Dining Events and Functions

July 2026-December 2026

General Information and Special Services

Located in 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, will work to any, budget, dietary preference or allergies.

Our staff understand how important every function is, and will strive to make your event special with our thoughtful and friendly service.

We will print an entry sign, customised menus and drinks lists for your event as part of your package.

We don’t charge a room hire for dining events, but we will may take a deposit to secure an exclusive room.

Paying Separately or One Account?

We specialise in larger group events, offering premium food with an extensive number of choices. We are very happy to host events with guests paying separately for food and/or drink.

You can choose a larger group a la carte menu for your group (different price points) or choose a menu with fixed pricing.

Room Options

We have a number of rooms suitable for private dining events. They are suitable for as few as 10 guests up to a maximum number of 90 guests. The hotel has no steps anywhere inside and easy ramp access via the carpark and beer garden.

Bartons Restaurant

Our Restaurant has a wall of windows overlooking the North Parklands. The room is bright and airy and is welcoming and refined. With different setting and lighting options we can tailor it to suit your style of event from weddings to birthdays to Christenings or even reunions. The Restaurant has its own private bar for drink service. There is a screen available and you can play your own music selection. The room can be set on long tables or round tables.

Private Dining Room/The Boardroom

We have two smaller private rooms suitable for dining or small cocktail events. There are various layout options and customisable décor options to suit the specific needs and preferences for your event. Suitable for functions from 10 to 40 guests.

Bar 219

Our largest single space seating up to 80 guests. It has sophisticated vibe accommodating different numbers of guests. You can set this room on long or round tables. It is ideal for events where guests are purchasing their own drinks. This room can be dressed up for a formal event or dressed down for a more casual gathering.

Beer Garden

The Beer Garden will seat up to 50 guests or up to 80 guests if used in conjunction with the adjacent boardroom. It has a large exclusive private bar and immediate access to our open courtyard. With leafy walls and fairy lights it has special ambience. It has its own separate bathroom facilities.

Decorations and Other Items

We will print customised menus, entry sign and drinks list for your event.
We offer items such as tea light candles and linen on your entry table to decorate your room free of charge.
We also offer additional moderately priced options to consider, eg candelabras, full linen cover, etc.

Function Menus

Function menus allow you to set your number of courses and selection to fix the price of the menu. You can construct or tailor your menu from almost any of our choices. Feel free to mix and match the Classic and Signature options. A function menu will have a generous number of dish options to offer your guests on the day but provides more structure.
We are very happy to customise a menu to fit your budget.

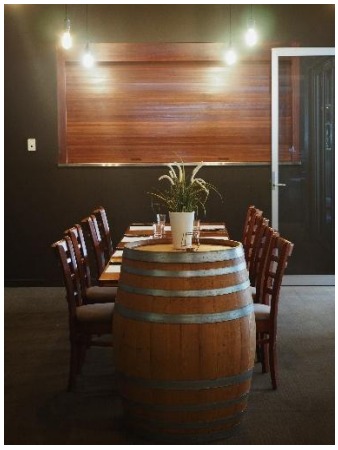
Larger Groups a La Carte Menu

We are very happy to accommodate larger groups for dining events even when guests are paying separately. Our larger groups menu is a modified a la carte menu with lots of choices and different styles of food and price points. It doesn't include our smaller portion dishes, but it does give you a complimentary garlic bread for your guests. See our attached larger groups menu. Note that you do not have the option of removing our signature items from this menu.
Ask about menu options for more than 50 guests.

Drink Options

All events have the option of various types of drinks service. Guests can pay separately for drinks, you can run a customised tab or choose a drinks package. We will customise your drinks selection and style to suit your requirements. Please ask for more information.

Boardroom and Private room

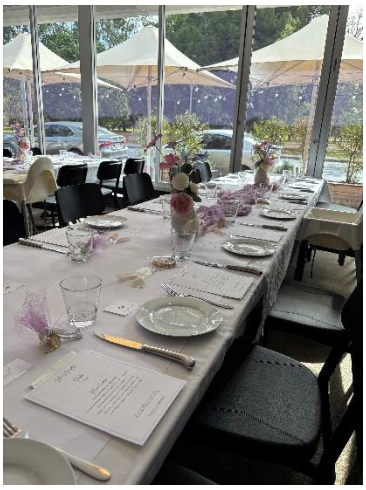


Beer Garden

THE CALEDONIAN

NORTH ADELAIDE

Restaurant



Bar 219

THE CALEDONIAN

NORTH ADELAIDE

Contact Details

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www.caledonianhotel.com.au

Terms and Conditions

Deposit, room hire or minimum spends may apply.
Deposit may be held until end of function.
Function cancellations within 6 weeks of event will forfeit deposit.
You may be held liable for damage caused by your guests.

This package is valid until 31/12/26.
Prices and dishes are subject to change until final function confirmation.

