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WELCOME TO PIRATE LIFE

Our venues are purpose built to deliver an unforgettable customer experience. We pride ourselves on creating a warm and inviting atmosphere - so you'll always feel right at home.

PL's hospitality HQ is located in the heart of Port Adelaide, and we are geared for good times! With 24 beer taps, tasty food options, and a dedicated hospo crew, experiences can be tailored to suit your every party need.

Our Port Adelaide venue is available for exclusive functions, so whether you are planning the ultimate b'day bash or officially tying the knot, we've well and truly got you covered.

Work with expert coordinators to get the event looking just right, from the ideal set up, to the perfect food & beverage package, and everything in between. Then, come party time, you and your guests can sit back, relax, and let our passionate hospo crew take care of the rest.

SOUND LIKE A PLAN? HIT US UP:

BOOKINGS@PIRATELIFE.COM.AU



FUNCTION SPACES

FULL VENUE

CAPACITY

150	Seated
80	Standing
230	Total

EXCLUSIVITY

SHARED

MIN SPEND

\$8,000
Fri, Sat, Sun

FUNCTION SPACES

HALF VENUE

CAPACITY

80	Seated
20	Standing
100	Total

EXCLUSIVITY

SHARED

MIN SPEND

\$4,000
Fri, Sat, Sun



FUNCTION SPACES

TASTING ROOM

CAPACITY

60	Seated
20	Standing
80	Total

MIN SPEND

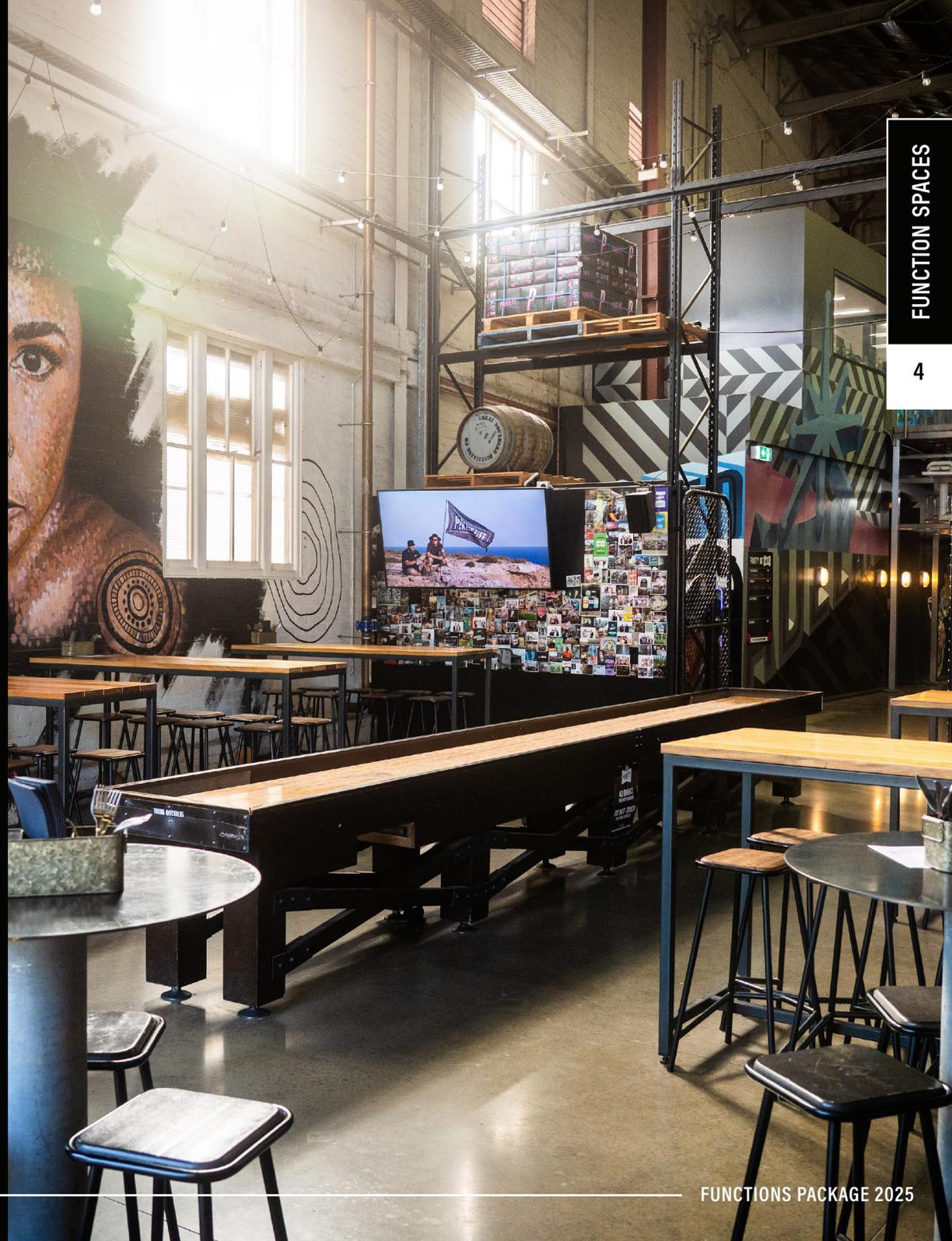
MON - THURS	\$1,000
FRI - SUN	\$2,500

ACCESS TO

TV SCREENS
HDMI
MICS

EXCLUSIVITY

PRIVATE



BOARDROOM

Escape the confines of your workspace and elevate your meetings with the Boardroom at Pirate Life. This space comfortably seats up to 25 people and features two large screens for projecting, making it ideal for strategic sessions and brainstorming meetings. Whether you're planning a team meeting, workshop or corporate event, our Boardroom offers a unique environment to foster innovative ideas and collaborative thinking. Enhance your experience with a guided brewery tour or beer tasting session.

FOOD & BEVERAGE OPTIONS

MORNING & AFTERNOON TEA	
Coffee & Pastries	\$15 PP
Fresh Fruit Platter	\$10 PP
Wraps, Rolls & Sandwiches	\$18 PP

We think lunch is best enjoyed in the venue from our ala carte menu, however all our options in our function packages are available.

