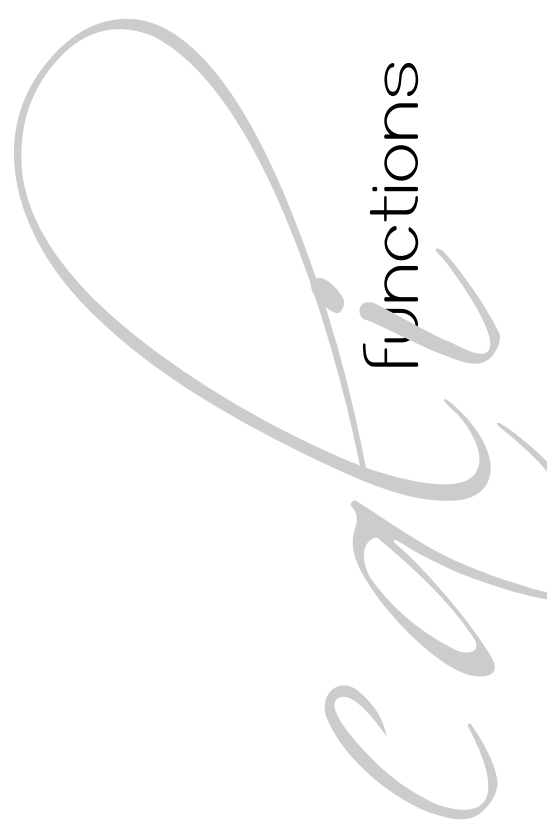


Caledonian dining function package

Apr to July 2012

contents

General function information	2
Group dining menu prices Bartons Restaurant	3
Group dining menu items Bartons Restaurant	4
Group dining menu cafe prices	5
Group dining menu cafe items	6
Drink packages dining functions	7
Drink list 'on consumption' dining functions	8
Deposit information	9
General Conditions	9
Booking form—function	10
Photos	11



general function information

Why choose the Caledonian Hotel?

The Caledonian Hotel specialises in functions from 18th birthdays to 50th wedding anniversaries.

Our friendly staff will go out of their way to ensure your function is a success.

We have a number of food and drink options available and rooms suitable for sit down events and stand up cocktail parties.

Food?

Our cocktail food selection is very flexible and you choose how much food is served. Our cocktail food pricing is surprisingly economical and you are not required to spend a minimum amount per head. Our function coordinators will work with you to ensure you order enough food but not so much that it goes to waste.

We also have sit down function menus suitable for more casual events through to contemporary weddings, ranging in price from \$24 per head to \$60 per head.

Dining in our cafe provides the opportunity to pay separately for food and drinks.

Drinks?

You are able to choose from beverage packages or run a 'tab' on consumption to your specification.

Room Options?

We have a number of areas and rooms you can book exclusively for dining functions for varying numbers of guests. We have a spectacular beer garden/courtyard which is completely weatherproof and heated and cooled that you are able to book exclusively for day and night time functions. You are able to book out our restaurant dining room exclusively for 40-60 guests on a Friday or Saturday night and for smaller functions midweek. We also have other private rooms suitable for dining functions from 10 to 35 guests.

Other services?

Most of our areas and rooms have plasma screens that you can use to run a slideshow/photo presentations. All areas are connected to our sound system and music can be supplied from our extensive music library, CD's or an ipod.

A DJ is supplied in our main bar free of charge every Friday and Saturday night and we are happy to negotiate on other days.

Accessibility?

We are located close to the city at the northern most end of North Adelaide. We have free on site parking and loads of adjacent parking (unmetered) in Barton Terrace.

group dining menu—premium

TWO COURSE MENUS

\$44 per head

Chef's tasting plate for Entree
Choice of 3-5 Main Courses
Bread roll
Side salad

\$49 per head

Choice of 3-4 Entrées
Choice of 3-5 Main Courses
Bread roll
Side salad

\$45 per head

Choice of 3-5 Main Courses
Choice of 2 Desserts
Bread roll
Side salad

THREE COURSE MENUS

\$56 per head

Chef's tasting plate for Entree
Choice of 3-5 Main Courses
Choice of 2 Desserts
Side salad

\$58 per head

Chef's tasting plate for Entree
Choice of 3-5 Main Courses
Shared Cheese Plate
Side salad

\$59 per head

Choice of 3-4 Entrées
Choice of 3-5 Main Courses
Choice of 2 Desserts
Bread roll
Side salad

\$63 per head

Choice of 3-4 Entrées
Choice of 3-5 Main Courses
Shared Cheese Plate

Next page lists dish options
Please ask about our specialty degustation menus.
Ask about specialty vegetarian options.

