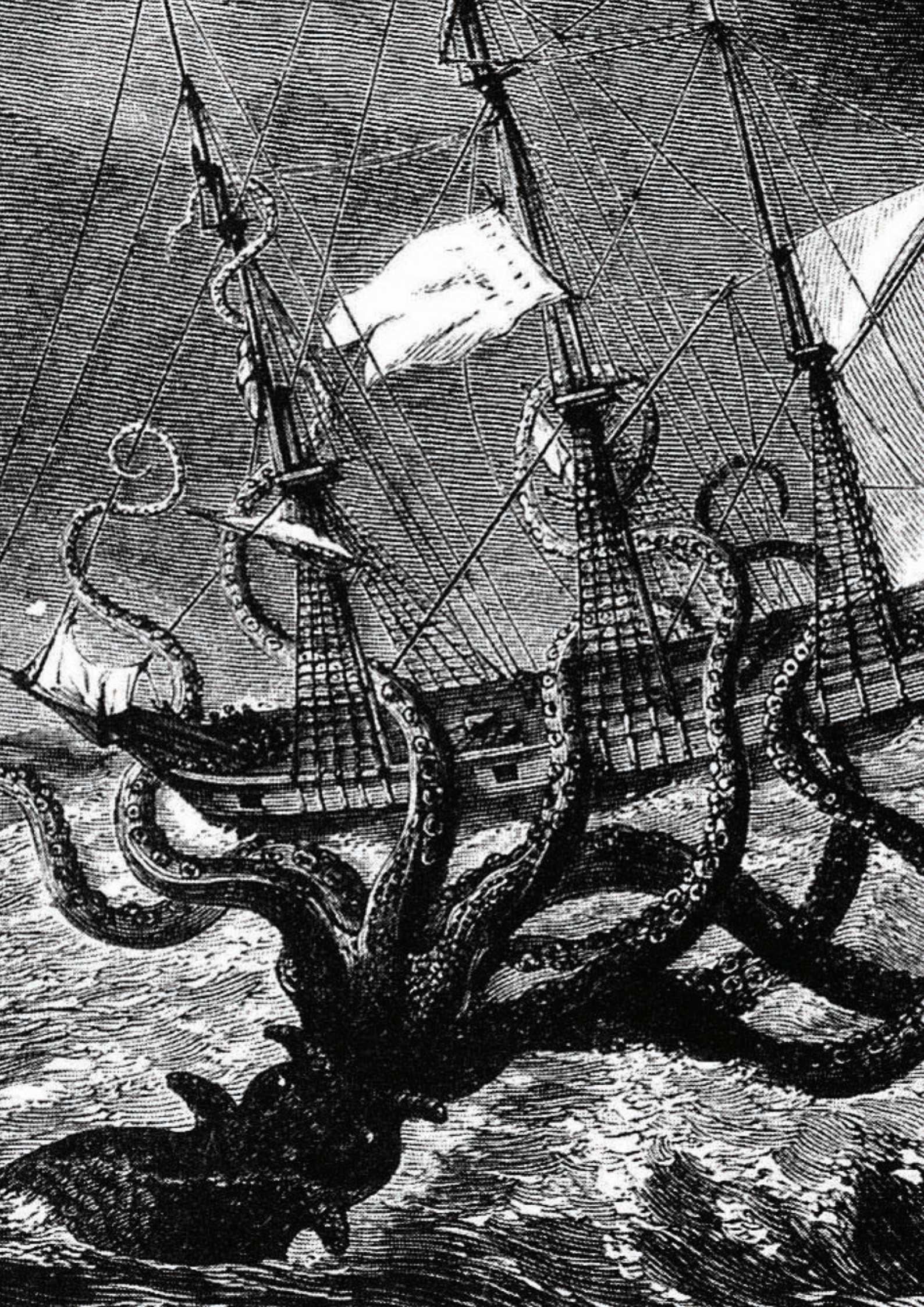


2-4 Davey Street Frankston, VIC, 3199  
03 9783 1003 // [info@thedeckest2013.com.au](mailto:info@thedeckest2013.com.au) // [www.thedeckest2013.com.au](http://www.thedeckest2013.com.au)









## BACK BAR

This intimate cocktail bar - offering funky furnishings & decor is available for private functions & events.

