

MUNRO'S CORNER
MERCAT CROSS HOTEL

BRICK LANE MARKET

DINING & BAR FUNCTIONS & EVENTS PACK



OUR STORY

Like brick laneways around the world, Brick Lane Brewing brings people together through inclusivity and diversity, sustainability and innovation

Proudly independent and B-Corp certified, Brick Lane is at the forefront of craft brewing, having created a community where lovers and makers of great beers can unite, from a state-of-the-art brewery designed with sustainability and efficiency in mind, with a range of Australian firsts using world-leading technologies and equipment.

Our wide range of beers are created for all taste profiles and occasions, spanning from the everyday refreshment to the super special limited releases. Our beers are designed to welcome everyone in without judgement. We brew beer which is fun to make and fun to drink.

Everyone is welcome at Brick Lane Brewing Community





EVENTS & EXPERIENCES

Located in the heart of Melbourne's bustling city, Brick Lane Market Dining & Bar embraces an industrial-chic feel. As a part of Brick Lane Brewery, our venue combines an exceptional beverage menu with market fresh food.

Being a big open space doesn't mean we're cold and echoey. Like our beer, we're fresh, vibrant and full of energy. Expect the relaxed atmosphere of a craft brewery, with a lineup of award winning beers served by our knowledgeable staff.

Our industrial style, versatile space means you have a blank canvas to play with. Whether it's a corporate event, intimate dinner or birthday party, Brick Lane Market Dining & Bar has a suitable space for you.

You can bump in your function ready to go or enjoy the room to move and create. Our passionate events staff help make this planning process easy for you, ensuring your schooner is topped up and your guests impressed.

OUR SPACES

TAPROOM | Exclusive Use

Capacity: 100 Cocktail

Minimum spend: from \$2500

BRICK LANE MAIN BAR & DINING ROOM |

Semi-private

Capacity: 70 Seated | 200 Cocktail

Minimum spend: from \$20,000

PRIVATE DINING ROOM | Semi-private

Capacity: 16 Seated | 40 Cocktail*

Minimum spend: from \$1600





TAPROOM

The Taproom provides the perfect balance of industrial-chic with its own separate entrance to the venue. The space is ideal for cocktail events with high bar and standard seating options.

Capacity: 100 Cocktail

Catering Options: Canape

Minimum Spend: from \$2500

Exclusive use: Yes

Inclusions:

Bartenders

Waitstaff

Fully stocked private bar

Private entrance

Private toilets

AV equipment

Furniture

General bookings:

To reserve a space in the Taproom for 4-10 people during opening hours, head to our bookings page.

If you would like a detailed price guide for this space get in touch at: market@bricklanebrewing.com

MAIN BAR & DINING ROOM

For those seeking an ideal venue to gather with their entire entourage for a grand celebration, whether it be a birthday, engagement party, wedding, or a corporate event, the Main Bar & Dining Room is the perfect choice.

Situated on the upper floor, this space offers a well-appointed setting complete with a fully stocked private bar and a spacious outdoor terrace.

Capacity: 200 Cocktail | 75 Seated

Catering Options: Canape Menu | Sharing Menu | Selective Menu

Minimum Spend: From \$20,000

Exclusive use: Semi-private

Inclusions:

Terrace (Queen St)

Bartenders

Waitstaff

Fully stocked private bar

Private toilets

AV equipment

Furniture

If you would like a detailed price guide for this space get in touch at:
market@bricklanebrewing.com





PRIVATE DINING ROOM

Situated elegantly upstairs, our private dining room is tailored for refined group dinners, small events, and corporate gatherings with curated beer and wine pairings. It provides a sophisticated backdrop for intimate occasions and seamlessly accommodates larger events.

The Raw Bar and Terrace on Therry Street can be effortlessly integrated for expanded guest lists and chic cocktail-style gatherings.

