



URBAN RUM DISTILLERS
EST. 2017
NSW SYDNEY AUS

BRIX

FUNCTIONS & EXPERIENCES

Corporate Events | Birthdays | Hens & Bucks Parties | Engagement Parties | Weddings

OUR SPACES

(No Minimum Spends or Venue Hire Fees)

Mezzanine Barrel Room

Seated Capacity: 14 guests

Standing Capacity: 20 guests

Our mezzanine level Barrel Room offers a semi-private experience suited to a range of events from private rum tastings and corporate networking events to intimate dinners with friends and family.

Side Bar

Seated Capacity: 20 guests

Standing Capacity: 50 guests

Situated on our ground level, the fully accessible Side Bar area caters to events for groups of up to 50 guests. Perfect for birthdays or milestone events, afterwork drinks or social gatherings with friends.

Exclusive Venue Hire

Seated Capacity: 60 guests

Standing Capacity: 100 guests

Brix Distillery lends itself to a multitude of private events such as birthdays, engagements & weddings, buck's or hen's, corporate celebrations and product launches. It's well suited to live music and you are welcome to provide your own DJ, musician or other entertainment.



CANAPE SELECTION

Selection of 3 Canapes | 6 pieces per person | \$39 per head

Selection of 4 Canapes | 8 pieces per person | \$49 per head

OR

\$130.00 per platter (20 pieces per platter)

Prawn & avocado crostini, salsa verde
Smoked salmon crostini, creme fraiche, capers
Ceviche tostada, tomato salsa, smoked paprika mayo
Pumpkin & goat's cheese croqueta, minted honey, pecorino (veg)
Chorizo & manchego croqueta, smoked tomato salsa
Potato Samosa, pea, lemon, mint (veg)
Mini falafel, spiced tahini yoghurt (veg)
Pork belly bites, Brix BBQ sauce (gf)
Jerk chicken skewer, lime aioli (gf)
Cheesesteak crostini, sriracha mayo, manchego

More Substantial Options

\$7.50 per piece (min 15 pieces)

Beef slider, cheese, lettuce, Brix BBQ sauce
Crispy falafel slider, roasted red pepper, beetroot hummus (veg)
Tempura king prawn, sesame & teriyaki (gf)
Pulled jackfruit taco, apple cabbage slaw, vegan Sriracha aioli (gf, v, veg)
Fish Taco, avocado, lime, seasonal aioli (DF)

Cheese and Charcuterie Grazing Station - \$19 pp (Add-on option)

Selection of local cheeses and cured meats, seasonal fruit, fresh bread, house made crackers

Cake Cutting Fee - \$3.50 per head
(gf) - gluten free | (veg) - vegetarian | (V) - vegan

SEATED MENU SELECTION

Group Set Menu @ \$85.00 per person

To start (Shared Entree):

Cheese & Charcuterie Plates

Pumpkin & Goat's cheese croquetas, mint & honey
Ceviche, avocado mousse, tomato salsa, tortilla chips

PLATED MAINS

(choose 2 Plated Mains, alternate drop)

Slow braised beef short rib, Brix Rum BBQ sauce, roasted vegetables, potato mash (gf)

Spiced chicken skewer, tabbouleh salad, spiced tahini yoghurt dressing, sumac

Crispy Falafel, tabbouleh salad, spiced tahini yoghurt, sumac (veg)

Roasted ocean trout, sweet potato mash, charred broccolini & toasted almonds (gf)

Spiced crispy pork belly, roasted lemon potatoes, grilled asparagus (gf)

OR SHARED MAINS

Fish Tacos, Corn Tortilla, cabbage slaw, avocado, lime, aioli

Brix Rum glazed BBQ Pork Ribs (gf)

Spiced chicken skewer, tabbouleh salad, yoghurt dressing
(falafel option for vegetarians)

Plus Sides

Shoestring Fries (v)

Baby Cos Salad, candied walnuts, orange, orange vinaigrette (v)

Dessert Options Available for \$14/person

BYO Cake Cutting Fee - \$3.50 per head

(gf) - gluten free | (veg) - vegetarian | (V) - vegan

BEVERAGE SELECTION

BEVERAGE PACKAGES

2 hour - \$44 pp | 3 hour - \$60 pp | 4 hour - \$75 pp

House wine election of white, red, rose, sparkling

Tap beer (rotational)

Brix tap RTD & Brix Rum mixers

House selection of soft drinks

ADDITIONAL BEVERAGE OPTIONS

Cocktail Selection - \$17 per cocktail

Available on arrival or throughout duration of event.

Choose maximum 2 options:

Brix Classic Daiquiri | Brix Dark and Stormy | Brix Spiced Mai Tai
Brix Pina Colada | Brix Passionfruit Mojito | Brix Grapefruit Spritz

Rum Tasting Station - \$18 pp

Guests are given tasting cards to redeem at a rum tasting station for 3 x samples. Tasting station hosted by a Brix team member to guide guests through the tasting. A unique educational experience for your guests!

Bar Tabs & Pay on Consumption options also available



UNIQUE BRIX EXPERIENCES

Distillery Tours - \$40 pp

Get a behind-the-scenes look at our Surry Hills distillery!

This full sensory experience takes you on a deep dive into all stages of the rum making process.

Guests will enjoy a guided tour with one of our knowledgeable Brix staff members followed by

a rum tasting flight enjoyed in the bar.

Cocktail Classes - From \$55 pp

Our Cocktail Classes consist of a two-hour experience in which one of our talented mixologists

will guide the group through the creation of one or two rum-based cocktails

following a tour of our on-premises distillery.

The Cocktail Class experience also includes a welcome drink and a tasty cheese and charcuterie platter

to enjoy alongside your cocktail creations!

1 x cocktail per person + charcuterie - \$55 pp

2 x cocktails per person + charcuterie - \$85 pp

Rum Spicing Masterclasses - From \$85 pp

Become a Rum Spicing Master!

During this class you will blend your own rum from a variety of infusions and create

a signature blend for you to take home and enjoy.

Rum Spicing Classes include a welcome drink, distillery tour, charcuterie and cheese board

and one or two 200ml bottles of your own rum blend.

1 x 200ml Spiced Rum Blends + welcome drink + charcuterie - \$85 pp

2 x 200ml Spiced Rum Blends + welcome drink + charcuterie - \$120 pp



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