Details & pricing:

Private Dining: 12 people

Cocktail Capacity: 80 people

POA

Available until 11pm

## MAIN BAR

The perfect space for your next party, product launch or conference. Featuring a long, curved bar, dance floor, stage, projector, screen & DJ booth

Details & pricing:

Capacity: 150 people

POA

Available any weekday.

Until 5pm Friday,

5pm Saturday & 4pm Sundays



## THE DECK ROOFTOP BEER GARDEN

A rooftop bar offering stunning views over Port Phillip Bay.

Details & pricing: POA

Capacity: 250 people

## FACILITIES

The following facilities are provided free of charge: Disabled Access, Parking Space, Data Projector & Screen, Cordless Mic, PA System & Tall Tables. A White Board, Partitioning Wall & Trestle Tables can be provided for a surcharge. On request we can also arrange a Red Carpet entrance for your event for a surcharge.

2-4 Davey Street Frankston, VIC, 3199

03 9783 1003 // [info@thedeckest2013.com.au](mailto:info@thedeckest2013.com.au) // [www.thedeckest2013.com.au](http://www.thedeckest2013.com.au)

# CANAPES

**6 selection package \$26pp // Choose two cold options and four hot options from the list below**

## CHOOSE TWO (2) COLD OPTIONS

- Trio of Dips - tarramosolata, tzatziki, hummus served w/grilled flatbread (GFO)
- Antipasto Platter - sliced proscuitto, ham, salami, grilled eggplant, zucchini, capsicum, olives, toasted baguette (VO) (GFO)
- Assorted Seasonal Fruit Platter (V)(GF)
- Assorted Maki Sushi Rolls - salmon / cucumber / pickled radish (VO/VEO)
- Natural Oysters - shallot dressing / green or red Tabascos / lemon (GF)
- Caprese Skewers - cherry tomato / baby bocconcini / basil / balsamic glaze / evo oil (V)
- Smoked Salmon - rye cracker / crème fraiche / chive (GFO)

## CHOOSE FOUR (4) HOT OPTIONS

- Crispy Chicken Wings (GF)
- Dumplings – pork
- Dumplings – vegetable (V)
- Vegetable Spring Rolls, sweet chilli sauce (VE)
- Pork and Fennel Sausage Roll, Branston pickle
- House-made Arancini (V)
- Tomato Bruschetta (VE)
- The Deck Beef Slider, lettuce, cheese, tomato and bacon
- King Island Beef Pies, tomato sauce

---

## ALTERNATIVE FUNCTION FOOD OPTIONS OR EXTRAS

### SUBSTANTIAL SINGLE SERVES \$12EA

- Thai Beef Salad (GFO)
- Fish & Chips, tartare sauce, lemon
- Fried Squid (GF)

### AT MENU PRICES

- Chips (V)
- Wedges (V)
- Garlic Pizza (V) (VEO) (GFO)

# BEVERAGE PACKAGES

## House - \$55pp

- Morgans Bay Sparkling Brut
- Morgans Bay Sauvignon Blanc // Morgans Bay Chardonnay
- Morgans Bay Cabernet Merlot // Morgans Bay Shiraz Cabernet
- Tap Beer – Furphy Refreshing Ale & Furphy Crisp Lager
- James Boag's Premium Light and Heineken Zero beer stubbies
- Water, soft drink & juices

## Premium - \$70pp

- Trofeo Estate Terzetto Sparkling Wine
- Squealing Pig Sauvignon Blanc // Crittenden Pinocchio Moscato
- Mornington Estate Shiraz // Crittenden Pinocchio Sangiovese
- Tap Beer – Furphy Refreshing Ale, Furphy Crisp Lager, 5 Seeds Crisp Apple Cider & Heineken
- James Boag's Premium Light and Heineken Zero beer stubbies
- Water, soft drink & juices

## Superior - \$80pp

- Complimentary cocktail on arrival
- Chandon NV Sparkling Brut // Trofeo Estate Terzetto Sparkling Wine
- All Wine By The Glass
- Tap Beer – Furphy Refreshing Ale, Furphy Crisp Lager, 5 Seeds Crisp Apple Cider & Heineken
- Corona, Peroni and Budweiser stubbies
- James Boag's Premium Light and Heineken Zero beer stubbies
- Water, soft drink & juices

## FUNCTION DETAILS

Any 4hr function includes a waive on the room hire fee.

Any function booking requires a minimum food component of 6 pieces per person.

