

EVENTS

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Thank you

for considering the
Boatshed Hallett Cove
for your next event.

Please read through the
information below and see
which best suits your
upcoming event.

Arrange a time to sit down
with one of our events team
to chat about how we can
help to make your event a
memorable one for you and
your guests.





ROOM HIRE

LOUNGE BAR-FUNCTION ROOM INCLUDING TERRACE

MONDAY-FRIDAY

\$500 | Day Function (9am-4pm)

\$1500 | Night Function (5pm-11pm)

\$300 | Room Hire

SATURDAY & SUNDAY

\$2,000 | Day Function

\$3,000 | Night Function

\$500 | Room Hire

SUGARLOAF RESTUARANT

MONDAY & TUESDAY

lunch | minimum spend \$2,500

dinner | minimum spend \$3,000

SATURDAY & SUNDAY

lunch | minimum spend \$4,000

dinner | minimum spend \$5,000

Our stunning coastal functions venue has views of the beautiful Hallett Cove Coastline and the Conservation park. With a beautiful simple but elegant fit out the space is designed to suit a wide variety of events. Our staff will work with you to create a memorable event for your self and your guests.

LOUNGE BAR-TERRACE

Our lounge bar area is a great place to have a stand up function. It offers uninterrupted views of the conservation park and nothern end of the beach.

This area can be booked privately for you event or alternatively we can accomodate group bookings 15-30 guests for a 3 hours duration. Anything more then 30 guests then we would require you to book the space exclusively.

COCKTAIL STYLE (stand up)

FUNCTION ROOM/LOUNGE BAR ONLY

Capacity 120

Sit Down 50

SIT DOWN

Restaurant 70

Lounge Bar 50

GROUP BOOKINGS 15-30 people

SUGARLOAF
ROOM

SUGARLOAF
TERRACE



Sugarloaf



EVENTS

We can offer a sit down breakfast or high tea option..

Minimum 25 people

Available between 9am and 3pm only

We are more than happy to design a dedicated menu for your upcoming event.

ADD ON

BOTTOMLESS BRUNCH (2hrs) 40

prosecco, mimosa, bellini
beer, house wines, non alcoholic soft drinks

TWEEN HIGH TEA

\$30 Per Kid

SAUSAGE ROLLS

MINI BURGERS

BEEF PIES

POPCORN CHICKEN & CHIP CUPS

SCONES

CHOCOLATE CUP CAKE

BEVERAGE- Milkshake, softdrink, Hot Chocolate

BREAKFAST

BREAKFAST A \$35
Meal plus

coffee, tea or juice

BREAKFAST B \$45

One meal
danishes, fresh fruit

coffee, tea or juice,

BOATSHED CLASSIC
eggs, sourdough, mushroom, bacon
roasted truss tomato, chipolata,
hash brown

SWEET CORN FRITTER
roasted truss tomato, rocket, relish

SWEET KAO
poached eggs, sweet potato rosti,
bacon, baby spinach, hollandaise,

SMASHED AVOCADO
grain sour dough, roasted truss tomato,
spiced seeds, sweet potato crisps &
poached eggs

EGGS BENEDICT
poached eggs, bacon, hollandaise

SHAKSHOUKA
garlic toast

HIGH TEA \$50 Per Person

BACON EGG TARTLET
bacon, egg, cherry tomato, parsley

ARANCHINI BALLS
bocconcini & herb, pesto aoili

PIES
slow cooked beef brisket pies

SANDWICHES
assorted fresh sandwiches

SCONES
jam & Cream

CHEESECAKE
raspberry & white chocolate cheesecake

LEMON MERINGUE TARTLET

CHOCOLATE CUP CAKE

MACAROON

BEVERAGES
coffee, tea

TIERED BRUNCH \$40 Per Person

BACON EGG TARTLET
bacon, egg, cherry tomato, parsley

SMOKED SALMON
blini, dill, sour cream

AVOCADO & TOMATO TOAST
lime, salt & pepper

SLIDERS
scrambled egg, bacon, relish

MINI CROISSANTS
ham & Cheese

MINI PANCAKES STACK
Strawberries, maple, ice cream

MUFFINS
raspberry & white chocolate muffin
lemon curd muffin

DANISHES
assorted pastries

FRESH FRUIT

BEVERAGES
coffee, tea or juice,

CASUAL LUNCH PACKAGES

Looking for a casual lunch option. We can cater to any dietary requirements or even custom design a menu to suit your event. Available between 11:30-3:00

