



FUNCTIONS

The heritage listed 'Prince Albert Hotel', located on tree-lined Wright St is one of the oldest, licensed establishments in South Australia. Recent renovations have seen the hotel develop into a modern pub whilst maintaining it's natural charm.

Come in for a cold beer in the front bar, relax for a casual lunch on the balcony or enjoy the experience of live music. The Bistro serves up modern pub fare and is famous for its great selection of burgers all designed to help provide a unique, casual dining experience.

We offer a number of exclusive function rooms which can be booked for your next social or corporate event.

THE PRINCE ALBERT HOTEL - IT'S A PUB

THE SPACES

THE LOWE ROOM

Capacity: 30 Standing, 30 Seated.

Room Hire: \$50 (Fri - Sat) & \$POA (Sun - Thurs)

Deposit: \$50

Min Spend: Nil

The Lowe Room is suited for meetings, training sessions, dinner functions or small cocktail shows during the day or evening.

Facilities: Sound System, Air-conditioner, IPod, CD player, Projector & Screen, DVD.

THE BOARD ROOM

Capacity: 18 seated

Room Hire: \$50

Deposit: \$50

Min Spend: Nil

Located on the first floor, this room is ideal for meetings and small dinner functions.

THE SPACES

UPSTAIRS FUNCTION ROOM & BALCONY

Capacity: 120 guests cocktail style, 50 seated (Main Room) 32 seated (Balcony).

Room Hire: \$300 (Fri - Sat), \$POA (Sun - Thurs)

Deposit: \$300

Min Food: \$400

The Upstairs Function Room features a large entertaining space inside and a large balcony overlooking tree-lined Wright St. The room has a private bar and bathroom facilities as well as a new A/V system to entertain your guests.

Facilities: Sound System, Air-conditioner, iPod, CD player, Projector with DVD player, plasma, gas heaters (balcony), private bar with tap beer, private toilets.

THE CORNER BAR

Capacity: 50 Cocktail, 30 Seated
\$200 (Sat), \$POA (Sun - Fri)

Deposit: \$300

Min Food: \$300

The Corner Bar provides a great space for entertaining guests for birthdays, corporate functions and Xmas parties. The room features a full bar surrounded by a traditional jarra bar, A/V facilities and direct access to the outdoor space in front of the hotel.

Facilities: Sound System, Air-conditioner, iPod, CD player, Plasma Screen, Full Private bar with Beer Taps.

PLATTERS

SIMPLE PLATTERS & SPREADS

POTATO WEDGES - served with Sour Cream & Sweet Chilli dipping sauce \$30

DIPS PLATE - Toasted pita bread served with three house-made dips \$60

FRUIT PLATTER - Selection of seasonal local fruits \$65

PIZZA BREADS - Caramelized onion, rosemary & sea salt \$65

PLOUGHMANS SPREAD - Cured meats, pickled vegetables, cheeses & breads - \$70

FRUIT FONDUE - Seasonal Fruit served with chocolate fondue - \$80

CHEESE BOARD - Selection of local cheeses, dried fruits & crackers \$60

VEGETABLE CRUDITIES - Assortment of garden vegetables with house-made dips \$60

COCKTAIL PLATTERS

CATEGORY 1 - \$60 EACH (30 PIECES PER PLATTER)

1. Harrisa Spiced Chicken Drumettes
2. Chicken Skewers served with Satay Sauce
3. Quiche - Leg Ham, Mushroom & Cheese OR Vegetarian
4. Arancini Balls served with Warm Tomato & Basil Sauce
5. Pork Meatballs served with Spicy Tomato Sugo
6. Cucumber Boats filled with Cream Cheese & Sundried Tomato
7. Witlof Pork - Asian Style Pork served in a Witlof leaf
8. Crispy Salt & Pepper Chicken Strips with Sweet Chilli Sauce
9. Beef Skewers with Sweet Soy & Lime Marinade

CATEGORY 2 - \$70 EACH (30 PIECES PER PLATTER)

