

A photograph of a beer brewing system featuring copper pipes and a pressure gauge. The pipes are arranged in a complex network, with a gauge prominently displayed in the center. The background is a plain, light-colored wall.

FUNCTIONS AT BEER DELUXE KING ST WHARF

**Everything we do,
we do for beer.**



Beer DeLuxe

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EQUIPMENT HIRE.

For any audio and/or video equipment requirements, please contact our functions and events manager who will be happy to make arrangements for you.

FORMAL DINING OCCASIONS

Our dedicated functions team can assist you with all table dressing and decorations including cutlery, silverware, preferred napkin colours, centrepieces and the like. We can also help to arrange light entertainment or assist with your programmed music requirements. We hope you'll choose to engage beer deluxe for your special event, and look forward to hosting a memorable occasion for you.

*Beer DeLuxe King Street Wharf
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BREAKFAST, MORNING & AFTERNOON TEA.



SIT DOWN BREAKFAST

*Poached free range eggs, smoked NZ king salmon, Arabic pesto
Eggs en cocotte, kaiserflesh, tomato & capsicum relish
Scrambled eggs, Persian fetta, corn and garden pea pancake
Spanish omelette, bri che, kaiserflesh, mushroom, b arnaise sauce
The DeLuxe classic big breakfast
Crunchy granola, fresh yoghurt, peaches, honey*



BREAKFAST, MORNING & AFTERNOON TEA OPTIOS

*Assorted sweet croissants - almond or chocolate
Plain croissants with assorted jams
Muffins (assorted flavours)
Mini bacon & egg burgers
Seasonal fruit platter (serves 10)
Assorted slices & cakes
Assorted Danish pastries
Freshly baked scones with cream & assorted jams*



BEVERAGES

*Tea & coffee (includes assorted tea bags and instant coffee, milk & sugar)
Jugs of orange, apple or pineapple juice*

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COCKTAIL FUNCTIONS.



COLD CANAPÉS

(minimum of 20 pieces per item)

- Peking duck crepes, hoi sin sauce 4.7*
- Tuna tataki, pickled beetroot, wasabi mayonnaise (GF, DF) 4.5*
- Rainbow trout, confit fennel (DF) 4.2*
- Whipped Persian feta, heirloom tomatoes (V) 3.9*
- Harvey Bay scallop tartare (GF) 5.1*
- Beetroot & goat's cheese tarts (V) 3.9*
- Prawn cornettos 5.1*
- Duck & mango rice paper rolls (GF, DF) 4.8*
- Cured wagyu beef, pickled vegetables (DF) 4.2*
- Smoked chicken & mango tartlets 4.2*
- Mini Prawn Cocktail 4.5*

V=Vegetarian, GF=Gluten free

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COCKTAIL FUNCTIONS.



HOT CANAPÈS

(minimum of 20 pieces per item)

- Pork belly, lime caramel (DF) 4.2*
- Chicken & preserved lemon meatballs (GF, DF) 3.0*
- Chicken & goat's cheese sausage rolls 4.0*
- Prawn gyozas (DF) 3.8*
- Sliders - pork, lamb or oxtail 4.5*
- Mini wagyu beef burgers 4.3*
- Soft shell crab, finger lime dressing (GF) 5.0*
- Panko crumbed calamari 3.9*
- Mac n cheese croquettes (V) 3.9*
- Southern style chicken bites 3.0*
- Katafi wrapped prawns 4.0*
- Stuffed button mushrooms (V) 3.0*
- Vol au vents, onion, Emmental (V) 3.5*
- Lamb neck cigars 4.2*
- Mini soft shell tacos, chicken & lime 4.5*
- Red lentil fritters (V, GF, DF) 3.0*

V=Vegetarian, GF=Gluten free, DF=Dairy free

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COCKTAIL FUNCTIONS.



SWEET CANAPÉS

(minimum of 20 pieces per item)

- Mixed berry tartlets 4.0*
- Mini chocolate tarts with honeycomb 4.0*
- Little lemon curd crepes 4.0*



SMALL DISHES

(minimum of 30 pieces per item)

- Lamb cutlets, Israeli couscous (DF) 8.5*
- Beer battered fish & chips 8.5*
- Paella – vegetarian, chicken & chorizo 8.5*
- Paella – seafood 11.0*
- Thai prawn curry, coconut rice 8.5*

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COCKTAIL FUNCTIONS.



SHARE PLATTERS

Charcuterie platter \$24

Cheese platter \$22

Antipasto platter \$18

Dips platter \$12



PIZZA

(Gluten-Free bases available on request for an extra 3.0)

Garlic pizza - mozzarella, garlic, parsley (V) 11

3 cheese micro basil - tomato, mozzarella, fontina, parmesan, fresh basil (V) 17.5

Chili prawn - tomato, mozzarella, prawn, chili 22.5

Pumpkin & Persian feta - pumpkin, mozzarella, feta, pine nuts, pepitas, rocket (V) 19

The Shroom - tomato, mozzarella, mixed mushrooms, parsley, garlic (V) 20

*The DeLuxe - tomato, mozzarella, ham, salami, olives,
cherry tomatoes, chili, baby basil 23.5*

Prosciutto, fig & goat's cheese - tomato base, prosciutto, fig, goat's cheese 22.5

Tandoori lamb - lamb, red capsicum, mango chutney, minted yoghurt 22.5

*BBQ bacon & chicken - chicken, mozzarella, bacon, pineapple,
red capsicum, BBQ sauce, tomato base 21.5*

Hawaiian - Gypsy ham, stewed pineapple, mozzarella cheese 21.5

Pork belly - pork belly, hoi sin, spring onion, green capsicum, chili 22.5

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FORMAL DINING.

