

THE DEPOT

FUNCTION PACKAGES

The Depot on Beaumont is the perfect function venue to host your next celebration or special event. Whether it's a wedding reception, hens night, engagement party or a 21st birthday party, we will make sure your event is one to remember. Our team will assist in the organisation of your next function from start to finish, pay attention to all the finer details and make sure your event is memorable and stress free.

Our function packages showcase a variety of tasty food, a fine selection of wines and drinks as well as a wide variety of cocktails. We take bookings of all sizes, from couples looking for a romantic dining experience, to weddings with up to 250 guests.

The Depot on Beaumont has two wonderful levels, exclusively designed to cater to cocktail style functions.

ROOM FEATURES & CAPACITY

Restaurant holds up to 180 guests.

Mezzanine room on the second level holds comfortably 50 guests.

Private bar / PA with music facilities.

Sky High Lounge on the third level holds 80 to 100 guests:

Private bar / 2 large LCD Tvs / PA with music facilities.

Note: We do not charge a room hire fee for either areas from January-October, we simply need a minimum of 30 guests for exclusive use of the Mezzanine and 50 guests for exclusive use of the Sky High. To confirm the booking a \$10 per person deposit is required - this deposit is fully refundable on the evening.



MENU OPTIONS

STANDARD TAPAS

PREMIUM TAPAS

PLATTER OPTION

SHARED MAIN COURSE SELECTION

ONE COURSE SET MENU

BEVERAGES

Guests may simply purchase their own drinks at the bar, we can run a bar tab, or offer a beverage package.

Our house beverage package includes a selection of Tyrrell's Chardonnay, Semillon Sauvignon Blanc, Shiraz and Sparkling Brut. Toohey's New, Toohey's Extra Dry, Hahn Super Dry and Hahn Light, juices and soft drinks all served over a period of:

3 HOURS AT \$40 PER GUEST

4 HOURS AT \$45 PER GUEST

5 HOURS AT \$50 PER GUEST

MENU DETAILS

STANDARD TAPAS SET MENU

SOURDOUGH W/ HOUSE SMOKED GARLIC BUTTER
MARINATED OLIVES
CURED MEATS
PATATAS BRAVAS, BRAVAS SAUCE, AIOLI
SLOW COOKED BEEF CHEEKS, SWEET POTATO PUREE, BASIL OIL
DEPOT SPICED CALAMARI, LEMON, AIOLI
SPINACH, CARAMELISED ONION, PECORINO CHEESE CROQUETTAS
ITALIAN STYLE MEATBALLS, POMODORO, BASIL PESTO, MOZZARELLA
LAMB KOFTA, MINTED YOGHURT
SWEET POTATO, SAGE AND PINE NUT ARANCINI, SMOKED PAPRIKA AIOLI
(SERVED IN THREE STAGES DURING THE EVENING)

\$28.00

PER GUEST

PREMIUM TAPAS SET MENU

SOURDOUGH W/ ASSORTED DIPS
MARINATED OLIVES
SWEET POTATO, SAGE AND PINE NUT ARANCINI, SMOKED PAPRIKA AIOLI
DEPOT SPICED CALAMARI, LEMON, AIOLI
FIVE SPICED DUCK AND SHITAKE MUSHROOM SPRING ROLLS, CHILLI PLUM SAUCE
GARLIC/HERB KING PRAWNS, TOMATO COMPOTE
STUFFED ZUCCHINI FLOWERS, GOATS CHEESE, ROMESCO
SLOW COOKED BEEF CHEEKS, SWEET POTATO PUREE, BASIL OIL
ITALIAN STYLE MEATBALLS, POMODORO, BASIL PESTO, MOZZARELLA
SOFT SHELL CRAB, SINGAPOREAN BLACK PEPPER SAUCE, MINT SALAD
(SERVED IN THREE STAGES DURING THE EVENING)

