



FUNCTIONS AT BEER DELUXE FED SQUARE

Everything we do,
we do for beer.









BeerDeLuxe

THE MEADOW

Located on the left side of our beer garden The Meadow is an expansive open-air space complete with astroturf and bright furniture.

The entire area, or a small 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.

CAPACITY & FEATURES







| | | | | | |
|---|---|---|---|---|---|
|  |  |  |  |  |  |
| - | 200 | - | - | - | - |



THE DECK

Opposite The Meadow and located on the right side of our Beer Garden, The Deck is a semi-private covered space that's perfect for all occasions. The entire area can be reserved for your exclusive use or for more intimate gatherings, a smaller section can be roped off.

CAPACITY & FEATURES

| | | | | | |
|---|---|---|---|---|---|
|  |  |  |  |  |  |
| - | 150 | - | - | - | - |









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THE BEER GARDEN

If you're looking for a space that's sure to impress your guests, why not hire our whole Beer Garden? Facing Flinders Street with a capacity of up to 500 guests, the entire Beer Garden can be hired exclusively for large scale events.

CAPACITY & FEATURES







| | | | | | |
|---|---|---|---|---|---|
|  |  |  |  |  |  |
| - | 500 | - | - | - | ON REQUEST |



THE ATRIUM

Located in the atrium of the Ian Potter Centre, The Atrium is an open air space with the iconic fragmented glass walls of Federation Square as a backdrop. This space is ideal for large cocktail style and seated functions. Alternatively, The Atrium can be sectioned off into smaller areas for more intimate affairs.

CAPACITY & FEATURES

| | | | | | |
|---|---|---|---|---|---|
|  |  |  |  |  |  |
| 80 | 250 | - | - | - | ON REQUEST |



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CANAPÉ PACKAGES

Minimum of 20 guests

5 PIECE CANAPÉ PACKAGE

\$20pp

Whipped Persian feta & heirloom tomatoes crispbread (V)
Assorted sushi (GF)
Vegetable spring rolls, sriracha, plum (V)
Panko crumbed chicken strip
Choice of 1 variety of slider
(Wagyu beef, Asian pulled pork, Hoi Sin lamb, veggie)

7 PIECE CANAPÉ PACKAGE

\$28pp

Whipped Persian feta & heirloom tomatoes crispbread (V)
Assorted sushi (GF)
Vegetable spring rolls, sriracha, plum (V)
Panko crumbed chicken strip
House smoked salmon, dill crème fraiche
Red curry pork sausage rolls with mango & yoghurt
Choice of 1 variety of slider
(Wagyu beef, Asian pulled pork, Hoi Sin lamb, veggie)

9 PIECE CANAPÉ PACKAGE

\$35pp

Whipped Persian feta & heirloom tomatoes crispbread (V)
Assorted sushi (GF)
Vegetable spring rolls, sriracha, plum (V)
Panko crumbed chicken strip
House smoked salmon, dill crème fraiche
Red curry pork sausage rolls with mango & yoghurt
Duck & mango rice paper rolls (GF, DF)
House made pork & prawn gyozas (DF)
Choice of 2 varieties of slider
(Wagyu Beef, Asian Pulled Pork, Hoi Sin Lamb, Veggie)

VEGAN SUBSTITUTIONS

Substitute any canapé in any package listed above
Rice paper rolls (V)
Curried zucchini rolls, pistachio (V)

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COCKTAIL FUNCTIONS

No minimum order numbers, pick and choose as you please!

COLD CANAPÉS

- Peking duck crêpes \$5.6
- Duck & mango rice paper rolls (GF, DF) \$5.4
- Assorted sushi (GF) \$3.7
- Natural oysters (GF, DF) \$4.3
- House smoked salmon, dill crème fraiche \$4.7

VEGAN

- Grain salad cos cups \$4.3
- Curried zucchini rolls, pistachio (GF) \$3.5
- Harissa baby corn, corn sprouts (GF) \$3.5
- Witlof, eggplant caviar, almonds (GF) \$4.1
- Bok choy parcel, hoisin glazed
- Asian greens (GF) \$4.1
- Parsnip croutons, smoked cauliflower cream (GF) \$4.5

VEGETARIAN

- Harissa pumpkin arancini balls \$4.5
- Haloumi bite, golden raisins (GF) \$4.5
- Rice paper rolls \$4.5
- Red lentil pattie, mango yoghurt \$3.5
- Vegetarian spring rolls, sriracha plum \$3.5
- Whipped feta, heirloom tomatoes \$4.4

