

HALF VENUE

CAPACITY* -

80 SEATED
50 STANDING
130 TOTAL

*Subject to COVID restrictions.

MINIMUM SPEND -

PER HEAD

\$55

EXCLUSIVITY -

PRIVATE

SHARED



TASTING ROOM

CAPACITY* -

60 SEATED

0 STANDING

60 TOTAL

*Subject to COVID restrictions.

MINIMUM SPEND -

MON-THURS \$1,000 FRI-SUN \$2,000

EXCLUSIVITY -

PRIVATE SHARED



FUNCTION SPACES

FULL VENUE

*On request.

CAPACITY*-

190 SEATED INSIDE

100 SEATED OUTSIDE

290

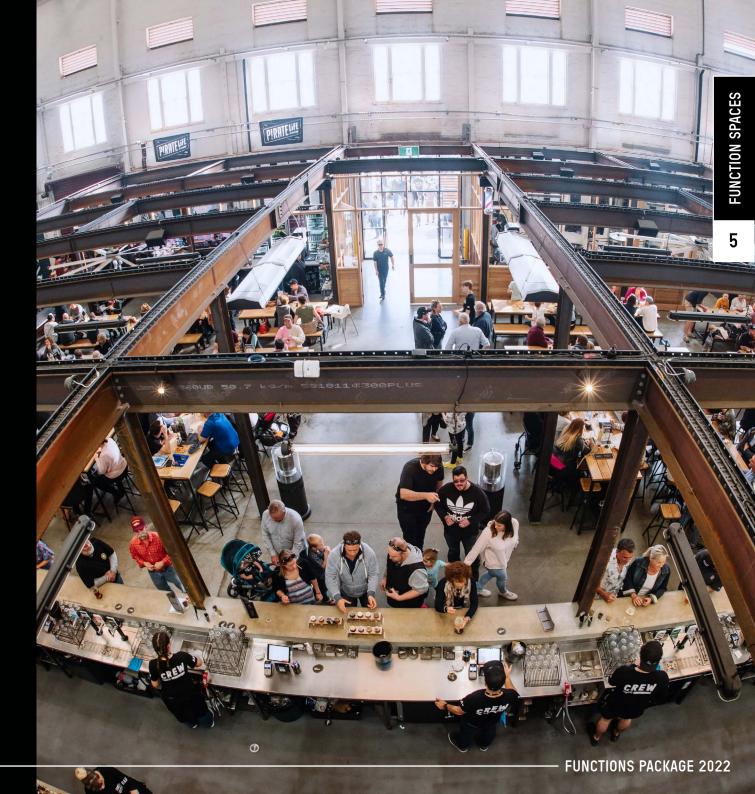
TOTAL

*Subject to COVID restrictions.

EXCLUSIVITY -

PRIVATE

SHARED



BEER FOOD

Fresh, fire, seasonal, salty and local is beer food to us. In the same way we source the best quality ingredients to make our beer, we are proud of South Australian produce and inspired to create our menus around it. Food, made with love, to drink with beer, and enjoy with friends.

Simply pick a package, then choose from an array of expertly prepared dishes - the hardest bit will be narrowing your selection down.

Gluten free? Cool. Vegan? No dramas. Not only has the offering been fine tuned to match our extensive list of beers, it's also all-inclusive - meaning everyone leaves with a full tummy. Even Aunty Suze.



MENUS

Our set menus are available for parties of 25+ people. You custombuild your menu ahead of time so when your party happens, all you need to do is sit back and enjoy the ride.

FOR A NIBBLE...

PACKAGE 1		\$30 per head	
CHOOSE:		5 SMALLS	

TO FEED THE HUNGRY...

PACKAGE 2		\$40 per head		
CHOOSE:	3 SMALLS		3 BIGGIE	

ALL THE TRIMMINGS...

PACKAGE 3			\$50 per head		
CHOOSE:	4 SMALLS		3 BIGGIE	1 SWEETIE	



BUILD YOUR MENU

Customise your menu by choosing from the dishes below.

SMALLS

Seasonal dip served on jatz

V GFA

Chickpea chips with romesco sauce v GF

Mushroom arancini, truffle aioli 🔽

Beef tartare, cured egg yolk, GF salt & vinegar corn chip

Salmon tartare, wasabi mayo, furikake, 📴 prawn cracker

Chicken satay, house-made peanut sauce @F

Fried oysters, South Coast mignonette

Veg spring rolls, açaí sweet & sour sauce 🔻

BIGGIE

Crispy pork belly, miso dressing ©F

Salmon skewers, yuzu kosho, sesame @F

Pork & veal meatballs, sugo, parmesan, @F basil oil

Mini lamb kofta, spiced yoghurt 📴

Roasted chicken wings, GF honey soy dressing

Vegan empanada, pico de gallo 🔻 📧

Gözlemes, spinach, pine nuts, pumpkin ▼ ▼

Pumpkin, zucchini, spring onion fritters 🔻 🗷

Cheeseburger sliders

SWEETIE

Mini cheesecake, passionfruit curd, açaí & passionfruit sauce

Mini chocolate OG stout tart, strawberry compote

If you want to bring your own cake, we don't charge a fee. We will provide paper plates and spoons for serving.

v VEGETARIAN

VE VEGAN

GF GLUTEN FREE

GFA GLUTEN FREE OPTION AVAILABLE

PIRATE LIFE BREWING

BEVERAGES

BAR TAB -

You can put money over the bar, and we will provide wristbands for each guest. A bar tab can be customised by category (i.e. beer and wine, no spirits) or we can run it until you hit a \$ amount and want to wrap it up.

We do not offer drinks packages.

CHARGED ON CONSUMPTION

Pay as you go. Guests can order drinks and fix up as they go, as per usual bar service.



SOUND

We cannot change or turn down our house music. If you have booked the tasting room, microphones can be used for speeches.

DECORATIONS

WE LOVE...

Balloons, flowers, simple banners and photo booths.

WE DO NOT LOVE...

Metallic scatters, confetti, balloons with glitter/confetti and ask that you do not plan your party with these. A cleaning fee will be charged, if necessary, on the night.



PLANNING SOMETHING

SPECIAL?

Our Port Adelaide venue is available for exclusive functions! So, whether you are planning the ultimate b'day bash or officially tying the knot, we've well and truly got you covered.

Work with expert coordinators to get the event looking just right, from the ideal set up, to the perfect food & beverage package - and everything in between.

Then, come party time, you and your guests can sit back, relax, and let our passionate hospitality crew take care of the rest.

Sound like a plan? Hit us up: bookings@piratelife.com.au

Or contact our bookings manager directly: sam.oldfield@piratelife.com.au

PIRATE LIFE BREWING