

THE BRITISH HOTEL PORT ADELAIDE FUNCTION PACKAGE

*Social
Corporate
Weddings
Engagements*



13 North Parade
Port Adelaide

Ph: 8240 2286

Email: admin@thebritishhotel.com.au

British est. 1847

THE BRITISH HOTEL PORT ADELAIDE



The landmark British Hotel established in 1847 is located on the waterfront in historic Port Adelaide.

With four unique functions rooms including an upstairs room with a large balcony overlooking the Port as well as a stunning stone cellar, we will cater any type of event.

Our kitchen and front of house team have been trained to create individual and memorable events. We pride ourselves on our versatility, and aim to understand our clients and their guests to create truly personal functions.

This information package is designed to give you an understanding of what we offer however our functions coordinator will work closely with you to plan the details of your next event

CONTACT US

British Hotel Port Adelaide

13 North Parade Port Adelaide SA

T- (08) 8240 2286

F - (08) 8240 2278

E - admin@thebritish.com.au

W - www.thebritish.com.au

Facebook: facebook.com/adelaidebritish

Instagram: Instagram/britishattheport

GENERAL INFORMATION

Beverages

There is no minimum spend over the bar for functions. We offer two options for drink tabs

- A full tab—each individual drinks is charged to your tab.
- Subsidised drinks—your guests pay a decided amount per drink and the remainder is charged to the tab.

For each of these options the functions manager will discuss with you which beverages are included/excluded as well as the maximum spend.

Cakeage

You are welcome to provide your own cake for a function at no extra cost. We do, however charge \$2.00 per head to serve the cake or \$4.00 to serve with accompaniments such as cream and coulis or chocolate. Alternatively you are welcome to bring your own cake, plates and cutlery and serve it yourself for no charge.

Corkage

The cost of corkage is \$20 per bottle of wine however this must be pre-approved by British Management. We do not allow large quantities of any alcohol to be brought in. All other beverages must be supplied through us including spirits, liqueurs, beer, cider, soft drink and juice.

Setting Up

The cost of room hire includes white linen table cloths for each table surface. If you wish to use extra decorations, you may bring them in at a time negotiated with the functions manager, usually the morning of/night before the function. Anything you wish to keep must be picked up the following day. *additional cost for more involved set up

Deposits & Payment

In order to confirm your booking, a deposit of the room hire is required. Extra costs (as stated below) must also be paid with the deposit. Payment for the remainder of the function must be paid prior to the function unless negotiated in advance.

Additional Costs

Prices listed are subject to change based on additional labour needed including a potential \$200 fee for security. This is at the Manager's discretion. Some functions will require a \$500 refundable bond to cover potential damages and will be refunded after the function has taken place providing no damage has been caused to property.

Photography

We have a function photographer available for all types of events. Timeless Prints have packages to suit all occasions which are exclusive to The British Hotel. Options include Photo Booth only, Photographer or both. Please see enclosed flyer for more information and pricing or speak to one of our staff for more information.

OUR ROOMS

UPSTAIRS FUNCTION ROOM

Our private function room is located on the first floor and includes a large balcony overlooking the Port River, private bar, big screen TV & DVD player, both I-pod and laptop compatible.

The room also has a ceiling mounted projector and large screen. It is ideal for all larger private functions, from birthdays and weddings to business meetings and conferences.

Both large and small groups will enjoy the amenities and atmosphere of this popular space.

**Capacity Seated: 50 persons
Cocktail/Standing: 120 persons
Theatre Style: 60 persons**

Room Hire: \$300*



* Some functions may incur a fee for extra labour, security or a refundable bond.
This is at the Manager's discretion.

OUR ROOMS

THE CELLAR

The cellar is a unique space for an intimate gathering. It has a large table for a small number of guests to enjoy a quiet dinner or small cocktail function.

**Capacity Seated: 16persons
Cocktail/Standing: 20 persons**

Room Hire: \$100*



* Some functions may incur a fee for extra labour, security or a refundable bond.
This is at the Manager's discretion.

