



FUNCTIONS AT BEER DELUXE KING ST. WHARF

★ Beer DeLuxe



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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 corporate cocktail events and work lunches.. 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 King St. Wharf
9 Lime Street
Sydney NSW 2000
(02) 8322 2020
info@ausvenueco.com.au

Beer DeLuxe



OUR SPACES.

Upstairs

The Beer Garden

Main Floor

Venue Exclusive



UPSTAIRS

Spread out on the entire top floor of Beer DeLuxe and enjoy water views down King Street Wharf. With a combination of indoor and outdoor seating and an exclusive bar, this is the perfect space for large cocktail parties and seated events.



60	130	Y	-	Y	Y



THE BEER GARDEN

Enjoy the sunshine surrounded by Tahitian lime plants, with views of the ferries and yachts making their way around Darling Harbour and with easy access from King St Wharf, the Beer Garden is the perfect place for relaxed gatherings and corporate cocktail-style events.



60	90	Y	-	Y	Y



MAIN FLOOR

The Main Floor is a semi-private space for intimate events, suited for both seated and cocktail style functions with direct access to the bar and beer garden.



45	70	N	-	N	N



VENUE EXCLUSIVE

Host an unforgettable event across both levels of Beer Deluxe with views overlooking the harbour. The venue can be transformed to suit any corporate event, social party or large scale cocktail function.



160	310	Y	-	Y	Y

COCKTAIL FUNCTIONS

CANAPÉS

For a Minimum of 20 guests

7 Piece Package | \$35

Selection of 3 cold, 4 hot options

9 Piece Package | \$45

Selection of 4 cold, 4 hot, 1 substantial

11 Piece Package | \$55

Selection of 4 cold, 4 hot 2 substantial, 1 dessert

COLD CANAPÉS

Peking Duck Crêpes, Hoi Sin Sauce

Whipped Persian Feta, Heirloom Tomatoes (V)

Beetroot & Goat's Cheese Tarts (V)

Duck & Mango Rice Paper Rolls (GF, DF)

Assorted Sushi – Vegetarian and Salmon (GF)

Natural Oysters (GF, DF)

House Smoked Salmon, Dill Crème Fraiche

Vegan Rice Paper Rolls (V)

HOT CANAPÉS

Lamb and Mushroom Vol Au Vents

Chicken & Mushroom Gyozas (DF)

Panko Crumbed Calamari with Aioli

Satay Chicken Skewers (GF)

Vegetable Spring Rolls, Sweet Chilli Sauce (V)

Spinach, Feta and Tomato Quiche (V)

SUBSTANTIAL CANAPÉS

Mini Wagyu Beef Burgers

Pork Sliders

Onion Bhaji Sliders (V)

Pork Belly Bao Bun

Beer Battered Fish & Chips

SWEET CANAPÉS

*Baked Banana with Sweet Caramel
and Tofu Sauce (VE, GF)*

Vanilla Cream Puff Pastry with Fresh Fruit

*Dark Chocolate, Honey Roasted Almond
and Pistachio Florentines*

Cold - \$5 per piece

Hot - \$6 per piece

Substantial - \$7 per piece

Sweet Canapés - \$5 per piece

**Menus are subject to seasonal change*

PIZZAS

HAWAIIAN \$19

Red sauce, mozzarella, shaved pineapple, smoked ham, jalapeño

MUSHROOM PIZZA \$19

Oyster, shitake, button, mozzarella, rosemary (V)

PEPPERONI \$19

Pepperoni, red sauce, mozzarella, basil, oregano

RED SAUCE & CHEESE \$19

Mozzarella, red sauce, basil, oregano (V)

BBQ CHICKEN \$19

Tomato, mozzarella, BBQ chicken, bacon, red onion

THE DELUXE \$19

Calzone, smoked ham, pepperoni, mozzarella, red onion, olives, mushrooms

Gluten free available by request, add \$2



OTHER CATERING

GRAZING STATIONS

Minimum of 20 guests.

Our grazing stations are designed to be the perfect addition to your selected canape package.

