

WEDDINGS

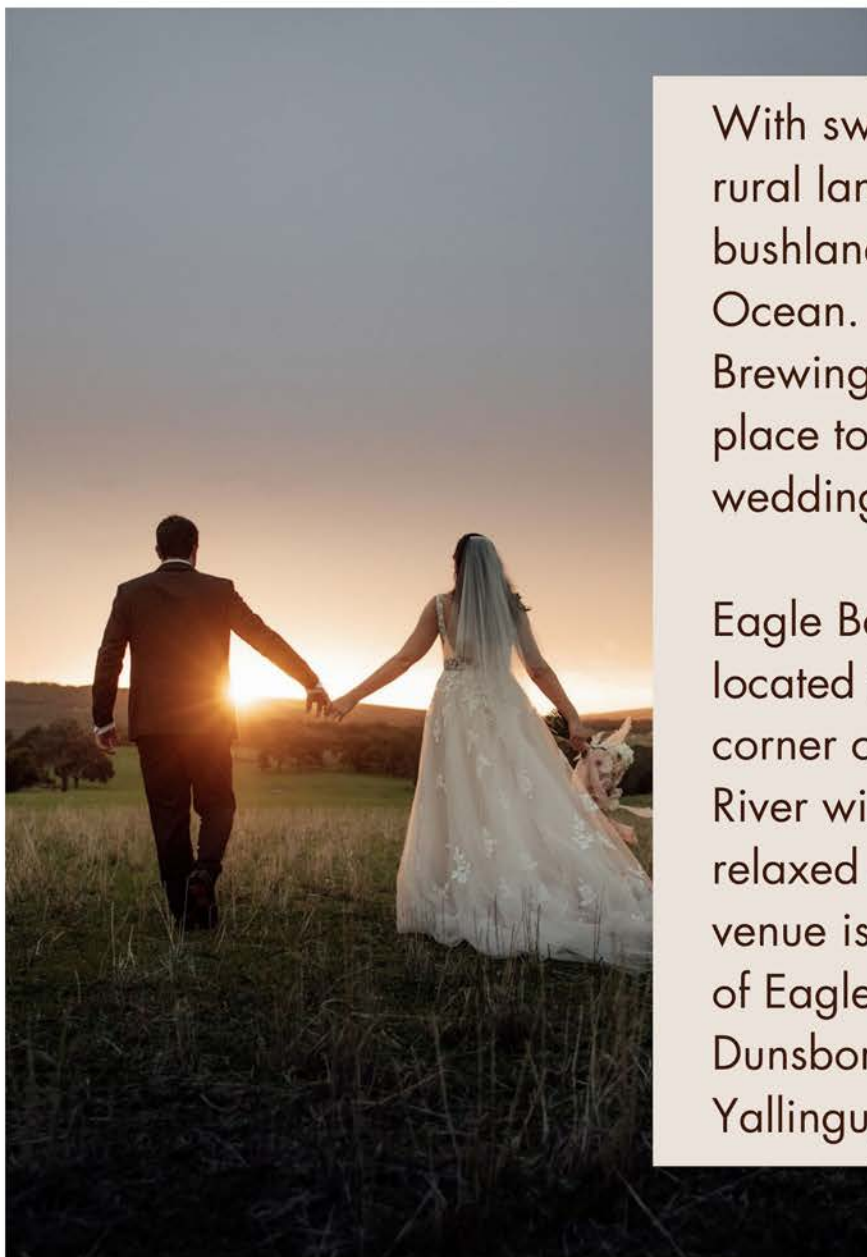


EAGLE BAY
BREWING CO



WWW.EAGLEBAYBREWING.COM.AU
@EAGLEBAYWEDDINGS

WELCOME TO OUR PLACE



With sweeping views over rural landscape and bushland to the Indian Ocean. Eagle Bay Brewing Co. is the perfect place to celebrate your wedding.

Eagle Bay Brewing Co. is located in the north-west corner of the Margaret River wine region. Our relaxed and contemporary venue is within easy reach of Eagle Bay, Bunker Bay, Dunsborough and Yallingup





