



Functions

At Beer DeLuxe Darling Harbour

BEER DELUXE DARLING HARBOUR
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#BEERDELUXE   

 **Beer DeLuxe**

OUR SPACES



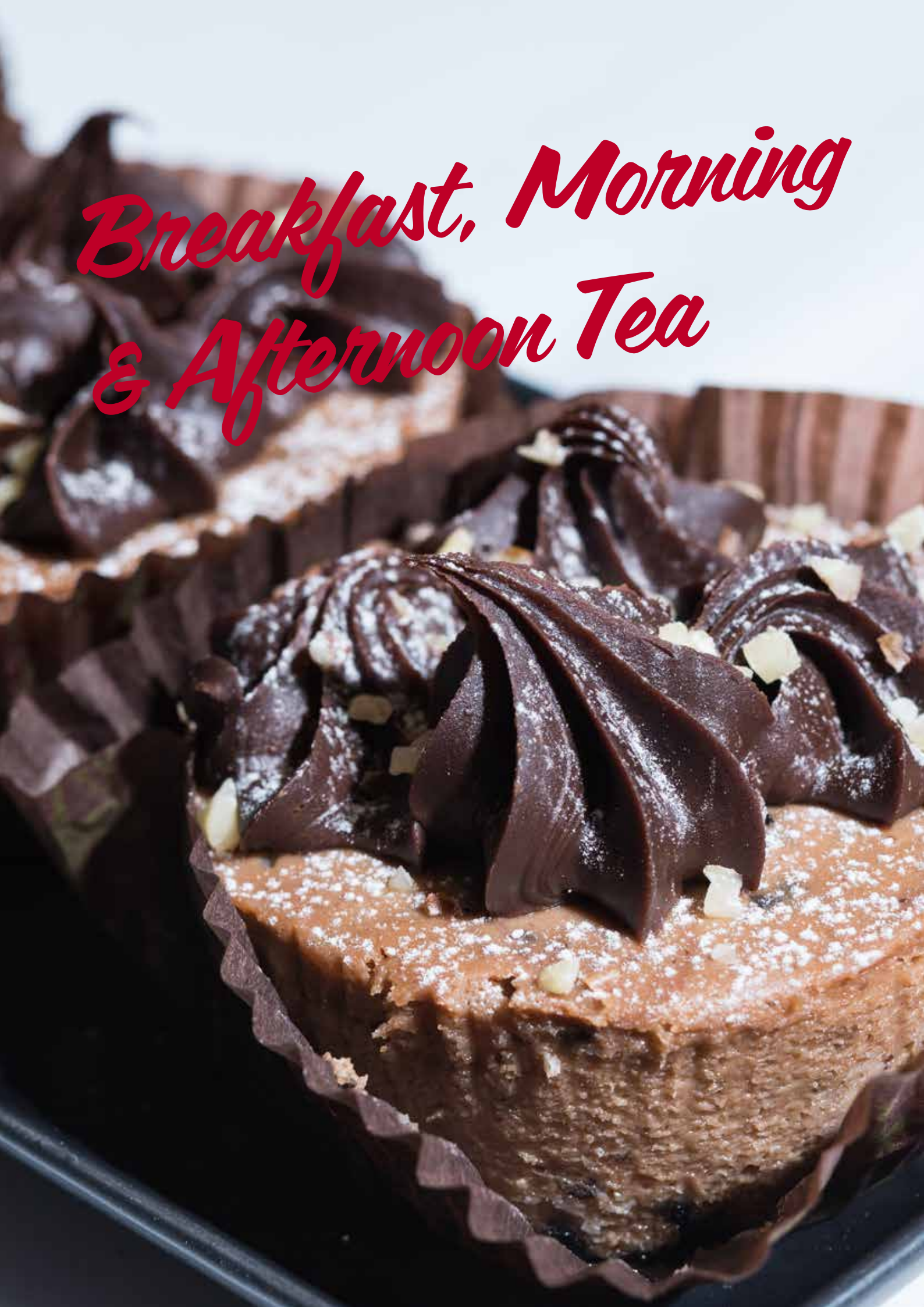
Equipment Hire

FOR ANY AUDIO AND/OR VIDEO EQUIPMENT REQUIREMENTS, PLEASE CONTACT OUR FUNCTIONS AND EVENTS MANAGER WHO WILL BE HAPPY TO MAKE ARRANGEMENTS FOR YOU.

