

# FUNCTIONS & EVENTS

THE HALL  
BAR  
DINING • EVENTS



Originally a masonic hall on Sydney Road this unique space features high beams, greenery, deep velvet couches and timber panelled floors. Previously, known as the Brunswick Mess Hall, The Hall at Welcome to Brunswick is full of character.

It houses its own DJ booth and fully stocked private bar, serving up a range of cocktails, wines and beers (which have been brewed on site at our brewery!).

The space is easily configurable for any type of event - sit down, family style or cocktail.

Please speak to our functions team for more information and advice on choosing the best package for your event.

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**[functions@welcometobrunswick.com.au](mailto:functions@welcometobrunswick.com.au)**  
**(03) 9036 6310**



“It was a spectacular evening! Staff were accommodating and ensured everything ran smoothly on the night.”



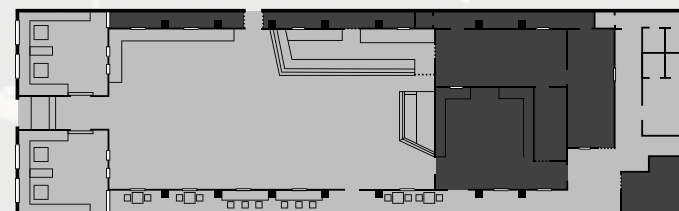
# SPACE

The space is open and flexible so we can work with you to configure the best layout and styling to suit your event.

120 GUEST SIT DOWN  
200 GUESTS COCKTAIL

[BOOK A TOUR](#)

[ENQUIRE](#)



