

THE HALL
BAR
DINING ^{A N D} EVENTS

WEDDINGS



Originally a Masonic Hall, The Hall at Welcome to Brunswick is a truly enchanting space located on Sydney Road. With high beams, lush greenery, plush velvet couches, and elegant timber-paneled floors, this venue exudes a romantic ambiance perfect for celebrating love.

The venue features its own DJ booth to dance into the night, and a fully stocked private bar offering a selection of cocktails, wines, and beers—crafted right on-site at our brewery!

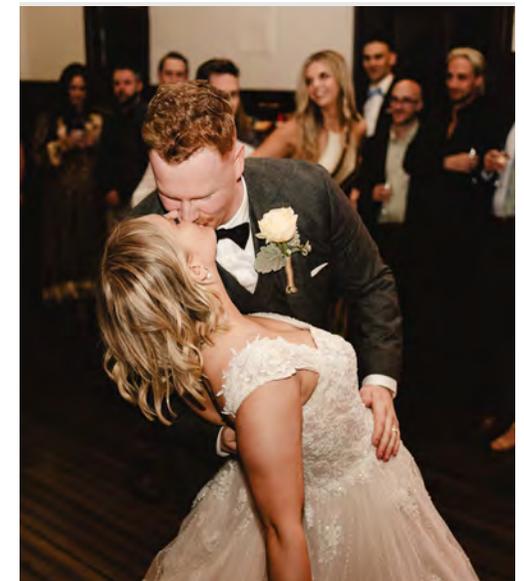
This unique space is incredibly versatile and can be effortlessly configured to suit your vision, whether it's an intimate sit-down affair, a warm family-style gathering, or a lively cocktail celebration.

Your wedding at The Hall at Welcome to Brunswick promises to be an unforgettable blend of tradition, style, and the warm embrace of a venue that truly stands out.

408 Sydney Road, Brunswick 3056 VIC
functions@welcometobrunswick.com.au
(03) 9036 6310



“It was a spectacular evening! Staff were accommodating and ensured everything ran smoothly on the night.”



SPACE

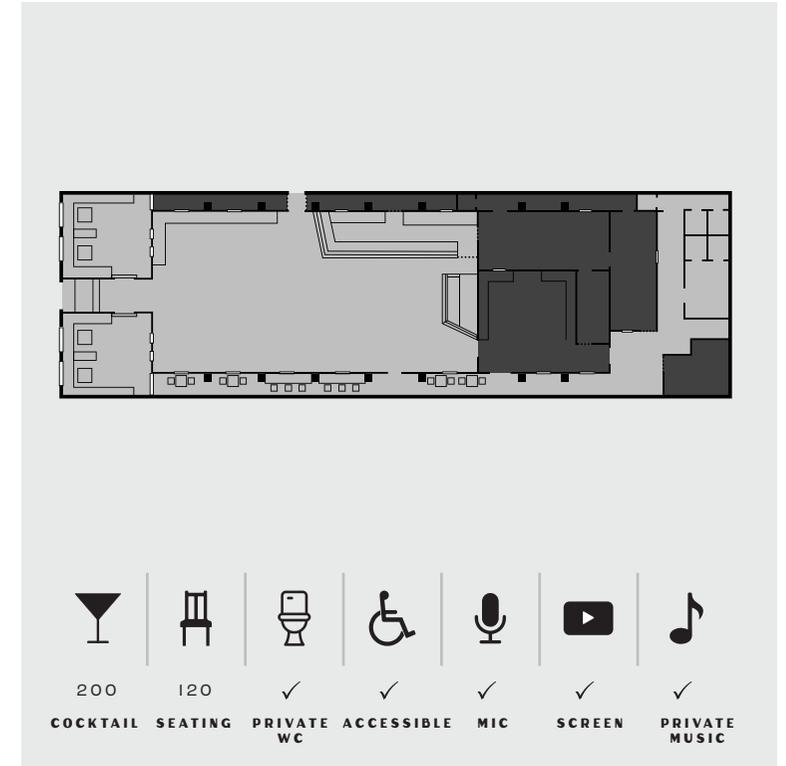


The space is open and flexible so we can work with you to configure the best layout and styling to suit your event.

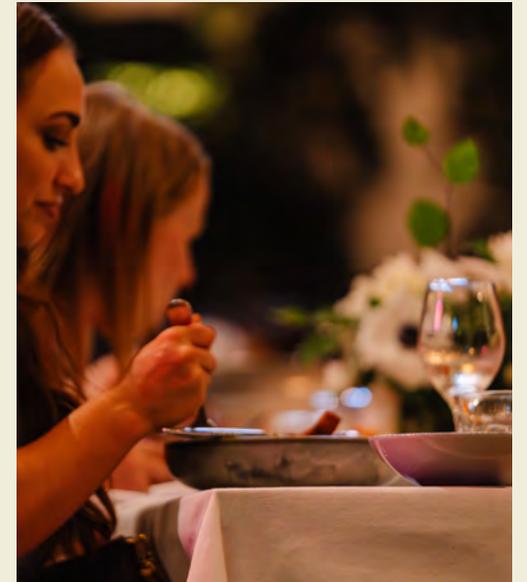
120 GUEST SIT DOWN
200 GUESTS COCKTAIL

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FOOD PACKAGES



COCKTAIL PACKAGES

Pricing

Package one

\$45 per person
5 canapes + 2 substantials

Package two

\$65 per person
7 canapes + 2 substantials

Package three

\$75 per person
5 canapes + 4 substantials

Individually priced items

Canapes - from \$6 per item

(Pork bao & Cheese burger \$7 per item)