Bookings of 20-40 will have a maximum selection of four dishes per course.
Bookings of 40+ will have a maximum selection of three dishes per course.

group dining menu—premium

functions

Entree

Soup of the day

Salt and pepper squid with fresh lemon, aioli and rocket salad

Hot smoked salmon with truffled cream cheese bagel, pea puree and hollandaise

Mushroom custard tart with haloumi, beetroot relish and toasted walnuts

Salad of dukkah roasted pumpkin with prosciutto, rocket, caramelised onions and basil mayo

Main

Gnocchi with slow cooked lamb, baby peas and crème fraiche

Market fish with prawn bisque, baby tomatoes, crème fraiche and basil

Pancetta and thyme stuffed chicken breast with sweetcorn puree and broccolini

Pork belly with honey pear puree, smoky bacon, baby spinach and buttered walnuts

Chargrilled eye fillet of beef with potato puree and red wine jus

Butternut pumpkin and vanilla risotto with sautéed mushrooms and pecorino

Dessert

Hot chocolate pudding with orange caramel sauce and vanilla bean icecream

Passionfruit tart with coconut meringue, caramelised pineapple and cream

Side Salad

Rocket and parmesan salad with mustard dressing

group dining menu—casual

\$ 24 per head

Dip plate with grilled pita (to share)
Choice of five Main Courses (see over for selection)

\$ 30 per head

Dip plate with grilled pita (to share)
Choice of five Main Courses (see over for selection)
Choice of two Desserts (see over)

\$ 29 per head

Chef tasting plate to share
Choice of five Main Courses (see over for selection)

\$ 34 per head

Chef tasting plate to share
Choice of five Main Courses (see over for selection)
Choice of two Desserts (see over)

Next page lists dish options
Ask about vegetarian options.

Note:

Bookings of 20-40 will have a maximum selection of six dishes per course.
Bookings of 40+ will have a maximum selection of five dishes per course.

group dining menu—casual

functions

Main Course Options

Caesar salad with chicken, baby cos, parmesan, croutons, bacon, anchovies and poached egg

Butternut pumpkin and vanilla risotto with sautéed mushrooms and pecorino

Chicken or beef schnitzel served with salad and chips
With choice of gravy, mushroom gravy, pepper gravy or parmigiana

Beer battered or grilled garfish with saffron and orange mayonnaise, chips and salad

Salt and pepper squid with preserved lemon aioli, salad and chips

Chicken, champagne and bacon puff pastry pie with creamy mashed potatoes and onion jam

Chicken breast burger with bacon, cheese, tomato, onion jam, lettuce and honey mustard mayo

Beef burger with cheddar cheese, bacon, lettuce, tomato relish and aioli

Margherita pizza of fresh tomato, bocconcini and basil

Desserts

Hot chocolate pudding with orange caramel sauce and vanilla bean icecream

Passionfruit tart with coconut meringue, caramelised pineapple and cream

drink packages—dining functions

Basic Package – Wine/beer/soft drink

Hardy's On Premise Wine selection: Riesling, Sauvignon Blanc, Chardonnay, Cabernet Merlot
 Carlton Draught, Cascade Light

Juice and Soft Drinks

3 hours \$ 29 per person

4 hours \$ 35 per person

5 hours \$ 42 per person

To add base spirits to package—additional \$9 per person per package

Standard Package – Wine/beer/soft drink

Jacobs Creek Sparkling

Brancott Sauvignon Blanc

Fox Creek Shiraz

Carlton Draught, Coopers Pale Ale Cascade Light

Juice and Soft Drinks

3 hours \$ 33 per person

4 hours \$ 38 per person

5 hours \$ 42 per person

To add base spirits to package—additional \$9 per person per package

Premium Package I – Wine/beer/soft drink

Jansz NV

Giesen Sauvignon Blanc

Peter Lehmann Shiraz

Bleasdale Mulberry Tree

Carlton Draught, Coopers Pale Ale, Cascade Light, Stella Artois

3 hours \$ 38 per person

4 hours \$ 43 per person

5 hours \$ 48 per person

To add base spirits to package—additional \$9 per person per package

Note: selections may change without notice.

deposit summary

Beer Garden/Courtyard

Exclusive booking—Friday, Saturday, Sunday	\$500
Exclusive booking—other days	\$200

Bartons Restaurant

Exclusive booking—Friday, Saturday, Sunday	\$500
Exclusive booking—other days	\$200
Groups 10+	\$100

Private Room

All days/nights	\$100
-----------------	-------

Private Bar

Saturday nights	\$500
Other days/nights	\$100

Cafe

Bookings in excess of 12	\$ 50
Exclusive booking	\$200

general conditions

- Deposit must be paid within one week of making the booking. Deposit not refundable if booking cancelled within 6 weeks of function date.
- Minimum spend may apply to some areas at peak times.
- Deposit will be withheld if function guests cause material damage to the hotel or neighbours or other guests property.
- Any patron breaching our conditions of entry or any licensing law will be asked to leave immediately.
- Maximum number of guests under the age of 18 limited to 20% of the total number of guests.
- Prices of food and beverage are subject to change without notice.
- Final numbers for dining functions must be confirmed 24 hours prior to the function and you will be required to pay for the confirmed number of guests irrespective of attendance.
- Food and drink for cocktail functions must be paid for prior the commencement of the function.

function booking form/deposit receipt

functions

Function Name:

Date of Booking:

Function Start Time:

Room/Area Booked:

Number of Guests:

Deposit Amount Paid:

Receipt Number:

Date Paid:

Room Hire Charge:

Security Charge:

Agreed Minimum Spend:

Signed by Customer:

Name

Signed by Duty Manager:

Name

Date:



functions
catering

