

FUNCTIONS

@ THE HOLDY



Holdfast Hotel. 83 Brighton Road, Glenelg South SA 5045

T. 08 8295 2051 E. functions@theholdy.com.au

theholdy.com.au





EVENT SPACES

Function Room

Our private Function Room located at the front of our Restaurant is perfect for all functions. We can cater for stand-up cocktail parties, sit down dinners & corporate meetings. Our room facilities include two large televisions, projector and screen, wireless microphone & media connectivity. This room can be closed off for a more intimate affair or opened to incorporate a larger guest list.

Room Hire	\$300			
Deposit:	\$200			
Min Guests:	Stand Up	60	Sit Down	30
Max Guests:	Stand Up	120	Sit Down	60
Minimum Spend:	\$1000			

Alfresco Area

The Alfresco Area sits between our Beer Garden and Restaurant. This large open area features a lovely big fireplace, raised deck area & LCD TV.

Area Hire:	\$200			
Deposit:	\$200			
Min Guests:	Stand Up	40	Sit Down	20
Max Guests:	Stand Up	60	Sit Down	40
Minimum Spend	\$600			

Sunken Lounge or Raised Beer Garden

The Raised Beer Garden and Sunken Lounge areas can be sectioned off for all your stand-up function needs. These areas feature outdoor heating and cooling, high & low seating, a giant LCD screen in the main area and a smaller LCD in our Sunken Lounge.

Area Hire:	SUNKEN LOUNGE \$100	RAISED BEER GARDEN \$200
Deposit:	\$200	\$200
Min Guests:	20	40
Max Guests:	35	65
Minimum Spend:	\$250	\$450

Street Bar

Our Street Bar can be sectioned off which is perfect for stand-up cocktail functions. The area features high tables & chairs with its own TV.

Area Hire:	FREE		
Deposit:	\$200		
Min Guests:	30	Max Guests:	60
Minimum Spend:	\$300		



COCKTAIL PLATTERS

PLEASE NOTE: THE PRICES ARE FOR EACH INDIVIDUAL PLATTER. EACH PLATTER IS DESIGNED TO CATER FOR 8-10 PEOPLE

Classic Platters **\$45 Per Platter**

Wedges	w/ sour cream & sweet chilli sauce
Salt & Pepper Squid	w/ garlic aioli
Spring Rolls (V)	w/ sweet chilli sauce
Party Pies	w/ tomato sauce
Party Pasties	w/ tomato sauce
Party Sausage Rolls	w/ tomato sauce
Hot Wings (GF)	w/ dipping sauce
Fruit Platter (V) (GF)	w/ selection of seasonal fruits

Deluxe Platters **\$55 Per Platter**

Southern Fried Chicken	w/ chipotle dipping sauce
Crudities & Dips (V) (GF0A)	w/ chef selected dips, flat bread and assorted vegetable sticks
Satay Chicken Skewers	w/ dipping sauce
Spicy Popcorn Prawns	w/ BBQ dipping sauce
Cheese Burger Sliders	w/ beef pattie, cheese, tomato sauce (20 Pieces)
Chicken Burger Sliders	w/ coleslaw & chipotle aioli (20 Pieces)
Mini Bruschetta's (V)	w/ tomato, feta & basil

Pizza Platters (GF0A) **\$55 Per Platter**

The Napolitano (V)	w/ tomato sauce, cheese, tomato & basil
Dr Pepper	w/ tomato sauce, cheese, pepperoni & chilli
Porchetta Pig	w/ tomato sauce, pulled pork, corn & spring onion
BBQ Chicken	w/ chicken & BBQ sauce

Pricing Per Person (minimum 30 people)

Select 7 platters @ \$16 per person

or

Select 9 platters @ \$20 per person

Platter Additions **\$75 Per Platter**

Antipasto Platter	serves 15-20 people
Holly Cheese Platter	serves 25-30 people
Churro Platter	serves 25-30 people



CONFERENCE

All conference packages come with the use of our room's projector screen, lectern, TV screens WI-FI & wireless microphone.

Our conference room can cater for up to 70 people seated in a theatre style arrangement or up to 50 people seated at tables depending on your desired configuration.

Conference Room Hire (up to 8 hours)

\$150

Morning Tea

Chef selection & fruit juice \$8 per person

Lunch

Selection of wraps & soft drink \$15 per person

Afternoon Tea

Chef selection & fruit juice or soft drink \$8 per person

Morning Tea & Lunch or Lunch & Afternoon Tea \$20 per person

Morning Tea, Lunch & Afternoon Tea \$28 per person

Coffee Break

In room Coffee & Tea Station \$50 for the duration of your conference

BEVERAGE OPTIONS

Option One

On Consumption Guests pay for their own drinks

Option Two

Host Tab Drinks are placed on a customised tab that the host pays for at the end of the function. The Host can select the drinks they wish to be available.

Option Three

Subsidised Drinks Tab Guests pay \$4.00 & the remaining balance is charged to the Host's tab that is then paid for at the end of the function. The Host can select the drinks they wish to be available.

