

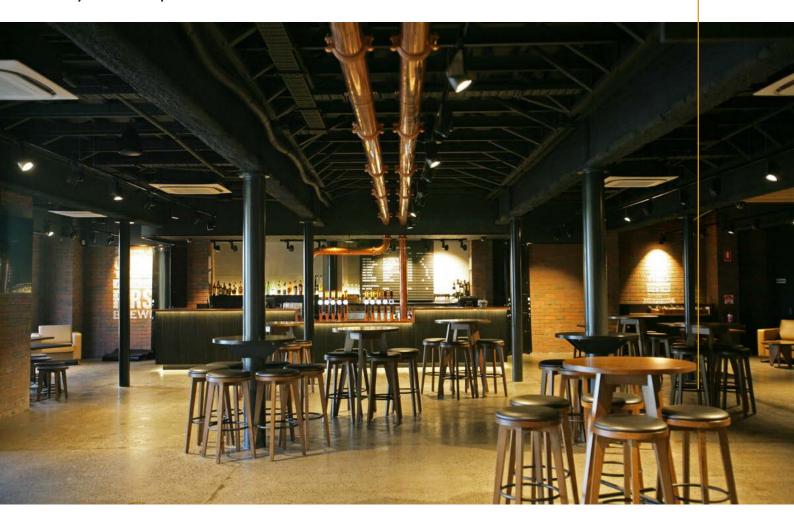
FUNCTIONS & EVENTS



WELCOME

The Rogue Squire brings the cheeky rogue attitude of James Squire to Wheelers Hill. Known as Australia's first brewer, James Squire was a risk taker at heart who turned his life around from being a convict on the First Fleet to become the colony's first and most sought after brewer.

With the James Squire history in mind, The Rogue Squire has been renovated with a sense of history and storytelling. Featuring the full James Squire range on tap as well as a few limited release craft beers, The Rogue Squire is the perfect spot for any social or special occasion.



Pop in for a cheeky pint today to suss it all out, or contact us on -

Email: theroguesquirefunctions@alhgroup.com.au

Phone: (03) 9562 5699

Corner Jells and Ferntree Gully Roads, Wheelers Hill, VIC 3150

OUR SPACES

THE LANDING BAR

The Landing Bar features a fully stocked bar with 10 James Squires beers on tap together with premium spirits and cocktail options, other features include a crowd DJ sound system, Ultra HD big screens and pool table.

The Landing Bar can accommodate semi private events from 40 - 70 guests or can be fully booked exclusively for 70 - 140 guests with minimum spend requirements.



THE LOFT LOUNGE

The perfect space to gather with family, friends or work colleagues, the Loft Lounge is a semi private space upstairs in the heart of our venue.

Suitable for 30 - 60 guests canape style the Loft Lounge is in close proximity to our cocktail bar and outside deck area with breathtaking views of the Dandenongs.

THE ROGUE DECK

Located on the upper level the Rogue Deck provides the perfect setting for a semi private event. This non-smoking, all-weather (heated) outdoor function area provides you with a mix of seated and standing room, access to full bar facilities, giant LED big screen and views of the Dandenong Ranges.

Available to book exclusively for a minimum of 100 guests upto 140 guests with minimum spend requirements.





Minimum of 30 guests

\$30 Swindler Package choice of 4 options

\$40 Nine Tails Package choice of 6 options

\$50 Hop Thief Package choice of 8 options

Choose from

COLD SELECTION

- Kingfish Ceviche, avocado, coriander, radish, sourdough
- Vietnamese Rice Paper Rolls, nam jim
- Smoked Salmon Blinis, creme fraiche, red onion, capers, dill
- Buffalo Chicken Pastry Cups, blue cheese dressing
- Prawn Cocktail, paprika, lemon
- Thai Beef Lettuce Boats, chilli, lime, ginger



HOT SELECTION

- Squires Southern Chicken, ranch, pickled chilli
- Malaysian Chicken Skewers, peanut sauce
- Cauliflower Pakora, tandoori sauce
- Chipotle Beef Sausage Rolls, tomato chilli jam
- Salted Cod Croquettes, charcoal aioli
- Beef & Red Wine Petite Pies, tomato relish
- Mac & Cheese Bites, truffle mayo
- Southern Corn Fritters, lime aioli
- Kataifi Prawns, honey, ginger, soy
- Arancini Bolognese, Parmesan and oregano

DESSERTS

- Jack Of Spades Fudge Brownie
- Pistachio & Apricot Cake
- ▼ Lemon Meringue



Available to order in addition to your canape package

PIZZA SLABS

\$50ea (18 slices)

- Margarita, napoli, mozzarella, bocconcini, basil
- Pepperoni, chilli & tomato sugo, mozzarella, fresh basil
- Hawaiian, tomato sugo, leg ham, mozzarella, roasted pineapple, oregano

