



FUNCTIONS





All Hands Brewing House draws inspiration from the history and tradition of the King St docks while celebrating the art of contemporary brewing and modern dining – an enticing and surprising place that also feels familiar and warm.

A venue with a variety of function spaces ideal for what we do best, socialising.

Featuring the Engine Room, a specialised function room with exclusive views of the microbrewery, our Lower Deck which holds up to 350 standing or 140 seated, and a huge beer garden right on the wharf with Harbour views. In fact, there are seven function spaces in total that can accommodate a range of function styles for 20 – 1000 guests.

A.H.B.H is an amazing venue for all kinds of shindigs, social and corporate events including conferences. Come and hob-nob at All Hands for some truly convivial times. All Hands will be on deck to ensure you have a memorable event.

Please contact us to make an enquiry
or to arrange a time to view the venue.

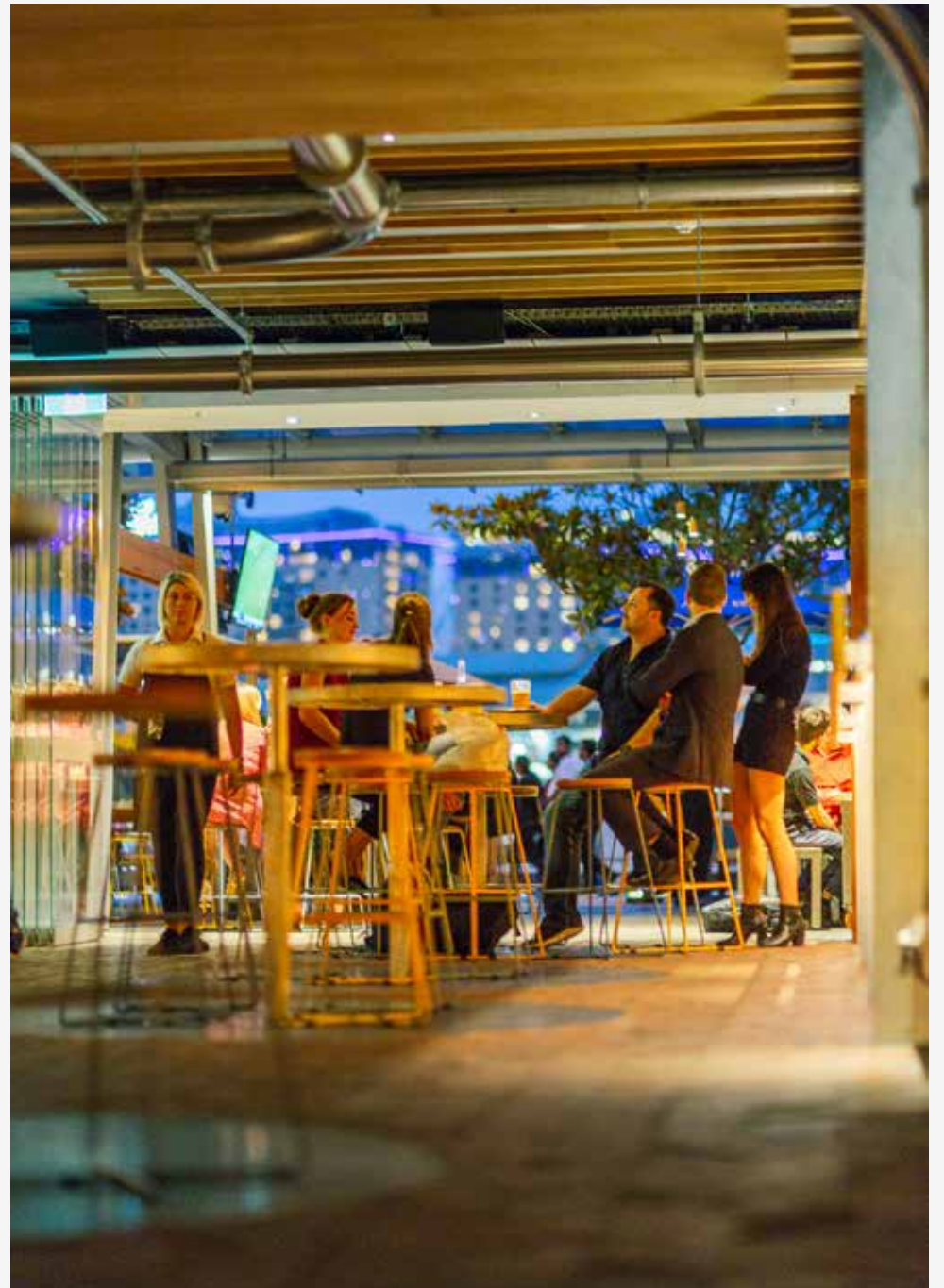
ALL HANDS BREWING HOUSE

22 The Promenade, King Street Wharf
Sydney NSW 2000

02 8270 7901

EVENTS@ALLHANDSBREWINGHOUSE.COM.AU

ALLHANDSBREWINGHOUSE.COM.AU



FUNCTION SPACES

BEER GARDEN

PORT BOW 20 STANDING

The Port Bow is an area right out the front of the venue suitable for small, casual drinking groups. Provides fantastic Harbour views with a seating/standing capacity for 20 guests.

STARBOARD BOW 30 STANDING

The Starboard Bow is an area right out the front of the venue suitable for small, casual drinking groups. Provides fantastic Harbour views with a seating/standing capacity for 30 guests.

