

Event Packages 2014

The Monk Brewery & Kitchen 2014 Function Pack

The Monk Brewery and Kitchen is situated in the heart of Fremantle; located along the popular cappuccino strip, and is the ideal place to host your next event. Whether you are planning a stand up cocktail party for 40 clients or a sit down dinner for 300, our unique layout and facilities will accommodate you and your guests. The Monk offers a selection of food and beverage packages to suit all types of events. Open for lunch and dinner 7 days a week; let our functions manager assist you in creating the perfect event.

Venue Information

Location:	33 South Terrace Fremantle WA 6160
Spaces:	With outside and inside areas available the options are endless. Perhaps a drink & tapas style entree on the verandah to get you started, before you move through to one of our main dining areas to enjoy the rest of your event? Let your functions coordinator know what your needs are and we will give you our best options.
Equipment:	Four large plasma TV's are located around our venue and available for your use.
Payment:	We accept Cash, Eftpos, Visa, Mastercard and American Express; all credit card payments will incur a surcharge. EFT payments available upon request.
Event Deposit:	A 50% deposit is required upon confirmation of your menu a minimum of 10 working days prior to the event. Full details, terms and conditions can be found in The Monk's Fine Print. Please read and sign the Fine Print contract and return to The Monk along with your event deposit, to secure your reservation.
Room Hire & Set Up:	Fees may apply depending on the event. Your functions manager will discuss these charges, should they apply before securing your reservation.
Menu Items:	Please be advised that our menu changes seasonally and our packages will be updated in line with our menu, we will inform you should any changes occur prior to your function.

Normal Trading Hours

Lunch sitting commences: 11.30am until 4.30pm

Dinner sitting commences: 6.00pm until 12.00am

If your event falls outside of these hours let us know as we are happy to extend our opening hours for some events

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Venue Layout

The North West Corner

A semi-private room perfect for business lunches or small receptions of up to 35 guests. Located at the back of the venue you are guaranteed to have privacy. This room also has a plasma screen available for presentations for business meetings or just to watch your favourite footy team in action.

The South-West Corner

A semi-private room perfect for business lunches or small receptions of up to 25 guests. Located at the back of the venue you are guaranteed to have privacy. This room also has a plasma screen available for presentations for business meetings or just to watch your favourite footy team in action.

The South Room

Our back dining room is away from the hustle and bustle of other customers, perfect for medium to large functions that require a bit more privacy and space. This room has its own bathroom facilities and can seat up to 60 guests or accommodate cocktail parties of up to 100 guests.

The South Terrace

Overlooking the cappuccino strip, out in the open air. This sectioned off terrace can sit up to 60 guests and can accommodate for cocktail receptions of up to 100 guests. This area is not suitable during winter or on rainy days.

The South Room & Terrace

Why not have your own private dining room and your own private terrace overlooking the cappuccino strip. This area is perfect for large groups that would like to have a space inside for dining and a space outside for mingling. 120 guests can be seated between inside and outside or it can accommodate 200 guests for a cocktail party.

The Entire Venue

If you are organising a special occasion or a business function and you are looking for total privacy, you are able to hire out the entire venue as long as our minimum spend requirements have been met. Imagine having the entire venue closed to the public all for your enjoyment! Why not entertain your guests by having them interact with our brewers, take a look through the brewery and learn the tricks of the trade? It's great to see where the magic happens.

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Fees & Minimum spend

Any room that is required for a private event may require a minimum spend. For smaller functions that don't require a private room these fees may be waived. Please speak to your function coordinator for further information.

AREAS	MINIMUM NUMBERS**	SEATED CAPACITY	COCKTAIL CAPACITY*	MINIMUM SPEND**
The North-West Corner (90's)	20	35 (2-3 tables)	50	\$1,500
The South-West Corner (100's)	20	25 (2-3 tables)	n/a	\$1,500
The South Terrace	40	60	100	\$3,000
The South Room	40	60	100	\$3,000
The South Room & Terrace	60	120	200	\$4,500
The Entire Venue	200	350	400	\$15,000***

* Minimum number for cocktail parties is 50 guests and requires an ETP license at a \$103 cost

**Strict minimum numbers & minimum spends apply on

Friday Evenings, all day Saturday, Sunday & public holidays

***Minimum spend for the entire venue during peak season & public holidays is \$25,000

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Tapas menu

The Monks favourite menu items served tapas style, suitable for sit down functions only "of any size"

