



Functions

At Beer DeLuxe Wagga

BEER DELUXE WAGGA

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Our Spaces



OUR SPACES



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.

*Breakfast, Morning
& Afternoon Tea*



BEER DELUXE

Menu

**BREAKFAST, MORNING
& AFTERNOON TEA**

Sit Down Breakfast

This option can be arranged with the Head Chef or Function Manager.

Breakfast, Morning & Afternoon Tea Options

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

BEER DELUXE

Menu

COCKTAIL FUNCTIONS

Cold Canapés

(minimum of 20 pieces per item)

Peking duck crepes, hoi sin sauce 4.7

Whipped Persian fetta, heirloom tomatoes ~~10~~ 3.9

Beetroot & goat's cheese tarts ~~10~~ 3.9

Cured wagyu beef, pickled vegetables ~~10~~ 4.2

Smoked chicken & mango tartlets 4.2

Mini Prawn Cocktail 4.5

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BEER DELUXE

Menu

COCKTAIL FUNCTIONS

Hot Canapés

(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

Lamb Sliders 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

Crumbed button mushrooms *(V)* 3.0

Vol au vents, onion, Emmental *(V)* 3.5

Lamb neck cigars 4.2

Red lentil fritters *(V, GF, DF)* 3.0

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BEER DELUXE

Menu

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 dish)

Lamb cutlets, Israeli couscous ~~10.0~~ 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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BEER DELUXE

Menu

COCKTAIL FUNCTIONS

Share Platters

SERVES 4-5 PEOPLE

Charcuterie platter

Cheese platter

Antipasto platter

Dips platter

Pizza

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

Garlic pizza – mozzarella, garlic, parsley *11*

3 cheese micro basil – tomato, mozzarella, fontina, parmesan, fresh basil *17.5*

Chilli prawn – tomato, mozzarella, prawn, chilli *22.5*

Pumpkin & Persian fetta – pumpkin, mozzarella, fetta, pine nuts, pepitas, rocket *19.*

The Shroom – tomato, mozzarella, mixed mushrooms, parsley, garlic *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*

V = vegetarian, DF = dairy free, GF = gluten free

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BEER DELUXE

Menu

COCKTAIL FUNCTIONS

\$16 Per Person

- B**eetroot and goats cheese tarts
- P**eking duck crepe
- M**ini beer burger
- C**rumbed button mushrooms, avo mayo

\$26 Per Person

- B**eetroot and goats cheese tarts
- P**eking duck crepe
- S**moked chicken and mango tartlets
- M**ini beer burger
- C**rumbed button mushrooms, avo mayo
- P**ork belly lime caramel
- C**hicken and goats cheese sausage rolls

\$37 Per Person

- B**eetroot and goats cheese tarts
- P**eking duck crepe
- S**moked chicken and mango tartlets
- M**ini beer burger
- C**rumbed button mushrooms, avo mayo
- P**ork belly lime caramel
- C**hicken and goats cheese sausage rolls
- K**atafi wrapped prawns
- S**outhern style chicken bites
- P**anko crumbed calamari

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Menu

FORMAL DINING

Main Selection

- C**rumbed king dory with milled hazelnut, mashed potato, wasabi
- S**piced lamb rump, pistachio pilaf rice, tzatziki
- M**inute of NZ salmon, green asparagus, saffron, crème fraîche, crushed kipflers
- S**low cooked chicken breast, bacon potato, shallot confit, sticky herb salad
- W**ild barramundi, braised ox tail, broad bean salsa
- C**rispy skin confit duck leg, creamed cabbage, black olive and red wine jus
- B**ell red pepper filled with parmesan rice, tomato butter emulsion
- B**eef porterhouse, roasted vegetables, bordelaise sauce
- P**umpkin gnocchi, pine nuts, pepitas, baby spinach

Desserts

- B**utterscotch panna cotta, stewed dates, ruby grapefruit
- C**réme brûlée infused with fennel and Frangelico
- T**hree layered chocolate tart, peppermint honeycomb, salt caramel
- T**en hour braised apple, rhubarb, tea ice cream
- B**aked cheesecake, roast figs, crushed peanuts

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Outdoor Catering



BEER DELUXE

Menu

OUTDOOR CATERING OPTIONS

BBQ Packages

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

Gourmet sausages, rissoles,
a choice of porterhouse steak OR grilled fish,
assorted rolls, garden salads, condiments

Paella (served from the pan)

minimum of 40 people

Vegetarian \$9.00 per person

Chicken & chorizo \$12.00 per person

Seafood & chorizo - \$15.00 per person

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Drinks

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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BEER DELUXE

Terms and Conditions

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 auxiliary 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 & MENUS

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 duty manager.

CANCELLATIONS

Cancellation within 60 days of the booking date will result in forfeit of the deposit (unless otherwise determined by hotel management). Once the hotel has been able to re-allocate 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 and 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.

