



Functions Package



An Introduction to The Deck Bar

The Deck Bar is located in the middle of Darwin's bustling CBD, situated directly across from Parliament House at the top of Mitchell Street. It gains its name from the large outdoor decking area it holds which features both permanent and temporary awnings to ensure the tropical Darwin weather can be enjoyed at all times of the year. We pride ourselves on having both a large internal bar and a dedicated cocktail bar, allowing us to deliver an extensive range of local and imported beers and wines, and a collection of classic and unique cocktails to suit all tastes and palates. For this reason The Deck Bar has come to be a favourite amongst locals and tourists, along with the assurance that they will receive expertly prepared, fresh food and a friendly, welcoming atmosphere during every visit.

Areas Available for Bookings

The Deck Bar has a permanent awning outdoor area that can cater for up to 150 guests, as well as a separate beer garden area that can cater for up to 60 guests. We also offer the choice to book the indoor area, which can comfortably fit up to 80 guests. Please note that when booking these parameters that other patrons will need access to certain areas within these such as bathroom facilities, smoking areas and bar areas. The Deck Bar does not charge a hiring fee for the booking of these areas, however, if extra security is needed to ensure the smooth running of your function this may incur an additional fee. This can be discussed during your consultation with one of our Functions Advisors.



Function Types

The Deck Bar prides itself on the ability to cater for a vast range of functions, and is always looking to take on the challenge of new, original ideas. Previous functions we have held include but are not limited to:

- | | |
|------------------------|---------------------------------|
| Birthday parties | Luncheons |
| Bar crawls | Work and professional functions |
| Hens and Buck's nights | Farewell gatherings |
| Divorce parties | Engagement parties |

Some happy snaps from previous events.....



Decorations and Ambience

During your first consultation with one of our Functions Advisors please outline your requirements and thoughts on how you would like your hired area to look. If needed, we will supply basic decorations such as balloons, however for more extensive room sets you will be required to provide materials yourself. Music will be set up for your function as a standard measure at no extra charge. We are happy to discuss your requests during your consultation, however we must note that music is generally provided for the whole venue to enjoy and must therefore stay in line with this. If you require P.A/microphone facilities please discuss this with the Functions Advisor, as well as any visual aids, such as digital photographs, you wish to display on TV screens and monitors in your hired region.

Beverage Packages

The Deck Bar has a basic or premium beverage package, both of which can be limited and designed between the client and the Functions Advisor. For functions carrying 20 people or more, we offer a 10% bonus allowance; for example, if the package agreed is \$1000, The Deck Bar will add on an extra \$100 for no extra charge to increase the limit to \$1100. We also offer drinks packages from one to three hours with a price per head for groups of 20 people or more. see the next page for more details

Food Packages

Our functions menus are located at the end of this package for your consideration. The Deck Bar's kitchen team are flexible and therefore if you have any specific requests that are not included in the menu attached, please discuss these with the Functions Advisor during your first consultation. With regards to cakes, we do not charge a cake-plating fee and are able to store your cake and candles until required, and provide all relevant crockery and cutlery.

To Make an Enquiry/Booking

For more information regarding the options in this package, tailor-made offerings or how we can assist in making your next function extra-special, please contact us on:

Phone: (08) 8942 3001

Fax: (08) 8942 1957

Email: info@thedeckbar.com.au

BASIC DRINKS PACKAGE

This option is available to corporate clients and large groups and must be in conjunction with catering.

The cost per person is:	1 Hour:	\$25
	2 Hours:	\$38
	3 Hours:	\$51

The following is what is included in the package

****Please note that tap products can vary depending on what we have on tap and if we have changed to a new product**

From the tap (schooners only)

- Great Northern super crisp 3.5%
- Great Northern Original
- Carlton Dry
- Carlton Draught
- Magners Irish Cider

Stubbies

- Corona
- Cascade Premium Light

Wines & Champagne

- House White - Semillon Savignon Blanc
- House Red - Shiraz
- House Sparkling
- House Moscato

*Please note that when choosing this option all guests must be on the same package.

Pre-payment is required and with regards to responsible service of alcohol, it is advised that party guests may only order for themselves and only one drink at a time

To include basic spirits to this package the pricing is as follows

1 hour: \$29

2 hours: \$46

3 hours: \$63

PREMIUM DRINKS PACKAGE

This option is available to corporate clients and large groups and must be in conjunction with catering.