SWEETS

- Chocolate Tarts \$4.5

HOT CANAPÉS

- House made pork & prawn gyozas (DF) \$4.9
- Soft shell crab, finger lime dressing (GF) \$5.5
- Panko crumbed calamari \$4.5
- Panko crumbed chicken strip \$4.5
- Harissa chicken skewers (GF) \$4.5
- Red curry pork sausage rolls with mango & yoghurt \$4.4
- Tempura Oyster \$4.5
- Garlic butter scallop (GF) \$5.3
- Pork belly, lime caramel (DF) \$4.5

BUNS

- Wagyu beef slider \$5
- Asian pulled pork slider \$5
- Hoisin lamb slider \$5
- Veggie slider (V) \$5
- Mini hot dog \$5
- Crispy pork bao bun \$5

SMALL DISHES

- (Individual items)
- Lamb cutlets, Israeli couscous (DF) \$9
- Beer battered fish & chips \$9
- Thai Prawn Curry, coconut rice \$11
- Vegetarian paella (V) \$13
- Chicken and chorizo paella \$14
- Seafood paella \$17

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PIZZAS



GYPSY HAM & PINEAPPLE \$22

Red sauce, mozzarella, pineapple, gypsy ham

ROASTED SQUASH & SAGE (V) \$21

Red sauce, mozzarella, butternut squash, sage, feta

ZUCCHINI & BURRATA (V) \$22

Garlic sauce base, mozzarella, zucchini, preserved lemon, burrata, almonds

KOREAN BBQ STEAK \$25

Red sauce, mozzarella, Korean BBQ steak, radish, spring onion

HOT LINK, SEMI DRIED TOMATO, BASIL \$23

Red sauce, mozzarella, challenger small goods hot links, semi dried tomato

GARLIC, CHEESE, CHIVE (V) \$15

Mozzarella, garlic & chive

CHEESE & BASIL (V) \$19

Mozzarella, red sauce, basil

BBQ CHICKEN \$25

Red sauce, mozzarella, BBQ chicken, maple bacon, red onion

THE DELUXE \$26

Red sauce, mozzarella, smoked ham, hotlinks, prosciutto, mozzarella, chorizo, olives

SMOKED BRISKET \$24

Red sauce, mozzarella, brisket pastrami pickled mushroom

SMOKED CHILLI & PRAWN \$26

Red sauce, mozzarella, smoked chilli, prawn

Gluten free available by request, add \$3

Pizzas cuts into eight pieces

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SET MENU

Minimum 20 guests

| | | | |
|-----------------------|--------|-----------------------|--------|
| 2 Course Shared Style | \$47pp | 3 Course Shared Style | \$57pp |
| 2 Course Set | \$50pp | 3 Course Set | \$60pp |

ENTREE

Beetroot & Bacardi cured ocean trout with gin & tonic jelly, lemon balm, crispy leeks
Tuna tataki, pickled beetroot, wasabi mayonnaise, house made 12 jap spice
Confit pork belly, Smoked Cauliflower puree, Mustard Cress
Garlic Butter Canadian scallops.
Baked Pont l Leveque in brick pastry, cumin seed caramel, lavosh
Glazed Beef short rib, radish, fried shallot
Vegan - Roasted Pumpkin grain salad, pomegranate, toasted almonds

MAIN

Beef porterhouse, roasted baby vegetables, bordelaise sauce
John Dory crumbed milled with hazelnut, wasabi mashed potato
Zartar Spiced lamb rump, Pumpkin Cream, Green Bean Salad
Minute of NZ salmon, asparagus, saffron crème fraîche, salmon roe
Slow cooked chicken breast, potato, shallot confit, sticky herb salad
Crispy skinned confit duck leg, creamed cabbage, black olive and red wine jus
Pumpkin gnocchi, pine nuts, pepitas, baby spinach
Vegan - Mixed Vegetable medley, seasonal puree's, mixed herbs

DESSERT

Musk panna cotta, rhubarb, baby basil
Crème brûlée infused with Frangelico
Chocolate tart, peppermint honeycomb, salt caramel
Braised apple, seeded crumble, tea ice cream
Baked cheesecake, maple roasted fig
Vegan - Basil / Mint marinated strawberries, pistachio crumbled

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BEER & FOOD MATCHING EXPERIENCE.

Specially selected dishes paired with differing style of beers to showcase flavor profiles of the beers, highlighted by the food pairings.