VENUE HIRE

October - April
Weekdays \$2,500
Weekends \$5,000

May & September
Weekdays \$1,000
Weekends \$4,000

June - August
Monday - Sunday \$1,000

Additional fees may be applicable over school holidays and public holidays

INCLUSIONS

Personalised event planning with our team

Our furniture

Glassware, crockery & cutlery

White tablecloths & napkins

Menus if required

Exclusive use of venue & surrounding garden, orchard & farmland for photographs

Venue setup on the day

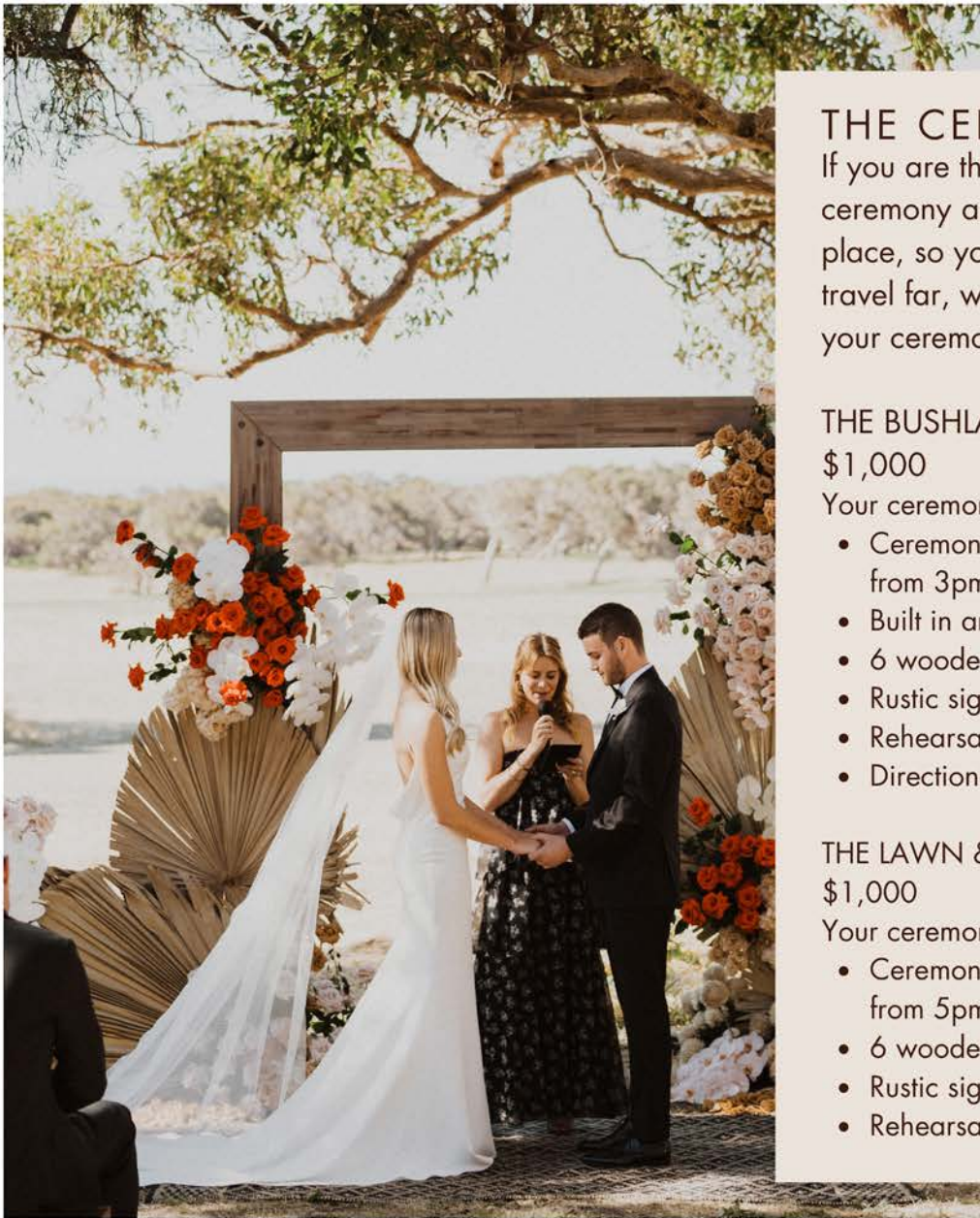
We have minimum spend requirements dependant on guest numbers. Please enquire with our team for more information



THE VENUE

Choosing to celebrate your wedding with us gives you exclusive use of Eagle Bay Brewing Co.'s restaurant, alfresco areas, lawn and garden from 6pm to midnight.





THE CEREMONY

If you are thinking of having the ceremony and reception at the same place, so your guests don't have to travel far, we have 2 options to host your ceremony on the day.

THE BUSHLAND SITE

\$1,000

Your ceremony includes;

- Ceremony can commence any time from 3pm
- Built in arbour
- 6 wooden benches
- Rustic signing table with 2 chairs
- Rehearsal prior to the big day
- Directional signage

THE LAWN & GARDEN

\$1,000

Your ceremony includes;

- Ceremony can commence any time from 5pm
- 6 wooden benches
- Rustic signing table with 2 chairs
- Rehearsal prior to the big day





Drinks

PACKAGES

Our drinks selection includes our range of Eagle Bay Brewing Co. handcrafted beer, Eagle Bay Vineyard wine and bubbles along with a range of locally sourced non-alcoholic drinks

All drinks packages include post-ceremony drinks and run for 6.5 hours from 5pm-1130pm. Additional hours can be added and customised options can be discussed with our team.

