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 LOUNCE



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



THE CROWN LOUNCE.

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 accommodate for all seasons.

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COCKTAIL PARTY & CANAPÉ MENU.

EACH PLATTER IS 25 PIECES

CANAPÉS

Mac n cheese w/ chipotle mayo V \$85

Battered fish bites w/ lemon & aioli LD \$85

Roast veg & haloumi skewers
w/ italian balsamic LD, LG, VG \$100

Tandoori chicken skewers w/ greek yoghurt LG \$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

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

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

S&P squid w/ aioli \$60

Sesame chicken ribs w/ korean BBQ LG \$90

Assorted sushi & rice paper rolls 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 **\$11.5**Chicken strips (2) & chips **\$11.5**Tandoori chicken salad **\$11.5**Pumpkin gnocchi with pine nuts VG **\$11.5**

SHARE PLATERS

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

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

Sandwich Platter, assortment of meat and salad sandwiches and wraps **\$80**

Cheese platter LG, V \$60

Seasonal fruit platter LD, LG, VG \$50



SET MENU.

MINIMUM OF 20 QUESTS

2 COURSE SET OR ALTERNATE \$58

3 COURSE SET OR ALTERNATE \$69

ENTREE

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

Proscuitto 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, turmuric, fragrant rice, grilled capsicum tandori* 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, parmasen 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



BEVERACE OPTIONS.

	CLASSIC	PREMIUM	DELUXE
2 HOURS	\$45pp	\$57pp	\$68pp
3 HOURS	\$57pp	\$70pp	\$81pp
4 HOURS	\$69pp	\$84pp	\$94pp



Draught beer & cider: Local Lager, Summer / Golden Ale & Cider

Wine: Mr Mason Sparkling Cuvee Brut NV, Dottie Lane Sauvignon Blanc, Hearts Will Play Rose,

Henry & Hunter Shiraz Cabernet Soft drinks, juices & mineral water

PREMIUM

Choose 3 Draught beers & cider: Local Lager, Summer / Golden Ale & Cider

Packaged beer: Subject to availability

Wine: Mr Mason Sparkling Cuvee Brut NV, Mount Paradiso Prosecco NV, Vivo Moscato, Dottie Lane Sauvignon Blanc, Lost Woods Chardonnay, Hearts Will Play Rose, Bertaine et Fils Rose,

Storm & Saint Pinot Noir, Henry & Hunter Shiraz Cabernet Soft drinks, juices, mineral water, energy drinks, tea & coffee

DELUXE

Draught beer & cider: Local Lager, Summer / Golden Ale & Cider

Wine: Mr Mason Sparkling Cuvee Brut NV, Mount Paradiso Prosecco NV, Taltarni 'Dynamic' Brut Cuvee Rose NV, Vivo Moscato, Dottie Lane Sauvignon Blanc, Mill Flat Sauvignon Blanc, Gabbiano Pinot Grigio, Mountadam 'Five-Fifty' Chardonnay, Hearts Will Play Rose, Bertaine et Fils Rose, St Huberts Pinot Noir, Willow Chase Shiraz, Henry & Hunter Shiraz Cabernet, La Boca Malbec

Soft drinks, juices, mineral water, energy drinks, tea & coffe



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, \$28pp.

COCKTAIL ON ARRIVAL

Available to add to all beverage packages, minimum 20 guests, \$14pp.

COFFEE STATION \$30

Station featuring an urn, with an assortment of tea & coffee sachets Serves up to 50 people