200

COCKTAIL



120

SEATING



PRIVATE  
WC



ACCESSIBLE



MIC



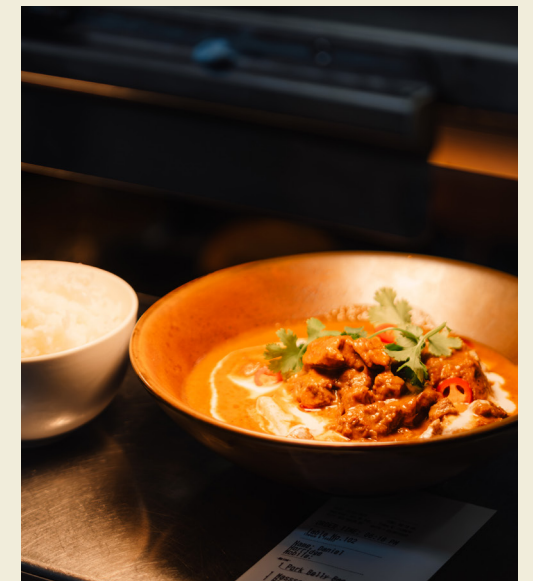
SCREEN



PRIVATE  
MUSIC

# FOOD PACKAGES





# SMALL EATS PACKAGES

## Pricing

### Package one

\$45 per person

5 small eats + 2 substantials

### Package two

\$65 per person

7 small eats + 2 substantials

### Package three

\$75 per person

5 small eats + 4 substantials

## Individually priced items

### Small eats - from \$6 per item

*(Pork bao & Cheese burger \$7 per item)*

### Substantials - from \$9 per item

*(Lamb shoulder & beef burrito bowl \$10 per item)*

### Desserts - \$6 per item

Minimum of 30 guests

Seasonal menu changes may apply

## Cold

Bruschetta with tomato, basil and red onion <sup>(VG)</sup>

Salmon tartare, Kewpie mayo, tobiko and seaweed flake

Cucumber rolls with hummus <sup>(VG, GF)</sup>

## Hot

Corn fritter served with house made sweet chilli <sup>(VG, GF)</sup>

Thai basil chicken on cos leaf <sup>(GF, DF)</sup>

Pork or vegan gyoza <sup>(V)</sup>

Chicken skewer with house made teriyaki sauce. <sup>(GF)</sup>

Salt and pepper tofu <sup>(VG, GF)</sup>

Fried chicken with kewpie mayo <sup>(GF)</sup>

Soft shell crab bao with slaw

Crispy eggplant with vegan mayo <sup>(VG, GF)</sup>

## Substantials

Beef Massaman curry with rice <sup>(GF)</sup>

Pad Thai noodles <sup>(Choice of Chicken or Tofu) (GF, VG)</sup>

Fish and chips with house made tartare sauce <sup>(GF)</sup>

Fried chicken slider with slaw

Pulled jackfruit slider with slaw

Mini pork or tofu bahn mi, pickle and hoisin sauce

## Desserts

Chocolate brownie with ice cream <sup>(GF)</sup>

Eton mess with mixed berry <sup>(GF, V)</sup>

Scoop of ice-cream <sup>(VG)</sup>



## Dietaries

GF-Gluten free

V-Vegetarian

VG-Vegan

DF-Dairy free

GFO-Gluten free option

VO-Vegetarian option

VGO-Vegan option

DFO-Dairy free option



# SIT DOWN PACKAGES

## Pricing

### Package one

\$60 per person  
3 smalls, 2 mains, 3 sides

### Package two

\$75 per person  
3 smalls, 3 mains, 3 sides

## Desserts

1 option - \$6 per person

Minimum of 30 guests  
Seasonal menu changes may apply

## Smalls

- Corn fritter with house made sweet chilli. <sup>(GF, VG)</sup>
- Fried chicken with kewpie mayo <sup>(GF)</sup>
- Vegetarian curry puff <sup>(VG)</sup>
- Salmon tartar, kewpie mayo, tobiko and seaweed flake
- Salt and pepper tofu <sup>(VG, GF)</sup>
- Edamame <sup>(VG, GF)</sup>
- Pork sago <sup>(GF)</sup>

## Mains

- Beef Massaman curry <sup>(GF)</sup>
- Pad thai noodles <sup>(Choices of Chicken or Tofu) (GF, VG)</sup>
- Slow cooked beef brisket with gravy <sup>(GF)</sup>
- Crispy pork with five spices gravy <sup>(GF)</sup>
- Grilled chicken with Thai green herbs dressing <sup>(GF)</sup>
- Miso glazed salmon fillets <sup>(GF)</sup>
- Slow cooked pumpkin with miso <sup>(VG, GF)</sup>
- Vegan duck with sweet soy sauce <sup>(VG)</sup>

## Sides

- Jasmin rice <sup>(GF)</sup>
- Mixed leaf salad <sup>(GF, V)</sup>
- Asian coleslaw with red chilli dressing <sup>(GF, V)</sup>
- Watermelon salad, feta, mint and lime <sup>(V)</sup>

## Desserts

- Chocolate brownie with ice-cream <sup>(GF)</sup>
- Eton mess with seasonal fruit <sup>(V, GF)</sup>



## Dietaries

GF-Gluten free	GFO-Gluten free option
V-Vegetarian	VO-Vegetarian option
VG-Vegan	VGO-Vegan option
DF-Dairy free	DFO-Dairy free option

# SOMETHING EXTRA

## Food package add ons

### **Boards** - \$125 Serves 15 guests

#### **Cheese & charcuterie board**

Selection of cheese, cured meats, bread, crackers, pickles, olives, nuts and seasonal fruit

#### **Cheese & antipasto board**

Selection of cheese, grilled vegetables, house made dips, bread, crackers, pickles, olives, nuts and seasonal fruit

### **Grazing tables** - \$850 Serves 50 guests

#### **Cheese & charcuterie**

Selection of 3 cheeses, 3 cured meats, dips, bread, crackers, pickles, olives, nuts & seasonal fruit

#### **Cheese & antipasto**

Selection of 3 cheeses, grilled vegetables, dips, bread, crackers, pickles, olives, nuts & seasonal fruit

#### **Dessert grazing**

Slices/tarts, chocolate brownies, donuts and an assortment of lollies and chocolate.



# BEVERAGE PACKAGES



Our drink packages cater to memorable moments, raising a glass, making a toast and cheers-ing.



# BEVERAGE PACKAGES

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## Basic package

3 hours - \$55 Per person

4 hours - \$65 Per person

5 hours - \$75 Per person

## Inclusions

All tap beer

House wine, sparkling, white and red

sodas and juice

## Beverage package add ons

### Cocktails on arrival

Aperol spritz - \$16

Bloody Shiraz Gin spritz - \$20

Margarita - \$21

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## Mid Package

3 hours - \$65 Per person

4 hours - \$75 Per person

5 hours - \$85 Per person

## Inclusions

All tap beer

Premium wine

5 x canned/bottled beer

sodas and juice

## Night cap

Espresso martini - \$20

Old fashioned - \$22

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## Premium Package

3 hours - \$85 Per person

4 hours - \$95 Per person

5 hours - \$105 Per person

## Inclusions

All tap beer

Premium wine

house spirits

5 x canned/bottled beer,

sodas and juice

Please note that the beverage list is subject to change. Drinks will be confirmed closer to your booking date.

**Information & Enquires**

Welcome to events team  
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