

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 Sami 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

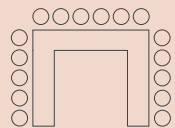
- Private bar
- Private outdoor deck
- Polished concrete floor
- Space for a singer/DJ

INCLUSIONS;

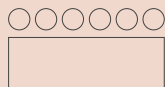
- Room hire and staff
- Tea light candles
- Plasma screen
- Surround sound system with AUX input for easy plug-and-play connectivity
- Wireless microphone



THEATRE
80



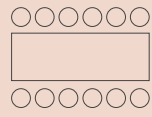
U-SHAPE
22



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

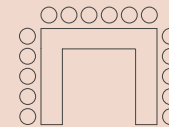
- Private bar
- Private bathrooms
- Polished timber floor
- Space for a singer/DJ

INCLUSIONS;

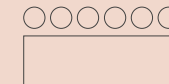
- Room hire and staff
- Tea light candles
- Plasma screen & projector
- Surround sound system with AUX input for easy plug-and-play connectivity
- Wireless microphone



THEATRE
60



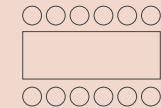
U-SHAPE
26



CLASSROOM
24



COCKTAIL
130



SEATED
50

CANAPES

6 items | \$22

8 items | \$28

10 items | \$33

12 items | \$38

COLD

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

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

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

Peking Duck Crepes - cucumber, shallots, hoisin sauce

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

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

Frittata - spinach, red pepper, pumpkin, olives & fetta (v, gf)

Thai Vegetable Spring Rolls - sweet chilli sauce (v)

Crispy Tempura Prawns - lime & chipotle mayo

Vegan Cauliflower Fritters - tomato chilli relish (ve, v)

Middle Eastern Falafels - sumac hummus (ve, gf)

SWEETS

Mini Fruit Custard Tart

Mini Vanilla & Chocolate Eclairs

Almond & Chocolate Brownies (gf)

Lemon & Poppyseed Tart (gf)

SUBSTANTIALS | \$8ea (min 30 pieces)

Beer Battered Barramundi Fish & Chips Cups - tartare sauce

Mini Cheeseburgers - American cheese, dill pickle, aioli (gfo)

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

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

Thai Beef Salad - glass noodles & nam jim dressing (gf)

KIDS MEALS - view options on page 7.





**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

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

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

Spicy Lamb Kofta
mint yoghurt (gf)

Frittata
spinach, red pepper, pumpkin, olives & fetta (v, gf)

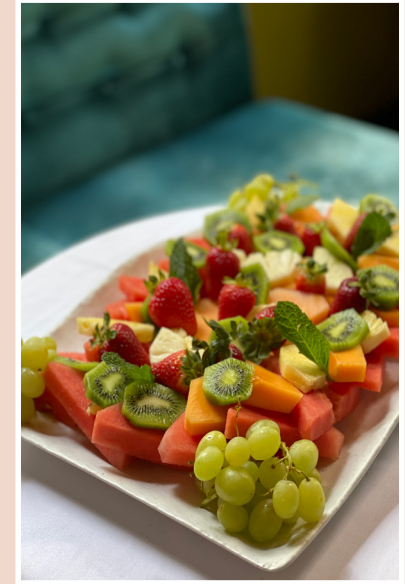
Classic Sausage Rolls
tomato sauce

Assorted Mini Cup Cakes

Mini Cheeseburgers
American cheese, dill pickle, aioli (gfo)

Lemon Pepper Calamari Cone
fries, garlic aioli (gf)

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 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

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 | Mini cheeseburger |
| Chicken nuggets | Barramundi crispy fish |
| Sliced margherita pizza | Sausage roll |
| Frankfurt in 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 - \$48pp

3 Course alternate drop - \$58pp

SHARED ENTREE (select five)

Bruschetta, tomato & basil salsa, bocconcini, balsamic glaze (gfo, veo)

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

Mac & Cheese Croquettes, jalepeño mayo (v)

Peri Peri Chicken Salad (gf)

Lamb Kofta, hummus, flatbread

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

Cauliflower & Potato Pakoras, tomato & chilli jam, pickled peppers

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

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

Poke Bowl, brown rice, edamame, avocado, broccoli, cucumber, furikake, seaweed, pickled ginger, sesame, ponzu dressing (ve, gf)

DESSERT

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

Passionfruit Mousse Cheesecake, cream Chantilly, raspberry jus

Sticky Date Pudding, salted caramel sauce, vanilla ice cream





SIT DOWN | Dinner only

2 Course alternate drop, includes 1 Side - \$55pp

3 Course alternate drop, includes 1 Side - \$65pp

ENTREE (select two)

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

Garlic Prawns - mexican rice & black bean salad, avocado mousse, 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 Saltimbocca - prosciutto, saganaki cheese, pumpkin purée, garlic chat potatoes (gf)

Humpty Doo Barramundi - sweet potato mash, salsa verde, beetroot & macadamia crunch (gf)

250g Porterhouse Steak - potato rosti, thyme roasted mushrooms, balsamic glazed roma, shiraz jus (gf)

Risotto Funghi - woodland mushroom mix, Italian black truffle, pine nuts, goats cheese (v, gf)

SIDES (select one)

\$6 per person for extra sides

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

Harrisa Spiced Roast 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

Apple & Rhubarb Crumble - vanilla ice cream

Berry & Ricotta Cheesecake - chantilly cream, berry compote

Vegan dessert option available upon request

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 | \$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.

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

\$3Opp 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