

THE DECK

BRIGHTON





The Deck Brighton makes a beautiful venue for any celebration with an array of modern, contemporary and warm spaces.

Our Oak and Ivy Room are suitable for cocktail and sit down functions; engagement parties, birthdays, Christmas functions, Christenings, corporate gatherings and more.

The Deck Brighton will not only host your event, our Functions Coordinator will help you organise every detail from beginning to end to create an unforgettable event for you and your guests!

For more information contact our
Function Coordinator

P | 0410 169 922

E | functionmanager@thedeckbrighton.com.au

THE OAK ROOM

The Oak Room is an indoor/outdoor function space, with the lounge area inside adjoining the deck by fold-out doors.

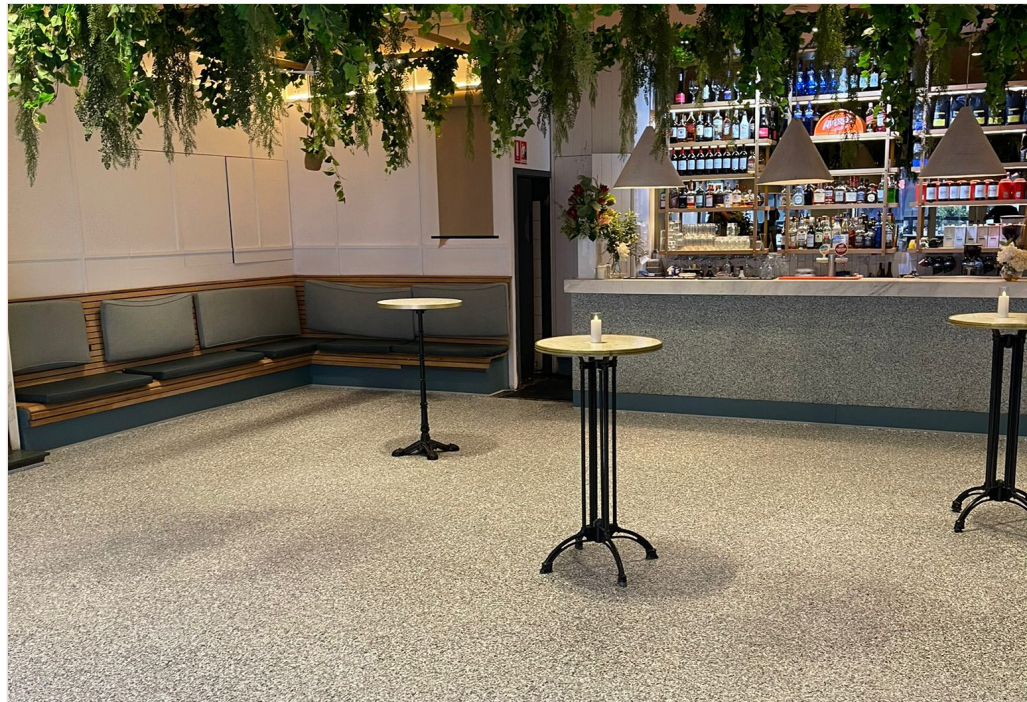
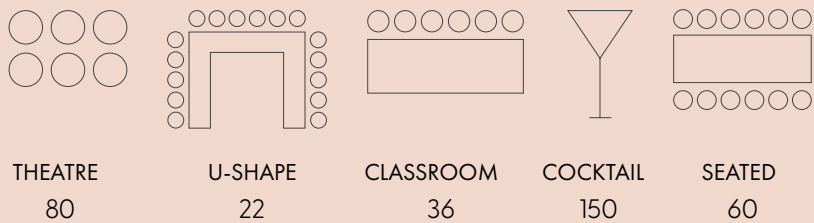
The space fits up to 150 guests, making it well-suited to milestone birthdays, engagements, office parties, and other cocktail-style functions.

FEATURES

- Private bar
- Private outdoor deck
- Polished concrete floor
- Space for a singer/DJ

INCLUSIONS;

- Room hire and staff
- Tea light candles
- Plasma screen
- Surround sound system with AUX input for easy plug-and-play connectivity
- Wireless microphone





THE IVY ROOM

The Deck Brighton's Ivy Room is the venues specialist function space. The Ivy room has a private bar, private bathrooms, a polished timber dance floor, and AV equipment.

