

# LET'S TALK EVENTS.

Parties & social gatherings



Big birthdays, engagement parties, work break-ups and everything in between. Brownstone is built for a good time!

Relaxed, a little industrial and all about bringing people together. Cold beer brewed on site, hearty, generous food and a space that's got a buzz without trying too hard — that's how we do it.

- Flexible venue suited to cocktail parties, seated dinners and private functions
- Exclusive brewery hire options available
- Beer garden included for all private functions
- On-site craft brewery with curated beer packages
- Dedicated events team to bring your vision to life
- Large plasma screen for slideshows and presentations
- Gas log fire place
- Ambient lighting and climate control for year-round comfort
- Convenient local parking options



# VENUE CAPACITY

Seated (long tables), 80 guests

Cocktail (including courtyard), 140 guests

Cocktail (excluding courtyard), 100 guests



# CANAPÉS

30 minutes \$22pp (3 selections)

One hour \$28pp (4 selections)

Two hours \$47pp (7 selections)

\*Available for 20 guests or more



---

## Cold

- Caprese, heirloom tomato, provolone, aged balsamic
- Mushroom tartlet, goat's cheese, pear
- Seared rare beef, brioche, horseradish, soubise
- Salmon sashimi, miso, sesame, wakame
- Prawn rice paper rolls, sweet chilli, peanuts

---

## Hot

- Four cheese arancini, tomato relish
- Pumpkin & almond samosa, tamarin chutney
- Lemon pepper squid, black garlic aioli
- Chicken yakitori, scallion, sesame, teriyaki
- San choy bow chicken spring roll, nam jim
- Crispy tempura prawn, Japanese mayo, miso caramel
- Peking duck parcel, hoisin sauce
- Petite Moroccan lamb pie, tomato chutney
- Lamb kofta, mint yoghurt, za'atar
- Wagyu beef sausage roll, smoky BBQ sauce

---

## Sweet

- Churros, dark chocolate sauce
- Apple pie spring rolls, salted caramel
- Selection of profiteroles
- Assorted macarons
- Chef's selection of mixed petit fours

---

## Substantial (\$10 per person per piece)

- Pumpkin risotto, sundried tomato, pesto, Parmesan
- Fish & chips, tartare sauce, lemon
- Cheeseburger slider, cheddar, pickles, mustard, ketchup
- Crispy katsu chicken slider, Kewpie, teriyaki, Asian slaw
- Mini banh mi, pork belly, carrot, spring onion, coriander
- Char siu pulled pork bao, spring onion, cucumber
- Chef's selection of pizza

# SIGNATURE FEAST

\$75 per person

\*Available for 20 guests or more



---

## From the paddock (select one)

- Slow roasted Gippsland beef sirloin, jus
- Tandoori spiced roast chicken, raita
- Slow roasted Millawarra lamb, rosemary, mint, tzatziki
- Birchley pork roast, crackling, spiced apple sauce

---

## From the sea (select one)

- Barramundi fillet, Thai yellow curry sauce, nuts
- Atlantic salmon fillet, tomato & caper salsa
- Tiger prawns, garlic butter, chili, gremolata

---

## From the garden (select one)

- Vegetable lasagne, tomato sugo, Grana Padano
- Pumpkin ravioli, pesto, crème fraîche, fetta
- Spinach & ricotta cannelloni, napoli, mozzarella

---

## Salads (select two)

- Green salad, cucumber, radish, balsamic vinaigrette
- Baby spinach, pumpkin, fetta, macadamia
- Coleslaw, apple, herbs
- Green goddess, baby leaves, fennel, pomegranate

---

## Sides (select two)

- Beer battered thick cut chips, aioli
- Steamed rice, scallions, crispy shallots
- Roasted baby potatoes, garlic, lemon, oregano
- Seasonal greens, olive oil, smoked almonds
- Roasted sweet potato, orange, thyme

---

## Dessert

- Chef's selection petit fours
- Brewed coffee & Aurora teas

# BANQUET

## (on a budget)

\*Available for 20 guests or more



---

### Choose your protein

- Roasted free range chicken, lemon & herb rub \$36 per person
- Roasted Birchley pork, crackling \$38 per person
- Atlantic salmon fillet, sauce Vierge \$42 per person
- Slow roasted Millawarra free range lamb shoulder \$45 per person

Can't decide on one protein? Go half-and-half! It's charged at the higher-priced option

---

### Choose one salad

- Green salad, cucumber, radish, balsamic vinaigrette
  - Baby spinach, pumpkin, fetta, macadamia
  - Coleslaw, apple, herbs
  - Green goddess, baby leaves, fennel, pomegranate
- 

### Choose two sides

- Beer battered thick cut chips, aioli
  - Roasted baby potatoes, garlic, lemon, oregano
  - Seasonal greens, olive oil, smoked almonds
  - Roasted sweet potato, orange, thyme
  - Baby carrots, fetta, honey, za'atar
- 

### Sweet tooth? Add dessert for \$12 per person

- Warm apple crumble, butterscotch, double cream
  - Brewed coffee & Aurora teas
- 

### Rotisserie upgrade \$700

Have our chefs cook your preferred protein on the rotisserie in courtyard!  
(Max 100 guests, max one protein)

