

# Caledonian function package

## contents

General function information	2
Cocktail food selection	3
Group dining menu Bartons Restaurant	4
Group dining menu Bartons Restaurant	5
Group dining menu cafe	6
Group dining menu cafe	7
Drink specials bar functions	8
Drink packages dining functions	9
Drink list 'on consumption' dining functions	10
Seminar information and pricing	11
Room hire summary cocktail functions	12
Other charges	12
Deposit information	13
General conditions	13
Booking form—seminar	14
Booking form—function	15
Photos	16

functions  
Summer 10

# general function information

functions  
Summer 10

## 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.

## Drinks?

You are able to choose from beverage packages or run a 'tab' on consumption to your specification. Group bookings for standup bar functions also have access to a package of drink 'specials' and we specialise in 'subsidised' tabs.

## Room Options?

We have a number of areas and rooms you can book exclusively for cocktail and dining functions for varying numbers of guests. They range from no room hire to a maximum of \$250 for our most popular area. We have a spectacular all weather beer garden/courtyard that you are able to book exclusively for day and night time functions.

## 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.

We supply non-transferrable wrist bands for our cocktail functions as required.

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.

We supply security free of charge. (Note that there is an additional security charge for 18th birthdays).

## 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.

## cocktail food

### \$35 Food Platter

Gourmet pizza (24 pieces)

### \$49 Food Platters

Crispy fish pieces with dipping sauce

Chicken and spinach fillos

Crumbed parmesan and spring onion risotto balls (arancini)

Thai fish cakes with dipping sauce

Mixed sushi platter

Tomato, bocconcini and basil bruschetta

Marinated chicken wingettes

### \$59 Food Platters

Salt and pepper squid with garlic aioli

Vegetarian spring rolls with dipping sauce

Dip plate with grilled pita

Spicy meatballs with chunky tomato sauce

Wedges, spring rolls, mini dim sims, samosas with dipping sauce

Rare roast beef on rye with horseradish cream

Pies, pasties, sausage rolls (36 pieces)

Vegetable pakoras with sweet chilli and raita

Lamb kofta with raita

### \$85 Food Platters

Smoked salmon cold rolls

Tandoori chicken skewers

Mini quiche Lorraine

Danish feta and semi dried tomato tartlets

### \$95 Food Platters

Coconut fried prawn tails with dill aioli

Oysters Kilpatrick

Oysters natural with lemon

Moroccan lamb skewers with mango relish

All platters consist of 30 pieces unless otherwise stated

Note platters contain only one type of cocktail item

(we recommend one platter per 8-12 people for nibbles)

# group dining menu—Bartons Restaurant

functions  
Summer 10

## TWO COURSE MENUS

\$40 per head

Soup of the day  
Choice of 3-5 Main Courses  
Bread roll  
Side salad

\$43 per head

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

\$48 per head

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

\$44 per head

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

## THREE COURSE MENUS

\$55 per head

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

\$57 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  
Bread roll  
Side salad

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—Bartons Restaurant

functions

Summer 10

## Entree

Fried calamari flavored with lemon, chilli salt and smoked paprika served with red pepper aioli  
Buffalo mozzarella with vine ripened tomatoes, basil, parmesan and grissini  
Smoked salmon with potato blinis, crème fraiche, chives and cucumber  
Warmed drunken chicken salad with cashew, mint, coriander and ginger dressing

## Main

MSA scotch fillet with sticky shallots, horseradish butter, potato puree and shiraz jus  
Pork belly with kipfler potato salad, double smoked bacon, watercress and apple aioli  
Chicken confit with roasted sweetcorn, chorizo sausage, goats cheese, coriander and candied walnuts  
Crispy skinned barramundi with green beans, kalamata olives, cherry tomatoes, basil, pancetta and hollandaise  
Hand made gnocchi with gorgonzola, fresh peas, butternut pumpkin and toasted breadcrumbs

## Dessert

Poached apricots with rich chocolate mousse, white chocolate sorbet and baci biscuit  
Cinnamon crème brulee with caramel almond clusters and banana fudge icecream

## Side Salad

Side of rocket, glazed pear, Brazil nut salad with Verde dressing

## group dining menu—cafe

\$ 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.

functions  
Summer 10

# group dining menu—cafe

functions

Summer 10

## Main Course Options

Warm drunken chicken salad with snow peas, mint, coriander, ginger and a toasted cashew and honey dressing

Salt and pepper squid with salad, fresh lemon and red pepper aioli and chips

Pizza 8" - traditional tomato, fresh basil, and bocconcini

Pizza 8" - with tandoori chicken, coriander pesto, red onion and minted yoghurt

Beef, mushroom and sour cream flaky pastry pie served with mashed potatoes and red onion jam