Function Menu Entrees

Bread Choices *$4.50 per item per person*

Herb and garlic bread or Ciabatta roll with butter G

Canape or Tasting Plate Options *$4.50 per item per person*

Garlic and herb bread
Cheesy garlic and herb bread
Salt and pepper squid G
House made sushi G V
Korean chicken with dipping sauce G
Smoked salmon tartlets
Arancini G V
Chicken sausage rolls
Prawn twisters
Mac and cheese balls V/G
Spinach and feta filos V/G

Classic Entrées *$17 per item per person*

Arancini with salad and mayo V G
Korean chicken with Asian salad and soy dressing G
Panko prawns with green salad
Salt and pepper squid and salad G
Pork belly spring rolls with dipping sauce
Vegan spring rolls with dipping sauce V

Signature Entrées *$24 per item per person*

Flathead with salad G
Sticky pork belly with green fried rice G
Vegetable stack with Asian slaw G V
Chicken and leek pie with mash

Function Menu Mains

Classic Mains

Shepherds pie with mash and vegetables G
Crispy battered fish with chips and slaw G
Ranch salad of crispy chicken or prawns G
Panko crumbed prawns with chips and slaw
Pie of the day with chips and gravy
Curry of the day with rice and roti G
Chicken schnitzel with chips, slaw and choice of gravy or parmigiana G
Cauli schnitzel with salad and aioli G V
Asian salad of cabbage, noodles, carrot and choice of beef, tofu or crispy chicken G V

$31 per item

Signature Mains

Flathead with green salad G
Cashew and pea vegetable pie, celeriac chowder V
Barramundi and prawn Sri Lankan curry G
Seafood linguine with prawns, scallops, spinach, lemon, chilli
Roasted pumpkin and pepita risotto V G
Atlantic salmon with apple slaw, beetroot and roasted onion relish
Chicken Wellington stuffed with macadamia, pumpkin, cheese
Pork belly, sticky with green fried rice G
Boneless lamb shank, carrot, feta, pepita, potato croquettes
Beef fillet with potato stack, mushroom, greens, aioli, jus G

$46 per item

Choose from one or both categories of mains. Pricing charged based on what is ordered.
Total number of items available for your menu will based on the number of guests attending.
Less than 25 – choose as many mains as you like.
25-35 guests – choose a maximum of 12 mains.
35-50 guests – choose a maximum of 9 mains.
50+ guests – choose a maximum of 7 mains.

Function Menu Desserts

Classic Desserts

A tasting plate of bit size pieces of brownie, cheesecake, apricot slice G

$ 9 per person

Signature Desserts

Pecan and macadamia tart with espresso caramel sauce and vanilla ice cream

Apple tart tartin with syrup and vanilla ice cream V

Sticky date pudding with butterscotch sauce and ice cream G

Affogato of vanilla icecream, espresso, Frangelico G

Gourmet brownie with ice cream G

$ 14 per person

Larger Groups

To Start

Complimentary garlic and herb bread

Classic Mains

Chicken schnitzel with chips and slaw $ 29.9
(Add plain gravy $ 4.0 Add parmigiana $ 5.0)
Panko crumbed prawns (8) with chips and slaw and aioli $ 33.9
Shepherds pie, slow cooked lamb served with mash and Veg $ 29.9 G
Crispy battered fish with chips, slaw and caper mayonnaise $ 31.0 G
Ranch salad with crispy chicken or corn, cos lettuce $ 29.0 G
Wagyu beef burger with bacon, cheese, tomato, lettuce, BBQ sauce, ranch, chips $29.9 G
Curry of the day served with rice and roti $ 29.0 G
Pie of the day served with chips and gravy $ 29.9 G

Signature Mains

Pork belly, sticky and spicy with green fried rice $ 43.0 G
Flathead served with chips and Cali salad $ 46.0 G
Cashew and pea vegetable pie, celeriac chowder $46.0 V
Chicken Wellington with pumpkin, macadamia and cheese, greens, mustard sauce $ 39.9
Atlantic salmon with apple slaw, beetroot and roasted onion relish $ 46.0 G
Beef fillet with potato stack, mushroom, greens, aioli, jus $ 62.0 G
Slow cooked boneless lamb shank served with salad of quinoa, carrot, feta, pepitas $ 46.9 G
Barra and prawn Sri Lankan curry served with rice and roti $ 38.0 G

Grill

Scotch fillet (350g), grain fed, served with chips and slaw $ 57.0 G
Porterhouse (300g), grain fed, served with chips and slaw $ 46.0 G
Pork ribs with spicy house BBQ sauce and served with chips and slaw $ 47.0 G

Plain Gravy | Mushroom | Pepper | Dianne + 4.0 G
Blue Cheese Aioli| Bearnaise | Jus | House BBQ +5.0 G