

# The North Adelaide Hotel

- est. 1850 -

## Event's Package

Located in the heart of North Adelaide,

The heritage-listed  
North Adelaide Hotel is ideally situated for your special event.

Our experienced team will work with you to make your special  
occasion a unique, memorable and effortless event.

Whatever the occasion and budget, the North Adelaide Hotel can cater  
perfectly to your personal wishes.

Wedding Reception  
Business Conference  
Birthday Party  
Engagement  
Hen's Party  
High Tea's  
Buck's Shows  
Product Launch  
&  
so much more

Please refer to our function pack as a guide in planning your special event, as  
our dedicated team will work closely with you to design a tailor-made  
package that suits your needs.

Ask our event team today!

## Event Areas

### ***Dining Room***

120 people sit-down / 160 cocktail

\$500 room hire - \$4000 min spend

### ***Boardroom***

30 people sit-down 60 cocktail

\$100 room hire

### ***Balcony room***

16 sit-down / 65 cocktail

\$200 room hire with private balcony

### ***Lounge bar***

30 sit-down / 60 cocktail

\$100 room hire

### ***Peppertree beer garden***

30 cocktail

\$200 room hire



## Beverage Options

### *Bar tab*

You can nominate the limit and drinks available on your tab.  
Our staff will update you on the progress of your tab throughout your event.

### *Subsidised drinks*

Guests pay a nominal amount for each drink they order and the remaining cost is added to your tab. Like normal tabs you can set the limit and drinks available.

### *Cash bar*

Guests can purchase their own drinks. (please be aware that the minimum spend is required by the host and is not based on guest bar purchases)

### *Beverage package*

Priced per person, per hour. A package is an excellent way to control the total cost of your event.

<b>Basic drinks package</b>	<b>Superior packages</b>	<b>Ultimate packages</b>
\$32pp – 3hours \$39pp - 4hours \$46pp – 5hours	\$37pp – 3 hours \$44pp – 4 hours \$51pp – 5 hours	\$42pp – 3 hours \$49pp – 4 hours \$56pp – 5 hours
Angove sparkling chardonnay pinot noir	Jansz cuvee	Jansz cuvee
Angove studio sau/blanc	Howard sau/blanc	Howard sau/blanc
Angove studio shiraz	Langmeil long mile shiraz	Howard rose
Hahn super dry	Hahn super dry	Langmeil long mile shiraz
Coopers pale	Coopers pale	Choice of 2 bottle beers
Cascade light	Cascade light	Cascade light
Soft drink & juice	Soft drink & juice	Soft drink & juice

## Cocktail Menu

\$22 per person - choose 4 options for service time of 1 hour

\$27 per person – choose 6 options for service time of 2 hours

\$32 per person – choose 8 options for service time of 2.5 hours

### *Cold options*

Natural oysters (gf)

Salmon tartare (gf)

Olive tapenade croute topped with roast veg  
ratatollie

Seared beef fillet with salsa verde

Blue cheese croute with caramelised onion

Eggplant melanzane

Chicken Ballantine wrapped with pancetta  
topped with whipped brie (gf)

Smoked flaked coral trout with vanilla lime  
dressing (gf)

Salted cucumber cups topped with avocado,  
pickled carrot & mint puree (gf)

Asian marinated lamb or veg cold rolls with  
sweet soy sauce (vegan, gf)

Chicken liver pate with baby spinach &  
horseradish cream on a croute

### *Hot options*

S.A prawns wrapped with katifi pastry &  
roast tomato aioli

Corn husk soup with dukkha (gf, vegan)

Seared scallops with flying fish roe (gf)

Lamb kofta balls with honey glaze

Potato & truffle croquettes (veg)

Minted green pea arancini balls (veg)

Warm shredded duck with spiced orange (gf)

Mini pie floater with paris mash

Salt & pepper squid with aioli

Roast eggplant roulade (veg)

Peking duck spring rolls with sweet chilli  
sauce

Tom yum seared beef loin with fried shallots  
(gf)