HAND HELD ITEMS

\$130 (20 pieces per platter)

- Squires Mini Cheeseburgers, bush tomato jam
- Southern Chicken Sliders, chipotle aioli, slaw
- Pulled Pork Sliders, smoky BBQ sauce
- Thar Siu Pork Bao Buns, house slaw, firecracker sauce
- Roasted Chickpea Sliders, lettuce, tzatziki
- Swindler Battered Fish n Chips, lemon, tartare

PLATTERS

- MIDDLE EASTERN DIPS PLATTER (v) \$80 EACH
 Selection of dips with Turkish bread, flat bread, marinated olives and pickles
- ANTIPASTO PLATTER \$130 EACH
 Arancini, prosciutto fig and goats cheese rolls, bruschetta, tuna zucchini fritters, caprese lollipops
- SALT & VINEGAR FRIES, garlic mayo \$60 EACH
- SWEET POTATO FRIES, wasabi aioli \$80 EACH
- SALT & PEPPER CALAMARI, lemon aioli \$120 EACH
- MIXED SUSHI PLATTER, wasabi, soy \$120 EACH

CHEFS SET MENU

Served with toasted turkish bread, evoo, dukkah & balsamic

TWO COURSE - \$60 PER PERSON | THREE COURSE - \$75 PER PERSON

Menu is served on a 50/50 basis. Minimum 20 people - Maximum 40 people Please advise us if you have any dietary requirements that need to be catered for.

ENTREE

SELECT TWO

- House cured salmon goats cheese baby capers avocado puree frisee, spanish onion horseradish dressing
- Pork belly burnt ends, kimchi slaw ginger chilli caramel sauce
- Porcini and spinach risotto, Semi dried tomato charred asparagus and truffle oil
- Salt & pepper calamari, rocket, parmesan, lemon, aioli
- Malaysian spiced chicken skewers, peanut sauce
- Wagyu Beef Gyoza, sesame, kewpie, pickled vegetables

MAINS

SELECT TWO

- Cape Grim Porterhouse (served medium), potato gratin, charred broccolini, squires jus
- Oven baked Barramundi prawn and crab farce kipfler potato orange butter sauce
- Pistachio Crusted Lamb Rack, roasted kipflers, seasonal baked vegetables, jack of spades jus, red wine reduction, mint oil
- Peri Peri Roasted Chicken, rocket, sweet potato fries, chimichurri
- Potato gnocchi semi dried tomato, spinach, pine nut beurre noisette fried leek smashed pumpkin

DESSERT

SELECT TWO

- Nouse made tiramisu, frangelico amaretto cream
- Apple crumble with vanilla bean ice cream
- Sticky date pudding butterscotch sauce salted caramel ice cream
- Tespresso chocolate mousse, dark chocolate shell, vanilla creme anglaise, sweet biscuit crumb



ROGUE DRINK PACKAGES

From \$60 per person (please discuss with our team)

▼ Chancer Package

Includes all Squires beer on tap, house wine, & soft drinks

3 HRS - \$60 PER PERSON | 4 HRS \$75 PER PERSON

■ Broken Shackles Package

Includes all Squires beer on tap, house wine, house spirits & soft drinks

3 HRS - \$75 PER PERSON | 4 HRS \$90 PER PERSON

EXTRAS

- Gourmet Grazing Table \$20 per person (min 30pax)
- Tea & Coffee station with sweet biscuits \$100 (min 30pax)
- Lollie Bar \$15 per person (min 30 pax)

Please discuss any requirements you don't see with our friendly functions team and we will do our best to make it happen.



DIGITAL PHOTO BOOTH

Digital photo booth hire \$400

Digital & touch operated

Hire includes a customised digital frame

Captures polaroids, GIFs and 3 photo strips Emails or texts images to guests

Complete gallery emailed to you after your event!



TERMS & CONDITIONS

CONFIRMATION OF BOOKINGS

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. Responsible effort will be made to contact the organiser in this event. A booking is considered confirmed upon receipt of these signed terms and conditions, completed booking form and full deposit payment of \$350. For exclusive Rogue Basement functions, a 50% of the booking value deposit is required which is \$2,500. We accept EFTPOS, cash and all major credit cards.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of eight (8) weeks of the date of the function (twelve (12) weeks for November & December functions) will forfeit the deposit. Any cancellations made within fourteen (14) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

FINAL DETAILS & PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, if the selections are not to the venue within that time period it will be a chefs selection, food service times and other specifics relating to your event. Final guest numbers are then required fourteen (14) days prior to your event and this number will form the basis of your final charging. All catering must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change.

In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event. Everyday Rewards + cards, Pub + or any form of staff discounts are not valid for use during your function.

Contact us on -

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