STANDARD

- Post ceremony drinks
- 6 core range Eagle Bay beers
- 3 Eagle Bay Vineyard wines
- 1 Eagle Bay Vineyard bubbles (Blanc or Rose)
- 1 Eagle Bay Ginger Beer

\$75PP

PREMIUM

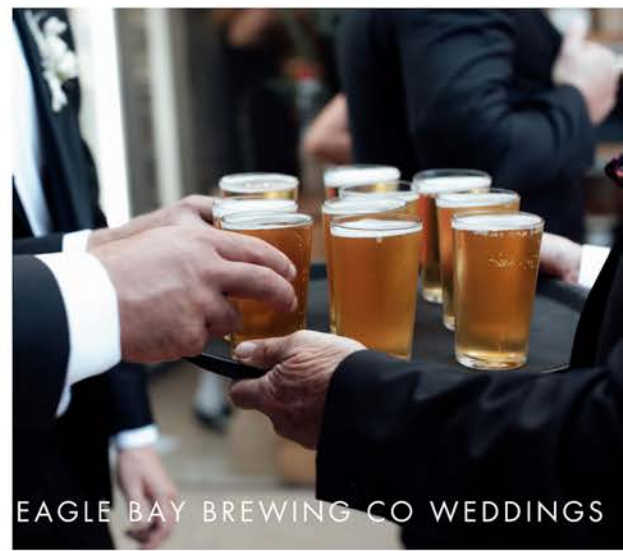
- Post ceremony drinks
- 6 core range Eagle Bay beers
- 5 Eagle Bay Vineyard wines
- 2 Eagle Bay Vineyard bubbles (Blanc & Rose)
- 1 Eagle Bay Ginger Beer

\$85PP

EXCLUSIVE

- Post ceremony drinks
- 6 core range Eagle Bay beers
- 2 single series Eagle Bay beers
- 6 Eagle Bay Vineyard wines
- 2 Eagle Bay Vineyard bubbles (Blanc & Rose)
- 1 Eagle Bay Ginger Beer
- Aperol Spritz

\$95PP





Food PACKAGES

Eagle Bay Brewing Co.'s kitchen team are committed to creating beautiful seasonal menus using our regions fresh produce, including herbs and vegetables from our own organic garden.

All of our menu options allow your guests to mingle on our lawn as the sun goes down with canapés on arrival and then move into the main reception space for an elegant sit down dinner or a casual and fun cocktail style evening.

COCKTAIL

A more casual and fun evening with a delicious range of small and large canapés.

- Six canapés
- One box meal option
- Two dessert canapés

\$75PP

ALTERNATE DROP

A seated dinner with mains and dessert served on alternate basis.

- 4 canapés on arrival
- Yallingup woodfired bread and oil
- 2 alternating mains
- 2 alternating dessert

Add on 2 additional canapés or shared sides for \$10pp

\$80PP

FEAST STYLE

A seated family share-style menu which will be placed down the centre of the table

- Four canapés on arrival
- Two main options to share
- Side dish to share
- Two dessert canapés

\$90PP



MENU OPTIONS

HOT CANAPES

- Pumpkin & blue cheese arancini (v) (nf)
- Vietnamese beef skewers with nuoc cham (gf) (nf)
- Pork belly bites, szechuan chilli caramel & pickles (gf) (nf)
- Spiced fish cakes with harissa aioli (gf) (nf)
- Carrot & coriander falafel with chermoula tofu yoghurt (gf) (v+) (nf)
- Panko crumbed prawns with wasabi & pickled ginger mayo (nf)
- Polenta cakes with mushroom salsa (gf) (v) (nf)

COLD CANAPES

- Onion bahji with eggplant kasundi (gf) (nf) (v+)
- Chicken Caesar crostini
- Beetroot cured salmon blini with mustard & dill crema
- Mini beef rueben on chilli bread (nf)
- Smoked kangaroo with focaccia, apple & beer chutney (nf)
- Mini asparagus frittata with prosciutto (gf) (nf)
- Rolled beef tataki with sushi rice and togarishi (gf) (nf)

MAINS AND FEAST

- Crispy pork belly with red rice, broccolini & black bean butter (gf) (nf)
- Rolled chicken stuffed with apricot & feta, roast pumpkin, green beans & smokey eggplant
- Roast barramundi with potato cake, roast red capsicum, olive & almond oil (gf)
- Twice cooked lamb shoulder with baby potatoes, eggplant & tzatziki (gf) (nf)
- Slow cooked beef with cheese & sesame roast sweet potatoes & salsa verde (gf) (nf)
- Sultana & broccoli black rice pilaf with whipped feta & romesco (gf) (v)

