENUE OPTIONS

Choose from the following ceremony and reception spaces to best suit your needs:

CEREMONY & RECEPTION

THE ARBOUR & MARQUEE

Arbour Includes: 50 ivory white chairs and skirted signing table with ivory white chairs for ceremony.

Marquee Includes: Round tables with white tablecloths, ivory white chairs (up to 150), festoon lighting, speakers, a DJ connection, polished concrete flooring, private toilets and a bridal room, direct access to our manicured grassed area.

THE BELL TOWER & MARQUEE

Bell Tower Includes: 50 ivory white chairs and skirted signing table with chairs for ceremony.

Marquee Includes: Round tables with white tablecloths, ivory white chairs (up to 150), festoon lighting, speakers, a DJ connection, polished concrete flooring, private toilets and a bridal room, direct access to our manicured grassed area.

RECEPTION

THE MARQUEE

Includes: Round tables with white tablecloths, ivory white chairs (up to 150), festoon lighting, speakers, a DJ connection, polished concrete flooring, private toilets and a bridal room, direct access to our manicured grassed area.

THE BELL TOWER

Includes: Trestle tables with white tablecloths, ivory white chairs (up to 150), festoon lighting, direct access to our manicured grassed area.

Each of our unique ceremony and reception spaces, all beautifully backdropped by native bushland, exude rustic simplicity. These options will give couples the flexibility to style as simply or intricately as they desire. Either way, we can make your special day fuss-free and totally unforgettable.

*photo by Natalija Brunovs - www.weareallstartdust.com.au





DINING PACKAGES



PRE-RECEPTION PACKAGES

PRE-RECEPTION

Before the main event, we can entertain your guests while you wind down after your ceremony with a pre-reception package from our options listed below.

You may also like to extend your drinks package during this time.

ROAMING CANAPÉS

Choose from our cocktail menu for a selection of hot and cold canapés served to your guests to enjoy while you have your post-ceremony photos taken.

GRAZING TABLE

Treat your guests to a delicate grazing table created by our talented Chef. Filled with a selection of cold meats, Australian cheese, marinated prawns, pickled vegetables, fresh and dried fruits, nuts, dip, Turkish bread and lavosh.

- Gluten free and vegetarian options available

LIVE OYSTER STATION

Your guests will be able to indulge with juicy freshly shucked oysters by our Chefs.

Served with a variety of condiments.

PAELLA STATION

Satisfy your guests with a delicious chicken and chorizo paella, cooked and served by our Chefs.

- Vegetarian option available



PACKAGE ONE

COCKTAIL PACKAGE

Includes cocktail menu

PACKAGE INCLUSIONS:

- Four-hour Gold drinks package
- Combination of cocktail tables, stools, round tables and ivory white chairs with white table linen and napkins
- White clothed and skirted bridal table, gift and cake table
- Cake knife to use on the day with wedding cake cut and served on platters
- Lectern, microphone and sound system for background music
- Use of our bridal changeroom

Minimum 40 guests

HOW TO BOOK

Please call our Wedding Coordinator, Jenelle Booth, on 0411 183 099 to arrange a casual chat to talk through what we can do to make your day special, or email weddings@baileybrewingco.com.au.

We can also tailor a personal package to suit you and your partner.



PACKAGE TWO

TWO-COURSE SIT-DOWN

Two-course sit-down menu includes an Entree & Main OR Main & Dessert

PACKAGE INCLUSIONS:

- Four-hour Gold drinks package
- Round tables, ivory white chairs with white table linen and napkins, crockery, glassware and cutlery
- White clothed and skirted bridal table, gift and cake table, and cocktail high tables and stools
- Personalised printed table menus, and table numbers
- Cake knife to use on the day with wedding cake cut and served on platters
- Complimentary menu tasting for wedding couple
- Lectern, microphone and sound system for background music
- Use of our bridal changeroom

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PACKAGE THREE

THREE-COURSE SIT-DOWN

Three-course sit-down menu

PACKAGE INCLUSIONS:

- Four-hour Gold drinks package
- Round tables, ivory white chairs with white table linen and napkins, crockery, glassware and cutlery
- Personalised printed table menus, and table numbers
- White clothed and skirted bridal table, gift and cake table, and cocktail high tables and stools
- Cake knife to use on the day with wedding cake cut and served on platters
- Complimentary menu tasting for wedding couple
- Lectern, microphone and sound system for background music
- Use of our bridal changeroom

