

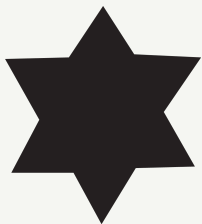
FUNCTIONS AT BEER DELUXE ALBURY.



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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 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.



OUR SPACES.

— THE TOP DECK






— THE CROWN LOUNGE

Beer DeLuxe Albury
491 Kiewa Street,
Albury NSW 2640
(02) 8322 2070
albury@beerdeluxe.com.au



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.

					
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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.

					
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BREAKFAST, MORNING & AFTERNOON TEA MENU.



FRUIT PLATTER \$40

Includes a variety of seasonal fruit

SWEETS PLATTER \$60

SANDWICH PLATTERS \$60 - \$80

Salad sandwiches

Meat and salad sandwiches

Salad wraps

Meat and salad wraps

COFFEE STATION \$30

Includes tea, coffee & milk

COCKTAIL PARTY & CANAPÉ MENU.

EACH PLATTER IS 25 PIECES

CANAPÉS

Mac n cheese w/ chipotle mayo V **\$85**

Battered fish bites w/ lemon & aoili **\$85**

Tandoori chicken skewers w/ greek yoghurt LF **\$100**

Popcorn chicken w/ kewpie mayo **\$75**

Veggie spring rolls w/ super thai sauce LD, VG **(\$50)**

Rare beef & tomato bruschetta w/ bacon relish **\$100**

Roast veg & haloumi skewers

w/ italian balsamic LD, LG, VG **\$100**

Pork belly bites w/ thai apple sauce LD, LG **\$100**

Pumpkin arancini w/ chipotle mayo LD, LG, VG **\$60**

S&P squid w/ aoili GF **\$60**

Sesame chicken ribs w/ korean BBQ LG **\$90**

Assorted sushi & rice paper

roll varieties LD, LG, VO, VGO **\$75**

BBQ pulled pork sliders w/ chipotle mayo **\$100**

Low n slow american brisket sliders **\$120**

HAND HELD MINI MEALS

**A minimum of 25 pieces is required
for each selection**

Crumbed fish & chips **\$9**

Chicken strips (2) & chips **\$9**

Tandoori chicken salad **\$9**

Pumpkin gnocchi with pine nuts VG **\$9**

SHARE PLATERS

Antipasto platter with cured meats LD, LG **\$60**
(serves 5–6 people)

Footy platter — pies, sausage rolls, dim sims,
spring rolls **\$50**

Cheese platter LG, VG **\$60**

Seasonal fruit platter LD, LG, VG **\$50**



SET MENU.



MINIMUM OF 20 GUESTS

2 COURSE SET OR ALTERNATE \$60

3 COURSE SET OR ALTERNATE \$70

ENTREE

Baked lamb rib, *lemon caper sauce (lemon, garlic, oregano, dill, caper & olive oil)*

Prosciutto wrapped chicken roulade, *filled with cream leek & served with cauliflower puree, wilted spinach & hazelnut praline*

Mini beef & ale pie, *creamy mash, peas & jus*

Garlic prawns, *fragrant coconut rice, creamy garlic sauce*

Vegetable dahl, *housemade roti, coconut yoghurt & coriander*

MAINS

Dukkha crust pork cutlet, *baked eggplant, turmeric, fragrant rice, grilled capsicum tandoori sauce*

Pork & seeded mustard beef cheek, *creamy mash potato, roasted winter veg, beef jus*

Lamb rump, *pearl couscous, kaiser flesh, diced root veg, cauliflower puree, rosemary jus*

Steamed snapper, *crushed trio (pumpkin, carrot & potato), broccolini, roast cherry tomato, beetroot puree & hollandaise sauce*

Maple pumpkin risotto, *cherry tomato, pepetis, danish feta, roasted red onion, rocket, parmesan crisp*

DESSERT

Sticky date pudding, *fig & caramel sauce, vanilla bean ice cream*

Apple & berry crumble, *rum custard, thickened cream*

Chocolate brownie, *fresh raspberry, chocolate sauce, ice cream*

BEVERAGE OPTIONS.

	STANDARD	PREMIUM	DELUXE
2 HOURS	\$42pp	\$52pp	\$62pp
3 HOURS	\$54pp	\$64pp	\$74pp
4 HOURS	\$66pp	\$76pp	\$86pp

CLASSIC

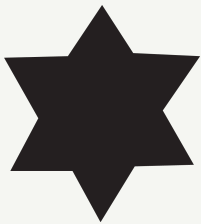
Draught beer & cider: Local lager, Summer / Golden ale & cider
Wine: House red, white and sparkling wine
Soft drinks, juices & mineral water

PREMIUM

Choose 3 Draught beers & cider: Local lager, summer/golden ale & cider
Packaged beer: Subject to availability
Wine: Premium sauvignon blanc, shiraz & sparkling wine
Plus chardonnay, pinot noir & moscato
Soft drinks, juices, mineral water, energy drinks, tea & coffee

DELUXE

Our Premium package plus house spirits including Vodka, Bourbon, Rum, Whiskey & Gin
All served with a full mixer. Energy drink additions not included.



BAR TAB ON CONSUMPTION

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

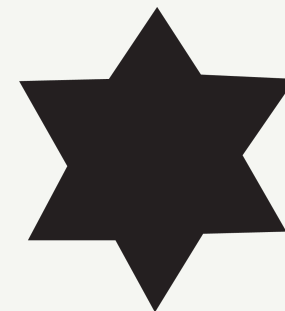
Allow your guests to choose from our extensive beverage selection, which they can purchase throughout the function.

SPIRITS UPGRADE

Available to add to all beverage packages, minimum 20 guests, \$25pp.

COCKTAIL OFFERING

Choose from our extensive function cocktail options to allow your guests to enjoy a delicious cocktail on arrival and/or throughout your event. All cocktail packages are bespoke and can tailored to your needs.



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