PACKAGE 1 \$40 | PER PERSON

CHOICE OF MEAL

STEAK SANGA

Steak, mushroom, caramelised onion, bbq sauce, lettuce, tomato, mayonnaise served with chips

BATTERED FISH & CHIPS

leafy green salad, chips, tartare, lemon

CHICKEN SNITTY

chips, leafy green salad, gravy

SALT & PEPPER SQUID SALAD

asian salad, chili lime aioli

CHOICE OF DRINK

COFFEE

Long black, cappuccino, latte, flat white, chai late, iced latte, iced chai, pot of tea for one

SOFT DRINK

coke, coke no sugar, sprite, lemon lime & bitters, lift, raspberry lemonade, apple/orange juice

Includes still and sparkling Purezze Water

PACKAGE 2 \$50 | PER PERSON

CHOICE OF MEAL

STEAK SANGA

Steak, mushroom, caramelised onion, bbq sauce, lettuce, tomato, mayonnaise served with chips

BATTERED FISH & CHIPS

leafy green salad, chips, tartare, lemon

CHICKEN SNITTY

chips, leafy green salad, gravy

SALT & PEPPER SQUID SALAD

asian salad, chili lime aioli

CHOICE OF DRINK

BUBBLES

Zontes 'Footstep' Prosecco

BEER

Hahn Super Dry, Corona, Coopers Pale Ale

WINE

Mr Riggs 'The Gaffer' Shiraz
Mr Riggs Sauvignon Blanc
Flowers for Lucy 'Moscato'

COFFEE/TEA

Long black, cappuccino, latte, flat white, chai late, iced latte, iced chai, tea pot for one

SOFT DRINK

coke, coke no sugar, sprite, lemon lime & bitters, lift, raspberry lemonade, juice

EXTRAS

Something to start your event off in style or finish it with a beautiful lollie or dessert table.

GRAZING TABLE

\$20 | PER PERSON

Minimum 50 people or more

Prosciutto, mild sopressa, salami, camembert, provolone, bocconcini, roasted capicum, mixed olives, toasted baguette, dips vegetable crudities,

CHARCUTERIE BOARDS

\$100 | LARGE

Prosciutto, mild sopressa, salami, camembert, provolone, bocconcini, roasted capicum, mixed olives, toasted baguette, dips vegetable crudities,

DESSERT TABLES

THE LOLLIE SHOPPE

\$10 | PER PERSON

A selection of lollies & chocolates

DESSERT TABLE

\$20 | PER PERSON

A selection. of individual desserts, cakes & sweets and lollies

PLATTERS

PER HEAD

NIBBLES PACKAGE
\$15pp
choose 3 options

CANAPE PACKAGE
\$25pp
choose 4 options

FULL CANAPE SERVICE PACKAGE
\$40pp
choose 6 options

PLATTERS
20 pieces per platter

We suggest...

Event at lunch or dinner time
5-6 peices per person

Pre dinner drink or light nibbles 2-3

Evening event 3-5 pieces

For weddings we suggest a little more food
8-9 pieces served
some on arrival and later into the evening.

SEAFOOD

NATURAL OYSTERS 90

lemon

KILPATRICK OYSTERS 110

bacon, kilpartick sauce

PRAWN COCKTAIL 100

mango salsa, cos, cocktail sauce

SCOLLOPS 120

butter, pancetta crumb

ANCHOVIE TOAST 80

garlic, tomato capers, red onion,

PRAWN ROLL 120

garlic, tomato capers, red onion,

SALT & PEPPER SQUID 120

Asian slaw

SMOKED SALMON BLINIS 80

cream friache

CHILI LIME PRAWNS 100

siracha aoli

FISH & CHIPS 120

battered fish, slaw, fries, tartare

SANDWICHES

SANDWICHES \$8 each

WRAPS \$9.50 each

BAGUETTES \$10 each

assorted fillings

DIETARY REQUIREMENTS

we suggest getting individual boxes for your guests who require them rather than ordering items to suit.
Boxes range from \$10-\$25 depending on individual event requirements

