

***BELAIR
HOTEL***

**FUNCTION PACK
2021**

**FUNCTIONS
EVENTS
PRESENTATIONS
MEETINGS**

141 MAIN ROAD BLACKWOOD, SOUTH AUSTRALIA - (08) 8278 8777 - BISTRO@BELAIRHOTEL.COM.AU
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. 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)

FRI-SUN ROOM HIRE \$150

.....



.....

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.

60 PEOPLE (STAND-UP)

.....

MENUS

PREMIUM SET MENU

TWO COURSE \$40
THREE COURSE \$50

SHARED ENTREE

GREEN PEA, PROVOLONE + SAFFRON ARANCINI (V)
CHEVRE, TOMATO + CHILLI SUGO

PORK + VEAL SICILIAN MEATBALLS (GFO)
TOMATO SUGO, FIOR DI LATTE, FOCACCIA

ROASTED MUSHROOM + STRACCIATELLA BRUSCHETTA (GFO) (V)
SALSA FRESCA, FIG VINCOTTO

MAINS

SPINACH + RICOTTA CANNELLONI (V)
TOMATO SUGO, BASIL PESTO, GRANA PADANO

TWICE COOKED DUCK BREAST (GF)
CELERIAC FONDANT, CANNELLINI BEAN PUREE,
MARSALA POACHED PEAR, TOASTED BUCKWHEAT

CRISPY SKIN SALMON
CHERRY TOMATO + SHALLOT TART,
SPINACH, WATERCRESS + RADISH SALAD,
PRESERVED LEMON DRESSING

250G EYE FILLET (GFO)
TRUFFLE + PARMESAN SHOESTRING FRIES, BUTTERED SPINACH,
BALSAMIC TRUSS TOMATO

DESSERT

LAMBRUSCO POACHED PEAR (V)
CHESTNUT + HAZELNUT CRUMB, VANILLA BEAN ZABAIONE

TIRAMISU CHEESECAKE (V)
CHOCOLATE GANACHE, RASPBERRIES



MENUS

CLASSIC SET MENU

TWO COURSE \$30
THREE COURSE \$40

ENTREE

GREEN PEA, PROVOLONE + SAFFRON ARANCINI (V)
CHEVRE, TOMATO + CHILLI SUGO

.....

MAINS

EGGPLANT PARMIGIANA (GFO)(V)
CRUMBED EGGPLANT, BUFFALO MOZZARELLA, TOMATO RAGOUT,
PARMESAN, SALSA VERDE, GARDEN SALAD, CHIPS

ROAST OF THE DAY (GFO)
CRISPY GARLIC CRUSHED POTATOES, PUMPKIN, CARROT,
GREEN BEANS, YORKSHIRE PUDDING, HOUSE GRAVY

FERGUSONS SA SUSTAINABLE FISH AND CHIPS*
TARTARE, CHIPS, GARDEN SALAD, LEMON

FREE RANGE CHICKEN SCHNITZEL
WITH ITALIAN HERB CRUMB, CHIPS, GARDEN SALAD
AND SAUCE OF YOUR CHOICE

.....

DESSERT

HONEY + THYME PANNA COTTA (GFO)
BITTER ORANGE GRANITA, ALMOND BISCOTTI



MENUS

CANAPE MENU

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

COLD

RARE BEEF EN CROUTE WITH PORTOBELLO
& PARMESAN

PEPERONATA TARTS WITH GOATS CHEESE
& BABY HERBS

ROASTED MUSHROOM + STRACCIATELLA
BRUSCHETTA

SMOKED SALMON BRUSCHETTA, BUFFALO
RICOTTA, DILL, FRIED CAPERS

.....

HOT

PARMESAN + HERB POPCORN CHICKEN

PORK + VEAL SICILIAN MEATBALLS

GREMOLATA PRAWN SKEWERS

BRAISED LAMB SLIDERS

.....

SWEETS

ZEPPOLE

PLATTERS

ANTIPASTO PLATTER 60.0

DIPS PLATTER 30.0

FRUIT PLATTER 30.0

GOURMET PIZZA PLATTER (3) 50.0

CHEESE PLATTER 60.0

BAGUETTE PLATTER 60.0

BRAISED LAMB SLIDER PLATTER 60.0



MENUS

|

CONFERENCE MENU

\$25 PER PERSON

ARRIVAL

TEA, FILTERED COFFEE, JUICE

.....

MORNING TEA

SCONES WITH CREAM + JAM

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 – THE LANE 'LOIS' BLANC DE BLANC
WHITE – LONGVIEW 'WHIPPET' SAUVIGNON BLANC 2020
RED – KAESLER 'STONEHORSE' SHIRAZ 2019

UNLIMITED SOFT DRINKS & JUICES
UNLIMITED 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

SPARKLING - BIRD IN HAND PINOT NOIR
WHITE – SHAW & SMITH SAUVIGNON BLANC 2020
RED – HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ 2018
ROSE – ROCKFORD 'ALICANTE' BOUCHET 2020

UNLIMITED SOFT DRINKS & JUICES



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 following terms and conditions.

Deposit and Confirmation

All reservations will be held for fourteen at which point a deposit is required to confirm the booking. 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

Belair Hotel management may deem security necessary for certain functions. The preferred security company of the hotel is the only security company to be used and will attract a charge.

Dress Code

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