Minimum 40 guests

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COCKTAIL MENU & CANAPÈ SELECTION

HOT (choose 5)

- Seasonal arancini with aioli and parmesan
- Cocktail spring rolls with sweet chilli sauce
- Mushroom bao with sesame seeds and sriracha mayo
- Char sui chicken skewers, spring onion
- Beef satay skewers, peanut lime sauce
- BBQ pork belly bites
- Chicken slider, slaw and mustard mayo
- Panko crumbed prawns with lemon aioli
- Teriyaki Tasmanian salmon skewers
- Slow-cooked beef brisket crostini

COLD (choose 3)

- Vegetarian rice paper rolls with soy sesame dipping sauce
- Cherry tomato and bocconcini, pesto skewers
- Chilled prawns, avocado salsa, lettuce cup
- Smoked salmon, dill cream on toast
- Roast beef tataki, ponzu dressing on crouton

DESSERTS (choose 2)

- White chocolate cheesecake, fresh berries, chocolate
- Lemon curd tartlets with Italian meringue
- Chocolate mousse, mini cones, hazelnut
- Cream-filled chocolate profiteroles
- Chefs' selection of petit fours

Menu is subject to change.



2 & 3 COURSE SET MENU

ENTRÉE (Choose 2)

- Spiced tomato tart, whipped goat cheese mousse, rocket pesto and parmesan crisp
- House-cured salmon, avocado salsa, blood orange glaze, pickled cucumber, dill
- Grilled prawns, chilli nap sauce, zucchini, jalapeno labneh and herb oil
- Slow-cooked beef cheek, corn-carrot-pea salsa, chipotle sauce and harissa mayo
- Prosciutto and herb croquette, tomato chutney, capsicum, olive, citrus salsa

MAINS (Choose 2)

- Tri-colour gnocchi, pea purée, shaved pecorino, fried broccoli, broad bean salsa
- Saffron risotto, sauteed asparagus and wild mushroom
- Roasted lamb rump, roasted chat potato, wilted silverbeet, ras el hanout jus
- Grilled chicken breast, garlic potato mash, honey mustard brussels sprouts, mushroom sauce
- Beef tenderloin, baby carrot, onion and bacon jam, potato gratin, jus
- Steamed barramundi, stir-fried Asian vegetable, fried noodles
- Roasted duck breast, spiced beetroot, sweet potato mash, pancetta crisp

SIDES (Choose 1 - Cold or Hot)

Cold:

- Classic Caesar salad
- Garden salad with house dressing

Hot:

- Mixed roasted vegetable with dukkah
- Creamy mash potato

Complimentary bread rolls & butter

DESSERTS (Choose 2)

- Homemade pavlova, double cream, passionfruit, strawberry
- Crème Catalan, citrus salad, dark chocolate, orange mousse
- Baked cheesecake, popcorn ice-cream, yuzu gel chocolate crumbs
- Vanilla pannacotta, raspberry purée, black olive caramel, almond cake
- Chocolate plate: dark chocolate tart, milk chocolate mousse, white chocolate ice-cream with fresh berries

Menu is subject to change.





DRINKS PACKAGES

GOLD - Our standard beverage package

- Bailey Brewing Co beer on tap
- Seppelt & Sons Fleur de Lys Sparkling (South East Australia)
- Hartog's Plate Semillon Sauvignon Blanc (Western Australia)
- Hartog's Plate Moscato (Western Australia)
- Hartog's Cabernet Merlot (Western Australia)
- Soft drink & juices
- Freshly brewed coffee, selection of teas & Bacci Chocolates

PLATINUM - Upgrade to include platinum wine selection

- Bailey Brewing Co beer on tap
- Seppelt & Sons Fleur de Lys Sparkling (South East Australia)
- Da Luca Prosecco DOC (Italy)
- Devils Lair Honeybomb Semillon Sauvignon Blanc (Margaret River, WA)
- Devil's Lair Honeybomb Chardonnay (Margaret River, WA)
- Devil's Lair Honeybomb Rose (Margaret River, WA)
- Devil's Lair Cheeky Devil Cabernet Sauvignon (Margaret River, WA)
- Soft drink & juices
- Freshly brewed coffee, selection of teas & Bacci Chocolates

PLATINUM PLUS - Upgrade to include platinum plus wine selection

- Bailey Brewing Co beer on tap
- Chandon Brut NV (Yarra Valley, VIC)
- Da Luca Prosecco DOC (Italy)
- Devils 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 Cheeky Devil Cabernet Sauvignon (Margaret River, WA)
- Kalleske Moppa Shiraz 2021 (Barossa Valley, SA)
- Soft drink & juices
- Freshly brewed coffee, selection of teas & truffle chocolates

Menu is subject to change.

