



FUNCTIONS AT BEER DELUXE HAWTHORN

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 Hawthorn 329 Burwood Road Hawthorn VIC 3122 (03) 9810 0092 hawthorn@beerdeluxe.com.au

■ Beer DeLuxe







OUR SPACES

Dining Room

Cellar Bar

Private Dining Room Heritage side





HOP LOUNGE

Perfect for bigger cocktail parties, engagement celebrations, mile stone birthday parties, conferences, EOFY and Christmas parties, charity events and banquet style dinners.

CAPACITY

*Refer to function coordinator in regard to capacity as restrictions are changing every week

FEATURES

Microphone & Projector
Private Balcony & Bar
Private Toilets
Disabled Access
Disco Lights and Dance Floor
Wi-Fi



CELLAR

Perfect for 21st birthdays, smaller private dinners, themed parties and other celebrations.

CAPACITY

*Refer to function coordinator in regard to capacity as restrictions are changing every week

FEATURES

Unique and charming Persian interior with 3 comfortable booths Customisable lighting Microphone & Projector Private Bar & Toilets Disabled access Wi-Fi







PRIVATE DINING ROOM

Perfect for boardroom meetings and intimate private dinners.

CAPACITY

*Refer to function coordinator in regard to capacity as restrictions are changing every week

FEATURES

Video and audio facilities Wi-fi Disabled access Private toilets



HERITAGE SIDE

Perfect for after work drinks, catch-ups with your mates and other social occasions.

CAPACITY

*Refer to function coordinator in regard to capacity as restrictions are changing every week

FEATURES

Wi-fi

Ground floor right next to our main bar with all of the lovely bartenders

Access to all of our taps, bottle stock, wine and premium spirits

Front seat to any live music we have on (Fridays and Saturdays)



CANAPÉ FUNCTIONS

8 PIECE CANAPÉ PACKAGE

8 pieces per person. Minimum 20 guests. \$35pp.

4 hot | 4 cold

10 PIECE CANAPÉ PACKAGE

10 pieces per person. Minimum 20 guests. \$42pp.

 $4\ hot\ |\ 4\ cold\ |\ 2\ substantial$

12 PIECE CANAPÉ PACKAGE

12 pieces per person. Minimum 20 guests. \$50pp.

5 hot | 5 cold | 2 substantial



HOT

Steak and ale pie

Pork and fennel sausage roll, with smoked tomato ketchup

Cheeseburger cigars, pickles, special sauce

Wild mushroom arancini, truffle mayo, parmesan (GF, V,VE option)

Moroccan pumpkin stuffed zucchini flower, smoked romesco sauce (V, VE option)

Panko crumbed chicken strips

Fried polenta chips, truffle mayo, truffle salt (V, GF)

COLD

Peking duck rice paper rolls, smokey BBQ

California roll, wasabi, soy sauce (GF, V)

Vegetarian rice paper rolls (GF, V)

Steak tartare on toast, capers, pickled shallots

Whipped goats cheese tart, oregano, pickled red onion (V)

Salmon or grilled eggplant bagels, fried capers, cream cheese, pickled onion (V)

SOMETHING MORE SUBSTANTIAL

Mini cheeseburger, secret sauce, pickles Bao bun, pulled BBQ pork, jalapeno, fermented chilli mayo (GF) Mini lobster roll, kewpie, hand cut crisps Beer battered fish & chips

CANAPÉ FUNCTIONS

INDIVIDUAL CANAPE PRICES

Steak and ale pie \$4.50

Pork and fennel sausage roll, smoked tomato ketchup \$4.50

Cheeseburger cigars, pickles, special sauce \$4.5

Wild mushroom arancini, truffle mayo, Parmesan (GF, V, VE option) \$4.5

Moroccan pumpkin stuffed zucchini flower, smoked romesco sauce (V, VE option) \$5

Panko crumbed chicken strips \$4.5

Fried polenta chips, truffle mayo & truffle salt (V, GF) \$4.5

Peking duck rice paper rolls, smokey BBQ \$5

California roll, wasabi, soy sauce (GF, V) \$4.5

Vegetarian rice paper roll (GF, V) \$5

Steak tartare on toast, capers, pickled shallots \$5

Whipped goats cheese tart, oregano, pickled red onion (V) \$4.5

Salmon or grilled eggplant bagels, fried capers, cream cheese, pickled onion \$5

Mini cheeseburger, secret sauce, pickles \$5

Bao bun, pulled BBQ pork, jalapeno, fermented chilli mayo (GF) \$5

Mini lobster roll, kewpie, hand cut crisps \$5

Beer battered fish & chips \$5



PIZZA PLATERS

Standard pizza platter – Choose 3 pizza flavours \$75 Deluxe pizza platter – Choose 5 pizza flavours \$110