ADD AN EXPERIENCE

BREWERY TOUR	\$20 PP
BREWERY TOUR + GUIDED TASTING	\$40 PP

MIN SPEND

\$300

OUR FOOD

Fresh, seasonal, and local – that’s what we do.

We’re passionate about sourcing only the highest quality ingredients (just like our brew team) and proudly champion South Aussie produce in all of our menus.

Simply pick a package, then choose from an array of expertly prepared dishes – the hardest bit will be narrowing your selection down.

Gluten free? Cool. Vegan? No dramas. Not only has the offering been fine tuned to match our extensive list of beers, it’s all-inclusive, meaning everyone leaves with a full tummy.



CANAPÉS

Our canapé menus are available for groups of 25+. Custom build yours ahead of time, then sit back and relax on the day.

FOR A NIBBLE...

PACKAGE 1	\$30 per head
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Choose:	3 Small	1 Big
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TO FEED THE HUNGRY...

PACKAGE 2	\$45 per head
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Choose:	3 Small	3 Big
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TAKE A SEAT...

PACKAGE 3	\$65 per head
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Sit down, sharing-style seasonal menu
+ add a guided beer pairing for \$25pp



BUILD YOUR MENU

CUSTOMISE YOUR CANAPÉ MENU BY CHOOSING FROM THE DISHES BELOW:

SMALL

Mushroom arancini, truffle aioli ^V

Tomato & cheese arancini,
tomato relish ^{V, VE}

Duck spring rolls, plum sauce

Veggie spring roll,
acai & yuzu dipping sauce ^{V, VE}

Zucchini slice, beetroot relish ^{V, VE, GF}

Mini veggie dim sim, siracha mayo ^{V, VE}

Chickpea slice, bush tomato relish ^{V, VE, GF}

Mini chicken skewers, honey
& soy dressing ^{GF}

BIG

Cheeseburger sliders

Vegetarian cheeseburger sliders ^V

Duck bao, spring onion, cucumber,
hoisin sauce

Mini hot dog, onion, sauce, mustard

Southern fried cauliflower,
ranch sauce ^{V, VE, GF}

Shredded chicken rice noodle salad boats,
peanut, nam iim

Tofu rice noodle salad boats,
peanut, nam jim ^{V, VE, GF}

SWEET

Our friends at the local Mayfair Bakery & Patisserie will satisfy that sweet tooth with their assortment of mini tarts, cheesecakes, madeleines & slices.