- ❖ **Spanish Omelette**
A Spanish style omelette of onion, potato and pepper set in crème royale. *v, gf*
- ❖ **Pakora**
An Indian spiced chickpea flour fritter of sweet potatoes, onion, and coconut milk. *vg, gf*
- ❖ **Garlic Tiger Prawns**
Cooked with the classics - chili, garlic butter, white wine, and flat leaf parsley. Served with pide. *gfo*
- ❖ **Yum Cha Squid**
Szechuan dusted squid tentacles fried with garlic and scallions, served with chili oil.
- ❖ **Frites**
Spanish style chips. Hand cut potato cubes with paprika and roasted garlic salt, served with garlic aioli. *v, vgo, gfo*
- ❖ **Assorted Pizzas**
Choice between Latino, Reef, Shaolin Monk and our vegetarian options of Mediterranean and our Margarita pizza. Each pizza makes 8 portions.
- ❖ **Sticky Pork Belly**
Slow braised pork belly tossed in palm sugar.
- ❖ **Olives**
Mix of locally grown seasonal olives. Served with torn bread. *vg, gfo*
- ❖ **Salt & Pepper Calamari**
Asian inspired squid is flash fried and seasoned, served with Nahm Jim sauce. *gfo*
- ❖ **Baby Steak Sandwich**
All the good stuff on a Turkish roll - juicy steak, tomato relish and caramelised onion with a roasted vegetable salad and frites. *vo*
- ❖ **Spanish Chorizo**
Pan cooked with olive oil, paprika, onion, and cornichons. *gfo*

Tapas 1 (1 hour)	choice of 4 menu items from our cocktail tapas menu	\$18.00pp
Tapas 2 (2 hour)	choice of 6 menu items from our cocktail tapas menu	\$25.00pp
Tapas 3 (2-3 hour)	choice of 8 menu items from our cocktail tapas menu	\$32.00pp
Tapas 4 (3-4 hour)	all 10 tapas	\$38.00pp

Planning an event outside a meal time?

The Monk requests that adequate food be catered, to ensure the responsible service of alcohol

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Sundowner platter menu

All platters are \$110 and serve 10 people.

Antipasto platter

- Prosciutto, cured pork wrapped around grissini
- Semi dried tomatoes **vg**
- Marinated globe artichokes hearts **vg**
- Olives marinated with rosemary and chili **vg**
- Sliced grilled chorizo with lemon

Served with torn bread

Fiesta platter

- Spanakopita- spinach and ricotta wrapped in puff pastry **v**
- Mini Party Pies- Australian beef encased with short pastry
- Mini spring rolls- Chinese mini spring rolls **vg**
- Samosas- Indian curry filled vegetables with minced beef
- Pizzas- selection of meat and vegetarian **v, vgo**

Served with homemade tomato ketchup and sweet chili sauce

The Freo Docks platter

- Crumbed local calamari rings **gfo**
- Breaded prawns
- Fried whiting goujons
- Fish cakes
- Beer battered chips **vg**

Served with homemade tartare sauce and pink sea flakes

Vegetarian Platter

- Pastizzi with raita **v**
- Mediterranean vegetable frittata **v, gf**
- Dolmades- seasoned rice wrapped in grape vines **vg, gf**
- Mushroom teriyaki sushi **vg**
- Vegetable arancini **v**
- Indian spiced vegetable and shallot fritter **vg, gf**

Served with homemade aioli

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Canapés

Selection of canapés available for cocktails style functions only

Cold Canapés

- Globe artichoke frittata topped with Japanese mayonnaise **v**
- Bocconcini marinated with evoo, chili and chives, topped with grilled lime wedge **v,gf**
- Crystal poached chicken in herbed aioli with mango pearls and toasted crouton
- Roasted chicken with Mediterranean vegetable and Provençal sauce
- Mexican pork on tortillas with guacamole and sour cream
- Fresh oysters with a light lemon foam **gf**
- Boquerones on sour dough croute and apple relish
- Smoked salmon in a beetroot cup with sour cream and chives

Hot Canapés

- Vegetarian fried arancini topped with semi dried tomatoes **v**
- Roasted butternut pumpkin with feta and caramelized onions in filo cups **v, vgo**
- Tandoori chicken in a blackened wafer with thinly sliced eschalots
- Panko crumbed chicken tenderloin with fresh herbs and sun dried tomato sauce
- Parmesan crusted veal topped with Provençal sauce and buffalo cheese salad
- Beef & burgundy tartlets topped with a creamy potato, sour cream and chive mash
- Grilled eye fillet on garlic confit potato galette with asparagus and wine jus caviar
- Prosciutto wrapped around lemon-herb marinated tiger prawns cutlets **gf**
- Smoked salmon stuffed in profiteroles topped with lemon aspen sabayon
- Grilled piri piri marinated tiger prawns skewered with burnt lime **gf**
- Scallops with lime zest wrapped in kataifi pastry