CHEESE & CHARCUTERIE - \$25PP

Seasonal cold cut and cured meats, dips, crudités, pickles, olives, crisp bread and grissini

PAELLA - \$20PP

Saffron rice with chorizo, seafood, chicken and grilled vegetables

BBQ

Minimum of 20 guests

PACKAGE 1 \$10 PP

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

PACKAGE 2 \$20 PP

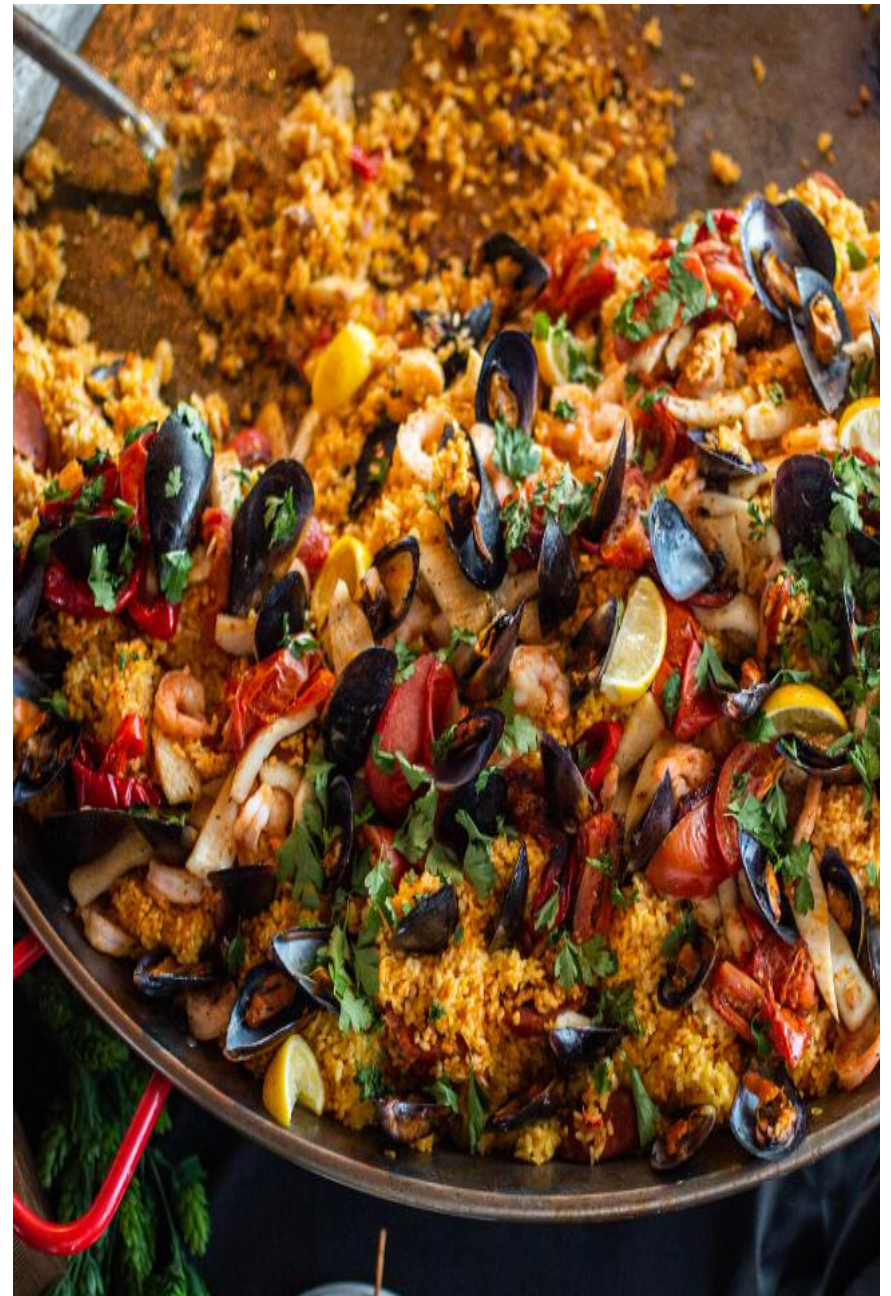
Gourmet sausages, rissoles, fried onions, potato salad, garden salad, bread*

PACKAGE 3 \$28 PP

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

**Please select two:*

*chicken & thyme, lamb & rosemary, kransky & cheese
beef & burgundy, smoked kale & quinoa patty*



