

HATCH_{+CO.}



FUNCTION PACK 2019



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

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

76 Skyring Tce, Newstead, Qld 4006 ; P : (07) 3257 2969

HATCH.co

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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



\$39 PP SET MENU

MINIMUM 4 PPL

+ENTRÉE (SHARED)

House marinated olives, citrus (VE, GF)

Beetroot hummus, smoked almond, warm flatbread (VE)

Crispy calamari, chilli salt, chipotle aioli, snow pea tendrils, lemon (GF, DF)

Margherita pizza, cherry tomato, fior di latte, basil, Napoli sauce, extra virgin olive oil (V)

+MAINS (SHARED)

Grilled whole chicken, herb and garlic butter, roast sweet potato, gremolata (GF)

Beef cheek Bourguignon, char-grilled baby carrots, snow pea tendrils. (GF, DF)

Rocket, manchego, nuts and seeds, lemon dressing (GF, V)
Chips, chilli salt, aioli (GFO, DF, V)

+ADD DESSERTS (SHARED) +\$7 PP

Baked cheesecake, tropical whipped cream, passionfruit jelly, citrus crumble, mango sorbet (GF, V)

White chocolate panna cotta, summer berry coulis, chocolate biscuit, strawberry sorbet (GF, V)

Tiramisu, mascarpone, Frangelico espresso cream, savoiardi biscuits, cocoa (V)

\$49 PP SET MENU

MINIMUM 6 PPL

+ENTRÉE (SHARED)

House marinated olives, citrus (VE, GF)

Duck liver Pâté, summer berry jam, toasted sourdough (GFO)

Crispy calamari, chilli salt, chipotle aioli, snow pea tendrils, lemon (GF, DF)

Sticky chicken wings, Gochujang sauce, sesame seeds, pickled daikon (GF, DF)

Lamb spare ribs, salsa verde, lemon (GF, DF)

+MAINS (SHARED)

Slow cooked lamb shoulder, herbs, lemon dressing (GF, DF)

Beef cheek Bourguignon, char-grilled baby carrots, snow pea tendrils. (GF, DF)

Roast carrots, tahini yoghurt, pumpkin seeds (GF, V)

Rocket, manchego, nuts and seeds, lemon dressing (GF, V)

Chips, chilli salt, aioli (GFO, DF, V)

CANAPÉ MENU

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



COLD SAVOURY

Marinated olives (VE, GF)	4
Duck liver pâté, berry jam, lavash (GFO)	4
Herbed cheese ball, almond, honey yogurt (V, GF)	4
Beetroot hummus, pita bread, walnuts (VE, GFO)	4
Cherry tomato, buffalo mozzarella, pesto, balsamic (V, GF)	4
Beetroot carpaccio, cream cheese, rocket (V, GF, DFO)	4
King prawn, tomato salsa, cos lettuce (GF, DF)	6
Beef tartare, shallots, gherkins, grain mustard, crostini (GFO, DF)	6

HOT SAVOURY

Calamari, chipotle aioli, rocket (GF, DF)	4
Sticky chicken wing, sweet chilli sauce, sesame seeds (GF, DF)	4
Mushroom arancini, truffle aioli (V)	5
Lamb spare ribs, salsa verde (GF, DF)	5
Seared scallops, citrus salsa (GF, DF)	6
Beef slider, cheddar, cos lettuce, aioli	6
Roasted duck, pickled daikon, plum sauce (GF, DF)	6



SWEET

Seasonal fruit skewer (VE, GF)	4
Tiramisu (V)	5
Baked cheesecake, tropical whipped cream (GF)	5
White chocolate panna cotta, berry coulis (GF)	5

VE vegan; V vegetarian; GF gluten free*; DF dairy free; GFO gluten free option; DF dairy free option
 *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

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CANAPÉ PACKAGES

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AFTER WORK DRINKS \$15 PP

1 HOUR (MINIMUM 10 PEOPLE)

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

LIGHT SNACK \$20PP

1 - 2 HOURS (MINIMUM 20 PEOPLE)

Choose any 2 items from cold savoury
&
Any 2 items from hot savoury

LIGHT MEAL \$35 PP

2 - 3 HOURS (MINIMUM 20 PEOPLE)

Choose any 6 items from cold or hot savoury
canape menu plus Margherita pizzas.

MAIN SIZE MEAL \$45 PP

3 - 4 HOURS (MINIMUM 20 PEOPLE)

Choose any 10 items from cold savoury, hot
savoury and sweet canape menu.



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BEVERAGE PACKAGES



BASIC PACKAGE \$35 PP 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 \$45 PP 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.

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