

EVENTS



Boilermaker House is a craft beer and malt whisky bar with a passion for artisanal cheeses and cured meats.

For group bookings we offer Matched Dinner experiences with your choice of paired whiskies, cocktails, boilermakers or craft beers and delicious platters or canape options additional to our a la carte menu.

We specialise in social events that deserve the ultimate celebration, host an exclusive event or hire a semi private section. Ask our event managers for their advice on the perfect space for your next birthday party, engagement party, school reunion or urban hen's or buck's celebration.

Our corporate events are set to impress clients, colleagues, suppliers or savvy media. Whether you are planning a casual meeting or conference space, an exciting product launch, large corporate event or team-building activities, our events team will be able to work with you to build your unique experience.



209-211 Lonsdale Street, Melbourne Victoria 3000

T: (03) 8393 9367 **E:** info@boilermakerhouse.com

www.boilermakerhouse.com.au

Mon - Wed 4pm - 3am, Thurs 3pm - 3am, Fri - Sat 12pm - 3am,
Sun 3pm - 3am



**BOILERMAKER HOUSE
DINING**

Treat your guests to a Boilermaker experience. This area is perfect for matched dinners, whisky masterclasses along with casual dinner & drinks for larger groups.

Seated: 20 guests



**BOILERMAKER HOUSE
MAIN BAR**

Escape the hustle and bustle of the city, enjoy a sophisticated and rustic setting whilst experiencing top shelf whiskies and signature cocktails and in addition we can serve up some amazing classic cocktails.. This area is a fantastic space for your next corporate or social gathering as a cocktail style event.

Standing: 60 guests
Seated: 40 guests



**BOILERMAKER HOUSE
EXCLUSIVELY**

A refined, unique, low-lit hot spot with the versatility of indoor and outdoor space, and booth seating so you can definitely soak up the atmosphere and impress your guests while you sip the night away on our impressive range of rare and hard to find single malts. Options are unlimited when creating your bespoke package.

Standing: 180 guests
Seated: 120 guests

CATERING



CATERING MENU

A wide range of catering options are available for your event including customisable canapé packages, prime selection of cured meats and cheese and delicious snacks. Let us help you piece together the perfect menu to match your event, whether it be a variety of Ploughman's platters and nibbles, roving canapés or an exquisite 3-course dining experience with matched whiskies, beers or cocktails.

CANAPE PACKAGES (choose from selection below, a minimum order of 20 is required)

6-piece canape package - \$30 per person

Pork and pistachio terrine
Pepper-berry goats curd, onion salsa
Bone marrow, watercress, lemon
Fried pickles, chili-lime mayo (VEG)
Salmon Roe, creme fraiche, dill, toast
Beef & wallaby slider OR Beer battered fish, herbed lemon mayo

8-piece canape package - \$40 per person

Pork and pistachio terrine
Pepper-berry goats curd, onion salsa
Bone marrow, watercress, lemon
Fried pickles, chili-lime mayo (VEG)
Salmon Roe, creme fraiche, dill, toast
Duck liver pate, cherry jelly, brioche
Bruschetta, brioche (VEG)
Beef & wallaby slider OR Beer battered fish, herbed lemon mayo

10-piece canape package - \$60 per person

Fresh Sydney Rock Oysters
Pork and pistachio terrine
Pepper-berry goats curd, onion salsa
Bone marrow, watercress, lemon
Fried pickles, chili-lime mayo (VEG)
Salmon Roe, creme fraiche, dill, toast
Duck liver pate, cherry jelly, brioche
Bruschetta, brioche (VEG)
Beef & wallaby slider
Beer battered fish, herbed lemon mayo

INDIVIDUAL CANAPÉS

(choose from selection below, a minimum order of 20 is required)

\$4.5 per piece

Fresh Sydney Rock Oysters
White anchovy, lemon mayo, tomato relish
Pork and pistachio terrine
Pepper-berry goats curd, onion salsa
Carrot puree, red onion pickle, lemon balm, toast (VEG)
Bruschetta, brioche (VEG)
Pickled courgette, salted ricotta, rye (VEG)

\$5.5 per piece

Salmon Roe, creme fraiche, dill, toast
Duck liver pate, cherry jelly, brioche
Bone marrow, watercress, lemon
Cider pickles (VEG)
Fried pickles, chili-lime mayo (VEG)

Substantial canapés: \$8 per piece

Pork belly, onion puree
Beef & wallaby slider
Chicken ribs, chili-honey glaze
Beer battered fish, herbed lemon mayo

Dessert canapés: \$5 per piece

Mini cheesecake bites, gingernut, lemon
Boozy berry puff pastry tartlets
Dark Chocolate mousse, freeze dried raspberry

GROUP BOARDS:

Small meat board - 3 cured meats	\$22
Large meat board - 5 cured meats	\$30
Cheese board - 3 cheeses	\$45
Cheese board - 5 cheeses	\$55
Cheese board - 7 cheeses	\$75

Large Ploughman's platter - \$75
3 cheeses, 4 meats, pickles & olives

Top shelf Ploughman's platter - \$99
4 cheeses, 5 meats, pickles & olives

FOOD STATION:

Top shelf Ploughman's station – \$30 per person – Minimum 15 guests

Artisan selection of cheeses, selected meats and charcuterie, olives & pickles, condiments and bread from our one of a kind meat and cheese bar. Beautifully presented as a centrepiece for your event and a lovely grazing style addition to your canapé selections.

