



Relaxed elegance + award-winning craft beers

Beautiful Weddings

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We love celebrating, too!

Congratulations!
We're thrilled that you're considering Cowaramup Brewing Company for your wedding or function.

Just off the beaten track, we're four kilometres outside the main Cowaramup township, in gentle rolling landscape, that's perfect for general fun, frivolity, and the photos which capture it all (whether you're into Instagram, or not).

If you're looking for a special somewhere that offers relaxed elegance, complemented with award winning craft beers (plus amazing local region wines — we're in the South West, after all) then you can call off the search.

We're proudly *craft* — but that doesn't have to mean *small*

Craft beer traditionally means high-quality, hand-crafted, small-batch. Cowaramup Brewing Company, and our renowned ales and lagers, certainly meet this definition but we can also play big and accommodate your special event, anywhere from 60 to 300 guests.

Whether you'd prefer an intimates only setting or want the full-blown spectacular, we're ready, willing, and able. From our family to yours, we look forward to welcoming you all to Cowaramup Brewing Company.

We're always up for a celebration!



Our Venue

Hold your ceremony, reception, or both, at Cowaramup Brewing Company.

We're a working craft brewery and restaurant set on five acres of mature gardens, looking out over gentle rolling hills and a dam, which means plenty of space for a truly chilled-out celebration you can make totally yours.

Delight your guests with our quintessential South West WA setting, uniquely flavoured craft ales and lagers brewed on site, local wines, and mouth-watering produce.

Delight your guests





The Property

We have two main areas on the property ready to host your celebration.

Main Building + The Deck

A modern, character-filled, *party-ready* rammed-earth building with panoramic view beyond from our wall of glass bi-fold doors, opening to the wooden deck, lawn and gardens below, and children's playground just beyond. For up to 280 guests.

The Paddock

A grassy blank canvas just awaiting your fantasy event styling. For up to 300 guests.



VENUE

Main Building and Deck

Our Main Building can accommodate 120 guests stand-up style whilst The Deck can hold up to 150 guests.

Venue booking includes both spaces, whether your event uses just one, or both.

Ceremony

\$250 per hour / \$150 per hour (off peak)

Reception

\$200 per hour / \$150 per hour (off peak)

Note: We don't usually host sit-down meal functions, however we are open to discussion on this.

Cowaramup Brewing Company provides:

- * Our standard furniture
- * Beverage Package
- * Catering Package
- * Wait staff
- * Toilets

South West Event Studio can organise your:

- * Special furniture
- * Special Table Settings and Decor
- * Event styling and set up
- * Audio Visual equipment
- * Backdrops and props



The Paddock

You'll need a marquee or similar for The Paddock, but here, you get the largest capacity in the one vicinity (generally limited only by your marquee selection) and your guests look back to Cowaramup Brewing Company and gardens making a stunning backdrop as the sun goes down.

Our event partner, **South West Event Studio**, can assist you to curate the amazing wonderland of your dreams in The Paddock.

\$200 per hour / \$150 per hour (off peak)

Of course, if arriving early or between your ceremony and reception, your guests are always welcome to join us for a quick beverage or two during usual service. If your event in The Paddock requires exclusive use of the venue, an additional \$200 per hour for ceremonies, and \$250 per hour for receptions, applies.

Our Event Partner:

**SOUTH WEST
EVENT STUDIO**

PREMIUM EVENT HIRE

From Cowaramup Brewing Company:

- * Cowaramup Brewing Beverage Package
- * Bar staff
- * Toilets

With assistance from South West Event Studio:

- * Marquee
- * Power as needed
- * Furniture
- * Table Settings
- * Flowers, decorations and accessories
- * Event styling and set up
- * Lighting and heating
- * Audio Visual equipment
- * Backdrops and props
- * Catering
- * Cocktails, tea and coffee

VENUE





We love hosting a relaxed casual celebration

Beverage Package

You've having a wedding at Cowaramup Brewing Company so naturally, our core ales range of and lagers are the main feature.

Margaret River region wines, local ciders and more, soft drinks and hot drinks add the perfect complement.

Choose from **Per head**, **Per hour** OR **Consumption** basis.

Per Head

* \$60 per head for 6 hours

Per Consumption

Prices as indicated (right) / Minimum spend \$5,000



And then we all get thirsty

COWARAMUP BREWING COMPANY CRAFT BEER CORE RANGE

Regular Serve (390 ml)

Pilsener \$8.5
Hefeweizen \$8.5
Lightsign Summer Ale \$8.5
India Pale Ale \$8.5
Chocolate Porter \$8.5

MARGARET RIVER REGION WINES

Per bottle

Make up to six selections

Highbury Estate Sauvignon Blanc \$32
Folklore Classic White (v) \$32
Twin Cellars Chardonnay \$34
Mad Fish Riesling \$36
Skigh Rosé (v) \$36
Swings & Roundabouts Cabernet Merlot \$36
Twin Cellars Shiraz \$36
Mad Fish Sparkling \$36

CIDER & MORE

Make up to two selections

Custard & Co Original Cider (gf) (v) \$8.5
Douth Lemon, Lime & Bitters \$12
ZenZero Ginger Beer \$12
Aperol Spritz \$12

SOFT DRINKS

*Make up to two selections
per category*

Margaret River Beverages

Lemonade \$5
Citron Presse \$5
Triple G \$5
Berry Fusion \$5
Peach Ice Tea \$5.5

Coca Cola Co.