Capacity: 16 Seated | 40 Cocktail* (see add ons)
Optional Add Ons: Terrace (Therry St) & Raw Bar
Dining Options: Canape | Sharing Menu | Selective Menu
Minimum Spend: From \$1600
Exclusive use: Semi-private

Inclusions:
Bartenders
Waitstaff
Fully stocked private bar
Private toilets
AV equipment
Furniture

If you would like a detailed price guide for this space get in touch at:
market@bricklanebrewing.com

CANAPE MENU

Minimum Guest Number: 20

Maximum Guest Number: 300

Packages:

\$30pp | 4 small items

\$44pp | 3 small items & 2 medium items

\$56pp | 6 items from anywhere

\$78pp | 8 items from anywhere

Small

Oysters, mignonette | GF | DF

Crispy eggplant, chilli caramel | GF | DF | VG | V

Leek & cheddar croquette, mustard | V

Chicken terrine, date chutney | DF

Caramelised onion & cheddar tart | V

Jamon serrano, peach, blue cheese | GF

Australian scallop, corn puree | GF

Halloumi & spinach spring roll, romesco | V

Queen's Harvest berry Eton Mess | GF | V

Double fudge choc hazelnut brownie

Medium

Crispy buttermilk chicken, chipotle

Bloody Mary oyster shot | DF | GF

Beer battered fish, tartare sauce | DF

Mushroom slider, BBQ Sauce | V

Beer battered prawn, lemon mayo | DF

Large

Gochujang pork belly slider

*Lemongrass duck bun, smoked soy

*Wagyu beef slider, cheddar, pickle



SHARING MENU

Minimum Guest Number: 10
Maximum Guest Number: 80
\$85pp

Shared Starters

Cobb Lane sourdough, whipped butter
Queen Victoria Market charcuterie selection
Farmhouse chicken terrine
Celeriac pate
Pickled vegetables

Shared Mains

Market fish, XO sauce, scallions
Whole roasted chicken, harissa
Gochujang pork belly, chilli caramel
Slow cooked Tasmanian lamb shoulder, chermoula
| ADD \$19PP, 5 Day lead time |

Shared Sides

Red cabbage slaw, Gochujang mayo
Roasted carrots, burnt honey, fetta, macadamia
za'atar

Desserts | Alternate drop

Eton Mess, fresh berries, mascarpone
Dark chocolate delice, honeycomb, coffee ice cream

ADD Cheese board | \$60

3 Cheese (60g each), quince, crackers



SELECTIVE MENU

Minimum Guest Number: 10
Maximum Guest Number: 80
\$95pp

Shared Starters

Cobb Lane sourdough, whipped butter
Queen Victoria Market charcuterie selection
Farmhouse chicken terrine
Celeriac pate
Pickled vegetables

Mains | Select 1

Ricotta gnocchi, basil pesto, cherry tomato, smoked cheese
Pan fried market fish, romesco, pickled fennel, macadamia za'atar
Gochujang pork belly, chilli caramel, red cabbage slaw
Scotch Fillet, Revolver Dark Hoppy BBQ sauce, roasted shallots | +15pp |

Shared Sides

Ramarro Farm leaves, shallot vinaigrette, crispy garlic
Russet Burbank potatoes, bravas sauce, chives

Desserts | Alternate drop

Eton Mess, fresh berries, mascarpone
Dark chocolate delice, honeycomb, coffee ice cream

Cheese Course | \$15PP

3 Cheeses, quince, crackers



BEVERAGE PACKAGES

Our standard beverage packages comprises of ALL tap beer, house wine, non-alcoholic beer & soft drinks.

3HRS | \$45pp

4HRS | \$65pp

5HRS | \$85pp

Optional Add Ons

House Spirits | \$65pp

Welcome Cocktail | \$15pp

Bar Tab

If you prefer a hands-on approach, our bar tab service empower you to select the beverages available to your guests. With this option, you are in control of curating the offerings to align with your event style.



