



BREWDOG DOGTAP BRISBANE



FUNCTION PACK


On the banks of the Brisbane river, in the shadow of the Gateway Bridge, is the BrewDog 450m2 taproom. Serving up 28 beers on tap + brews from other local brewery friends.

VENUE DETAILS

Industrial taproom
Riverside patio
Total capacity: 500


LOCATION

Carpark
Free street parking
Bus stop (10 min walk)
Public boat access
(2 hour limit)

 (07) 2103 1067

 77 Metroplex Ave, Murarrie, QLD 4172

 dogtapbrisbanebookings@brewdog.com

 <https://www.brewdog.com/au/dogtap-brisbane>



**SCAN ME
TO TAKE A
360 TOUR**



BREWDOG DOGTAP BRISBANE

THE SPACES

THE PATIO



**SCAN ME
TO TAKE A
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



DETAILS

The Patio is a beautiful outdoor space overlooking the Brisbane River and filled with festoon lighting. The Patio has a variety of spaces suitable for functions of all sizes.

Bonus: It is dog friendly!



AMENITIES

AV	AIRCON	STANDING CAPACITY	SEATED CAPACITY	ALL ACCESS
				
✓	✗	400	325	✓



BREWDOG DOGTAP BRISBANE

THE SPACES

THE TAPROOM



DETAILS






The Taproom is an indoor area that is perfect for more formal events such as personal dinners and luncheons.

This air-conditioned area has a variety of seating options including our epic 'captains table'.



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AMENITIES

AV	AIRCON	STANDING CAPACITY	SEATED CAPACITY	ALL ACCESS
				
✓	✓	250	200	✓

GOT AN EVENT BEYOND THESE SIZES? THE WHOLE VENUE IS AVAILABLE FOR BOOKING BY SPECIAL REQUEST.

**FOR ANY ENQUIRIES, PLEASE EMAIL
DOGTAPBRISBANEBOOKINGS@BREWDOG.COM**



BREWDOG DOGTAP BRISBANE

KICK OFF YOUR

FUNCTION FOOD

CHEESE PLATTER
\$250 EACH (GF*)

DETAILS

2 x Boards with a selection of the best artisan Australian cheese accompanied by olives, pickles with lavosh, water biscuits and grissini.



CHARCUTERIE PLATTER
\$300 EACH (GF*)

DETAILS

2 x Boards with cured and cooked meats, pickles vegetables, seasonal fruit and artisan cheese & fresh wood fired flatbread.



BREWDOG DOGTAP BRISBANE

FUNCTION FOOD

LET'S TALK BURGER BITES

SLIDER BOARD (20) | \$250 (VE*)

DETAILS

Choose 1-2 styles from the following:

PATRIOT (GF*)

Beef patty, smoked bacon, cheddar, pickles, baby gems & bbq sauce.

BBQ PORK

Pulled BBQ pork, pickles and bbq sauce.

CLUCK NORRIS (GF*)

Fried chicken, avocado, onion & coriander.

KFC CHICKEN

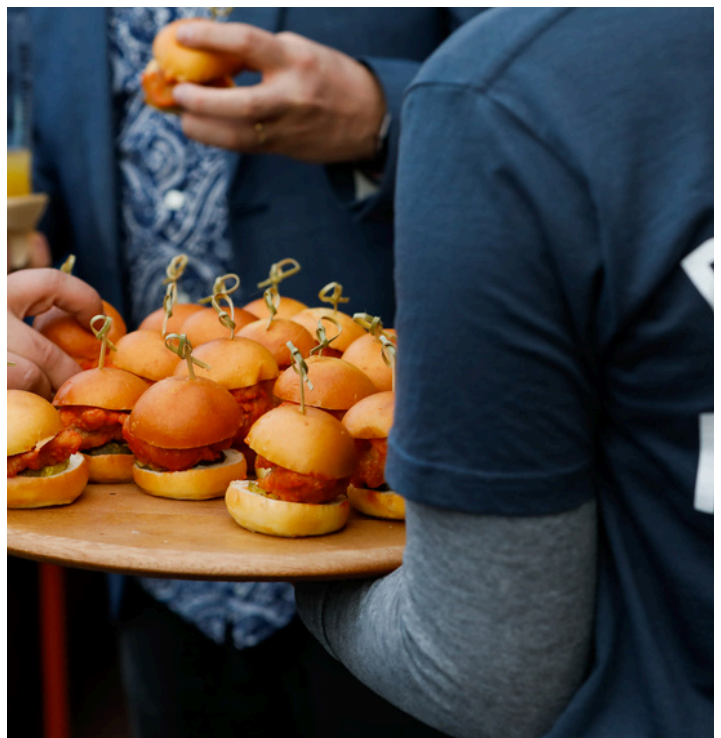
Korean fried chicken, red onion kimchi & creamy sriracha sauce.

BUFFALO (GF*)

Buttermilk fried chicken, hot sauce, honey glaze & baby gem.

PULLED MUSHROOM (VE)

Pulled garlic mushroom, pickles and bbq sauce.



DON'T MISS THIS

FUNCTION FOOD

BREWERS PLATTER | \$300 EACH
(GF*/ VE*)

DETAILS

Buffalo wings, Korean wings, spicy onion rings, rainbow slaw, garden salad and fries with aioli and blue cheese dip.



