

A photograph of a beer brewing system featuring copper pipes and a pressure gauge. The pipes are arranged in a complex network, with some running horizontally and others vertically. A circular pressure gauge with a white face and black markings is mounted on a horizontal pipe. The background is a plain, light-colored wall.

# **FUNCTIONS AT BEER DELUXE HAWTHORN**

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

The logo for Beer DeLuxe, featuring a red five-pointed star above the brand name.

**Beer DeLuxe**

# FUNCTIONS AT BEER DELUXE HAWTHORN.

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*Located in the heart of hawthorn, Beer DeLuxe offers 4 unique and awesome spaces for your next event with no booking fees whether it be a mile stone birthday, engagement party, charity event, intimate dinner, beer and food matching, corporate function or any other occasion.*



## OUR SPACES.

*Dining Room*

*Cellar*

*The Deck*

*Private Dining Room*

*Heritage side*

*Beer DeLuxe Hawthorn  
329 Burwood Road  
Hawthorn VIC 3122  
(03) 9810 0092  
hawthorn@beerdeluxe.com.au*

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# DINING ROOM.

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*Perfect for bigger cocktail parties, engagement celebrations, mile stone birthday parties, conferences, EOFY and Christmas parties, charity events and banquet style dinners. Also available for lunch and dinner bookings every day.*



## CAPACITY

*80 people  
(sit down dinner)*

*150 people  
(cocktail style)*

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# THE MEADOW.

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*Located on the left side of our beer garden The Meadow is an expansive open-air space complete with astroturf and bright furniture.*

*The entire area, or a small section, can be roped off meaning it's ideal if you're looking for an exclusive space that still allows you to soak up the atmosphere of the venue.*



## CAPACITY

*90 people  
(sit down dinner)*

*200 people  
(cocktail style)*



## FEATURES

*Private Bar  
Balcony (Heated)  
Dance Floor  
Video And Audio Facilities  
Wi-Fi  
Disabled Access  
Private Toilets*

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# CELLAR.

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*Perfect for 21st birthdays, smaller private dinners, different themed parties and other celebrations.*



## CAPACITY

*49 people  
(sit down dinner)*

*90 people  
(cocktail style)*



## FEATURES

*Unique and charming Persian interior  
with 3 characteristic booths*

*Private bar*

*Video and audio facilities*

*Wi-fi*

*Disabled access*

*Private toilets*

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# PRIVATE DINING ROOM.

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*Perfect for meetings and intimate private dinners.*



## CAPACITY

*24 people  
(sit down dinner)*

*34 people  
(cocktail style)*



## FEATURES

*Video and audio facilities*

*Wi-fi*

*Disabled access*

*Private toilets*

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# HERITAGE SIDE.

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*Perfect for after work drinks, catch-ups with your mates and other social occasions.*



## CAPACITY

*35 seated*

*Upto 50 casual*



## FEATURES

*Wi-fi*

*Live music every Friday and Saturday night*

*Ground floor bar with all the lovely bartenders*

*120 different bottled beers and ciders*

*16 taps of Australias finest craft beer*

*Quality wines*

*Spirits*

*An exciting cocktail list*

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# CLASSIC CANAPÈS.

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\$22 per person (choice of 5 items)

\$30 per person (choice of 7 items)



## COLD CANAPÈS

*Smoked salmon skewer (GF, C)*



## HOT CANAPÈS

*Dal Bora - red lentil fritters (GF, C)*

*Chicken skewers (GF, C)*

*Arancini (V)*

*Buttermilk popcorn chicken*

*Pork Belly (GF without sauce)*

*Panko Ebi - crumbed prawns*

*Roasted mushrooms with avocado mousse (GF, V, C)*

*Chicken strips with sweet chilli mayo*

*Soft shell taco*

*Pulled pork sliders*

*Pork gyoza*

*Vegetable spring rolls (V)*

*V=Vegetarian, GF=Gluten free, C=Celiac*

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# PREMIUM CANAPÈS.

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*\$42 per person  
(choice of 7 items from classic and premium selections)*



## COLD CANAPÈS

*Middle Eastern spiced vegetable & feta bruschetta (V)  
Peking duck crêpes  
Tuna bites on crouton*



## HOT CANAPÈS

*Grilled Canadian scallop (GF, C)  
Southern style chicken ribs with plum sauce  
Soft shell crabs with Thai dressing  
Angus mini burgers  
Tandoori chicken sausage rolls  
Crispy & spicy mushrooms (V)  
Thai coconut prawns, sweet & sour sauce  
Middle Eastern spiced chicken fritters, mango raita  
Lmeon myrtle & pepper squid*

*V=Vegetarian, GF=Gluten free, C=Celiac*

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# COMBOS.

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*Just to make your life a bit easier you can always choose to go with a classic or premium combination so your guests can have a bit of a taste of everything.*



## CLASSIC CANAPÉS COMBINATION \$36PP

*5 canapès from classic selection  
1 mini meal per person  
1 x \$50 cheese or seafood plate per 6 guests*



## PREMIUM CANAPÉS COMBINATION \$50PP

*7 canapès from either classic or premium selection  
1 mini meal per person  
1 x \$50 cheese or seafood plate per 6 guest*

*Don't feel like making decisions? We can design a perfect food package especially for your function, just let our functions manager know of your wishes and we'll get it sorted for you.*

*All dishes and prices are subject to change due to seasonality.  
Our kitchen is open between 12pm–10pm.*

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# GRAZING SELECTION.