PORT QUARTER 70 SEATED / 150 STANDING

The Port Quarter is a large section of our Beer Garden and combines a mixture of dining tables and bench seating. It can hold a variety of different capacities with the maximum for 70 seated or 150 standing guests.

STARBOARD QUARTER 50 SEATED / 80 STANDING

The Starboard Quarter is a section of our Beer Garden and combines a mixture of dining tables and bench seating. It can hold a variety of different capacities with the maximum for 50 seated or 80 standing guests.

UPPER DECK

ENGINE ROOM 40 SEATED / 60 STANDING

The Engine Room is situated in the heart of the venue and positioned right in the middle of our on-site microbrewery. With intriguing views of the brewery itself, this is a truly unique function space that can be made private by pulling across the purpose curtain. An atmospheric and intimate space that can seat up to 40 guests or cater for 60 standing.

EXCLUSIVE VENUE HIRE

SPACES

The entire venue can be hired exclusively for up to 1000 guests cocktail style. Minimum spends and conditions apply.

Please contact our Function Manager for further details.

SPACES

LOWER DECK

GALLEY 120 STANDING

The Galley is all about acknowledging and celebrating the brewing culture. It is a large space and includes four booths, a group of high top tables with stools, and the highlight, our Brewery Bar. Fantastic views of the Brewery can be enjoyed from here. It is a flexible space that can accommodate 120 guests standing.