10. Salt & Pepper Squid with House-made Aioli
11. Chicken & Mushroom Filo Triangles
12. Vegetarian Spring Rolls with Sweet Asian Dipping Sauce
13. Fish & Chip Cones
14. Prawn Cocktail - Prawns, Lettuce & Cocktail Sauce served in a Witlof Leaf
15. Vegetarian Cold Rolls served with Sweet Chilli and Soy
16. Gourmet Pies served with Beerenberg Tomato Sauce
17. Spinach & Ricotta Triangles
18. Assorted Sushi Rolls
19. The PA Pizza Slabs; Margherita, BBQ Chicken or Supreme

CATEGORY 3 - \$85 EACH (30 PIECES PER PLATTER)

20. Mini Gourmet Burgers
21. Mini Hotdogs with Cheese, Sauce and Mustard
22. Tempura Prawn Skewers
23. Mini Beef Wellington - Pieces of steak with Mushroom and Baby Spinach rolled in Puff Pastry.
24. Oysters - Natural or Kilpatrick
25. Beef OR Prawn Cold Rolls served with Sweet Chilli and Soy
26. Rare Lamb Crostini - Lamb pieces, Rocket and Capsicum Coulis on a Puff Pastry Crostini.
27. Lamb Koftas with Spiced Yoghurt
28. Mini Chicken Caesar Baguettues
29. Smoked Salmon, Chive & Cream Cheese Crostini

SET MENU

ENTREE

CHICKEN ROULADE Stuffed Chicken with semi-dried tomatoes, fetta & baby spinach with house made salsa & sticky balsamic.

AUSTRALIAN PRAWN SKEWERS Tempura prawns served on julienne Asian vegetables with sweet & sour sauce.

ROAST VEGETABLE TART Mediterranean roast vegetables in crispy puff pastry topped with wild rocket finished with capsicum coulis.

HERB CHICKEN SALAD Lemon & herb marinated chicken tenderloin on salad of baby spinach, julienne vegetables, dressed with roast capsicum Aioli

PORK BELLY Tender pieces of Pork Belly, served on snow pea tendrils with our chilli caramel dressing.

MAIN

HERB & GARLIC BAKED BARRAMUNDI FILLET Barramundi served on a petite potato salad of capers & dill, drizzled with lemon & mint vinaigrette.

RIB-EYE STEAK 300gm Rib-Eye served with roasted rosemary baby potatoes, asparagus, red wine jus & béarnaise

CRISPY SKINNED CHICKEN BREAST Chicken Breast served on cauliflower & blue cheese puree, herb & garlic broccolini & confit cherry tomatoes finished with sweet balsamic glaze.

VEGETARIAN RISOTTO Roast pumpkin, thyme & fetta risotto finished with fresh herbs, pinenuts & shaved parmesan.

VEGETABLE STACK Layers of roasted and char-grilled vegetables, surrounded by tomato petals, bocconcini & basil drizzled with sticky balsamic

DESSERT

WARM CHOCOLATE BROWNIE Brownie served with chocolate sauce, vanilla bean ice-cream & fresh strawberries.

FRUIT PLATE Chef's choice of seasonal fruits topped with passionfruit coulis.

CHEESE BOARD Selection of cheese served with lavosh, quince paste and dried fruit.

STICKY PECAN PUDDING Moist pudding served with caramel sauce, vanilla bean ice-cream & fresh strawberries

MINI PAVLOVA Topped with fresh fruit and berries topped with passionfruit coulis

PRICE OPTIONS

Single Course Menu (one choice of MAIN) \$26

Two Course Menu (one choice of; ENTREE & MAIN) \$32

Three Course Menu (one choice of; ENTREE, MAIN & DESSERT) \$38

ALTERNATIVE DROP \$2 per course, per person, e.g. two choices of ENTREE + two choices of MAIN = \$36

ORDERS TAKEN \$3 per course, per person, e.g. two choices of ENTREE + two choices of MAIN = \$38

All prices include dinner rolls and bowls of salad greens for table

DRINK OPTIONS

We are happy to tailor a drinks package or option to suit all occasions. These include anything from subsidized drinks to specifically designed drink packages. Below are a few we have preselected for your convenience.

