

# DINING FUNCTION SPECIAL OFFERS

## ALL EVENTS

\$10 - \$15 COCKTAILS (from a cocktail function selection)

### MONDAY - FRIDAY NIGHT

COMPLIMENTARY CANAPES \*

(2 pieces per person - from our selection)

OR

COMPLIMENTARY CAKEAGE \*

(cut and plate celebration cake as dessert)

OR

50% OFF DESSERTS \*

And

FREE room hire for any of our premium rooms

### SATURDAY LUNCH

### SUNDAY LUNCH AND DINNER

COMPLIMENTARY CANAPES \*

(2 pieces per person - from our selection)

OR

COMPLIMENTARY CAKEAGE \*

(cut and plate celebration cake as dessert)

OR

50% OFF DESSERTS \*

And

FREE room hire for any of our premium rooms

\* Please note that minimum spends may apply to book areas exclusively and receive access to offers.

\* Other conditions do apply.

These specials are valid until 31/03/2019

They are NOT valid in December.

**THE CALEDONIAN**  
N O R T H   A D E L A I D E

# Private Dining Entrée Options

All functions must have an Entrée or Starter option

## Bread

GARLIC BREAD toasted garlic and herb bread ^

## Canape

(Stand up or Shared Sit down—Choose 2)

Prawn twists | crispy chicken strips ^ | macaroni cheese balls |  
Salt and pepper squid ^ | bruschetta

## Shared Tasting Plate

Macaroni cheese balls | house made pate ^  
crispy chicken strips ^ | toasted garlic and herb bread ^

## Antipasto Tasting Plate

Prawn twists | house made pate ^ | crispy chicken strips ^  
cured meats ^ | olives ^ | toasted garlic and herb bread ^

## Signature Entrees

(maximum 4 choices)

PORK BELLY pea puree, edamame, braised shallots, eggplant jam

FRIED HALOUMI rocket and wild mushroom salad

SEAFOOD PIE roasted cauliflower, caper cream sauce ^

ZUCCHINI battered with Persian feta, rocket salad ^

LOBSTER Thermidor with cauliflower, macadamias, herb crumb ^

WAGYU CARPACCIO shaved fillet served the wild mushrooms, parmesan, blue cheese aioli ^

^ can be gluten free—please advise of dietaries at time of ordering

Garlic Bread \$3 pp

Canape \$6 pp

Shared Tasting Plate \$10 pp

Antipasto Tasting Plate \$18 pp

Individual Entrees \$22 pp

Dishes may be subject to change

# Private Dining Main Courses

All functions must have an Entrée or Starter option  
Dishes may be subject to change  
All guests for a function need to have the same menu

## Classic Main Courses

(maximum 6 choices)

PANKO CRUMBED PRAWNS with chips, coleslaw and aioli ^  
PRIME RUMP 300g chargrilled, served medium with chips, coleslaw and gravy ^  
CHICKEN SALAD grilled chicken with bacon, mixed greens, cucumber, cherry tomatoes, ranch dressing ^  
CRISPY BATTERED FISH with chips, coleslaw and tartare ^  
SCHNITZEL chicken or beef with chips, coleslaw and choice of gravy or Parmigiana  
CHICKEN LINGUINE chicken, bacon, mushroom, broccolini, carbonara sauce parmesan  
FRIED HALOUMI rocket and wild mushroom salad ^  
SMOKED SALMON LINGUINE capers, fennel, white wine, garlic, chilli, crème fraiche, cherry tomato  
MAPLE BACON CHEESEBURGER minced steak, maple and cider braised bacon, cheese, egg,  
fried onion, BBQ sauce, aioli, lettuce  
PIE OF THE DAY with chips, coleslaw and gravy  
TEMPURA VEGETABLES with a garden salad (vegan option) ^

## Signature Main Courses

GNOCCHI wild mushrooms, gruyere, cream, garlic sauce  
BARRAMUNDI celeriac puree, potato, broccoli, kale, almonds ^  
CHICKEN ROULADE crumbed, stuffed with haloumi and asparagus, crispy skin, creamed leek ^  
SURF TURF petite fillet, grilled slipper lobster, potato stack, asparagus, zucchini, garlic cream sauce ^  
ROAST LAMB potato, baby carrots, beetroot, black garlic yoghurt  
EYE FILLET 200 gm wagyu, potato stack, chargrilled asparagus and zucchini, tarragon bearnaise ^  
MUSHROOM RISOTTO with broccoli, asparagus and zucchini (vegan option)