LOWER DECK 140 SEATED

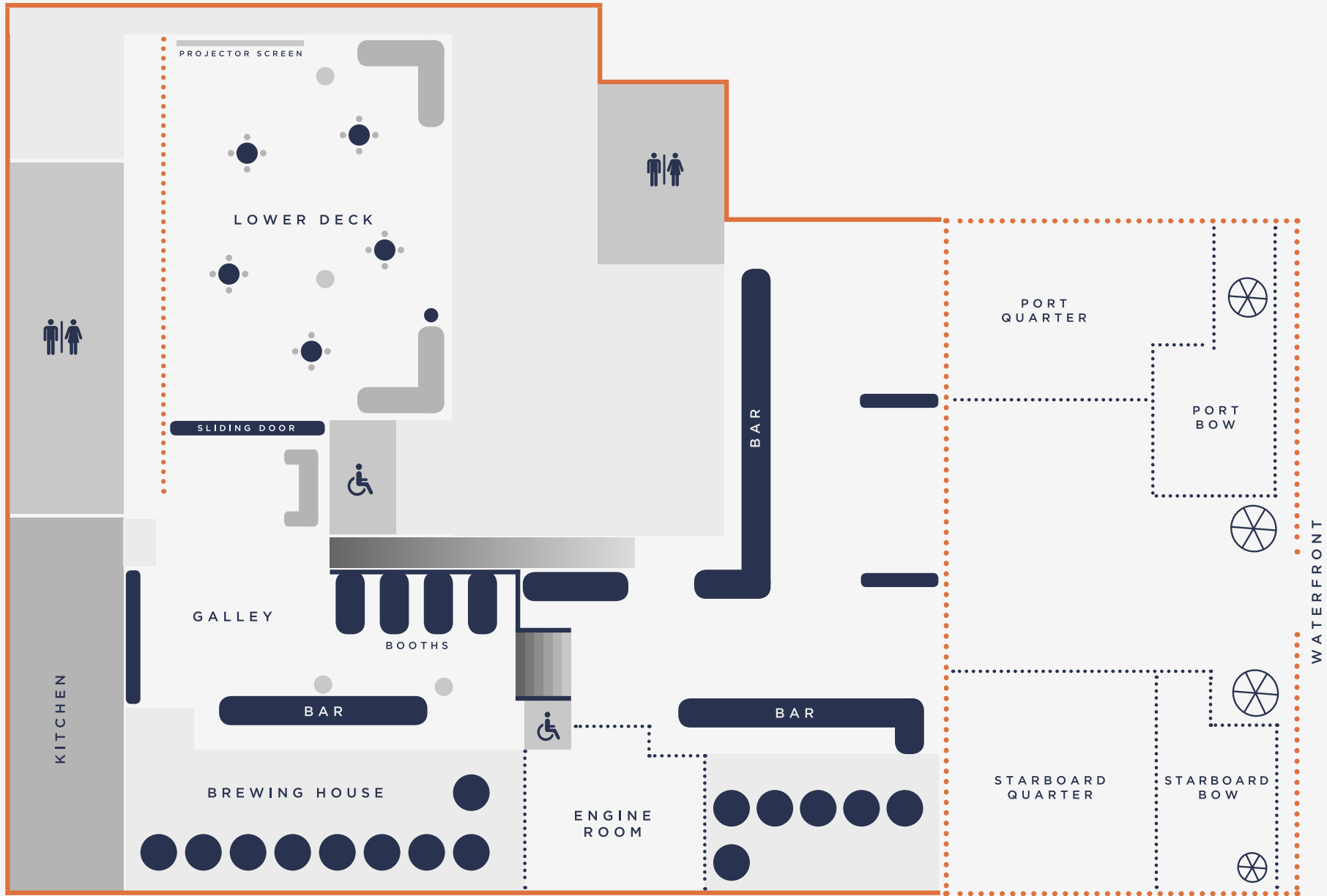
The Lower Deck is a purpose built function space that is flexible in design and can host a variety of events. The room can be made completely private from other guests and accommodate up to 140 for seated events. It can also be broken up into smaller areas to create intimate nooks and cranny's for any occasion.

LOWER DECK EXCLUSIVE 300 STANDING (includes Galley)

This is the optimum space for any large scale event. We have the ability to host cocktail parties, conferences, gala dinners and more. Our Brewery Bar services the exclusive space, however, you also have access to the Galley which includes four booths and a range of more casual furniture. This area includes private toilets and has full AV capabilities.



FUNCTION SPACES





CANAPÉS

OPTIONS

OPTION 1 \$32 PER PERSON

7 canapés per person
Selection from cold, hot, and sweet

OPTION 2 \$45 PER PERSON

10 canapés per person
Selection from cold, hot, and sweet

OPTION 3 \$55 PER PERSON

10 canapés per person
Selection from cold, hot, and sweet
Plus 2 substantial per person

*Substantial hot canapés can be added to any Canapé package for an additional \$5 per piece

