

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 Sam 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 Sami
P | 0477 555 233
E | events@jbshospitality.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 130 guests, making it well-suited to milestone birthdays, engagements, office parties, and other cocktail-style functions.

FEATURES

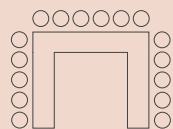
Private bar
Private outdoor deck
Polished concrete floor
Space for a singer/DJ

INCLUSIONS;

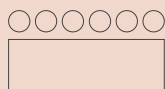
Room hire and staff
Tea light candles
Plasma screen
Surround sound system with iPod connection
Wireless microphone



THEATRE
80



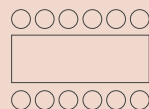
U-SHAPE
22



CLASSROOM
36



COCKTAIL
130



SEATED
60





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

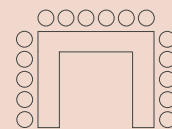
- Private bar
- Private bathrooms
- Polished timber floor
- Space for a singer/DJ

INCLUSIONS;

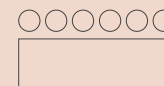
- Room hire and staff
- Tea light candles
- Plasma screen & projector
- Surround sound system with iPod connection
- Wireless microphone



THEATRE
60



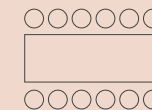
U-SHAPE
26



CLASSROOM
24



COCKTAIL
130



SEATED
50

CANAPES

6 items | \$22

8 items | \$28

10 items | \$33

12 items | \$38

COLD

Assorted California Roll, wakame, furikake (gf, v)

Parmesan Polenta bites, basil, sun dried tomato, tapenade (gf, v)

Rare Roast Beef Crostini, horseradish cream, micro herbs (gfo)

Bruschetta, bocconcini, tomato, basil, sticky balsamic (gfo, v, veo)

Assorted Rice Paper Rolls, nam jim sauce, toasted sesame

Smoked Salmon Blinis, crème fraîche & dill (gfo)

HOT

Arancini, roasted pumpkin thyme & smoked mozzarella (gf, v)

Sweet Corn & Halloumi Fritters, tomato chilli, avocado salsa (gf, v)

Mac & Cheese Croquettes, tomato chilli relish (v)

Spicy Lamb Kofta, mint yoghurt (gf)

Peri Peri Chicken Skewers (gfo)

Thai Vegetable Spring Rolls, sweet chilli sauce (v)

Slow cooked beef & gravy petite pie

Pumpkin, leek & feta quiche (v)

Quiche Lorraine, bacon, cheese, egg

Middle Eastern Falafels, muhammara (ve, gf)

Sausage Rolls, tomato sauce

Spinach & ricotta rolls, tomato sauce (v)

SWEETS

Apple crumble tart

Assorted mini cup cakes

Almond chocolate brownies

Lemon poppyseed Tart (gf)

SUBSTANTIALS | \$8ea (min 30 pieces)

Beer Battered Barramundi Fish & Chip Cups, tartare sauce

Mini Cheeseburger, American cheese, mustard pickle (gfo)

Gnocchi, creamy garlic, thyme mushroom, spinach, parmesan (v)

Smoked Salmon Crepes, dill, capers, red onion, crème fraîche

Lemon Pepper Calamari Cone & Fries, garlic aioli (gf)





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

6 canapes & 2 substantials | \$34pp

Assorted California Rolls
ponzu gel, wakame, toasted sesame (gf, v)

Arancini
roasted pumpkin thyme & smoked mozzarella (gf, v)

Spicy Lamb Kofta
mint yoghurt (gf)

Quiche
pumpkin, leek & feta (v)

Sausage Rolls
tomato sauce

Assorted Mini Cup Cakes

Mini Cheeseburger & Chips
beef patty, brioche bun, mustard pickle (gfo)

Lemon Pepper Calamari Cone
fries, garlic aioli (gfo)

PLATTERS TO GET YOU STARTED



Antipasto \$100
San Danielle Prosciutto, calabrese & sopressa salami, mortadella, grilled vegetables, marinated olives, fior di latte, grissini & focaccia



