

# FUNCTION PACK

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**palais**  
HOTEL





## CONTACT INFORMATION

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FUNCTION MANAGER

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A THE ESPLANADE  
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# GENERAL INFORMATION

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THANK YOU FOR CONSIDERING THE PALAIS HOTEL FOR YOUR NEXT EVENT. TO HELP WITH THE PLANNING OF YOUR EVENT PLEASE CONSIDER THE FOLLOWING:

## FOOD

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ALL EVENTS/PARTIES REQUIRE CATERING. PLEASE REFER TO MENU OPTIONS. NOT ALL FUNCTION AREAS ARE ABLE TO CATER FOR ALL REQUIREMENTS. ALL FUNCTION AREAS REQUIRE A MINIMUM SPEND PER HEAD ON FOOD.

## BYO CAKE

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WE ARE HAPPY FOR YOU TO PROVIDE YOUR OWN CAKE. A \$2PP CAKE CUTTING FEE APPLIES OR \$5 FOR IT TO BE SERVED INDIVIDUALLY WITH COULIS & CREAM. THIS NEEDS TO BE ORGANISED WHEN CONFIRMING YOUR MENU.

## BEVERAGE

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ALL EVENTS/PARTIES REQUIRE A MINIMUM SPEND OVER THE BAR ON SATURDAY, SUNDAY AND PUBLIC HOLIDAYS, THIS MAY BE IN THE FORM OF A BAR TAB, BEVERAGE PACKAGE, GUESTS PURCHASING THEIR OWN OR SUBSIDY.

## ROOM HIRE

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THE DECK AND THE LOUNGE 'ROOM HIRE' CHARGES APPLY FOR SATURDAY AND SUNDAY, PUBLIC HOLIDAYS, SPECIAL EVENT DAYS AND ALL OF DECEMBER.

\* FREE ROOM HIRE JUNE, JULY & AUGUST. MINIMUM SPEND APPLIES.

# EVENT SPACES

## THE DECK \$600

**CAPACITY**

Cocktail or Platters	200
Seated with dancefloor	120

**MINIMUM NUMBERS**

Cocktail or Platters	100
Seated	80

MINIMUM SPEND APPLIES



## THE ATRIUM

**CAPACITY** (Includes outdoor area)

Cocktail or Platters	50
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**MINIMUM NUMBERS**

Cocktail or Platters	25
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MINIMUM SPEND APPLIES



## THE LOUNGE \$200

**CAPACITY**

Cocktail or Platters	90
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**MINIMUM NUMBERS**

Cocktail or Platters	60
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MINIMUM SPEND APPLIES



## THE GARDEN

**CAPACITY**

Cocktail or Platters	80
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**MINIMUM NUMBERS**

Cocktail or Platters	60
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MINIMUM SPEND APPLIES



# COCKTAIL OPTIONS

## OPTION A

\$20 PER PERSON

Dips, charred bread, vegetable crudites  
Potato Wedges, sour cream, sweet chilli  
Salt & Pepper Squid, lemon + dill aioli  
Chicken Skewers + peanut sauce  
Assorted Pizza  
Pies, pasties, sausage rolls + ketchup

## OPTION C

\$35 PER PERSON

Dips, charred bread, vegetable crudites  
Sushi, soy, wasabi + pickled ginger  
Mushroom + Parmesan aranchini  
Salt & Pepper Squid, lemon + dill aioli  
Chicken Skewers + peanut sauce  
Beef and Cheese Sliders  
Gourmet Pastries  
Vegetable Samosas + minted yoghurt

## OPTION B

\$25 PER PERSON

Dips, charred bread, vegetable crudites  
Salt & Pepper Squid, lemon + dill aioli  
Chicken Skewers, peanut sauce, coriander  
Assorted Pizza  
Lamb Kofta, tzatziki  
Pork Spring Rolls, soy, sweet chilli  
Spinach & Ricotta pastries