The cost per person is:	1 Hour:	\$30
	2 Hours:	\$45
	3 Hours:	\$67

The following is what is included in the package

****Please note that tap products can vary depending on what we have on tap and changed to a new product**

From the tap (schooners only)

- Great Northern super crisp 3.5%
- Great Northern Original
- Carlton Dry
- Carlton Draught
- Magners Irish Cider
- 4 Pines Pacific Ale
- Brookvale union Gingerbeer
- Balter XPA
- Coopers Pale/Session Ale

Stubbies

- Cascade Premium Light
- Corona
- Somersby apple & pear cider

Wines & Champagne

- House White - Semillon Savignon Blanc
- House Red - Shiraz
- House Sparkling
- House Moscato

To include basic spirits to this package the pricing is as follows

1 hour: \$34
2 hours: \$53
3 hours: \$78

*Please note that when choosing this option all guests must be on the same package.

Pre-payment is required and with regards to responsible service of alcohol, it is advised that party guests may only order for themselves and only one drink at a time

Build-Your-Own-Package

Finger Food Options

Minimum 8 people

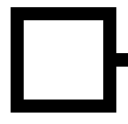
- **Satay Chicken Sticks (\$3)**
served with a spicy peanut sauce
- **Hot & Spicy Chicken Wings (\$4)**
Served with a house made ranch dipping sauce
- **Spicy Salted Squid (\$3.50)**
Served with a scattering of chilli & onion salsa (GF)
- **Lightly Battered Fish Pieces (\$3.50)**
Served with japanese mayonnaise
- **Gourmet Mini Pies (\$3)**
Served with a tomato dipping sauce (flavors subject to change, please confirm upon ordering)
- **Trio of House Made Dips (\$3)**
Served with grilled pita brushed with olive oil (V)
- **Pot Sticker Dumplings (\$3.50)**
minced pork with sauteed cabbage, chives & garlic, served with a red vinegar dipping sauce
- **Crispy Golden Spring Rolls (\$3)**
vermicelli, pork & shredded vegetables served with a dipping sauce
- **Vegetable Skewers (\$3)**
seasonal veg grilled on skewers
- **Gourmet Sausage Rolls (\$3)**
pork, ham & herbs served with a tomato relish
- **Dips & Crudités(\$3)**
raw vegetables served with mixed dips
- **Sliders (\$5)**
mini burgers on brioche, choice of beef, chicken or pulled pork
- **BBQ Beef Skewers (\$3.50)**
char-grilled & served with a BBQ sauce
- **Soft Flour Tacos (\$5)**
filled with crunchy slaw, choice of pulled pork, chicken or lightly battered fish

Snack Dishes

Small, handheld serves. Perfect for guests who want that little bit more without losing the ability to mingle \$9.50 each (GF & V options available on request)

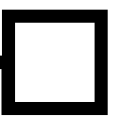
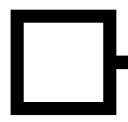
- **Fish & Chips**
fish of the day lightly battered with golden shoestring fries & housemade tartare sauce
- **Chicken Pad Thai**
wok tossed rice noodles, chicken, fresh vegetables, egg, roasted peanuts & local lime
- **Slider & Fries**
choice of beef, chicken or pulled pork mini burger on brioche, served with golden shoestring fries
- **Vietnamese Chicken Salad**
poached chicken, fresh shredded vegetables, crushed peanutsand Vietnamese dressing
- **Beef Massaman Curry**
served with crushed peanuts & steamed brown rice
- **Taco & Fries**
choice of pulled pork, chicken or lightly battered fish in a soft shell taco filled with crunchy slaw, served with golden shoestring fries

SET FINGER FOOD MENUS



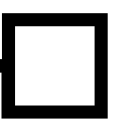
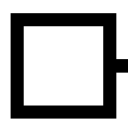
\$20
Per head

- **Spicy Salted Squid** served with a scattering of chilli & onion salsa (GF)
- **Gourmet Sausage Rolls** pork, ham & herbs served with a tomato relish
- **Gourmet Mini Pies** served with a tomato dipping sauce (flavors subject to change, please confirm upon ordering)
- **Lightly Battered Fish Pieces** served with Japanese mayonnaise
- **Dips with Crudités** raw vegetables served with mixed dips



\$25
Per head

- **Gourmet Sausage Rolls** pork, ham & herbs served with a tomato relish
- **Pot Sticker Dumplings** minced pork with sauteed cabbage, chives & garlic, served with a red vinegar dipping sauce
- **Satay Chicken Sticks** served with a peanut sauce
- **Beef Sliders** mini beef burgers served on brioche
- **Trio of House Made Dips** served with grilled pita brushed with olive oil (V)
- **Chicken Wings** tossed in a spicy buffalo wing hot sauce made in house & fried until crispy, served with a homemade ranch dipping sauce