Canapés 1 (1 hour)	choice of 4 menu items from our cocktail tapas menu	\$20.00pp
Canapés 2 (2 hour)	choice of 6 menu items from our cocktail tapas menu	\$27.00pp
Canapés 3 (2-3 hour)	choice of 8 menu items from our cocktail tapas menu	\$34.00pp
Canapés 4 (3-4 hour)	choice of 10 menu items from our cocktail tapas menu	\$40.00pp
Canapés + Paella	add our authentic paella to any of the above menus	\$15.00pp "entrée size"

**a minimum of 50% spread of canapés is to be cold, additional costs apply for alterations*

Planning an event during a meal time?

The monk requests that adequate food be catered, to ensure the responsible service of alcohol

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Paella options

Authentic Paella, cooked just for you at your event

- ❖ Combination seafood and meats
- ❖ Just seafood
- ❖ Just meat

Main size \$25pp – Minimum order 20 portions = 1 pan
Entrée size \$15pp – Minimum order 35 portions = 1 pan

Pricing includes Monk made bread.

On the road paella

How about we bring the Paella to you?

The Monk can provide staff and equipment for your home, office or wherever the event may be!

Add \$60.00 per hour for one chef and paella equipment;
A minimum payment of 2 hours is required.

Events requiring more than 2 pans of authentic paella are required to have 2 chefs;
Both for a minimum payment of 2 hours.

**above pricing includes disposable crockery, cutlery and napkins.*

**events out of the metro area may incur travel fees; ask our function coordinator if this would apply to your event.*

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Set Menus

Function 1

\$45 per person

- 2 Main courses (alternate drop)
- 2 Desserts (alternate drop)

Function 2

\$50 per person

- 2 Soups (alternate drop)
- 2 Main courses (alternate drop)
- 2 Desserts (alternate drop)

Function 3

\$55 per person

- Shared antipasto platter
- 2 Main courses (alternate drop)
- 2 Desserts (alternate drop)

Function 4

\$60 per person

- 2 Entrees (alternate drop)
- 2 Main courses (alternate drop)
- 2 Desserts (alternate drop)

** Choice of course on the night incurs extra \$5 per person, per choice.*

**Add bread and butter starter for \$2pp.*

**Add cheese to any of the above function menus for \$8pp.*

**Kids menu available for children under 12 years of age. Main course & bowl ice cream \$15pp.*

**Children under 5 years of age are free of charge.*

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Set Menu options

All dishes are made true to The Monk's philosophy, with fresh locally sourced produce inspired by global trends

Choices of Soups

- French onion soup with parmesan croute
- Roasted pumpkin with toasted almond soup **vg, gf**
- Bouillabaisse
- Prawn bisque
- Seafood chowder
- Chicken and asparagus **gf**

Choice of Entrees

- Maltese Pastizzi with chili and cilantro cream topped with Spanish salsa **v**
- Roasted capsicum & Roma tomato bruschetta topped with rocket **vg,**
- Roasted chicken with Caesar salad and shaved parmesan **gfo**
- Tandoori chicken with lime and green chili chutney topped with thinly sliced red onion **gf**
- Rare beef and toasted sesame seed salad with fried vermicelli and roasted capsicum sauce **gf**
- Cocktail Prawns- Tiger prawns tossed with cocktail sauce and served on a chiffonade of ice berg lettuce **gf**
- Garlic Prawns- Tiger prawn cutlets cooked in a white wine and butter sauce with fresh bread
- Fresh smoked salmon with steamed asparagus and mesclun salad dressed with wholegrain mustard dressing.
- Seared scallops with broad bean and pancetta cassoulet finished with lemon zest and diced tomatoes.

Choice of Mains

- House made gnocchi with traditional tomato and basil Napolitana topped with fresh ricotta **v, vgo**
- Forest Mushroom risotto with parmesan cheese and truffle oil topped with grilled Portobello mushrooms **v, gfo**
- Chicken roulade rolled with single brie, semidried tomatoes and spinach served with gratin potatoes
- Grilled porterhouse steak with potato Lyonnaise and mushroom sauce **gf**
- Lamb Shanks with royal blue mash, steamed broccolini, cherry tomatoes and pepperberry jus
- Herbed Crumbed snapper with broccolini and poached potatoes served with toasted almond butter sauce

Following Mains are at extra \$5 per person.

