

2017/2018 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

Divorce parties

Work and professional functions

Farewell gatherings

Hens and Buck's nights

Luncheons

Engagement parties

Bar crawls

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.

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

Build-Your-Own-Package

Finger Food Options

Minimum 8 pax.

- Satay Chicken Sticks (\$3)
 served with a spicy peanut
 sauce
- Hot & Spicy Buffalo
 Chicken Wings (\$4) served
 with a blue ranch dressing
- Spicy Salted Squid (\$3.50)
 served with a scattering of
 spicy chilli & onion salsa
 (GF)
- Panko-Crumbed Fish Pieces
 (\$3.50) served with
 Japanese mayonnaise &
 pickled ginger
- Gourmet Mini Pies (\$3)
 served with a tomato
 dipping sauce (flavours
 subject to change; please
 confirm upon ordering)

- Trio of House Made Dips
 (\$3) served with grilled pita
 brushed with olive oil (V)
- Candied Tomatoes (\$3.50)
 served with fresh torn basil
 (V,GF)
- Pot-sticker Dumplings
 (\$3.50) minced pork with
 sautéed cabbage, chives &
 garlic, served with a soy &
 sesame oil
- House Made Crispy Golden
 Spring Rolls (\$3.50) with
 vermicelli, pork & shredded
 vegetables served with
 dipping sauce
- Caramelised Onion Tartlets (\$3) (V)

- House Made Sausage Rolls (\$3) pork, ham & herbs served with a tomato relish
- Stuffed Mushrooms (\$3.50)
 with spinach & feta cheese
 (V)
- by Sliders (\$5) mini burgers on brioche, choice of beef or chicken
- Wagyu Beef Ball Skewers
 (\$3.50) chargrilled & served
 with BBQ sauce
- Soft Flour Tacos (\$5) filled with crunchy slaw, choice of pulled pork, Korean fried chicken or panko-crumbed fish

Snack Dishes

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

- Fish & Chips local threadfin salmon in tempura batter with golden shoestring fries
 & house made tartare sauce
- Chicken Pad Thai woktossed rice noodles, chicken, fresh vegetables, egg, roasted peanuts & local lime
- Slider & Fries choice of beef ◆
 or chicken mini burger on
 brioche, served with golden
 shoestring fries
- Taco & Fries choice of pulled pork, Korean fried chicken or panko-crumbed fish soft flour taco filled with crunchy slaw, served with golden shoestring fries
- Beef Massaman Curry served with crushed peanuts & steamed brown rice
- Vietnamese Chicken Salad poached chicken, fresh shredded vegetables, crushed peanuts & Vietnamese dressing

Set Finger Food Menus

\$20 per head

- Satay Chicken Sticks served with a spicy peanut sauce
- ◆ Spicy Salted Squid served with a scattering of spicy chilli & onion salsa (GF)
- ♦ House Made Sausage Rolls pork, ham & herbs served with a tomato relish
- ◆ **Gourmet Mini Pies** served with a tomato dipping sauce (flavours subject to change; please confirm upon ordering)
- Panko-Crumbed Fish Pieces served with Japanese mayonnaise & pickled ginger
- ◆ **Stuffed Mushrooms** with spinach & feta cheese (V)

\$25 per head

- ◆ **Spicy Salted Squid** served with a scattering of spicy chilli & onion salsa (GF)
- ♦ House Made Sausage Rolls pork, ham & herbs served with a tomato relish
- Pot-sticker Dumplings minced pork with sautéed cabbage, chives & garlic, served with a soy & sesame oil
- ♦ Candied Tomatoes served with fresh torn basil (V,GF)
- Beef Sliders mini burgers served on brioche
- ◆ Trio of House Made Dips served with grilled pita brushed with olive oil
 (V)
- ◆ Chicken Wings tossed in spicy Buffalo Wing Hot Sauce & fried until crispy, served with Blue Ranch Dressing

\$30 per head

- Beef Sliders mini burgers served on brioche
- Jalapeno Poppers cheesy stuffed & fried (GF)
- Mini Chicken Schnitzels served with con queso sauce
- Marinated Chicken, Pumpkin & Feta Skewers
- Chargrilled Tandoori Lamb Cutlets cooked medium, served with a minted yoghurt
- ◆ Peking Duck Pancakes with spring onion and cucumber, served with a hoisin dipping sauce
- ♦ King Prawn Tempura served with a Japanese mayonnaise

Large Share Platters

Each platter serves 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, smoked wagyu Schultz, roasted peppers, marinated olives, provolone, grilled pita & home-style dips

Party Platter (\$70)

All the party favourites! Party pies, house made sausage rolls & cocktail frankfurts, served with tomato sauce

Chicken Skewer Platter (\$60)

Succulent chicken satay skewers served with a peanut dipping sauce (20 skewers)

Sliders Platter (\$50)

A mixture of beef and chicken mini burgers served on brioche (10 sliders)

Trio of Dips & Pita Platter (\$40)

A trio of house made dips served with grilled & crisp pita breads

Alternate Drop Menu

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

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

The Sides

Roasted Potatoes

Steamed Asparagus

in duck fat, rosemary & garlic

served with truffle oil aioli

The Salad

Wild Rocket Salad

with shaved fennel, mandarin & feta

Terms and 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 Saturday and 5pm Sunday. Failure to comply with this will result in immediate eviction and possible individual police fines.

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