

REPUBLIC TAVERN FUNCTIONS



REPUBLIC

TAVERN

-  Seated
-  Standing
-  TV Facilities
-  Private Music
-  Microphone

Space Type					
Sun Room. Semi-Private Indoor	50	100	Yes	No	Yes
Cellar. Semi-Private Indoor	20	45	No	No	No
Hop Garden. Semi-Private Outdoor	35	45	No	Yes	No
Venue Exclusive. Indoor / Outdoor	220	350	Yes	Yes	Yes



SUN ROOM

An indoor space with an outdoor feel. Our Sun Room is a clever mix of seated and standing space filled with natural light, built to cater to all different styles of events. This space can be booked for up to 100 people for canapé style events or 60 people for a seated event. This is a semi private space which gives you the atmosphere of the venue while having your own area to enjoy.

Space Type					
Sun Room. Semi-Private Indoor	50	100	Yes	No	Yes



CELLAR

A more intimate space, perfect for a seated event for up to 20 people. Still very much in the atmosphere of the venue but secluded and surrounded by the beautiful distillery and a beverage cabinet most of us could only dream of. We can adjust furniture to accommodate 30 for a canapé style event.

Space Type					
Cellar. Semi-Private Indoor	20	45	No	No	No



HOP GARDEN

Weather is good, our hop garden is open. Surrounded by beautiful festoon lighting and outdoor heating, settle in on the picnic tables in a private area for 35 seated or 45 standing. Sun shining on the space all day, plug and play your own music and enjoy a perfect outdoor event.

Space Type					
Hop Garden. Semi-Private Outdoor	35	45	No	Yes	No



CANAPE + PLATTER PACKAGES

1	<p>\$20 per person.</p> <p>Choose: 4 canapes + 1 substantial</p>
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2	<p>\$35 per person.</p> <p>Choose: 6 canapes + 2 substantial</p>
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3	<p>\$45 per person.</p> <p>Choose: 8 canapes + 2 substantial</p>
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A D D	Canape	4 ea
	Substantial	7

CANAPES + PLATTERS

C O L D C A N A P E S	Sourdough, shaved ham + mustard pickle
	Gin cured salmon, lavosh + dill
	Rare beef, crisp potato + horseradish (GF, DF)
	Chicken pate, house pickles + brioche
	Beefroot + goats cheese tartlet (GF)
Vanilla soft serve, beer caramel + pretzels	

H O T C A N A P E S	Cheeseburger spring roll, kewpie
	Spiced bean + cheese empanada, whipped avocado (V)
	Buffalo chicken ribs, ranch sauce (GF)
	Chicken + leek sausage roll, tomato relish
	Roast pumpkin + goats cheese pizza (V)
	Vanilla, cinnamon + drunken raisin arancini (V)

S U B S T A N T I A L	Mac 'n' cheese, chives + brioche crumbs (V)
	Mini chicken parma + fennel slaw
	Buffalo chicken brioche slider, celery + blue cheese
	Beer battered fish + chips, miso mayo
	Prawn Po'Boy, sriracha mayo + potato crisps
	Chargrilled lamb cutlet, onion jam + rosemary salt (GF, D F)

P L A T T E R P A C K A G E	House selection of cured meats, marinated vegetable, olives + dips	95	Each platter is designed to feed 15-20 people
	Assortment of gourmet pies + relishes	75	
	Jalapeno poppers, spicy prawns, dimmies + crispy chicken strips	75	
	Chef's selection of local + international cheeses, crackers + accompaniments	95	
	Assorted soft serves	50	



SEATED

S E A T E D P A C K A G E	2 courses Shared starters Choice of mains	35pp
	Add side	7 ea
	Shared dessert	10 pp

S H A R E D S T A R T E R	Republic Antipasti Boards
	Spiced bean + cheese empanada, whipped avocado (V)
	Salt + pepper squid, lemon + tartare

M A I N	Grilled barramundi, pickled cucumber, coriander, fried shallots + soy vinaigrette (GF)
	Traditional veal schnitzel, crisp house slaw, lemon + fries
	1/4 Roast chicken, gravy, shoestring fries + salad
	Republic cheeseburger, bacon, cheddar, pickles, house sauce + shoestrings

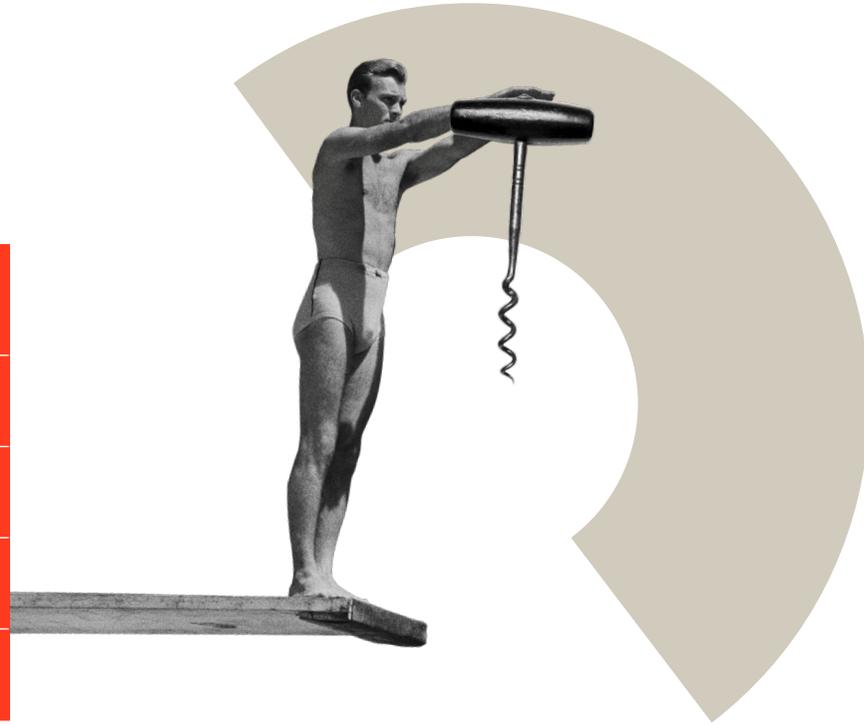
S I D E S	Wild rocket, candied pear, walnuts + parmesan (GF)
	Cos salad, bacon + capers, ranch dressing (GF)
	Herb dusted shoestring fries + house sauce (V)
	Cabbage and cucumber slaw, sweet and sour dressing (V, GF)

