

BELAIR
HOTEL

— EST.1869 —

Functions Pack 2018

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Our Function Spaces

The Function Room



An intimate light-filled space with large windows and private decking area that gives you the feeling of sitting amongst the tree-tops.

The room is ideal for any sit-down event from a small business meeting, cocktail style event, anniversary or birthday celebrations and end-of-year work functions. AV facilities include a large drop down projector screen with both AVI & HDMI inputs.

Maximum capacity: 60 people (sit-down)
70 people (stand-up)

Main Bar



With a fresh, open feel and the modern decor from the rest of the hotel flowing through, it's an ideal spot to settle in with your family & mates for a quiet afternoon of drinks & nibbles.

This area is for public use but groups can come in & order from our extensive bistro menu featuring a large selection of shared plates, pizzas and Al La Carte fare.

Terms & Conditions

Minimum spend of \$2000 or a room hire fee(\$150) may apply

All events are required to pay a deposit of \$150 to secure the booking. The deposit will come off the total bill at the end of the event.

Deposit and Confirmation

All reservations will be held for fourteen days without a deposit. If the deposit is not received within fourteen days, management reserves the right to cancel the booking and allocate the venue to another client.

Final Numbers and Payment

Final numbers are to be confirmed no less than seven days from the reservation date. Increases in numbers will be accommodated where possible, but are not guaranteed. Any outstanding amount is to be paid in full by conclusion of event.

Cancellation

Cancellations are to be made 14 days prior to booking. In the event of cancellation of a confirmed reservation, the deposit and any monies paid are refunded at Belair Hotel's discretion. All cancellations must be submitted in writing to management.

Responsibility

The organiser of the function is financially responsible for any damages/breakages sustained to the Belair Hotel by the organiser, invitees or other persons attending the function. This includes equipment sub-hired by the Belair Hotel on behalf of the organisers. The Belair Hotel will not accept any responsibility for the damage or loss of merchandise left prior to, during or after the function.

Menu Selections

Food and beverage selections must be finalised at least fourteen days prior to date of reservation. Menu items are subject to variation in line with availability. Menus, descriptions and wines detailed in this package are indicative only. They may change seasonally or due to availability. All prices are based on current costs and are subject to change.

Children

Children's meals are available for children that suit ages 12 years and younger. Please ask management for details.

Allergies

Belair Hotel is to be informed of any allergies upon confirmation of menu. We strongly encourage the allergy sufferer to contact us directly to discuss the severity of the allergy and the best way to manage the allergy. Once we have spoken to the allergy sufferer we will do our best to minimise the risk, however as we are a commercial kitchen we cannot guarantee there will be trace allergens.

Cakes

Whilst the Belair Hotel generally prohibits food from being brought into the hotel for consumption, a cake may be brought in for celebratory purposes and incur a cake cutting fee of \$2.50 per head. The organiser must advise the Hotel of their intention to

bring a cake when making the booking. The cake should be given to a member of staff upon arrival, for refrigerated storage in the kitchen. The cake will be presented at an agreed time, then taken away for cutting, plating and garnishing, and distributed to guests.

Decorations

Confetti and metallic scatters are not permitted in the Belair Hotel premises - a cleaning fee will be charged if this request is ignored. No displays, signage or displays are to be nailed,

screwed or adhered to any part of the building.

Compliance

The organiser must conduct the function in an orderly manner, in full compliance with legislation and the Belair Hotel's code of conduct. Whilst the enjoyment of guests is of the highest priority, the Belair Hotel is bound by legislation and standards pertaining to responsible service of alcohol, smoking, gaming and general behaviour. Management reserves the right to exclude or eject all objectionable persons from the Belair Hotel without liability, and to

control sound levels of the event.

Smoking

In line with anti-smoking legislation, smoking is not permitted anywhere indoors at the Belair Hotel. Smoking is permitted in the outdoor veranda area.

Security

Functions may attract a charge for security, if Belair Hotel management determines with the function organiser that security will be required to ensure the safety of function guests and other Hotel patrons.

