

BIRALLEE *Tavern*

FUNCTIONS PACK



BIRALLEE TAVERN, WHERE GREAT TIMES & UNFORGETTABLE EVENTS ARE ALWAYS ON THE MENU

Our local pub offers the perfect space for any occasion, whether it's a casual catch-up or a grand celebration. With a variety of flexible function areas, tailored catering options, and exceptional service, we're here to make your event one to remember.






From intimate gatherings to larger parties, we've got the ideal setting for you. Get in touch today to find out how we can help bring your special event to life at Birallee Tavern!

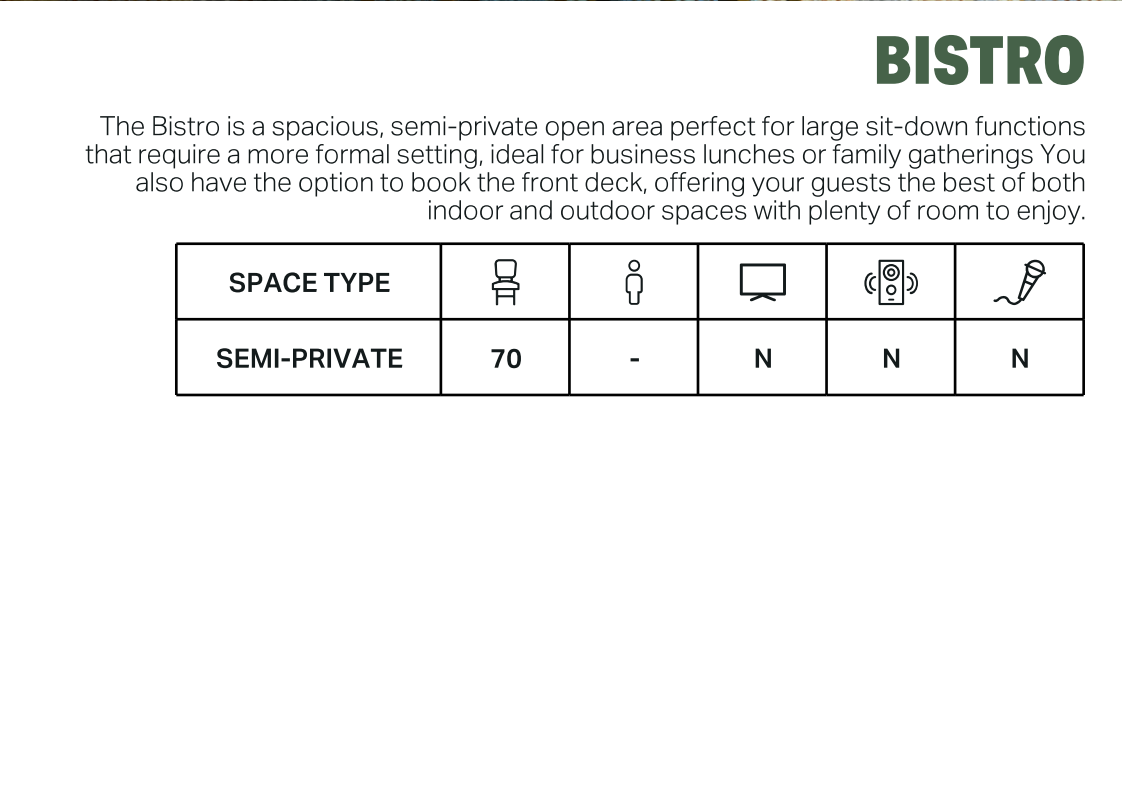




FUNCTION ROOM






Our dedicated and private Function Room is the perfect choice for your next private event. This versatile space is ideal for cocktail receptions, sit-down meals, and corporate meetings. Featuring a private deck, guests can seamlessly enjoy both indoor and outdoor settings, making it the perfect spot to relax and socialize.

SPACE TYPE					
PRIVATE	80	120	Y	Y	Y



BISTRO






The Bistro is a spacious, semi-private open area perfect for large sit-down functions that require a more formal setting, ideal for business lunches or family gatherings. You also have the option to book the front deck, offering your guests the best of both indoor and outdoor spaces with plenty of room to enjoy.

