

Our Spaces

Deluxe Bar offers four unique areas of versatile function space, perfect for any occasion.

Half Moon Rooftop (max 94 seated / 180 cocktail)

The beautiful undercover Rooftop is available to be completely booked out all days except Friday/Saturday. This space is also available for smaller group bookings on Friday/Saturday (3 large semi-private areas can be sectioned off for groups of 20-60 on weekends).



Main Bar - Dance floor/Bar area (suits 100 - 200 guests)

Located on the 2nd floor, the Main room is a fantastic space for socialising, and celebrating special occasions and can cater for up to 300 guests.

Available 7 days a week (except Christmas Day). Generally available on Saturdays up until 10pm due to the room opening for the public at 10.00pm, however ask for availability.



Our Spaces

Downstairs Gold Room (suits 60-160 guests)

Located on the 1st floor, the Basement is a fantastic large space for socialising and celebrating special occasions.

Available 7 days a week. Also features a small stage perfect for speeches or performers. Available on Saturdays up until 11pm due to the Bar opening for the public at 11.00pm

VIP Room (40 seated / 70 guests)

The popular Deluxe VIP Bar is located within the Main room and has its own Bar and is the ideal space to mix and mingle comfortably with friends and family to celebrate your occasion. Available 7 days a week (except Christmas Day) until close.





Tip! There is a Lombards party hire store 500mtrs from venue that can supply balloons, balloon arches, oversized light up numbers & more



We have a wide selection of fine appetizers and canapés detailed below. Once you have selected your menu you may choose 8 items, any additional choices can be included for \$3 per head per item. If you select Menu B, you are able to make your selections from either menu.

Please note, should you have any special dietary requirements, please notify Deluxe Bar upon function confirmation.

MENU A (\$22 PP)

- 1. Burgundy Beef Pies
- 2. Cocktail Dim Sims
- 3. Gourmet Spring Rolls* (popular!)
- 4. Miniature Quiches*
- 5. Miniature Sausage Rolls
- 6. Prawn Dumplings
- 7. Twist Prawn Spring Rolls
- 8. Arancini Balls
- 9. Chicken Breast Strips
- 10. Fish & Chip Baskets
- 11. Flame Grilled Meatballs
- 12. Tempura Coated Prawns
- 13. Satay Chicken Skewers
- 14. Mini Gourmet Vegetable Pizzas*
- 15. Chicken & Garlic Kiev Balls
- 16. Mini Gourmet Vegan Pizzas*
- 17. Popcorn Chicken
- 18. Vegetarian Samosas*

MENU B (\$33 PP)

- 1. Mini Burgers
- 2.Fresh Prawn Tails
- 3. Arancini Balls
- 4. Zucchini Fritters
- 5. Vietnamese Rice Paper Rolls
- 6. Asian Rare Beef Spoons
- 7. Smoked Salmon Quiches
- 8. Crumbed Calamari
- 9. Cider Glaze Pork Belly
- 10. Thai Chicken Skewers
- 11. Portuguese Chicken
- 12. Mini Frittatas
- 13. Sushi Rolls

^{* =} Vegetarian or Veg option available.



Beverages

BAR TABS

A bar tab can be set up prior to any function with a predetermined limit and generally includes a variety of beer, wine and soft drink, depending on the taste of the host. Any items from the beverage list are able to be included in the Bar Tab. The limit can be revised as the function progresses and increased as required, at the discretion of the host.

CASH BAR

All our bars are fully stocked with a range of tap and bottled beers, wines by the glass, spirits and mixers. Your guests may select from a diverse range of drinks, available for purchase from the bar during your function.



