



James Squire

THE
ROGUE
SQUIRE

FUNCTIONS & EVENTS



WELCOME

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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 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

relax

OUR SPACES

THE LANDING BAR

The Landing Bar features a fully stocked bar with James Squires beers on tap together with premium spirits, other features include a Bluetooth music connection, Ultra HD big screens and pool table.

The Landing Bar can accommodate you 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.

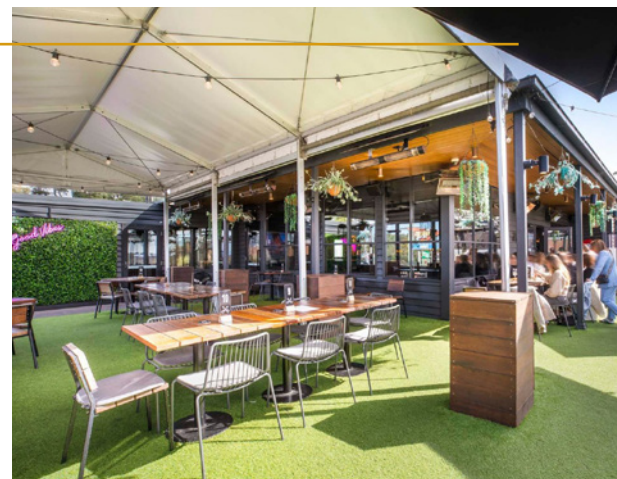
Suitable for 30 - 60 the Loft Lounge is in close proximity to our cocktail bar and outside deck area with breathtaking views of the Dandenongs.



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 up to 140 guests with minimum spend requirements.





THE ROGUE STEAL

Looking for a legendary deal for the Landing Bar?
Grab our all-in-one value offer:

LANDING BAR PACKAGE \$2,500

5 Hour Room Hire / Selection of 10 Platters from our Rogue menu /
\$500 Bar Tab to get the party started.

SELECT YOUR SPREAD

- ▼ **Rogue Wok 'n' Roll** (*Asian Platter*)
peking duck spring rolls, pork belly bites, wonton dumplings
- ▼ **Rogue Party Starter** (*Party Platter*)
beef pies, sausage rolls, Southern Fried chicken
- ▼ **Rogue Reef Bites** (*Seafood Platter*) (I)
Prawn Twisters, Chilli salt calamari, tuna & zucchini fritters
- ▼ **Rogue Veggie Mischief** (*Vegetarian Platter*) (V)
veg arancini, southern corn fritters, mac & cheese croquettes
- ▼ **Rogue Wing Riot** (*Wings platter*)
Bualo wings, Smoky BBQ wings, Blue cheese sauce, Ranch Sauce, Onion Rings
- ▼ **Rogue Rollin'** (*Sushi Platter*) (VO*) (I)
selection of mixed sushi rolls
- ▼ **Rogue Spread** (*Cheese & Charcuterie Platter*) (VO*) (GFIO*)
selection of Artisan cheese, cured meats, olives, dried fruits,
dukkah, fruit paste, bread, crackers
- ▼ **Rogue Cheeky Treats** (*Sweet Platter*) (V)
selection of chef selection of sweet treats

Please note this is not a canapé-style function; food will not be walked around the room but will be placed on tables. This package cannot be changed or altered.



GRAZE LIKE A ROGUE

THE PLATTER EXPERIENCE

At The Rogue Squire, we believe the best stories are shared over a cheeky pint and a solid spread. We're keeping the vibes relaxed with our Platter Packages.

Your selected platters are placed right in the heart of your space so you and your crew can graze at your own pace while soaking in the atmosphere.

Whether you're eyeing the breathtaking views of the Dandenongs from the Rogue Deck, settling into the heart of the venue in the Loft Lounge, or heading downstairs to the Landing Bar, an incredible room for exclusive functions, we've set the stage for your next legendary session.

THE LINE-UP

To secure one of our premium spaces for your event, the following minimum food spends apply:

THE LOFT

\$900

The perfect semi-private space upstairs for 30–60 guests.

THE LANDING BAR (EXCLUSIVE)

\$2,000

Host your event downstairs with a private bar, pool table, HD screens.

Up to 140 guests

THE ROGUE DECK (EXCLUSIVE)

\$3,000

Take over our heated outdoor terrace with views of the Dandenong Ranges.

Minimum of 100 guests up to 140 guests.



ROGUE REVELRY

SELECT YOUR SPREAD

Mix and match from our signature platters to reach your minimum spend.

EACH PLATTER CONTAINS 40 PIECES OF THE SELECTED MENU CHOICE.

BROKEN SHACKLES PLATTERS - \$130

Crisp, uncomplicated, and reliable.