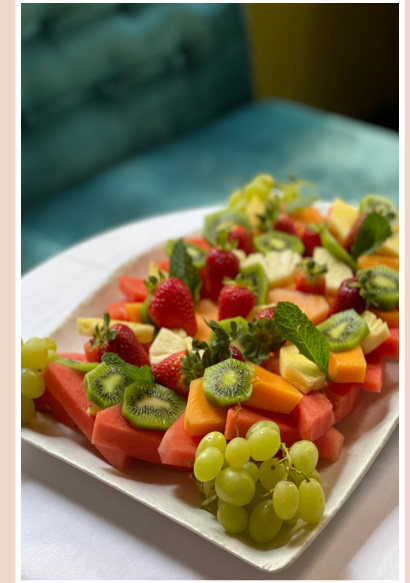
Mezze \$60
3 middle eastern dips, olives, warm Turkish bread, crackers, falafels & pickles



Victorian Cheese \$90
regional pick, cheddar, brie & blue, chutney, grapes quince paste, lavosh, grilled sourdough



Artisan Pizza platters (\$10pp)
unlimited margherita, salami or fungi
selection of hand stretched pizzas served for
1 hour during your event
(available on top of canapé package only)



Fruit platter \$60
cantaloupe, watermelon, kiwi, pineapple, watermelon

SIT DOWN | Lunch only

2 Course alternate drop - \$47pp

3 Course alternate drop - \$57pp

SHARED ENTREE (select five)

Bruschetta, bocconcini, tomato, basil, sticky balsamic (gfo, v, veo)

Arancini, roasted pumpkin thyme & smoked mozzarella (v)

Mac & cheese croquette, tomato chilli relish (v)

Middle Eastern falafels, muhammara (ve, gf)

Spinach & ricotta rolls, tomato sauce (v)

Slow cooked beef & gravy petite pie

Pumpkin, leek & feta quiche (v)

Spicy lamb kofta, mint yoghurt (gf, df)

Peri peri chicken skewers (gfo)

Thai vegetable spring rolls, sweet chilli sauce (v)

MAINS (select two, served alternatively)

Maple Roasted Pumpkin Salad, ancient grains, tabouli, kale crisps,
halloumi, pepitas, balsamic glaze (gf, v, dfo) + grilled chicken

Garlic & Chilli Calamari, pan fried, rocket, cucumber, shaved fennel,
cherry tomatoes, avocado, crispy shallots, lime vinaigrette (gf, df)

Moroccan Chicken Salad, radicchio, spinach, cherry tomatoes,
caramelised onion, avocado, pomegranate, tahini yoghurt (gf)

Deck beef burger, beef patty, cos lettuce, tomato, caramelised onion,
American cheese, house sauce, milk bun, shoestring fries (gfo)

Handmade Potato Gnocchi, slow cooked lamb ragu, spinach, parmesan,
toasted pine nuts (n)

DESSERT

Selection of seasonal Fruit

Mini Plain, Almond and Choc Croissants





SIT DOWN | Dinner only

2 Course alternate drop - \$52pp

3 Course alternate drop - \$62pp

ENTREE (select two)

Angel hair pasta, garlic, chili, prawns, saffron butter, parmigiano

Pork belly, cauliflower puree, apple relish (gf)

Thai beef salad, glass noodles, Asian vegetables, namjim dressing, toasted nuts (gf)

Parmesan gnocchi, roast pumpkin, fried capers, brown sage butter (v)

Roast cauliflower, sweet potato fritter, hummus, herb oil, micro greens (gf, v, ve, df)

Green pea and fetta arancini, roasted sweetcorn salad, harissa aioli (v)

MAINS (select two)

Oven roasted chicken breast, parsnip mash, green beans, mustard jus

Pan seared barramundi fillet, crushed kiplers, salsa verde, asparagus, lemon caper butter

200g Porterhouse, potato galette, petit salad, red wine jus

(cooked medium rare to medium)

Roasted pumpkin salad, haloumi, chickpeas, dukkha, rocket, spinach, pepitas, balsamic oil (v)

Pesto pappardelle, roasted tomatoes, mushrooms, green pesto, spinach & parmesan (v)

SIDES | \$9 per side

Cumin roasted carrots, crispy chickpeas

Garden salad, seeded mustard vinaigrette

Green beans, lemon, almonds

Roasted chat potatoes, rosemary salt

Shoestring fries, garlic aioli

Harissa spiced roasted vegetables, spinach & rocket

DESSERTS (select two)

