FUNCTIONS AT BEER DELUXE Albury.



FUNCTIONS AT BEER DELUXE ALBURY.

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.



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

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.



AUDIO VISUAL

2 x 50 inch plasma



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.



AUDIO VISUAL

1 x 50 inch plasma



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.



AUDIO VISUAL

Microphone available on request



THE CACTUS Bar.

This area opens up into our beer garden and has a seperate 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.



AUDIO VISUAL

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



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 functions in any weather.



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



BREAKFAST, MORNING & AFTERNOON TEA MENU.



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, chocltae slice 4.0 Vanilla slice 4.0 Caramel slice 4.0 Fresh fruit platter 4.0



(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

COCKTAIL PARTY & Canapé Menu.

Minimum order of 20 pieces is required for each selection



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



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



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

COCKTAIL PARTY & Canapé Menu.



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



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

SET Menu.

Minimum of 20 guests 2 course set or alternate \$42 3 course set or alternate \$52



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



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



Vanilla bean panna cotta, basil & mint infused strawberries Chocolate & salted caramel tart, peppermint honeycomb Baked cheesecake, honey roasted figs, crushed peanuts Chocolate stout cake

OUTDOOR Catering.



Minimum of 50 guests

Vegetable \$9 Chicken chorizo \$12 Seafood \$15



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



Minimum 20 people

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

BEER & FOOD TASTING EXPERIENCE.

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



Chicken & cheddar meatball, pickled appled 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 with a stout



Cured kingfish, fennel, dill hops mathced 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

BEVERAGE Options.



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

Available at venues discretion

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