

Functions

At Beer DeLuxe Hawthorn

 Beer DeLuxe

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Located in the heart of Hawthorn, Beer DeLuxe offers 4 unique and awesome spaces for your next event with no booking fees whether it be a mile-stone birthday, engagement party, charity event, intimate dinner, beer and food matching, corporate function or any other occasion.

★ Beer DeLuxe







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329 Burwood Rd
Hawthorn VIC 3122



DINING ROOM

Located on the first floor, the Dining Room is a modern and private function space. Complete with its own private bar, bathrooms and outdoor terrace, this space is ideal for any occasion.







SPACE NAME	SPACE TYPE						
Dining Room	Indoor, Private	80	150	1	1	Y	Y





CELLAR

With its unique and charming Persian interior, the Cellar is a space that is sure to impress your guests. Featuring luxurious booth style seating, a private bar and bathrooms, this space is ideal for intimate sit down dinners through to a lavish cocktail party.







SPACE NAME	SPACE TYPE						
Cellar	Indoor, Private	50	90	1	1	Y	Y

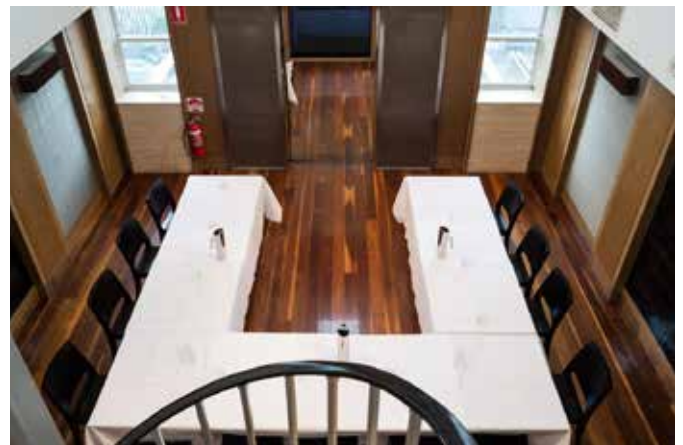




PRIVATE DINING ROOM

The Private Dining Room is a bright, intimate space that's perfect for private dinners and corporate meetings.







SPACE NAME	SPACE TYPE						
Cellar	Indoor, Private	24	34	Y	-	Y	Y





HERITAGE SIDE

Located in the main bar, Heritage Side is a semi-private space that's perfect for after work drinks, catching up with friends and casual get-togethers. The entire area or a smaller section can be roped off, meaning it's ideal if you're looking for an exclusive space that still allows you to soak up the atmosphere of the venue.

SPACE NAME	SPACE TYPE						
Cellar	Indoor, Private	35	50	-	-	-	-





CANAPES SELECTION

CLASSIC CANAPE'S SELECTION

\$22 pp (Choice of 5 items)

\$30 pp (Choice of 7 items)

Cold	Smoked salmon skewer (GF, CoD)
Hot	Dal Bora - red lentil fritters (GF, V) Chicken skewers (GF, CoD) Arancini (V) Buttermilk popcorn chicken Pork belly (GF without sauce) Panko Ebi - crumbed prawns Roasted mushrooms with avocado mousse (GF, V, CoD) Chicken strips with sweet chilli mayo Soft shell chicken taco Pulled pork sliders Pork gyoza Vegetable spring rolls (V)

PREMIUM CANAPE'S SELECTION

\$42 pp (Choice of 7 items from classic and premium selections)

Cold	Middle Eastern spiced vegetable and feta bruschetta (V) Peking duck crepes Tuna bites on crouton
Hot	Grilled Canadian scallop (GF, CoD) Southern style chicken ribs with plum sauce Soft shell crabs with Thai dressing Angus mini burgers Tandoori chicken sausage rolls Crispy and spicy mushrooms (V) Thai coconut prawns, sweet and sour sauce Middle Eastern spiced chicken fritters, mango raita Lemon myrtle & pepper fried squid

V = vegetarian, GF = gluten free, CoD = celiac



GRAZING SELECTION

MINI MEALS

\$8.50 each (served in a mini noodle box)

Mini meals can be added to our canapé options to make sure that none of your guests will leave hungry. A minimum of 25 people is required for this option.

- Beer battered fish and chips with tartare sauce
- Tandoori chicken salad (GF, CoD)
- Paella chicken (GF, CoD)
- Beef stir-fry
- Potato & pumpkin gnocchi (V)

GRAZING & DESSERT PLATES

Antipasto Plate	Selection of cured and smoked meats, olives, fresh vegetables, dips, cheese and crackers	\$80
Seafood Plate	Selection of fresh and seasonal seafood	\$50
Cheese Plate	Selection of 3 different cheeses served with quince paste, strawberries and biscuits (V)	\$50
Baked Mini Cheesecake Plate		\$50
Mini Chocolate Tart Plate		\$50

You are also welcome to add some bowls of fries or wedges from our regular menu

V = vegetarian, GF = gluten free, CoD = celiac



COMBOS

CLASSIC COMBINATION AND PREMIUM COMBINATION

Just to make your life a bit easier you can always choose to go with a classic or premium combination so your guests can have a bit of a taste of everything.