MEAT

CHICKEN VOL AU VENT 80

leek, pancetta, tarragon

DUCK SPRING ROLLS 80

plum sauce

LAMB KOFTA 100

garlic sauce

FRIED CHICKEN SLIDERS 100

chipotle sauce, lettuce, tomato

CHEESEBURGER SLIDERS

special sauce, cheese, lettuce, tomato

CHICKEN SATAY 100

thai peanut sauce

KOREAN FRIED CHICKEN 120

Chips, slaw, chipotle

GREEN CHICKEN CURRY 120

rice, roti

BEEF PIE 80

slow cooked beef brisket pie, ketchup

BUTTERMILK CHICKEN TACO

slaw, chipotle salsa fresca, coriander, mayonnaise,

PULLED PORK SLIDER 120

slow cooked pork, slaw, asian dressing

bACON & EGG TARTLETS 70

bacon, tomato, parsley

VEGETERIAN

VEGETERIAN SUSHI 80

soy sauce, wasabi

ARANCHINI 80

herb & bocconcini, pesto aioli

PUMPKIN TART 70

pesto, red onion fetta,

MUSHROOM VOL AU VENT 80

leek, mushroom, tarragon

CORN FRITTERS 70

coconut sirarcha

VEGAN

PUMPKIN ARANCHINI 80

Spicy relish

PLANT BASED BURGERS 100

Chicken or Beef

KFC TACOS

Korean Fried Cauliflower Tacos, Slaw,
Vegan Mayo, Salsa fresca

SWEETS

LEMON MERINGUE TARTLET 80

CHOCOLATE BROWNIE 80

SALTED CARAMEL TARTS 80

MACAROONS 80

SLICES 60

MUFFINS 60

SIT DOWN EVENTS

INDIVIDUAL SIT DOWN

2 ENTREE, 2 MAIN

Alternative Drop 55
Guest Choice. 65

1 ENTREE, 2 MAIN, 1 DESSERT

Alternative Drop 60
Guest Choice. 70

2 ENTREE, 2 MAIN, 2 DESSERT

Alternative Drop 70
Guest Choice. 80

ENTREE

HERB & BOCCONCINI ARANCHINI

pesto aioli, rocket, parmesan

SALT & PEPPER SQUID

Asian greens, chili aioli, lemon

PRAWN COCKTAIL

cos lettuce, mango salsa, cocktail
sauce

BEEF CARPACCIO

pecorino, rocket, horseradish aioli

KINGFISH SASHIMI

coconut, lime, nahm jim, mint

SCOLLOPS

pea puree, pancetta crumb

SOUP

warm bread

PAVLOVA

seasonal fruits, fresh cream, praline

STICKY DATE

butterscotch sauce, ice cream

LEMON TART

raspberry sorbet, meringue, raspberry

MAINS

CHICKEN KIEV

pumpkin risotto, beetroot, fried kale, chicken
jus

EYE FILLET STEAK

pave, broccolini, jus

PORK CUTLET

parsnip puree, pickled apple, radish, water cress, jus

SLOW COOKED LAMB

baby carrots, potato, jus

MUSHROOM RICOTTO GNOCCHI

wild mushroom, thyme, fried enoki, parmesan

KING GEORGE WHITING

handcut chips, tartare, garden salad. lemon

CHICKEN PARMIGIANA

panko crumbed chicken parmigiana, handcut
chips

MARKET FISH

baby potato, broccolini, beurre blanc

DESSERTS

CHOCOLATE FONDANT

coulis, strawberries, ice cream

CHEESECAKE

lemon curd, fresh raspberries, white chocolate,

APPLE & RASPBERRY CRUMBLE

vanilla bean ice cream

BEVERAGES

DRINKS PACKAGES

PRE DINNER DRINKS
1 Hour of Drinks Service

\$20 per person

BEVERAGE PACKAGE- SHORT
2 Hours of Drinks Service

\$40 per person

BEVERAGE PACKAGE- LONG
4 Hours of Drinks Service

\$60 per person

BAR SERVICE

we can offer the following bar options

ON CONSUMPTION

set a limit of time or dollar amount and we will allow the guest to charge drinks onto your tab. We will set the tab amount prior to the event and what drinks you would like to offer.