## OPTION D

\$55 PER PERSON (MINIMUM 60PAX)

Antipasto w Cured Meats, Dips, Charred  
Breads, Assorted Cheese, Marinated  
Vegetables, Seasonal Fruit  
Sushi, soy, wasabi + pickled ginger  
Salt & Pepper Prawns, lemon + dill aioli  
Beef & Cheese Sliders  
Gourmet Pastries  
Corn + Jalapeno Fritters + garlic aioli  
Fried Chicken w siracha mayonnaise







# PLATTERS

## COLD

Dips - Hummas, beetroot or tzatziki	\$30
Coffin Bay Oysters, natural or cucumber + shallot vinaigrette (30)	\$70
King Fish Crudo, coconut, nam jim + green chilli (30)	\$90
Hot Smoked Ocean Trout crostini's, dill + lemon aioli, green chilli (30)	\$90
South Australian King Prawn Mini Cocktail (30)	\$120
Beef Tartare Crostini's, truffle oil + crispy shallots (30)	\$100
Rare Beef + Potato Rosti, mustard + caramelized onions (30)	\$110
Tomato, Basil + Mozzarella bruschetta (30)	\$80
Assorted Sushi, soy sauce, ginger + wasabi (30)	\$80
Antipasto, cured meats, pickles, marinated bocconcini, olives + charred breads	\$120
Cheese, triple cream brie, vintage cheddar + blue, lavosh + quince	\$140

## PIZZAS (30 PIECES)

Margarita (v)	\$35
Hawaiian	\$35
Pepperoni	\$35
Mushroom (v)	\$40
Salami	\$40
Chicken and Chorizo	\$40
Prawn	\$50

## HOT

Chips + tomato ketchup	\$30	\$120
Wedges, sour cream + sweet chilli	\$40	
Sweet Potato Fries + garlic aioli	\$50	
Pies, Pasties, Sausage Rolls (42)	\$65	
Handmade Spring Rolls (Veg, Pork) + sweet chill + soy (36)	\$85	
Buttermilk Fried Chicken + sriracha mayo (40)	\$85	
Asian Chicken salad noodle boxes (30)	\$130	
Crumbed Chicken Sliders, American cheese, lettuce + burger sauce (30)	\$130	
Asian Chicken Skewers, peanut sauce + coriander (30)	\$90	
Beef Fillet Skewers, peanut sauce + coriander (30)	\$110	
Beef + Cheese sliders, pickles + burger sauce (30)	\$140	
Lamb Kofta, tzatziki + lemon (30)	\$90	
Pork + Fennel sausage rolls + tomato relish (30)	\$80	
Gourmet pastries (30)	\$80	
Salt + Pepper Prawns, dill + lemon aioli (40-50)	\$110	
Salt + Pepper Australian squid, dill + lemon aioli (40)	\$90	
Crumbed Fish and Chip Boxes, vinegar salt + tartare (30)	\$150	
Vegetable Samosas* + minted yoghurt (50)	\$80	
Crispy Falafels* + garlic aioli (30)	\$80	
Charred Corn, parmesan, lime + sriracha (40)	\$60	
Corn* + Jalapeno Fritters + garlic aioli (30)	\$80	
Mushroom + Parmesan Arancini + garlic aioli (30)	\$95	
Herb Crumbed Mushrooms* + garlic aioli(40)	\$60	
Falafel Slider, feta, lettuce + minted yoghurt (30)	\$130	

## SWEETS (P.O.A)

Mini magnums
Cannoli, ricotta + Nutella or ricotta + orange
Chocolate brownie
Mini Passion Fruit Curd Tarts
Mini Strawberry Mousse
(Other sweets available upon request)

Hervey Bay Scallops, n'duja, herb butter + fried curry leaves (30)

# SIT DOWN PACKAGES

## 2 COURSE ENTRÉE + MAIN

(NO CHOICE)  
1 : 1 = \$50PP

## 2 COURSE ENTRÉE + MAIN

(CHOICE OF MAIN)  
1 : 2 = \$55PP

## 3 COURSE ENTRÉE, MAIN + DESSERT

(CHOICE OF MAIN)  
1 : 2 : 1 = \$65PP

\*ALTERNATE DROP OPTIONS AVAILABLE AT NO EXTRA COST

## ADDITIONAL CHOICES

ANY ADDITIONAL CHOICES PER COURSE ARE \$5 PER PERSON.