D E S S E R T	Pimp your soft serve platters
	Vanilla, cinnamon + drunken raisin arancini



DRINKS

B A S I C P A C K A G E	2 HOUR \$30 pp 3 HOUR \$39 pp 4 HOUR \$48 pp	Tap Beer	Beer Republic Lager Beer Republic Pale Ale Beer Republic Session Ale
		Sparkling	Bay of Stones Brut
		White	Tafachilla Chardonnay
		Red	Tafachilla Shiraz Cabernet
		Non-Alcoholic	Soft Drink & Juice



P R E M I U M P A C K A G E	2 HOUR \$40 pp 3 HOUR \$49 pp 4 HOUR \$58 pp	Tap Beer	All Beer Republic Tap Beer
		Sparkling	Bay of Stones Brut Dal Zotto Prosecco
		White	Tafachilla Chardonnay 821 South Sauvignon Blanc
		Red	Tafachilla Shiraz Cabernet Storm Bay Pinot Noir
		Non-Alcoholic	Soft Drink & Juice

A D D	Cocktail on arrival	15pp
	Spirit upgrade	10pp p/hr
	Add a paddle (4 beer tasting paddle)	10pp

TIRED OF STUFFY MEETING ROOMS?

HOST YOUR NEXT MEETING AT REPUBLIC TAVERN

M O R N I N G	2 Morning tea food items	10pp
	Add barista coffee & tea	5 pp

S 1 5 L U N C H	Chicken Schnitzel + slaw wrap, fries + aioli					
	1/4 Chicken + chips, salad + house sauce					
	Chicken + cos salad, crispy bacon, cherry tomatoes + ranch (GF)					
	Spaghetti, sautéed cherry tomatoes, snap peas, kale + extra virgin olive oil (VE)					
	Smoked ham, Dijon mustard + cheese toastie, fried egg + chips					
	Beer / Wine	5 ea	Barista coffee & tea	5pp	Tasting Paddle	10 ea

Want to order from our full menu? No worries. Let us know and we can tailor something to suit

A F T E R N O O N	2 Afternoon tea food items	10 pp
	Add barista coffee & tea	5 pp



<p>Want your own private space?</p> <p>We can tailor almost anything to meet your specific business needs.</p> <p>Reach out to our events team for more information</p>	
<p>krysla@beerrepublic.com.au</p>	<p>0431 409 931</p>

TERMS & CONDITIONS

CONFIRMATION OF BOOKING	GUEST ENTRY
<p>Due to demand, tentative bookings can only be held for up to 7 days. Once this period has lapsed, the venue reserves the right to release the tentative reservation. To confirm a booking, a minimum deposit is required. This payment should be made within 48 hours of receiving the booking form to secure the date, and can be done using any major credit card, EFTPOS, direct deposit or cash. A compulsory credit card authority is also required to confirm the booking and is held as security.</p>	<p>Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. Minors are welcome to attend functions only when accompanied by a Legal Guardian, however they must vacate the premise by 10pm (infants are welcome to remain at the parents own risk).</p>
PRICES & MINIMUM SPENDS	FUNCTION CONDUCT
<p>All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry as these do vary according to the season. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spend quoted for the space is not met, the additional charge will become a room hire fee and will be payable on completion of the function.</p>	<p>It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.</p>
FINAL PAYMENT	ADDITIONAL REQUIREMENTS
<p>All catering, beverage and room set up requirements are requested a minimum of 14 days prior to your function date. Final attendance numbers are required 7 working days prior to the event. Please note that this number will form the basis for final prepayment. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. Once payment has been processed, no refunds will be offered should your numbers decrease, or you experience no shows on the evening. Should payment not be received, the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid upon conclusion of the event.</p>	<p>Any additional equipment/ decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Please note that the venue must approve any and all equipment or decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.</p>
CANCELLATIONS	SECURITY
<p>Cancelling a function after the deposit has been paid can only be done by consulting directly with management, and only by the person who paid the initial deposit. Any cancellation made within a period of 4 weeks from the date of the function will forfeit the deposit and any additional payments that may have been made.</p>	<p>Particular functions may require additional security. This will be decided at the discretion of the venue management, and will be charged to the client prior to the event proceeding.</p>
ROOM ALLOCATION	DAMAGE
<p>Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.</p>	<p>Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.</p>

REPUBLIC TAVERN G