



Bootlegger Bar: Blue Mountains Liquor Tasting, Smoked Meats Masterclass & Presentation Experience

Elevate your event with a hands-on introduction to the art of low & slow BBQ, right in the heart of the Blue Mountains

Experience Includes:

Welcome & Smoker Masterclass:

On arrival, guests join our pitmaster to learn how to run the smoker—covering fire management, wood selection, prepping meats, and starting the cook. Perfect for BBQ enthusiasts and curious foodies alike.

Hands-On Smoking:

Guests help light the smoker and prep signature meats (pork ribs), gaining practical tips and behind-the-scenes insights.

Blue Mountains Liquor Tasting:

While the meats are smoking, enjoy a guided tasting of local spirits and brews (Karu Gin, Brew Mountains beers, and Blue Mountains Liquor Company), with stories and tasting notes from our expert team.

Canapés Throughout:

Chef-crafted canapés served during the event, with vegetarian, gluten free and Bootlegger favourites included.

Presentation Time:

Use our AV-equipped private room for your business update, team celebration, or special presentation.

Beer Garden Feast:

When the meats are ready, everyone heads out to the Secret Garden Rooftop Bar or beer garden to enjoy the smoked feast together—true Bootlegger style!

Atmosphere:

Enjoy our speakeasy vibe, with the option to add live music or themed cocktails.

Optional Extra: Guided Scenic Walk:

Take a leisurely, guided walk to a nearby Blue Mountains look out or trail (customized to your groups fitness and interest). Enjoy breathtaking views and local history and photo opportunities.

Sample Event Flow:

1. Arrival & Smoker Masterclass.
Light the smoker, learn BBQ secrets, prep the meats.
2. Tasting: Guided local spirits and brews experience.
3. Canapés: Rotating chef's selection during the event.
4. Presentation: AV-equipped room for your business or celebration content.
5. Beer Garden Feast: Eat the smoked meats you helped prepare, in our rooftop or beer garden setting.
6. Networking & Mingling: Relax, enjoy music, and soak up the Blue Mountains hospitality. If there is something you would like that we have not offered, feel free to let us know and we will endeavor to find a solution or a local business to help deliver.

Terms and Conditions

We require a minimum of 30 guests for Private Dining bookings in the upper floor. Packages start from \$165 per person.

Minimum spend of \$5,000 for Friday night, or \$7,000 for a Saturday night.

25% deposit required on booking.

Please note that guest numbers, packages, and menu alterations must be confirmed minimum two weeks prior.



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