All function beverage service ends at 11PM unless prior permission negotiated with management.

Exclusivity of venue on request. Additional charges may be incurred at management's discretion.

## MISCELLANEOUS

All food and beverage packages are based on a minimum 4 hour duration. Other duration pricing available on request. Additional bottled beer packages & spirit packages – pricing available on request.

Dress Code – No work clothes, singlets or thongs after 6pm. A minimum standard of neat clean casual attire after 6pm. FRIDAY & SATURDAY SMART CASUAL DRESS CODE FROM 10PM

Minors are welcome at The Deck until 9pm as part of a function group, but are subject to VCGLR rules and regulations.

# TERMS AND CONDITIONS

- 1. Tentative Bookings** – A tentative booking will be held for maximum of 7 days. If the booking is not confirmed within this period the function space may be released for re-sale. Reasonable effort will be made to contact the organiser in this event.
- 2. Confirmed Bookings** – A booking will only be considered confirmed once a security deposit of \$300.00 has been received AND a signed and fully completed copy of the Function Booking Form has been received.
- 3. Function Cancellations** – In the event of a function cancellation, the following terms are acceptable:
  - All cancellations must be in writing.
  - 14 days notice or more from the proposed event date: the deposit is refundable in full.
  - Less than 7 days notice from the proposed event date: both the deposit and all food costs are not refundable.
  - N.B. Regardless of the cancellation notice, when an event is cancelled, any costs incurred for a third party contractor agreed by the event organiser, which are not refundable, will be passed on to the client.
- 4. Pax variation** – Any decrease in catering numbers in excess of 20% less than 7 days prior to the event may incur a nominal charge per person no longer attending.
- 5. Price variation** – Every endeavour is made to maintain all menu items and prices as quoted, but occasionally these may be subject to change due to rising costs, product availability, unforeseen circumstance or at management's discretion. Please confirm all charges and costs prior to booking. Historical prices are not guaranteed.
- 6. Finalisation of Booking** – Food and beverage selections, pax numbers, starting/finishing times and any additional requirements MUST be confirmed in writing 14 days prior to the event date. This will be your "Guaranteed Number of Guests". Charges will be based on the Guaranteed Number of Guests. There are no refunds available should the number of guests decrease. Additional respective charges will be incurred should this number increase, or if more guests are present on the event date. An accurate Guest List must be provided at least 7 days prior to the event.
- 7. Final Payment** – The event will not proceed unless payment has been received by The Deck at least 14 days before the event date. Company cheques are accepted once prior approval has been given by The Deck, assuming clearance at least 14 days before the event date. Any remaining charges (e.g. Bar Tabs) must be settled at the conclusion of the event. The Deck will not invoice after the event date.
- 8. Bar Service** – Management reserves the right to refuse beverage service to ANY patron as per Responsible Service of Alcohol guidelines and obligations.
- 9. Photography/Recording of the function** – We can assist you with sourcing venue photographers/videographers. Prior permission is required for photography, sound or video recording of events or guests at The Deck. Any costs will be passed onto the client.
- 10. Entertainment** – The Deck is able to organise entertainment if required. The cost will be passed onto the client. If the organiser wishes to provide their own entertainment this must be confirmed at least 7 days prior with The Deck management for appropriate load in times, etc.
- 11. Insurance/Loss or Damage** – The function organiser is responsible for the replacement or repair costs for any property damage or fitting damage to The Deck by their guests before, during or after attending a function. The Deck does not accept any responsibility for damage to or loss of any property left on the premises before, during or after a function. The Deck recommends that the organiser arranges appropriate insurance cover. If damage occurs during the event you and/or your guests may be removed from the premises.
- 12. Decorations** – ANY AND ALL decorations and the way they will be hung and/or placed in the venue will need to have prior management approval. Any decorations to be returned must be explained during set up. Anything left behind will be assumed to be disposable. See the above point regarding Damage/Loss/Insurance.
- 13. Food & Beverage** – No food or beverage are to be brought on premise without explicit permission from The Deck Management.
- 14. Security Guard** – The Deck will provide any security required for your event. This is not negotiable. This cost will be passed onto the client. 2 guards are required for the first 100 guests and 1 additional guard for every 100 guests thereafter.
- 15. Bookings** are not taken for Bucks Nights, 18th's or 21st's.
- 16. Your security deposit** will act as a bond which will be refunded via EFT to your nominated bank account on the Wednesday following your function date. Total refund of the bond is subject to a site inspection in the 24hrs following the event. Part of, or the entirety of, the bond will be retained in the event of any damage caused, excessive or unusual cleaning is demanded after your function or your guests disturb other functions in progress.