DRINKS MATCHED DINNER: Example Menu

Entrée to share

Charcuterie selection – cured meats, house made beer mustard, cider pickles, fresh rye bread

Mains to share

300g Hanger steak, sauce béarnaise and volcanic salt

Half Chicken, roast vegetable puree, burnt spring onion

Chef's selection of sides – one side allocated per person

Twice cooked chat potatoes with confit garlic and rosemary

Brussels sprouts with nutmeg cream and guanciale

Dutch carrots with chicory, pepitas, maple and cheese

To Finish – please pre-select an option

Artisanal cheeses, matching accoutrement, farmhouse bread

OR

Boozy Berry cheesecake, Jameson Jelly, Chantilly (48h notice required)



BEVERAGES



We take great pride in our cocktail list, whisky and beer offerings, along with our wine list. We deliver exquisite cocktails, an impressive range of 950 whisky's and fluctuate up to 50 beers in total all which can be matched to whisky on request.

Our beverage menu has been developed to suit all palates and take you on a journey from the start with your arrival drink, to the height of the party, through to the end-of-the-evening night caps. Create your own beverage selection with us and make the most of our diverse options.

At Boilermaker House we pride ourselves on showing you and your guests a unique experience and suggest you work with our events team on building your desired drinks list for the evening via on-consumption beverages.



EXPERIENCES

It is obvious from the moment you walk through the doors at Boilermaker House that we love our whisky. The Boilermaker House staff are widely regarded as some of the best bartenders and most knowledgeable ambassadors of whisky in Australia.

With such passion and dedication to the cause it would be just plain rude not to share it with you. We thoroughly enjoy hosting classes whether you are looking to hone your knowledge or just have some fun. These special occasions are great to do with a group of friends or as a fun way to encourage team building amongst your staff.

Our whisky classes can be held either as part of an evening function or as an afternoon event (conditions apply). These sessions generally run for one hour and include your knowledgeable host and your whisky tastings. Light snacks are provided but for something more substantial we can recommend a selection of cured meats and cheeses to enjoy throughout your class and a dinner post whisky tasting. Prices begin at \$75 per person.



WHISKY 101 - \$75 per person

An introduction to the spirit and a look at the classic styles from the home of whisky distilling. We look at the 3 powerhouses of whisky distilling - Ireland, Scotland & The USA - the history and the differing methods of production.

WHISKIES OF THE WORLD - \$95 per person

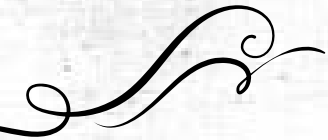
Do the Scots do it best? We'll explore the wonderful world of whisky as interpreted by the Irish, Scottish, Japanese perhaps even an Indian, Aussie or Taiwanese or two.

A TOUR OF SCOTLAND - \$125 per person

Looking at expressions from the home of Single Malt. A whisky from each of the 5 classic regions, looking at the differences and similarities in production and distillery style.

OLD AND RARE - \$200 per person

For the guy or gal who has everything! Here we look at whiskies that have won huge awards or gained international recognition from scoring extremely high on the professional score cards. With the current and volatile nature of rare whisky, these selections are based on what can currently be sourced, smuggled or shipped via friends in the know. Rest assured whatever you taste will make you the envy of anyone not there.

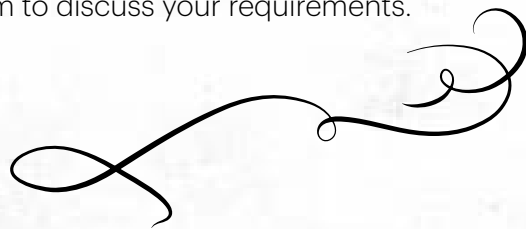


PHOTOGRAPHY & FILMING

Boilermaker House provides some interesting backdrops for in the world for filming and photography projects. We can accommodate large commercial projects, feature films, documentaries, fashion photography and portrait shoots. Our helpful and experienced staff are happy to advise you on further details and will endeavour to make your shoot as smooth as possible.

EXTERNAL EVENTS

Whether you are planning an internal event to celebrate a company milestone, Christmas festivities or business team building in your own work place Boilermaker House is able to offer their expert staff and style for all things beverage. Please speak with our events team to discuss your requirements.



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