

HATCH^{co}

FUNCTION PACK 2018

FUNCTIONS AT HATCH + CO. GASWORKS

Overlooking Brisbane's iconic Gasometer, guests are invited to indulge in a unique dining experience set amongst timber furnishings, coupled with lush decor and warm ambiance.

Whether the event takes place during the day with natural light flooding the venue or in the evening on the alfresco patio under the stars, you and your guests are invited to indulge in a canapé style event or to hire the entire venue, with no additional booking fee, for a formal sit down occasion complete with our feasting or set menus.



HATCH + CO. GASWORKS OFFERS A STYLISH AND SOPHISTICATED SPACES FOR FUNCTIONS CATERING FOR UP TO 300 GUESTS



SET MENUS

Please note

- » These sample menus are subject to change based on seasonal availability
- » We kindly request that you give us no less than 24 hours notice of final numbers as this is what we will cater + charge for... thank you



\$35PP SET MENU

MINIMUM 4PPL

ENTRÉE (SHARED)

Australian marinated olives
Parmesan polenta chips, truffle mayonnaise
Fried calamari, fennel salt, red pepper relish
Margherita pizza, fior di latte, basil, cherry tomato, extra virgin olive oil

MAINS (SHARED)

BBQ glazed, grilled whole chicken, apple cider onions, pangrattato
Peach and white wine pork shoulder, peperonato, rosemary, pumpkin seeds
Rocket, parmesan, cherry tomatoes, mustard vinaigrette
Chips, chilli salt, aioli

ADD DESSERTS (SHARED) +\$7 PP

Lemon coconut panna cotta, cookie crumbs, berries
Vanilla sponge, caramel apple, crème diplomat, apple gel, almonds
Rum + raisin mousse, chocolate shortbread, vanilla bean ice cream

\$49PP SET MENU

MINIMUM 6PPL

ENTRÉE (SHARED)

Australian marinated olives
Seared lamb, spring vegetables, goat's curd, pita
Grilled chorizo, hazelnuts, snow pea tendrils, honey aioli
Flamed pepperberry goat's cheese, pickled vegetables, lavash
Char grilled King prawns, chilli butter, fennel salad
Duck liver pâté, balsamic strawberry, toasted sourdough

MAINS (SHARED)

Slow cooked lamb shoulder, lemon + herbs
BBQ glazed, grilled whole chicken, apple cider onions, pangrattato
Cherry tomato, rocket, cos, cucumber, apple, cider + balsamic dressing
Grilled eggplant, cultured cream, fried quinoa, salsa verde
Kipfler potato salad, pickled onion, walnuts, yoghurt dressing

CANAPÉ MENU

FOR GROUPS OF 30 OR MORE GUESTS

- » Canapés are priced per piece
- » Canapé platters are made up of one piece per person, per canapé option chosen



COLD SAVOURY

Duck liver pâté, mandarin gel, lavash	4
Herbed goat's cheese tart, balsamic strawberry jelly (V)(GF)	4
Beetroot hommus, crostini, candied walnuts (VE)	4
Mushroom pâté, baguette, peperonata (VE)	4
King prawn, bloody mary gel, sourdough (DF)	5
Seared lamb, witlof, pickled radish, tahini (GF)(DF)	5
Pepperberry chevre, endive, cherry tomato, pepitas (V)(GF)	5
Rare roast beef, artichoke, mustard vinaigrette (GF)(DF)	5

HOT SAVOURY

Parmesan polenta chips, red pepper relish (V)(GF)(H)	4
Grilled chorizo, apple cider onions, pita bread (DF)	4
Fried calamari, baby cos, smoked paprika aioli (GF)(DF)	4
Bacon and blue cheese tart, pickled onion (GF)	5
Confit duck, grilled eggplant, salsa verde (GF)(DF)	5
BBQ pulled pork lettuce cups, pangrattato (GF)(DF)	5



SWEET

Lemon coconut panna cotta, cookie crumbs, berries	4
Vanilla sponge, caramel apple, crème diplomat, apple gel, almonds (GF)(DF)	4
Rum + raisin mousse, chocolate shortbread, vanilla bean ice cream	5

VE vegan V vegetarian GF gluten free* DF dairy free

*Gluten Free items are made completely from Gluten Free ingredients, but are still exposed to gluten through shared cooking equipment and therefore not necessarily safe for Coeliacs. If you or your guests have Coeliac Disease please contact us and discuss options.

