



THE CALEDONIAN

NORTH ADELAIDE

Functions and Events Packages

2024

Valid until 30/6/24





Our Functions

Located in the heart of North Adelaide, the Caledonian Hotel offers convenience, charm, and elegance, making it the perfect venue for any occasion. Our versatile event spaces cater to a wide range of gatherings. Whether you're planning a wedding reception, a business conference, or a milestone birthday party, our dedicated events team will work closely with you to ensure every detail is perfect.

We offer customisable menus crafted by our talented chefs, many platters to choose from for your function and impeccable service.

We aim to turn your vision into a memorable reality!

To book your next function, please call The Caledonian Hotel on 8267 1375 or email caledonianfunctions@gmail.com .



Beer Garden

Our Beer Garden is not just a area to come and enjoy a drink or two with friends in the courtyard throughout the week, but it doubles as a versatile function space. Events in the Beer Garden can enjoy the convenience of an exclusive bar and dedicated bathroom facilities for your guests. With wheelchair access via the carpark, the Caledonian Hotel ensures that all guests can revel in the beauty and hospitality of this function space.



40-150 People
(Cocktail Function)



20-60 People
(Sit Down Function)



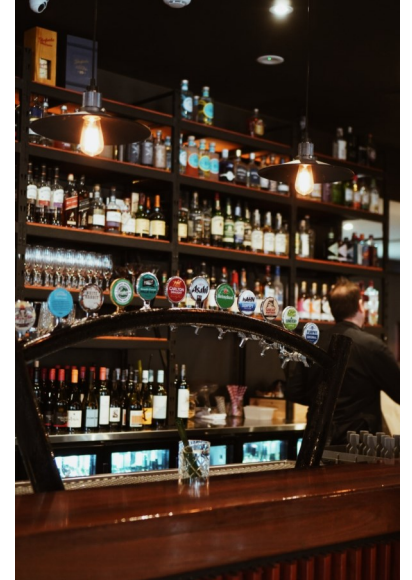
\$100 Deposit/Room Hire Fridays
\$350 Deposit/ Room Hire Saturdays



\$2000 Minimum Spend Friday Nights
\$3000 Minimum Spend Saturday Nights



House Spotify Music or
Create Your Own Spotify
Playlist



Bar 219

Our main bar area is not just a place you can sit and have a meal or drinks with friends, it is also one of our key function spaces. Bar 219 provides a sophisticated setting that can accommodate a range of group sizes. While its access to the main bar ensures that guests can access a wide selection of beverages to complement their celebrations, it ensures that guests can enjoy the hotel's ambiance while still having an exclusive space for their event.



30-100 People
(Cocktail Function)



20-60 People
(Sit Down Function)



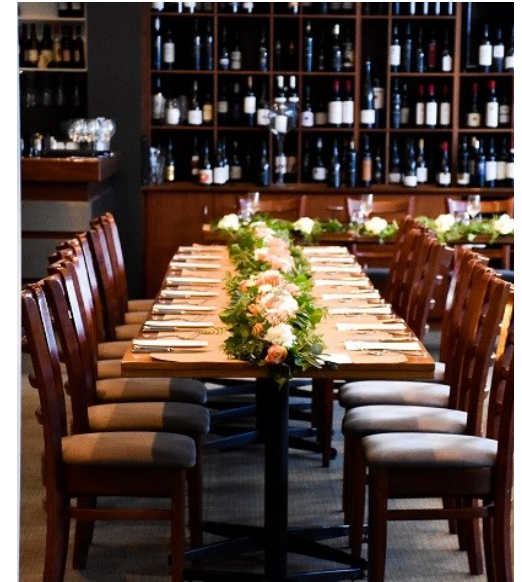
\$100 Deposit/Room Hire Fridays
\$350 Deposit/Room Hire Saturdays



\$2000 Minimum Spend Friday Nights
\$3000 Minimum Spend Saturday Nights



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Barton's Restaurant

Overlooking the glorious parklands of North Adelaide, Barton's Restaurant at the Caledonian Hotel offers guests the choice of sit-down lunches or dinners in a welcoming and refined atmosphere. Ranging from wedding receptions, milestone birthdays, christenings/baptisms or even family reunions this is just the place for you. Alongside its exceptional dining experience, Barton's features a small bar catered to the preferences of the event host, ensuring a personalised touch to your visit.