^ can be gluten free—please advise of dietaries at time of ordering

Classic Main Course \$26 pp  
Signature Main Course \$38 pp

Dishes may be subject to change

# Private Dining Desserts

## Classic Desserts

CALI FRUIT CHOC icecream, dried apricots, chocolate ^  
AFFOGATO vanilla bean ice cream, shot of espresso coffee, Frangelico ^  
DATE PUDDING salted caramel icecream, banana chips, caramel sauce

## Signature Desserts

PEACHES AND CREAM vanilla panna cotta, peaches 2 ways, roasted almonds ^  
CITRUS DREAM lemon tart, lime sorbet, orange sauce  
CHEESE PLATE with brie, blue, cheddar, lavosh, quince paste ^

^ can be gluten free—please advise of dietaries at time of ordering

Classic Desserts \$ 11 pp  
Signature Desserts \$ 14 pp

Dishes may be subject to change

# LARGER GROUPS MENU

(designed for guests paying separately up to a maximum of 25)

## TO START

Complimentary toasted garlic and herb bread

## SAVOURY

- CHICKEN SALAD grilled, chicken, mixed greens, crispy bacon, cucumber, cherry tomatoes, house dressing \$22 ^
- FRIED HALOUMI rocket and wild mushroom salad \$25 ^
- SALT AND PEPPER SQUID with chips, slaw and aioli \$23.5 ^
- CRISPY BATTERED FISH with chips, slaw, tartare \$23
- BARRAMUNDI celeriac puree, potato, broccoli, kale, almonds \$38 ^
- LAMB RUMP potato, baby carrots, beetroot, black garlic yoghurt \$37 ^
- SCHNITZEL chicken or beef 300g, served with chips and slaw \$21.9
- Plain Gravy \$2 or Parmigiana \$3
- PORK BELLY white pickled kimchi, chashu jus, yuzu citrus mayonnaise \$34^
- GNOCCHI wild mushrooms, gruyere, cream, garlic sauce \$35.5
- CHICKEN LINGUINE chicken, bacon, mushroom, carbonara sauce parmesan \$27
- LOBSTER Thermidor with cauliflower, macadamias, herb crumb \$53.5 ^
- MAPLE BACON CHEESEBURGER minced steak, maple braised bacon, cheese, egg, fried onion, BBQ sauce, aioli, lettuce \$22
- BATTERED VEGETABLES with a garden salad (vegan option) \$20

## STEAKS

**DISCOUNTED PRICE BELOW.** All served with chips and slaw

- EYE FILLET 220g Wagyu, Queensland 4+ \$39.75
- SCOTCH FILLET 300g Grain Fed Killcoy Yearling, New South Wales \$33
- PRIME RUMP 300g Slow cooked for 24 hours and finished on the chargrill \$23.25

PLAIN GRAVY \$2 OR RED WINE JUS \$3

GLUTEN FREE—Items marked with ^ CAN be gluten free. Please advise at time of ordering.

**Note: There is a 10% surcharge on public holidays**

Dishes may be subject to change

# LARGER GROUPS MENU

(designed for guests paying separately up to a maximum of 25)

## Desserts

\$ 14

CALI FRUIT CHOC icecream, dried apricots, chocolate ^

PEACHES AND CREAM vanilla panna cotta, peaches 2 ways, roasted almonds ^

AFFOGATO vanilla bean ice cream, shot of espresso coffee, Frangelico ^

CITRUS DREAM lemon tart, lime sorbet, orange sauce

DATE PUDDING salted caramel icecream, banana chips, caramel sauce

## CHEESE

3 premium cheeses, lavosh, house quince \$18 ^

## Kid's (under 8)

Complimentary garlic bread to start

Battered fish and chips

Chicken and tomato pasta

Spring rolls with chips

Salt and pepper squid and chips

Chicken nuggets and chips

Mac n' cheese balls and chips

\$ 9

## Kids Desserts (under 8)

Icecream Sundae

Chocolate Torte and Icecream ^

\$ 6

**Note: There is a 10% surcharge on public holidays**

Dishes may be subject to change

THE CALEDONIAN

# LARGER GROUPS MENU

(designed for guests paying separately with more than 25 attendees)