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## MINI MEALS

*Mini meals can be added to our canapé options  
to make sure that none of your guests will leave hungry.  
\$8.50 each (served in a mini noodle box)*

*Beer battered fish & chips with tartare sauce*

*Tandoori chicken salad (GF, C)*

*Paella chicken (GF, C)*

*Beef stir-fry*

*Potato & pumpkin gnocchi (V)*



## GRAZING & DESSERT PLATES

*Antipasto plate - selection of cured & smoked meats,  
olives fresh vegetables, dips, cheese & crackers \$80*

*Seafood plate - selection of fresh & seasonal seafood \$50*

*Cheese plate - Selection of 3 different cheeses served  
with quince paste, strawberries & biscuits \$50 (V)*

*Baked mini cheesecake plate \$50*

*Mini chocolate tart plate \$50*

*V=Vegetarian, GF=Gluten free, C=Celiac*

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# SET MENU.

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2 course set	\$49 pp	3 course set	\$52 pp
2 course alternate	\$52pp	3 course alternate	\$62 pp
2 course (choice of 3 dishes)	\$67pp	3 course (choice of 3 dishes)	\$77pp



## ENTREE

*Marinated & smoked chicken breast, red witlof & dried pear salad, tarragon & sumac vinaigrette*  
*Beetroot & Bacardi cured ocean trout with gin & tonic jelly, lemon balm, crispy leeks*  
*Chilled courgette cannelloni filled with goat's cheese & sage, caramelised onion, saffron & mustard oil*  
*Tuna tataki, pickled beetroot, wasabi mayonnaise, house made 12 jap spice*  
*Potato & truffle salad, smoked eel, potato chips*  
*Duck meatballs, ginger, dill salad*  
*King prawns, ruby grapefruit, baby herbs, watercress & mustard dressing*

## MAIN

*Crumbed king dory milled with hazelnut, mashed potato, wasabi*  
*Spiced lamb rump, pistachio pilaf rice, tzatziki*  
*Minute of NZ salmon, green asparagus, saffron, crème fraîche, salmon roe*  
*Slow cooked chicken breast, kaiserflesh, potato, shallot confit, sticky herb salad*  
*Wild barramundi, braised oxtail, broad bean salsa*  
*Berkshire pork rib, artichoke paste, eggplant caviar, curry & coriander cream*  
*Crispy skinned 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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# BREAKFAST & BOARDROOM MEETINGS.

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## BREAKFAST

- Poached free range eggs, smoked NZ salmon, Arabic pesto \$21*
- Eggs en cocotte, kaisersflesh, tomato & capsicum relish \$19*
- Scrambled eggs, Persian feta, corn and garden pea pancake \$20*
- spanish omelette, briôche, kaisersflesh, mushroom, béarnaise sauce \$19*
- The DeLuxe classic big breakfast \$22*
- Crunchy granola, fresh yoghurt, peaches, honey \$16*



## LIGHT BREAKFAST OPTIONS

- Tagine of roast pumpkin, feta, prosciutto & torn basil \$7.5*
- Ham croissant, fresh garden salad \$7.5*
- Kransky in cheese puff pastry \$7.5*
- Green asparagus, melted Swiss Emmental, lemon oil \$7.5*
- House smoked king salmon from NZ \$7.5*
- Seasonal fruit & fresh yoghurt (serves 4) \$11.9*
- Freshly baked muffins (serves 4) \$11.9*
- Croissant, briôche, (serves 4) \$11.9*



## COFFEE BREAKS

- Tea & Coffeewith a selection of cookies, muffins & Danish pastries \$12pp*
- Tea & coffee with a selection of sandwiches & wraps and a bowl of fresh salad \$22pp*
- Fresh fruit plate \$20*
- Jugs of orange, pineapple, cranberry & apple juice \$15 per jug*

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# BEVERAGE OPTIONS.

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## 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

*Add our spirit package to a beverage package of your choice for an additional \$20 dollars per head*

## SPIRITS PACKAGE INCLUDES

*Vodka, Gin, Bourbon, Whiskey, Rum*

	PREMIUM DRINKS PACKAGE	DELUXE DRINKS PACKAGE
2 HOURS	\$48pp	\$65pp
3 HOURS	\$58pp	\$75pp
4 HOURS	\$68pp	\$85pp

## PREMIUM PACKAGE

*1 sparkling, 1 white, 1 red, 3 draught beer, 1 draught cider and all soft drink & juice  
Boutique tap beer & cider: We have 13 beers on tap which rotate regularly.*

*Sparkling: Arrowhead Block sparkling cuvée*

*White: Arrowhead Block Sauvignon Blanc*

*Red: Arrowhead Block Shiras Cabernet*

## DELUXE PACKAGE

*1 sparkling, 3 white, 1 rosè, 3 red, 4 draught beer,*

*1 draught cider, 2 bottled beers and all soft drink & juice*

*Boutique tap beer & cider: We have 13 beers on tap which rotate regularly.*

*Sparkling: Chandon Brut NV*

*White: Kindred Spirits sauvignon blanc, Guilty by association chardonnay,*

*Mister Fox pinot grigio*

*Red: Take it to the Grave pinot noir, Drake shiraz, Mawson's cabernet sauvignon*

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# TERMS & CONDITIONS.

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*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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