EVENTS AT THE TAP ROOM.



LOOKING FOR A SPACE TO CELEBRATE?



We're chuffed you've thought of The Tap Room at Chuck & Son's Brewing Co.

Whether you're marking an occasion, celebrating a big moment or simply taking some time to bring the people you love together, we're here for it.

In what is arguably one of the most unique venues in Sydney's inner west, you'll find an expansive indoor bar and dining space, kids' area, two outdoor terraces and a dedicated food trailer, you're in for a treat.

We have no venue hire fees, simply a minimum bar spend. Food packages are available as an added offering.



EIGHT SPECIALTY BEERS ON TAP.



















EXCLUSIVELY DESIGNED COCKTAILS HAND-CRAFTED WINE MENU.



PRIME LOCATION & AMBIENCE.

We're a convenient 5 minute walk from St Peters station with bespoke interiors designed for flexibility.

TOP-NOTCH SERVICE.

The best staff in the business, offering a welcoming atmosphere to all walks of life.

EXCEPTIONAL FOOD & DRINK.

Brilliant drinks complemented by exceptional food catered by Chuck's Kitchen.



EXCLUSIVE SPACES.



DINING ROOM.

Family and friends? Welcome.

Capacity for 100 People

Min. Bar Spend

\$3,000

Wednesday to Friday

\$4,500

Saturday

\$3,400

Sunday

Spaces

Exclusive use of Indoor Dining Room and Kid's Area. Bar and Terrace areas not included.

Availability

12-10PM

Wednesday to Saturday

12-8PM

Sunday

BOOKINGS ARE FOR 4 HOURS.

Note

Food packages are required in addition to bar spend.



MAIN TERRACE.

Celebrate in the sunshine.

Capacity for 70 People

Min. Bar Spend

\$1,625

Wednesday to Friday

\$2,375

Saturday

\$1,800

Sunday

Spaces

Exclusive use of the outdoor Main Terrace. Bar and Indoor areas are not included.

Availability

12-10PM

Wednesday to Saturday

12-8PM

Sunday

BOOKINGS ARE FOR 4 HOURS.

Note

Food packages are required in addition to bar spend.



FULL VENUE.

Make yourself at home.

Capacity for 200 People

Min. Bar Spend

\$5,000

Wednesday

\$6,500

Thursday

\$13,000

Saturday

\$10,000

Friday and Sunday

Spaces

Complete exclusive use of all indoor and outdoor terraces on the property.

Availability 4-10PM

Monday - Thursday

12PM-12AM

Friday - Sunday

Note

Food packages are required in addition to bar spend.



EXCLUSIVE SPACE EVENT BOOKING TERMS.

Your booking is only confirmed when your 10% deposit is paid. This payment must occur before the event, within the payment terms outlined in your invoice.

If your event needs to be cancelled or rescheduled (subject to availability), this needs to occur two weeks prior to your event. If you fail to provide two weeks' notice, you will forfeit your deposit.

Your deposit will be put toward your bar spend at the time of your event. The full remaining bar spend is required to be paid at the conclusion of your event.

Any requirements and specifics (AV, guest numbers, etc) are required 7 days prior to your event.



DAYTIME VENUE OPTIONS.



THE IDEAL SPACE.

Photo shoots, corporate functions and launches.

Capacity for 200 People

Hire Fee

Monday - Tuesday 8am - 4pm \$350/hr
Minimum 4 hours

Wednesday - Thursday 8am - 12pm \$350/hr
Minimum 4 hours

Wednesday - Thursday 12pm - 4pm \$500/hr



FACILITIES.

What's on offer?



Microphone and PA System



Projector in Dining Room



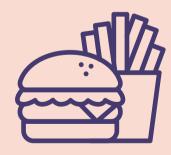
Fully Accessible Venue



Fully Inclusive Bathrooms



Fully Stocked Bar and Staff



Onsite Food
Trailer and Staff



Kids' Area with Activities



Dog Friendly Terrace

NON-EXCLUSIVE OPTIONS.



JUST HANGING?

We'd love to have you.

Groups of 20 and less.

Please email bookings@chuckandsonsbrewing.com.au and we will reserve your space.

Groups between 20 and 50.

A minimum of \$35 pp bar spend is required. This can be covered by you, or split amongst the entire party.

Groups of 50 and more.

A booking for an exclusive space is required.

Note

Children are included in these counts.



FOOD PACKAGES.



FROM GRAZING TO FULL MEALS, VEGANS TO OMNIVORES, YOU'RE COVERED.



FOOD OPTIONS.

Pairing beer and food to perfection.

With our dedicated food trailer, Chuck's Kitchen, our team can create a menu specifically for you, your event and your budget.

Take your pick from items on our menu, or have a package developed, whatever tickles your tastebuds.



DIY TACO STATION

\$38 pp

To start, house made corn chips and our decade-honed guacamole, served with fresh tomatoes, lime and shallots.

Followed by a DIY taco station with:

- . 4" tortilla shells (4 per person)
- Our fresh take on coleslaw (featuring wombok, carrots, red cabbage, parsley)
- · Garnishes of chipotle aioli, coriander and shallots.
- 3 choices of fillings (Bulgogi Beef, Gochujang Pork, Samoan BBQ Chicken or Tempura Eggplant)



THE FAVOURITES

\$48 pp

You can't go wrong with this selection of favourites, tried and tested crowd pleasers designed to delight the senses and impress your guests.

Surprise and delight your friends with:

- Tempura eggplant bites, served with a honey mustard drizzle and crispy basil.
- Smoked salmon pikelets with avocado crema, smoked paprika and dill.
- Tender lamb ribs brined in our American Amber and tossed in Gochujang honey, fried garlic and toasted sesame seeds.
- Smoked pork bites with sweet and spicy pickles, caramelised onions and grained mustard mayo, served on toasted focaccia.



THE IMPRESSIVES

\$55 pp

Treat your guests to a spectacular showcasing of some of our most beloved food items, designed specifically to complement your drinks.

- Cooked prawn ceviche with chives, mild chilli, pickled onion, cucumber and lime served with our freshly homemade corn chips.
- · A trio of dips, including beetroot hummus, fire roasted baba ganoush, and our housemade guacamole, served with crispy lotus roots.
- Tender lamb ribs brined in our American Amber, tossed in Gochujang honey, fried garlic and toasted sesame seeds.
- Wagyu sliders with caramelised onions, melted American cheese and homemade pickles.



THE ADD ONS

Cooked tiger prawns with our homemade dipping sauce. \$6pp

Sydney rock oysters with our signature vinaigrette. \$6pp

Tender lamb ribs brined in our American Amber and tossed in Gochujang honey, fried garlic and toasted sesame seeds. \$6pp

Cooked prawn ceviche with chives, mild chilli, pickled onion, cucumber and lime served with our freshly homemade corn chips. \$6pp

House made corn chips and our decade-honed guacamole, served with fresh tomatoes, lime and shallots. \$3pp

A trio of dips, including beetroot hummus, fire roasted baba ganoush, and our housemade guacamole, served with crispy lotus roots. \$5pp

Wagyu sliders with caramelised onions, melted American cheese and homemade pickles.\$5pp

Smoked pork bites with sweet and spicy pickles, caramelised onions and grained mustard mayo, served on toasted focaccia. \$5pp



LET'S DO THIS.

Please reach out to bookings@chuckandsonsbrewing.com.au. We look forward to hosting your celebration.