The Ivy Room is a stylishly designed, urbane, and sophisticated space - that's also incredibly versatile. Best used for birthdays, family celebrations, kids parties, sit down lunches, corporate events and launch parties.

FEATURES

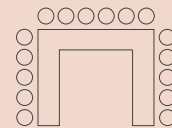
- Private bar
- Private bathrooms
- Polished timber floor
- Space for a singer/DJ

INCLUSIONS;

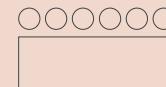
- Room hire and staff
- Tea light candles
- Plasma screen & projector
- Surround sound system with AUX input for easy plug-and-play connectivity
- Wireless microphone



THEATRE
70



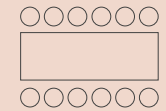
U-SHAPE
35



CLASSROOM
24



COCKTAIL
130



SEATED
60

CANAPES

6 items | \$28 8 items | \$34 10 items | \$38 12 items | \$42

*serving and price per person

COLD

Assorted Rice Paper Rolls - nam jim sauce, toasted sesame (gf, v, veo)

Pesto Bruschetta - bocconcini, tomato, basil, balsamic, pesto cream (gfo, v, veo, n)

Assorted California Rolls - chili soy sauce (gf, v, veo)

Smoked Salmon Billinis on Crackers- crème fraîche, capers, dill (gfo)

Seafood vol au Vents - parmesan, puff pastry

HOT

Arancini - roasted pumpkin, sage, mozzarella, garlic aioli (gf, v)

Mac & Cheese Croquettes - jalapeño mayo (v)

Spicy Lamb Kofta - mint yoghurt (gf)

Peri Peri Chicken Skewers (gf)

Classic Sausage Rolls - tomato sauce

Veggie rolls - moroccan spiced vegetables, chickpea, feta, tomato & chilli relish (v)

Slow Cooked Beef & Gravy Pie - tomato relish

Thai Vegetable Spring Rolls - sweet chilli sauce (v)

Prawn Twister - tartar sauce (df)

Vegan Cauliflower Fritters - chili jam (ve, v)

Mushroom Dumpling - chili soy sauce (v, ve, gf)

Chicken Dim Sim - chilly jam (df)

Mini Spinach and Ricotta Triangles (v, ve, gfo)

Spring Rolls - sweet chili sauce (v, ve)

Prawn Dumpling - soy sauce (gf, df, veo)

INTERNATIONAL STREET FOOD

Buffalo Chicken Wings - hot butter sauce (gfo, dfo)

Middle Eastern Falafels - herb tahini sauce (ve, gf)

Mini Beef Tacos - guacamole, sour cream (dfo, veo)





KIDS MEALS - view options on page 7.

SWEETS

Variety of Petit Fours Flourless Selection (gf, n)

Chocolate Mouse (gf)

Variety of Eclairs - chocolate, strawberry caramel

Almond & Chocolate Brownies (gf, n)

Fruit bowl - seasonal fruits (gf, df, v)

SUBSTANTIALS | \$8ea (min 30 pieces)

American Pork Slider - asain slaw, 10-hour slow cooked pork (gfo)

Crumbed Fish & Chips Cups - tartare sauce

Mini Cheeseburgers - American cheese, caralised onion, aioli (gfo)

Lemon Pepper Calamari Cone - fries, garlic aioli (gf)

Spinach & Ricotta Tortellini - creamy napoli & parmesan (v)

Pumpkin Risotto - spinach, pine nuts, parmesan (v, dfo, gfo, n)

NOT SURE WHAT TO CHOOSE? LEAVE THE DECISION-MAKING TO US! SEE THE DECK'S SIGNATURE SELECTION BELOW:

A curated collection of our finest offerings *no change can be made to this selection

6 canapes & 2 substantials | \$40pp

Pesto Bruschetta - bocconcini, tomato, basil, balsamic, pesto cream (gfo, v, veo, n)

Arancini - roasted pumpkin, sage, mozzarella, garlic aioli (gf, v)

Spicy Lamb Kofta mint yoghurt (gf)

Prawn Twister - tartar sauce (df)

