

BELAIR HOTEL

FUNCTION PACK 2020

FUNCTIONS
EVENTS
PRESENTATIONS
MEETINGS

OUR *FUNCTION SPACES*



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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. Theroom 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:
50 PEOPLE (SIT-DOWN)
50 PEOPLE (STAND-UP)

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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.

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MENUS

PREMIUM SET MENU

TWO COURSE \$40
THREE COURSE \$50

SHARED ENTREE

PULLED PORK + FONTINA CROQUETTE
APPLE SLAW, PRESERVED LEMON MAYO

ROAST CAPSICUM ARANCINI (V)
OLIVE TEPENADE, FRESH BASIL

TOMATO BRUSCHETTA (V) (GFO)
FRESH TOMATO, BASIL, FIOR DI LATTE, BALSAMIC

MAINS

SPINACH + RICOTTA RAVIOLI (V)
ROAST MUSHROOMS, CREAMY TRUFFLE SAUCE, FRIED SAGE,
ROAST PINE NUTS

TWICE COOKED DUCK BREAST (GF)
WILD RICE + BROAD BEANS, PICKLED APPLE,
CHERRY GLAZE

CRISPY SKIN SALMON (GF)
WATERMELON, RADISH + MINT SALAD, WHIPPED FETTA,
ROAST ALMONDS

300G GRAIN FED SIRLOIN (GFO)
KIPFLER + SPECK SALAD, CAPONATA, BROCCOLINI,
RED WINE GLAZE

DESSERT

TORTA CAPRESE (V)
CHOCOLATE, ALMONDS, VANILLA MASCARPONE, PASSIONFRUIT
SYRUP

VANILLA PANNA COTTA (GFO)
LIMONCELLO SYRUP, CANDIED LEMON ZEST,
ALMOND BISCOTTI



MENUS

CLASSIC SET MENU

TWO COURSE \$30
THREE COURSE \$40

ENTREE

ROAST CAPSICUM ARANCINI (V)
OLIVE TEPENADE, FRESH BASIL

MAINS

EGGPLANT PARMIGIANA (V)
WITH BUFFALO MOZZARELLA, TOMATO RAGOUT, PARMESAN,
FRESH BASIL, CHIPS AND GARDEN SALAD

ROAST TURKEY (GFO)
CRISPY GARLIC CRUSHED POTATOES, PUMPKIN, CARROT,
GREEN BEANS, BASIL + PARMESAN STUFFING,
HOUSE GRAVY, CRANBERRY SAUCE

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

CHRISTMAS PUDDING (V)
BRANDY ANGLAZE, CREAM, CHERRY COMPOT



MENUS

CANAPE MENU

CHOICE OF 4 ITEMS \$20PP
ADDITIONAL ITEMS \$4PP

COLD

RARE BEEF EN CROUTE WITH PORCINI
& PARMESAN

CAPONATA TARTS WITH GOATS CHEESE
& BABY HERBS (V)

MEDITERRANEAN VEGETABLE
BRUSCHETTA (V)

SMOKED SALMON BRUSCHETTA, BUFFALO
RICOTTA, DILL, FRIED CAPERS

HOT

ROAST CAPSICUM ARANCINI (V)

PULLED PORK + FONTINA CROQUETTE

GREMOLATA PRAWN SKEWERS

LAMB SLIDERS

SWEETS

CANNOLI

PLATTERS

ANTIPASTO PLATTER 60.0

DIPS PLATTER 30.0

FRUIT PLATTER 30.0

GOURMET PIZZA PLATTER (3) 50.0

CHEESE PLATTER 60.0



MENUS

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CONFERENCE MENU

\$25 PER PERSON

ARRIVAL

TEA, FILTERED COFFEE, JUICE

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MORNING TEA

SWEET OR SAVORY SCONES

OR

MIXED SELECTION OF DANISHES

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LUNCH

ASSORTED BAGUETTES

GREEK SALAD

OPTIONAL CHOICE OF HOT DISH
(ADD \$10 PER PERSON)

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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 CUVÉE
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 3 TYPES FROM THE BEER ABOVE)

ADELAIDE HILLS APPLE CIDER

WINE

WHITE – SHAW & SMITH SAUVIGNON BLANC 2019
RED – HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ 2018
ROSE – ROCKFORD 'ALICANTE' BOUCHET 2018

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 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 subhired 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.