- ▼ **Vegetable Spring Rolls (V) (DFI)**
Served with sweet chilli sauce.
- ▼ **Southern Corn Fritters (V)**
Served with lime aioli.
- ▼ **Mac & Cheese Croquettes (V)**
Served with truffle mayo.
- ▼ **Mini Bruschetta (V) (GFIO*) (VO*) (DFI)**
Sourdough discs, vine-ripened tomato, red onion, basil, and balsamic glaze.
- ▼ **Anti-pasto Skewers (GFI)**
Salami, bocconcini, olive, and fresh basil.
- ▼ **Chipotle Beef Sausage Rolls**
Served with chunky tomato relish.
- ▼ **Beef & Red Wine Petite Pies**
Served with chunky tomato relish.
- ▼ **Squires Southern Fried Chicken**
Crispy fried chicken bites with ranch and pickled chilli.
- ▼ **Mini Churros (CN)**
Tossed in cinnamon sugar with a salted caramel dipping sauce.
- ▼ **Warm Fudge Brownie (CN)**
Served with a rich chocolate dipping sauce.



ROGUE REVELRY CONT.

SWINDLER PLATTERS - \$150

Vibrant, fresh, and slightly more premium flavours.

- ▼ **Filo Mini Ricotta & Spinach**
Served with herbed garlic yoghurt.
- ▼ **Goat Cheese & Caramelized Onion Tarts (V)**
Savory pastry shells with whipped goat cheese and balsamic onion jam
- ▼ **Filo Mini Chicken & Mushroom**
Served with herbed garlic yoghurt.
- ▼ **Buffalo & Smoky BBQ Wings**
Served with blue cheese dip and celery.
- ▼ **Malaysian Chicken Skewers (CN)**
Marinated chicken with satay sauce.
- ▼ **Tempura Prawns (I)**
crispy tempura with soy, ginger, and mirin dipping sauce.
- ▼ **Prawn Cocktail Cups (GFI) (I)**
Individual baby cos cups prawn and Marie Rose sauce.
- ▼ **Thai Beef Lettuce Boats (GFI)**
Fresh baby gem lettuce with chilli, lime, and ginger beef.
- ▼ **Rare Roast Beef Crostini**
Topped with horseradish cream and caramelized onion.
- ▼ **Petite Lemon Meringue Tarts**
Shortcrust pastry with zesty curd and toasted meringue.

Please Note: To keep the atmosphere social and uninterrupted, food is served platter-style and placed on tables rather than being walked around the room.

PACKAGE EXTRAS

Available to order in addition to your canape package

PIZZA SLABS

\$50ea (18 slices)

- ▼ **Margarita (V)** napoli, mozzarella, bocconcini, basil
- ▼ **Portobello & Potato (V)** confit garlic oil base, balsamic mushrooms, rosemary potato rounds, caramelised onion, mozzarella, goats cheese
- ▼ **Prosciutto**, tomato sugo, rocket, mozzarella, hot honey drizzle
- ▼ **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, (CN)** bush tomato jam
- ▼ **Southern Chicken Sliders, (CN)** chipotle aioli, slaw
- ▼ **Pulled Pork Sliders, (CN)** smoky BBQ sauce
- ▼ **Char Siu Pork Bao Buns**, house slaw, firecracker sauce
- ▼ **Hot Honey Holoumi Sliders, (CN)** pickled red onion, rocket, smoked paprika aioli
- ▼ **Swindler Battered Fish n Chips, (I)** lemon, tartare

PLATTERS

- ▼ **Middle Eastern Dips Platter (V) (GFIO*) - \$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 (V) garlic mayo - \$60 EACH**
- ▼ **Sweet Potato Fries (V) wasabi aioli - \$80 EACH**
- ▼ **Salt & Pepper Calamari (I) lemon aioli - \$120 EACH**
- ▼ **Mixed Sushi Platter (VO*) (I) wasabi, soy - \$120 EACH**

CHEFS SET MENU

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 **(I)**
- ▼ Pork belly burnt ends, kimchi slaw ginger chilli caramel sauce **(GFI)**
- ▼ Porcini and spinach risotto, Semi dried tomato, charred asparagus, truffle oil **(V)**
- ▼ Salt & pepper calamari, rocket, parmesan, lemon, aioli **(I)**
- ▼ Malaysian spiced chicken skewers, peanut sauce **(CN)**
- ▼ Wagyu Beef Gyoza, sesame, kewpie, pickled vegetables

MAINS

SELECT TWO

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

DESSERT

SELECT TWO

- ▼ House made tiramisu, frangelico amaretto cream **(CN)**
- ▼ Apple crumble with vanilla bean ice cream
- ▼ Sticky date pudding butterscotch sauce salted caramel ice cream **(CN)**
- ▼ Espresso chocolate mousse, dark chocolate shell, vanilla creme anglaise, sweet biscuit crumb **(CN)**

(GFI) Gluten Free Ingredients | **(GFIO*)** Gluten Free Ingredients Option | **(V)** Vegetarian
(VO*) Vegetarian Option | **(VG)** Vegan | **(VGO*)** Vegan Option | **(A)** Australian Seafood
(I) Imported Seafood | **(M)** Mixed Origin Seafood | **(CN)** Contains Nuts



ROGUE ADDITIONAL OPTIONS

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.



PHOTO BOOTH

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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