Minimum of 25 guests for Cocktail Events

OPTIONS

COLD

TUNA TATAKI GF

Wasabi mayonnaise, Togarashi, sesame seed

MINI PRAWN COCKTAIL*

Bay prawns, avocado, house-made Marie Rose

WHIPPED FETA & BEETROOT TARTLET V GF

Horseradish and chive

GIN CURED SALMON ON POTATO SHORT CAKE GF

Radish cream, onion pickle

PRESSED ST. LOUIS PORK RIB TERRINE GF

Crisp tortilla, radish pickle, grain mustard cream

YOUNG COCONUT

OYSTER MUSHROOM CEVICHE V GF

Lime, chilli, garlic

HOT

GRILLED PRAWN SKEWERS GF

Garlic chive, lemon

DEEP FRIED ARTICHOKE* V

Grated parmesan, aioli

MAC 'N' CHEESE CROQUETTES V

ALL HANDS Cream Ale mustard

MINI CHORIZO CORN DOG

Smoked mayonnaise, jalapeño

CRISPY EGG PILLOW

Duck, Peking shitake mushroom

TRUFFLED BURNT ENDS RICE FRITTERS

Parmesan cream

SWEET

LEMON CURD TART V

Torched meringue

MINI CHOCOLATE TART V

Caramel and peanut

SUBSTANTIAL

MINI CRAB SLIDERS

Blue swimmer crab, celery, mayonnaise, Old Bay Seasoning

FISH TACO*

Radish and coriander slaw, Pico de Gallo, chipotle mayo

AVOCADO AND TOMATO TOSTADA V GF

Corn tortilla, pepitas, sesame

CREOLE CHICKEN SKEWERS GF

Ranch dressing

CRISPY LAMB TACO GF

Adobo smoked lamb, Baha cream, tomatillo salsa

SMOKED BRISKET SLIDERS

American cheese, cream ale mustard



PLATTERS

15 pieces per platter

FRESHLY SHUCKED

PACIFIC OYSTERS GF \$68

Native pepper mignonette – Gin, shisho & lime

COLD, HOT OR SWEET CANAPE PLATTERS \$72

SUBSTANTIAL CANAPE PLATTERS \$78

ANTIPASTO STATION

\$22 PER PERSON

Minimum of 50 guests

Including a selection of cured meats, marinated and pickled vegetables, seafood, local cheeses, crisp breads, nuts and fresh bread.



DINING

OPTIONS

OPTIONS

2 COURSE \$62 PER PERSON

Select any 2 courses

3 COURSE \$75 PER PERSON

Select any 3 courses

4 COURSE \$85 PER PERSON

DINING PACKAGES AVAILABLE FOR
MINIMUM 12 GUESTS

*For groups over 30pax an alternate drop is required.

**Please notify the function manager of dish selections
two weeks prior to your event.



ENTRÉE

Select 3

CLASSIC PRAWN COCKTAIL*

Avocado, cucumber, house-made Marie Rose

BRÛLÉE CREAM CORN GF

Chorizo and prawn spiced cassoulet

CEVICHE OF SEA BREAM

Lime, chilli, coriander and shallot dressing,
Avruga caviar, whipped yoghurt

CHARCUTERIE BOARD

Selection of cured meats, pressed pork terrine,
cheeses, dill pickle, fig relish, grilled sourdough bread

SMOKED DUCK SALAD

Pickled daikon, roasted shallots, shaved celery,
cucumber, spiced hazelnuts & burnt orange

MAINS

Select 3

BLACKENED BLUE EYE COD

Smashed sweet potato, lime, dill, cucumber yoghurt

DUCK CONFIT GF

Confit half duck, mulled cider broth, potato rosti,
sour cherry relish

**SLOW SMOKED GLAZED FREE RANGE
PORK SHOULDER**

Agave sage butternut squash, smashed pea and leek,
roasted pear jus

CAPE GRIM BEEF CHEEK

Cinnamon thyme and sage slow smoked cheek,
truffled potato mash, sautéed greens, pancetta crumble,
ALL HANDS Wood Duck Cream Ale jus

CAULIFLOWER GNOCCHI V

House smoked field mushroom, sage burnt butter,
hazelnut gremolata

*All mains include steamed broccolini, grilled corn cob and
French fries for the table to share

