

# *DewyDoo* EATERY & BAR

## FUNCTIONS PACK



Deusy Doo is a beachside eatery, bar and function space that has recently arrived in Black Rock. Located on Beach Road and offering spectacular sea and sunset views over the bay, Deusy Doo is the perfect place to host your next function or event.

Our philosophy is simple – we offer more for less. With an emphasis on fresh, healthy ingredients, we are able to cater to most, if not all, tastes, including vegan and gluten free. Boasting coffee from Sensory Lab, fine wine, craft beer, cocktails and a fresh modern fit-out by Erika Lancini Designs, Deusy Doo is a popular place to start or finish the day.

All in all, Deusy Doo presents a tempting picture. Tasty food, glorious beverages and a charming environment. Who could ask for more?

**ADDRESS:**

Shop 1, 300-302 Beach Road, Black Rock, Vic, 3193

**BOOKINGS & ENQUIRIES:**

[info@deusydoo.com.au](mailto:info@deusydoo.com.au)

03 9589 3201

**VENUE CAPACITY:**

Entire Venue: Up to 120 standing or 80 seated

Banquet Area: Up to 70 standing or 40 seated

Fireplace Area: Up to 30 standing or 20 seated

Ocean View Area: Up to 30 standing or 20 seated



# **FUNCTION MENU OPTIONS**

## **COCKTAIL PACKAGES (FOOD ONLY)**

Use of venue from 7pm until close (1am at the latest). Guests will only have exclusive use of the venue where the entire venue has been booked.

Please see canapés menu attached to end of pack.

### **1. Cocktail Package 1 - \$39 per person**

- 8 Canapés (4 cold + 4 hot – Excludes substantial or dessert items. Additional \$5 per substantial or dessert item included in selection.)
- Additional items can be purchased on a per person basis.

### **2. Cocktail Package 2 - \$35 per person**

- 6 Canapés (3 cold + 3 hot – Excludes substantial or dessert items. Additional \$5 per substantial or dessert item included in selection.)
- Additional items can be purchased on a per person basis.

## **SIT DOWN MENU (FOOD ONLY)**

Use of venue from 7pm until close (1am at the latest). Guests will only have exclusive use of the venue where the entire venue has been booked.

### **1. Option 1 - 2 courses @ \$45 per head (2 options from each category)**

#### Starter options

- Spiced garlic calamari with wasabi mayonnaise
- Winter vegetarian slice with small pepper rocket and basil pesto
- Bocconcini bruschetta with pecorino cheese
- 3 cheese and mushroom ragu arancini

#### Main options

- Wild barramundi fillet w sage butter mash potatoes, winter beetroot risotto
- House rolled tripod gnocchi with crème ash and saffron sauce
- Tuscan chicken fillet buttered kumera potatoes wilted spinach, kale and asparagus
- Angus grilled scotch fillet with truffle mashed potato and buttered greens

### **2. Option 2 - 3 courses @ \$55 per head (2 options from each category)**

#### Starter options

- Grilled lemon haloumi, spiced hummus micro herb and evoo dressing
- Smoked salmon bellini, crème fresh and lime aioli
- Panko crumb calamari with wasabi mayonnaise
- Twice cooked herb and cheese polenta with basil herb became

#### Main options

- Grass fed Angus striploin with garlic confit mashed potatoes, roasted red bell peppers, buttered winter greens and red wine and seeded mustard jus
- Mix wild mushroom, shitaki enoki forest Swiss brown with crumbled Danish fetta, broccolini
- Seared yellow fin tuna with soba noodles, pickled ginger fried tofu
- Horse radish chicken valute, truffle mash potato, Tasmanian camembert, capsicum salsa

#### Desserts options

- house baked chilli and quinoa brownies with peppermint sorbet
- fudge ginger and carrot slice chantilly cream and winter fruits
- pecan and dark chocolate tart with poached rhubarb and berries compote vanilla pod ice cream

## **BEVERAGE PACKAGES**

You may elect for your guests to purchase their own drinks on a pay as you go basis (with a minimum spend requirement) or contribute a fixed amount to a bar tab. Alternatively, Deusy Doo offers beverage package options as set out below.

