

christmas at feral brewing 2011

Are you looking for a unique venue to hold your Christmas Party this year?

If so, Feral Brewing Company is just the place. Nestled amongst the Swan Valley vineyards, we offer a range of fantastic options for you to enjoy a wonderful Christmas lunch or dinner.

Our Christmas menus have been designed by new Head Chef Mitch, who has come to Feral Brewing Company with over 15 years experience both in Perth and London restaurants.

Our Christmas menus are produce driven with beer and beer products shining through.

For an additional \$5 per person, Feral Brewing Company can organise Christmas crackers, table decorations and coloured napkins for your function.

Our opening hours over the Christmas period are:

Monday to Thursday 11am – 5pm
Friday and Saturday 11am – Late
Sunday 11am to 5pm

For exclusive dinner functions mid-week, please contact Events Manager, Jo Rao who will be able to provide more information.

Dates over the Christmas period are booking fast, so to avoid disappointment, please contact Jo on 9296 4657 or functions@feralbrewing.com.au to make your booking now.

We thank you for considering Feral Brewing Company as the venue for your Christmas celebration and look forward to helping you spread some Christmas cheer.





set menu I

Minimum 15 guests

main meals

Smoked salmon served with green leaves, dill and a goats cheese dressing

or

Chicken curry served on a bed of Jasmine rice

or

Bangers and spuds served with green peas and gravy

additional extras

Add shared entrée \$10 - \$15 per person

Add dessert option \$10 per person

\$25 per person

Feral Brewing Company allows changes to this menu for guests with specific dietary requirements.

Minimum two weeks notice required for this set menu

Subject to Feral Brewing Company's terms and conditions



set menu2

Minimum 15 guests

to start (served banquet style)

House baked bread with olive oil

main meals

Smoked salmon served with green leaves, dill and a goats cheese dressing

or

Chicken curry served on a bed of Jasmine rice

or

Bangers and spuds served with green peas and gravy

additional extras

Add shared entrée \$10 - \$15 per person

Add dessert option \$10 per person

\$30 per person

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set menu 3

Minimum 15 guests

to start (served banquet style)

3 Vegetarian dips with Turkish breads

main meals

Roast sirloin served medium with potatoes, beans and our house made béarnaise sauce

or

Red chicken curry served on a bed of rice with a beansprout salad

or

Tasmanian salmon served medium with potatoes, beans and house made beer-blanc sauce

dessert

Misu-Boris – Feral's take on tiramisu, made using our Russian Imperial Stout, Boris

\$40 per person

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set menu 4

Minimum 15 guests

to start (served banquet style)

House baked bread with olive oil
Salt and pepper calamari served with nahm jim

main meals

Roast sirloin served medium with potatoes, beans and our house made béarnaise sauce

or

Red chicken curry served on a bed of rice with a beansprout salad

or

Tasmanian salmon served medium with potatoes, beans and house made beer-blanc sauce

or

Roast pork belly served on potatoes with beans and a Hop Hog tomato chutney

dessert

Misu-Boris – Feral's take on tiramisu, made using our Russian Imperial Stout, Boris

\$50 per person

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A decorative red starburst garland is positioned on the left side of the page, extending from the top to the bottom. The stars are five-pointed and have a metallic, reflective appearance. The garland is made of thin, dark red wires.

set menu 5

Minimum 20 guests

to start (served banquet style)

House baked bread with Olive oil
Salt and pepper calamari served with nahm jim
Prawn and avocado salad

main meals

Roast sirloin served medium with potatoes, beans and our house made béarnaise sauce

or

Duck red curry served on a bed of rice with a beansprout salad

or

Tasmanian salmon served medium with potatoes, beans and house made beer-blanc sauce

or

Roast pork belly served on potatoes with beans and a Hop Hog tomato chutney

dessert

Misu-Boris – Feral's take on tiramisu, made using our Russian Imperial Stout, Boris

\$60 per person

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banquet I

Minimum 30 guests

Like a family Christmas lunch or dinner, our banquet menu is designed to be shared on the table, with each guest helping themselves.

to start

House baked bread with olive oil

main meals

Roast sirloin (served medium)

Red chicken curry & rice

Tasmanian salmon (served medium)

sides

Potatoes

Beans

Beansprout salad

sauces

Béarnaise sauce

Beer-blanc sauce

Hop Hog chutney

dessert

Misu-Boris – Feral's take on tiramisu, made using our Russian Imperial Stout, Boris

\$50 per person

Feral Brewing Company allows changes to this menu for guests with specific dietary requirements.