Flourless chocolate cake, coffee anglaise, vanilla bean ice cream (gf)

Passionfruit mousse cheesecake, cream chantilly, berry compote (gf)

Lemon myrtle panna cotta, Lilly Pilly compote, mint pesto

Rhubarb & apple crumble, vanilla ice cream, fresh berries

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 \$54pp | 4 hours \$64pp | 5 hours \$74pp

House red and white wine

House sparkling

Tap Beer | Carlton Draught

Bottled Beer | Cascade Premium Light

Soft drink and juice

Add basic spirits | \$17pp

Add tea and coffee | \$2.5pp

PREMIUM BEVERAGE PACKAGE

3 hours \$64pp | 4 Hours \$74pp | 5 Hours \$84pp

Premium red and white wine

Premium sparkling

Bottled Beers

On Tap | Carlton Draught

Cider | Somersby Apple and Pear

Soft Drink and Juice

Add basic spirits | \$17pp

Add tea and coffee | \$2.5pp

OPTIONAL EXTRAS

BALLOONS

100 helium balloons with matching string set up for your function | \$250

AUDIO VISUAL EQUIPMENT

Plasma, microphone and projector available to use free of charge.

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

MUSIC

Pod | You are more than welcome to use our facilities with your iPod – no charge.

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

KIDS MEALS

Children under 12 | \$15pp – can be served individually or buffet style.

Ham & Cheese Toastie & Chips
Cheeseburger & Chips
Chicken Nuggets & Chips
Chicken Tenders & Chips
Fish & Chips

*menu is subject to change

SUPPLIER MEALS

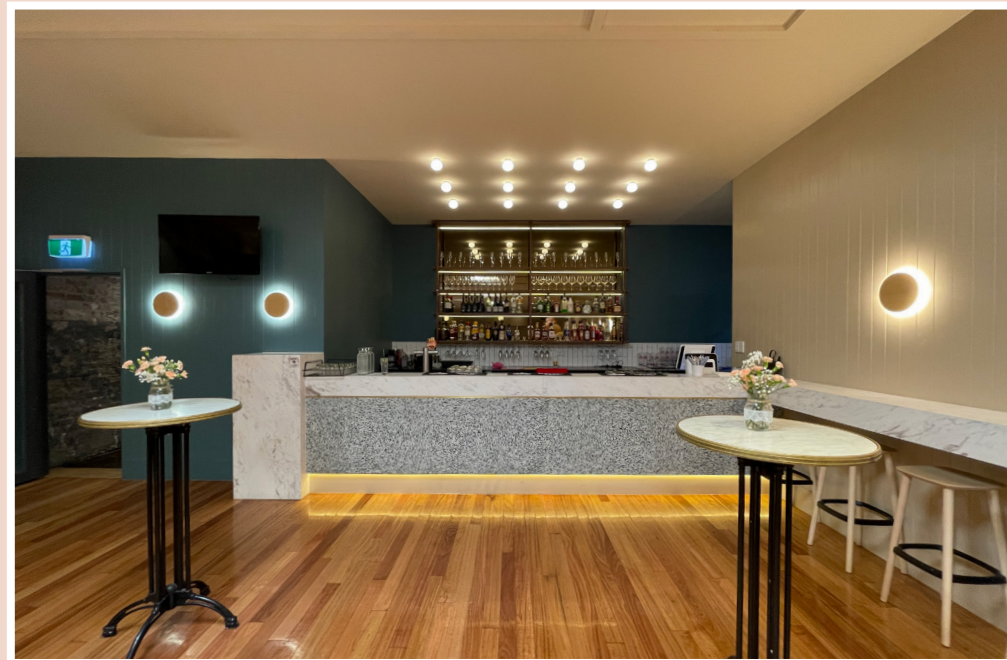
\$30pp includes soft drink.

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.

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The Deck Brighton is part of JBS Hospitality Group.
To view our other venues head to jbshospitality.com.au

212 Bay St, Brighton
P | 0477 555 233
E | events@jbshospitality.com.au
W | thedeckbrighton.com.au