Formal Dining Occasions

OUR DEDICATED FUNCTIONS TEAM CAN ASSIST YOU WITH ALL TABLE DRESSING AND DECORATIONS INCLUDING CUTLERY, SILVERWARE, PREFERRED NAPKIN COLOURS, CENTREPIECES AND THE LIKE. WE CAN ALSO HELP TO ARRANGE LIGHT ENTERTAINMENT OR ASSIST WITH YOUR PROGRAMMED MUSIC REQUIREMENTS. WE HOPE YOU'LL CHOOSE TO ENGAGE BEER DELUXE FOR YOUR SPECIAL EVENT, AND LOOK FORWARD TO HOSTING A MEMORABLE OCCASION FOR YOU.

*Breakfast, Morning
& Afternoon Tea*



BEER DELUXE

Menu

**BREAKFAST, MORNING
& AFTERNOON TEA**

Sit Down Breakfast

Poached free range eggs, smoked NZ king salmon, Arabic pesto

Eggs en cocotte, kaiserflesh, tomato & capsicum relish

Scrambled eggs, Persian fetta, corn and garden pea pancake

Spanish omelette, briôche, kaiserflesh, mushroom, béarnaise sauce

The DeLuxe classic big breakfast

Crunchy granola, fresh yoghurt, peaches, honey

Breakfast, Morning & Afternoon Tea Options

Assorted sweet croissants – almond or chocolate

Plain croissants with assorted jams

Muffins (assorted flavours)

Mini bacon & egg burgers

Seasonal fruit platter (serves 10)

Assorted slices & cakes

Assorted danish pastries

Freshly baked scones with cream & assorted jams

Beverages

Tea & coffee

(includes assorted tea bags and instant coffee, milk & sugar)

Jugs of orange, apple or pineapple juice

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Cocktail Functions



BEER DELUXE

Menu

COCKTAIL FUNCTIONS

Cold Canapés

(minimum of 20 pieces per item)

- P**eking duck crepes, hoi sin sauce 4.7
- T**una tataki, pickled beetroot, wasabi mayonnaise *(GF, DF)* 4.5
- R**ainbow trout, confit fennel *(DF)* 4.2
- W**hipped Persian fetta, heirloom tomatoes *(V)* 3.9
- H**arvey Bay scallop tartare *(GF)* 5.1
- B**eetroot & goat's cheese tarts *(V)* 3.9
- P**rawn cornettos 5.1
- D**uck & mango rice paper rolls *(GF, DF)* 4.8
- C**ured wagyu beef, pickled vegetables *(DF)* 4.2
- S**moked chicken & mango tartlets 4.2
- M**ini Prawn Cocktail 4.5

BEER DELUXE

Menu

COCKTAIL FUNCTIONS

Hot Canapés

(minimum of 20 pieces per item)

Pork belly, lime caramel *(DF)* 4.2

Chicken & preserved lemon meatballs *(GF, DF)* 3.0

Chicken & goat's cheese sausage rolls 4.0

Prawn gyozas *(DF)* 3.8

Sliders - pork, lamb or oxtail 4.5

Mini wagyu beef burgers 4.3

Soft shell crab, finger lime dressing *(GF)* 5.0

Panko crumbed calamari 3.9

Mac n cheese croquettes *(V)* 3.9

Southern style chicken bites 3.0

Katafi wrapped prawns 4.0

Stuffed button mushrooms *(V)* 3.0

Vol au vents, onion, Emmental *(V)* 3.5

Lamb neck cigars 4.2

Mini soft shell tacos, chicken & lime 4.5

Red lentil fritters *(V, GF, DF)* 3.0

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Menu

COCKTAIL FUNCTIONS

Sweet Canapés

(minimum of 20 pieces per item)

