

FUNCTIONS & EVENTS



**BAILEY
BREWING CO.**

IT'S PRETTY SIMPLE, REALLY...





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.

FUNCTION AREAS



MARQUEE

CAPACITY: Minimum 50 pax

Seated: 50-150 pax

Cocktail-style: 150-200 pax

Our most sought-after private space is situated at the back of the tavern, offering beautiful views of the surrounding greenery and providing excellent privacy for your exclusive event. It features a private bar, bathrooms, festoon lights, large round tables with white bentwood chairs, high-top cocktail tables and stools, tablecloths, DJ power connection, and audio, all while being equipped with reverse-cycle air conditioning for year-round comfort.

Venue Hire: \$1500 for 4 hours

Minimum spend: \$32 per adult and \$25 per child (under 12 years) on food is required.

**Limited availability during peak wedding seasons*

BELL TOWER (North Wing)

CAPACITY: Minimum 25 pax

Seated-style: 30 pax

Cocktail-style: 50-70 pax

The Bell Tower is an ideal outdoor space that offers partial shade, with a dining area overlooking a beautifully manicured lawn beneath shady vines, making it perfect for a cocktail-style event. For larger groups, additional sections of the Bell Tower can be hired for an extra fee, and an external bar can be added if the guest count exceeds 80 people.

Venue Hire: \$400 per wing

Available Times: 11am to 3pm or 4pm to close

Minimum spend: \$32 per adult and \$25 per child (under 12 years) on food is required.

**ADDITIONAL HOURS MAY INCUR AN EXTRA COST.
FOOD AND BEVERAGES ARE NOT INCLUDED IN VENUE HIRE.**

FUNCTION AREAS



THE MEZZANINE

CAPACITY: Minimum 25 pax

Seated: 25-32 pax

Cocktail-style: 50 pax

Our upstairs Mezzanine provides privacy for your celebration or corporate event, complete with the latest AV equipment and a private bar. It overlooks the brewery and tavern and includes an audio connection for playing music from your mobile device; please note, this space is accessible by stairs only.

WEEKENDS (FRI, SAT, SUN)

Serviced private bar

Includes TV and access to audio input

Venue Hire: \$500

Available Times: 11:30am to 3.30pm or 5pm to 9pm

Minimum spend: \$32 per adult and \$25 per child (under 12 years) on food is required.

CORPORATE

MID-WEEK TUESDAY TO THURSDAY

Perfect spot for Meetings

Includes TV and access to audio input

Venue Hire: \$200

Ability to pre order food platters or order from the al carte menu

ALFRESCO

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

LOW SEATING:

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.

HIGH TOP SEATING

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.

Venue Hire: \$500

Available Times: 11am to 3pm or 4pm to close

Minimum spend: \$32 per adult and \$25 per child (under 12 years) on food is required.

**ADDITIONAL HOURS MAY INCUR AN EXTRA COST.
FOOD AND BEVERAGES ARE NOT INCLUDED IN VENUE HIRE.**

AUDIO VISUAL ADD ONS



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

Lectern / Microphone \$150
(Bluetooth & cordless mic)

Portable TV \$250
(Screen on wheels, 41-inch, hire up to 2 TVs)

The Marquee Mobile TV Big Screen TV \$750
(3m x 2.5m)

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.

FOR THE TABLE

TO SHARE - CATER UP TO 10



ANTIPASTO PLATTER \$120

Cured meats, local cheeses, pickled vegetables, olives, mixed fruit, nuts, Turkish bread and dips

CHEESE PLATTER \$95

Local and imported cheeses, water crackers, fresh fruits, nuts, Turkish bread

TOASTED TURKISH BREAD & DIPS PLATTER \$55

with 2 in house made dips

BAILEY BREWING CHICKEN WINGS \$60

House made bbq sauce (2kg)

SALT & PEPPER SQUID \$90

Spicy mayo
(Bowl feeds up to 10 people)

***Below does not contribute to
minimum spend***

FRIES \$30

with ketchup
(Bowl feeds up to 10 people)

SWEET POTATO WEDGES \$45

with sour cream and sweet chilli sauce
(Bowl feeds up to 10 people)



INDIVIDUAL ITEMS



BRUSCHETTA \$60

Toasted bread, marinated tomato concasse, onion and basil (20PC) (V, GFO)

SEASONAL ARANCINI \$80

Aioli, parmesan cheese (20PC)

VEGETARIAN HALLOUMI SKEWERS \$70

Grilled onion, mushroom, capsicum & Haloumi (20PC) (V, GF)