### **1. Standard Beverage Package - \$60 per person for 3 hours, \$70 per person for 4 hours or \$80 per person for 5 hours**

- Selected Red, White and Sparkling Wines
- Draught Beer
- Cider
- Soft drink

Tea & Coffee (add \$2)

Cocktails and spirits not included.

### **2. Premium Beverage Package – \$70 per person for 3 hours, \$80 per person for 4 hours or \$90 per person for 5 hours**

- Selected Premium Red, White and Sparkling Wines
- Draught & Bottled Beer
- Cider
- Soft drink

Tea & Coffee (add \$2)

Cocktails and spirits not included.

## **CAKES & DECORATIONS**

Guests are welcome to supply their own birthday cakes and decorations at no additional cost. Alternatively, we can provide you with a quote for the cost of us providing a birthday cake or additional decorations.

## **MUSIC**

Guests who hire the entire venue are welcome to use our sound system, organize their own DJ or band free of charge.

## **TERMS & CONDITIONS**

1. Upon making a booking request, you will be issued with an invoice for a deposit of \$500.
2. When your booking is confirmed you will be provided with a booking confirmation. A booking confirmation may only be issued upon receipt of the deposit in cleared funds.
3. The venue does not reserve dates unless and until your deposit is received and the booking is confirmed. Your booking is therefore only final once the booking confirmation has been issued.
4. Deposits will not be refunded in the event that you wish to cancel your event.
5. You must provide confirmation of final numbers and any dietary requirements no later than 12 business days prior to your event.
6. It is your responsibility to advise the venue of any special dietary requirements within the timeframe nominated above.
7. Once final numbers have been received, you will be issued with a final invoice in respect of your event.
8. Payment of the final invoice must be paid no later than 10 business days prior to your event.
9. Bookings may be cancelled at the venue's discretion in the event that the final invoice is not paid within 10 business days prior to the date of your event.
10. Any additional charges incurred during the event must be paid for in full at the conclusion of your event

## **EXAMPLE CANAPÉS MENU**

### **COLD CANAPÉS**

heirloom tomato, stracchino & Olive  
tapenade crostini (V)

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avocado rice paper roll,  
pickled  
cucumber, carrot, corrinander,  
wakami (GF,V)

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Black sesame crusted Tasmanian  
Salmon  
Blini, Chive crème Fraiche GF

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Tuna Tartar Won Ton with  
candied cucumber, lemongrass  
chili crème

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Beef Tataki, sesame crisp,  
Korean  
slaw, ginger dressing GF

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### **HOT CANAPÉS**

Jamón, chorizo & Manchego  
Croquette, Romesco aioli

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Crispy fried chicken ribs,  
spicy jalapeño sauce GF

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Roasted Kent pumpkin, smashed  
peas, gorgonzola arancini with  
basil mayonnaise V

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Mojo Chicken poppers with  
sticky red pepper cilantro  
salsa GF

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Lamb & rosemary pie with  
pomegranate yoghurt

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Grilled Portobello mushroom  
sliders with sweet potato,  
ruby char, tomato jam

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Coconut & prawn cigar with  
chili & lime mayonnaise

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### **SUBSTANTIAL ITEMS**

Black Angus beef sliders,  
celeriac remoulade & truffle  
mayonnaise

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Lamb Shoulder quesadilla, Pica  
de Gallo, Monterey jack Cheese

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Flash fried calamari, lime,  
mint, coriander & papaya salad  
GF

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Beer battered flat head  
fillets, tartar sauce & shoe  
string fries

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Seared Sirloin steak fritz,  
shoe string fries, tarragon  
béarnaise GF

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Lobster brioche roll, Shaved  
fennel, dill, carrot slaw,  
cocktail sauce

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### **DESSERT ITEMS**

Spanish churros, cinnamon,  
salted caramel sauce V

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Dark chocolate mud cake,  
caramelised banana spring roll  
V

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Fresh chopped fruit, nuts,  
summer berries sorbet GF V

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Raspberry & vanilla crème  
anglaise tartlets V

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Blue berry & white chocolate  
cheesecake tart V

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Apple, rhubarb crumble pie  
with vanilla cream V

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Dark chocolate, almond &  
raisin brownie V

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