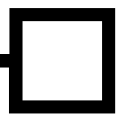
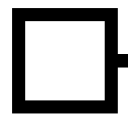


\$30
Per head

- **Chicken Sliders** mini chicken burgers served on brioche
- **Dips with Crudités** raw vegetables served with mixed dips
- **BBQ Beef Skewers** drizzled with our house-made BBQ sauce
- **Marinated Chicken, Pumpkin & Feta Skewers**
- **Tandoori Chicken Cutlets** served with a minted yogurt
- **Peking duck Pancakes** with spring onion and cucumber, served with a hoisin dipping sauce
- **Lightly Battered Fish Peices** served with a Japanese mayonnaise

Large Share Platters

each platter served 8-10 persons



Basic Hot Food Platter (\$40)

mini samosas, mini spring rolls & crispy potato wedges, served with sweet chilli sauce & sour cream

Antipasto Platter (\$40)

chorizo, prosciutto, pastrami, roasted peppers, marinated olives, provolone, grilled pita & homemade dips

Party Platter (\$70)

all the party favourites! party pies, gourmet sausage rolls and cocktail frankfurts, served with tomato sauce

Chicken Wings platter (\$60)

our famous chicken wings in your choice of sauce (hot, bbq or plain) served with our house made blue ranch dipping sauce (40 wings)

Chicken Skewer Platter (\$60)

succulent chicken satay skewers, served with a homemade peanut sauce drizzled over the top (20 skewers)

Tasty AF Platter (\$70)

mixed platter with our favorites arancini balls, cheesy garlic bread bites, cheeseburger spring rolls, popcorn chicken & fries with accompanying sauces

Sliders Platter (\$50)

a mixture of beef & chicken mini burgers served on brioche (10 sliders)

Trio of Dips & Pita Platter (\$40)

trio of house made dips served with grilled pita bread brushed with olive oil

Alternate Drop Menu

A two course option, offering two dishes served alternatively to each guest
\$40 per person, minimum of 8 persons



Entree



Veal & Pork Pistachio and Brandy Terrine

served with a beetroot relish

Korean Beef

served with a pickled vegetable salad

Dinner



Grilled Chicken Breast

stuffed with a Mediterranean filling, served on a bed of
broccoli mash & topped with a drizzle of ratatouille

Marinated & Roasted Lamb

accompanied by sweet-glazed carrots, potato & cabbage
gratin and drizzled with a rich minted gravy

Banquet Menu

Banquets are a great way to celebrate for any occasion, everyone enjoys having food options & our banquet offers plenty of choice right at your table. Eat, Talk, Share & Laugh!

\$50 per person, minimum of 8 persons

The Meat Dish

Roast Eye Fillet of beef

served with seeded mustard sauce

The Poultry Dish

Poached Chicken Breast

served with a sweet traditional gravy

The Seafood Dish

Seared Local Snapper or Barramundi

(dependent on whichever option is freshly available locally)
served with salsa verde

The Sides

Roasted Potatoes

in duck fat, rosemary & garlic

Steamed Asparagus

served with truffle oil aioli

The Salad

Wild Rocket Salad

with shaved fennel, mandarin & feta

Terms & Conditions

- We require payment for any food packages arranged 7 days prior to the date of your function. Failure to do so, may result in the cancellation of your booking.
- If food packages have not been organised, and no pre-paid beverage package has been organised The Deck Bar will only hold your reservation for 30 minutes past the organised start time. Should none of the party show within this time and no contact be made by the client advising us to hold the space, the reserved area will be opened up to the general public.
- As mentioned previously, depending on the size of the booking The Deck Bar may need to organise extra security to comply with licensing laws. Please ensure you confirm specific numbers atleast 3 days prior to the function.
- The Deck Bar is willing to accept regular 'wear and tear' on the venue during the course of the function; however, any unnecessary damage caused by patrons in the booked party will result in repair charges for the client.
- The Deck Bar's expert team of staff are required by law to uphold all facets of the Liquor Act through their training to gain their Responsible Service of Alcohol qualifications. Therefore, every staff member reserves the right to refuse service to any patron that is intoxicated, deemed disruptive or underage. Management also reserves the right the evict any person/s under this Act.
- The Deck Bar has strict guidelines to comply with in regards to underage person/s entering the premises. All minors under the age of 18 must leave the premises by 10pm Monday – Sunday. Failure to comply with this will result in immediate eviction and possible individual police fines.

Phone: (08) 8942 3001

Email: info@thedeckbar.com.au



*bringing you great times, good vibes
& an event to remember*