Mixed berry tartlets 4.0

Mini chocolate tarts with honeycomb 4.0

Little lemon curd crepes 4.0

Small Dishes

(minimum of 30 pieces per dish)

Lamb cutlets, Israeli couscous ~~10.0~~ 8.5

Beer battered fish & chips 8.5

Paella – vegetarian, chicken & chorizo 8.5

Paella – seafood 11.0

Thai prawn curry, coconut rice 8.5

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Menu

COCKTAIL FUNCTIONS

Share Platters

Charcuterie platter 24.0

Cheese platter 22.0

Antipasto platter 18.0

Dips platter 12.0

Pizza

(Gluten-Free bases available on request for an extra 3.0)

Garlic pizza – mozzarella, garlic, parsley *(V)* 11

3 cheese micro basil – tomato, mozzarella, fontina, parmesan, fresh basil *(V)* 17.5

Chilli prawn – tomato, mozzarella, prawn, chilli 22.5

Pumpkin & Persian fetta – pumpkin, mozzarella, fetta, pine nuts, pepitas, rocket *(V)* 19.

The Shroom – tomato, mozzarella, mixed mushrooms, parsley, garlic *(V)* 20

The 'DeLuxe' – tomato, mozzarella, ham, salami, olives, cherry tomatoes, chilli, baby basil 23.5

Prosciutto, fig & goat's cheese – tomato base, prosciutto, fig, goat's cheese 22.5

Tandoori lamb – lamb, red capsicum, mango chutney, minted yoghurt 22.5

BBQ bacon & chicken – chicken, mozzarella, bacon, pineapple, red capsicum, BBQ sauce, tomato base 21.5

Hawaiian – Gypsy ham, stewed pineapple, mozzarella cheese 21.5

Pork belly – pork belly, hoi sin, spring onion, green capsicum, chilli 22.5

V = vegetarian, DF = dairy free, GF = gluten free

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Formal Dining

BEER DELUXE

Menu

FORMAL DINING

Formal dining options

(Available for lunch or dinner service)

2-COURSE SET

2-COURSE ALTERNATE

3-COURSE SET

3-COURSE ALTERNATE

Entrée Selection

(Minimum 30 guests)

Marinated & smoked chicken breast, watercress & dried pear salad, tarragon & sumac vinaigrette

Chilled zucchini cannelloni filled with goat's cheese & sage, caramelised onion, saffron

Potato & truffle salad, baby peppers, potato chips

Tuna tataki, pickled beetroot, wasabi mayonnaise, house made 12 jap spice

Duck meatballs, ginger, dill salad

King prawns, ruby grapefruit, baby herbs, watercress & mustard dressing

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Menu

FORMAL DINING

Main Selection

- C**rumbed king dory with milled hazelnut, mashed potato, wasabi
- S**piced lamb rump, pistachio pilaf rice, tzatziki
- M**inute of NZ salmon, green asparagus, saffron, crème fraîche, crushed kipflers
- S**low cooked chicken breast, bacon potato, shallot confit, sticky herb salad
- W**ild barramundi, braised ox tail, broad bean salsa
- C**rispy skin confit duck leg, creamed cabbage, black olive and red wine jus
- B**ell red pepper filled with parmesan rice, tomato butter emulsion
- B**eef porterhouse, roasted vegetables, bordelaise sauce
- P**umpkin gnocchi, pine nuts, pepitas, baby spinach

Desserts

- B**utterscotch panna cotta, stewed dates, ruby grapefruit
- C**réme brûlée infused with fennel and Frangelico
- T**hree layered chocolate tart, peppermint honeycomb, salt caramel
- T**en hour braised apple, rhubarb, tea ice cream
- B**aked cheesecake, roast figs, crushed peanuts

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Menu

BEER & FOOD TASTING EXPERIENCE

*Please contact our Functions & Events Manager for a personalised
beer & food tasting event.*

SAMPLE MENUS BELOW:

Stand Up Beer Tasting Experience

Chicken & cheddar meatball with pickled apple
matched with a wheat beer

King fish tataki with Thai green curry
& compressed rockmelon matched with a pale ale

Mac n cheese cubes with ham hock matched with a lager

Braised oxtail vol au vent match with a stout

Sitdown Beer Tasting Experience

1st course – Cured kingfish, fennel, dill hops matched with a IPA

2nd course – Confit pork belly, smoked cauliflower,
lychee matched with a wheat beer

3rd course – Duck, cherries matched with a sour beer

4th course – Stout cake, caramel, Italian meringue
matched with a stout beer

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Outdoor Catering



BEER DELUXE

Menu

OUTDOOR CATERING OPTIONS

BBQ Packages

minimum of 20 people

PACKAGE 1 \$10 PER PERSON

Gourmet sausages, fried onions,
slices of bread, condiments

PACKAGE 2 \$20 PER PERSON

Gourmet sausages, rissoles, fried onions,
potato salad, garden salad, assorted rolls

PACKAGE 3 \$28 PER PERSON

Gourmet sausages, rissoles,
a choice of porterhouse steak OR grilled fish,
assorted rolls, garden salads, condiments

Paella (served from the pan)

minimum of 40 people

Vegetarian \$9.00 per person

Chicken & chorizo \$12.00 per person

Seafood & chorizo - \$15.00 per person

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Drinks

DRINKS OPTIONS

A BAR TAB CAN BE SET UP WITH A MAXIMUM CREDIT LIMIT OR YOUR GUESTS CAN PURCHASE THEIR OWN DRINKS AT THE BAR OR A COMBINATION OF BOTH. ONCE A FUNCTION REACHES ITS MINIMUM SPEND, CREDIT LIMITS CAN BE INCREASED, OR ALL BEVERAGES CAN BE PURCHASED ON A 'PAY AS YOU GO' BASIS, OR AN INDIVIDUAL ACCOUNT CAN BE SET UP USING A CREDIT CARD.

BEER DELUXE HAS A HIGH ROTATION OF DRAUGHT BEERS AND AVAILABILITY VARIES FROM WEEK TO WEEK AND INCLUDES LOCAL LAGER, PREMIUM INTERNATIONAL LAGER / PILSNER, ALES, WHEAT, STOUT/PORTER, IPA AND OTHERS.

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Terms and Conditions

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of seven (7) days. If written confirmation and deposit is not received, all reservations will be released.

DEPOSIT

A deposit of \$350 is required to confirm a function booking. If no deposit is provided, the function will be deemed tentative and may result in the loss of the booking. Your deposit can either be refunded on the night of your function or deducted from the total of your account. Beer DeLuxe reserves the right to apply minimum spends where a room is specifically allocated for a function. This amount will be outlined in the confirmation letter where applicable. Minimum spend requirements include food and beverage only - this does not include auxiliary costs.

PAYMENT

Full payment must be made at the immediate conclusion of your function, unless prior arrangements have been made with management.

CONFIRMATION OF NUMBERS

We require the final numbers for your function two (2) weeks prior to your booking date. Any subsequent number changes must be confirmed/approved by the function or duty manager.

CANCELLATIONS

Cancellation within 60 days of the booking date will result in forfeit of the deposit (unless otherwise determined by hotel management). Once the hotel has been able to re-allocate that booking date to another function, deposit will be refunded.

CLIENT LIABILITY AND RESPONSIBILITY

The person(s) or organisation listed as the Client shall be liable for all the costs and charges raised as a result of the agreed booking. The Client is required to inform all relevant persons involved in the organising of the Event of the Terms and Conditions. It is understood that the client will be responsible to ensure the orderly manner of their guests. Beer DeLuxe reserves the right to exclude or eject any persons from the Event or premises without liability.

SECURITY

A security charge and bond may apply for some Events. In the case of security being required at an Event, the cost of contracted security will be borne by the client of the venue.

CREDIT CARD PAYMENTS

Please note that American Express payments will incur a 2.5% surcharge.