## TO START

Complimentary toasted garlic and herb bread

## MAIN

- CHICKEN SALAD grilled chicken, mixed greens, crispy bacon, cucumber, cherry tomatoes, house dressing \$22<sup>^</sup>  
SALT AND PEPPER SQUID with chips, slaw and aioli \$23.5 <sup>^</sup>  
CRISPY BATTERED FISH with chips, slaw, tartare \$23  
BARRAMUNDI celeriac puree, potato, broccoli, kale, almonds \$38 <sup>^</sup>  
SCHNITZEL chicken 300g, served with chips and slaw \$21.9 Plain Gravy \$2 or Parmigiana \$3  
PORK BELLY pea puree, edamame, braised shallots, eggplant jam \$34 <sup>^</sup>  
GNOCCHI wild mushrooms, gruyere, cream, garlic sauce \$35.5  
MAPLE BACON CHEESEBURGER minced beef, maple bacon, cheese, egg, onion, BBQ sauce, aioli, lettuce \$22  
EYE FILLET 220g Wagyu, Queensland 4+ served with chips, slaw and gravy \$39.75  
PRIME RUMP 300g Slow cooked rare and finished on the chargrill, served with chips, slaw and gravy \$23.75  
TEMPURA VEGETABLES with a garden salad (vegan option) \$20

## DESSERTS

\$ 14

- CALI FRUIT CHOC icecream, dried apricots, chocolate <sup>^</sup>  
PEACHES AND CREAM vanilla panna cotta, peaches 2 ways, roasted almonds <sup>^</sup>  
AFFOGATO vanilla bean ice cream, shot of espresso coffee, Frangelico <sup>^</sup>  
CITRUS DREAM lemon tart, lime sorbet, orange sauce  
DATE PUDDING salted caramel icecream, caramel sauce, banana chips

## CHEESE

3 premium cheeses, lavosh, house quince \$18 <sup>^</sup>

GLUTEN FREE—Items marked with <sup>^</sup> CAN be gluten free. Please advise at time of ordering.

**Note: There is a 10% surcharge on public holidays**

Dishes may be subject to change

# TEMPTATION MENU

## 1ST COURSE

FRIED HALOUMI rocket and wild mushroom salad ^  
WAGYU BEEF tartare, wild mushroom, fried enoko, gruyere, blue cheese aioli ^  
BLUE SWIMMER CRAB ravioli with fennel and leek cream (+ \$6 per order)

## 2ND COURSE

SEAFOOD PIE roasted cauliflower  
PORK BELLY pea puree, edamame, braised shallots, eggplant jam ^  
ROAST LAMB potato, baby carrots, beetroot, black garlic yoghurt ^  
LOBSTER Thermidor with cauliflower, macadamias, herb crumb (+ \$6 per order)

## 3RD COURSE

EYE FILLET Black Angus, potato stack, chargrilled asparagus and zucchini, tarragon bearnaise ^  
BARRAMUNDI celeriac puree, potato, broccoli, kale, almonds ^  
CHICKEN ROULADE crumbed, stuffed with haloumi and asparagus, crispy skin, creamed leek  
GNOCCHI wild mushrooms, gruyere, cream, garlic sauce

## DESSERT

CALI FRUIT CHOC icecream, dried apricots, chocolate ^  
PEACHES AND CREAM vanilla panna cotta, peaches 2 ways, roasted almonds ^  
AFFOGATO vanilla bean ice cream, shot of espresso coffee, Frangelico ^  
CITRUS DREAM lemon tart, lime sorbet, orange sauce  
DATE PUDDING salted caramel icecream, banana chips, caramel sauce

\$ 60 per person for three savoury courses

\$ 74 per person for three savoury courses and dessert

GLUTEN FREE—Items marked with ^ CAN be gluten free. Please advise at time of ordering.