OPEN BAR

The bar will remain open for your guests to purchase their own drinks.

WINES

BUBBLES

Zontes Footstep 'Bolle Felici' Prosecco
Grace Under Pressure. Blanc De Blancs

WHITES

Koonara "Flowers for Lucy" Moscato
Mr Riggs Sauvignon Blanc
Paulett 'Polish Hill' Riesling
Muster Pinot Gris
D'Arenberg 'The Sun Surfer' Fiano
D'Arenberg 'The Olive Grove' Chardonnay
Shut The Gate Rose'

REDS

XO Wine Co 'Cherry Pie' Light Red
Ben Glaetzer 'Wallace' Shiraz Grenache
Mr Riggs 'The Gaffer' Shiraz

SPIRITS

Haku Vodka
Roku Gin
Bacardi Rum
Bundaberg Rum
Jack Daniels Tennessee
Canadian Club
Jim Beam
Sierra Blanco Tequila
St Agnes Brandy

BEERS/CIDER

BEER

Corona
Peroni
Furphy
Stone and Wood
Great Northern
Hahn Super Dry
Coopers Pale Ale
Asahi
Peroni Mid Strength
Hahn 3.5%
Hahn Premium Light

NO ALCOHOL BEER
Heaps Normal XPA
Heaps Normal Lager
Heinekken

CIDERS

Adelaide Hills Cider

NON-ALCOHOLIC

Post Mix Drinks

Juice- Apple, orange, tropical, pineapple
Coffee, Tea

COCKTAILS

Margarita
Cosmopolitan
Mojito
Mango Daiquiri
Slice of Paradise
Sex on the Beach
Pimms Spritz
Aperol Spritz
Rosy Rabbit-Non Alcoholic
Blueberry Mojito- Non Alcoholic
Passion Spritz - Non Alcoholic

Terms and Conditions

TENTATIVE BOOKING

A tentative booking is held for a maximum of 14 days from the initial booking enquiry.

CONFIRMATION FORM

Our Booking form will be sent via email. This is to be signed by both the client and functions manager.

Signing is acknowledgement of all booking details and terms and conditions.

CANCELLATIONS

All cancellations must be presented in writing.

Any cancellations made within 180 days are fully refundable.

Cancellations made within 90 days of your event are 50% refundable.

Cancellations made with 30 days or less notice are non-refundable.

All bookings made with less than 30 days to the event, deposits are automatically non-refundable.

DEPOSITS & PAYMENTS

A 50% Deposits is required for all functions and is required to be paid within 14 days from when the tentative booking was made.

The remaining invoice is to be paid 30 days before.

Food and beverage invoices must be paid within 7 days prior to your event booking.

A bar tab can be arranged and payable at the end of the evening but we you will need to pay prior to leaving or the credit card on file will be used to process this. This only applies if you have filled out the credit card on file agreement prior to the event otherwise the account must be settled on the evening.

FINAL NUMBERS, MENU SELECTIONS & DIETARY REQUIREMENTS

Final numbers, food, beverage, dietary requirements and any additional selections are to be confirmed in writing 7 days prior to the event.

INSURANCE, DAMAGE & CLEANING

We do not take responsibility for any damaged, lost or stolen items that take place before, during or after the event. You are responsible to pay for all damages to the venue that occur for the whole duration of your event. No attachments are to be used on the walls and no confetti, glitter or table scatters are allowed. Any additional charge will be added if these items are used. All cleaning is included within the cost of your event but any additional cleaning that is abnormal will require an additional charge.

EXTERNAL CATERING, BYO & CAKEAGE

Food and beverage selections are to be organised on site. We do not allow BYO. Cakeage fee of \$2 per person is required for any cakes or desserts brought into the venue for your event, with the exception of 'gift or bonbonniere'.

SECURITY

Some events may require security, an additional charge will apply. Any other security arrangements can be made upon request.

MINORS

Minors are welcome on the premises in the company of their legal guardian. Minors are not allowed to purchase or consume any alcohol and must vacate the premises by midnight.