Classic Coca Cola \$4
Diet Coke \$4
Fanta \$4
Lift \$4
Mineral Water \$4

GC Juices

Apple Juice \$3
Orange Juice \$3
Tropical Juice \$3
Filtered tap water: free all night

Hot Drinks

Tea \$3
Coffee \$4
Hot Chocolate \$4

Canapes

Our canapé menu is popular for functions that are going for that more relaxed, less formal, vibe (after all, that's how we roll, too).

The venue lends itself well to this style as your guests can mingle without being confined to the set table plan — although of course, they can still sit down as long as seats are part of your layout.

As with all our food, we focus on sourcing local produce from local suppliers, and where possible, add flavour with our craft beers.

Canapes

* Approximately three hours service

* Make up to ten selections

\$60 per head



Good food, good friends

Kingfish sashimi, fish roe, wakame seaweed & yuzu mayonnaise (gf) (v)

Rosemary Lamb Backstrap, Pea Puree, Feta & Mint (gf)

Cured Tasmanian Salmon, Avocado Puree, Pickled Cucumber & Pumpkin (gf)

Black olive & caper tapenade bruschetta, mozzarella & basil (v)

Tallegio & chive arancini balls & truffle mayonnaise (v)

Cured duck breast, beetroot, goats curd & blood orange (gf)

Buttermilk fried chicken & preserved lemon aioli

Cambray Goat's Cheese & beetroot tartlet, crushed hazelnuts & local honey (v)

Slow cooked pork & sundried tomato terrine, focaccia & chorizo Jam

South Australian Oysters, pomegranate & riesling vinaigrette (gf)

Cauliflower & parmesan croquettes & smoke tomato relish (v)

Chicken liver parfait, house baked bread, pickled shallot & charcoal salt

Gorgonzola & fig, toasted brioche & onion jam (v)

Chilli crab cakes, piquillo pepper & ruby grapefruit

Asparagus & leek blini & salsa blanca (v)

Chermoula prawn & pork belly skewers (gf)

Terms + Conditions

BOOKINGS

- * We'll tentatively hold your booking for up to fourteen (14) days.
- * To confirm, you'll need to pay a non-refundable \$1,000 deposit and complete our Booking Form.

PAYMENTS

- * Function payments via bank Electronic Funds Transfer only, please.

Payment Milestones:

- * Within 14 days of tentative booking: \$1,000 deposit
- * Three (3) months prior to event: 50% of total estimated cost balance
- * Three (3) weeks prior to event: Remaining 50% balance of total estimated cost
- * By close of following business day: Any additional costs incurred during event

VENUE HIRE

Generally, the following seasonality applies to our venue.

- * Mid-week: Monday to Thursday
- * Low-season: May to August, excluding long weekends, school holidays and special days such as Mother's Day, Father's Day, Valentine's Day, Grand Final, Melbourne Cup, and local festivals such as Margaret River Gourmet Escape, Busselton Ironman, etc.

Venue hire commences 2 hours prior to your first guests' arrival to allow for cleaning and set up.

VENUE LAYOUT

Main Building + The Deck:

- * Your venue hire includes existing Cowaramup Brewing Company furniture in standard configuration. You're welcome to move or remove our furniture for your event (charges will apply).

The Paddock:

- * Your layout will be determined with your external event manager.

VENUE VACATE

- * Service concludes no later than midnight and all guests must vacate the venue by 12.15 am.
- * You must ensure sufficient transport from the venue for all guests.

GUEST NUMBERS

- * You'll need to confirm final attendance numbers three (3) weeks prior to your event.
- * Please note: cost reductions based on reduction of guest numbers aren't possible after this.

MENU

Main Building + The Deck:

- * Your event package includes a complimentary menu tasting for two (2) people, two (2) months prior.
- * You'll need to confirm your menu selections, including any special dietary requirements, four (4) weeks prior.
- * Whilst we take all care, we cannot take responsibility for guests affected by ingredients or traces of substances

in our food as we cannot absolutely guarantee cross-contamination will not occur.

- * We always exercise best efforts, however our menu is subject to produce availability and appropriate substitutions may be needed.

The Paddock:

- * Your catering package terms and conditions form part of your direct relationship with your chosen catering supplier and/or event manager.