# THE DECK

Est. 2013



## FUNCTION BOOKING FORM

The Deck Est. 2013  
ABN: 56716050628

Day & Date of Function:.....

Function Start Time: ..... Function Conclusion Time: .....

Function Organiser/Contact:.....

Function Title/Signage:.....

Mobile: ..... Email: .....

Approx. Number of Guests: ..... Approx. Number of Children (under 18): .....

Dietary requirements/restrictions (details): .....

### FUNCTION COSTING BREAKDOWN

Function Deposit Required: \$.....

Room Hire Cost (if applicable): \$.....

Total Food Cost: \$.....

Total Beverage Cost: \$.....

Total Security Guard Cost: \$.....

Total Entertainment Cost: \$.....

Total Photography/Video Cost: \$.....

**TOTAL FUNCTION COST** \$.....

### PAYMENT OPTIONS & DETAILS

DIRECT DEPOSIT DETAIL: Bank: ANZ BSB: 013322 Acc: 209502562

CREDIT CARD AUTHORISATION TO CHARGE: Visa ☐ MasterCard ☐ Amex ☐ Diners ☐

Name on Card: .....

Card Number: .....

Expiry Date: ..... CVC: ..... Amount to charge: \$.....

Signature: ..... Date: .....

Please note 1.5% surcharge on Visa & Mastercard // 2.5% surcharge on Amex

I ACKNOWLEDGE THAT I HAVE RECEIVED, READ AND UNDERSTOOD THE DECK TERMS & CONDITIONS AND THAT I WILL COMPLY WITH THESE CONDITIONS.  
I ACKNOWLEDGE THAT THE ABOVE CARD MAY BE USED TO FINALISE ANY OUTSTANDING COSTS INCURRED ON THE DAY OF THE FUNCTION.

Signature: ..... Date: .....

2-4 Davey Street Frankston, VIC, 3199

03 9783 1003 // info@thedeckest2013.com.au // www.thedeckest2013.com.au



# CANAPE SELECTION FORM

**Please submit this form 14 days prior to event or sooner.**

Please indicate below the amount required (please call if you are unsure or have any questions).

- .....Trio of Dips - tarramosolata, tzatziki, hummus served w/grilled flatbread (GFO)
- ..... Antipasto Platter - sliced proscuitto, ham, salami, grilled eggplant, zucchini, capsicum, olives, toasted baguette (VO) (GFO)
- ..... Assorted Seasonal Fruit Platter (V)(GF)
- ..... Assorted Maki Sushi Rolls - salmon / cucumber / pickled radish (VO/VEO)
- ..... Natural Oysters - shallot dressing / green or red Tabascos / lemon (GF)
- ..... Caprese Skewers - cherry tomato / baby bocconcini / basil / balsamic glaze / evo oil (V)
- ..... Smoked Salmon - rye cracker / crème fraiche / chive (GFO)

## CHOOSE FOUR (4) HOT OPTIONS

- ..... Crispy Chicken Wings (GF)
- ..... Dumplings – pork
- ..... Dumplings – vegetable (V)
- ..... Vegetable Spring Rolls, sweet chilli sauce (VE)
- ..... Pork and Fennel Sausage Roll, Branston pickle
- ..... House-made Arancini (V)
- ..... Tomato Bruschetta (VE)
- ..... The Deck Beef Slider, lettuce, cheese, tomato and bacon
- ..... King Island Beef Pies, tomato sauce

---

## ALTERNATIVE FUNCTION FOOD OPTIONS OR EXTRAS SUBSTANTIAL SINGLE SERVES \$12EA

- ..... Thai Beef Salad (GFO)
- ..... Fish & Chips, tartare sauce, lemon
- ..... Fried Squid (GF)

## AT MENU PRICES

- ..... Chips (V)
- ..... Wedges (V)
- ..... Garlic Pizza (V) (VEO) (GFO)

\* Please advise any dietary requirements/allergies as soon as possible.

\*\* As with most kitchens every care can be taken but we are unable to guarantee that there are no traces of nuts or other allergens.