CLASSIC MARGARITA

Tomato, basil, smoked mozzarella and sugo sauce (V) Pepperoni pizza – Pepperoni, chilli, smoked mozzarella and sugo sauce

PROSCIUTTO PIZZA

Roquette, aged balsamic, tomato and smoked mozzarella

ROAST PUMPKIN PIZZA

Meredith goats' cheese, honey pumpkin, bail, smoked mozzarella and pesto (V)

MUSHROOM & TRUFFLE PIZZA

Wild mushroom, smoked mozzarella, roquette and truffle paste

CHILLI PRAWN PIZZA

Aussie prawns, calamari, tomato's, chilli, basil, garlic, smoked mozzarella and sugo sauce

Swap to vegan cheese |S| \$20|D| \$35 Gluten free base |S| \$15|D| \$25



GRAZING TABLES ** Temporarily unavailable **

Needs to be ordered a minimum of 7 days prior to event

ANTIPASTO BOARD \$95

Comes with a selection of cheese, cured meats, bread, crackers, fruits and nuts. Perfect to add as an addition to roaming canapes.

CHEESE BOARD \$65

Comes with a selection of cheeses, crackers and breads. Perfect to supplement a 2-course meal / serves 4-6 people

LARGE GRAZING TABLE \$700

Includes a selection of cheeses, cured meats, crackers, breads, fruits, nuts and dips.

Suitable for up to 40 guests as primary catering or for larger functions when supplemented with canapes.



FAMILY STYLE SET MENU

Minimum of 30 people 2 course set \$45pp | Entrée or Dessert with your main 3 course set \$55pp | Entrée, main and dessert

TO START

Chips & Dip, Guacamole, Jalapenos Fried Chicken Tenders with Pickle Back Ranch, Jalapenos Deluxe Brewers Board, Aged Cheddar, Prosciutto, Sopressa, Pickles, Radish, Sourdough and Marinated Olives Deluxe Cheeseburger Cigars, Signature Sauce, Pickles

MAIN

Choice of 2

Sticky Hop-Brined Beer Can Chicken Stout Braised Beef Cheek, Onions, Chives Spring Creek Barramundi, Sea Herbs Pork Belly, Sour Beer Caramel Whole-Roasted Cauliflower, Hung Yogurt, Zattar, Mint

*Vego & vegan option available

All mains come with sides

Mash n Gravy House Leaf Salad, Sherry Dressing Vinegar Slaw House Sauces and Pickles

DESSERT

Beer Float - Rotating tapped dark beer with a scoop of vanilla ice cream Vanilla bean panna cotta w/ basil and mint infused strawberries Chocolate tart with a caramel drizzle



BEVERAGE OPTIONS

Beer Deluxe has 16 rotating tap beer & ciders and boast some 200+ different bottled beer. Please speak to our functions manager to discuss your options.

BAR TAB ON CONSUMPTION

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

CASH BAR

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

ADD ONS

House spirits \$10pp Premium spirits \$20pp

COCKTAILS ON ARRIVAL

Choose between Espresso martini, Pimms, Cosmopoliton

STANDARD BEVERAGE PACKAGE

2 hours \$50pp | 3 hours \$60pp | 4 hours \$65pp Draught Beer & Cider: House beer & cider Sparkling: Edge of the World Sparkling White: Edge of the World Sauvignon Blanc Red: Edge of the World Shiraz Cabernet

Rose: Edge of the World Rose

Non-Alcoholic: Soft Drinks & Juices

PREMIUM BEVERAGE PACKAGE

2 hours \$60pp | 3 hours \$70pp | 4 hours \$75pp

Draught Beer & Cider: Core range of can stock from a pre-selected brewery

Sparkling: Circa Chardonnay, Chandon sparkling White: Pikorua Sauvignon Blanc, Beach hut Moscato

Red: Drake Shiraz Rose: Pennautier Rose

Non-Alcoholic: Soft Drinks & Juices



