



THE LOCAL  
.....  
Taphouse

# GATHER AT THE LOCAL

Thanks for considering The Local Taphouse for your next event – we'd love to have you here!

The Local Taphouse is a European-inspired neighbourhood tavern, specialising in craft beer, great food and a warm welcome. We opened back in 2008 and are proud to be the most awarded craft beer venue in Australia, with 20 rotating beer taps we've got something to keep everyone happy.

Whether you're looking to book an intimate function or a sprawling party, we've got the space and team to cater for it.

The Local Taphouse • 184 Carlisle St. East St Kilda, VIC 3183  
(03) 9537 2633 • [skfunctions@thelocal.com.au](mailto:skfunctions@thelocal.com.au)



# SPACES

Please note all spaces are subject to minimum spends based on the day of the week. If you are interested in hiring out the whole venue, including the rooftop, speak to our functions team to inquire.



# WILFRED'S ROOM & TERRACE

Wilfred's Room is the perfect setting for a range of functions – from intimate dinner parties to corporate meetings, the flexible floor plan allows you to create your perfect event.

Enjoy your own exclusive rooftop terrace, vintage lounge and cosy private bar.



Standing	45
Seated	18
Private Bar	Y
A/V	Y
Weatherproof	Partial
Wheelchair friendly	–
TV	Y
Private Bathroom	Y
Air conditioning	Y
Fireplace	–





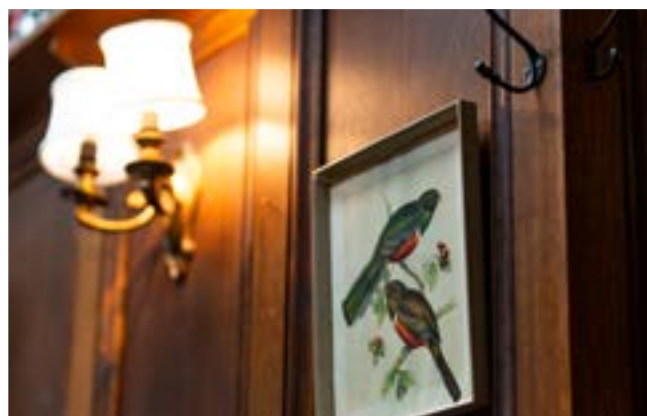


# LOUVRE ROOM

The Louvre Room is the perfect setting for an exclusive dining experience.

The room has a variable floor plan and walls lined with handmade timber louvres to create a vintage European feel.

This cosy area can be booked separately to accommodate smaller events or joined with the Wilfred's Room as an extension on the function space.



Standing	35
Seated	25
Private Bar	-
A/V	-
Weatherproof	Y
Wheelchair friendly	-
TV	-
Private Bathroom	-
Air conditioning	Y
Fireplace	-





# BOCCE ROOM

For smaller events, the Bocce Room in the Main Bar can be closed off to create a private event space.

The Bocce Room is a beautiful long room with recycled floorboard, timber wall paneling, antique mirrors, vintage lighting and its own private entrance off Carlisle Street.

The room also features a 12 metre long Italian bocce court, which can be set up for private events on request.



Standing	80
Seated	60
Private Bar	-
A/V	Y
Weatherproof	Y
Wheelchair friendly	Y
TV	Y
Private Bathroom	Y
Air conditioning	Y
Fireplace	-





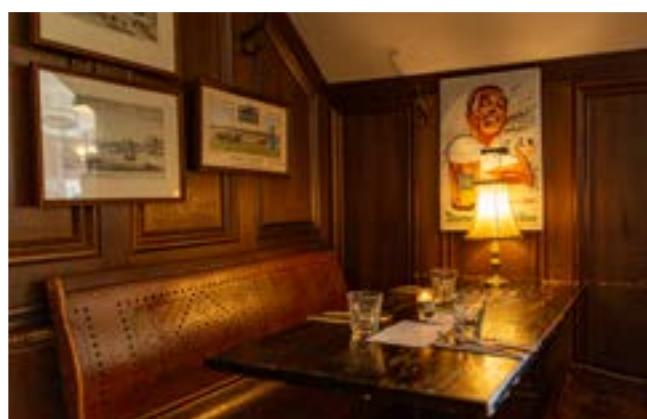


# MAIN BAR

For your larger seated or standing events, our Main Bar is the perfect space.

