



BREWDOG PENTRIDGE



THE DOG IS IN MELBOURNE

OUR HOME IN PENTRIDGE PRISON, COBURG

In one of our most unique locations yet - the old Pentridge Prison - you will find BrewDog Pentridge.

With a combination of inside and outside areas, this 12,000 square foot location serves up something for everyone (including epic food & craft beer across our two on-site bars).

www.brewdog.com/au/pentridge

To enquire email - info@brewdogpentridge.com.au

VENUE DETAILS

2 Floors.
Private & semi-private
spaces available to hire.

LOCATION

Pentridge Prison E Division,
T101/1 Champ St,
Coburg VIC 3058



BREWDOG PENTRIDGE

BEER GARDEN

Host your event in the heart of the action. The Beer Garden is an expansive open-air space, and a semi-private area suitable for your crew. From groups of 20 right up to 750, this epic space can cater for various occasions. Whether it's a cocktail party, sit down dinner or a casual birthday gathering, the sectioned areas allow you to enjoy the company of your group whilst still soaking up the vibrant atmosphere of the venue.

Or pull out all the stops and ask us about exclusive availability. There's no better space than BrewDog Pentridge to provide your guests with such a memorable experience.



THE DEN

SPACE TYPE						
INDOOR	32	35	Y	-	-	-

The Den is perfect for personal dinners, luncheons, and special family gatherings. It offers a cosy, classy experience for you and your guests whilst boasting in the charm that is the former Her Majesty's Pentridge Prison!



UPSTAIRS FUNCTION ROOM

The Upstairs Function Room is perfect for a more private affair. Well-equipped for an exclusive party, networking events or a corporate function.

SPACE TYPE						
INDOOR	40	100	-	Y	Y	Y



THE DECK SECTION

The Deck is a semi-private section of the full deck space that's ideal for all occasions, overlooking the epic Beer Garden.

SPACE TYPE						
INDOOR	20	60	-	-	-	-



THE FOOD MENU

PLATTERS

ALL PLATTERS 25 PIECES

COLD BITES

Natural Rock Oysters Mignonette vinegar, lemon (LG, LD)	130
Sushi Rolls (mix of veg, chicken & seafood) soy, kewpie mayo (LD, LG, V, VGO)	90
Rice Paper Rolls carrot, cabbage & vermicelli noodle sweet chilli sauce (LG, LD, V, VGO)	90
Peking Duck Pancakes cucumber, spring onion, hoisin (LD, VO, VGO)	130

CANAPÉ PACKAGES

CHOOSE FROM ANY OF OUR PLATTER ITEMS

MINIMUM 20 PEOPLE

6 OPTIONS - \$36PP
8 OPTIONS - \$48PP
10 OPTIONS - \$60PP

HOT BITES

Mini Beef Pies tomato ketchup	90
Pork & Beef Sausage Rolls tomato ketchup	110
Exploding Chicken Kiev Balls aioli, parmesan, basil	80
Patriot Spring Rolls awesome sauce, dill pickles (VO)	100
Mac & Cheese Croquettes chipotle mayo, parmesan (V)	110
Wild Mushroom Arancini black truffle mayo, parmesan (V)	80
Mini Vegetable Samosa turmeric yoghurt, curry salt (V, VGO)	80
Buffalo Fried Chicken Tenders hot sauce honey glaze, blue cheese sauce, pickles	130
Buffalo Cauliflower Bites hot sauce syrup glaze, garlic mayo, pickles (VG, LG)	90
Salt & Pepper Calamari aioli, lemon, crispy capers (LG, LD)	110

LG – LOW GLUTEN | LD – LOW DAIRY | V – VEGETARIAN | VG – VEGAN | LGO – LOW GLUTEN OPTION | LDO –
LOW DAIRY OPTION | VO – VEGETARIAN OPTION | VGO – VEGAN OPTION



BREWDOG PENTRIDGE

THE FOOD MENU

SOMETHING EXTRA?

SUBSTANTIAL BITES - \$12 EA

(Minimum 10 pieces to order)

Our Patriot Slider

beef, pickle, awesome sauce (LGO)

Mini Prawn Roll

capers, celery, dill, lemon, kewpie Marie rose sauce

Plant-based Chicken Slider

pickle, awesome sauce (LGO, V)

BIG BOWLS

Fries

house BBQ seasoning (LG, VG)

45

Sweet Potato Fries

house BBQ seasoning (LG, VG)

55

SWEETS

ALL SWEETS PLATTERS 25 PIECES

Hot Churros

cinnamon sugar, chocolate sauce (V)

90

Lemon Meringue Pie

berries

90

A LA CARTE MENU

Wanting to smash down some parmas and burgers? We can do anything from our A la carte menu for you and your crew! Let us know what you're craving, and we'll set up a menu that suits you.