FOR EXAMPLE : ENTRÉE AND MAIN BOTH WITH CHOICE 2 : 2 = \$60 PER PERSON



# SIT DOWN MENUS

## STARTERS

Tempura Zucchini Flower,  
ricotta + lemon, pumpkin  
puree + pesto dressing

Chicken Larb Asian  
Noodle Salad

King Fish Crudo,  
avocado, ponzu  
dressing + chilli puree

Pork Belly, parsnip  
puree, beetroot +  
apple salad, fennel  
granola + mustard jus

Beef Carpaccio,  
mushrooms, parmesan,  
balsamic + fresh dill

Mushroom and Parmesan  
Arancini + salsa verde

Salt and Pepper  
Australian Squid w Asian  
herbs + sriracha aioli

Gnocchi, tomato,  
basil + bocconcini

Butter Poached Gulf  
Prawns, avocado puree,  
beetroot chips, sriracha  
aioli + charred lemon  
cheek.

## MAINS

Tasmanian Atlantic  
Salmon, garlic bok  
choy, Thai yellow curry  
+ Thai papaya salad

N.T Barramundi, avocado  
puree, panzanella  
salad, pesto dressing  
+ garden herbs

Jerk Spice Marinated  
Chicken, cous cous  
+ tabouli salad,  
minted yoghurt

Chicken Breast, potato  
rosti, roasted forest  
mushrooms + truffle Jus

Chargrilled Scotch Fillet,  
paris mash, sautéed  
garlic green beans,  
café de Paris butter

Chargrilled Scotch  
Fillet, roasted rosemary  
& thyme mushrooms,  
red wine jus

Goats Curd, leek,  
pumpkin + spinach tart,  
pesto dressing + fresh  
garden herb salad

## SWEETS

Brownie, chocolate &  
hazelnut sauce + vanilla  
bean ice-cream

Strawberry and  
Cream Pannacotta +  
pistachio crumbs

House Made Tiramisu

Cheese plate, triple  
cream brie, vintage  
cheddar + blue, lavosh,  
+ quince (P.O.A)

## SIDES \$10 PER BOWL

Dressed Garden Salad

Rosemary Potatoes

Garlic green beans

Fries w aioli

Charred Corn, parmesan,  
sriracha aioli, lime '

# WEDDING PACKAGES

## SEATED GOLD

\$110 PER PERSON + ROOM HIRE

2 x Entrée Alternating

2 x Main Alternating

Wedding Cake (client to provide)  
served with coulis + cream

Buffet tea & coffee

5 Hour Beverage Package (A) or  
add \$10 per person for Premium  
Beverage Package (B)

**\*ADD \$10 PER PERSON TO THE  
ABOVE PACKAGE FOR CHEF'S CHOICE  
OF CANAPES (3) ON ARRIVAL**

## SEATED PLATINUM

\$125 PER PERSON + ROOM HIRE

Canapes on arrival (3)

2 x Entrée Alternating

2 x Choice of Mains

Wedding Cake (client to provide)  
served with coulis + cream

Buffet tea & coffee

5 Hour Beverage Package (A) or  
add \$10 per person for Premium  
Beverage Package (B)

## COCKTAIL SILVER

\$85 PER PERSON + ROOM HIRE

Dips, charred bread, vegetable crudites  
Salt & Pepper Squid, lemon + dill aioli  
Chicken Skewers, peanut sauce, coriander  
Pizza – choose 3  
Lamb Kofta, tzatziki  
Pork Spring Rolls, soy, sweet chilli  
Spinach + Ricotta pastries

