



FUNCTIONS AT BEER DELUXE ALBURY.

**Everything we do,
we do for beer.**



BeerDeLuxe

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If there's one place you can count on for a memorable function in a vibrant, lively atmosphere - it's Beer DeLuxe. Hospitality is what we do every day and our professional team is ready to work with you to ensure that every little detail is just so. We have a diverse range of food options and a choice of function spaces, so we can cater to all budgets, from informal gatherings to lavish gala dinners. Even if you're simply planning a casual get-together with a small group of friends, we'll be happy to reserve a spot within the venue.



OUR SPACES.

*Beer DeLuxe
The Crown Lounge
The Top Deck
The Cactus Bar
The Beer Garden*

*Beer DeLuxe Albury
491 Kiewa Street
Albury NSW 2640
(02) 8322 2070
Albury@beerdeluxe.com.au*

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BEER DELUXE.

Beer DeLuxe is the heart of the venue showcasing local and international beers on tap with seating for 100 people for dinner. A dancefloor for our after 9 entertainment and a great atmosphere for after work drinks or a long lunch over the weekend.



CAPACITY

*100 people
(sit down dinner)*

*200 people
(cocktail style)*

AUDIO VISUAL

2 x 50 inch plasma



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THE TOP DECK.

Located in the setting of the beer garden, this space is ideal for sit down dinners for up to 50 guests. The room can also be utilised for cocktail parties for up to 100 guests. The area is undercover with heating and cooling to accomodate for all seasons.



CAPACITY

*50 people
(sit down dinner)*

*100 people
(cocktail style)*

AUDIO VISUAL

1 x 50 inch plasma



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THE CROWN LOUNGE.

Located on the first floor, the crown lounge offers a stylish yet relaxed atmosphere and its cosy charm makes it the ideal venue for all manner of functions. This popular venue has the flexibility to host functions of all sizes, from a morning tea for 10, right through to a major event for 250 people.



CAPACITY

*150 people
(sit down dinner)*

*250 people
(cocktail style)*

*150 people
(presentation)*

AUDIO VISUAL

Microphone available on request



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THE CACTUS BAR.

This area opens up into our beer garden and has a separate entrance for private events. Anything from live bands - acoustically pleasing to special birthday events, the cactus bar is perfect for a private cocktail style event for up to 200 people.



CAPACITY

*100 people
(sit down dinner)*

*200 people
(cocktail style)*

AUDIO VISUAL

*2 x 50 inch plasma screen
In house audio system
Microphone available upon request*



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THE BEER GARDEN.

The largest and most popular beer garden in albury, allowing us to cater for larger groups, parties and work functions on our magnificent outdoor deck, the beer garden includes two external bars, plasma screens, undercover areas and outdoor heating and cooling, suitable for funtions in any weather.



CAPACITY

*300 people
(sit down dinner)*

*800 people
(cocktail style)*

*300 people
(presentation)*

AUDIO VISUAL

2 x 50 inch plasmas

Large projector screen

Stage 6m x 3m x 3m

In house audio system

Microphone available on request



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BREAKFAST, MORNING & AFTERNOON TEA MENU.



BREAKFAST

Crunchy granola, fresh yoghurt, peaches, honey 14.0

Poached free range eggs, with bacon & toast 16.0

The Paddy's classic breakfast 18.0

Spanish Omelette 19.0



COFFEE BREAKS

(Per person)

Tea & Coffee 1.5

Sweet muffins 4.0

Scones, cream and jam 4.0

Cherry, choclate slice 4.0

Vanilla slice 4.0

Caramel slice 4.0

Fresh fruit platter 4.0



SANDWICH PLATTER

(Per serve)

Salad sandwiches (platter service) 5.5

Meat and salad sandwiches (platter service) 6.0

Salad wraps (platter service) 6.5

Meat and salad wraps (platter service) 7.0

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COCKTAIL PARTY & CANAPÉ MENU.

Minimum order of 20 pieces is required for each selection



COLD CANAPÉS

Assorted sushi \$3
Mini prawn cocktail \$4
Smoked salmon gyoza skins \$4
Corn chip, green tomato salsa \$2
Mini rice paper rolls \$4



HOT CANAPÉS

Pork belly with lime caramel \$4
Mini wagyu beef burgers \$3.8
Pulled pork sliders \$3.8
Red lentil fritters \$3.2
Vegetable spring rolls \$3
Fried squid \$4
Chicken skewers \$3.9
Arancini (vegetarian or chorizo) \$3
Kilpatrick oysters \$4



DESSERT CANAPÉS

Macaroons \$4
Mini choc tops \$4
Mini lemon curd crêpes \$4

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COCKTAIL PARTY & CANAPÉ MENU.