# PLATED DINING

Two course \$70 per person

Three course \$85 per person

\*Available for 20 guests or more



---

Your choice of two items per course, served alternating  
Warm bread served on arrival, with brewed tea & coffee to finish

---

## Entrée

- Haloumi, poached figs, macadamia, pesto, watercress
  - Four cheese arancini, napolitana sauce, micro basil, Grana Padano
  - Calamari fritti, lime aioli, rocket, radish
  - Poached tiger prawns, Vietnamese salad, chilli lime dressing
  - Sticky pork belly, tamarin glaze, green mango, nam jim
  - Seared rare beef tataki, baby mushrooms, ponzu, sesame
- 

## Main

- Pumpkin ravioli, basil pesto, sage, fetta, macadamia, Grana Padano
  - Atlantic salmon fillet, cauliflower, ratatouille, salsa verde
  - Roasted barramundi fillet, sweet corn fritter, bok choy, yellow curry sauce, nuts
  - Slow cooked lamb scotch fillet, pomme puree, peas, gremolata
  - Twice cooked pork belly, sweet potato, braised apple & red cabbage, jus
  - Roasted chicken breast, baby carrots, potato gratin, sauce Diane
  - Slow roasted Gippsland beef sirloin, broccolini, Hasselback potato, jus
- 

## Dessert

- Sticky date pudding, butterscotch, salted pecan, double cream
- New York style cheesecake, dulce de leche, Biscoff crumble
- Warm apple & rhubarb crumble, salted caramel, vanilla bean ice cream
- Pistachio panna cotta, strawberry compôte, popcorn, honeycomb
- Mini pavlova, mixed berries, chantilly cream, passionfruit
- Chocolate fondant, espresso anglaise, hazelnut, salted caramel ice cream

# TASTE OF TUSCANY

\$80 per person

\*Available for 20 guests or more



---

## Grazing station on arrival

- Selection of local & international salumi
  - Selection of local & international cheese
  - Marinated olives
  - Giardiniera (pickled vegetables)
  - Warm stone baked bread
- 

## Canapés

- Prawn cutlets
  - Arancini
  - Salt & pepper squid
  - Selection of bruschetta
- 

## Substantial canapés

- Assorted wood-fired pizza
  - Chef's risotto
- 

## Dessert canapés

- Vanilla panna cotta with seasonal fruits

# BEVERAGE PACKAGES

---

Priced per person

## Silver

2 hours - \$33  
3 hours - \$40  
4 hours - \$47  
5 hours - \$54

Zilzie BTW Sauvignon Blanc  
Zilzie BTW Chardonnay  
Zilzie BTW Sparkling  
Zilzie BTW Shiraz  
Fiore Moscato  
House Brewed Beer  
Great Northern  
Carlton Draught  
Hahn Premium Light  
Somersby Pear Cider

## Gold

2 Hours - \$40  
3 Hours - \$47  
4 Hours - \$54  
5 Hours - \$61

Dalzotto Prosecco  
Petal & Stem Sauv Blanc  
Laneway Chardonnay  
Underground Pinot Noir  
Woodstock Deep Sands Shiraz  
House Brewed Beer  
Great Northern  
Asahi  
Heineken  
Crown Lager  
Somersby Pear Cider

# BAR TAB

---

A bar tab including a selection of our award-winning boutique beers, plus house sparkling, white and red wines. Opt to include cocktails and spirits in your tab, or your guests can purchase their own.

An initial bar tab must be pre-paid, with any additional spend over the initial tab to be settled on the day at the conclusion of the event.

We are unfortunately unable to refund any unused portion of the bar tab.

## Still thirsty?

---

Priced per person

Spirits package upgrade - \$12

Welcome mocktail - \$12

Welcome cocktail - \$18


- Aperol Spritz
- Espresso Martini
- Margarita
- Or ask us about your favourite!



**PALE ALE**  
AMERICAN STYLE



5.2% ABV



**IPA**  
VIBRANT & HOPPY



6.2% ABV



**RASPBERRY SOUR**  
TANGY & TART



4.2% ABV



**SUMMER ALE**  
TROPICAL & FRESH



3.5% ABV



**PILSNER**  
GERMAN STYLE



5.0% ABV



**BURNOUT IPA**  
BITTER & BOLD



5.8% ABV



**HAZY PALE ALE**  
SMOOTH & FRUITY



4.6% ABV



**LAGER**  
CRISP & GOLDEN



4.5% ABV



**STOUT**  
VANILLA & CHOC



4.4% ABV



**NEW WORLD LAGER**  
NZ HOPS



5.8% ABV

# READY TO BOOK?

For more information or to request a quote, contact our Conference & Events team!

[functions\\_aturadandenong@evt.com](mailto:functions_aturadandenong@evt.com)  
+61 3 9771 6000

5-17 Doveton Avenue  
Eumemmerring, Victoria





Please note that all sample menus and pricing provided in this guide are indicative only and subject to change at any time without notice. While we do our best to keep our information up to date, our offerings may evolve in line with seasonal availability, supplier pricing and operational considerations.

We recommend confirming all menu selections and final pricing with your Event Coordinator during the planning process.

The hotel does not accept responsibility for any discrepancies arising from the use of outdated materials or past versions of our menus.