Wedding Cake (client to provide)  
as dessert served on platters

Buffet tea & coffee

5 Hour Beverage Package (A) or  
add \$10 per person for Premium  
Beverage Package (B)

## COCKTAIL GOLD

\$95 PER PERSON + ROOM HIRE

Dips, charred bread, vegetable crudites  
Sushi, soy, wasabi + pickled ginger  
Mushroom + Parmesan aranchi  
Salt & Pepper Squid, lemon + dill aioli  
Chicken Skewers + peanut sauce  
Beef and Cheese Sliders + pickles  
Gourmet Pastries  
Vegetable Samosas + minted yoghurt

Wedding Cake (client to provide)  
as dessert served on platters

Buffet tea & coffee

5 Hour Beverage Package (A) or  
add \$10 per person for Premium  
Beverage Package (B)

## COCKTAIL PLATINUM

\$110 PER PERSON + ROOM HIRE

Grazing Table on Arrival -  
Antipasto w Cured Meats, Dips, Charred  
Breads, Assorted Cheese, Marinated  
Vegetables, Seasonal Fruit,

Sushi, soy, wasabi + pickled ginger  
Salt & Pepper Prawns, lemon + dill aioli  
Beef and Cheese Sliders + pickles  
Corn + jalapeño fritter + garlic mayo  
Fried Chicken with sriracha mayo  
Gourmet Pastries

Wedding Cake (client to provide)  
as dessert served on platters

Buffet tea & coffee

5 Hour Beverage Package (A) or  
add \$10 per person for Premium  
Beverage Package (B)





# BEVERAGE PACKAGES

## BEVERAGE PACKAGE (A)

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3HR - \$40 | 4HR - \$50

### WINES

Hardy's "The Riddle"

Sparkling, Sauvignon Blanc,  
Shiraz Cabernet & Moscato

### TAP BEER AND CIDER

West End Draught, James Squires Pale Ale, Hahn  
Super Dry, XXXX Gold, James Squires Orchard  
Crush Apple Cider, Furphy Refreshing Ale and Hahn  
Premium Light Stubbies

### ORANGE JUICE, SOFT DRINKS

post mix only

## BEVERAGE PACKAGE (B)

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3HR - \$50 | 4HR - \$60

### WINES

Yarra Burn Premium Cuvee Brut. Grant Burge  
" 5th Generation" , Adelaide Hills Sauvignon  
Blanc & Barossa Shiraz, Grant Burge Moscato

### TAP BEER AND CIDER

West End Draught, James Squires Pale Ale, Hahn  
Super Dry, XXXX Gold, James Squires Orchard  
Crush Apple Cider, Furphy Refreshing Ale and Hahn  
Premium  
Light Stubbies

### ORANGE JUICE, SOFT DRINKS

post mix only

# PREFERRED SUPPLIERS

## PHOTOGRAPHY & VIDEOGRAPHY

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### IVY ENTERTAINMENT

DARREN | 0401 187 899 | [IVYENTERTAINMENT.COM.AU](http://IVYENTERTAINMENT.COM.AU)

Creating good times since 2010

## LIVE MUSIC & DISC JOCKEYS

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### IVY ENTERTAINMENT

DARREN | 0401 187 899 | [IVYENTERTAINMENT.COM.AU](http://IVYENTERTAINMENT.COM.AU)

Ivy supplies Adelaide with only the best in live entertainment – solo, duo, trio, large bands, Jazz or fusion ensembles.

