

OUR EVENT SPACE



DEDICATED
to CRAFT
SLOWBEER

About

Our private event space, located upstairs at 351 Smith Street Fitzroy, is the perfect place to hide away from the hustle and bustle of the suburb's grungy streets.

It is an intimate space, with a stylish & eclectic decor; think lush palm trees, woven Persian rugs, period detailing, and natural light that floods in through ceiling length windows.

The central, standard size pool table is where the competitive party goes to congregate, but there is plenty of seating with long, original church pews for those who like to kick back and relax.

The space is available for private hire to enjoy. There is no booking fee, though a minimum drinks spend applies; this varies according to the day & number of attendees.

Details:

- Min guests for private hire: 20
- Max Capacity: 55
- Private Bathroom: N
- Private Bar: N
- Pool Table: Y
- Rooftop Smokers Area: Y
- Heating/Cooling: Y
- Music Input: Y
- Projector: Y
- License: bar closes at 11pm



Min Drinks Spend

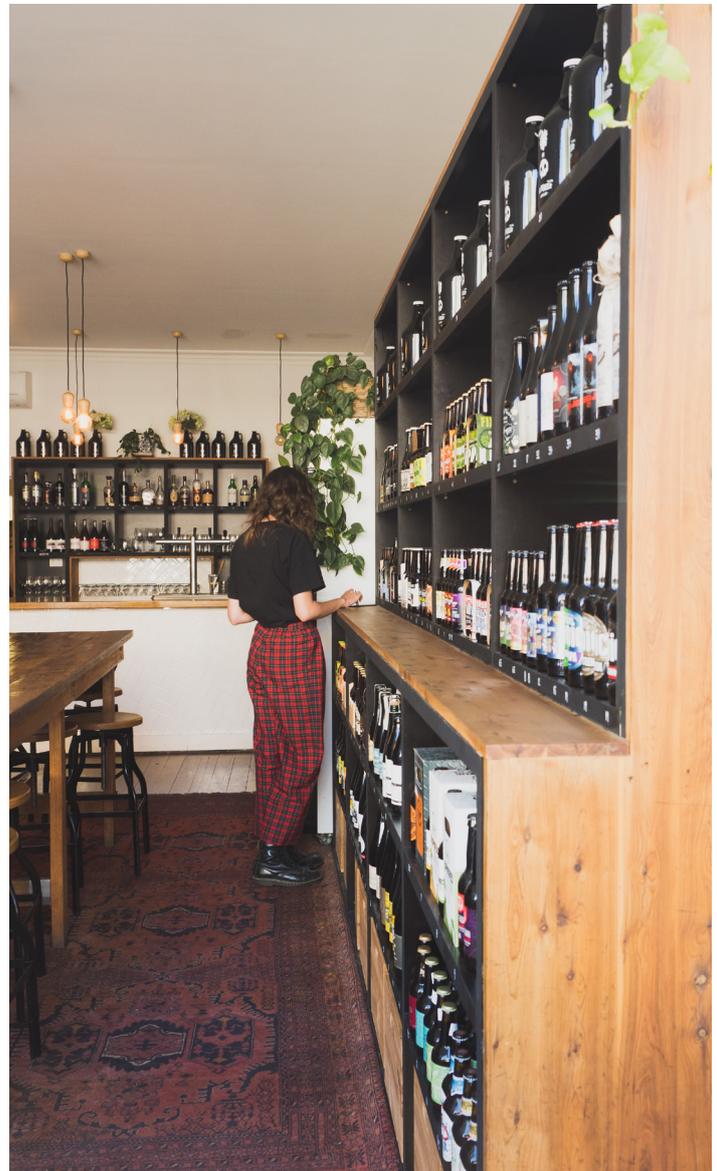
Guests	Mon-Thurs 6-9pm	Fri & Sat 2-6pm or 7-11pm	Sun 2-5pm or 6-9pm
20	\$600	\$800	\$600
30	\$720	\$1080	\$720
40	\$960	\$1440	\$960
50	\$1200	\$1800	\$1200

25% deposit to be made at time of booking. Cancellation less than 14 days from event date will result in loss of deposit.



Drink Options

- 5 rotating tap beers – sour, pale, dark & everything in between. Starting at \$10 370ml.
- A vast selection of bottles & cans from the fridges – on premise corkage applies.
- An ever changing selection of local, small vineyard wines. Available by the glass & bottle. Covering prosecco, white, rose, red, as well as natural, orange & pet nat wines. \$12/\$50.
- Boutique spirits & basic mixers, starting at \$10.
- CAPI soft drinks & non-alcoholic kombucha \$4.