SPACE TYPE					
SEMI-PRIVATE	70	-	N	N	N



THE DECK






Our beautiful front deck is available for larger groups or can be divided into sections for smaller events. With a kids' playground nearby, the deck offers the ideal setting year-round, featuring ample coverage for summer and heating for winter, ensuring a comfortable experience for all your guests.

SPACE TYPE					
SECTION	30	40	N	N	N



BOBBY'S PUBLIC BAR

The ultimate choice for your next cocktail event, complete with all the extras. Featuring a large private bar, a full AV setup, a stage with the option for live entertainment or a DJ, and a dance floor, this space also includes a private outdoor deck for added enjoyment.

SPACE TYPE					
SEMI-PRIVATE	-	120	Y	Y	Y

CANAPÉ MENU

6 PIECE PACKAGE | \$38PP

8 PIECE PACKAGE | \$50PP

10 PIECE PACKAGE | \$63PP

COLD CANAPÉS

TOMATO BRUSCHETTA

basil and fetta

SALMON BRUSCHETTA

dill and caper creme fresh

VEGETABLE RICE PAPER ROLLS

bang bang dipper sauce

BACON & CHEDDAR QUICHE

seeded mustard

HOT CANAPÉS

BUFFALO FRIED CHICKEN

ranch, dill pickles

SMOKED COD

chilli mayo, lime

CRISPY CAULIFLOWER

mango yogurt, curry leaf

HALOUMI

hot honey, Evo, lemon

STICKY BEER BRAISED LAMB RIBS

miso mayo

SALT & PEPPER CALAMARI

aioli, lemon

CHICKEN KIEV BALLS

garlic butter, parley, aioli

MINI BEEF PIE

tomato sauce

PORK & BEEF SAUSAGE ROLLS

BBQ sauce

SWEET CANAPÉS

MIN PAVS

summers berries, creme fraiche, passionfruit

HOT CHOCOLATE BROWNIE BITES

choccy fudge sauce

LEMON MERINGUE PIES

SUBSTANTIAL CANAPÉS \$8ea

CHEESEBURGER SLIDER

burger sauce, white onion, pickles, cheddar

PLANT SLIDER

burger sauce, white onion, pickles, cheddar

CRISPY CHICKEN BURGER SLIDER

blue cheese sauce, slaw, pickles

SALT & PEPPER CALAMARI

chips, aioli, lemon

BEER BATTERED FISH AND CHIPS

tartare, mushy pea

PLATTERS (25 PIECES)

MINI BEEF PIE

tomato sauce

80

PORK & BEEF SAUSAGE ROLLS

BBQ sauce

80

BUFFALO FRIED CHICKEN

ranch, dill pickles

90

CRISPY CAULIFLOWER

mango yogurt, curry leaf

70

SALT & PEPPER CALAMARI

aioli, lemon

90

CHICKEN KIEV BALLS

garlic butter, parsley, aioli

80

SMOKED COD CROQUETTES

smoked chilli mayo, lime

90



SET SHARED MENU

All courses shared alternate drop,
cater for dietaries in each course

2 COURSE | \$69PP

3 COURSE | \$79PP

ENTRÉE (CHOOSE 3)

GARLIC PIZZA BREAD

trio of dips, warm olives

SALT & PEPPER CALAMARI

aioli, lemon

BUFFALO FRIED CHICKEN

ranch, dill pickles

3 CHEESE & CORN CROQUETS

smoked chilli mayo, lime

CRISPY CAULIFLOWER

mango yogurt, curry leaf

HALOUMI

hot honey, Evoo, lemon

STICKY BEER BRAISED LAMB RIBS

miso mayo

MAINS (CHOOSE 3)

PAN FRIED POTATO GNOCCHI

green peas, spinach, pesto sauce,
lemon, parmesan

ROASTED KENT PUMPKIN SALAD

grains, cauliflower, kale, hung sumac
yogurt, soybeans

CHAR GRILLED PORTERHOUSE

confit garlic mash, broccolini,
Peppercorn sauce

MARKET FISH

chefs garnish

BANGERS N MASH

green peas, gravy

CAESAR SALAD

cos lettuce, croutons, soft boiled egg,
parmesan, anchovies, bacon

DESSERT (CHOOSE 3)

