



GADERN BAR (200 pax) / BOCCE COURTS (40pax)
 - Dedicated toilets - Giant Jenga - DJ facilities
 - Smoking area - Projector & microphone facilities



CRAFT BAR (40pax - sit down / 70pax cocktail style)
 - 23 Craft beers on tap - Private bar - 60" LCD TV for projections
 - Easy access to the toilet facilities & the outdoor smoking area



MANE STAGE (450pax)
 - Dedicated toilets - Private bar - Raised stage with green room
 - Easy access to the outdoor smoking area - Booth seating



THE HUDSON (30pax)
 - Exclusive use of a 14" Hudson shuffleboard - Tall tables
 - Easy access to the bar, toilet facilities & the outdoor smoking area



ALEHOUSE (500pax)
 - Dedicated toilets - 2x Private bars - Raised stage & DJ facilities
 - Easy access to the outdoor smoking area

Set in the heart of Fortitude Valley entertainment precinct, this versatile venue offers Brisbane's largest craft beer experience, showcases some of the biggest and best live acts to hit stages and music festival around Australia, plus boasts 5 unique and distinctive function spaces - The Alehouse, The Garden Bar and The Mane Stage, The Hudson and The Craft Bar. It's also home to 4 bars, 2 indoor Bocce courts, and delivers delicious and carnivorous rustic eats. These spaces have played host to an extensive range of functions, presentations, fashion shows and product launches since launching in September 2014.

Located downstairs, the Alehouse features 2 bars, 2 dining areas and a stage, as well as boasts the largest craft beer experience in QLD with 31 craft beer taps on rotation and a 14-foot long Shuffleboard table for additional entertainment. This versatile space caters for all sit down feasting events with smaller areas available for casual drinks and canapes.

The Garden Bar, located upstairs, is decked out in a sprightly palette of colour providing a playful and unique space, perfect for cocktail events and fun competitions playing indoor Bocce and Giant Jenga on the spongy, astroturf courts.

Also located upstairs, is the well renowned music venue, the Mammoth Mane Stage. When this dimly lit loft with separate bar isn't alive with some of the biggest music and entertainment acts to hit Brisbane, the space hosts all manner of presentations, fashion shows and product launches.

As for the food, Woolly Mammoth plates up delicious, carnivorous, rustic eats to enjoy with our decadent house cocktails and 31 craft beers on rotation.

Whether you are looking for a unique backdrop for your next corporate function, somewhere to showcase your mighty tusks or a little something fun for your next celebration, Woolly Mammoth will leave no detail unattended.

Speak with us today to start planning your perfect event.

To complete the booking form head to:
woollymammoth.com.au/function-booking-form

A \$500 deposit or 10% of the bill (if your function is over \$5,000), is required to secure your booking .

The remaining payment is required with your numbers and selections 21 days prior to your event.

CANAPÉS

5 Pieces Per Person	\$20
7 Pieces Per Person	\$26
10 Pieces Per Person	\$35
Extra Pieces	\$4

- Potato spun prawns, preserved lemon aioli
- Twice cooked pork belly, chorizo, sriracha maple (gf/df)
- Pork dumplings, teriyaki, lime (df)
- Beetroot & fetta tart, salsa verde (v)
- Crumbed haloumi, local honey dressing (v)
- Popcorn chicken, Korean chilli & lime caramel
- Mac & cheese arancini, paprika mayo (v)
- Salt & pepper squid, pickled baby fennel, burnt capsicum aioli (gf/df)
- Compressed cucumber, dill cream cheese, watermelon radish (gf/v)
- Vegetable spring rolls, nuoc cham dipping sauce (v)

SLIDERS (\$5 per slider / minimum 10 of each)

- Wagyu beef cheeseburger, maple bacon, pickles, onion, cheddar, aioli, bbq sauce
- Pork belly, apple & red onion, seeded mustard mayo, maple sriracha (df)
- Onion bhaji, pickled chilli, avocado, charred capsicum aioli (df/v)
- Popcorn chicken, katsu sauce, pickled cucumbers, mayo
- Smoked beef brisket, buttermilk slaw, pickled onion, chipotle bbq sauce

BOARDS

Pizza Board (feeds 6-8 people) (gluten free options available)	\$70
- Confit garlic, sweet potato, rosemary, fior di latte, truffle oil (v)	
- Braised beef, house bbq sauce, red onion, bacon, aioli	
- Margarita; napoli, confit tomatoes, fior di latte, salsa verde (v)	
- Spiced lamb, pickled onion, pomegranate, fetta, sumac yoghurt, burnt lemon	

Taco Board (df; feeds 6-8 people)	\$65
Twice cooked pork belly, spiced lamb, popcorn chicken, tortillas, pico de gallo, buttermilk slaw, pickled chillies, chipotle mayo, sriracha, paprika aioli, lime, coriander	

Mammoth Meat Board (feeds 6-8 people)	\$90
- USA pork ribs, mammoth lager & bourbon sauce	
- Beef brisket, chipotle mayo	
- Twice cooked pork belly, maple sriracha	
- Lamb ribs, chimichurri, lemon	
- Mac & cheese arancini, paprika mayo	
- Buttermilk slaw, pickled onion	
- Loaded fries with maple bacon, monteray jack, shallots	

BOARDS (continues)

Vegetarian Board (feeds 8-10 people)	\$70
Selection of Australian cheeses, marinated olives, dips, pickled vegetables & toasted sourdough	

Charcuterie Board (feeds 8-10 people)	\$75
Selection of cured & smoked meats, pickles, charred vegetables & toasted sourdough	

Cheese Board (feeds 8-10 people)	\$60
Selection of Australian cheeses, figs, marinated olives, lavosh & smoked almonds	

Dessert Board	\$6 per person
Dark chocolate & beetroot brownie, pretzels, fudge sauce	

FEASTING TABLE (only in the Alehouse & Craft Bar)

Mammoth Buffet (vegetarian option on request)	\$39 per person
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- Starters
- Fried Pickled Peppers, pesto flatbread & sumac yoghurt (v)
 - Popcorn chicken, house kimchi, peanuts & lime caramel

- Meat Boards
- USA pork ribs, mammoth bbq bourbon sauce
 - Beef brisket, chipotle mayo
 - Twice cooked pork belly, maple sriracha
 - Lamb ribs, chimichurri, lemon
 - Mac & cheese arancini, paprika mayo
 - Buttermilk slaw, pickled onion
 - Loaded fries with maple bacon, Monterey jack, shallots

PICNIC TABLE (only in the Garden Bar) \$28 per person

- Selection of cold cured & smoked meats, sliced sous vide chicken breast
- Smoked salmon, baby capers & salsa verde
- Sweet potato salad, spicy chorizo, shallot & seeded mustard mayo
- Red cabbage buttermilk slaw
- Mixed leaves, cucumber, pickled onion, tomato & merlot honey dressing
- Fresh baguette & hazelnut dukkah butter

Condiments: chipotle mayo, honey mustard, sriracha

2-COURSE GROUP DINNER

(for groups of 10-30 guests)

\$37 per person

Starters

- Grilled haloumi, hazelnut dukkah, sweet potato crisps, local honey dressing (gf/v)
- Salt & pepper squid, pickled baby fennel, burnt capsicum aioli (gf/df)

Mains

- Beef cheek, butter poached sweet potato, baby spinach, jus (gf)
- Chicken ballontine, wild mushroom risotto, chestnuts, sage burnt butter (gf)
- Sweet potato & haloumi salad, pickled onion, dukkah, pomegranate dressing (v/gf)

Dessert (optional - \$9per person)

Dark chocolate & beetroot brownie, pretzels, fudge sauce, salted caramel ice-cream

BEVERAGES

Consumption Tab

Your choice of beverages at your nominated spend

Primal Package

House wine (red, white & sparkling), Mammoth Lager, soft drink and juices

2 hours 35 per person | plus basic spirits 50

3 hours 50 per person | plus basic spirits 70

4 hours 60 per person | plus basic spirits 85

Mighty Tusk Package

House wine (red, white & sparkling), selection of all tap beers in your area, direct pour cocktails, soft drink and juices

2 hours 45 per person | plus basic spirits 60

3 hours 60 per person | plus basic spirits 80

4 hours 70 per person | plus basic spirits 95

Woolly Mammoth Package

House wine (red, white & sparkling), selection of all tap beers in your area, direct pour cocktails, premium spirits, soft drink and juices

2 hours 70 per person

3 hours 90 per person

4 hours 105 per person

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