Substantials - from \$9 per item

(Lamb shoulder & beef burrito bowl \$10 per item)

Desserts - \$6 per item

Minimum of 30 guests
Seasonal menu changes may apply

Canapes

Cold

Bruschetta with tomato, basil and red onion ^(VG)
Salmon tartare, Kewpie mayo, tobiko and seaweed flake
Cucumber rolls with hummus ^(VG, GF)

Hot

Corn fritter served with house made sweet chilli ^(VG, GF)
Thai basil chicken on cos leaf ^(GF, DF)
Pork or vegan gyoza ^(V)
Chicken skewer with house made teriyaki sauce. ^(GF)
Salt and pepper tofu ^(VG, GF)
Fried chicken with kewpie mayo ^(GF)
Soft shell crab bao with slaw
Crispy eggplant with vegan mayo ^(VG, GF)

Substantials

Beef Massaman curry with rice ^(GF)
Pad Thai noodles ^{(Choice of Chicken or Tofu) (GF, VG)}
Fish and chips with house made tartare sauce ^(GF)
Fried chicken slider with slaw
Pulled jackfruit slider with slaw
Mini pork or tofu bahn mi, pickle and hoisin sauce

Desserts

Chocolate brownie with ice cream ^(GF)
Eton mess with mixed berry ^(GF, V)
Scoop of ice-cream ^(VG)



Dietaries

GF-Gluten free

V-Vegetarian

VG-Vegan

DF-Dairy free

GFO-Gluten free option

VO-Vegetarian option

VGO-Vegan option

DFO-Dairy free option

SIT DOWN PACKAGES

Pricing

Package one

\$60 per person

3 smalls, 2 mains, 3 sides

Package two

\$75 per person

3 smalls, 3 mains, 3 sides

Desserts

1 option - \$6 per person

Minimum of 30 guests

Seasonal menu changes may apply

Smalls

Corn fritter with house made sweet chilli. ^(GF, VG)

Fried chicken with kewpie mayo ^(GF)

Vegetarian curry puff ^(VG)

Salmon tartar, kewpie mayo, tobiko and seaweed flake

Salt and pepper tofu ^(VG, GF)

Edamame ^(VG, GF)

Pork sago ^(GF)

Mains

Beef Massaman curry ^(GF)

Pad thai noodles ^{(Choices of Chicken or Tofu) (GF, VG)}

Slow cooked beef brisket with gravy ^(GF)

Crispy pork with five spices gravy ^(GF)

Grilled chicken with Thai green herbs dressing ^(GF)

Miso glazed salmon fillets ^(GF)

Slow cooked pumpkin with miso ^(VG, GF)

Vegan duck with sweet soy sauce ^(VG)

Sides

Jasmin rice ^(GF)

Mixed leaf salad ^(GF, V)

Asian coleslaw with red chilli dressing ^(GF, V)

Watermelon salad, feta, mint and lime ^(V)

Desserts

Chocolate brownie with ice-cream ^(GF)

Eton mess with seasonal fruit ^(V, GF)



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SOMETHING EXTRA

Food package add ons

Boards - \$125 Serves upto 15 guests

Cheese & charcuterie board

Selection of cheese, cured meats, bread, crackers, pickles, olives, nuts and seasonal fruit

Cheese & antipasto board

Selection of cheese, grilled vegetables, house made dips, bread, crackers, pickles, olives, nuts and seasonal fruit

Grazing tables - \$850 Serves upto 50

Cheese & charcuterie table

Selection of 3 cheeses, 3 cured meats, dips, bread, crackers, pickles, olives, nuts & seasonal fruit

Cheese & antipasto table

Selection of 3 cheeses, grilled vegetables, dips, bread, crackers, pickles, olives, nuts & seasonal fruit

Dessert grazing table

Slices/tarts, chocolate brownies, donuts and an assortment of lollies and chocolate.



BEVERAGE PACKAGES



Our drink packages cater to memorable moments, raising a glass, making a toast and cheers-ing.



BEVERAGE PACKAGES

Basic package

3 hours - \$55 Per person

4 hours - \$65 Per person

5 hours - \$75 Per person

Inclusions

All tap beer

House wine, sparkling, white and red

sodas and juice

Beverage package add ons

Cocktails on arrival

Aperol spritz - \$16

Bloody shiraz gin spritz \$20

Margarita - \$21

Mid Package

3 hours - \$65 Per person

4 hours - \$75 Per person

5 hours - \$85 Per person

Inclusions

All tap beer

Premium wine

5 x canned/bottled beer

sodas and juice

Night cap

Espresso martini - \$20

Old fashioned - \$22

Premium Package

3 hours - \$85 Per person

4 hours - \$95 Per person

5 hours - \$105 Per person

Inclusions

All tap beer

Premium wine

house spirits

5 x canned/bottled beer,

sodas and juice

Please note that the beverage list is subject to change. Drinks will be confirmed closer to your booking date.

Information & Enquires

Welcome to events team
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thehallbrunswick.com.au