FORMAL DINING OPTIONS

(Available for lunch or dinner)

2 course set

2 course alternate

3 course set

3 course alternate



ENTRÉE

(Minimum 30 guests)

Marinated & smoked chicken breast, watercress & dried pear salad, tarragon & sumac vinaigrette

Chilled zucchini cannelloni filled with goat's cheese & sage, caramelised onion, saffron

Potato & truffle salad, baby peppers, potato chips

Tuna tataki, pickled beetroot, wasabi mayonnaise, house made 12 jap spice

Duck meatballs, ginger, dill salad

King prawns, ruby grapefruit, baby herbs, watercress & mustard dressing

MAINS

Crumbed king dory with milled hazelnut, mashed potato, wasabi

Spiced lamb rump, pistachio pilaf rice, tzatziki

Minute of NZ salmon, green asparagus, saffron, crème fraîche, crushed kipflers

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

Wild barramundi, braised ox tail, broad bean salsa

Crispy skin confit duck leg, creamed cabbage, black olive and red wine jus

Bell red pepper filled with parmesan rice, tomato butter emulsion

Beef porterhouse, roasted vegetables, bordelaise sauce

Pumpkin gnocchi, pine nuts, pepitas, baby spinach

DESSERTS

Butterscotch panna cotta, stewed dates, ruby grapefruit

Crème brûlée infused with fennel and Frangelico

Three layered chocolate tart, peppermint honeycomb, salt caramel

Ten hour braised apple, rhubarb, tea ice cream

Baked cheesecake, roast figs, crushed peanuts

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BEER & FOOD TASTING EXPERIENCE.

*Please contact our functions & events manager for a personalised beer & food tasting event.
Sample menus below:*



STAND UP BEER TASTING EXPERIENCE

*Chicken & cheddar meatball with pickled apple matched with a wheat beer
King fish tataki with Thai green curry & compressed rockmelon matched with a pale ale
Mac n cheese cubes with ham hock matched with a lager
Braised oxtail vol au vent match with a stout*

SITDOWN BEER TASTING EXPERIENCE

*1st course – Cured kingfish, fennel, dill hops matched with a IPA
2nd course – Confit pork belly, smoked cauliflower,
lychee matched with a wheat beer
3rd course – Duck, cherries matched with a sour beer
4th course – Stout cake, caramel, Italian meringue match with a stout beer*

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OUTDOOR CATERING.



BBQ PACKAGE

(minimum of 20 people)

PACKAGE 1 - \$10 PER PERSON

Gourmet sausages, fried onions, slices of bread, condiments

PACKAGE 2 - \$20 PER PERSON

*Gourmet sausages, rissoles, fried onions, potato salad,
garden salad, assorted rolls*

PACKAGE 3 - \$28 PER PERSON

*A choice of porterhouse steak or grilled fish.
Plus assorted rolls, garden salads, condiments*



PAELLA

*Served from the pan
(minimum 40 people)*

*Vegetarian \$9 per person
Chicken & chorizo \$12 per person
Seafood & chorizo \$15 per person*

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DRINKS OPTIONS.

A bar tab can be set up with a maximum credit limit or your guests can purchase their own drinks at the bar or a combination of both. Once a function reaches its minimum spend, credit limits can be increased, or all beverages can be purchased on a 'pay as you go' basis, or an individual account can be set up using a credit card.

Beer deluxe has a high rotation of draught beers and availability varies from week to week and includes local lager, premium international lager / pilsner, ales, wheat, stout/porter, ipa and others.

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TERMS & CONDITIONS.

We want you to have a great experience planning and organizing your function with us and a fantastic time during your event so here are a few things to keep in mind.

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of seven (7) days. If written confirmation and deposit is not received, all reservations will be released.

DEPOSIT

A deposit of \$250 is required to confirm a function booking. If no deposit is provided, the function will be deemed tentative and may result in the loss of the booking. Your deposit can either be refunded on the night of your function or deducted from the total of your account. Beer DeLuxe reserves the right to apply minimum spends where a room is specifically allocated for a function. This amount will be outlined in the confirmation letter where applicable. Minimum spend requirements include food and beverage only - this does not include auxilliary costs.

PAYMENT

Full payment must be made at the immediate conclusion of your function, unless prior arrangements have been made with management.

CONFIRMATION OF NUMBERS

We require the final numbers for your function two (2) weeks prior to your booking date. Any subsequent number changes must be confirmed/approved by the function or the duty manager.

CANCELLATIONS

Cancellations within 60 days of the booking date will result in the forfeit of the deposit (unless otherwise determined by hotel management). Once the hotel has been able to reallocate that booking date to another function, deposit will be refunded.

CLIENT LIABILITY AND RESPONSIBILITY

The person(s) or organisation listed as the Client shall be liable for all the costs and charges raised as a result of the agreed booking. The Client is required to inform all relevant persons involved in the organising of the Event of the Terms and Conditions. It is understood that the Client will be responsible to ensure the orderly manner of their guests. Beer DeLuxe reserves the right to exclude or eject any persons from the event or premises without liability.

SECURITY

A security charge or bond may apply for some events. In the case of security being required at an event, the cost of contracted security will be borne by the Client of the venue.

CREDIT CARD PAYMENTS

Please note that American Express payments will incur a 2.5% surcharge.

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