Serves 15 | \$65 per platter ^{VE, GF}

If you want to bring your own cake, we don't charge a fee. We will provide plates and spoons for serving.

^V VEGETARIAN

^{VE} VEGAN

^{GF} GLUTEN FREE

PLATTERS

Available for groups of up to 25 people. Order ahead of time, then sit back and relax on the day.

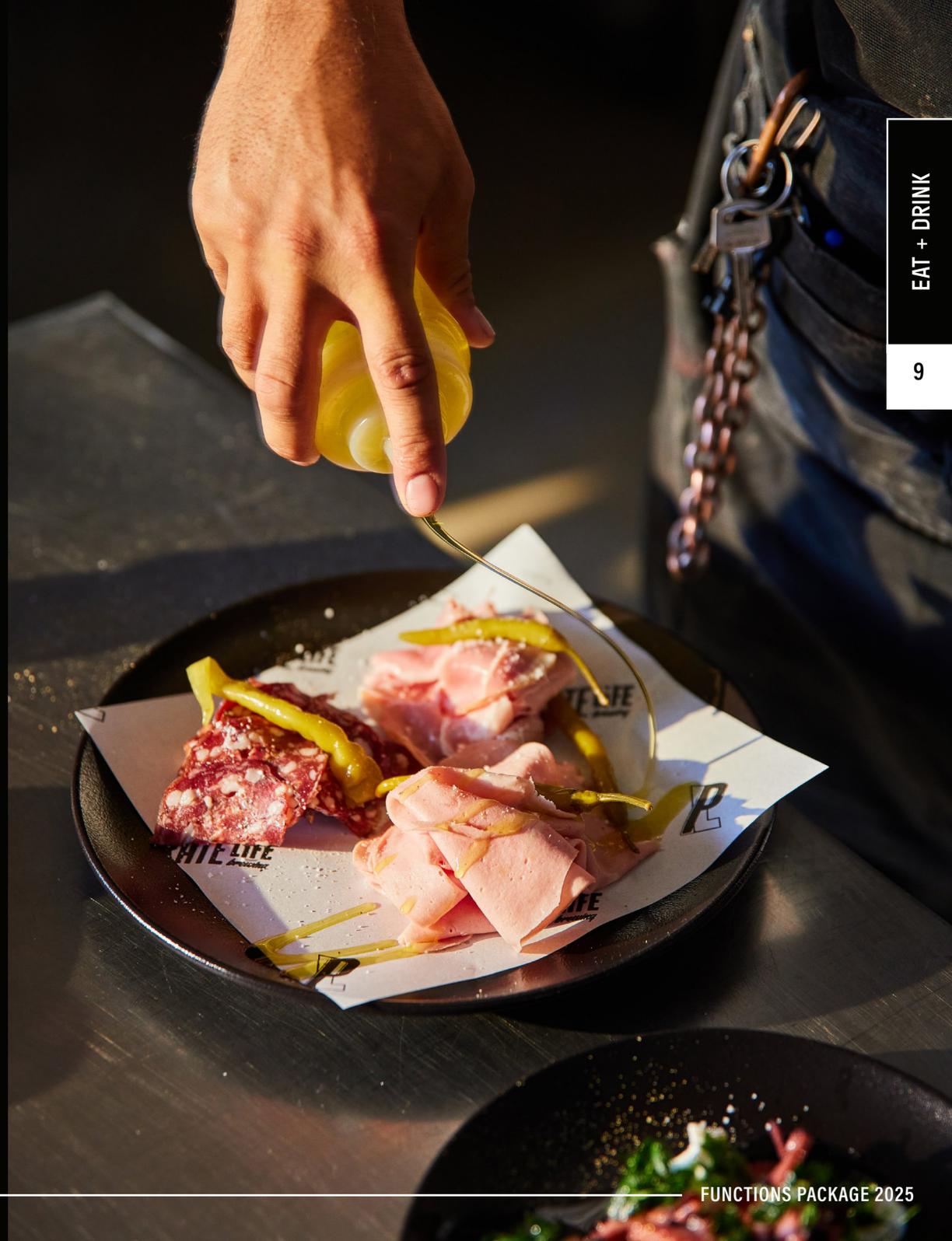
Each platter serves 10.