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banquet 2

Minimum 30 guests

Like a family Christmas lunch or dinner, our banquet menu is designed to be shared on the table, with each guest helping themselves.

to start

House baked bread with olive oil
Salt and pepper calamari with nahm jim

main meals

Roast sirloin (served medium)
Red chicken curry & rice
Tasmanian salmon (served medium)
Roast pork belly

sides

Potatoes
Beans
Beansprout salad

sauces

Béarnaise sauce
Beer-blanc sauce
Hop Hog chutney

dessert

Misu-Boris – Feral's take on tiramisu, made using our Russian Imperial Stout, Boris

\$60 per person

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platter menu

Minimum 20 guests

savoury

Dips and Turkish breads \$25

Frites and aioli \$25

Seasonal Mini bruschetta, summer – tomato and basil \$35

Spanish style spiced meatballs \$35

Vegetable samosa \$40

Mushroom and sage arancini \$40

Popcorn chicken with bbq mayo \$40

Sticky pork belly \$40

Salt and pepper calamari with nahm jim dipping sauce \$50

Fish goujons with chilli mayo \$50

sweet

Misu-boris \$40

Fried apple pie \$40

Fruit platter \$40

Cheese platter \$40

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beverage packages

Minimum 15 guests
All beers served in a standard glass

feral beers

Regular Feral Beers
(excludes specialty and barrel aged beers)

feral wines

Feral's Sparkling Chardonnay Brut
Feral's Chardonnay
Feral's Chenin Blanc
Feral's Shiraz

Regular soft drinks

2 hours \$45 per person
3 hours \$60 per person
4 hours \$80 person



pint	reg	taster
10	7	2.9
10	7	2.9
10	7	2.9
10	7	2.9
10	7	2.9
10	7	2.9
10	7	2.9
10	7	2.9
10	7	2.9
n/a	10	35
n/a	10	35
n/a	10	35
n/a	10	35
125	10	35
125	10	35

(wine glass)

(wine glass)

feral beers
feral white
4.6%
White beer (witbier)
hop hog
5.8%
American IPA
983
4.8%
Lager
golden ace
5.6%
Belgian Golden Ale
farmhouse
4.0%
Farmhouse Ale
the runt
4.7%
APA
karma citra
5.8%
India Black Ale
smoked porter
4.7%
Porter
hose the gose
4.6%
Gose
fantapants
7.4%
Imperial Red IPA
rye ip.a.
7.4%
Rye IPA
razorback
10.5%
Barley Wine
boris
11.5%
Russian Imperial Stout
barrel aged selection
dark funk 2.0
5.3%
Flanders Red Ale
b.f.h.
5.8%
American IPA

beverages on consumption

bottle	glass	feral wines
28	8.5	chardonnay
28	8.5	chenin blanc
28	8.5	autumn gold (sweet)
28	8.5	riesling
28	8.5	malbec light red
28	8.5	shiraz
28	8.5	merlot
28	8.5	rose
28	8.5	sparkling chardonnay brut (dry)
28	8.5	fb ruby port

A decorative red star garland is positioned on the left side of the page, extending from the top to the bottom. The stars are of various sizes and are strung along a thin, dark cord.

feral brewing company terms and conditions

1. bookings

Tentative bookings will be held for 7 days and will automatically be cancelled unless a deposit has been paid.

All Christmas functions require a 30% deposit payable on booking.

Feral Brewing Company accepts cash, cheques (made payable to Feral Brewing Company), credit card (Visa or Mastercard. Amex will incur credit card charges) or direct deposit (bank details are below).

BSB: 016 002

Account No: 260 866 003

Name: Feral Brewing Company

Please send remittance advice to functions@feralbrewing.com.au

In your reference please put XMAS and the date of your function

2. pricing

All prices are inclusive of GST and are subject to change. Feral Brewing Company will advise you in writing should there be any price changes.

No vouchers or discounts are available with Christmas menus without prior approval.

3. cancellations

In the event you need to cancel your function, written cancellation is required.

Cancellations made more than ten days before your function will result in 50% of your food and beverage spend being withheld. Cancellations less than ten days before your function will result in 100% of the food and beverage spend being withheld.

4. finalisation of account

All Christmas functions must be paid in full, at least ten days prior to your function unless otherwise arranged with Feral Brewing Company.

An invoice can be issued for tax purposes.

5. final numbers and slippage

Final numbers are required with the finalisation of your account, at least ten days prior to your function.

Feral Brewing Company will allow a maximum 10% drop in numbers provided we are advised at least two weeks prior to your function. Any further decrease will result in 50% of the food and beverage spend per person being withheld.



6. responsible service of alcohol

Feral Brewing Company is a fully licensed venue and therefore no alcohol is permitted to be brought on to the premises.

We take responsible service of alcohol very seriously and will only serve you and your guests to a responsible level.

7. our responsibility

Feral Brewing Company does not accept responsibility for any damages or the loss of any property left on the premises, before, during or after your function.

As the organiser of your function, you are responsible for any damage or theft of property belonging to Feral Brewing Company.

Repairs or extraordinary cleaning costs will be charged at a rate of \$30 per hour per staff member should Feral Brewing Company believe you or your guests are at fault.

8. cakeage

A \$1 per person cost will be charged should you wish to bring a cake to your function.

9. function decorations

Feral Brewing Company must approve all decorations which are to be displayed in public areas.

We do not allow glitter, confetti or foil scatters to be used in the venue without prior approval.

10. venue hire

Feral Brewing Company does not charge venue hire unless your function is booked exclusively.

A minimum spend is required to have an exclusive function at Feral Brewing Company

11. music

All music is supplied by Feral Brewing Company unless otherwise agreed