

The image shows the interior of a bar named Beer DeLuxe Fed Square. The ceiling is made of dark wood slats with several rope-like pendant lights. In the foreground, there is a round wooden table with two brown leather chairs. On the table, there is a small potted plant and a glass. In the background, there is a bar counter with shelves of bottles and a menu board. The floor is made of light-colored wood.

FUNCTIONS AT BEER DELUXE FED SQUARE.

★ BeerDeLuxe



FUNCTIONS AT BEER DELUXE FED SQUARE.

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 selection of function spaces, so we can cater to all budgets, from informal gatherings to lavish 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.

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★ Beer DeLuxe



OUR SPACES.

The Hop Bar & Garden

The Meadow

The Deck

The Atrium







The Beer Garden



ALL NEW - THE HOP BAR & GARDEN

Say hello to the Hop Bar & Garden, Beer DeLuxe's brand new space. Located on the top level, the Hop Bar features a large bar complete with 40 taps, an expansive enclosed terrace & lush beer garden. This space is ideal for large cocktail events & private seated functions.



					
100	300	Y	-	Y	Y



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.



-	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.



-	150	-	-	-	-



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.



80	250	-	-	-	Y

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.



-	500	-	-	-	Y

CANAPE PACKAGES

5 PIECE CANAPÉ PACKAGE

\$20 per person

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

\$28 per person

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

\$35 per person

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)

COCKTAIL FUNCTIONS

COLD CANAPÉS

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

Peking duck crêpes \$5.6

Duck & mango rice paper rolls (GF, DF) \$5.4

Assorted sushi (GF) \$3.7

House smoked salmon, dill crème fraîche \$4.7

VEGAN

Grain salad cos cups \$3.5

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

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

HOT CANAPÉS

Housemade pork & prawn gyozas (DF) \$4.9

Soft shell crab, finger lime dressing (GF) \$5.5

Panko crumbed calamari \$4

Panko crumbed chicken strip \$4.5

Harissa chicken skewers (GF) \$4.5

Red curry pork sausage rolls with mango & yoghurt \$4.4

Garlic butter scallop (GF) \$4

Pork belly, lime caramel (DF) \$4.5

Wagyu beef slider \$5

Asian pulled pork slider \$5

Veggie slider (V) \$5

SMALL DISHES

(Individual items)

Beer battered fish & chips \$7

Thai prawn curry, coconut rice \$8

Vegetarian paella (V) \$7

Chicken & chorizo paella \$8

Seafood paella \$10

SWEETS

Chocolate tarts \$4.5

PIZZAS

GYPSY HAM & PINEAPPLE 22

Gypsy ham, pineapple, red sauce, mozzarella

MUSHROOM & TRUFFLED PECORINO 23

Mixed mushroom, pecorino, red sauce, mozzarella (V)

TANDOORI LAMB 25

Zaarta, mint honey yoghurt, red sauce, mozzarella

SMOKED TEXAS SAUSAGE 23

Challenger Small Goods hot links, red sauce, mozzarella, semi dried tomato, basil

SWEET POTATO & RICOTTA 22

Garlic cheese base, sweet potato, ricotta, pine nuts, spinach (V)

GARLIC, CHEESE & CHIVE 15

Mozzarella, garlic & chive (V)

CHEESE & BASIL 19

Mozzarella, red sauce, basil (V)

BBQ CHICKEN 25

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

THE DELUXE 26

Red sauce, mozzarella, smoked ham, Challenger Small Goods hot links, prosciutto, mozzarella, chorizo, olives

SMOKED BRISKET 24

Brisket, roasted jalapeno, Alabama BBQ sauce, red sauce, mozzarella

PEPPERONI & HONEY'D JALAPENOS 24

Pepperoni, honey pickled jalapeno, red sauce, mozzarella

Gluten free bases + \$3

Add chilli + \$1

Add anchovies + \$1.5



SET MENU

Minimum 20 guests

2 course set \$35 pp / 3 course set \$45 pp

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 (V)

Confit pork belly, smoked cauliflower puree, mustard cress

Garlic butter Canadian scallops

Glazed beef short rib, radish, fried shallot

Roasted pumpkin grain salad, pomegranate, toasted almonds - Vegan



MAIN

Crumbed king dory milled with hazelnut, mashed potato, wasabi

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

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

Beef porterhouse, roasted vegetables, bordelaise sauce

Pumpkin gnocchi, pine nuts, pepitas, baby spinach (V)

Mixed vegetable medley, seasonal purees, mixed herbs - Vegan

DESSERT

Musk panna cotta, rhubarb, baby basil

Crème brûlée infused with Frangelico

Chocolate tart, peppermint honeycomb, salted caramel

Braised apple, seeded crumble, tea ice cream

Baked cheesecake, maple roast fig

Basil/mint marinated strawberries, pistachio crumbled - Vegan

BEER & FOOD TASTING EXPERIENCE

Specially selected dishes to showcase specific flavour profiles of beer types.