Antipasto - Selection of cold cuts, pickles, olives, nuts, roasted veg & cheese	\$70
Mushroom arancini, truffle aioli ^V	\$75
Vegetarian dim sims, siracha mayo ^{V/VE}	\$45
Veggie spring rolls, acai & yuzu dressing ^{V/VE}	\$45
Mini chicken skewers, house made peanut sauce	\$75
Cheeseburger sliders	\$150
Mini lamb kofta, green harissa	\$90

^V VEGETARIAN

^{VE} VEGAN

^{GF} GLUTEN FREE



FEED ME MENU

\$65 PER HEAD | 50 PERSON MAX

SAMPLE MENU

SHARED ENTRÉES

Green olives | Paratha & Hummus
Kingfish crudo | Mushroom arancini, truffle aioli
Beef skewers, salsa verde

SHARED MAINS (CHOICE OF 2)

Scotch fillet, jus
1/2 chicken, nduja dressing
Wood grilled pumpkin, kasundi
Roasted whole fish, lemon & caper butter
Braised lamb shoulder, salsa verde
Roasted porchetta, cauliflower purée, jus

SIDES

Green salad | Seasonal Veg | Twice Cooked Potatoes



EAT + DRINK

10

*Menu is seasonal
& subject to change*

BEVERAGES

BAR TAB

It's easy as! Put money over the bar and we'll provide wristbands for your guests. A tab can be customised by category (i.e. beer and wine, no spirits) - let us know a \$ limit and we will inform you when its hit.

SKELE MONEY

Have some fun with our in-house Skele Money! Each bill = 1 x drink. Simply hand them out to your guests and they can swap it for a bevvy. We'll keep a tab, you fix it up at the end.

GOOD DRINKS PACKAGE

\$45pp 2 hours | +\$15pp additional hour | Your guests enjoy:

ON TAP

- + South Coast Pale Ale
- + South Coast 3.5
- + South Coast Crisp Lager
- + Hazy XPA
- + Seasonal (Alcoholic Lemonade or Stout)

- + One white, rosé and red wine (enquire for current pour)
- + Selection of soft drinks, including our Strangelove range



