



Beer Appreciation Cocktail Style

The Belgian Beer Café Brussels is Brisbane's best beer classroom, with an evening of Belgium's finest brews matched perfectly with traditional Belgian recipes. Your host, our resident beer expert and Australian draughts master champion, will talk of the extraordinary taste of these unique Belgian beers. Beer appreciation evenings are available for 20 – 100 people. They are two hours in length and are hosted as a stand-up cocktail function. We also have a sit-down degustation menu available.

Beer Appreciation Menu

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| First Beer: | Stella Artois |
| Food: | Homemade parmesan cheese croquettes served w frites & mayo |
| Second Beer: | Hoegaarden White |
| Food: | Belgian style meatballs served w tomato fondue |
| Third Beer: | Leffe Blonde |
| Food: | Beer battered mussels w gribiche sauce |
| Fourth Beer: | Leffe Brune |
| Food: | Mini Grand Chimay pie |
| Fifth Beer: | Bellevue Kriek |
| Food: | Belgian waffle served w chocolate sauce |

End of beer tasting. All beers are available at the bar.

Budget: \$65.00 per person

Any food or beverage consumed beyond this will be charged on a consumption basis. For all bookings over 15 people, credit card details are required as a deposit to hold the table. Menus may be subject to change on the day. A 3% surcharge applies to all payments made by credit card. Final numbers are required 3 days prior to the function. If on the day your party is smaller than confirmed, there may be a \$25.00 penalty for each absentee.