The Main Bar covers the entire ground floor of the Taphouse, including The Bocce Room, and has a traditional European tavern atmosphere with eclectic vintage furniture and decorations.

The Main Bar comes complete with a small stage, an open fireplace and all 20 rotating beer taps - the full Local Taphouse experience.



Standing	160
Seated	120
Private Bar	Y
A/V	Y
Weatherproof	Y
Wheelchair friendly	Y
TV	Y
Private Bathroom	Y
Air conditioning	Y
Fireplace	Y



# FOOD & DRINKS

# CANAPÉ PACKAGE

\$25pp – 5 canapés

\$35pp – 6 canapés + 1 substantial

\$45pp – 6 canapés + 1 substantial + 1 sweet

## COLD

Oysters, natural with lemon (GF,DF)

Smoked salmon and dill remoulade  
croutons

Beef tartare on sourdough with confit egg  
yolk (DF)

Goats cheese and onion jam tartlet (V)

BBQ jackfruit and rice lettuce cups  
(VG,GF)

Parmesan gougères with truffled Gruyère  
sauce (V)

## HOT

Southern fried chicken, chipotle  
mayonnaise

Panko crumbed eggplant chips, chilli lime  
mayo (VG,GF)

Saffron and parmesan arancini, aioli (V)

Herb crumbed sardine, nduja aioli (DF)

Harissa lamb skewers, tahini yoghurt (GF)

## SWEET

Peanut and dark chocolate blondie (V)

Salted caramel profiteroles, pistachio  
praline (V)

## SUBSTANTIALS

Beef and red wine pie, tomato relish

Cumberland sausage roll, tomato relish

Sesame tofu skewers, chilli peanut sauce  
(VG,GF)

Cheeseburger sliders, BBQ aioli, iceberg  
lettuce

Pulled pork sliders, BBQ sauce, apple slaw

Vegetable pastie, green tomato sauce (VG)

## GRAZING BOARDS

Chef's selection of cured meats, cheese,  
chutney, house-made pickles, local olives  
and artisan bread

Serves 20

\$250

Serves 40

\$500





# HOST A ROAST

\$45pp

## OPTIONAL ENTREE (SHARED)

Additional \$10pp

Please chat to your function coordinator to select from one of our rotating entree offerings.

## MAINS (CHOOSE 2)

Additional protein \$12pp

Twice-cooked pork belly, crackling

Slow-roasted lamb shoulder,  
rosemary, garlic

Whole-roasted organic chicken

Slow-cooked pasture-fed rump cap,  
cooked medium

*Vegetarian mains may be catered for separately*

*All mains are served with roast potatoes  
& jus and are gluten free*

## SIDES (CHOOSE 2)

Green beans, Jersey feta and almonds

Cauliflower and cheese

Roasted root vegetables

Apple, fennel and parmesan slaw

## DESSERT

Additional \$10pp

Please chat to your function coordinator to select from one of our current dessert offerings.



# SIT DOWN

\$40pp (2 Course)

## ENTREE (SHARED)

Antipasto platter with cured meats, terrine and pickled vegetables

Saffron and sage arancini with roasted garlic mayo (V)

Herb and chilli crumbed calamari with lemon

Caramelised garlic bread, muhammara (VG)

## MAINS

Chicken schnitzel, apple, fennel and parmesan slaw

300g rump cap (served medium rare), garlic and herb butter, french fries (GF)

Grilled barramundi, rocket and fennel salad, salsa verde (GF, DF)

Eggplant caponata, zucchini, capsicum, olives, pinenuts and feta (V, VNO, GFO)

## ADD SIDES TO SHARE

Additional \$10

Please chat to your function coordinator to select from our current side offerings.

## ADD DESSERTS

Additional \$10

Apple & walnut crumble, ice cream

Peanut blondie, caramel sauce, ice cream





# BEVERAGE PACKAGES

## **BASIC PACKAGE**

2 Hour – \$45pp

3 Hour – \$65pp

### **Tap beer**

Lager, pale ale, IPA & cider

### **Wine**

House red, white, sparkling & rosé wine

### **Soft drink**

Assorted soft drinks & juices

## **PREMIUM PACKAGE**

2 Hour – \$60pp

3 Hour – \$80pp

### **Tap beer**

Lager, pale ale, IPA & cider

### **Wine**

Choice of 3 premium reds, 3 premium whites, sparkling & rosé

### **Spirits**

House spirits & mixers

### **Soft drink**

Assorted soft drinks & juices

## **ADD ON**

Arrival cocktail – \$14pp

Have a chat with our function team to provide a signature cocktail for your event!