\$38.00

PER GUEST

CHEF'S SELECTION PLATTERS

A CHEF'S SELECTION OF ITEMS FROM BOTH
MENUS WILL BE SERVED

\$65.00

PER PLATTER

MENU DETAILS

SHARED MAIN COURSE SELECTION

\$55.00

PER GUEST

ASSIETTE OF HOT AND COLD MARKET SEAFOODS
AMERICAN STYLE PORK RIBS SLOW COOKED IN OUR SMOKEY BBQ MARINADE, PINEAPPLE RELISH
NEW YORK STRIP LOIN, MUSTARD CRUST, JUS
CHICKEN ROULADE W/ CRANBERRY AND PISTACHIO
GARDEN SALAD
SEASONAL VEGETABLES
ROASTED CHATS
(SERVED AS A BANQUET STYLE MENU)

ONE COURSE SET MENU

\$37.00

PER GUEST

SCOTCH FILLET, TRUFFLED MASH, SEASONAL GREENS, JUS
CHICKEN SUPREME, ANNA POTATOES, HONEY BAKED CARROT PUREE,
SEASONAL GREENS, ROASTED GARLIC JUS
ATLANTIC SALMON, CAPONATA, PRESERVED LEMON, FETA, BEURRE BLANC
(SERVED IN ONE OF TWO WAYS)

“ALTERNATE DROP”

OR

“CHOICE OF”

PRE ORDER REQUIRED ONE WEEK PRIOR TO FUNCTION

ADD A COURSE TO THE ABOVE SET MENUS

SHARED TAPAS SELECTION \$15 PER GUEST (EACH GUEST WILL RECEIVE 4 TAPAS ITEMS EACH)
SHARED DESSERT TRIO \$15 PER GUEST (EACH GUEST WILL RECEIVE 3 MINI DESSERTS EACH)
SHARED TAPAS & DESSERT \$27 PER GUEST

DRINKS

COFFEE

ESPRESSO	4
MACHIATTO	4
LONG BLACK	4
FLAT WHITE	4
CAPPUCCINO	4
LATTE	4
CHAI LATTE	4
MOCHA	4
HOT CHOCOLATE	4

EXTRAS

BABYCCINO	+0.5
DECAF	
SOY	
EXTRA SHOT	
MUG	

SYRUPS

VANILLA	+0.5
CARAMEL	
HAZELNUT	
CHAI	
IRISH CREAM	

SOFT DRINK

COKE / ZERO / DIET	4
SPRITE / FANTA / LIFT	4
TONIC WATER	4
LEMON LIME AND BITTERS	4
SPARKLING H2O - 375ML	4

TEA

CHAI	4.2
CHAMOMILE	4.2
EARL GREY	4.2
ENGLISH BREAKFAST	4.2
PEPPERMINT	4.2
SENCHA PASSION GREEN TEA	4.2
LEMONGRASS / GINGER	4.2

JUICE

	SML	LRG
ORANGE	4.5	5.5
PINEAPPLE	4.5	5.5
APPLE	4.5	5.5
CRANBERRY	4.5	5.5

MILKSHAKES

6.8

ICED DRINKS

7.5

COFFEE
CHOCOLATE
MOCHA
CHAI



COCKTAILS

\$10 EACH

BLACKBERRY AND PASSIONFRUIT SOUR

42 Below Passionfruit • Chambord • Lemon • Pineapple • Passionfruit

DEPOT MARTINI

Gin • Lychee Liqueur • Lychee • Cranberry • Lime

MAMMA'S APPLE PIE

Absolut Vanilla Vodka • Apple Liqueur • Cloudy Apple • Lime • Cinnamon

STRAWBERRY DELIGHT

Absolut Vanilla Vodka • Strawberry Liqueur • Pineapple • Lemon • Honey

MARGARITA

Tequila • Cointreau • Lime • Sugar

VODKA ESPRESSO

Absolut Vodka • Kaluah • Espresso • Sugar

\$16 EACH

GRAPEFRUIT AND ELDERFLOWER MARTINI

Gin • Peach Liqueur • Lemoncello • Pineapple • Pink Grapefruit • Elderflower

THE FORBIDDEN

Absolute Vanilla vodka • Chambord • White Chocolate • Cream • Raspberries

SINGAPORE SLING

Gin • Cherry Brandy • Cointreau • Benedictine • Pineapple • Lime • Grenadine • Bitters