Spirit options are available upon request.



ENHANCE YOUR CELEBRATION WITH

CHAMPAGNE TOAST

You and your guests will have an everlasting memory of this moment as you sip on a glass of Veuve Cliquot Yellow Label (Reims, France) during your speeches. The perfect way to toast the newlyweds.

DESSERT GRAZING BOARD

Select 3 dessert canapés from our cocktail menu to be served on platters

CHEESE BOARD

Add the perfect finish to your dinner with a delicious selection of Australian cheeses, nuts, dried fruit and crackers.

WOOD-FIRED PIZZA PLATTER

- Give your guests the perfect late-night snack after all the dancing with a variety of delicious wood fired-pizzas
- Gluten free and vegetarian options available

TERMS AND CONDITIONS

While we are happy to pencil in bookings for your event, we are only able to hold tentative bookings for 2 weeks. To secure your date, a \$1,500 deposit will be required. This amount will be deducted from your overall account.

Beverage packages are available so that clients can pre-budget for events, however, they will be served within the guidelines of responsible liquor service.

While every care will be taken, Bailey Brewing Co. does not take responsibility for any items left on the premises. It is advisable to ensure that all items are removed at the end of your event.

While we are happy for you to have some decorations for your event, no items are to be attached to walls or furniture.

Bailey Brewing Co. reserves the right to charge for any damages incurred during a function.

Cancellation Policy

A booking fee of \$1,500 is non-refundable, however, the fee is transferable to another date if notified at least 30 days prior to event date.

Security

Bailey Brewing Co. reserves the right to ask clients to pay a fee for security staff if it is deemed necessary. Over 100 guests qualify for security.

Menu Tasting

A complimentary menu tasting will be arranged prior to your wedding. Choices of 2 dishes per course per couple. Additional dishes incur cost. Tasting is not available for cocktail menu.

Entertainment

You are most welcome to arrange entertainment for your big day! Please consult your wedding coordinator before confirming entertainment to ensure your selection is feasible in our venue. Bailey Brewing Co. can provide our in-house tunes or play your own custom playlist through our audio system in the Marquee. The Arbour Garden does not have a sound system, however, power is available.

AV, Staging and Lighting

We work with trusted suppliers who are able to assist with an AV, staging, lighting and hanging installations. Quote specific to your needs, liaising with you direct.

External Vendors

Other suppliers must be approved by Bailey Brewing Co. before being engaged.

Setup and Styling

Customised styling and decorations are not supplied, however, we do have a trusted list of suppliers who we can recommend and assist in coordinating your setup.

Please note additional charges may apply depending on bump in/out requirements.

Inclement Weather

Bailey Brewing Co. hold no responsibility for inclement weather. Ceremony area 'The Arbour' is an outdoor area. Provisions of a marquee in this area are at the couple's responsibility and expense.

Bump In

If you wish to gain access to your hired space the day before, there may be an additional cost of \$1,000 where we have availability.

Bump Out

Vendors can bump out directly after the event, or where we have availability, the day after. Any additional days needed may incur an additional cost. Decorations left on site for more than 24 hours will not be stored.

Inclusions

Round tables, table cloths, napkins, ivory white chairs and cocktail tables, cutlery, crockery and glassware.

Bailey Brewing Co. is responsible for setup of our own items only. We are not responsible for the coordination of external vendors or external styling elements. We recommend you engage an on-the-day coordinator. Get in touch for our recommendations.

Smoking & vaping

Smoking and vaping are only allowed in the designated area.

Invoice

An invoice will be issued 12 weeks prior to your event.

Final guest numbers will be required 21 working days prior to your event and 50% of your estimated final account will be payable at this time.

Balance of outstanding amount to be paid 10 days prior to event.

All prices quoted are valid for 30 days from the quote.

Price increases may occur due to supply issues. You will be notified no later than 60 days prior to your event of any increase.

Damage

Any damage to property of Bailey Brewing Co. will be charged at the expense of the named couple.



BAILEY BREWING CO.

WEBSITE: baileybrewingco.com.au

CONTACT: weddings@baileybrewingco.com.au

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