RED WINES	GLASS	BOTTLE
House Shiraz	\$7	_
House Cabernet Sauvignon	\$7	_
Oyster Bay Merlot (Hawkes Bay, NZ)	\$8	\$33
Jimmy Shiraz (Strathbogie Ranges, Vic)	\$8	\$42
Oyster Bay Pinot Noir (Marlborough, NZ)	-	\$42
Pepperjack Cabernet Sauvignon (Barossa SA)	-	\$48
WHITE WINES		
House Chardonnay	\$7	_
House Sauvignon Blanc	\$7	_
House Moscato	\$7	_
Oyster Bay Sauvignon Blanc (Hawkes Bay, NZ)	\$8	\$32
Oyster Bay Chardonnay (Marlborough, NZ)	\$9	\$38
Brown Brothers Moscato (Vic)	-	\$30
Peter Lehmann Riesling (Barossa, SA)	-	\$35
Tar and Roses Pinot Grigio (Goulburn Valley, Vic)	-	\$48
SPARKLING		
House Sparkling Cuvée Brut	\$7	_
Redbank Emily NV Cuvée (King Valley)	\$8	\$30
Oyster Bay Sparkling Cuvée Brut (Marlborough, NZ)	\$9	\$44
Moët Brut Imperial (France)	N/A	\$125

Terms and Conditions

BOOKING CONFIRMATION

To confirm a reservation, a minimum deposit of \$500 and signed booking form (including these terms and conditions) must be returned. Tentative reservations may be held for seven days upon request. If a signed booking form and the full deposit amount has not been received in this time the venue reserves the right to release the space. Please note all minimum spend requirements are inclusive of catering and beverage spend only. Any additional costs incurred for entertainment is not counted towards the final minimum spend figure. Deposits may be paid via major credit card, EFTPOS or cash. All prices quoted in the above functions pack are inclusive of GST and subject to change without notice, a 10% surcharge applies on public holidays.

FINAL PAYMENT

All room set up requirements and catering and beverage details are requested a minimum of seven days prior to the function date. Beverage payments can be made in advance or at the commencement of the function.

CANCELLATIONS

Cancellation of functions after the deposit has already been paid can only be done via direct consultation with management and only by the person who made the initial reservation and paid the deposit. In the event of a cancellation, the following fees will apply: More than 60 days notice Entirety of deposit refunded. 14 days notice 50% of deposit forfeited Less than 14 days notice Entirety of deposit forfeited

DIETARY REQUIREMENTS

Please be advised that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Patrons requests will be catered for to the best of our ability, however the decision to consume a meal is the responsibility of the diner.

BYO

No beverage of any kind is permitted to be brought into the venue for consumption at a function by the host. Birthday Cakes are welcome to be brought in.

GUEST ENTRY

Guest entry to functions will be permitted only within the agreed start and finish times. It is recommended that guests arrive within the first hour of the function. Management reserves the right to refuse entry to any patron in accordance with responsible service of alcohol procedures and the house policy.

Terms and Conditions

MINORS

The venue allows underage guests to attend functions, under the proviso that they are supervised by a parent or legal guardian at all times. Underage guests are not permitted to leave the function space and must leave the venue immediately after the event has concluded. Under no circumstances may any patron under the age of 18 years of age consume alcohol. If any minors are found to be consuming or in the possession of alcohol they will be asked to leave immediately in the company of their parent or legal guardian.

CONDUCT

The host is responsible for conducting the function in an orderly manner. All venue policies, procedures and legal responsibilities apply to all guests and hosts, including total compliance to all responsible service of alcohol and house policy standards. It is the host's responsibility to ensure that all details given to guests regarding the function are accurate. If a function is booked under false pretenses or a host provides false information, management reserves the right to cancel the function without notice, and at the expense of the host.

DAMAGE

Please be advised that hosts are entirely financially responsible for all damage, breakage, vandalism or theft that is sustained to the function space and venue premises by guests, invitees or other persons attending the event. Should any extra cleaning or labour be required to return the premise to a satisfactory standard, this will be charged to the host. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function.

Booking details

To secure your booking, please complete and send a signed copy of the below form to **functions@deluxebar.com.au**.

CONTACT DETAILS

Name:

Company (if applicable):

Contact number:

Contact Email:

FUNCTION DETAILS

Date of function:

Start time:

End time:

Preferred Space (i.e. VIP room):

Catering details:

Beverage details (i.e. Bar tab \$ amount):

Deposit amount (min. \$500):

PAYMENT OPTIONS

Card type (i.e. Visa or Mastercard):

Name of card holder:

Card Number:

CCV: Expiry Date:

CONFIRMATION

Signature:

Date: