

B R I X

S Y D X R U M

GROUP BOOKING OPTIONS NOVEMBER/DECEMBER 2020

12PM/3PM/6.30PM WEDNESDAY - SUNDAY
3 HOURS PER SESSION

\$55/PERSON

2 Course Shared Menu

Charcuterie & Cheese Boards

Blue corn tortillas, housemade guacamole & tomato salsa

Pulled pork tacos with pineapple coconut rum jam

Fish tacos with citrus mayo, guac & lime

Charred corn with manchego, aioli & smoked paprika

Sweet potato wedges

\$75/PERSON

Welcome Drink - Brix Peach & Grapefruit

Spritz/Beer/Wine

2 Course Shared Menu

Marinated olives & warm bread

Charcuterie & Cheese Boards

Pumpkin & Goat's cheese croquetas

Roasted Atlantic salmon, fennel, cucumber

& dill salad, preserved lemon salsa

Chargrilled skirt steak, chimichurri

Roasted vegetable selection

Shoestring fries

ADDITIONAL EXPERIENCES COCKTAIL MAKING CLASS

\$40/PERSON

Cocktail Masterclass with 2 cocktails - Shaken & enjoyed by guests!

(If no set menu is required, charcuterie & cheese plates add \$25/person)

RUM SPICING MASTERCLASS

ADD \$55/PERSON

1 x 200ml Spiced Rum - Blended by guests and able to be taken home

(If no set menu is required, charcuterie & cheese plates add \$25/person)

DISTILLERY TOUR & RUM TASTING SESSION

ADD \$40/PERSON

A deep dive into the workings of our urban rum distillery and a formal rum tasting

(If no set menu is required, charcuterie & cheese plates add \$25/person)

BEVERAGE PACKAGES

TAP BEER, HOUSE WINE & BRIX MIXERS

2 HOURS - \$45/PERSON

3 HOURS - \$55/PERSON

Bar tabs can also be set to your desired limit

info@brixdistillers.com

(02) 9360 5441

www.brixdistillers.com