# TERMS & CONDITIONS

Function terms & conditions are subject to change. Please review your booking form carefully before signing and confirming your booking.

## COVID 19 UPDATE:

If, as a result of the COVID-19 pandemic or any related government restriction or regulation, the function is unable to proceed at the agreed date or time, or the number of guests is restricted to a number significantly less than that agreed between the client and venue, client will be entitled to receive a full refund of any pre-paid amounts. The client may also choose to transfer any pre-paid amounts to an event at a later date, pending venue availability.

## ATTENDANCE NUMBERS / PRE-ORGANISED FOOD

Function areas have a maximum capacity. We cannot guarantee entry or access for extra guests if your numbers increase unexpectedly. Guest attendance numbers, any pre-organised function food and dietary requirements must be finalised in writing at least 10 days prior to your event (14 days during November/December booking period). This number will dictate final charges on all set menus/drinks packages regardless of if your guest numbers decrease on the date of the event. Should you wish to increase food numbers after this cutoff, please note that function canapes or set menu items require additional preparation and may not be available.

## CANCELLATION POLICY

If you cancel your function reservation within 14 days of your event (21 days during November/December), a cancellation fee applies. The cancellation fee is equal to 25% of the minimum spend and/or room hire fee. If the cancellation is within 48 hours of the booking, 100% of any pre-organised food costs will be charged in addition to forfeiture of deposit. Bookings cancelled more than 14 days (21 days in November/December) have the option of applying the deposit to a function booked within 6 months, though the minimum spend/availability may differ.

## DAMAGES

Damage to any Local Taphouse property by the function organiser or their guests will result in repair/replacement costs being billed to the function organiser, payable within 7 days of the function date. The function organiser may also be invoiced for excessive cleaning costs as determined by the venue. Failure to pay above costs within 7 days of the function date will result in a credit card being charged the invoice amount. The Local Taphouse is not responsible for the protection of its guests property, though we will make every effort to locate lost items.

## DECORATIONS

All decorations must be approved by The Local Taphouse and must not utilise tape or other adhesives. The Local Taphouse can provide quotes for floral arrangements on request.

## DRESS CODE

The Local Taphouse is a casual dress venue. We encourage you to wear what makes you feel good. Themes and fancy dress must be pre-approved by venue management.

## ENTERTAINMENT

All performances must be approved by our venue management in writing at the time of booking. The Local Taphouse reserves the right to control the volume of all entertainment on the day/night.

## MINORS

Minors are permitted in the venue until the kitchen closes at 10pm, they must be accompanied by their parent or legal guardian at all times.

## OUTSIDE CATERING

The Local Taphouse does not allow outside catering with the exception of cakes. Should you wish for our staff to cut and serve your cake for you, a \$2pp charge applies.

## PUB CRAWLS, HEN'S OR BUCK'S OUTINGS

The Local Taphouse strives to provide a relaxed and inclusive environment for all guests. We accept bookings for pub crawls, hen's and buck's outings provided we are the first stop of the day and guests conduct themselves in accordance with all normal venue policies. Bookings of this nature must commence before 3pm.

## RSA/FUNCTION CONDUCT

The Local Taphouse practises the Responsible Service of Alcohol (RSA). All staff have the right to refuse service of alcohol to any persons they believe to be intoxicated. It is a function organiser's responsibility to conduct their guests in an orderly manner. If an organiser has booked a function on forged pretenses or given falsified information, the venue reserves the right to cancel the function without notice and at the expense of the host.

## SECURITY

Some events will require additional security made available at the cost of the event organiser. The Local Taphouse employs professional and fully qualified security personnel who legally have the right to refuse entry to any patrons who exhibit signs of intoxication. They also have the right to ask similar patrons to leave the premises.

## SURCHARGE

A 10% surcharge applies to all food and beverage purchases on public holidays.





**SEE YOU**  
**SOON**

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