Minimum 20 guests.

STAND UP BEER TASTING EXPERIENCE

\$75 per person

Chicken & cheddar meatball, pickled apple 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

SIT DOWN BEER TASTING EXPERIENCE

\$105 per person

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



OUTDOOR CATERING

PAELLA

Minimum of 50 people

Price per person

Vegetable \$13

Chicken & chorizo \$14

Seafood \$16.5

BBQ

Minimum of 20 guests

PACKAGE 1 \$9 PP:

Gourmet sausages, fried onions, slices of bread, condiments

PACKAGE 2 \$15 PP

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

PACKAGE 3 \$21 PP

Gourmet sausages, chicken skewers, a choice of porterhouse steak

OR grilled fish, bread, garden salad, condiments

PACKAGE 4 \$32 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 option: Vegetarian skewers, red lentil patties, grain salad)

Gluten free bread available.

Vegan substitution available, please advise vegan numbers at time of booking.



BREAKFAST, MORNING & AFTERNOON TEA MENU

Select any 3 items - \$15 per person / 4 items - \$18 per person / 5 items - \$20 per person

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 \$3 per person

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

Bottomless jugs of orange, apple or pineapple juice \$1 per person

SIT DOWN BREAKFAST

\$15 per person

Pumpkin bread, avocado, fried eggs, goats cheese

House granola, banana, maple yoghurt

Chilli scrambled eggs, sour dough

English muffins, shaved ham or salmon, poached eggs, hollandaise

Crumpets, strawberries, yoghurt, maple

Baked tomatoes, sour dough, Persian feta, basil

Deluxe breakfast, eggs, bacon, chorizo, tomato, mushrooms, spinach

Boiled eggs, rosemary soldiers, bacon bits



LAST MINUTE FUNCTIONS

When you've left planning a little late Beer DeLuxe can help. All we need is a minimum of 24 hours notice.

Choose from the these options to satisfy your last minute needs.



COLD CANAPÈS

Assorted sushi \$3.0

Rice paper rolls \$4.8

HOT CANAPÈS

Chicken strips \$4.0

Housemade pork gyozas \$4.2

Sausage rolls \$4.0

Crispy squid \$3.9

Chicken wings \$3.0

Spring rolls \$3.0

Pork belly \$4.0

Smoked salmon crème fraîche \$4.2

Wagyu beef sliders \$4.0

Pulled pork sliders \$4.5

Red lentil sliders \$4.0

Lamb Hoi sin sliders \$4.5

All BBQ packages

All paella options

All pizza options



BEVERAGE OPTIONS

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.

Please note: A credit card must be supplied on the day for any events using the bar tab option.

SPIRITS UPGRADE

Add our spirit package to a beverage package of your choice for an additional \$10 dollars per head.

SPIRITS PACKAGE INCLUDES

Vodka, Gin, Bourbon, Whiskey, Rum.

Beer Deluxe has 18 rotating tap beer & ciders and boast some 250 different bottled beer. Please ask our functions manager for more information.

STANDARD BEVERAGE PACKAGE

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

Sparkling: Edge Of The World Sparkling Cuvee

White: Edge Of The World Sauvignon Blanc

Red: Edge Of The World Shiraz Cabernet

Rosé: Edge Of The World Rosé

Soft drinks & juices

PREMIUM BEVERAGE PACKAGE

3 Draught beers & cider: local lager, pale ale, summer/golden ale, dark ale & cider

Sparkling: Edge Of The World Sparkling Cuvee & Victoria Avenue Prosecco

White: Edge Of The World Sauvignon Blanc, Mister Fox Pinot Grigio & Guilty By Association Chardonnay

Red: Edge Of The World Cabernet, Redbank 'The Long Paddock' Merlot & Guilty By Association Pinot Noir

Rosé: Edge Of The World Rosé

Soft drinks & juices

DELUXE BEVERAGE PACKAGE

6 Draught beers & 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

Rosé: Edge Of The World Rosé & La Vieille Ferme Rouge Rosé

Soft drinks & juices

	STANDARD PACKAGE	PREMIUM DRINKS PACKAGE	DELUXE DRINKS PACKAGE
2 HOURS	\$30pp	\$40pp	\$50pp
3 HOURS	\$40pp	\$50pp	\$60pp
4 HOURS	\$50pp	\$60pp	\$70pp

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Everything we do,
we do for beer.

 **Beer DeLuxe**