MINI-VEGETARIAN SPRING ROLLS \$60

Side of soy and sweet chilli sauce (20PC) (V)

SPINACH & FETA QUICHE \$80

(20PC)

TERIYAKI SALMON SKEWERS \$90

House made teriyaki dressing (20PC) (GFO)

PANKO CRUMBED TIGER PRAWNS \$90

Lemon and Garlic Aioli (20PC)

INDIVIDUAL ITEMS



BEEF COCKTAIL

SAUSAGE ROLLS \$80

Ketchup and bbq sauce (20PC)

BEEF SLIDERS \$90

Lettuce, cheese and mayo (20PC)

BEEF PIES \$90

Ketchup and bbq sauce (20PC)

LAMB KOFTAS SKEWERS \$90

Mint Yoghurt (20PC) (GF)

SATAY BEEF SKEWERS \$90

Satay sauce (20PC) (GF)

ASSORTED PIZZA PLATTER \$80

4 x 9' Pizzas

1 x Margherita 1 x Vegetarian,
1 x Peri-Peri Chicken 1 x Meat lovers

INDIVIDUAL CUPS



CAN ONLY BE ORDERED FOR FUNCTIONS LARGER THAN 120 PEOPLE

Chorizo Pasta

Smoky Chorizo Penne with Onion & Tomato Sauce

Creamy Mushroom Pasta

Penne with a Garlic & Parsley Mushroom Sauce

Chicken Curry & Rice

Yellow Chicken Curry with Jasmine Rice (GF)

Vegetable Curry & Rice

Mixed Vegetables in Yellow Curry Sauce with Jasmine Rice (GF)

Fish & Chips

Battered Barramundi with Chips & Tartare Sauce

Chicken Noodles

Teriyaki Chicken with Egg Noodle & Mixed Veg

Brisket & Onion Roll

Braised Brisket Roll with Onion Gravy & Wedges

Greek Salad

Tomato, Cucumber, Red Onion Olives & Feta, Red Wine vinaigrette (GF)

Pumpkin & Feta Cous Cous

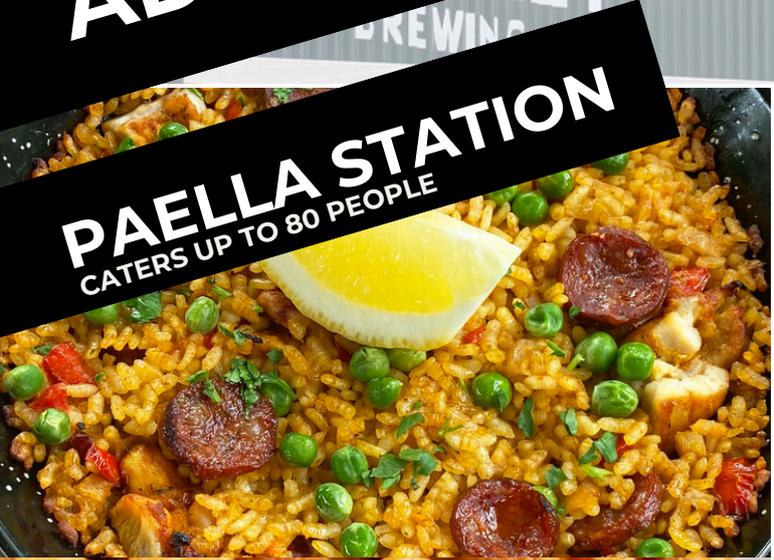
Moroccan Spiced pumpkin, Feta, Beetroot & Cous Cous

Thai Beef Salad

Marinated Beef Strips, Mixed salad, Crispy Rice Noodles, Fried Shallots

Choose 2 Options (150 people)
Choose 3 Options (150+ People)
Price on request from \$15pp

