



Functions & Events

BRASS MONKEY CRONULLA

COSTS OF EXCLUSIVE USE VENUE HIRE

The fee for the exclusive use of the Brass Monkey is based on a minimum spend on food and beverage.

MINIMUM SPENDS

The following minimum spend on Food applies @ \$55 per person for standard menu items - Menu upgrades can be arranged - additional fees will apply:

- Monday-Thursday & Sunday (minimum 70 people)
- Friday & Saturday (minimum 80 people)

The following minimum spend applies to the Bar:

- Monday-Tuesday (minimum \$1500)
- Wednesday - Thursday (minimum \$2500)
- Friday - Saturday (minimum \$3500)
- Sunday (minimum \$2500)

STANDARD FEES:

- Audio Visual Engineer / Production - \$275
- Door Person - \$250

CONDITIONS OF VENUE HIRE

- A maximum of 140 guests may be in the venue on any night.
- If minimum spends aren't met the balance will be treated as a room hire fee.
- Trading Times: 6pm - 12am (We can trade until 3am - additional fees will apply)
- A guest list must be supplied to Brass Monkey
- Entertainment can be organised. Additional fees will apply
- Deposit of \$1000 required to hold requested date of Private Function (Non Refundable or Exchangeable)
- Balance of payment to be paid one week prior to the event.
- No coffee or tea available
- Minors may not attend the venue unless prior permission is given by management.



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SAMPLE MENU

We are always happy to discuss the menu options in more detail..

SUBSTANTIAL CANAPE MENU

Perfect for any occasion, this great menu provides a variety of options without the hassle of seating plans.

- Antipasto platters on arrival
- Cauliflower, endive, tahini, pine nuts
- Roast pumpkin, potato, hummus, dukka
- Salmon, quinoa tabouli, tahini
- Charred Chicken thigh, garlic toum, zaatar, sumac, cabbage salad
- Beef cheek, Pedro ximénez reduction, potato purée

SEATED MENU

Select 2 plated main meal options to be served as an alternate drop to your seated guests

- Antipasto platters on arrival
- Cauliflower, endive, tahini, pine nuts
- Roast pumpkin, potato, hummus, dukka
- Salmon, quinoa tabouli, tahini
- Charred Chicken thigh, garlic toum, zaatar, sumac, cabbage salad
- Beef cheek, Pedro ximénez reduction, potato purée

LATE NIGHT EXTRAS

We can do some late night Chori pan, Argentinian hotdogs made with chorizo, chimichurri and chipotle mayo.

Based on a minimum of 40 pax for an extra \$12 pp