Marinated chicken burger with bacon, onion marmalade, lettuce, tomato and honey mustard mayo, served with chips

Beef or chicken schnitzel served with chips and salad  
Plain, gravy, mushroom gravy, pepper sauce  
Parmigiana

Fish and chips—beer battered or grilled with salad, fresh lemon, and dill mayonnaise

Handmade gnocchi with fresh tomatoes, roasted pumpkin, broccoli, chilli and feta

The Cali burger—Wagyu beef patty with bacon, cheddar cheese, lettuce, aioli and chunky tomato relish served with shoestring fries

## Desserts

Sticky date and chocolate pudding with caramel sauce and vanilla bean icecream

Choice of icecreams or sorbet

# drink specials—bar functions

\$ 4

- Glass of House Wine
- Glass of House Bubbles

\$ 5.5

- 425ml Pints Carlton Draught, Cascade Light
- Base spirits (including mix)
- Selected Frozen Cocktails, eg Margaritas, Fruit Tingles
- Red Bull
- Selected shooters

\$ 6

- 425ml Pints Pale Ale, Pure Blonde, Stella

\$ 7

- Selected range of imported beer stubbies including Corona, Crown

Note: drink specials may change or be substituted without notice

functions  
Summer 10

# drink packages—dining functions

functions  
Summer 10

## 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 \$ 26 per person

4 hours \$ 30 per person

5 hours \$ 34 per person

To add base spirits to package—additional \$7 per person per package

## Standard Package – Wine/beer/soft drink

Jacobs Creek Sparkling

Blocks Marlborough Sauvignon Blanc

F and B Shiraz

Carlton Draught, Coopers Pale Ale Cascade Light

Juice and Soft Drinks

3 hours \$ 31 per person

4 hours \$ 35 per person

5 hours \$ 38 per person

To add base spirits to package—additional \$7 per person per package

## Premium Package I – Wine/beer/soft drink

Jansz NV

Twin Island Sauvignon Blanc

Peter Lehmann Shiraz

Bleasdale Mulberry Tree

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

3 hours \$ 35 per person

4 hours \$ 39 per person

5 hours \$ 43 per person

To add base spirits to package—additional \$7 per person per package

Note: selections may change without notice.

# drink list—'on consumption'

## Stubbies Beer

Cascade Premium Light	\$ 5.0
Carlton Draught	\$ 6.0
Coopers Pale Ale	\$ 6.0
Pure Blonde	\$ 6.5
Crown Lager	\$ 7.5
Boags Premium	\$ 8.0
Corona	\$ 8.5
Heineken	\$ 8.5

## Sparkling Wine

House bubbles	\$16.9
Jacobs Creek Blanc de Blanc	\$19.9
Yarra Burn Pinot Chardonnay	\$35.9
Fox Creek Vixen Sparkling Red	\$35.9
Jansz NV	\$44.9

## White Wine

House selection	\$16.9
Sticks Sauvignon Blanc	\$24.9
Chapel Hill Unwooded Chardonnay	\$29.9
Twin Islands Sauvignon Blanc	\$29.9
Giesen Sauvignon Blanc	\$31.9
Orlando St Hilary Chardonnay	\$32.9
O'Leary Walker Watervale Riesling	\$33.9
Starvedog Lane Sauvignon Blanc	\$36.9
Skillogalee Riesling	\$36.9
Shaw and Smith Sauvignon Blanc	\$41.9

## Red Wine

House selection	\$16.9
Jacobs Creek Reserve Shiraz	\$28.9
Bleasdale Mulberry Tree Cabernet	\$29.9
Skillogalee Take Two Shiraz Cabernet	\$33.9
Rockford Alicante Bouchet	\$34.9
Peter Lehmann Shiraz	\$34.9
O'Leary Walker Shiraz	\$34.9
d'Arenberg Love Grass Shiraz	\$37.9
Pepperjack Shiraz	\$39.9
Zema Cabernet Sauvignon	\$42.9
Langmeil Valley Floor Shiraz	\$46.9

Beverages may also be ordered off our complete beverage list.



# room hire summary—cocktail functions

<b>Beer Garden/Courtyard</b>	
Friday or Saturday night	\$250
All other days/nights	no charge
<b>Private Bar</b>	
Friday and Saturday nights	\$250
Other days/nights	no charge
<b>Bartons Restaurant</b>	
Friday or Saturday night	\$250
All other days/nights	\$100
<b>Private Room</b>	
Friday/Saturday night	\$ 50
Other nights	no charge
<b>Cafe/Saloon</b>	
All days/nights	no charge

## other charges

### Security Charge

There is a security charge of \$150 for all 18th birthdays (cocktail functions).