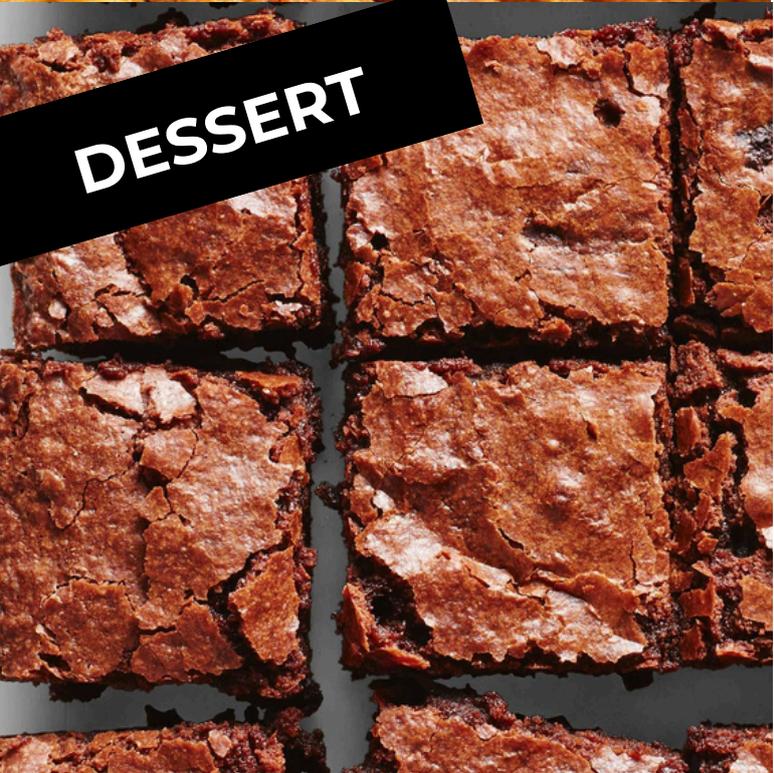
ADDITIONAL OPTIONS



PAELLA STATION
CATERS UP TO 80 PEOPLE



KIDS



DESSERT

VEGETARIAN PAELLA \$700

CHICKEN & CHORIZO PAELLA \$750

KIDS ASSORTED 9' PIZZAS \$90

5 x Kids Pizza
Ham, Cheese, Pineapple
(Feeds up to 10 Kids) (GFO)

KIDS CHICKEN SLIDER \$45

Chicken Sliders
(8PC)

KIDS POPCORN CHICKEN \$45

Kids Popcorn Chicken with Chips

TIRAMISU \$45

Served with strawberries
and whipped cream
(20PC)

BROWNIE \$45

Served with strawberries
and whipped cream
(20PC) (GFO)

CARROT CAKE \$45

Served with strawberries
and whipped cream
(20PC)

OTHER OPTIONS

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.

OTHER OPTIONS

SIT DOWN

PACKAGE AVAILABLE IN ALL FUNCTION AREAS



\$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

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

GOLD PACKAGE PER PERSON



PLATINUM PACKAGE PER PERSON



- Bailey Brewing Co. Summer Ale, Draught, Mid, Red Ale, Pale Ale, Hazy IPA, Ginger Beer, Apple Cider

- No Fixed Address Sparkling NV Brut (*Multi-Regional, WA*)

- No Fixed Address Semillon Sauvignon Blanc (*Great Southern, WA*)

- No Fixed Address Shiraz (*Great Southern, WA*)

- No Fixed Address Dolce Diva Moscato (*Multi-regional, WA*)

- Variety of soft drinks and juices

- Bailey Brewing Co. Summer Ale, Draught, Mid, Red Ale, Pale Ale, Hazy IPA, Ginger Beer, Apple Cider

- Folklore Sparkling Brut (*Multi-regional, WA*)

- Da Luca Prosecco DOC (*Italy*)

- Hay Shed Hill Sauvignon Blanc Semillon (*Margaret River, WA*)

- Folklore Chardonnay (*Multi-regional, WA*)

- Deep Woods Harmony Rosé (*Margaret River, WA*)

- West Cape Howe Cape to Cape Moscato (*Mt. Barker, WA*)

- Ferngrove Reserve Shiraz (*Frankland River, WA*)

- Hay Shed Hill Cabernet Merlot (*Margaret River, WA*)

- Variety of soft drinks and juices



DRINK PACKAGES

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

HOUR	3	4	5
GOLD	\$54.00	\$64.00	\$72.00
PLATINUM	\$64.00	\$74.00	\$82.00
SOFT DRINK	\$24.00	\$27.00	\$32.00

COST PER PERSON

BAR TABS:

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

House spirits are an additional \$12 per person, per hour.

Beverage selection & prices are subject to change.
 Beverage package needs to be purchased for the entire function.

TERMS & 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 your Venue Hire fee to be paid within 7 days from receipt of the initial Function Planner and invoice, final payment is due 14 days prior to your function date. Please note there is a 1.25% surcharge on all card transactions.

Your booking is not confirmed until your Venue Hire fee is received and signed Function Planner returned. 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 21 days prior to your function. This includes catering options and final guest numbers. 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.

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.

Under 5

Children 5 and under don't count towards minimum cost per head

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.



BAILEY
BREWING CO.

® SWAN VALLEY

**For booking enquiries, pricing and further information,
please fill out the form on the functions web page**

or contact

(08) 6192 1830 or sales@baileybrewingco.com.au