Dishes may be subject to change

# Function Drink Pricing

\$4.0

Schooner of Soft Drink, Juice or Lemon, Lime Bitters

\$7.5

Glass of house wine

(Sauvignon Blanc, Chardonnay, Moscato, Sparkling White, Sparkling Red, Rose, Shiraz Cabernet)

\$7.8

Pints Carlton Dry and Coopers Pale Ale, Mercury Cider

House spirits including mix—vodka, scotch, brandy, rum, bourbon

\$8.5

Premium spirits—Jack Daniels, Sailor Jerry, Absolut Vodka, Bombay Sapphire, Johnnie Walker Red

Pints—Somersby, Hahn Super Dry

Selected range of imported and premium beer stubbies

(Corona, Crown, Asahi, Stella Artois, James Squire, Coopers Sparkling)

\$10.0

Hurricane cocktails—make a selection from our available range eg Berry Moscato, Passionfruit Splice

Premium pints—Yak range, Heineken, Stella

\$15

Premium cocktails—make a selection for your event from classics including espresso martini,

strawberry daiquiri, cosmo, spice (make a selection of two)

## SUBSIDISED TABS

We strongly recommend considering having a subsidized tab for your drinks. But with all our cocktail functions you have the option of having guests buy their own drinks, running a bar tab to your specifications or running a subsidised bar tab.

Note that this is only a selection of available drinks. There are additional options available.

These drink specials apply for any booked group cocktail function and are available on a bar tab or for guests buying their own.

Please ask us for more information and other seasonal drink specials.

Please ask to see our wine list and wines by the glass for other options.

These drink specials are valid from 1/9/18 until 30/12/18 and are subject to change without notification.

# DECORATIONS AND OTHER ITEMS

## TEALIGHT CANDLES

included free of charge

## CAKEAGE

Minimum \$20 per cake—cut and plattered—cocktail events only

\$3 per plate cut and plated

\$ 4 per plate cut, plated and garnished

## LOLLY BUFFET

\$5 per person including lollies, bags and setup

You can individually colour theme your lolly buffet to match your event

\$50 fee if you bring your own lolly buffet

## FLORAL CENTRE PIECES

We recommend Fresh Petals

ph 8344 9838

## CHAIR COVER AND SASH

\$6 per chair—White or black chair cover and choice of sash colour

## ADDITIONAL LINEN

Present and food table are clothed at no charge

\$40 to cloth all tables and bar tables in the function room

## BALLOONS

We can order your balloons and have them delivered—leave the hassle to us !!

## CUSTOMER SUPPLIED DECORATIONS

You are welcome to bring decorations (subject to cleaning/damage charges on following page)

Our staff will place decorations on tables for you

We will not: put up banners, put together decorations, blow up balloons, or put on chair covers/sashes

(unless supplied by us)

Your room will be only be guaranteed to be set and available for decorating 1 hour before your start time.

You may be able to deliver items prior to this time.

The hotel takes no responsibility for damage to decorations left at the venue.

# FUNCTION CONDITIONS AND OTHER INFORMATION

## DEPOSIT CONDITIONS

Tentative bookings will ONLY be held for one week and then a deposit will be required to confirm the event.

If the deposit is not paid and we are unable to contact you the booking will be cancelled.

Deposit will be forfeited if function cancelled less than 6 weeks before the date of event.

Deposits will be held until the conclusion of the function and then refunded.

The deposit will be forfeited if the minimum spend for a room is not met.

## DEPOSIT AMOUNTS

Beer Garden, Bar 219, Bartons—Saturday night \$500, all other times \$200 for exclusive events

Boardroom or Private Dining Room \$50

## CLEANING/DAMAGE CHARGE

Any material damage to the hotel, guests property or neighbours will result in forfeit of deposit.

This includes damage to walls from use of inappropriate fixings.

The use of scatters will result in a cleaning charge of \$100. This includes confetti balloons (if the balloons are popped).

Any balloons not taken from the venue after an Event will be popped

## ROOM HIRE

The Beer Garden has a room hire of \$250 for a Saturday night cocktail event

Bar 219 has a room hire of \$250 for a Saturday night cocktail event

The Restaurant has a \$200 room hire for any cocktail event

There is a \$50 setup fee for theatre style events

No room hire for any other room

## MINIMUM SPENDS

Rooms are subject to a minimum spend. This varies between \$200 and \$2500 depending on which room and day of the week. (Contact us for further information)

## OTHER INFORMATION

Underage guests must leave the premises by midnight.

Any patron breaching our conditions of entry or licensing conditions will be asked to leave immediately.

Any abuse or harassment of staff will not be tolerated and the offender will be removed..

The prices of food and beverage may change without notice and are only guaranteed when payment for the food and beverage is made in full.

Final numbers for dining functions must be made 24 hours prior and there will be a charge for non attendance of confirmed numbers.

Food and beverage for cocktail functions will be paid for before the commencement of the event.

Any remaining balance will be refunded at the conclusion of the event.