

THE WINDSOR ALEHOUSE



FUNCTION PACK





WELCOME TO THE WINDSOR ALEHOUSE



OUR TEAM IS HERE TO HELP



03 9510 3253



manager@thewindsoralehouse.com.au



42 Punt Rd, Windsor VIC 3181

Located just a stone's throw from Windsor Station, The Windsor Alehouse is the perfect spot to host your next event. With a laid-back charm and a warm, welcoming atmosphere, our venue offers a range of flexible spaces – including the spacious Brew Room, cosy Front Bar, and a fairy light-filled outdoor courtyard – ideal for birthdays, engagements, work parties, and everything in between.

From casual drinks to full sit-down dinners, our team is here to tailor your function to suit your vibe. With no hire fees or minimum spend, great food and local craft beer on tap, The WAH makes hosting easy.

Enquire now and let's get the party started.

OUR SPACES





BREWROOM



SOUND SYSTEM



2 X 55 INCH SMART TV
FLASH DRIVE COMPATIBLE



MICROPHONE



70 PAX



100 PAX



SHARED BAR



Tucked away in the back corner, The Brewroom is your own private party zone—complete with exposed brick, a fireplace, retractable windows, and three cosy booths. With a PA system, mic, two TVs for slideshows or the big game, and flexible furniture, it's perfect for birthdays, footy nights or casual catch-ups. Warm, industrial, and totally customisable—bring your own vibes and decorations!



FRONT BAR



LIVE MUSIC
STAGE AVAILABLE



55 INCH SMART TV + PROJECTOR & SCREEN
FLASH DRIVE COMPATIBLE



MICROPHONE



30 PAX



60 PAX



SHARED BAR



Right in the heart of the pub, the Front Bar is a semi-private space perfect for lively get-togethers. It's flexible and full of character—tables can be cleared for cocktail-style events, there's a cosy fireplace, and we can tee up live music from our talented local artists. With direct access to the bar, a 55" TV, and a projector for slideshows or sports, this space has everything you need to turn a casual hangout into something special.



OUR MENUS

Our food is made in-house using fresh, local ingredients. We cater separately to all dietary requirements





PUB FINGER FOOD

MEAT

Assorted Sandwiches 30pc \$80 (VGO)
Wagyu Mini Burgers 25pc \$100
Braised Beef Pie 30 pc \$100
Alehouse BBQ Wings 30pc \$90 (GF)
Southern Fried Chicken Tenders 30pc \$90 (GF)
Teriyaki Chicken Skewers 25pc \$100 (GF)
Moroccan Lamb Skewers 25pc \$120 (GF)
Pork Sausage Rolls 30pc \$100
Crispy Chicken Bao Buns 25pc \$110

SEAFOOD, VEG & VEGAN

Assorted Sandwiches 30pc \$80 (VGO)
Prawn Cocktail Cup 20pc \$100 (GF)
Sushi Platter 30pc \$90 (GF) (VO)
Salmon Crostini 30pc \$90
Fish Goujons 30pc \$95
Vegetable Spring Roll 45 pc \$80 (V)
Spinach & Fetta Pasties 30 pc \$85 (V)
Lemon Pepper Squid 50 pc \$90 (GF)
Pumpkin Arancini 30pc \$90 (V)
Hummus Bites 30pc \$75 (GF/V/VGO)

If you have specific dietary requirements, please make us aware and we will accommodate



SMALLER BITS

- 1/2 KILO CHICKEN WINGS \$16** (GF)
FULL KILO CHICKEN WINGS \$28 (GF) CHOICE OF BBQ SAUCE OR PERI-PERI SAUCE
NUCLEAR DEATH WINGS \$12 (GF)
CALAMARI CAPER & GHERKIN MAYO \$16 - UPGRADE TO MAIN \$23 (GF)
PIGS IN BLANKETS \$16 (GF)
POPCORN CAULIFLOWER \$16 SATAY SAUCE (VG)
HALLOUMI FRIES \$15 SWEET CHILI SOUR CREAM DIP (GF,V)
CLASSIC NACHOS \$20 CLASSIC TOPPINGS (GF,V,VGO)
ADD PULLED PORK +\$6.5
JAPANESE FRIED CHICKEN \$16 W/ KEWPIE MAYO (GF)
MAC N CHEESE BITES \$16 MUSTARD AIOLI (V)
SWEET POTATO CROQUETTES \$16 VEGAN MAYO (VG,V,GF)
CRISPY FISH TACOS \$18 CHIPOTLE SLAW, JALAPEÑOS, SALSA, GUACAMOLE
PULLED PORK TACOS \$18 CHIPOTLE SLAW, JALAPEÑOS, SALSA, GUACAMOLE
HALLOUMI & AVOCADO BRUSCHETTA \$17 TOASTED SOURDOUGH, AVOCADO PUREE, CRISPY HALLOUMI, TOASTED PISTACHIO CRUMBLE, CHERRY TOMATO, FETA, BALSAMIC GLAZE (V, GFO)

BAR SNACKS

- CORNICHONS \$4** (GF,VG)
POPCORN CHICKEN \$16 (GF)
DEEP FRIED PICKLES \$6 (VG)
PULLED PORK SCOTCH EGG \$12.5
MCDONNELL CURRY SAUCE (GF)
PORK CRACKLING \$5.5 W/ APPLE SAUCE (GF)

BISTRO MENU

BURGERS

ALL SERVED WITH GF CHIPS.