MASTERCLASSES

GUIDED TASTING AND BEER SCHOOL \$30PP | APPROXIMATELY ONE HOUR

Get the insider knowledge from one of our beer experts about how beer is made and what we do at Brick Lane Brewing that makes our brews so special, all the while taking in the view of Queen Victoria Market.

CHEESE AND BEER PAIRING SESSION \$40PP | APPROXIMATELY ONE HOUR

Indulge in the ultimate beer & cheese pairing at Brick Lane Brewing. Our cicerone trained team will guide you through an immersive tasting session, pairing 4 handpicked beers with their perfect cheese counterparts. Uncover the art behind our craft and the flavour magic of beer and cheese

COCKTAIL MASTERCLASS \$65PP | APPROXIMATELY 90MINS

Just like our beer school, our cocktail masterclass delves into the art of creating liquid wonders. Get ready to shake up three unique cocktails while discovering the hidden secrets of mixology



CONDITIONS

MINIMUM SPEND

Minimum spends apply for exclusive and semi-private use of our function spaces. If exclusive or semi-private use is not requested payment will be based on consumption.

DEPOSITS

25% deposit is due on booking confirmation, with balance paid 14 days prior to your event. Payment can be made via bank transfer or credit card. Please note credit card surcharges apply.

CANCELLATION

Cancellations 30 days in advance will receive a full refund. Cancellations 30 days to 7 days in advance will receive a 50% refund.

Cancellations for events starting within 7 days are non-refundable. Event date of a confirmed booking can be changed to another date within 1 months from the original date, at no cost.

SECURITY

Depending on the size and nature of your event we may require external security to be hired for the safety of you, your guests and our staff on site. This will be determined by the functions and venue manager and, if necessary, will be quoted on an hourly price.

EVENT STYLING

Our venue permits customers to bring decorations onsite or use an external supplier to decorate reserved spaces. If you choose to style your reserved space please confirm details with our function coordinator. Brick Lane Market will provide a complimentary 60-minute bump in/out for your booking. If you wish to request an extended bump in/ out, it must be pre-approved by the functions coordinator and there may be an additional cost. If function is running late into the evening styling must be removed before start of business the following day. No glitter or confetti allowed onsite, the loss of deposit will be forfeited to cover the cost of cleaning.

EVENT PHOTOGRAPHY

We permit photographers onsite for private functions/events. If you have booked a photographer for an upcoming function please let our functions coordinator know in advance.

LIVE ENTERTAINMENT

If you would like a specific musical artist for your function, please make a request with our functions coordinator. Once approved it can be booked by you at your own expense. able time.

SPEECHES

Our venue permits speeches for large group bookings. Please let us know at the beginning of your booking if you plan on making speeches so we can arrange a suitable time.

CAKEAGE

We charge a \$5pp cakeage fee or \$85 flat rate. In paying this we will be more than happy to store, cut and plate the cake for you as well as provide cutlery. This fee will be charged on the day of booking.

FINAL BOOKING CONFIRMATION

We require confirmation of final numbers and food selection 14 days prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. We also understand that t' here are last minute changes and special requests. Please contact our function coordinator directly to discuss any changes to your reservation.

PARKING & PUBLIC TRANSPORT

We are located at 456 Queen Street, Melbourne. For public transport, tram routes 19, 57, 58, and 59 all stop right outside Queen Victoria Market.

ACCESSIBILITY

Our venue is fully accessible.

GET IN TOUCH

For function and event bookings please get in touch at:
market@bricklanebrewing.com

For table bookings during our standard opening hours
book online via our [website](#).

We are located at 456 Queen Street, Melbourne. For
public transport, tram routes 19, 57, 58, and 59 all stop
right outside Queen Victoria Market Parking is available
in the Queen Victoria open air carpark.

Trading Hours

Monday | Closed

Tuesday to Saturday | Noon to 11

Sunday | Noon to 8

We are flexible about function enquiries outside of our
standard trading hours.

