

THE **DECK**
BRIGHTON



THE DECK

BRIGHTON

The Deck Brighton is a 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 night on any conceivable event under the sun and after dark.

For more information contact our Functions Manager:
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Facebook | [Facebook.com/thedeckbrighton](https://www.facebook.com/thedeckbrighton)
Instagram | [@thedeckbrighton](https://www.instagram.com/thedeckbrighton)
website | [thedeckbrighton.com.au](https://www.thedeckbrighton.com.au)

THE DECK ROOM

The Deck 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.

INCLUSIONS

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

Cocktail | Max 150 guests
Seated | Max 60 guests





AVIARY ROOM

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

The Aviary 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.

INCLUSIONS

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

Cocktail | Max 150 guests
Seated | Max 75 guests

COCKTAIL PACKAGES

6 Items | \$18

8 Items | \$23

10 Items | \$27

12 Items | \$31

CANAPES

Malaysian chicken skewer with peanut sauce (gf, df)

Peri Peri chicken skewer with lime aioli (gf, dfo, nut free)

Middle eastern lamb koftas with sumac yoghurt (gf, df, nut free)

Assorted sushi selection (gf, v)

Saffron, manchego and fontina arancini balls (v)

Pork and asian green dumplings served on a spoon with ginger soy dressing (nut free)

Shitake and leek spring rolls (vegan)

Bruschetta - bocconcini, tomato, basil and balsamic reduction (vegan option avail, gfo)

Corn, spinach and zucchini fritters with tomato jam (vegan, gf, df)

Prawn twister with wasabi aioli (dfo)

Gourmet mini pies:

Cauliflower pies (v)

Burgundy beef mini pies

Assorted rice paper rolls with nuoc cham dressing (vegan option avail, gf)

Salmon rye crostini with creme fraiche and dill (gfo, dfo)

Beef Empanada

GRAZING

additional \$2.5 p/p

Beer battered salt water Barramundi cone with fries and aioli (nut free)

Lemon pepper calamari cone, wild rocket, aioli (gf, nut free, dfo)

BBQ pulled pork sliders with slaw

Warm roasted pumpkin with quinoa, leaves, goats cheese,

fried onions & toasted almonds (gf,v)

Karage chicken sliders

Mini vegan tacos (vegan, gf, df)

SWEETS

One bite slices

Assorted tartlet





SET MENU PACKAGES

2 courses alternate drop @ \$45pp

3 courses alternate drop @ \$55pp

ENTREES

choose two

Lamb ribs with argentinian chimichurri

Crispy poppy seed calamari on house salad

Ceviche of kingfish with kaffir lime, coconut, chilli, pomegranate,

pickle cucumber and microsalad

Malaysian chicken satay skewers (3)

Pumpkin and sweet potato soup

MAINS

choose two

Rib eye, potato puree and red wine jus

Bacon wrapped stuffed chicken, salad and chicken reduction

Potato gnocchi, goats cheese, semi dried tomato with a white wine pesto sauce (v)

Lamb shoulder, parsnip puree, dutch carrots, peas and lamb jus

Crispy skin salmon with pea and mint puree, heirloom carrots and lemon caper sauce

Vegetarian thai green curry, jasmine rice and wilted vegetables (vegan)

SIDES

choose three

Cypriot grain salad

Potato salad

Fries with rosemary salt

Roasted vegetables

Tomato salad, bocconcini, basil and balsamic reduction

DESSERTS

Fresh fruit tart

Gluten free New York cheese cake

Tiramisu

Vegan dessert - available upon request

EXTRAS

Fruit Platter

Cheese Board

Antipasto Platter

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 \$52 per person / 4 hours \$62 per person / 5 hours \$72 per person

Rothbury Estate Semillon Sauvignon Blanc / Cabernet Merlot
Rothbury Estate Sparkling QV
On tap – Carlton Draught
Bottled beer – Cascade Premium Light
Soft Drink & Juice
Add Tea & Coffee - \$2.5 P/PP
Add Basics - \$13 P/P

PREMIUM BEVERAGE PACKAGE

3 hours \$62 per person / 4 Hours \$72 per person / 5 Hours \$82 per person

Rothbury Estate Sparkling QV
Squealing Pig Sauvignon Blanc
T'Gallant Grace Pinot Grigio
Little Berry Shiraz
St Huberts 'The Stag' Pinot Noir
Bottled Beer- Fat Yak Pale Ale, Pure Blonde, Corona, Cascade Light
On Tap – Carlton Draught, Stella Artois
Cider – Somersby Apple and Pear
Soft Drink & Juice
Add Tea and Coffee - \$2.5 P/P
Add Basics - \$13 P/P

DELUXE BEVERAGE PACKAGE

3 hours \$74 per person / 4 Hours \$84 per person / 5 Hours \$94 per person

Any wine by the glass from our fine selection
Domain Chandon, Brut NV
Bottled Beer – Fat Yak Pale Ale, Pure Blonde, Corona, Cascade Light
On Tap - Carlton Draught, Stella Artois
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





ALCOHOLIC BEVERAGES

TAP

Carlton Draught (425ml)	7.5
Stella Artois (330ml)	8.5

BOTTLE

Cascade Premium Light	5.5
Pure Blonde	8.0
Fat Yak Pale Ale	8.5
Corona	9.5
Somersby Apple Cider	8.0
Somersby Pear Cider	8.0

WHITE

Rothbury Estate – Semillon Sauvignon Blanc	7.5
T'Gallant Juliet – Moscato, Mornington VIC	8.0
Squealing Pig – Sauvignon Blanc, Marlborough NZ	9.0
Leo Buring – Riesling, Clare Valley SA	9.0
T'Gallant Grace – Pinot Grigio, Mornington VIC	9.5
St Huberts – Chardonnay, Yarra Valley VIC	9.5
Domaine Chandon – Pinot Gris, King Valley VIC	12

ROSE

Squealing Pig – Rose, Marlborough NZ	9.0
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RED

Rothbury Estate – Cabernet Merlot	7.5
Little Berry – Shiraz, McLaren Vale SA	8.5
St Hubert's The Stag – Pinot Noir, Yarra Valley VIC	9.5
Pepperjack – Shiraz, Barossa Valley SA	10

SPARKLING

Rothbury Estate – Sparkling Cuvee	7.5
Domaine Chandon – Brut NV, Yarra Valley VIC	10
T'Gallant Prosecco- Mornington VIC	11
Moet & Chandon Imperial – Epernay FRA	125 bottle

SPIRITS

House Spirits	9.5
Smirnoff Vodka, Johnnie Walker Red Label Scotch, George Dickel Bourbon, Bacardi Rum, Gordons Gin, Jose Cuervo Tequila	

OPTIONAL EXTRAS

BALLOONS

100 helium balloons with matching string set up for your function \$175.

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.

TERMS & CONDITIONS

BOOKINGS

We do not hold tentative bookings. A booking is only confirmed once a deposit has been received.

DEPOSIT PAYMENT

A \$500 deposit is required to secure your function date.

FINAL DETAILS

We require your confirmation of final numbers and dietary requirements (10) working days prior to your event. Once you have provided your final numbers and final details including menu and beverage selections you will be issued a final invoice and function sheet.

FINAL PAYMENT

The final invoice will be prepared based on final numbers and details. Payment of your final invoice is due no later than (7) days before your event. Any additional charges incurred on the day such as beverages on consumption or extensions are payable at the conclusion of the event.

CONTACT

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