20-80 People
(Sit Down Function)



\$100 Deposit/Room Hire Fridays
\$350 Deposit/Room Hire Saturday Nights



\$1000 Minimum Spend Friday Nights
\$1500 Minimum Spend Saturday Nights



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The Private Room and The Boardroom

At the Caledonian Hotel, guests have the option to host private cocktail or sit-down events in their exclusive private room. This elegantly appointed space offers a refined setting for gatherings ranging from intimate cocktail parties to formal sit-down dinners. With their versatile layouts and customizable decor options, the Private Room and Boardroom can be tailored to suit the specific needs and preferences of each event.



10-30 People Private Room
20-40 People Board Room
(Cocktail Function)



8-20 People Private Room
10-30 People Board Room
(Sit Down Function)



\$100 Deposit Friday-Saturday at Discretion
of Function Coordinators at Time of Booking
Event



Minimum Spend at
Discretion of Function
Coordinators at Time of
Booking Event

Cocktail Food

\$70 Platters

Gourmet Toasties V
Salt and Pepper Squid with Garlic Aioli GF *
Cauliflower Bites V *
Wedges, Sour Cream and Sweet Chilli

\$75 Platters

Fresh Fruit Platter V GF
Gyoza, Spring Rolls and Mini Vegetarian Dim Sims
Dips—3 Dips, Crackers and Vegetable Crudites
Salt and Pepper Tofu with Rich Dipping Sauce

\$80 Platters

Gourmet Pizza Slices V
Frittata with Roasted Seasonal Vegetables V
Mixed Dessert Platter
Rare Beef Tartlet with Aioli *
Smoked Salmon Tartlet with Sour Cream *

\$90 Platters

Pies
Chicken Sausage Rolls *
Curried Vegetable Samosas VG
Feta and Spinach Filo's V *
Sushi Platter—Choice of Prawns, Chicken OR Vegetarian GF *
House made Pork Belly Spring Rolls *

\$95 Platters

Crispy Marinated Chicken with Dipping Sauce GF *
Crispy Prawn Twisters *
Crumbed Macaroni and Cheese Balls V *
Pumpkin Arancini V *
Butter Chicken Filos *
Beef OR Chicken Meatballs with Dipping Sauce GF

\$100 Platters

Sliders—Choice of Chicken, Cheeseburger OR Falafel VG
Panko Crumbed Prawns with Dipping Sauce *
Antipasto—Cheese, Cold Meats, Olives, Marinated Vegetables, Garlic Bread and Lavosh

All platters consist of minimum of 30 pieces

Note: platters contain only one type of cocktail item

(we recommend 4-6 pieces per person for nibbles 8-10 per person for a meal equivalent).

GF—can be gluten free. V—can be vegetarian. VG—can be vegan

Please advise dietaries when ordering platters.



Set Menu Entrées

Bread \$4 Per Person

Toasted Garlic and Herb Bread
OR Fresh Artisan Bread Rolls G

Canapes or Shared Tasting Plate \$4 Per Item per Person

Choice of Canapes—Served as Standing Platters or Sit-Down Shared
Tasting Plate

View Cocktail Platters for Canape Choices (Items marked * are available)



Classic Entrées \$16 Per Person

Arancini Served with Garden Salad and Vegan Mayo VG
Chicken Meatballs Served with a Asian Salad and Soy Dressing

Signature Entrées \$22 Per Person

Double Baked Cheese Souffle Served with a Rocket and Parmesan Salad
Sticky and Spicy Pork Belly Served with Noodles and Greens
Japanese Vegetable Pancake Served with Asian Slaw VG
King Prawns and Rice Served with Avocado, Sesame, Zucchini and a Garlic Cream G



