



BELAIR HOTEL

FUNCTION PACK 2020

FUNCTIONS
EVENTS
PRESENTATIONS
MEETINGS

141 Main road
Blackwood south australia
ph: (08) 8278 8777
email: bistro@belairhotel.com.au
web: www.belairhotel.com.au

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:

80 people (sit-down)

90 people (stand-up)

THE 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 & friends for a quiet afternoon of drinks and 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.

MENUS

PREMIUM SET MENU

two course \$45

three course \$55

Shared Entree

Popcorn pork belly, apple + celeriac remoulade, oregano, lemon mayo

Forest mushroom arancini, fior di latte, basil aioli, truffle pecorino (v)

Pan fried tommy rough bruschetta, green olive tapenade, tarragon mayo, preserved lemon, charred ciabatta

Mains

Roast pumpkin Gnocchi, butternut pumpkin, shallots, spinach, witlof & pecan salad (v)(gfo)

Salmon, roast kipfler potatoes, dill mayo, peperonata, crispy capers, roast cherry tomato (gf)

Roast of the day with pumpkin, carrot, green beans, potatoes, Yorkshire, gravy and sauce (gfo)

300g Scotch fillet, potato croquette, braised baby leek, house dried tomato, romanesco, thyme jus

Desserts (alternate drop)

Apple + polenta pudding, caramel sauce, vanilla gelato

Tiramisu, espresso, marscapone, savoiardi biscuits

MENUS

CLASSIC SET MENU

two course \$30
three course \$40

Entree

Forest mushroom arancini, fior di latte, basil aioli, truffle pecorino (v)

Mains

Eggplant parmigiana with buffalo mozzarella, tomato ragout, parmesan, fresh basil, chips and garden salad (v)

Roast of the day with pumpkin, carrot, green beans, potatoes, Yorkshire, gravy and sauce (gfo)

Beer battered fish and chips with tartare, chips, garden salad

Free range chicken schnitzel with Italian herb crumb, chips, garden salad and sauce of your choice

Dessert

Tiramisu, espresso, marscapone, savoiardi biscuits

MENUS

CANAPE MENU

Choice of 4 items \$20pp

Additional items \$4pp

Larger bites \$7pp

Platters \$50

Cold

Rare beef en croute with porcini & parmesan

Caponata tarts with goats cheese & baby herbs

Roma tomato, buffalo mozzarella & basil bruschetta

Smoked salmon bruschetta, buffalo ricotta, dill, fried capers

Hot

Truffle & parmesan polenta chips

Sicilian braised lamb meatballs with tomato sugo

Gremolata prawn skewers

Pulled Lamb sliders

Sweets

Cannoli

Zeppole

Larger Bites

Salt & pepper squid, fries, kewpie mayo

Beer battered fish, fries, tartare

Gnocchi, butternut pumpkin, shallots, spinach, witlof & pecan salad

Platters

Antipasto platter

Dips platter

Fruit platter

Gourmet pizza platter (3)

Cheese platter

MENUS

GRAZING TABLE

The Belair Grazing Table \$30pp

minimum guests: 20

- Selection of cured meats
- Olives
- Breads,
- Crackers
- Grissini
- Assorted cheese
- Marinated vegetables
- Dips
- Fresh fruit
- Nuts
- Dried Fruits

MENUS

CONFERENCE MENU

\$25 per person

Arrival

Tea, filtered coffee, juice

Morning Tea

Sweet or savory scones
OR
Mixed selection of Danishes

Lunch

Assorted baguettes
Greek salad
Optional Choice of Hot dish
(add \$10 per person)

Afternoon Tea

Fruit platter

Optional choice of house made
Cookies
or Brownies
(add \$3 per person)

Unlimited barista made coffee \$5 per person

BEVERAGE OPTIONS

DRY BAR

A Staff member will be stationed in the room serving your guests from a beverage package of your choice.

Standard Package

2 hours \$30 pp
3 hours \$35 pp
4 hours \$40 pp

Beer & Cider

Hahn Super Dry, Coopers Pale, Cascade Premium Light
Adelaide Hills Apple cider

Wine

Sparkling – Angus Brut Cuvee
White – Longview 'Whippet' Sauvignon Blanc 2019
Red – Kaesler 'Stonehorse' Shiraz 2017

Unlimited soft drinks & juices

Unlimited soft tea & coffee

Premium package

2 hours \$40 pp
3 hours \$45 pp
4 hours \$55 pp

Beer & Cider

Hahn Super Dry, Coopers Pale Ale, Coopers Sparkling Ale, James Boags Premium,
Heineken, Peroni, Corona, Stone & Wood, Pacific Ale

(Choose and 3 types from the beer above)

Adelaide Hills Apple cider

Wine

Sparkling – The Lane 'Lois' Blanc De Blanc NV
White – Shaw & Smith Sauvignon Blanc 2019
Red – Hentley Farm 'Villain & Vixen' Shiraz 2018
Rose – Howard Vinyard Cabernet Franc Rose 2019

Unlimited soft drinks & juices

Unlimited tea & coffee

BEVERAGE OPTIONS

MAIN BAR

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

TAB ON BAR

All guests will receive a wristband 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.

Subsidized tabs are also available, wherein the host will pay for a portion of each drink. Meaning guests pay for their own drinks at a discounted price.

TERMS & CONDITIONS

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. Minimum spend of \$500 or a room hire fee or \$150 may apply.

All booking are subject to the terms and conditions set out here.

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, if a confirmed booking is cancelled more than 14 day from the function date, the hirer is eligible for a full refund of their deposit. A cancellation less than 14 days from the function dates incurs a charge of 50% of the deposit. Those cancelled less than 7 days from the function date will lose the full amount of their deposit.

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 14 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

A cake may be brought in for celebratory purposes and incur a cake cutting fee of \$2.50 per head. If the organiser does not want the cake cut, they are to pay a \$10 cakage fee per cake for the hotel to supply a cake stand, knife, matches, napkins, spoons, forks, plates and candles if needed. 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.

Audio Visual

Any audio visual requirements must be specified 7 days prior to the function date and discussed with the functions manager. It is the responsibility of the organiser to ensure all audio visual supplied is compatible with The Belair Hotels equipment.

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 private outdoor veranda area or sports bar outdoor 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.

Dress Code

All function guests must adhere to The Belair Hotels dress code. Neat, casual dress is required unless prior arrangements have been made.