Classic canapés combination

\$36 pp

5 canapés from Classic Selection
and a Mini Meal per person,
1 x \$50 Cheese or Seafood Plate per 6 guests

Premium canapés combination

\$50 pp

7 canapés from either Classic or Premium Selection
and a Mini Meal per person,
1 x \$50 Cheese or Seafood Plate per 6 guests

Don't feel like making decisions? We can design a perfect food package especially for your function, just let our functions manager know of your wishes and we'll get it sorted for you.

All dishes and prices are subject to change due to seasonality.

Our kitchen is open between 12pm-10pm.



SET MENU

2 course set	\$49 pp	3 course set	\$52 pp
2 course alternate	\$52 pp	3 course alternate	\$62 pp
2 course (choice of 3 dishes)	\$67 pp	3 course (choice of 3 dishes)	\$77 pp

Entrée

Marinated and smoked chicken breast, red witlof and dried pear salad, tarragon and sumac vinaigrette

Beetroot and Bacardi cured ocean trout with gin & tonic jelly, lemon balm, crispy leeks

Chilled courgette cannelloni filled with goat's cheese and sage, caramelised onion, saffron & mustard oil

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

Potato and truffle salad, smoked eel, potato chips

Duck meatballs, ginger, dill salad

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

Main

Crumbed king dory with milled hazelnut, mashed potato, wasabi

Spiced lamb rump, pistachio pilaf rice, tzatziki

Minute of NZ salmon, green asparagus, saffron, crème fraîche, salmon roe

Slow cooked chicken breast, kaiserflesh potato, shallot confit, sticky herb salad

Wild barramundi, braised ox tail, broad bean salsa

Berkshire pork rib, artichoke paste, eggplant caviar, curry and coriander cream

Crispy skin confit duck leg, creamed cabbage, black olive and red wine jus

Bell red pepper filled with parmesan rice, tomato butter emulsion

Beef porterhouse, roasted vegetables, bordelaise sauce

Pumpkin gnocchi, pine nuts, pepitas, baby spinach

Dessert

Butterscotch panna cotta, stewed dates, ruby grapefruit

Crème brûlée infused with fennel and Frangelico

Three layered chocolate tart, peppermint honeycomb, salt caramel

Baked cheesecake, roast figs, crushed peanuts



BREAKFAST AND BOARDROOM MEETINGS

Breakfast	Poached free range eggs, smoked NZ king salmon, Arabic pesto	\$21
	Eggs en cocotte, kaiserflesh, tomato & capsicum relish	\$19
	Scrambled eggs, Persian feta, corn and garden pea pancake	\$20
	Spanish omelette, briôche, kaiserflesh, mushroom, béarnaise sauce	\$19
	The Deluxe classic big breakfast	\$22
	Crunchy granola, fresh yoghurt, peaches, honey	\$16
Light Breakfast Options	Tagine of roast pumpkin, feta, prosciutto and torn basil	\$7.5
	Ham croissant, fresh garden salad	\$7.5
	Kransky in cheese puff pastry	\$7.5
	Green asparagus, melted Swiss Emmental, lemon oil	\$7.5
	House smoked king salmon from NZ	\$7.5
	Seasonal fruit & fresh yoghurt (serves 4)	\$11.9
	Freshly baked muffins (serves 4)	\$11.9
	Croissant, briôche (serves 4)	\$11.9
Coffee Breaks	Tea and coffee with a selection of cookies, muffins and Danish pastries	\$12 pp
	Tea and coffee with a selection of sandwiches and wraps and a bowl of fresh salad	\$22 pp
	Fresh fruit plate	\$20
	Jugs of orange, pineapple, cranberry and apple juice	\$15 per jug



BEVERAGE OPTIONS

BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$20 dollars per head.

SPIRIT PACKAGE INCLUDES

Vodka
Gin
Bourbon
Whisky

	Premium Package	Deluxe Package
3 hours	\$50pp	\$65pp
4 hours	\$60pp	\$75pp
5 hours	\$70pp	\$85pp

PREMIUM PACKAGE

1 sparkling, 1 white, 1 red, 3 draught beer, 1 draught cider and all soft drink and juice

SPARKLING

Arrowhead Block Sparkling Cuvee - SE AUS

WHITE

Arrowhead Block Sauvignon Blanc - SE AUS

RED

Arrowhead Block Shiraz Cabernet - SE AUS

BOUTIQUE TAP BEER & CIDER

We have 13 beers on tap which rotate regularly. Please ask our Function Coordinator what we're currently pouring.

DELUXE PACKAGE

1 sparkling, 3 white, 1 rosé, 3 red, 4 draught beer and 1 draught cider, 2 bottled beers and all soft drink and juice

SPARKLING

Chandon Brut NV

WHITE

Kindred Spirits Sauvignon Blanc
Guilty By Association Chardonnay
Mister Fox Pinot Grigio

ROSÉ

La Vielle Ferme Rouge

RED

Take It To The Grave Pinot Noir
Drake Shiraz
Mawson's Cabernet Sauvignon

BOUTIQUE TAP BEER & CIDER

We have 13 beers on tap and an extensive selection of bottled beers which rotate regularly. Please ask our Function Coordinator what we're currently pouring.