Set Menu Classic Main Courses— \$28 Per Person

Panko Crumbed Prawns served with Chips, Coleslaw and Aioli

Thai Beef OR Tofu Served with Lettuce, Capsicum, Cucumber and Dressing

Caesar Salad Served with Egg, Bacon, Chicken Schnitzel and House Made Dressing

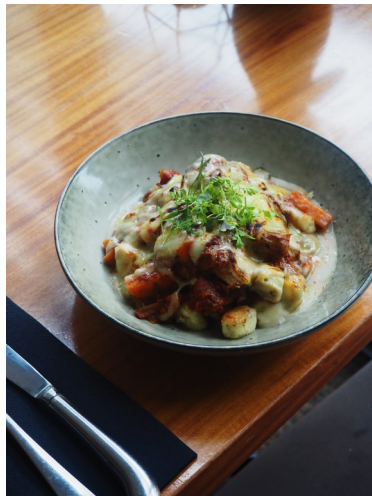
Crispy Battered Fish Served with Chips, Coleslaw and Tartare G

Chicken Schnitzel Served with Chips and Coleslaw (Choice of Gravy OR Parmigiana) G

Cauliflower Schnitzel Served with a Garden Salad (Choice of House BBQ Sauce OR Parmigiana) G V

Pie (Chefs Choice) with Chips and Coleslaw

Beef Ragu Served with Gnocchi, Cheese Sauce and Parmesan



Sea Menu— Signature \$42 Per Person

Seafood Linguine with Prawns, Scallops, Squid, Butter, Spinach and Chilli

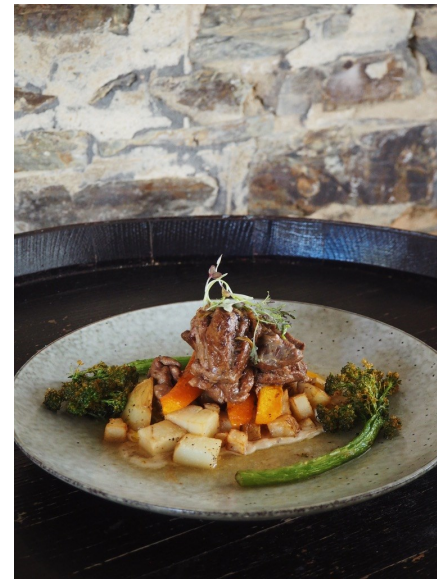
Atlantic Salmon with Parmesan Crust, Greens and Lemon Butter G

Chicken Ballotine with Pumpkin, Spinach and a Mustard Cream Sauce G

Slow Cooked Lamb Served with Potato, Greens, Carrot and Black Garlic G

Beef Duo of eye fillet and Pie Served with Mushroom, Potato Stack, Greens, Porcini Jus and Aioli

Mushroom Ravioli with a Onion and Mushroom Puree, Hazelnut and Chilli V



Set Menu Desserts

Classic Desserts \$8 Per Person

SHARED TASTING PLATE

Bite Sized Portions—Brownie, Passionfruit Cheesecake, and Apricot and Almond Slice

Signature Desserts \$14 Per Person

Lemon Polenta Cake with Syrup and Pistachio Ice Cream

Raspberry and Coconut Slice Served with Coulis and Coconut Sorbet VG

Sticky Date Pudding with a Butterscotch Sauce and Walnut Ice Cream G

Affogato Vanilla Bean Ice Cream Served with a Shot of Espresso Coffee and Frangelico Liqueur G



Seminars and Business Meetings

Booking Information

\$100 Deposit/Room Hire*

\$500 Minimum Spend

Room hire waived if minimum spend is reached.

Room Setup Options

1 or 2 Tables Running Parallel

Double-Width

U-Shaped

Theatre Style with a Buffet Table

Other Options

Projector and Screen \$50 Hire Fee

Coffee on Consumption approx. \$5

Food Options

Breakfast \$29 Per Person

Morning Tea \$5-\$15 Per Person

Lunch \$15 Per Person sandwiches and wraps

OR

A La Carte Menu

Afternoon Tea \$2-\$17 Per Person

Depending on selection



Breakfast

Bacon, egg frittata, mushrooms, toast, hash brown
Smashed avocado on focaccia, hash brown, frittata
Smoked salmon, frittata, toast, sour cream, avocado
Breakfast burger of bacon, pear, cheddar, rocket, aioli
Waffle with banana, Nutella and yoghurt

Maximum selection—4 items

Barista coffee on arrival
Juice selection on table

\$29 per person—bookings essential for minimum of 15 guests.