BEVERAGES

Responsible Service of Alcohol

- * All guests must adhere to the WA Liquor Licensing Act. Our staff have a duty of care to serve alcohol in a responsible manner and operate strictly within Responsible Service of Alcohol (RSA) guidelines.
- * We reserve the right to refuse supply to any guest considered to be under age, intoxicated or behaving in an offensive / inappropriate manner.
- * You'll need to nominate an RSA contact from your party to act on your behalf regarding any issues related to consumption of alcohol at the venue.
- * Under no circumstances is any BYO alcohol to be brought on to the premises. Cowaramup Brewing Company reserves the right to confiscate any BYO alcohol.
- * Alcohol-free beverages must be made available to your guests and these are included in your beverage package. We supply drinking water for the event duration at no charge.

Terms and Conditions

Main Building + The Deck:

- * Only beverages supplied by Cowaramup Brewing Company as part of our Events Package can be served and consumed at our venue.

The Paddock:

- * Cowaramup Brewing Company beverage packages in The Paddock do not include cocktails and hot drinks — these are to be organised with your chosen catering supplier and/or event manager.

GUEST CONDUCT

- * We all want everyone to have a great time. We know you're great hosts and understand that you're responsible for your guests' conduct. In short, they must behave in an orderly and lawful manner.
- * We reserve the right to terminate or cancel your event if we reasonably believe it doesn't meet this requirement and we're not responsible for any costs, damages or expenses as a result of taking this action. You indemnify Cowaramup Brewing Company for all costs, expenses, damage and loss caused by anything you or your guests do.
- * General and normal cleaning are included in your venue hire, however additional cleaning fees will occur if your function generates cleaning above and beyond this (for example, extra cleaning if a guest is sick).
- * Underage guests (under 18 years old) must be accompanied by a parent or court appointed legal guardian for the duration of your function.

EXTERNAL SUPPLIERS & DECORATIONS

- * Our event partner for The Paddock is South West Event Studio. However, we don't place any restrictions on suppliers (other than those already stated).
- * All access, set up and deliveries, especially large items, are subject to final advance approval by our Function Co-ordinator. We'll need to know your bump in/ bump out times and any deliveries (items, timings and contact details). You'll provide these on our Event Planning form.
- * We're not responsible for providing any personnel to assist with delivery and pick-up of your property.
- * You're wholly responsible for any damage, injury, or loss of, any of your property left on our premises prior to, during, or after a function (including hire equipment / goods) and you're financially responsible for any damage to persons, fittings, property or equipment by yourself, your guests or contractors.
- * Please note that nothing may be nailed, screwed, stapled or adhered to any wall, door or other surface of our building, and all decorations must be approved by our Function Co-ordinator.
- * All property brought into our venue must be removed within 24 hours following your event.
- * Sorry, no party poppers, confetti, table scatters, rice, smoke machines or glitter at our venue.

FORCE MAJEURE

- * We're not responsible for any costs, damages or expenses you incur in the event we're unable to provide the facilities, or any other arrangements, for your event due to circumstances beyond our control.
- * However, your deposit and any monies paid to us, may be advanced to another date.
- * In the event of a pandemic necessitating an intrastate lockdown, you may transfer your booking and any, and all, monies paid, to another date within two (2) years of your original booking.

CANCELLATIONS

All cancellations must be in writing (by email is acceptable) and you must receive an acknowledgment to be valid.

If you cancel your event, we retain:

- * 100% of your non-refundable deposit, AND
- * 25% of your estimated cost balance if you cancel within 90 days of your event, OR
- * 50% of your finalised cost balance if you cancel within 21 days of your event.



Need a sneak peek, first?

We're experienced in hosting weddings and functions at Cowaramup Brewing Company and we're confident you'll love it because we love it, too.

We understand that you'd probably like to come see our venue to help you decide (we would, too) so to book a tour, just contact us direct.

Claire: 0414 454 066

Jeremy: 0404 140 607

Email: admin@cowaramupbrewing.com.au

If you're looking to host your function in The Paddock, we recommend that you contact South West Event Studio, who will organise your on-site Cowaramup Brewing Company tour, and present all your other event hire element options such as marquee, furniture, table settings, and styling.

Contact Kristie at South West Event Studio

Call: 0477 025 170

Email: hello@southwestevents.com.au



Come and see what we're all about



Let's book!

Name:

Phone:

Email:

Address:

(home and postal)

Function Date:

Function Time:

Number of Adults:

Number of Children:



To secure your booking, please pay your non-refundable \$1,000 deposit via electronic bank funds transfer:

Account Name: **Stonebay Holdings Pty Ltd**

BSB: **036-037**

Account Number: **27-0199**

Ref: Your name + function date [NAME DDMMYY]

Payment of your deposit and submission of this Booking Form indicates your acceptance of our Terms + Conditions.

BOOKING FORM



When you're after something just a little bit different



Visit: 229 North Treeton Road

Cowaramup, Western Australia 6285

Phone: (08) 9755 5822

Website: cowaramupbrewing.com.au

Email: functions@cowaramupbrewing.com.au



@cowaramupbrewing



/CowaramupBrewingCompany