

gwei·lo

BREWLAB

GRAIN

GASTROPUB & BREWLAB

Events Kit 2021

SHOP 1, NEW FORTUNE HOUSE, 3-5 NEW PRAYA KENNEDY TOWN | GRAIN.COM.HK

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Why GRAIN?

You can count on GRAIN for consistent quality across the board, but apart from that, we're anything but predictable. We love surprising our guests with interactive experiences, spontaneous tastings, special offers and unexpected pairings.



About Us

Formerly a flour store, GRAIN is a multi-dimensional venue that's part gastropub, part restaurant, part bar and most importantly, part R&D brewing facility. Our in-house Gweilo Brewlab is where the magic happens. Here, new concoctions are tried and tested every week - and once they hit the mark, they're brewed across the globe in can, keg and bottle.

A playground
For people who
love to eat, drink,
and discover.

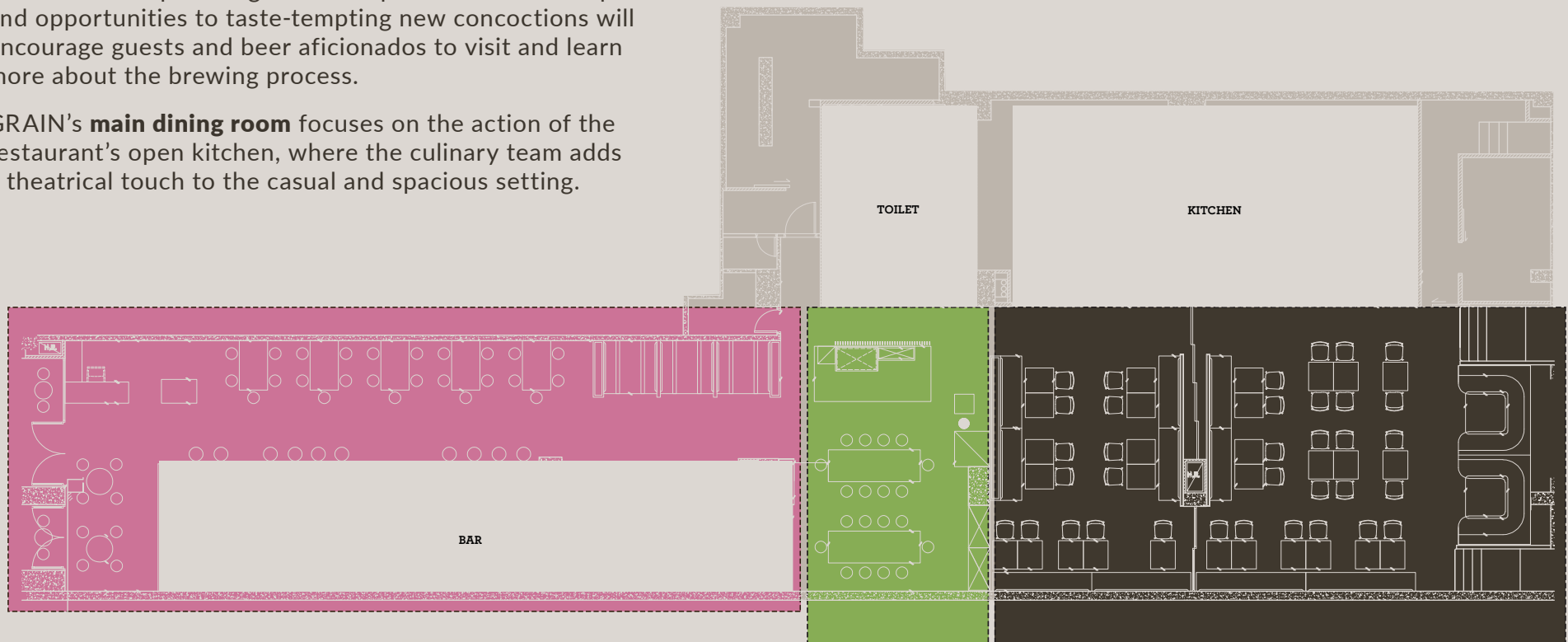
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GRAIN's high-ceilinged industrial-esque interiors include a series of individual spaces that allow guests to define their visit. These spaces include the **Gweilo Brewlab and Bar** which is framed by towering tanks contrasted with vibrant neon signs that offer a touch of chic playfulness.