CAPTAINS PLATTER
\$600 EACH (GF*)

DETAILS

2 x Boards of Oysters, prawns, chilled muscles, picked crab meat, spicy calamari strips, smoked salmon, woodfired bread and a selection of dips.



BREWDOG DOGTAP BRISBANE

FUNCTION FOOD

ADD ONS

DESSERT BOARD
\$150 EACH (VE*)



DETAILS

Assortment of waffles, sticky date pudding, marshmallows and caramelized popcorn served with syrup, strawberries, cream, chocolate sauce and ice cream.

CHILDRENS BOARD | \$120 EACH (GF*/ VE*)

DETAILS

Choice of margherita pizza or chicken nuggets. Served with fries.
Serves 10-15 children.
(ages 12 & under)



Christmas

AT BREWDOG DOGTAP BRISBANE

AVAILABLE NOVEMBER & DECEMBER 2024

SIT DOWN MENU

Starters/Desserts: Individual
Bread/Mains/Sides: Family Style

4 COURSE: \$95 PP

2 COURSE: \$65PP

(Mains, sides and starters OR dessert)

ON ARRIVAL

Home-baked Focaccia bread with a selection of Hummus, Beetroot & French onion dip (VE, GF*)

STARTERS

Glazed Ham Hock Terrine - Slow-cooked ham hock pressed and seasoned with star anise, nutmeg and cinnamon served with Cherry compote and crisp bread (GF*)

Stone Fruit and Prosciutto Bruschetta - Ripe stone fruit and shaved prosciutto with whipped Ricotta on toasted Focaccia bread drizzled with rich Chili honey (GF*)

Plant-Based Gravlax - Shaved Beetroot and Heritage Carrots marinated in lime, Gin and Dill. Served with Crispy Capers, Toasted Pistachio nuts and vegan Beetroot yoghurt (GF, VE)

MAINS

Side of Salmon seasoned with garlic, rosemary, lemon and horseradish, steam baked in a bag (DF, GF)

Slow Roasted Porchetta - Pork belly stuffed with nduja, pearl barley, pork mince, orange and fennel. Rolled and slow cooked overnight with rich pork jus (GF)

Whole Celeriac braised in cafe de paris style butter with roasted capsicum, chili and capers. Topped with sauteed Urban Valley Mushrooms and Cafe De Paris Butter (GF, VE)

SIDES

Rainbow Slaw (GF, VE)

Broccolini, beans, chilli & ginger drizzled with oil (GF, VE)

Roasted potato, rosemary & oil (GF, VE)

DESSERT

Tiramisu - Layers of sweet Orange whipped ricotta and chocolate liqueur-soaked sponge (GF)

Mango Madness Trifle - Mango, Passionfruit and IPA layered trifle (GF, VE)

DF: Dairy-Free, GF: Gluten-free, VE: Vegan

*on request

LET'S TALK

DRINK PACKAGES

GOLD

2 HOURS - \$70pp
3 HOURS - \$100pp

Entire range of 28 draught
Brewdog and Guest Beer /
Cider.

Non-alcoholic beer

Entire wine range

Soft drinks, Tea, Coffee

SILVER

2 HOURS - \$60pp
3 HOURS - \$85pp

Selection of 14
draught BrewDog
Beer/Cider

Non-alcoholic beer

Sauvignon Blanc, Pinot
Grigio, Pinot Noir,
Prosecco & Rosé

Soft drinks Tea, Coffee

BAR TABS

Select your limit and preferred range of drinks.

Wristbands provided.

Set up in advance or chat to our host on arrival



BRONZE

2 HOURS - \$45pp
3 HOURS - \$65pp

BEERS

3 x Brewdog Draught Beer
Cider

Non-alcoholic beer

House red, white, sparkling
wines

Soft drinks, Tea, Coffee



UPGRADES

SPIRITS
\$10pp per
hour

Selected rum,
vodka,
gin, bourbon &
scotch.

DRINK PACKAGES MUST BE PURCHASED FOR ENTIRE GROUP // UPGRADES MUST BE APPLIED TO ENTIRE DURATION



BREWDOG DOGTAP BRISBANE

FAQ'S

GOT A QUESTION?

HOW DO I PAY THE DEPOSIT?

Let us know when you are ready to lock your booking in and we will send you a link to make payment.

If you are unable to pay via CC, we can arrange a direct deposit.

CAN WE ORDER FROM THE REGULAR MENU?

Groups over 20 are required to order from our function menu, with standard platters (1 between 10) or our sit-down menu.

You are welcome to add additional items from our regular menu.

Your guests are also welcome to order additional food from the regular menu, on the day.

WET WEATHER PLAN?

In the event of wet weather, we will move your group inside/under cover.

CAN WE BRING A CAKE?

You are most welcome to bring a cake and candles. We will store it in the fridge until you are ready and we will then bring it out on a board and provide plates, a knife, napkins and cutlery for you to serve it with - free of charge.

CAN WE BRING BALLOONS AND DECORATIONS?

You are most welcome to decorate the space and tables however you like. We kindly ask that there is **NO CONFETTI OR GLITTER**. All decorations must be removed at the end of the event. If required and arranged in advance, we can store overnight.