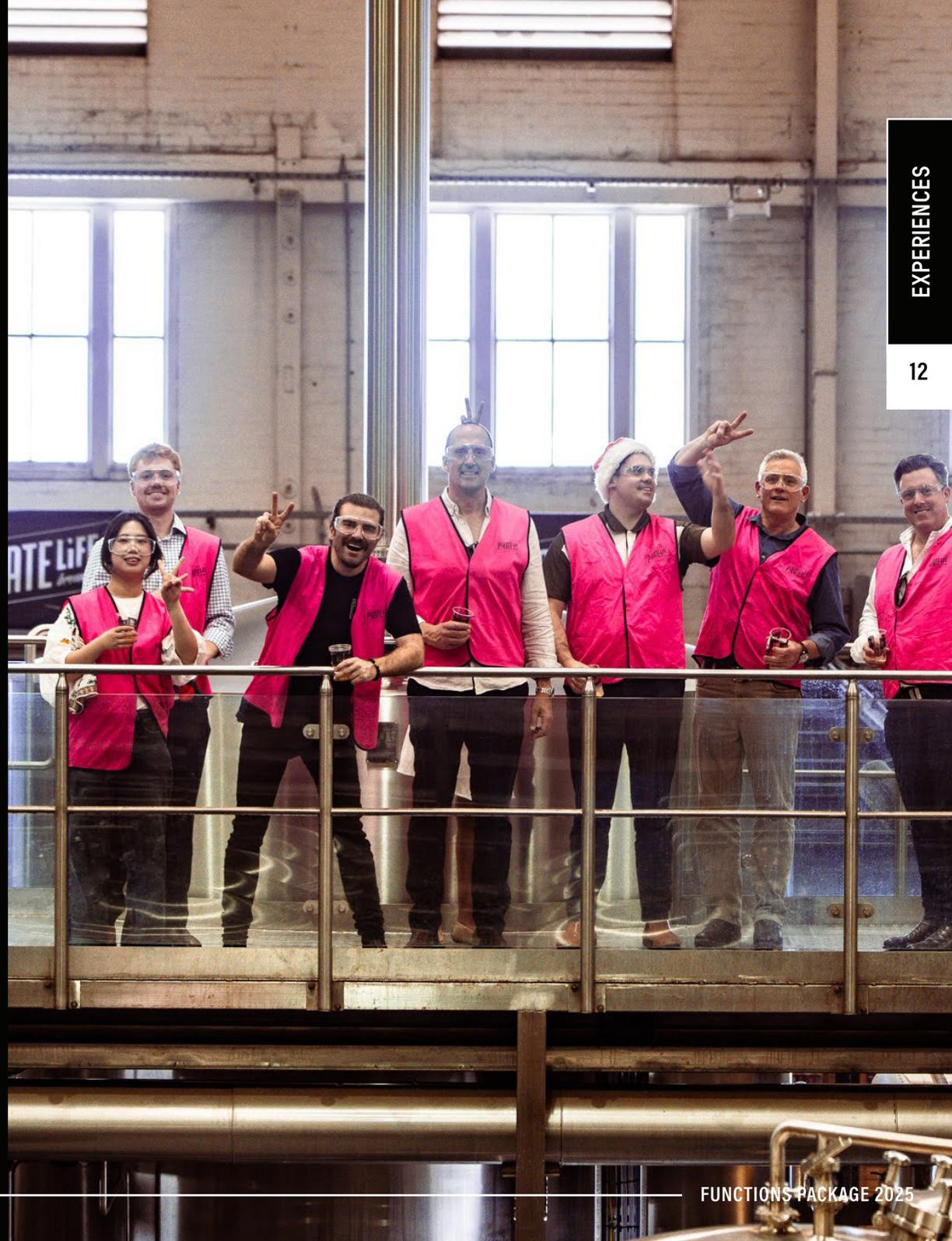
EXPERIENCES

TOUR & BEER TASTING

Savour a selection of PL beers with your guide post tour. They'll provide expert commentary on style, ingredients, and how to get the most out of every sip.

\$35 PP

45 MINS



SOUND

In order to maintain the vibe for all of our guests, we won't change or turn down the house music. If you've booked the tasting room, microphones are available for speeches.