### *Platter (1 platter serves about 25 people)*

Cold cocktail food (see above) \$50

Hot cocktail food (see above) \$70

Trio of dips \$40

Antipasto platter \$65

Pizza – chicken & bacon or vegetarian \$55

Fruit plate \$40

Cheese plate served with dried fruit and  
lavosh \$65

## Sit-Down Menu

### *Two course*

\$48pp set entrée & choice of 2 mains  
\$52 choice of 2 entrées & choice of 2 mains  
\$54 choice of 2 entrées & choice of 3 mains

### *Three course*

\$55pp set entrée, choice of 2 mains & set  
dessert  
\$62pp choice of 2 entrées, choice of 3 mains &  
choice of 2 desserts  
\$68 choice of 3 entrées, choice of 3 mains &  
choice of 3 desserts

### *Entrée*

#### **Shredded duck salad**

With julienne Asian slaw & Nam Jim dressing

#### **Roasted field mushrooms & baked brie**

On top of rocket salad

#### **Tasting plate of cured meats**

Prosciutto, pancetta & mortadella served with house made focaccia, extra virgin olive oil & sticky balsamic

#### **House smoked salmon carpaccio**

With baby capers, crème fraiche, Spanish onion & frisee lettuce salad

#### **Warm chicken salad**

With pear, cashews & apple salad finished with French dressing

### *Mains*

#### **Pork loin**

300g pork cutlet rested on a bed of braised cabbage & pancetta with cauliflower cream topped with an apple & almond salad

#### **Crispy skin chicken breast**

Stuffed with braised mushrooms on with orange, panzanella & fennel salad

#### **300g Aberdeen black angus scotch fillet**

Served with sweet potato mash, steamed greens & balsamic glaze

### **Roasted vegetable tower**

Chargrilled eggplant, roasted capsicum, carrot puree, salsa verde, pickled kale with a rocket & artichoke salad dressed with a light chilli & sticky balsamic dressing

### **Crispy skin Atlantic salmon**

On grilled asparagus, chats potatoes & king prawns served with hollandaise sauce

### **Lamb cutlets**

On fresh herbs couscous & pine nuts salsa verde

### **Pierogi European dumplings**

Sautéed green apple & blue cheese finished with fresh herbs & pecorino

### ***Desserts***

#### **Vanilla bean crème brulee**

With amaretto crumbs & sesame praline

#### **Chocolate brownie**

With Chantilly cream & berry compote

#### **Lemon curd cheesecake**

With pomegranate & green tea glaze

#### **Sticky date pudding**

With butterscotch sauce & vanilla ice cream

### **Additional options**

*Salad or vegetables \$10 per bowl*

Garden salad

Seasonal green with roasted almonds & truffle oil

Seasonal roasted vegetables

#### **Add an additional course \$6pp**

½ hour of canapé's

Soup of the day

Cheese platters

#### **Add tea & coffee \$2.50 per person**

#### **BYO cake**

No charge for BYO cakes or cupcakes if you would like to cut and serve yourself

\$30 per cake for our chefs to cut and serve your cake on platters

\$2 per person for our chefs to cut and serve your cake, individually plated with cream & berry coulis

## **Terms & conditions**

### **Payment**

A deposit is required to confirm your booking. Full payment for food and beverage packages is required 7 days prior to your event. Any additional charges (such as beverage tabs and additional extras) are to be settled on the day of your function.

\*deposits are non-refundable.

### **Cancellations**

All cancellations must be confirmed with the functions coordinator in writing and refunds will be considered for those with exceptional circumstances.

### **Confirmation of final numbers**

Final numbers are to be confirmed no later than 7 days prior to your event. Additional charges will apply for increased numbers.

### **Damage & responsibility**

The client is financially responsible for making good any damages caused to the venue or any other property owned by or in care of the venue by the client, guest or any other person attending the function. The North Adelaide Hotel accepts no responsibility for goods, gifts, equipment and personal items left on the premises.

### **Responsible service of alcohol**

All our staff members are trained in the RSA, and by law may refuse service of alcohol to any person(s) that seem to be intoxicated or behaving in an unacceptable manner. It is against the law for guests under the age of 18 to consume alcoholic beverages or enter the gaming area, regardless of adult consent.