Catering Options Through Slowbeer

- Bar snacks, available over the bar: smoked almonds (\$5), Tuscan mixed olives (\$5), Giardiniera mixed pickled vegetables (\$6)
 - Ploughman's board for 10 pax, \$125. Includes: coppacollo, oak smoked cheddar, McClure's dill pickles, Jam Lady's roasted tomato chutney, Jam Lady's sweet mustard pickle, Tuscan mixed olives, smoked almonds, seeded lavosh & crunchy toasted sourdough. Must order prior to the event with at least 48 hours notice.
- * Catering items are not included in the minimum drinks spend.



Grazing Table Through Fara Feasts

- The Feast of Ferments grazing table is a carefully selected, generous assortment of artisan cheeses, the finest local charcuterie, pickles, and small batch accompaniments. Fara Feasts has purposefully clustered together well-matched ingredients to encourage specific combinations that they love to eat; these appear as three boards, which rotate and are selected by Fara Feasts, and are accompany by a more traditional cheese board.



Onsite Grazing

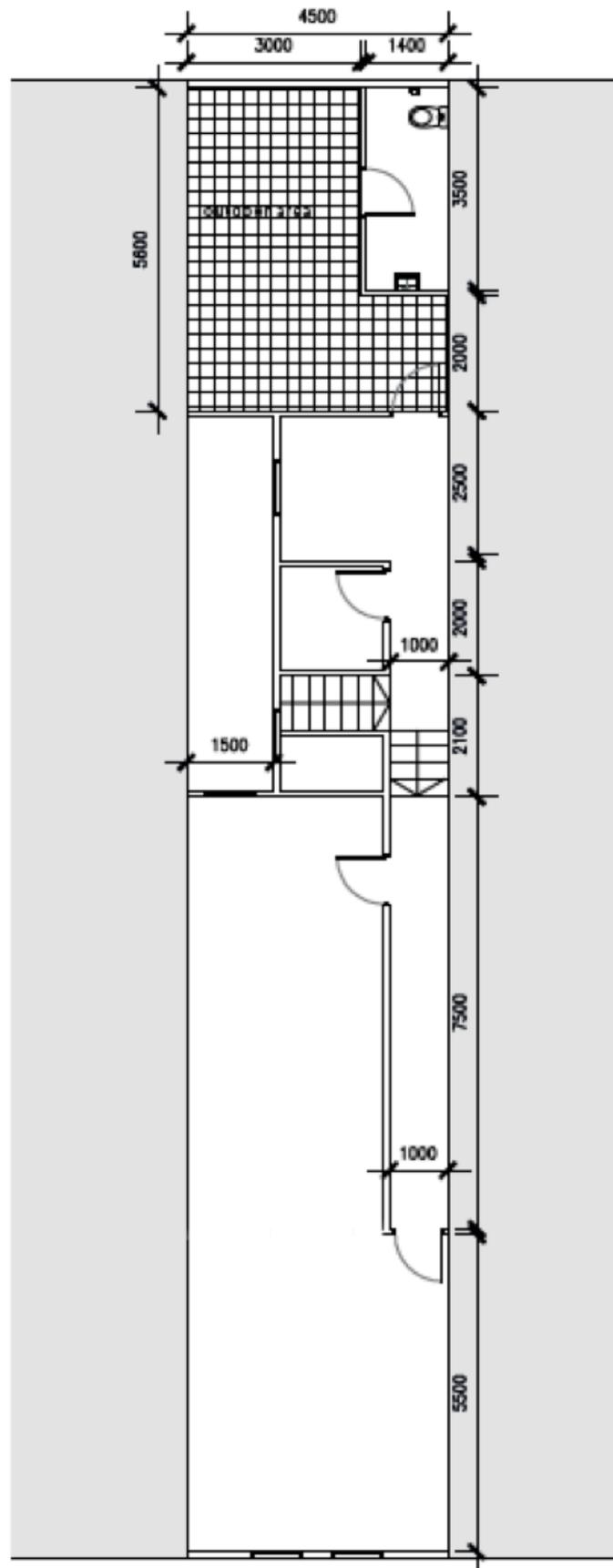
Onsite grazing, which includes assembly, styling, disassembly, and the provision of a bamboo plate, wooden fork, and serviette per person:

- 20 people - \$500
- 30 people - \$720
- 40 people - \$920
- 50 people - \$1225

*Please note that grazing needs to be pre-order prior to event & is not included in the minimum drinks spend.



Event Space Floor Plan



FIRST FLOOR