Classic Sausage Rolls - tomato sauce

Variety of Petit Fours Flourless Selection (gf, n)

Mini Cheeseburgers - American cheese, caramlised onion, aioli (gfo)

Lemon Pepper Calamari Cone fries, garlic aioli (gf)

PLATTERS TO GET YOU STARTED



Antipasto \$110
San Danielle Prosciutto, calabrese & sopressa salami, mortadella, grilled vegetables, marinated olives, fior di latte, grissini & focaccia



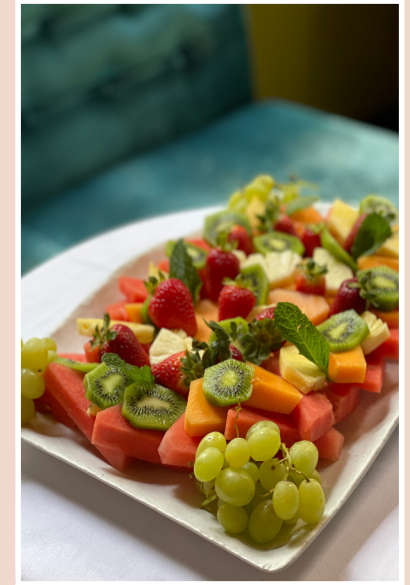
Mezze \$60
3 middle eastern dips, olives, warm Turkish bread, crackers, falafels & pickles



Victorian Cheese \$100
regional cheddar, brie & blue, chutney, grapes quince paste, lavosh, grilled sourdough



Artisan Pizza \$25ea (min. 12)
selection of margherita, salami or fungi (available on top of canapé package only)



Fruit platter \$70
cantaloupe, watermelon, kiwi, pineapple, watermelon

KIDS MEALS

For children under 12. Each meal is individually plated.
3 items for \$15 per child or,
5 items for \$20 per child
Each plate will come with your choice of either fries or salad.

Party pies
Chicken nuggets
Sliced margherita pizza
Frankfurt in roll

Mini cheeseburger
Barramundi crispy fish
Sausage roll

Please note that your selected menu items, as well as your choice of fries or salad, will apply consistently to all kids' meals at the event.

Add on dessert \$4
Icecream Sundae with chocolate sauce and sprinkles

SIT DOWN | Lunch only

2 Course alternate drop - \$54pp

3 Course alternate drop - \$58pp

Starting with complimentary dinner roll with side of butter

SHARED ENTREE (select three)

Pesto Bruschetta, tomato, basil, bocconcini, balsamic glaze (gfo, veo)

Arancini, roast pumpkin, sage, mozzarella, garlic aioli, rocket, parmesan salad (v)

Mac & Cheese Croquettes, jalepeño mayo (v)

Chicken Dim Sim, chili jam (df)

Spicy Lamb Kofta, mint yoghurt, flatbread (gf)

Spring Rolls, sweet chili sauce (v, ve)

Mini Spinach and Ricotta Triangles (v, ve, gfo)

MAINS (select two, served alternatively)

Peri Peri Chicken Salad, radicchio, spinach, green beans, cherry tomatoes, avocado, crispy kipfler, tahini yoghurt dressing

Grilled Steak Sandwich, 150g porterhouse, bacon, rocket, mustard pickle, caramelised onion, tomato, aioli, cuban roll, shoestring fries (gfo, dfo)

Barramundi Harvest - grilled barramundi, sweet potato mash, sauteed beans with creamy capers sauce (gf)

Chicken Ala King - freshly cooked chicken in creamy mushroom sauce, sweet potato mash and rocket parmesan salad (gf)

DESSERT

Flourless Chocolate Cake, coffee anglaise, vanilla bean ice cream (gf)

Sticky Date Pudding, salted caramel sauce, vanilla ice cream

Mango and Strawberry Panna Cotta (gf)

Classic Tiramisu





SIT DOWN | Dinner only

2 Course alternate drop, includes 1 Side - \$58pp

3 Course alternate drop, includes 1 Side - \$68pp

Starting with complimentary dinner roll with side of butter

ENTREE (select two)

Jumbo Tortellini - spinach & ricotta filling, tomato & basil passatta, shaved aged parmesan (v)