WRIST BANDS ARE PROVIDED FOR YOUR GUESTS WHEN YOU RUN A TAB FOR YOUR FUNCTION



SIT DOWN MENU OPTIONS

Set Menu Pricing

Choice of 1 entrée & 2 mains or 2 mains & 1 dessert **\$32 Per Person**

Choice of 2 entrée & 3 mains or 3 mains & 2 dessert **\$38 Per Person**

Choice of 2 entrée, 3 mains & 2 dessert **\$45 Per Person**

Add Garlic Bread \$1.50 Per Person

Add Dips w/ flat bread \$3.00 Per Person

Entrée

Satay Chicken Skewers w/ Vermicelli Noodles & Cucumber Riata (GF)

Prawn & Kim-chi Spring Rolls w/ Chilli Sambal

Tomato or Mushroom Bruschetta w/ Pesto, Danish Fetta & Balsamic Glaze

Spicy Popcorn Prawns w/ Lime Aioli

Meatballs w/ Napoli Sauce & Parmagiano Reggiano

Mains

Barramundi (GF) w/ Nicoise Salad

Balinese Grilled Chicken (GF) w/ Sautéed Asparagus, Kipfler Potatoes & Hollandaise Sauce

Lamb Cutlets (GF) w/ Kipfler Potatoes, Broccolini, Spicy Tomato Relish & Macadamia Pesto

Creamy Garlic Prawns (GF) w/ Wild Rice & Jasmine Pilaf

300g Porterhouse Steak (GFA) w/ Chips, Salad & Red Wine Jus, Cooked Medium

House Made Gnocchi (V) w/ Wild Mushroom Ragout, Kale & a Truffled Black Pepper Jus

Desserts

Triple Chocolate Brownie w/ Peanut Butter Ice-cream & Strawberries

Sticky Date Pudding w/ Butterscotch Sauce

Individual Pavlova w/ Passionfruit Sauce & Strawberries (GF)

Chu Chu Churros w/ Milk Chocolate Sauce

ALL DIETARY REQUIREMENTS MUST BE COMMUNICATED AT LEAST ONE WEEK BEFORE YOUR FUNCTION



TERMS & CONDITIONS

Deposits

All events are required to pay a \$200 deposit to secure the booking. The deposit is used as a tab on the day for food and beverage. Any remaining monies at the close of business will not be refunded. Reservations for the function facilities will be held for 14 days without payment. If the deposit has not been received by that time, management reserve the right to cancel the booking without notice & allocate the facilities to another client.

Final Numbers, Payment & Minimum spend

Final numbers are to be confirmed no later than 7 days prior to the reservation date. Remaining payments must be finalised on the night of the event via cash or accepted card we do not accept cheques nor do we invoice. Each function space carries a minimum spend. This can be made up of food and beverage but does not include room hire.

Cancellation

In the event of a cancellation of a confirmed event, any monies paid are refunded at the hotels discretion. Cancellations must be organised by speaking directly to the Functions Manager.

Menu Selection

Food & Beverage selections must be finalised no later than 7 days prior to the reservation date. Food & Beverage items are subject to availability & may be substituted with similar products. Food & Beverage pricing listed in this package are indicative only and may change seasonally or due to availability. All pricing is at current & are subject to change. The organiser must advise the hotel if looking to bring in a cake or cupcakes. The cake should be given to staff members on arrival, for proper storage.

Allergies

We are to be informed of any allergies prior to confirmation of the menu. We strongly suggest anyone suffering allergies to get in contact with our function team directly so we can work out the best way to manage severe allergies. As we are a commercial kitchen we cannot guarantee removal of trace allergens.

Decorations

Under no circumstances are confetti & metallic scatters allowed in the hotel or beer garden areas. A \$100 cleaning fee will be added to the function if this instruction has been ignored. No signs, banners or displays are to be nailed, screwed or adhered to any part of the building, inside or out.

Compliance

The organiser must conduct their function in an orderly manner, in full compliance with legislation & our hotel's code of conduct. Management reserves the right to exclude or eject any and all objectionable persons from the Holdfast Hotel without liability & to control all sound levels of the events hosted with us. Live music and or dj's are not allowed in our function areas or in our beer garden.

Responsibility

The organiser of the function is financially responsible for any damages/breakages sustained to the Holdfast Hotel by the organiser or any other person attending the function. This includes any items the Holdfast Hotel has sub-hired. We accept no responsibility for any items that are damage/stolen/broken left prior to, during, or after the event.

BYO Cake & Wine

We are happy for you to provide your own cake and wines. A \$2.00 per head cutting fee applies for it to be served individually with coulis & cream. This needs to be organised when confirming your menu. A \$15 corkage fee applies per bottle of 750ml wine brought from outside the venue. Wine that is brought in must not be already on our wine list. We do not allow BYO beer, soft drink or spirits.

Holdfast Hotel. 83 Brighton Road, Glenelg South SA 5045

T. 08 8295 2051 E. functions@theholdy.com.au

theholdy.com.au