BOX MEALS

- Fish & chips with tartare sauce
- Braised beef brisket with roast potatoes, cheese sauce & zucchini pickles (gf) (nf)
- Butter chicken with apricots, cashew nuts & rice pilaf (gf)
- Massaman lamb curry with jasmine rice & herb salad (v) (nf)
- Baby nor west snapper with herb mash, greens & sweetcorn salsa (gf) (nf)

MENU OPTIONS

PLATED DESSERT

- Buttermilk pannacotta with pears & rhubarb (gf) (nf)
- Lemon polenta cake with rosemary syrup & orange curd (gf)
- Black forrest brownie with strawberry sauce & vanilla creme fraiche (gf) (nf)
- White chocolate & lime ganache tart with blueberry compote (gf) (nf)
- Toffee apple, pear & walnut cake with toffee apple sauce

DESSERT CANAPES

- Hazelnut meringue with sour apple & espresso mascapone (gf)
- Chocolate & hazelnut brownie
- Coconut slice with mango salsa (gf)
- Caramel shortcake
- White chocolate & lemon cheesecake (gf)

ADDITIONAL OPTIONS

Here are some additional options to help make your wedding celebration exactly how you want it to be. If you need anything that is not listed here, please speak with our team about your options.

- Sides to share \$10pp
- Grazing boards \$10pp
- Children's meals \$20pp (includes a simmos ice-cream)
- Kids 12 & under
- Supplier meals \$30pp
- Wedding cake cut on platters \$3pp
- Wedding cake individually plated & served \$7pp
- Additional canapé \$5pp
- Additional main option \$10pp
- Add an entree course \$10pp

(gf) - gluten free

(nf) - nut free

(v+) - vegan

(v) - vegetarian

Please note we will cater for all dietary requirements outside of your menu.



Thankyou for considering Eagle Bay Brewing Co. for your special celebration.

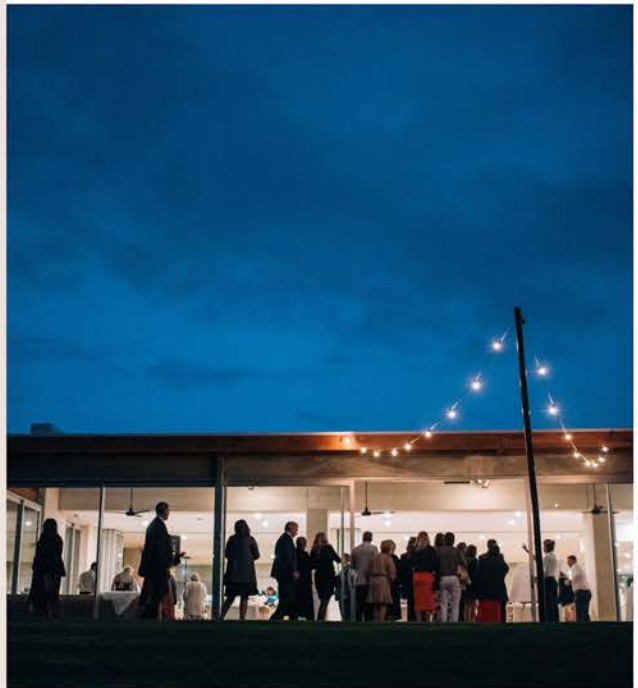
Together with our Functions manager, Head Chef & Functions team, we are passionate about creating beautiful celebrations with professional and customised event planning. Eagle Bay Brewing Co. is a place for lovers of good food and handcrafted drinks in a relaxed setting. We look forward to chatting with you both about your upcoming celebration.

08 97553554

functions@eaglebaybrewing.com.au

www.eaglebaybrewing.com.au

[@eaglebayweddings](https://www.instagram.com/eaglebayweddings)





EAGLE BAY
B R E W I N G C O

Booking Form

The information requested will assist our Functions team in creating a contract for your wedding at Eagle Bay Brewing Co.

Once the information is received with the requested details you will be sent through a contract with the wedding details, estimated costs, payment details, deposits and Terms & Conditions for you to sign.

Once you have returned the signed contract and sent through your deposit payment, your date will be booked in!

Couple Details

Name:
Phone:
Email:

Name:
Phone:
Email:

Home Address:

Beverage Package Selection:
Standard Premium Exclusive

Food Package Selection:
Cocktail Feast style Alternate Drop

Changes can be made at a later date. This information is to give you an estimated cost for your wedding day.

Wedding Date:

Type of Function

Seated Cocktail

Estimated numbers
Adults: Kids:

Ceremony Start Time:

Post ceremony start time:
(EBBC beverage packages start from 5pm - additional hours can be added at an additional fee)

Reception Start time:
(The reception start time included in venue hire is 6:00pm. An earlier start can be added for an additional fee)