Prices subject to change

CANAPÉ PACKAGES

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Prices subject to change

AFTER WORK DRINKS \$15PP

1 HOUR (MINIMUM 10 PEOPLE)

Chef's selection of pizzas
Chips, chilli salt, aioli
Calamari, fennel salt, red pepper relish

LIGHT SNACK \$20PP

1 - 2 HOURS (MINIMUM 20 PEOPLE)

Beetroot hommus
Seared lamb
Duck liver pâté
Parmesan polenta chips
Fried calamari

LIGHT MEAL \$35PP

2 - 3 HOURS (MINIMUM 20 PEOPLE)

King prawns
Seared lamb
Beetroot hommus
Duck liver pâté
Mushroom pâté
Grilled chorizo
Confit duck
BBQ Pulled pork



MAIN SIZE MEAL \$45PP

3 - 4 HOURS (MINIMUM 20 PEOPLE)

Beetroot hommus
Duck liver pâté
Seared lamb
King prawns
Mushroom pâté
Pepperberry chevre
Rare roast beef
Fried calamari
Vanilla sponge
Rum + Raisin mousse

BEVERAGE PACKAGES



BASIC PACKAGE \$35PP 2 HOURS

WINES

House sparkling
House white
House rose
House red

BEER

Fortitude Pacer Light
XXXX Gold
Hatch + Co Lager

SOFT DRINKS & JUICES

Add extra hour +\$10PP

Add spirits +\$15PP/HR

must be applied for whole package duration



DELUXE PACKAGE \$45PP 2 HOURS

WINES

A premium selection of sparkling, white, rosé and red wines

DRAFT BEER

XXXX Gold
Hatch + Co Lager
Kosciuszko Pale Ale
Peroni Nastro Azzurro
Rogers Amber Ale

BOTTLED BEER & CIDER

Fortitude Pacer Light
Peroni Leggera
Corona
Crown Lager
Pipsqueak Apple Cider

SOFT DRINKS & JUICES

Add extra hour +\$15PP

Add spirits +\$10PP/HR

must be applied for whole package duration

SKYRING TCE

TOTAL VENUE HIRE

100 – 300

ALFRESCO BAR

SEATED 35
COCKTAIL 65

INDOOR BAR AREA

SEATED 25
COCKTAIL 35

ALFRESCO DINING
ONLY AVAILABLE
WITH FULL VENUE HIRE

INDOOR DINING

SEATED 70
COCKTAIL 130

BAR

KITCHEN

TO THE
GASOMETER

FUNCTION + EVENT TERMS + CONDITIONS



RESERVATION

Your booking form and credit card authorisation must be completed to secure your reservation. By providing Hatch + Co with your credit card details and personal information, you acknowledge that you have read and understand the following Terms and Conditions and agree to pay all charges, associated costs, and any damages incurred by yourself and/or by your guests whilst on the premises.

BOOKING DETAILS

The following information is required seven (7) days prior to the event: number of guests and times, selected menu, dietary requirements, wine and beverage selection and credit card details.

FINAL NUMBERS

Final numbers are required 24hrs prior to your event. The number of guests confirmed at this time will be the minimum charge for catering on the day.

CANCELLATION POLICY

Cancellations within 3 working days of the booking will see 20% of the total food cost charged to the credit card details provided.

FINAL PAYMENT/METHOD OF PAYMENT

Full payment is required at the conclusion of the event. In the event that the minimum spend has not been reached, the quoted minimum spend will still be charged. We accept: cash, Visa, Mastercard and AMEX. If you wish to make payment via direct debit, this must be arranged and made in full prior to the event.

MINIMUM CHARGE

The 'minimum charge' amount is inclusive of the food and beverages selected to the dollar value quoted.

MENU

Our menus have been created using seasonal produce and as such are subject to change without notice due to availability and quality of produce.

TIMES

We require an accurate running of your event to ensure the best dining experience is achieved not only for your group but other patrons dining in the restaurant also.

Therefore, the allotted times for service will be adhered to from our end. Any variance on this will affect all patrons dining in the restaurant.

AV EQUIPMENT

Any AV equipment supplied by you must be checked at least one day prior to the event to ensure all connections are compatible. It is at your best interest to do so, to avoid any inconvenience or disappointment on the day of the event.

HIRING OF EQUIPMENT/EXTRA REQUIREMENTS

You are responsible for any external hiring of equipment and is to be paid for by you.