Set Menu

Entrée Option

Main Option

Dessert Option

Loaded Sundried

Tomatoes Dip balsamic glaze, pine nut, basil pesto, baby herbs, Turkish bread

Crispy Skin Pork belly

honey roasted dried fig, walnut pear fennel salad

House Smoked Chicken

semolina flatbread, tomato corn cous cous salsa, preserved lemon yoghurt

Grazing Platter cured meats, chargrilled vegetables, olives and marinated cheese, house selection of dip & crostini

Slow Roasted Lamb Rump

(GF) minted pea puree, sweet potato rosti, caponata, jus

House Made Mushroom

Tortellini (V) confit cherry tomato, spinach cream, citrus crumb

Scotch Fillet (GF)

saffron fondant potato, wild mushroom ragu, herb oil, jus

Pan Fried Salmon

pearl barley, beetroot, baby spinach warm salad, dill yoghurt & fried capers

Pan fried Chicken Breast

tomato olive puree, confit Mediterranean vegetables, fried capers & crumbled cherve

Cheese Plate croutons, dried fruit, fresh pear, quince paste

Baked Vanilla Cheesecake

hazelnut chocolate crust, Nutella chocolate sauce, port poached pear

Chocolate Peanut Butter

Pudding salted caramel ice-cream, vanilla anglaise

Lemon Curd Tard

blueberry compote, burnt meringue

Pricing

\$40 Per person

choice of 2 entrees & 2 mains

or

Choice of 2 mains & 2 desserts

Additional Sides

(5 serves per bowl)

Greek salad \$8

Roast Vegetables \$12

Kipfler bacon potatoes \$10

* Additional choice of entrée, main or dessert is \$5 per choice, per person. Dietary requirement options are available, which is to be arranged prior to event

* Please note menu items may change due to seasonal availability. Our Functions coordinator will confirm menu options when finalising.

Cocktail Menu

Snack Menu \$10pp

Pies

sausage roll

Vegetable spring rolls

samosas

Choice of 5 items 3 cold + 2 hot \$20

Additional items \$3.5

Cold

Rare Beef Crouton beetroot relish, goats curd

Sushi soy & wasabi

Ratatouille Tarts baby herbs, goats curd

Mexican Bean Tortilla sour cream, tomato salsa

Vietnamese cold roll soy & sweet chilli

Seafood

Cured salmon bruschetta dill cream, fried capers

Hot

Corn & jalapeno fritter chilli jam, tomato salsa

Beef Brisket Slider yellow pickle

Chilli lime grilled prawn skewers

Thai chicken sausage rolls tomato relish

Duck spring rolls chilli plumb jam

Sage & pumpkin croquettes hazelnut praline, kewpie mayo

Larger Bites \$7

Salt and pepper squid fries, kewpie mayo

Curry rice, pappadam

Gnocchi

Platters \$50

Antipasto Platter selection of cured meats, olives, marinated vegetables, feta, Turkish bread

Dips dip, Turkish bread, pita bread

Seasonal fruit platter

Sushi assortment of sushi

Gourmet pizza refer to pizza menu

Cheese three cheese, beetroot relish, pear, lavosh

Whole Honey Leg Ham Locally smoked ham, selection of mustards, pickles, crusty bread (\$300 per whole ham & condiments)

Sweets

Double chocolate Brownie

Caramel Chocolate Slice

Lemon & Passionfruit Slice

Raspberry Friends

Yoder Smokehouse Menu

Gourmet House Smoked Buffet Experience

- Two choices of entrées from cocktail menu

Choice of Protein (choice of 3)

- Brisket
- Chicken
- Chorizo
- Salmon
- Smoked Eggplant & haloumi skewers
- Lamb
- Pulled pork

Spec and kipfler potato salad

Parmesan corn

Greek salad

Texas toast

Choice of dessert

- Pavlova
- Brownie

\$55 per person

* \$5 per person for an extra protein selection

Classic Set Menu

\$30 Per Person

Shared entrée (one of each)

Corn and Jalapeno Fritters (v) Tomato salsa, chilli jam, ginger

Duck Spring Rolls shitake mushroom, plum dipping sauce

Mains

Belair Beef Burger beef patty, streaky bacon, beetroot, lettuce, cheese, tomato, tomato relish, mayo, fries

Roast of the day kipper potatoes, roast carrot, broccolini, pumpkin puree, gravy & sauce Beer

Battered Flathead garden salad, chips, tartare, lemon

Chicken Breast Schnitzel garden salad, chips, choice of sauce

Spiced Salt & Pepper Squid garden salad, chips, kewpie, lemon

Pan-fried Gnocchi (v) roast mushrooms, smoked cherry tomatoes, kale basil pesto, ricotta, fried kale

