Dining Function Special Otters

Monday - Friday Lunch and Dinner

COMPLIMENTARY CAKEAGE *

(cut and plate celebration cake)

and

FREE room hire

and

\$11 COCKTAILS *

Caturday Dinner

\$11 Cocktails *
Including Bar 219 and Beer Garden

Caturday or Cunday Lunch

COMPLIMENTARY CAKEAGE * (cut and plate celebration cake)

and

FREE room hire for any of our premium rooms

and

\$11 COCKTAILS *

- * Please note that minimum spends apply to book areas exclusively and receive access to offers.
 - * Other conditions do apply.

THE CALEDONIAN

NORTH ADELAIDE

Private Dining Entree Options

All functions must have an Entrée option

Bread \$4 per person

Toasted garlic and herb bread G 🐠 Fresh artisan bread rolls G

Canapes \$8 per person

Choice of two canapes (can only be served in a private room)
We suggest that these are plated as a Shared Tasting Plate
Selection can be made from our cocktail platter options
(Note: not all platter options are available for example—sliders, pizza etc)

Classic Entree \$ 16 per person

This is served as a choice—not alternate drop

ARANCINI, garden salad, vegan mayo VG
CHICKEN MEATBALLS crispy Asian salad, soy dressing

Cignature Entrees \$ 22 per person

All choices are available - not alternate drop

SOUFFLE double baked, cheese, rocket and parmesan salad PORK BELLY sticky and spicy, noodles, greens KIMCHI rice, tofu, lettuce, spring onion VG KING PRAWN rice, avocado, garlic cream, sesame, zucchini G

G can be gluten free—please advise of dietaries at time of ordering VG Vegan

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

Every Option is available for your set menu—you are not required to choose.

Classic Main Courses \$ 28 per person

PANKO CRUMBED PRAWNS with chips, coleslaw and aioli
THAI BEEF or TOFU salad, lettuce, capsicum, cucumber, dressing
CAESAR salad, lettuce, egg, bacon, chicken schnitzel, house made dressing
CRISPY BATTERED FISH with chips, coleslaw and tartare G
SCHNITZEL chicken with chips, coleslaw and gravy or Parmigiana G
CAULIFLOWER SCHNITZEL with a garden salad G V
PIE (chefs choice) with chips and coleslaw
BEEF RAGU gnocchi, cheese sauce, parmesan

Cignature Main Courses \$ 42 per person

SEAFOOD RISOTTO scallop, prawn, squid, tomato, basil G
ATLANTIC SALMON parmesan crust, green vegetables, lemon cream G
CHICKEN ballotine, mustard, cauliflower, spinach, roast pumpkin G
LAMB slow cooked, potato, greens, carrot, black garlic G
BEEF DUO fillet and pie, mushroom, potato stack, greens, porcini jus, aioli
RAVIOLI mushroom, Jerusalem artichoke, hazelnut V

Cignature Plus Main Courses \$ 54 per person

BEEF fillet, mushroom, potato stack, greens, porcini jus, aioli G LOBSTER and prawn ravioli, edamame, cucumber, dashi, roe

PLEASE NOTE: A menu can be chosen with a selection from both Classic and Signature. Pricing will be according to choices made, maximum of 6 choices

- G can be gluten free—please advise of dietaries at time of ordering
- V Vegetarian/Vegan

Dishes may be subject to change

Private Dining Desserts

Classic Desserts \$8 per person

SHARED TASTING PLATE

Mixed bite size portions

Brownie, Passionfruit Cheesecake, Apricot and Almond Slice

Cignature Desserts \$ 14 per person

LEMON polenta cake, syrup, pistachio icecream

RASPBERRY and coconut slice, coulis, coconut sorbet VG

STICKY DATE pudding with butterscotch sauce, walnut icecream G

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

G can be gluten free—please advise of dietaries at time of ordering VG Vegan

Dishes may be subject to change



TEALIGHT CANDLES

included free of charge

CAKEAGE

Minimum \$30 per cake

\$ 2 per plate cut and plated

\$ 4 per plate cut, plated and garnished

FLORAL CENTRE PIECES

We recommend Fresh Petals ph 8344 9838

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 recommend the Party Superstore www.thepartysuperstore.com.au 8344 4339

CUSTOMER SUPPLIED DECORATIONS

You are welcome to bring decorations (subject to cleaning/damage charges on following page) There will be an agreed charge if you require our staff to place decorations for you.

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.

COFIRMING NUMBERS

We accept changes in numbers up to 2 days prior to your Event.

If numbers change after that you will be charged a NO SHOW FEE, the fee will be determined by the Manager. Generally we charge the cost of the entrée per person as a minimum.





DEPOSIT CONDITIONS

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

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.

If an Event is cancelled due to covid restrictions the deposit will be refunded in full.

DEPOSIT AMOUNTS/ROOM HIRE

Beer Garden, Bar 219, Bartons - exclusive FRIDAY \$ 100 OR SATURDAY NIGHT \$ 350 deposit.

To hire any room exclusively at any other time requires a \$100 to secure the booking.

CLEANING/DAMAGE CHARGE

Any material damage to the hotel, guests property or neighbour's 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 will be popped

ROOM HIRE / COVID CONTACT TRACING

If you book the Beer Garden, Bar 219 or Bartons exclusively on a **FRIDAY EVENING \$100** room hire. If you book the Beer Garden, Bar 219 or Bartons exclusively on a **SATURDAY EVENING \$350** room hire.

MINIMUM SPENDS

Minimum spends are applicable on a Friday and Saturday evening Event.

As a guide \$2000 for a Friday evening and \$3000 for a Saturday evening.

Please speak with a Function Manager to clarify this.

OTHER INFORMATION

Underage (U18) guests must leave the premises by midnight unless accompanied by a responsible adult.

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 charged for non attendance of confirmed numbers.

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