- Pan Seared Barramundi with Spanish salsa with fresh lime and royal blue potato whip **gf**
- Seared Tasmanian salmon with parsnip puree, asparagus salad with wholegrain mustard dressing
- Lamb loin wrapped with prosciutto served with preserved lemon butter, broccolini and sweet potato **gf**

Choice of Desserts

- Fruit Salad with passion fruit sabayon and fairy floss **v, vgo, gfo**
- Lemon with Mascarpone tart aspen sauce and pashmak candy **v**
- Frozen orange Parfait and poppy seeds with caramel wafer **v, gf**
- Chocolate mousse with wild rose coulis and fresh raspberries **v, gf**
- Sticky date pudding with butterscotch sauce and hazelnut cluster **v**
- Apple crumble with warm vanilla bean custard **v**

* **v** = vegetarian, **vo** = vegetarian option, **vg**= vegan, **vgo**= vegan optional, **gf**=gluten free, **gfo**= gluten free optional

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Beverage Packages,

The Monk Package

- The Monk Semillon-Sauvignon Blanc '11 (Margaret River, WA)
- The Monk Shiraz Cabernet – Merlot '10 (Margaret River, WA)
- The Monk Sparkling Brut NV (Clare Valley, SA)
- One style of Monk Beer
- Soft Drinks
- Juices

Great Southern Package

- Hillbillé Chardonnay '11 (Blackwood Valley, WA)
- Salitage 'Tree House' Pinot Noir '12 (Pemberton, WA)
- The Monk Sparkling Brut NV (Clare Valley, SA)
- One style of Monk Beer
- Soft Drinks
- Juices

South Australian Package

- Claymore 'Joshua Tree' Riesling '13 (Clare Valley, SA)
- Teusner 'Riebke' Shiraz '12 (Barossa Valley, SA)
- The Monk Sparkling Brut NV (Clare Valley, SA)
- Two style of Monk Beer
- Soft Drinks
- Juices

Spanish Package

- Giró Ribot Blanc de Blanc (Santa Fe del Penedès, Spain '10)
- Cepasantiguas Tempranillo (*Rioja, Spain '11*)
- Segura Viudas 'Aria' Cava (Torrelavit, *Spain NV*)
- Two style of Monk Beer
- Soft Drinks
- Juices

**All vintages may be subject to change without notice.*

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Beer Choices,

Our range of award winning craft beers for you to choose from:

- **Mild** (*champion reduced alcohol beer at the 2011 AIBA, bronze medal at the 2012 AIBA*)
3.5% a light golden lager with a fresh saaz hop aroma, crisp and clean on the palate, with a gentle bitterness that balances the lower alcohol content.
- **Kolsch** (*bronze medal at the 2011, 2012, and 2013 AIBA*)
4.8% a delicate balance of light fruitiness coupled with a slight spicy German hop character and subtle carbonation.
- **Pale** (*bronze medal at the 2011 AIBA, silver medal at the 2012 AIBA*)
5.0% an unfiltered brew with a smooth bitterness creating a smooth drinking finish, an Aussie favourite
- **Rauch** (*silver medal at the 2011 AIBA, bronze medal at the 2012 and 2013 AIBA*)
5.3% a robust, dessert orange coloured ale with a strong smoked flavour balanced with a rounded malt fruitiness
- **Porter** (*silver medal at the 2011 and 2013 AIBA, bronze medal at the 2012 AIBA*)
4.6% a smooth chocolate nose leads into a delicious dark ale, carried by a hint of roasted coffee, its mild bitterness is supported with a carbonation boosted by a touch of nitrogen

	The Monk	Great Southern	South Australia	Spanish Package
Two hours	\$ 27 pp	\$ 32 pp	\$ 42 pp	\$ 47 pp
Three hours	\$ 32 pp	\$ 37 pp	\$ 47 pp	\$ 52 pp
Four hours	\$ 37 pp	\$ 42 pp	\$ 52 pp	\$ 57 pp
Five hours	\$ 42 pp	\$ 47 pp	\$ 57 pp	\$ 62 pp
Six hours	\$ 47 pp	\$ 52 pp	\$ 62 pp	\$ 67 pp

**Additional beer choices are available for \$5 per person per choice.*

**Percolated coffee & tea available for extra \$5pp.*

**Children between 5 and 18 years of age are \$10pp.*

**Cash belt available for extra \$25 an hour*