DESSERT

Select 2

PEANUT BUTTER & JELLY

Berry jelly jam, bourbon vanilla bean syrup,
caramel popcorn

CHOCOLATE STOUT FONDANT

Bitter chocolate and Irish sport stout with caramelized
orange syrup & almond praline dust

NATIVE LEMON CHEESECAKE DOME

Wattle seed sable, quandong, raspberry, double cream

CHEESE

Select 2

SELECTION OF LOCAL CHEESES

Served as shared platters with toasted sourdough, crisp bread,
cider poached figs, quince paste, balsamic pickled walnuts

Truffle infused Pecorino

Bleu d'Auvergne

Cremeux D'Argental

L'Original French Brie

Maffra Black cloth aged Cheddar



May be enjoyed prior to lunch or dinner at an
additional **\$12pp** (3 canapes per person)

OPTIONAL

WHIPPED FETA & BEETROOT TARTLET V

Horseradish and chive

**GIN CURED SALMON
ON POTATO SHORT CAKE GF**

Radish cream, onion pickle

TRUFFLED BURNT ENDS RICE FRITTERS

Parmesan cream

CANAPES

BEVERAGES



STANDARD

- 2 HOURS** \$42 PER PERSON
- 3 HOURS** \$54 PER PERSON
- 4 HOURS** \$64 PER PERSON

BEER

Full range of ALL HANDS brews

WINE

Lindemans "Henry Son" Chardonnay
Rothbury Estate Cabernet Merlot
Rothbury Estate Cuvee

Soft drink, juices

PACKAGES

PACKAGES

PREMIUM

- 2 HOURS** \$49 PER PERSON
- 3 HOURS** \$59 PER PERSON
- 4 HOURS** \$69 PER PERSON

BEER

Full range of ALL HANDS brews
A selection of premium Australian and
International draught beers
Draught premium cider

WINE

A selection of premium wines available by the glass
Sparkling mineral water, soft drink, juices

PACKAGES

PACKAGES



DELUXE

- 2 HOURS** \$69 PER PERSON
- 3 HOURS** \$79 PER PERSON
- 4 HOURS** \$89 PER PERSON

BEER

Full range of ALL HANDS brews, premium
Australian and International draught beers
Draught premium cider

WINE

A selection of premium wines available by the glass

SPIRITS

Selection of basic spirits

Sparkling mineral water, soft drink, juices

PACKAGES

PACKAGES

LOCATION

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TERMS AND CONDITIONS

OUR TERMS AND CONDITIONS ARE OUTLINED BELOW. PLEASE ENSURE YOU READ THROUGH THESE PRIOR TO CONFIRMING YOUR EVENT WITH US.

QUOTES & PRICES

- (i) All prices are current at the time of contract, unless otherwise agreed.
- (ii) Please note that minimum spend requirements apply, they are based on food and beverage purchases only. The signed acceptance of these Terms of Contract denotes your acceptance of this.

CONFIRMATION AND NUMBERS

To reserve a date, we require a deposit as outlined in the Deposit Payments section below as well as a signed All Hands Brewing House Contract returned to All Hands Brewing House.

DEPOSIT AND PAYMENT

For all events under \$3000 in total:

- (i) Confirmation Deposit - \$300 which is payable within 7 days of placing a hold on a date
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

For all events over \$3000 and below \$15,000:

- (i) Confirmation Deposit – 20% of the quoted minimum spend requirement prepared by your Event Manager. This is payable within 7 days of placing a hold on a date
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

For all events over \$15,000:

- (i) Confirmation Deposit – 20% of the quoted minimum spend requirement prepared by your Event Manager. This is payable within 7 days of placing a hold on a date
- (ii) Progress Deposit – a further 30% of the latest total estimated event cost is payable 2 months (60 days) from the event date
- (iii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

If any of the above payments are not received within the time specified or any payment is dishonoured, All Hands Brewing House reserves the right to cancel the booking without any liability or consequence. This situation will be treated as if the booking was cancelled and cancellation fees will apply, as outlined in these Terms of Contract.