GRAIN also features a **workshop and beer tasting space** that caters to up to 20 guests. Frequent beer workshops and opportunities to taste-tempting new concoctions will encourage guests and beer aficionados to visit and learn more about the brewing process.

GRAIN's **main dining room** focuses on the action of the restaurant's open kitchen, where the culinary team adds a theatrical touch to the casual and spacious setting.

Floorplan



-  **BAR**
-  **WORKSHOP**
-  **MAIN DINING**

Group Menus

12 – 20 PAX

Package A

SNACK MENU

Minimum 12 pax served over 90 minutes
Priced at \$200 per person plus 10% service charge

Brisket 'CCC' Slow cooked Wagyu brisket curried, coconut croquettes

Buffalo Halloumi (V) Served with lager hot sauce and buttermilk dressing

Grilled Padron Peppers (V) Smoked olive oil and GRAIN salt mix

"GFC" Gweilo IPA and buttermilk marinated fried Japanese chicken thigh with spicy mayo

Carbonara Pizza Mozzarella, guanciale, Pecorino crema, egg yolk

Margahrita Pizza (V) San Marzano tomato, Mozzarella, fresh basil

Add Dessert (+\$60 pp)

Group Menus

12 – 20 PAX

Package B

TWO COURSE SET MENU

Minimum 12 pax

Priced at \$310 per person plus 10% service charge

STARTERS TO SHARE

- Two Bread Basket** Stout and treacle Irish soda bread served with Marmite butter & roast garlic pinsa pizza
- GRAIN Avocado Salad (V)** Sprouted and crunchy grains, nuts, seeds, avocado, Feta cheese, currants, herb dressing
- Burrata (V)** Gentleman's relish, grilled broccolini, pickled lemon, toasted breadcrumbs
- Buffalo Fried Halloumi (V)** Served with lager hot sauce and buttermilk dressing
- Pork & Beer Malt Sausage** Burnt apple ketchup and beer mustard celeriac remoulade

CHOICE OF MAIN

- Hamachi** Labneh, courgette, sea herb and pickled beer malt sauce vierge
- Yellow Pepper and Smoked Ricotta (V)** Homemade tagliatelle with yellow pepper, smoked ricotta, cherry tomato and hop oil
- Ox Cheek and Bone Marrow Pie** Puff pastry pie filled with slow cooked ox cheek with stout, served with mashed potato
- Steak & Chips** served with pickled mushrooms, "beer" delaise sauce and chips (+\$100pp)

Add Dessert (+\$60 pp)

Group Menus

12 – 20 PAX

Package C

THREE COURSE SET MENU

Priced at \$360 per person plus 10% service charge

Two Bread Basket (V) Stout and treacle Irish soda bread served with Marmite butter & roast garlic pinsa pizza

CHOICE OF STARTERS

Burrata (V) Gentleman's relish, grilled broccolini, pickled lemon, toasted breadcrumbs

Avocado Salad Sprouted and crunchy grains, nuts, seeds, avocado, Feta cheese, currants, herb dressing

Salmon Pastrami Charred cucumber, yuzu kosho vinaigrette and buttermilk dressing

Beef Tartare Wagyu falnk ,egg yolk, fermented red pepper paste, crispy potato threads and onion (+\$20pp)

CHOICE OF MAIN

Hamachi Labneh, courgette, sea herb and pickled beer malt sauce vierge

Yellow Pepper and smoked Ricotta (V)
Homemade tagliatelle with yellow pepper, smoked ricotta, cherry tomato and hop oil

Ox Cheek and Bone Marrow Pie Puff pastry pie filled with slow cooked ox cheek with stout, served with mashed potato

Steak & Chips Rangers Valley, New South Wales, Served with pickled mushrooms, "beer" delaise sauce and chips (add 100pp)

SHARED SIDES

Roasted Cauliflower (V) Lemon and miso sauce, puffed grains furikake

Salt Baked Beetroot (V) Stout molasses, buttermilk dressing and crispy croutons

CHOICE OF DESSERT

Apple Berry Crumble Apple and summer berry compote, crumble and malt ice cream

"Broken Tiramisu" Milk ice cream, Mascarpone mousse, stout and espresso caramel, ladyfinger crumble