BREAD & BUTTER PUDDING

vanilla custard, rum & raisin ice cream

STICK DATE PUDDING

miso caramel, ice cream

OLD SKOOL ICE CREAM SUNDAE

choccy sauce, wafers, sprinkles, cherry

CHEESE PLATTER

washed wind brie, sharp cheddar, aged blue,
quince, lavouche

BEVERAGE OPTIONS

(Minimum 20 guests)

STANDARD

2 HOURS – \$42
3 HOURS – \$54
4 HOURS – \$66

SPARKLING

Mr Mason Sparkling

WHITE

Dottie Lane Sauvignon Blanc

ROSÉ

Hearts Will Play Rosé

RED

Henry & Hunter Shiraz Cabernet

TAP

Carlton Draught
Carlton Dry
Great Northern

CIDER

James Squire Orchard Crush

LIGHT & NO ALC

Hahn Light Bottle
Heineken Zero
Great Northern Zero

Selection of all
soft drinks and juices

PREMIUM

2 HOURS – \$50
3 HOURS – \$62
4 HOURS – \$74

SPARKLING

Mr Mason Sparkling

WHITE

Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio
Vivo Moscato

ROSÉ

Hearts Will Play Rosé

RED

Henry & Hunter Shiraz Cabernet
South Rock Shiraz
Point of Departure Pinot Noir

TAP

Carlton Draught
Carlton Dry
Great Northern
Furphy Lager

CIDER

James Squire Orchard Crush

BOTTLED

XXXX
Victoria Bitter
Melbourne Bitter

LIGHT & NO ALC

Hahn Light Bottle
Heineken Zero
Great Northern Zero

Selection of all
soft drinks and juices

DELUXE

2 HOURS – \$68
3 HOURS – \$80
4 HOURS – \$92

SPARKLING

Mount Paradiso Prosecco NV
Yves Sparkling Cuvee NV

WHITE

Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio
Vivo Moscato
Pebble Point Chardonnay
Mountadam 'Five-Fifty' Chardonnay
Paloma Riesling
Ant Moore Pinot Gris

ROSÉ

SUD Rosé

RED

South Rock Shiraz
Point of Departure Pinot Noir
Coldstream Pinot Noir
Wine Gringo Grenache 'Nouveau'
- *served chilled*
Wynns 'The Gables'
Cabernet Sauvignon
Marques De Tezona Tempranillo

TAP

All taps available

CIDER

James Squire Orchard Crush
Somersby Apple and Pear Bottles

BOTTLED

XXXX
Victoria Bitter
Melbourne Bitter
Asahi Super Dry
Heineken
Balter XPA (can)
Corona
White Rabbit Dark Ale
Two Bays Draught Gluten Free (can)

LIGHT & NO ALC

Hahn Premium Light
Heineken Zero
Great Northern Zero
Heaps Normal Quiet XPA

Selection of all
soft drinks and juices

ADD-ONS

SPIRIT UPGRADE | \$27PP

Available to add house spirits to all
beverage packages, minimum of 20
guests.

Smirnoff Vodka
Bundaberg Rum
Jim Beam Bourbon
Gordons Gin
Johnnie Walker Red Scotch Whiskey

ALL TAPS

Available to add to standard & premium
packages, minimum of 20 guests. \$12
per person

Depending on location and availability

ARRIVAL COCKTAILS \$13 PER COCKTAIL

Treat your guests to a bespoke cocktail
on arrival for an additional **\$13 per
person**, minimum of 20 guests. Please
speak to a member of our team for the
cocktail options

ON CONSUMPTION BAR TAB

A bar tab can arranged for your
function with a specified limit
or amount in mind that you feel
comfortable with spending. Your bar
tab can be reviewed as your function
progresses and increased
if required. However, we will always
ensure you are in control of the
amount throughout the event.

CASH BAR

Allow your guests to choose from
our extensive beverage selection,
which they can purchase
throughout your function.

BIRALLEE *Tavern*

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