

A photograph of a beer brewing system. The background is a light beige wall. In the center, a circular pressure gauge with a white face and black markings is mounted on a horizontal copper pipe. Above the gauge, a vertical copper pipe leads to a manifold with three curved pipes extending to the right. To the left and right of the central gauge, horizontal copper pipes extend towards the edges of the frame. The pipes are polished and have a warm, reddish-brown hue.

FUNCTIONS AT BEER DELUXE WAGGA

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

The logo for Beer DeLuxe. It consists of a solid red five-pointed star positioned above the brand name "Beer DeLuxe" in a black, serif typeface.

Beer DeLuxe

FUNCTIONS AT BEER DELUXE WAGGA.



OUR SPACES

Keg Room

*Beer DeLuxe Wagga
109 Baylis Road
Wagga Wagga NSW 2650
(02) 8322 2060
wagga@beerdeluxe.com.au*

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KEG ROOM.

Whether you're hosting a sit-down dinner, presentation, cocktail function or live entertainment event, you will find the flexibility and facilities in our premier private function space "the keg room". We provide a variety of furniture, staffing, decoration and entertainment options to ensure your next event is totally unique!



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.

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BREAKFAST, MORNING & AFTERNOON TEA.



SIT DOWN BREAKFAST

This option can be arranged with the head chef of function manager



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.



HOT CANAPÈS

(minimum of 20 pieces per item)

- Pork belly, lime caramel (DF) 4.2*
- Chilli, chicken, coriander & lime meatballs 3*
- Chicken Thai red curry sausage rolls 4*
- Lamb sliders 4.5*
- Mini wagyu beef burgers 4.3*
- Panko crumbed calamari 3.9*
- Mac n' cheese croquettes (V) 3.9*
- Southern style chicken bites 3*
- Katafi wrapped prawns 4*
- Vol au vents, onion, Emmental (V) 3.5*
- Red lentil fritters (V, GF, DF) 4*
- Pork sliders 4.5*
- Southern style chicken wings (GF available) 3.5*
- Vegetable spring rolls with ginger & soy (V) 3*
- Crumbed Moroccan prawn with mango yoghurt 3.8*

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

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COCKTAIL FUNCTIONS.



COLD CANAPÉS

(minimum of 20 pieces per item)

Peking duck crepes, hoi sin sauce 4.7

Whipped Persian fetta, heirloom tomatoes (V) 3.9

Beetroot & goat's cheese tarts (V) 3.9

Smoked chicken & mango tartlets 4.2

Mini prawn cocktail 4.5

V=Vegetarian, GF=Gluten free

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COCKTAIL FUNCTIONS.

*These options can be changed, see the head chef or function manager.
We're happy to do up a function package using these guides to suit your choices.*



\$16 PER PERSON

*Beetroot and goats cheese tarts
Peking duck crêpe
Mini beef burger
Crumbed button mushrooms, avocado mayonnaise*



\$26 PER PERSON

*Beetroot and goats cheese tarts
Peking duck crepe
Vegetarian spring rolls
Mini beef burger
Crumbed button mushrooms, avo mayo
Pork belly, lime caramel
Chicken Thai red curry sausage rolls*



\$37 PER PERSON

*Peking duck crepe
Smoked chicken and mago tartlets
Mini beef burger
Crumbed button mushrooms, avo mayo
Pork belly, lime caramel
Chicken Thai red curry sausage rolls
Moroccan prawns
Southern style chicken bites
Panko crumbed calamari
Vegetarian spring rolls*

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COCKTAIL FUNCTIONS.



SHARE PLATTERS

(Serves 4–5 people)

Charcuterie platter

Cheese platter

Antipasto platter



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

Chilli prawn - tomato, mozzarella, prawn, chilli 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, chilli, 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, chilli 22.5

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SET MENU.



MAIN

*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*

DESSERT

*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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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

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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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