### Cakeage

No charge for a standup function where the cake is served on serviette only (ie no cutlery or crockery required).

\$1.50 per person if the cake is being served and requires crockery and cutlery.

\$2.00 per person if the cake is being served and requires crockery and cutlery and is garnished.

### Balloons

No charge for up to 10 balloons.

\$1.00 per balloon in excess of 10.

## deposit summary

<b>Beer Garden/Courtyard</b>	
Exclusive booking—Friday, Saturday, Sunday	\$500
Exclusive booking—other days	\$200
<b>Bartons Restaurant</b>	
Exclusive booking—Friday, Saturday, Sunday	\$500
Exclusive booking—other days	\$200
Groups 10+	\$100
<b>Private Room</b>	
All days/nights	\$100
<b>Private Bar</b>	
Friday and Saturday nights	\$500
Other days/nights	\$100
<b>Cafe</b>	
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 before the commencement of the function.

# seminar booking form

Date of function		Day	Booking Name
Start Time	Finish Time	Number of attendees	

<u>General</u>	Half Day		\$40.0
	Full Day		\$60.0
	White board required		\$10.0
	Coffee to order (ordered at bar)		consumption
	Serviced coffee		\$10.0 per hr
	Coffee station morning		\$3.5 pp
	Coffee station afternoon		\$3.5 pp
	Coffee station all day		\$5.0 pp
<u>Morning Tea</u>	Biscuit platter		\$2.0 pp
	Fresh fruit platter		\$5.0 pp
	Pastries/muffin platter		\$5.0 pp
	Cheese plate regular		\$5.0 pp
	Cheese plate gourmet		\$9.0 pp
<u>Lunch</u>	Sandwich and wrap platter		\$9.0 pp
	Ordering from cafe menu		consumption
	Ordering from restaurant menu		consumption
	Dining in meeting room		
	Dining out of meeting room		
<u>Afternoon Tea</u>	Biscuit platter		\$2.0 pp
	Fresh fruit platter		\$5.0 pp
	Pastries/muffin platter		\$5.0 pp
	Sandwich and wrap platter		\$9.0 pp
	Cheese plate regular		\$5.0 pp
	Cheese plate gourmet		\$9.0 pp
<u>Payment</u>	Paying separately for drinks		
	Paying separately for food		
	All one account		
<u>Setup</u>	Boardroom (one table)		
	U Shape		
	Theatre		

seminars

Summer 10

# function booking form/deposit receipt

functions  
Summer 10

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:

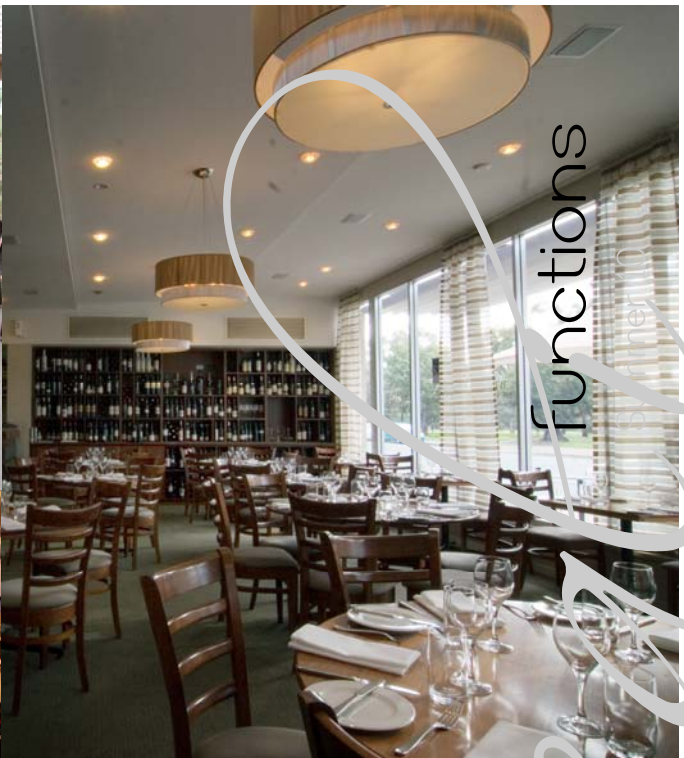
Signed by Customer:

Name

Signed by Duty Manager:

Name

Date:



functions  
catering

