

deco

UPSTAIRS AT DECO

FUNCTIONS AND
PRIVATE DINING



THE UPSTAIRS AT DECO EXPERIENCE CAN CATER TO GROUPS OF UP TO 36 PEOPLE SIT DOWN AND IS PERFECT FOR YOUR NEXT GROUP GATHERING, CORPORATE EVENT OR PARTY.

We offer multiple menu options including sharing and individual set menus, all of which can accommodate most dietary needs on request. Our sharing menu and set menu can be found on the next 2 pages. At your convenience we offer drinks packages that can be included in the price per head, we can also accommodate a drinks tab to be settled separately at the end of your event.



Please note;

- We do not offer BYO for our private dining events
- Maximum group size on a single table: 20 people
- We require 2 days notice for use of the projector and or projector screen
- Cakeage of \$3 per plate is applied to any BYO desserts
- We charge a non-refundable room hire fee of \$200 (this is not a deposit) to consider a function confirmed
- We impose a minimum spend of \$1000 Sun-Thurs (exclusive of room hire)
- We impose a minimum spend of \$1500 Fri & Sat (exclusive of room hire)



ALL ABOUT SHARING

\$45 PER PERSON

TO START

MUSHROOM ARANCINI garlic aioli

HOMEMADE DIPS warm bread

CALAMARI rocket in a lemon garlic dressing, chilli jam

MARINATED OLIVES



MAINS

SELECTION OF PIZZAS

SLOW ROASTED LAMB SHOULDER accompanied by fresh garden salad, char grilled broccolini & chips

Additions;

+ \$5pp bruschetta pizza to starters

+ \$8pp shared mini donuts for dessert

SET MENU

ENTREE

CALAMARI rocket, lemon garlic dressing, chilli jam

MUSHROOM ARANCINI garlic aioli

CAESAR SALAD cos, parmesan, croutons,
bacon, caesar dressing

HOMEMADE DIPS warm bread

MAIN

CHICKEN PARMIGIANA chips, garden salad

LAMB SHOULDER greek salad, tzatziki, warm bread, chips

PUMPKIN RISOTTO peas, pine nuts, sage, fetta

CRISPY SKIN BARRAMUNDI seasonal greens, cherry tomatoes,
kipfler potatoes, house-made pesto

EYE FILLET STEAK MEDALLIONS seasonal greens,
kipfler potatoes, creamy mushroom sauce

DESSERT

MINI DONUTS nutella, strawberries, icing sugar

RICH CHOCOLATE PUDDING hot chocolate sauce,
vanilla ice cream

VANILLA BEAN BRULEE fresh strawberries





PRICING

MAIN DESSERT

\$45 per person

SHARED STARTER & INDIVIDUAL MAIN

\$50 per person

ENTRÉE MAIN

\$55 per person

SHARED STARTER, INDIVIDUAL MAIN & DESSERT

\$60 per person

ENTRÉE MAIN DESSERT

\$65 per person



If you wish to make any alterations to the standard menu, please contact us and we will be happy to help accommodate any dietary requirements.

DRINKS

HOUSE PACKAGE

House beer & a bottled light beer

1x house white wine

1x house red wine

1x house sparkling wine

Soft drinks, sparkling mineral water & juices

Tea & coffee

2HRS \$30PP

3HRS \$40PP

4HRS \$50PP



PREMIUM PACKAGE

Our full beer range

2x premium white wines

2x premium red wines

1x sparkling wine

Soft drinks, sparkling mineral water & juices

Tea & coffee

2HRS \$38PP

3HRS \$48PP

4HRS \$58PP