VODKA ESPRESSO

Vodka • Kahlua • Espresso Coffee • Sugar

COSMO

Absolut Citron • Cointreau • Cranberry • Lime

CAPRIOSKA

Absolut Vodka • Fresh Muddled Lime • Sugar

EAST 8 HOLD UP

Absolut Vodka • Aperol • Pineapple • Lime • Passionfruit

MARGARITA

Tequila • Cointreau • Lime • Sugar • Salt

BACARDIRAMA

Bacardi • Chambord • Cranberry • Lime • Vanilla • Sugar

WINE

WHITE

		GL	BT
2016	MAJELLA RIESLING	SA	9.5 45
2016	TROUT VALLEY SAUVIGNON BLANC	NZ	10 47
2016	TYRRELL'S 'MOORE'S CREEK' SEM SAUV BLANC	HUNTER	8 30
2016	TYRRELL'S LOST BLOCK SEMILLON	HUNTER	8.5 35
2015	TULLOCH VERDELHO	HUNTER	9 43
2016	SCARBOROUGH VERDELHO	HUNTER	45
2016	RA NUI PINOT GRIS	NZ	10 47
2016	TYRRELL'S 'MOORES CREEK' CHARDONNAY	HUNTER	8 30
2014	SCARBOROUGH CHARDONNAY	HUNTER	12 60

ROSE

NV	BOUCHARD VINS DE TABLE ROSE	FRANCE	8.5 39
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RED

2015	MT RILEY PINOT NOIR	NZ	10 52
2015	PRINTE MERLOT	NSW	9.5 47
2013	SYMPHONIA TEMPRANILLO	VIC	43
2015	TYRRELL'S MOORES CREEK SHIRAZ	HUNTER	8 30
2014	SANDALYN WILDERNESS ESTATE SHIRAZ	NSW	9.5 45
2013	TYRRELL'S 'LUNATIQ' HEATHCOTE SHIRAZ	HUNTER	71
2013	TIM GRAMP CABERNET SAUVIGNON	SA	10 53

SPARKLING / CHAMPAGNE

	TYRRELL'S 'MOORES CREEK' SPARKLING BRUT	HUNTER	8 30
	BIMBADGEN MOSCATO	NSW	8.5 38
	SYMPHONIA PROSECCO	VIC	45
	VEUVE CLICQUOT PONSARDIN	FRANCE	130

PORT

	GALWAY PIPE TAWNY 12 YEARS	SA	9
	PENFOLDS GRANDFATHER RARE TAWNY	SA	18

BEER

BEER BY THE BOTTLE

WHITE RABBIT DARK ALE	9	BECKS	7.5
FAT YAK PALE ALE	8.5	CORONA	7
MURRAY'S "ANGRY MAN" PALE ALE	8.5	HANH SUPER DRY	6.5
5 SEEDS "CRISP" APPLE CIDER	8	BOAGS PREMIUM	8
TOOHEY'S EXTRA DRY	6.5	TOOHEY'S NEW	6
JAMES SQUIRE GOLDEN ALE	8	PERONI	7.5
JAMES SQUIRE 150 LASHES	8	COOPERS PALE ALE	7.5
HANH SUPER DRY 3.5	5.5	HANH LIGHT	5.5

SPIRITS

BOURBON

CHIVAS REGAL	9
WILD TURKEY	9
JIM BEAM	8
JACK DANIELS	8

RUM

BUNDABERG	8
SAILOR JERRY	8
CAPTAIN MORGAN	8
BACARDI	8
MALIBU	8

VODKA

ABSOLUTE	8
ABSOLUTE CITRON	8
ABSOLUTE RASPBERRY	8
ABSOLUTE VANILLA	8
GREY GOOSE	10

WHISKEY

CHIVAS REGAL	10
CANADIAN CLUB	9
JAMESON	9
JOHNNIE WALKER	8

GIN

MARTIN MILLER'S	12
HENDRICK'S	10
BOMBAY	8

LIQUEURS

COINTREAU	8
CAMPARI	8
TEQUILA	8
LIMONCELLO	8
PARAISO	8
CHAMBORD	8
OZO	8
FRANGELICO	8
TIA MARIA	8
KALUAH	8
BAILEYS	8
SOUTHERN COMFORT	8