HAND HELD MINI MEALS

A minimum of 20 pieces is required for each selection

Beer battered fish & chips \$8.50

Chicken strips & sidewinders \$8.50

Tandoori chicken salad \$8.50

Pumpkin gnocchi with pine nuts & spinach \$8.50



SHARE PLATTERS

Antipasto platter with cured meats \$50 (5-6 people)

Footy platter - pies, sausage rolls, dim sims, spring rolls \$50

Cheese platter \$50 (5-6 people)

Seasonal fruit platter \$40

Dips platter \$13

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SET MENU.

Minimum of 20 guests

2 course set or alternate \$42

3 course set or alternate \$52



ENTREE

Soup of the day

BBQ cola beef rib, watercress, rocket salad

Tandoori lamb cutlet, pistachio & herb rice

Lemon myrtle squid wasabi, baby herb salad

Ricotta tortellini, spiced zucchini, pecorino



MAIN

Minute of NZ salmon, crushed potato, saffron crème fraîche, asparagus

Slow cooked chicken breast, kaiserflesh potato salad

Beef porterhouse, roasted vegetables, red wine jus

Crispy skin duck leg, creamed cabbage, black olive jus

Pumpkin gnocchi, pine nuts, spinach



DESSERT

Vanilla bean panna cotta, basil & mint infused strawberries

Chocolate & salted caramel tart, peppermint honeycomb

Baked cheesecake, honey roasted figs, crushed peanuts

Chocolate stout cake

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OUTDOOR CATERING.



PAELLA

Minimum of 50 guests

Vegetable \$9

Chicken chorizo \$12

Seafood \$15



BBQ

Minimum of 20 people

PACKAGE 1 \$10 PP:

Gourmet sausages, fried onions, slices of bread, condiments*

PACKAGE 2 \$20 PP

Gourmet sausages, rissoles, fried onions, potato salad, garden salad, bread*

PACKAGE 3 \$28 PP

Gourmet sausages, chicken skewers, a choice of porterhouse steak
OR grilled fish, bread, garden salads, condiments*

** choice of chicken & thyme, lamb & rosemary, pork & fennel and beef & burgundy*



SPIT ROAST

Minimum 20 people

*Market price depending on selected meat for roast
Salads, rolls & roast vegetables included*

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BEER & FOOD TASTING EXPERIENCE.

Please contact the functions team for a personalised beer & food tasting event



STAND UP BEER TASTING EXPERIENCE

*Chicken & cheddar meatball, pickled apple matched with a wheat beer
King fish tataki, Thai green curry, compressed rock melon matched with pale ale
Mac n cheese cubes, ham hock matched with lager
Braised oxtail vol au vent matched with a stout*



SIT DOWN BEER TASTING EXPERIENCE

*Cured kingfish, fennel, dill hops matched with an IPA
Confit pork belly, smoked cauliflower, lychee matched with a wheat beer
Duck, cherries matched with a sour beer
Stout cake, caramel, Italian meringue matched with a stout beer*

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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 that 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 the function.

SPIRITS

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

SPIRITS PACKAGE INCLUDES

Vodka, Gin, Bourbon, Whiskey, Rum

	CLASSIC DRINKS PACKAGE	PREMIUM DRINKS PACKAGE	DELUXE DRINKS PACKAGE
2 HOURS	\$36pp	\$48pp	Available on request
3 HOURS	\$48pp	\$58pp	Available on request
4 HOURS	\$60pp	\$68pp	Available on request

CLASSIC DRINKS PACKAGE

Draught beer & cider: local lager, summer/golden ale & cider

Wine: house red, white and sparkling wine

Soft drinks & juices

PREMIUM DRINKS PACKAGE

Draught beer & cider: local lager, summer/golden ale & cider

Packaged beer: Grange ridge Almighty light beer

Wine: premium sauvignon blanc, shiraz & sparkling wine.

Also chardonnay, pinot noir & moscato

Soft drinks, juices, mineral water, energy drinks, tea & coffee

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