

THE DECK

BRIGHTON

At The Deck, we cater for private functions: Birthdays, Breakfast Meetings, Corporate Meetings, Engagements, Hen's Nights, Product Launches And More...

FUNCTIONS



**AVAILABLE 7 DAYS
A WEEK FOR PRIVATE
FUNCTIONS**

212 BAY STREET BRIGHTON

FUNCTIONS

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WELCOME TO THE DECK BRIGHTON

The Deck Brighton is a newly renovated cafe, restaurant and function venue nestled in the streets of sunny, beachside, and cosmopolitan Brighton. During the day it's primarily a cafe, providing an afternoon pit stop, brunch date, or family breakfast location. As a function space, The Deck Brighton boasts a number of options and combinations; it's a venue that lends itself to nigh on any conceivable event under the sun and after dark.

THE DECK ROOM (INCLUDING THE DECK)

The Deck Room at The Deck Brighton - impressive enough to have share a name with the establishment itself. Whichever entity was bestowed with the name first matters naught when standing on The Deck Brighton's stylish, urbane al fresco function space, a cocktail in hand. It's an indoor/outdoor space, with the lounge area inside adjoining the deck by way of fold-out doors. The space fits up to 150 guests, making it more than well-suited to milestone birthdays, engagements, office parties, and other cocktail-style functions.

FACILITIES

Bar Tab - External Music - Smoking Area - Projector/TV - Microphone
Dance Floor - Disability Access - Wifi



THE AVIARY ROOM

The Deck Brighton's Aviary Room is the venue's specialist function space. Designed specifically with functions in mind, the Aviary boasts a private bar, private bathrooms, a polished timber dance floor, and AV equipment. Not just "a nondescript room for parties", the Aviary Room is a stylishly designed, urbane, and sophisticated space - that's also incredibly versatile. Best used for milestone birthdays, family celebrations, kids parties, sit down lunches, corporate events, launch parties.

FACILITIES

Bar Tab - External Music - Projector/TV - Microphone - Dance Floor - Disability Access



SIT DOWN DINNER MENU

2 COURSES \$45 PER PERSON / 3 COURSES \$55 PER PERSON

ENTREE

Choose two:

- Lemon Pepper Calamari in a fragrant Thai salad of coriander, mint and bean shoots with shaved cucumber, carrot and a light Nouc Nahm dressing (gf)
- Cauliflower Velouté, with Chives, Wafer Crouton
- Salad of Quinoa, Pomegranate, Herbs & Coconut Gel (gf)
- Roasted Beetroot with Apple, Spanish Onion, Watercress, Walnuts, Goats Curd (gf)
- Duck Pancakes, Cucumber, Hoisin
- Mediterranean Vegetable Tart, Micro Salad

MAINS

Choose two:

- 14hr Braised Lamb Shoulder, Parsnip Purée, Caramelised garlic and lamb jus
- Prosciutto Wrapped Chicken, stuffed with Camembert, spinach and Sun-dried tomatoes with a chicken reduction
- 300g Premium Eye Fillet, cooked medium, with salad leaves and a rich pepper sauce
- Twice-cooked Confit Pork Belly, with apple slaw and pork Jus
- Crispy Skinned Baked Wild Barramundi, chilli garlic butter and a Salsa Verde
- Grilled Salmon Fillet with a smooth Pea & Mint Purée and Grilled Asparagus
- Spaghetti "Bolognese" - Vegetarian style
sautéed root vegetables in rich tomato sugo with shaved Parmesan
- House made Gnocchi aglio e olio, Sundried Tomatoes, basil Pesto and Spinach

SIDES

To accompany all main options, choose three side dishes:

- Potato Grattan
- Greek Salad
- Capresé Salad with heirloom tomatoes and buffalo mozzarella
- Roasted Vegetables
- Fragrant Thai salad of herbs, bean shoots and shaved veg
- Beer Battered Steak Fries

DESSERT

A range of options are available to cater to specific tastes.

- Tea & coffee additional \$2.50 per person

CANAPÉS

6 ITEMS PER PERSON \$16 / 8 ITEMS PER PERSON \$21 / 10 ITEMS PER PERSON \$25
12 ITEMS PER PERSON \$30 / 15 ITEMS PER PERSON \$36 / 18 ITEMS PER PERSON \$43

- Mini smoked salmon crepes with cream cheese fondant and fresh dill
- Freshly shucked oysters*
- Asian spoon of quinoa, pomegranate, buckwheat, fresh herbs, coconut cream, with a single tiger prawn GF
- Assorted hand rolled Sushi - Mix of Nigiri, Maki and Temaki (GF & V)
- Thai beef salad cups dressed with house made nouc nam*
- Shots of house made cauliflower soup with chopped chives
- Pulled pork sliders with asian slaw*
- Pastry wrapped Prawn twister with seafood aioli
- Rare roast beef with horseradish mayonnaise and capsicum on crostini
- Beef and mash cups garnished with bacon, braised onions, mushrooms, and micro herbs. Sauced with beef jus*
- Honey Soy style marinated chicken skewers GF
- Zucchini & Halloumi fritters V
- Caramelized onion & pumpkin arancini with tomato sugo V
- Soft chicken taco with mustard aioli and avocado*
- Mini tart of chorizo and blue cheese
- Shallots, zucchini & potato Thai fish cakes
- Hoisin Lamb kebabs served with a mint yoghurt sauce GF
- Chilli garlic prawn skewers with Marie Rose sauce*
- Spiced polpetti meatballs served with a napoli sauce GF
- Tomato, Basil and Fetta Bruschetta with balsamic glaze V
- Marinated vegetable skewers V GF
- Mediterranean Frittata squares V GF
- Two Bite Tartlets: A variety of Flourless almondine tart topped with fresh curd including Lemon Curd, Raspberry Curd, Chocolate Praline, Lime Curd, Caramel Fudge and Passionfruit Curd. GF
- Hand Crafted Petite Tarts:
A variety of Chocolate Praline, Caramel Nut, Lime Meringue, Tiramisu, Pistachio, Lemon

