



EVENTS AT

Brut!

At Brut, we don't do bland function rooms or lukewarm buffets.

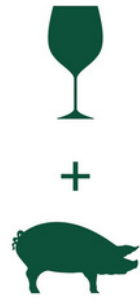
We do candlelight.

We do beautifully cooked, seasonal food.

We do serious wine without the seriousness.

Tucked away with a stripped-back interior, soft lighting and shelves of bottles waiting to be opened, Brut is made for long lunches, celebratory dinners, wine-fuelled birthdays and brand events that don't feel like "brand events".

If you want intimate, atmospheric and delicious, you are in the right place.



ABOUT US

Brut first opened with a simple intention:
To serve thoughtful food and exceptional wine in a space that feels like home
(if home had better lighting and a very good cellar)

We believe good events feel effortless, even when they're meticulously planned.

OUR FOOD

seasonal and produce-led, designed for sharing

OUR WINES

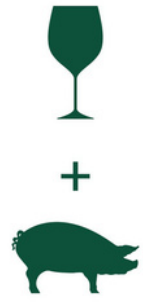
lean low-intervention, characterful and joyfully drinkable

OUR SPACE

cosy, candlelit and unpretentious



we believe good events feel effortless, even when they're meticulously planned



OUR SPACE



**Brut is designed for closeness.
Conversation travels. Candles flicker. Glasses clink.
Seated dining: up to 30 guests
Standing reception: up to 40 guests
Full venue hire / Semi-private group dining options available
Stripped-back interior with warm wood and exposed detailing
Candlelit tables
Curated wine shelves lining the walls**

**It's not cavernous. It's not corporate.
It's personal and that's the point.**



EVENT FORMATS

We tailor every event, but here's how it typically works:



SEATED SHARING PLATES

Our signature format. Seasonal dishes designed to pass, pour and linger over

Add a curated wine pairing selected by our team to elevate your dining experience

Perfect for birthdays, team dinners and celebratory gatherings



STANDING RECEPTION

Less seated formality, more fluid energy
Seasonal canapés and charcuterie
Curated wine packages or open bar format

Works beautifully for launches, networking evenings and creative industry gatherings

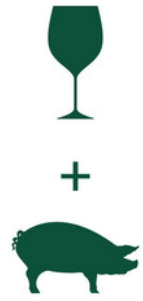


BESPOKE TASTING MENU

For those who want the full Brut treatment

A structured multi-course menu showcasing the best of the season, with optional wine pairings that highlight the personality of each dish

Ideal for corporate dinners, brand hosting and milestone celebrations



WINE & DRINKS

This is where we like to quietly show off.

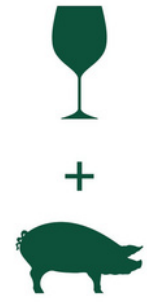
Our list focuses on small growers, low-intervention producers and bottles with a story. From bright alpine whites to textured skin-contact wines and structured, savoury reds we'll guide you.

Want a sommelier-led tasting built into your evening?
We love an audience.

Options include but are not limited to:

- Curated wine pairings (3–5 selections)
- Champagne reception
- Open bar format
- Alcohol-free alternatives
- Flat-rate corkage for full venue hire
- Premium grower-focused packages
- Themed wine focus
(e.g. eu natural, old world vs new world, best of Australasia)





ENHANCEMENTS

Sometimes it's the small touches that turn a good evening into a truly memorable one.

Alongside our food and wine offering, we can arrange a number of additional elements to help shape the atmosphere of your event and make it feel uniquely yours.

- Welcome sparkling reception
- Guided wine tasting
- Photographer or Videographer
- DJ & curated music programming
- Bespoke printed menus & name cards
- Transport arrangements
- Venue decoration

If you have an idea - we're listening.



PRICING & BOOKING

Every event quotation at Brut is tailored to guest numbers, format and date.

We're always happy to discuss bespoke requirements and will work with you to create something that feels generous, seamless and within budget.

Tell us a little about what you have in mind and we'll start planning the food, the wine and the evening from there.

When getting in touch, it helps to include:

- Preferred date
- Estimated guest numbers
- Occasion
- Private hire/non-exclusive
- Any special ideas or requests



let's plan
something
memorable

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