DRINKS PACKAGES

OPTION 1 \$32 (3hrs) \$4/person for each additional hour

GISA 'ARC' Sparkling Brut

GISA 'ARC' Semillon Sauvignon Blanc

GISA 'ARC' Shiraz

Coopers Pale Ale, West End Draught, Hahn Premium Light
Juice & Soft Drinks

OPTION 2 \$39 (3hrs) \$5/person for each additional hour

Dunes & Greene Sparkling Chardonnay Pinot Noir

Nautilus Sauvignon Blanc

Langmeil 'The Long Mile' Shiraz

Jim Barry 'Cover Drive' Cabernet Sauvignon

Little Creatures Pale Ale, Hahn Super Dry, Hahn Premium Light
Juices & Soft Drinks

DRINK PRICE GUIDE

Wines by the glass from \$5.5

Tap Beers from \$5.0 a schooner

Spirits w/ a mix from \$8.0

Soft Drinks from \$3.50

Wine Selection and Drink Prices are Subject to Change.

MEETINGS PACKAGES

ROOM HIRE

See function room hire above

EXTRAS AVAILABLE FOR HIRE:

Whiteboard \$20

Projector & Screen \$20

Flip Chart \$20

Instant Coffee & Tea Facilities \$20

MORNING TEA OPTIONS

Fruit Platter \$40

Mini Muffins & Biscuits \$5/person

Danishes & Pastries \$7/person

LUNCH OPTIONS

Selection of Wraps & Mini Caesars \$10

Or...

Pre-order from the A la Carte Menu

Or...

Choose from our Set Menu or Platter Menu

AFTERNOON TEA OPTIONS

Serves up to 20

Fruit Platter \$40

Dips Platter \$40

Cheese Board \$60

TERMS & CONDITIONS

CONFIRMATION AND BOOKING Payment of a deposit and completion of a booking form **MUST** accompany this confirmation. The deposit will be deducted from your final account. Management reserves the right to cancel the booking and allocate the space to another client if this confirmation is not received.

Tentative bookings will be held for 7 days only. Tentative bookings not confirmed within 7 days will automatically be available to other clients. To confirm your booking the room hire charge must be paid within the 7 days of the original booking date.

PAYMENT All accounts are to be finalised prior to, or on completion of the function. Payment may be made by cash, EFTPOS or on a major credit card. Note Payment by Amex and Diners may attract a 3% surcharge. Personal cheques will not be accepted.

ADVICE OF FINAL NUMBERS Anticipated final numbers should be known at least 7 days prior to the function date.

MENU Details of selected food and beverage options must be finalised at least 7 days prior to the function date. Any special dietary requirements such as vegetarian, vegan, gluten free or food allergies must be communicated upon initial arrangement of menu.

CANCELLATION In the unfortunate event that a confirmed booking is cancelled, the deposit will be held until a replacement function has confirmed with a deposit.

OCCUPATION OF FUNCTION AREAS The client agrees to commence the function at the time agreed upon. Function spaces need to be vacated 15min prior to closure of the Hotel.

Upstairs function spaces are to be vacated by 11:45pm Monday through Thursday, and by 8:15pm on Sundays. The Hotel will cease trading at the discretion of the Manager, not exceeding midnight Mon – Thurs, 1:45am Fri and Sat, and 8:30pm Sundays.

Access to the function room on the day of the event, for the purposes of setting up should be organized with management prior.

RESPONSIBILITY The client accepts responsibility for damages, breakages or loss of hotel property or equipment. The client is financially responsible for any damage sustained to the property of the Prince Albert Hotel prior, during or after the function by the client, clients guests, or outside contractors of the client.

RESPONSIBLE SERVICE OF ALCOHOL The Prince Albert Hotel promotes the responsible service of alcohol at all times. Intoxicated individuals will not be served alcohol.

Other

MINORS All children under the age of 18 must be under direct adult supervision **AT ALL TIMES**. Minors are not permitted on the licensed premise after 11.45pm.

SECURITY Functions such as 18th birthdays may attract a charge for security. The preferred security company used by The Prince Albert Hotel is the only security to be used in such circumstances. As a guide 1 guard will be required for 50 guests, 2 for 100 guests etc.. The extra cost for a security guard is \$50 per hour