Dessert

Baked Cheesecake chocolate ganache, poached pear

Chocolate Brownie ganache, berries & cream

High Tea

Bookings Essential

*Vegan and Vegetarian options available

Choice of 4 \$20

Additional items \$3.5

Selection of Finger sandwiches

Selection of Mini quiche

Mini ham & cheese croissants

Mini curry puffs

Raspberry friands

Scones jam & cream

Strawberry Macarons

Double chocolate fudge brownie

Conference Menu

\$30 pp

Arrival

Tea, Coffee, Juice

Morning Tea

Scones

Mixed selection of Danishes

Lunch

Assorted baguettes

Greek salad

Optional Choice of Hot dish (add \$10)

Afternoon Tea

Fruit platter

Optional choice of House made cookies or brownies (add \$3)

Grazing Tables

Standard Package \$25 Per Person

- Selection of cured meats
- Olives
- Breads, crackers & Grissini
- Assorted cheese
- Marinated vegetables
- Dips
- Mustards
- Chutney
- Nuts
- Dried Fruits

Premium Package \$35 Per Person

- Olives
- Breads, crackers & Grissini
- Assorted cheese
- Marinated vegetables
- Dips
- Mustards
- Chutney
- Nuts
- Dried fruits
- Fresh seasonal Fruit
- Vegetable crudités
- Assorted sushi
- Whole leg ham

Deluxe Package \$35 Per Person

- Olives
- Breads, crackers & Grissini
- Assorted cheese
- Marinated vegetables
- Dips
- Mustards
- Chutney
- Nuts
- Dried fruits
- Fresh seasonal Fruit
- Vegetable crudités
- Assorted sushi
- Whole leg ham
- + Assorted pizzas walked around

Beverage Options

Please note there is no physical bar in the room

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Option 1: Dry Bar

Staff member will be stationed in the room serving your guests and will set up a bar in the room consisting of ice buckets, selected bottled beer, wine & cider (up to 3 bottles of wine, 2 beer, 1 cider)
This is consumption based per bottle.

Option 2: Main Bar

All guests will go to the main bar (a quick trip down the hall) to purchase their drinks separately

Option 3: Tab on bar

All guests will receive a wrist band that allows them access to your private tab. This tab can be limited and can either have full access to the bar or you may choose specific drinks they may have.

Beverage List

Sparkling	Bottle
Angas Brut Chardonnay Pinot Noir, South Australia	26
The Lane 'Lois' Blanc de Blanc NV, Adelaide Hills	38
Bird in Hand Pinot Noir, Adelaide Hills	46
Stone Bridge Sparkling Shiraz, Clare Valley	38
Pete's Pure Prosecco NV, River Land SA	32
White	
Mojo Moscato, Limestone Coast 2016	34
Jeanneret Riesling, Clare Valley 2016	38
Pewsey Vale Riesling, Eden Valley 2016	40
Longview 'Whippet' Sauvignon Blanc, Adelaide Hills 2016	36
Giesen Estate Sauvignon Blanc, Marlborough, NZ 2016	36
Shaw+Smith Sauvignon Blanc, Adelaide Hills 2017	48
Paracombe Pinot Gris, Adelaide Hills 2017	38
The Lane 'Block 1A' Chardonnay, Adelaide Hills 2017	38
Pikes 'Valley's End' Sauvignon Blanc Semillion, Clare Valley 2017	38
Red	
Kilikanoon Grenache, Shiraz, Mataro, McLaren Vale 2015	38
Maxwell 'Little Demon' Cabernet Merlot, McLaren Vale 2015	34
St Hallett 'Black Clay' Shiraz, Barossa Valley 2016	36
Penny's Hill 'Cracking Black' Shiraz, Barossa Valley 2016	42
Bleasdale 'Mulberry Tree' cabernet Sauvignon, Langhorne Creek 2014	36
Jeanneret 'Rank & File' Shiraz, Clare Valley 2016	40
Riposte 'The Dagger' Pinot Noir, Adelaide Hills 2017	36
Rockford Alicante Bouchet, Barossa Valley 2017	48

Beer & Cider List

Cascade Light	6.5
Coopers Pale Ale	7.5
Tooheys Extra Dry	7.5
Adelaide Hills Apple Cider	8
Adelaide Hills Pear Cider	8
Boags Premium	9

*Beer and cider choices are flexible, must be available in the main bar

Soft Drinks \$10 Per Jug

Pepsi

Pepsi Max

Lemonade

Squash

Lemon Lime & Bitters