SIT DOWN MENU

Minimum of 20 guests at \$40pp

SHARED ENTREE

Fried Squid with Espelette Pepper and Lemon Aioli

Korean BBQ Chicken Wings

BURGER — ALTERNATE DROP

Cheeseburger

Beef Patty, Deluxe Sauce, Lettuce, Pickles, Cheese, Aioli

Sesame Fried Chicken Thigh

Cheese, Pickles, Iceberg, Aioli

Veggie Burger

Onion Bhaji, Lettuce, Cheese, Egg, Tomato, Beetroot, pineapple & Deluxe Sauce

Lamb Burger

Salt Bush Lamb Patty, Minted Cucumber, Rocket, Garlic Sauce

SHARED SIDES

Bowls of Sidewinder Fries

Roasted Butternut Squash Salad with mixed grains, dried fruits, toasted almonds, pomegranate & yoghurt



STANDARD BEVERAGE PACKAGE *Minimum of 20 guests*

Draught Beer: Furphy Refreshing Ale

Bottled Beer: James Boag's Premium Light

Sparkling: Edge of the World Sparkling Cuvee

White: Edge of the World Sauvignon Blanc

Red: Edge of the World Shiraz Cabernet

PREMIUM BEVERAGE PACKAGE *Minimum of 20 guests*

Draught Beer: Furphy Refreshing Ale, Hahn Super Dry, Tooheys New

Bottled Beer: James Boag's Premium Light, Hawthorn Pilsner

Cider: 5 Seeds

Sparkling: Aurelia Prosecco

White: 821 South Sauvignon Blanc, Circa 1858 Chardonnay

Red: T'Gallant Juliet Pinot Noir, Wandering Duck Shiraz

Rose: St Hubert 'The Stag' Rose

DELUXE BEVERAGE PACKAGE *Minimum of 20 guests*

Draught Beer/Cider: All tap beer and cider

Bottled Beer: James Boag's Premium Light, Hawthorn Pilsner, Corona

Sparkling: Madame Coco Brut NV

White: Pikorua Marlborough Sauvignon Blanc, Il Villagio Organic Pinot Grigio DOC, California Dreaming Chardonnay

Red: Guilty by Association Pinot Noir, Pepperjack Shiraz,

Rose: Marquis de Pennautier Rose

Menus are subject to seasonal change

A maximum of 3 hour beverage package is available for bucks and hens groups

	STANDARD PACKAGE	PREMIUM DRINKS PACKAGE	DELUXE DRINKS PACKAGE
2 HOURS	\$39pp	\$49pp	\$59pp
3 HOURS	\$49pp	\$59pp	\$69pp
4 HOURS	\$59pp	\$69pp	\$79pp

BEVERAGE ADD ONS

ADD SPIRITS \$10PP

Add a range of house spirits to any premium or deluxe beverage package.

ADD ARRIVAL COCKTAILS \$10PP

Treat your guests to a Seasonal Spritz, Espresso Martini, Bellini or speak to your event coordinator for additional options.

ADD BUBBLES

Treat your guest to a bottle of bubbles for \$79 or go all out with a magnum for \$120.

ADD TO ANY BEVERAGE PACKAGE

Rose | \$5 per person

Bottled Beer | \$5 per person

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.

BEER TASTING EXPERIENCE

Have our beer ambassador guide you through the tasting notes of 4 selected beers of your choice for \$28pp and any additional tasters for \$8 each.

Current beer selections provided on request.

AUDIO VISUAL

Any additional AV can be organised and approved with your event manager.

STYLING DÉCOR

Your event manager is happy to assist with all your event styling needs. Please speak with them directly to obtain quotes for florals or any other additional touches for your event.

ENTERTAINMENT

PHOTOBOOTHS | \$1,200 (4 hours)

DJ | \$150 per hour (minimum 3 hours)

SOLO LIVE ACT | \$730 (3 hours)

DUO LIVE ACT | \$1330 (3hours)

TRIO LIVE ACT | \$1995 (3 hours)

HOST / SECURITY

Should you require a door host or additional security at your event, we can arrange this for you at a charge of \$50 per host/guard per hour.

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Everything we do,
we do for beer.

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