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THE FOOD MENU

BIG BOARDS BY THE METER

CHEESE BOARD - 250PM

Selection of cheese from local legends, L'Artisan, That's Amore and more. Loads of crackers and flat bread, seasonal fruit & pastes, Bad Bees wild honey comb.

CHARCUTERIE BOARD - 270PM

Cured and smoked meats, pickles & chutneys, seasonal fruit, artisan cheeses from local legends, wood fired flatbreads.

GRAZING STATIONS

BIG BOARDS, BUT BIGGER 50+ GUESTS - 1375 / 100+ GUESTS - 2750

Our epic Grazing Station is an indulgent display of Australian and European cheeses, cured meats, dried and fresh fruit, olives, crackers and breads.

DESSERT GRAZING STATION 50+ GUEST - 750 / 100+ GUESTS -1500

A selection of cakes, desserts, lollies and all things delicious, a perfect spread to satisfy those sweet teeth.

BREAKFAST OF CHAMPIONS

Have a meeting you need to cater for or a coffee morning you want to host? We've got you with this assortment of fresh, sweet and savories - minimum 10 people

BUFFET BREKKIE - 20PP

Fresh fruit platter, mini pastries, mini cakes and slices, classic and herbal tea, instant coffee and juice station

BIG AND BEAUTIFUL BREKKIE - 35PP

Upgrade the buffet brekkie to include some hot extras, choosing from mini ham & cheese croissants or mini bacon & egg rolls and barista coffee

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THE DRINKS MENU

DRINK PACKAGES

STANDARD

2HRS - 51PP

3HRS - 65PP

4HRS - 78PP

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Maverick Pale
Lost Lager
Two bro's Apple Cider
Hard Lemonade

Selection of soft drinks and juice

PREMIUM

2HRS - 63PP

3HRS - 75PP

4HRS - 89PP

Alpha Box & Dice Prosecco
Mr Mason Sparkling Cuvee Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose

Henry & Hunter Shiraz Cabernet
Point of Departure Pinor Noir

All Tap Beers, Cider & Ginger Beer

Selection of soft drinks and juice

Wines may vary due to seasonal change // Minimum 20 guests required for our beverage packages *Please note, premium package is not available in upstairs function room*

ADD-ONS

SPIRIT UPGRADE

Available to add to all beverage packages, minimum of 20 guests. \$28pp

COCKTAILS

Treat your guests to a bespoke cocktail on arrival. Ask about our selection!

\$17.5pp. (minimum of 20 guests)



THE DRINKS MENU

OTHER DRINK OPTIONS

BAR TAB ON CONSUMPTION

A tab can be arranged for your function with specified limits or a spend in mind that you feel comfortable with. Your bar tab can be reviewed as your function progresses and adjusted as required. We will always ensure you are in control and kept up to date on the amount spent throughout the event. You are also welcome to turn the bar into a cash bar at any point, so your guests can purchase their own drinks.

CASH BAR

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

TEA & COFFEE STATION - 50

Upon request, we can provide classic and herbal teas and instant coffee with a selection of milks and sugar for your guests to utilise during your event.



GOT A QUESTION?

FAQ'S

CAN WE BRING A CAKE?

You are most welcome to bring a cake and candles. We can store it in the fridge/freezer until you are ready. We can provide a knife, plates, napkins and cutlery for you to serve it with OR we can have the kitchen cut up the cake (during kitchen hours) and present it on platters for you and your guests - free of charge.

CAN WE BRING BALLOONS AND DECORATIONS?

Please feel free to decorate the space and tables however you like. We kindly ask that there is NO CONFETTI OR GLITTER (including inside balloons). All decorations must be removed at the end of the event. If required and arranged in advance, we can store overnight.

CAN WE BRING NIBBLES?

You can absolutely bring little bowls of chips, lollies and snacks for your guests but please refrain from bringing any nuts or products with nuts in them. We are a nut-free venue and do not want to run the risk of causing any allergy outbreaks so please be mindful of this.