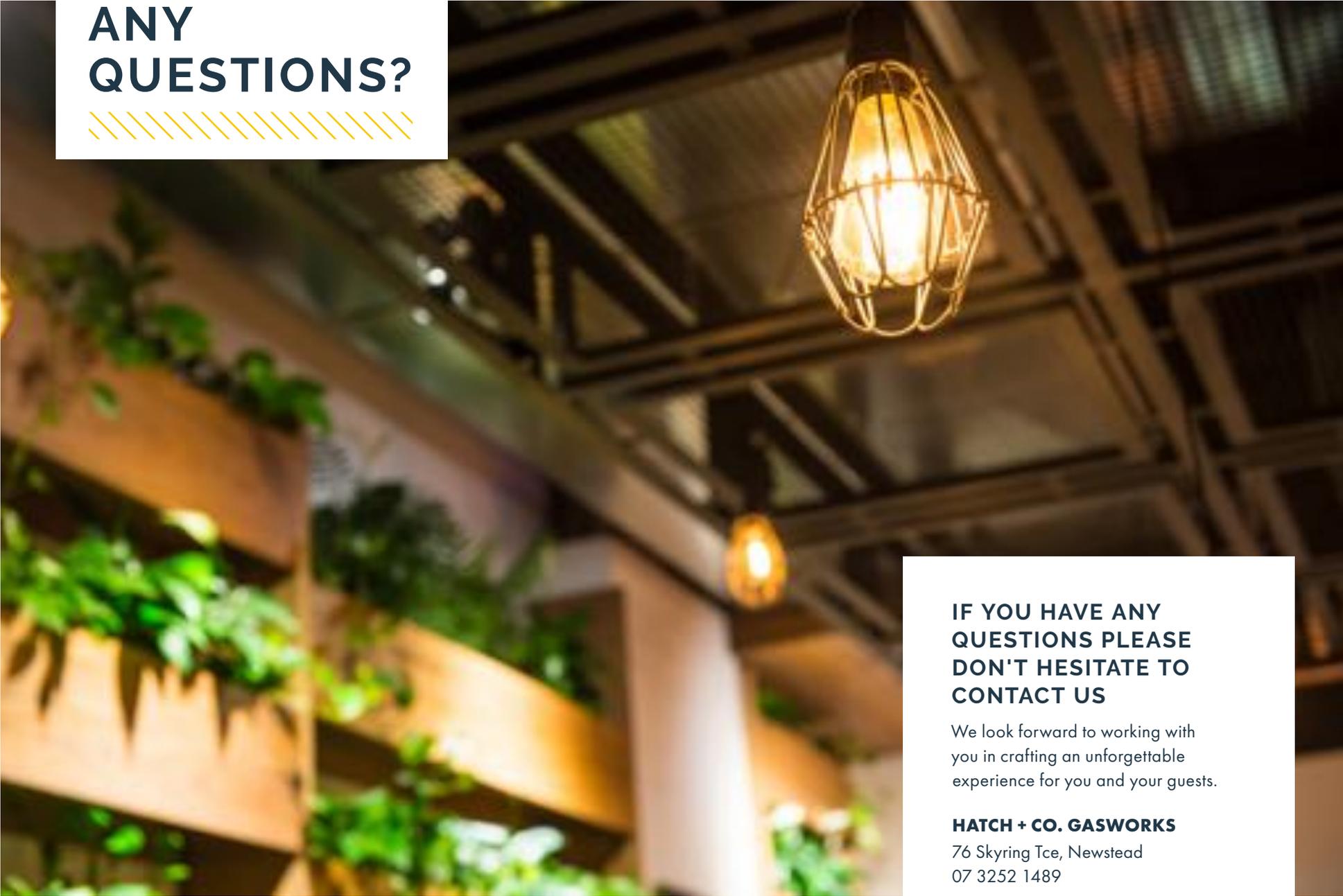
Prices quoted do not include any floral or table decorations, music or entertainment, photography or audio-visual other than stated. However we can gladly assist in recommending professional providers or at an additional cost arrange these for you.

GUEST RESPONSIBILITIES

You are expected to conduct the function in a legal and respectable manner and are responsible for the conduct of your guests and invitees. You will be charged for any damage that occurs to the restaurant, the property or its staff.

RESTAURANT RIGHTS

We reserve the right to remove from the premises any person behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. No food or beverage is permitted into the premises unless prior permission has been obtained.



**ANY
QUESTIONS?**



**IF YOU HAVE ANY
QUESTIONS PLEASE
DON'T HESITATE TO
CONTACT US**

We look forward to working with you in crafting an unforgettable experience for you and your guests.

HATCH + CO. GASWORKS

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