OUR ROOMS

THE RIVERSIDE

The recently revamped riverside is an attractive backdrop for any event. Situated at the Port River end of the hotel it is ideal for both cocktail & a la carte events. With easy access to the bar, it is a versatile room for any occasion.

Capacity Seated: 70 persons max

Cocktail party: 100 persons max

Theatre Style: 80 persons max

Room Hire: \$200-\$300*



* Some functions may incur a fee for extra labour, security or a refundable bond.
This is at the Manager's discretion.

OUR ROOMS

THE BISTRO

This room is a flexible space which can cater for large scale cocktail parties, as well as smaller group gatherings. It has a more casual feel with easy access to both the beer garden as well as front bar.

Capacity Seated: 70 persons max

Cocktail Party: 100 persons max

Theatre Style: 80-100 persons max

Room Hire: \$200-\$300*



* Some functions may incur a fee for extra labour, security or a refundable bond.
This is at the Manager's discretion.

MORNING/AFTERNOON TEA

PLATTERS

- Scones w/Jam & Cream
- Fresh Fruit
- Mini Danishes (assorted)
- Petite Muffins (assorted)
- Quiche Lorraine

Half

\$20
\$35
\$30
\$20
\$20

Full

\$35
\$55
\$45
\$30
\$30

GLUTEN FREE OPTIONS

- Banana Bread
- Brownies
- Raspberry Friands
- Lamingtons

Half

\$30
\$40
\$30
\$20

Full

\$45
\$55
\$45
\$30

PER PERSON ITEMS

- Sandwiches
- Mini Ham & Cheese Croissants

\$5 Each
\$5 Each

TEA & COFFEE

Tea, Coffee & Biscuit Station

- 1 - 10 People
- 11 - 20 People
- 21 - 30 people
- 30+ People

1-4 Hours

\$25
\$45
\$65
\$85

4+ Hours

\$40
\$80
\$100
\$120

EXTRAS

- Espresso Machine Coffees*
- Jugs of Juice (orange, pineapple or apple)
- Jugs of Soft Drink

\$4 Each
\$14 Each
\$14 Each

DESSERT PLATTER OPTIONS

- Spanish Churros Dipper Donuts (vg)
- Fresh Fruit
- Tear Drop Petit Four - Rasp, Lemon & Choc (GF)
- Cheese Platter (3 x Cheese Varieties - 200gr of each)

Half

-
\$35
-
\$40

Half

\$50
\$55
\$70
\$70

We also can cater for Lactose Free and Soy Milk Options

All Platter and Function Food choices must be in no later than two weeks prior to your function.

All platters have approximately 25-40 piece.

Each platter will feed 8-10 guests comfortably as a light snack cocktail option or 4-5 guests as a main cocktail option.

FUNCTION PLATTER OPTIONS

HOUSE MADE PLATTERS

- Duo of Dips w/ Crudities & Pita \$50
- British Salt & Pepper Squid (GF) \$50
- Crispy Spiced Chicken Tenderloins Slices (GF) \$60
- Crumbed Whiting Goujons \$60
- Meatlovers Pizza \$60
- Vegetarian Pizza \$60
- Sushi (assorted flavours, Vegan Available) (GF) \$60
- Carmalised Onion, Tomato, Olive and Fetta Tartlet (V) \$60
- Angel Beef Sliders w/ Egmont Cheese, Tomato, Caramelised Onion Relish & Burger Sauce \$70
- Cherry Tomato, Guacamole & Parmesan on Sweet Potato Round (V) \$60
- Roast Capsicum, Semi Dried Tomato & Pesto Puffs \$60

READY MADE PLATTERS

- Roast Pumpkin, Spinach & Fetta Fritters (V) \$50
- Crumbed Mozzarella Sticks (V) \$50
- Beef & Vegetable Croquettes \$50
- Vegetable Spring Rolls & Onion Rings Combo (V) \$50
- Boneless Devil Chicken Wyngz \$50
- Chick Pea, Spinach & Caremlised Onion Roll Slices (VG) \$60
- Crumbed Garlic Butter Chicken Balls \$60
- Spinach & Fetta Triangles \$60
- Potato Spun Prawns \$60
- Porcini Mushroom & Truffle Arancini (V) \$60
- Duck Shank Nibbles \$60
- Chickpea Falafel Balls (VG) \$50