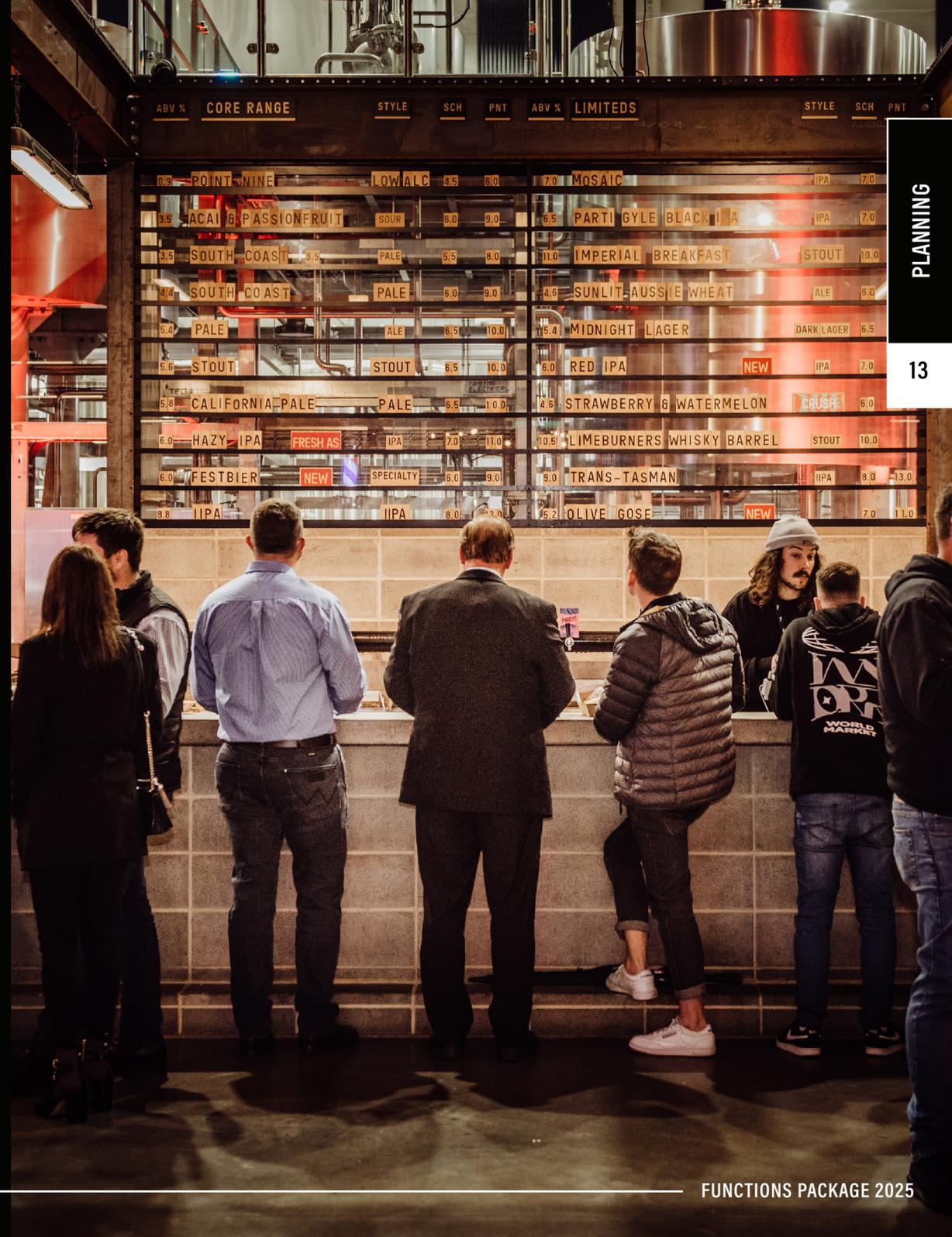
DECORATIONS

WE LOVE...

Balloons, flowers, simple banners and photo booths.

WE DO NOT LOVE...

Metallic scatters, confetti, balloons with glitter/confetti, and ask that you leave such items at home. A cleaning fee will be charged, if necessary, on the night.



T&Cs

Reservations: All booking requests will be confirmed on receipt of a pre-authorization to the value of \$20pp. Until a confirmation has been issued, we will continue offering the area to other interested groups.

Cancellations: All no-shows or cancellations within 24 hours of the reserved time will result in the forfeiture of the full \$ amount pre-authorized at the time of booking.

Event details: Food and beverage selections must be provided 10 days prior to the event date along with final guest numbers and any dietary requirements. We do our best to accommodate a drop in numbers and ask that you advise us as soon as possible to avoid paying in full for people that don't show up.

Surcharge: Please note we have a standard credit card surcharge for all AMEX (1.8%), Visa/Mastercard Credit (1.5%) and Visa/Mastercard Debit (1.5%) payments. EFTPOS and cash payments incur no extra charges.

Damages: Damage to venue property by the hirer or their guests will result in repair/replacement costs being billed to the hirer.