***Additional \$1 per piece**



BEVERAGE PACKAGES

What ever your budget, at The Deck Brighton, 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

Rothbury Estate Sauvignon Blanc / Cabernet Merlot

Rothbury Estate Sparkling QV

Bottled Beer - Carlton Draught, Cascade Light

Soft Drink & Juice

Add Tea and Coffee - \$2.5 P/P

3 HOURS \$50 PER PERSON . 4 HOURS \$60 PER PERSON . 5 HOURS \$70 PER PERSON

Add Basics - \$13 P/P

PREMIUM BEVERAGE PACKAGE

Rothbury Estate Sparkling QV

Squealing Pig Sauvignon Blanc Marlborough NZ

T'Gallant Cape Schank Pinot Grigio Mornington Peninsula VIC

Little Berry Shiraz McLaren Vale SA

Fickle Mistress Pinot Noir Otago NZ

Bottled Beer - Crown Lager, Pure Blonde, Carlton Draught Cascade Light

On Tap - Peroni

Cider - Somersby Apple & Pear

Soft Drink & Juice

Add Tea and Coffee - \$2.5 P/P

3 HOURS \$60 PER PERSON . 4 HOURS \$70 PER PERSON . 5 HOURS \$80 PER PERSON

Add Basics - \$13 P/

DELUXE BEVERAGE PACKAGE

Any wine by the glass from our fine selection

Maison De Grand Esprit - Les Petite Vignettes Sparkling, FRA

Bottled Beer - Peroni, Corona, Crown Lager, Pure Blonde, Carlton Draught, Cascade Light

On Tap - Peroni

Cider - Somersby Apple & Pear

Basic Spirits - House Vodka, Bourbon, Scotch, Gin, White Rum, Tequila

Soft Drink & Juice

Add Tea and Coffee - \$2.5 P/P

3 HOURS \$72 PER PERSON . 4 HOURS \$82 PER PERSON . 5 HOURS \$92 PER PERSON

ALCOHOLIC BEVERAGES

BEER & CIDERS

Peroni on Tap (330ml Schooner)	8.0
Corona	9.0
Crown Lager	8.5
Carlton Draught	7.0
Pure Blonde	8.0
Cascade Light	5.0
Somersby Apple Cider	8.0
Somersby Pear Cider	8.0

WHITE WINE

Rothbury Estate Sauvignon Blanc	7.5
Squealing Pig Sauvignon Blanc - Marlborough NZ	8.5
T'Gallant Cape Schank Pinot Grigio - Mornington Peninsula VIC	8.0
T 'Gallant Juliet Moscato - Mornington Peninsula, VIC	8
Leo Buring Riesling - Clare Valley, SA	40
St Huberts Chardonnay - Yarra Valley VIC	9.5
Annie's Lane Rose	48

RED WINE

Rothbury Estate Cabernet Merlot	7.5
Little Berry Shiraz - McLaren Vale SA	8
Fickle Mistress Pinot Noir - Otago NZ	9
Castello Di Gabbiano Riserva Chianti 2008 - Tuscany, Italy	62
Saltram Mamre Brook Shiraz 2010 - Barossa SA	70
Pepperjack Cabernet Sauvignon 2011 - Barossa Valley SA	49

CHAMPAGNE & SPARKLING

Rothbury Estate Sparkling QV	7.5
Maison De Grande Esprit Les Petite Vignettes - Burgundy, France	13.0
Domaine Chandon Brut - NV	53
Moet & Chandon Imperial - Epernay, France	125

ALCOHOLIC BEVERAGES (CONT.)

COCKTAILS

Bloody Mary - Vodka, Tomato Juice, Tabasco, Worcestershire, lemon, salt, pepper	14.5
Cosmopolitan - Vodka, Cointreau, fresh lime, cranberry juice, shaken	19.0
Mojito - Bacardi Rum, fresh lime, mint leaves, gomme, crushed ice	19.0
Strawberry Daiquiri - White rum, Rubis liqueur, fresh strawberries, ice, blended	19.0
Espresso Martini - Vodka, Kahlua, Tia Maria, fresh Espresso shots, gomme, shaken	19.0
Passionfruit Martini - Alize liqueur, Vodka, fresh Passionfruit, grapefruit juice, white chocolate, shaken	19.0

SPIRITS...

House Spirits	9.0
Smirnoff Vodka, Johnnie Walker Red Label Scotch, Slate Bourbon, Bacardi Rum, Gordons Gin, Jose Cuervo Tequila	

THE DECK FAVOURITES

Crystal Head "Skull" Vodka	14.0
Bombay Sapphire Gin	10.0
Makers Mark Bourbon	11.0
Southern Comfort	9.5

THE DECK SHOTS - From \$10

Agwa Cocoa Leaf Liqueur, Jagermeister Herbal Liqueur
Tia Maria, Bailey's, Kahlua, Cointreau, Frangelico, Midori,
Chambord, Vanilla Absolut, Malibu Butterscotch Schnapps,
Peach Schnapps, Galliano Black, Galliano White, Alize Passionfruit

FUNCTION EXTRAS

FLOWERS

We can organize floral table decorations & free standing arrangements for any style of event.

BALLOONS

100 helium balloons with matching string set up for your function \$160.

AUDIO VISUAL EQUIPMENT

Plasma, Microphone and DJ equipment available to use free of charge. For any additional equipment please do not hesitate to ask for a quote.

