

Functions Brochure







New Tricks is a rustic cellar door and gin distillery brimming with farm-style character and charm. Conveniently located in Albion, just a ten-minute drive from the CBD, we offer a unique escape from the city's hustle and bustle.



Whether you are seeking an intimate venue for a few close friends or a large-scale event, we have a package to suit your needs. Our versatile space can accommodate up to 50 guests for a seated event, and up to 80 guests in a cocktail-style arrangement.

-PRIVATE-

-CORPORATE-

- Birthdays
- Engagement Parties
- Bridal Showers
- Baby Showers
- Celebrations of Life
- Weddings
- Reunions



- Team Building Days
- Product Launch
- Gala Dinners
- Cocktail Parties
- EOFY Celebrations
- Christmas Parties
- Award Evenings
- Media Events

Features

- Exclusive hire of the entire venue
- Dedicated bar staff
- The venue as your canvas to decorate as you please
- Control of the audio system to play your music
- Option to add a gin making class
- Ample street parking
- Option to bring in live music
- Option to bring in external caterors or vendors
- Freedom to create a custom cocktail for the event





Monday to Thursday - \$1000 minimum spend Friday to Sunday - \$2000 minimum spend For smaller parties of 30 or less, custom pricing can be arranged

The minimum spend can be used to purchase drinks and food off of the menu or can be set up as a bar tab.



The average event runs for 5 hours, charges may apply for additional hours if needed.

15% surcharge applies on public holidays





Food Menu

Pizzas \$20

<u>Pepperoni</u> - tomato base, cheddar, black olives, pepperoni

<u>Vegetarian</u> - tomato pesto base, mozzarella, sun-dried tomatos, roasted capsicum

Cheese Board \$25

Brie, blue cheese and cheddar with lavosh crackers, quince paste and grapes

Grazing Boards

A selection of cheeses, antipasto, cured meats, fruits, nuts, pickles and dips thoughtfully displayed. \$170 per board (provides nibbles for 15 people)

Outside Caterers

You are welcome to bring in outside caterers or food trucks of your choosing. We can provide recomendations with caterers we have worked with in the past.

Drinks Menu

WINE

RED		
New Tricks BarberaGranite Belt, QldTart cherry & redcurrant, underscored by floral hints of violets & spicy nutmeg. Winemaker: Frances Futter	2023	\$12
New Tricks ShirazGranite Belt, QldA rich tapestry of raspberry & plums with subtle notes of cracked white pepper & eucalyptus. WInemaker: Mike Hayes	2023	\$12
WHITE		
New Tricks Chardonnay Granite Belt, Qld A medley of kiwi fruit & golden pineapple with creamy undertones of vanilla custard & toasted hazelnut. Winemaker: Mike Hayes	2023	\$12
New Tricks Fiano Granite Belt, Qld Floral aromas lead to a palate of sun-ripened apricots & tangerine, with a subtle hint of toasted almonds. Winemaker: Frances Futter	2024	\$12
New Tricks Pinot GrisGranite Belt, QldAromas of ripe pear, white peach & orange blossom, with flavours of refreshing lychee & melon.Winemaker: Frances Futter	2024	\$12
SPARKLING		
Symphony Hill Prosecco Granite Belt, Qld	2023	\$13

SPIRITS

GIN		
Gin Flight	20ml of each New Tricks gin with tonic	\$15
Granite gin & tonic	dry, notes of pepper, earth & floral	\$12
Lyra gin & tonic	floral, citrus & apple	\$12
Monte gin & tonic	plum, sour cherry & vanilla	\$12
VODKA		
Vinyard Vodka	with coke, soda or Buderim ginger	\$12
RUM		
Milton Rum	with coke, soda or Buderim ginger	\$12

BEER

ON TAP		s	Р
Point Lookout Lager 5%	Straddie Brewing	\$10	\$14
Pale Ale 4.4%	Easy Times Brewing Co	\$10	\$14
Shiraz Stained Amber Ale (limited edition) 6%	Aether Brewing	\$10	\$14
BY THE CAN			
Ginger Beerd (GF) 4.3%	Aether Brewing	\$10	



WE LOOK FORWARD TO HOSTING YOUR SPECIAL OCCASION

For further information or to book please contact Natalie on 0410513414 or natalie@newtrickswine.com.au