Minimum 20 guests



STAND UP BEER TASTING EXPERIENCE

\$75pp

*Chicken & cheddar meatball, pickled appled matched with a wheat beer
Kingfish 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*



SEATED BEER TASTING EXPERIENCE

\$105pp

*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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BREAKFAST, MORNING & AFTERNOON TEA.



BREAKFAST, MORNING & AFTERNOON TEA

Select any 3 items for \$15pp

Select any 4 items for \$20pp

Select any 5 items for \$25pp

Assorted sweet croissants - almond or chocolate

Plain croissants with assorted jams

Muffins (assorted flavours)

Mini bacon & egg burgers

Seasonal fruit platters

Assorted cakes & slices

Assorted Danish pastries

Freshly baked scones with cream & assorted jams



BEVERAGES

Tea & Coffee Station

\$3pp

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

Bottomless jugs of orange, apple or pineapple juice \$15 each



SEATED BREAKFAST

Sit down style breakfasts available for \$20pp

Poached free range eggs, smoked NZ salmon, Arabic pesto

Scrambled eggs, Persian feta, corn and garden pea pancake

Briôche, kaiserflesh, mushroom, béarnaise sauce

The DeLuxe classic big breakfast

Crunchy granola, fresh yoghurt, peaches, honey

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BBQ & PAELLA PACKAGES



PAELLA

Minimum of 50 guests

Vegetable \$13pp

Chicken & chorizo \$14pp

Seafood \$16.5pp



BBQ

Minimum of 20 guests

PACKAGE 1 \$9 PP

Gourmet sausages, fried onions, slices of bread, condiments

PACKAGE 2 \$21 PP

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

PACKAGE 3 \$32 PP

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

PACKAGE 4 \$41 PP

*Gourmet sausages, chicken skewers, rissoles, a choice of porterhouse steak
OR grilled fish OR lamb cutlets, bread, potato salad OR beetroot salad,
garden salad, condiments
(Vegetarian: vegetarian skewers, red lentil patties, grain salad)*

(GF bread available)

*Vegetarian Substitution available, please advise vegetarian numbers at time of
booking*

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BEVERAGE OPTIONS



STANDARD BEVERAGE PACKAGE

2 hours \$37pp | 3 hours \$47pp | 4 hours \$57pp

Draught Beer & Cider: Local Lager, Pale Ale, Summer/Golden Ale, Dark Ale & Cider

Sparkling: Arrowhead Block Sparkling Cuvee

White: Arrowhead Block Sauvignon Blanc

Red: Arrowhead Block Shiraz Cabernet

Non-Alcoholic: Soft Drinks & Juices

PREMIUM BEVERAGE PACKAGE

2 hours \$47pp | 3 hours \$57pp | 4 hours \$67pp

Draught Beer & Cider: Local Lager, Pale Ale, Summer/Golden Ale, Dark Ale & Cider

Sparkling: Arrowhead Block Sparkling Cuvee & Victoria Avenue Prosecco

White: Arrowhead Block Sauvignon Blanc, Mister Fox Pinot Grigio & Guilty by Association Chardonnay

Red: Arrowhead Block Shiraz Cabernet, Redbank 'The Long Paddock' Merlot & Guilty By Association Pinot Noir

Non-Alcoholic: Soft Drinks & Juices

DELUXE BEVERAGE PACKAGE

2 hours \$57pp | 3 hours \$67pp | 4 hours \$77pp

Draught Beer & Cider: Local Lager, Pale Ale, Summer/Golden Ale, Dark Ale & Cider

Sparkling: Chandon Brut NV

White: Kindred Spirits Sauvignon Blanc, La Linda Riesling, Mister Fox Pinot Grigio & Guilty by Association Chardonnay

Red: Redbank 'The Long Paddock' Merlot, Guilty By Association Pinot Noir, Chaffey Bros 'Synonymous' Shiraz, Mawson's 'Far Eastern' Cabernet Sauvignon

Rose: La Vieille Ferme Rouge Rosé

Non-Alcoholic: Soft Drinks & Juices

Beer Deluxe has 18 rotating tap beer & ciders and boast some 250 different bottled beer.

Please speak to our functions manager to discuss your options.

UPGRADE

Add House Spirits to any beverage package for \$10pp per hour



BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.

CASH BAR

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

Please note, a Credit Card must be supplied on the day for any events on the Cash Bar or Bar Tab options.

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