FOR THE KIDS

- Beef, Bacon & Cheese Roll \$50
- Patties Pies/ Patties Pasties/ Patties S/Rolls \$50
- Bubble Crumb Salt & Vinegar Chicken Bites \$50
- Mini Dagwood Dogs \$60

GOLD SIT DOWN MENU

STARTERS TO SHARE

House made Vegetarian Sushi (VG) (GF)
&
Garlic Bread

ENTREE CHOICES

Angus Beef Sliders (2)

Egmont cheese, tomato, caramelised onion relish & burger sauce

Crispy Spiced Tender Salad (GF)

Fried vermicelli noodle salad, sweet soy & chilli dressing,
coriander & fried shallot

Semi Dried Tomato, Roast Capsicum, Hummus & Pesto Tart (V)

Beetroot & carrot slaw & balsamic glaze

Crab & Chorizo Arancini (2)

Rocket salad & peperonata

MAIN CHOICES

LAMB CUTLETS

Roast potato crush, caramelised onion relish, garden peas & red wine
jus

Barramundi Fillet (GF)

Steamed jasmine rice, baby spinach, apple and ginger compote & lime

MSA Scotch Fillet

Creamy chive mash, yorkie, green beans, burger sauce & kilpatrick jus

100 % Not Chicken Risotto (VG)

Soy based protein w/ garden peas, semi dried tomato, artichoke &
olives finished w/ caramelised onion relish & pesto salad

Mediterranean Vegetable Lasagne (V)

Rocket, shaved parmesan & pesto salad

Cornflake Crumbed Chicken Kiev

Filled w/ garlic & herb butter w/ sweet potato mash, british gravy &
shredded snow pea

Table Salad To Share

GOLD SIT DOWN MENU

DESSERT CHOICES

British Eton Mess (GF)

w/ berry coulis & vanilla bean ice cream

Lemon Meringue Tart (GF)

w/ passionfruit coulis & cream chantilly

Banana Caramel Pie

w/ chocolate sauce & cream chantilly

Chocolate Pudding

w/ vanilla ice cream & almond biscotti

Apple & Raspberry Crumble (GF)

w/ vanilla ice cream

TWO COURSES

\$41 PER PERSON

2 Entrees & 2 Mains

Or

2 Mains & 2 Desserts

\$43 PER PERSON

2 Entrees & 3 Mains

or

3 Mains & 2 Desserts

\$45 PER PERSON

3 Entrees & 3 Desserts

or

3 Mains & 3 Desserts

THREE COURSES

\$49 PER PERSON

1 Entree, 2 Mains & 1 Dessert

\$51 PER PERSON

2 Entrees, 2 Mains & 2 Desserts

\$53 PER PERSON

2 Entrees, 3 Mains & 2 Desserts

\$56 PER PERSON

3 Entrees, 3 Mains & 3 Desserts

SILVER SIT DOWN MENU

STARTERS TO SHARE

House Made Dips and Pita
&
Garlic Bread

MAIN CHOICES

Chicken Breast (GF)

Roast Pumpkin, seeded mustard cream & garden salad

Beef Rump

Steakhouse fries, garden salad & mushroom gravy

Baked Barramundi Fillet (GF)

Steamed rice, rocket salad & saffron cream

100% Not Chicken Risotto (VG)

Sot based protein w/ garden peas, semi dried tomato, artichoke & olives finished w/ caramelised onion relish & fried shallot

Pork Loin

Creamy chive mashed, garden salad & apple jus

DESSERT CHOICES

Citrus Tart (GF)

w/ passionfruit coulis & cream chantilly

Banoffee Tart (GF)

w/ caramel sauce & cream chantilly

Blueberry Cheesecake

w/ berry coulis & cream chantilly

TWO COURSES

\$33 PER PERSON

2 Mains & 1 Desserts

\$41 PER PERSON

3 Mains & 2 Desserts

\$49 PER PERSON

4 Mains & 3 Desserts

BRONZE SIT DOWN MENU

STARTERS TO SHARE

House Made Dips and Pita
&
Garlic Bread

MAIN CHOICES

Beef Rump

Steakhouse fries, garden salad & british gravy

Crumbed Whiting

Steakhouse fries, garden salad, tartare sauce & lemon

Vegetarian Lasagna (V)