ADD AIOLI OR GRAVY +\$2

- ALEHOUSE BURGER \$25** CLASSIC GARNISH (GFO)
SOUTHERN FRIED CHICKEN BURGER \$25 SLAW, CHIPOTLE MAYO
HALLOUMI & HASH BROWN BURGER \$25 HALLOUMI, HASH BROWN, HERBED MUSHROOM, RELISH (GFO,V,VGO)
BBQ BEEF RIB BURGER \$27 SLOW COOKED BEEF RIB, ONION RINGS, SLAW, BBQ SAUCE (GFO)
ALHOUSE STACKER \$32 DOUBLE PATTY, DOUBLE BACON, DOUBLE CHEESE, CLASSIC GARNISH (GFO)
STEAK SANGA \$25 MINUTE COOKED STEAK, BACON, CARAMELISED ONIONS LETTUCE, TOMATO RELISH, SOURDOUGH BREAD (GFO)
KARAAGE CHICKEN SANDWICH \$25 SLAW, KEWPIE MAYO, AMERICAN CHEDDAR, SOURDOUGH BREAD (GFO)

SIDES

- SKIN-ON FRIES \$12** (GF,VGO)
SWEET POTATO FRIES \$16 TOPPED W/ FETA, CHIPOTLE MAYO (GF,VGO)
POTATO WEDGES \$13
ONION RINGS \$12 (VG,V)
COLESLAW \$11 (GF,V)
CHEESY GARLIC BREAD \$8 (V)
PULLED PORK LOADED FRIES \$18 (GF)
CHEESE & CURRY SAUCE FRIES \$16 (V)
ALEHOUSE TASTING BOARD FOR 2 \$35 - FOR 4 \$48

GRILLS & BIGGER BITS

- 300G GRASS-FED PORTLAND SIRLOIN \$36** (GF)
300G GRASS-FED SCOTCH FILLET \$44 (GF) ALL SERVED WITH CHIPS & SALAD AND A CHOICE OF MUSHROOM SAUCE, PEPPERCORN SAUCE, GARLIC BUTTER, BLUE CHEESE SAUCE (ALL SAUCES GF)
ADD PRAWN TOPPER \$8.5 (GF)
ADD CALAMARI TOPPER \$5 (GF)
PIE OF THE DAY \$32 MASH, BROCCOLINI, GRAVY
CHICKEN PARMA \$30 CHIPS, SALAD
IRISH PARMA \$31 CHICKEN SCHNITZEL, MCDONNELLS CURRY SAUCE, MOZZARELLA, CHIPS, SALAD
PORTOBELLO MUSHROOM PARMA \$24 CHIPS & SALAD (GF,V,VGO)
FISH & CHIPS \$32 CHIPS, SALAD (GFO)
VEGAN EGGPLANT & TOFU CURRY \$28 (GFO,V,VG)
LAMB SHANK \$30 10HR SLOW COOKED LAMB SHANKS, VEG, RED WINE JUS, TOMATO, MASH, GREEN BEANS
BBQ PORK RIBS - 1/2 RACK \$28 - FULL RACK \$38 CHIPS & SALAD, APPLE COMPOTE (GF)
SNAGS AND SPUDS \$29 (GF)
PRAWN SPAGHETTI \$30
NOURISH BOWL \$25 BROWN RICE, BROCCOLINI, AVOCADO, QUINOA, HALLOUMI, CHERRY TOMATO, CUCUMBER, HUMMUS (GF,V,VG) ADD CHICKEN +\$5
CHICKEN AVOCADO SALAD \$25 (GF)
CALAMARI SALAD \$26
SWEETS
NUTELLA & VANILLA MASCARPONE CREPES (V, GF) \$16
STICKY DATE PUDDING \$15

If you have specific dietary requirements, please make us aware and we will accommodate



TERMS & CONDITIONS

CONFIRMATION OF BOOKING To confirm your function booking, we require the booking form to be signed and returned to the venue. Credit card details must also be completed in full. In the event of a booking cancellation, the credit card details may be used to process a payment in accordance with our cancellation policy.

PAYMENT TERMS Payment for food is due seven days prior to the event. It is the responsibility of the booking form signatory to inform the Duty Manager of final numbers and any special dietary requirements no later than five working days prior to the event. Payment for beverages and any additional outstanding balance is due in full on the night of the function. We do not accept cheques.

CANCELLATION In the event of a cancellation within 48 hours, any pre-ordered function food will be debited (as a cancellation fee) using the credit card details supplied by the booking form signatory.

RESPONSIBLE SERVICE OF ALCOHOL The Windsor Alehouse is committed to the Responsible Service of Alcohol. We reserve the right to limit or stop the supply of alcohol consumed by any particular guest or guests if it becomes apparent that they are intoxicated, even if this is prior to the scheduled finish time. Guests who are intoxicated will not be served any alcohol and will be required to leave the premises. All guests are encouraged to ensure they have safe transport to and from the venue.

42 PUNT ROAD WINDSOR

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WWW.THEWINDSORALEHOUSE.COM.AU

BOOKING FORM

NAME

CONTACT NUMBER

EMAIL ADDRESS

FUNCTION DATE & GROUP SIZE

CREDIT CARD (SECURELY STORED & DESTROYED)

EXP

CVV

SIGNED