Millionaire Tart Chocolate tart, salted caramel, malted dark chocolate ganache and pistachio ice cream

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Drinks Packages*

Package A

ALL CORE BEERS AND WINES,
SELECTED SOFT DRINKS

\$280 per person for two hours + 10% service charge
Add one hour (+\$120)

*Only available when combined with a food package

Package B

ALL BEERS, ALL WINES,
TAP COCKTAILS, JUICES
AND MOCKTAILS

\$350 per person for two hours + 10% service charge
Add one hour (+\$160)

*Only available when combined with a food package

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(20 - 100 PAX)

Private Experiences

GRAIN is available for private and semi private hire for parties, corporate events and private brewery tours and workshops from 12-180 PAX. In order to accommodate more than 20 PAX, $\frac{2}{3}$ of your guests must have been vaccinated, as currently mandated by the Hong Kong Government.

We operate on a minimum spend basis and the price varies according to the date and time of your event as well as the space required.

Exclusive hire only available Monday-Thursday.

For an accurate quotation and to discuss your enquiry in more detail please contact events@woollypighk.com.

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Meet the brewer

Visit the Gweilo Brewlab and learn all about the journey grain goes on from field to glass. Learn about the brewing process, taste a range of malts and smell some amazing fresh hops.

Workshop available: (6-20 guests)

Monday-Wednesday 3-7pm | Thursday & Friday 11-5pm

Sat & Sun on request* - completed by 12 noon

7 day advanced booking required

Priced at \$480 per person, minimum 6 people + 10% service charge

Allow 1.5-2 hours

Includes:

- 1 hour guided brewery tour
- Beer tasting session hosted by Gweilo Master Brewer, with a flight of 5 signature in-house brewed beers
- Semi-private reserved seating area in 'the workshop'
- Sharing style snack menu
- Add-on beverage package A available after class

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Design your own beer

Work with the Gweilo Brewer to learn to how develop your own recipe. Our brewer will guide you through all the choices you have in terms of different types of malt, hops, yeasts and flavours. This interaction session will involve the tasting of numerous concoctions to help you create your ideal beer recipe.

Workshop available Monday-Thursday

14 day advanced booking required

Priced at \$15,000 + 10% service charge

Part 1: Taste & Recipe development - 3 hours

Part 2: Tasting with friends - 2 weeks later

Includes:

Part 1:

- For up to 12 guests
- 1 hour private guided brewery tour (in groups of 4)
- Beer tasting session hosted by Gweilo Master Brewer, with a flight of 5 signature in-house brewed beers
- Sharing style snack menu

Part 2: Tasting

- Brewed by our professional your signature recipe beer to be featured on GRAIN's menu
- Tasting date must be set within 14-21 days.
- First 24 beers complimentary and then 20 percent discount off any further purchases of your own bespoke beer on the same day

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Design your own brew & share

Work with the Gweilo Brewer to learn to how develop your own recipe. Our brewer will guide you through all the choices you have in terms of different types of malt, hops, yeasts and flavours. This interaction session will involve the tasting of numerous concoctions to help you create your ideal beer recipe.

Workshop available Monday-Thursday | Dinner & free flow for 65 guests

21 day advanced booking required

Priced at \$50,000 (Sunday-Wednesday) | \$65,000 (Thursday-Saturday) + 10% service charge

Part 1: Taste & Recipe development - 3 hours

Part 2: 2 weeks later - dinner for up to 65 guests with free-flow of your own bespoke beer until its finished (approx 900 pints or capped at 4 hours whichever is sooner)

Includes:

- Workshop for up to 12 guests
- 1 hour private guided brewery tour (in groups of 4)
- Beer tasting session hosted by Gweilo Master Brewer, with a flight of 5 signature in-house brewed beers
- Sharing style snack menu
- Brewed by our professional your 900 pints of vegan beer
- In 2 weeks - get the word out and invite 64 of your closest friends or colleagues to a free-flow tasting of your own beer with dinner

Optional

- Additional souvenirs of 100 personalised crowlers to take home at \$50 each (5 day shelf life).