All Hands Brewing House accept credit card payments via the following cards: Visa, Mastercard, and Amex. Electronic funds transfers, or direct debits, can be made (minimum transfer of \$500) into the following account.

Account Name: King St Brewhouse Pty Ltd
Bank: CBA
BSB: 063-000
Account Number: 12427903

CANCELLATION FEE

A change of arrangements or cancellation initiated by the client shall not relieve the client of their obligation under this contract.

If an event is cancelled, postponed or date changed by the client the following terms are applicable:

- (i) 60 - 90 days' notice – your full deposit will be forfeited
- (ii) 14 - 59 days' notice – the cancellation fee will be equivalent to 50% of the total estimated event cost based on the most recent quote prepared by your Event Manager.
- (iii) Less than 14 days' notice – full payment is required and the payment is non-refundable.

GUEST NUMBERS

Confirmed number of guests must be received in writing by 12 noon, 5 days prior to the Event taking place. Once confirmation has been received it is not possible to reduce the cost of food and beverage for a drop in numbers or no shows on the day. For any additional guests after final confirmed numbers are received and which All Hands Brewing House accept, will be charged for pro-rata as applicable. All Hands Brewing House reserve the right to invoice the Client after the event should actual guest numbers be more than confirmed guest numbers as per final payment.

MINIMUM SPENDS

Please note that the minimum food and beverage spends form part of this contract and will be advised on the initial quotation. Should the spend fall below the required amount a venue hire fee may be applicable. Credit card details are required as security and if necessary debited in the event of outstanding accounts not paid on the day.

SECURITY

Depending on the nature of your function, security requirements outside our normal venue operations security may be required. This comes at an additional cost to the client and a quotation will be provided based on the requirements and nature of your event.

MINORS

Minors are allowed to attend events only under the direct supervision of their immediate parents or lawful guardians. Minors must vacate the venue when our kitchen closes at 10pm. Minors must not consume alcohol under any circumstances and may be required to wear a wristband that identifies them.

MENU & BEVERAGES

Menu & beverage confirmation must be given at least 10 days prior to the Event. If requested changes are made less than 5 working days prior to the Event it is possible that these requests may either not be met or may attract further additional charges.

Special dietary requirements: It is the responsibility of the Client to ensure that All Hands Brewing House has details of any special dietary requirements or allergies which guests may have. The Client must either introduce such guests to the Event Supervisor to ensure the Venue are aware of the identity of the individual. If it is a seated function, you are required to supply full name and details of each such guest in advance of the Event.

Due to seasonal availability and other circumstances beyond our control, menu options and beverage varieties may not always be available. In such cases, the Venue reserves the right to present and/or select an appropriate alternative. Restrictions may apply to some beverages and special offers at the time of your event.

All Hands Brewing House is a fully licensed venue and practices responsible service of alcohol and will abide by the law in all instances. Patrons must abide by the liquor licensing conditions of the venue. All Hands Brewing House reserves the right to refuse the supply of alcoholic beverages to any guest or person attending the function without liability. No food or beverage of any kind will be permitted to be bought into the venue by the client or guests without prior arrangement with All Hands Brewing House.

FORCE MAJEURE

All Hands Brewing House shall not be liable to the client for any injury, damage, loss, delay, additional expenses or cancellation of the event that is due to circumstances beyond the control of All Hands Brewing House including but not limited to fire, acts of terrorism, floods, acts of God, inclement weather, strikes, lockouts, riots, civil unrest, interference by civil or military authorities or acts of war.

RESPONSIBILITY

- (i) The Company will be liable for payment of all fees and charges (whether in relation to the Event, any cancellation or postponement or otherwise).
- (ii) The Client is responsible for any costs associated with any damage or loss incurred to any fittings, property or equipment at the Venue which is caused by the Client or any guest, outside contractor or any invitees of the Client or any of them, prior to, during or after the Event. The cost of any such damage is agreed to be determined by the lower of two quotes obtained by All Hands Brewing House. For the avoidance of doubt an "outside contractor" is someone employed directly by the Client to undertake services at the Venue.