Garlic Prawns - mexican rice & black bean salad, avocado, charred corn (gf)

Thai Beef Salad- glass noodles, Asian vegetables, nam jim dressing, toasted peanuts (n)

Lemon Pepper Calamari - lightly fried, wild rocket, avocado, romesco, chickpeas, cucumber, feta, lemon (dfo)

Veggie rolls - moroccan spiced vegetables, chickpea, feta, tomato & chilli relish (v)

MAINS (select two)

Chicken Gordon Bleu - fresh feta salad, served with bearnaise sauce (dfo)

Char-grilled Lamb Cutlets - buttered vegetables, mashed potatoes, rosemary gravy (dfo, gf)

Prime Porterhouse - 250g char-grilled steak, potato salad, broccolini served with red wine jus (gf, df)

Barramundi Harvest - grilled barramundi, sweet potato mash, sauteed beans with creamy capers sauce (gf)

Red Wine Braised Lamb Shank - slow cooked lamb shank served with mashed potato (gf)

SIDES (select one)

\$6 per person for extra sides

Shoestring Fries - garlic aioli (gf, v, df)

Grilled Vegetables (ve, df, gf)

Garden Salad - seeded mustard dressing (ve, gf, df)

Roasted Garlic Chat Potatoes (ve, df, gf)

DESSERTS (select two)

Flourless Chocolate Cake - coffee anglaise, vanilla bean ice cream (gf)

Sticky Date Pudding - butterscotch sauce, vanilla ice cream

Mango and Strawberry Panna Cotta

Classic Tiramisu

BEVERAGE PACKAGES

What ever your budget, there is a beverage option to suit your needs. Either choose from one of our beverage packages as below, or simply set up a bar tab consisting of your desired beverages.

We also welcome functions that require guests to pay on consumption.

STANDARD BEVERAGE PACKAGE

3 hours \$60pp | 4 hours \$75pp | 5 hours \$89pp

House red and white wine

House sparkling

Tap Beer | Great Northern

Bottled Beer | Cascade Premium Light

Soft drink and juice

Add basic spirits | \$25pp

Add tea and coffee | \$2.5pp

PREMIUM BEVERAGE PACKAGE

3 hours \$70pp | 4 Hours \$85pp | 5 Hours \$99pp

Premium red and white wine

Premium sparkling

Bottled Beers |
Peroni & Corona

On Tap | Carlton Draught
& Great Northern

Cider | Somersby Apple and Pear

Soft Drink and Juice

Add basic spirits | \$25pp

Add tea and coffee | \$2.5pp

Full drinks list available upon request

Booking Policies

CONFIRMATIONS

10 days prior - All catering and beverage selections must be finalised 10 days prior to your event date.

7 days prior - Final payment must be paid 7 days prior to your event date

Guest no-shows unfortunately cannot be refunded as costs are already incurred for the booking.

SECURED BOOKINGS

Bookings are secured once a \$500 deposit has been paid along with T&C's signed and agreed to. Serious inquiries are tentatively held for 72 hours, after this time the date becomes available.

DRINKS PACKAGES

If you are opting for a drinks package for your event, all guests attending must be purchased for.

GUEST RESPONSIBILITY

All guests are expected to comply to Liquor Licensing Laws, such as Responsible Service of Alcohol. We reserve the right to refuse service or ask patrons to leave under certain circumstances. Any damage or cleaning issue may require a fee charged to the booker.

We welcome 18th and 21st Birthday parties, however security is required for \$200 flat rate. Any underage guests must be accompanied by an adult.

MUSIC

You are more than welcome to use our facilities with your device – no charge.

Live Entertainment | You are more than welcome to organise your own entertainment

SUPPLIER MEALS

\$30pp includes soft drink.

CELEBRATION CAKES

You are welcome to bring your own celebration cake. We will cut your cake and serve on platters with napkins at no cost.

If you require your cake to be cut and plated individually and garnished and served to your guest the cost will be \$3 per person.

BALLOONS

100 helium balloons with matching string set up for your function | \$295

AUDIO VISUAL EQUIPMENT

Plasma, microphone and projector available to use – no charge.

For any additional equipment please do not hesitate to ask for a quote.

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