Steakhouse fries & garden salad

PRICING

\$22 PER PERSON

1 Main

\$27 PER PERSON

2 Mains

TERMS AND CONDITIONS

Reservations: The British Hotel, Port Adelaide will hold a tentative reservation for a maximum of two weeks. If confirmation is not received during this period management reserves the right to cancel the booking and allocate the venue to another client.

Confirmation: Confirmation of a function booking must be made by payment of a deposit within 14 days of the original reservation and accompanied by a signed copy of Terms & conditions. Management reserves the right to cancel the booking when confirmation is not received within this time limit. Deposits are charged on the room hire cost according to the room required for the function or a negotiated deposit amount for functions that do not attract a room hire fee.

Final Numbers: Anticipated numbers are requested when deposit is paid. Final numbers are required 14 working days prior to your event. This final number will represent the minimum number of guests for which you will be charged.

Food & Beverage: All functions must have food provided and catered by The British Hotel, Port Adelaide, unless negotiated prior.

Menu: Details of the food and beverage selection menu must be finalized at a minimum of 14 days prior to the function. Special dietary requirements, e.g. gluten free, vegetarians, vegans should be communicated prior. All menus are subject to season and availability and subject to change without notification.

Commencement & vacating rooms: The organiser agrees to begin the function at the scheduled time agreed upon. Bar facilities in the room required will be closed half an hour prior to closure of the Hotel being midnight every night of the week. Guests must vacate premises no later than 30 minutes after midnight. Access to the function room on the day of the event, for the purpose of setting up should be organised with management.

Children under 18: Any minors (under 18 years of age) attending a function at The British Hotel, Port Adelaide must vacate the premises by 12 (midnight) in accordance with the Liquor Licensing Laws. All children under 18 years of age require adult supervision at all times.

Compliance: It is understood that the organiser will conduct the function in an orderly manner in full compliance with The British Hotel, Port Adelaide regulations and all laws. The management reserves the right to exclude or eject any persons from The British Hotel Port Adelaide without liability.

Responsible Service of Alcohol: The British Hotel promotes the responsible service of alcohol. At no time will intoxicated individuals be served alcohol.

Responsibility: Organisers are financially responsible for any damages/breakages sustained to The British Hotel, Port Adelaide by the organiser, organiser's guests, invitees or other persons attending the function. The British Hotel will not accept any responsibility for the damage or loss of merchandise left prior to or after the function. Some functions will require a \$500 refundable bond at the managements' discretion.

Displays and Signage: Organisers are required to advise The British Hotel Port Adelaide, of any displays, signage and/or decorations to be utilised at the function.

Decorations: Decorations are to be provided by the customer. The use of confetti or "sprinkle" style table decorations is not allowed. All decorations are to be approved by management before putting up. The use of these items will incur an extra cleaning fee.

Payment: All accounts are to be settled prior to, or on the day of the function unless by prior arrangements. Personal cheques will not be accepted. We accept Cash, electronic transfer, Visa, MasterCard or Amex (2% surcharge applies with Amex cards).

Pricing: Pricing and conditions are subject to change at any time at the discretion of management.

Cancellation: In case of cancellation, The British Hotel Port Adelaide, will refund the deposit up to 30 days prior to the function. Within 30 days of the function we will retain the deposit as compensation for the loss of business.

Music: Management reserves the right to control volume levels of all music types in any function to preserve the rights of other hotel guests.

Smoking: In accordance with South Australian Government regulations, all Private Function Rooms are non-smoking. Smoking is permitted on balcony and designated areas.

Security Guards: To ensure safety, The British Hotel Port Adelaide, will require security guards for certain functions. If security is required for your function you, as the client, will be billed accordingly.

Name:_____ **Date:**_____ **Sign:**_____