## CAKES

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### SUGAR & SPICE

(08) 8172 1078 | [SUGARANDSPICECAKES.COM.AU](http://SUGARANDSPICECAKES.COM.AU)

More than 19 years experience making Adelaide all sorts of cakes from wedding  
cakes, engagement cakes, birthday cakes to anniversary

## FURNITURE & LIGHTING HIRE

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### SASH EVENTS

DANIELLE | 0433 318 304 | [SASHEVENT.COM.AU](http://SASHEVENT.COM.AU)

Stylish on trend furniture & lighting rentals for Adelaide weddings & events [ est - 2005 ]

## PHOTO BOOTH HIRE

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### IN THE BOOTH

MICHAEL | 1300 026 684 | [INTHEBOOTH.COM.AU](http://INTHEBOOTH.COM.AU)

## CELEBRANT

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JENNY SCIANCALEPORE | 0421 416 448 | [JENNY.FOREVERMORE@GMAIL.COM](mailto:JENNY.FOREVERMORE@GMAIL.COM)





# TERMS & CONDITIONS

BY CONFIRMATION OF A BOOKING, THE CLIENT ACKNOWLEDGES AND AGREES TO THE BELOW MENTIONED CONDITIONS

## AVAILABILITY / RENOVATIONS

If through circumstances beyond the control of the Palais Hotel the room hired becomes unavailable the venue reserves the right to relocate the function to another room within the Premises. If the area can not be made available to the hirer on the desired date because of industrial dispute, fire, flood or any other Act of God, the Palais Hotel shall not be liable for any loss, damage or injury suffered by the hirer as a result of the unavailability of the venue. The Palais Hotel reserves the right to renovate / refurbish the function rooms as required. All prior bookings will be informed of any changes and given the opportunity to cancel the booking with full deposit refunded.

## BOOKINGS, CONFIRMATION AND PAYMENT

Tentative bookings are held for two weeks and are not considered definite until we have received completed hiring agreement and a nonrefundable / non transferable \$1000.00 deposit. We reserve the right to cancel any function without recourse where upon the deposit has not been received within the specified time.

Final payment is required five working days prior to the function in the form of cash, credit card or bank cheque. If drinks are served on a consumption basis this account is to be settled at the conclusion of the function.

CONFIRMATION of final numbers must be made five working days prior to the function. The CONFIRMED number or attendance numbers will be charged for, whichever is greater. Please note we do not accept Diners and American Express

## SECURITY BOND

A security bond of \$500 each for the Ballroom, Deck and Lounge may be required. The bond is fully refundable upon the conclusion of the function providing no damages or breakages have occurred. The bond is to be paid with the room hire to confirm a booking.

## LEGAL OBLIGATIONS

The client will be responsible for any damage to or sustained to the Palais Hotel property by the client, or invitees. The Palais Hotel, will not accept responsibility for any injuries sustained to any person as a result of equipment installed in the venue by the client or parties acting on behalf of the client. We accept NO RESPONSIBILITY for any goods or gifts at the function or left behind at the conclusion of the function.

## CANCELLATION

In the event of cancellation of a confirmed function deposits will only be refunded once the Palais Hotel has secured another function for that specific area for that date. If the area is not re-booked the deposit is non-refundable and management reserves the right to open the area for public use.

Any person or group canceling less than 1 week prior to the function will be charged full price.

## SECURITY

The Palais Hotel practices responsible service of alcohol at all times. Management reserves the right to stop serving alcohol to guests if they believe they are intoxicated. All guests of the hotel are expected to behave in a manner in full compliance of the hotel and liquor licensing laws. Strict dress codes apply and suitable footwear must be worn at all times. Management reserves the right to eject any guest behaving in an unacceptable manner without liability. All minors must be accompanied by a parent or guardian. They are required by law to leave the hotel's public area by 10pm and a private function area by midnight. MINORS are prohibited from consuming alcohol and any guest found to be supplying alcohol to a minor will be evicted immediately. The Palais Hotel reserves the right to cancel an event at any stage of proceedings with no remuneration if management believes the event or its guests to be conducting themselves in a threatening or disorderly and unacceptable manner. Certain functions such as 21st birthdays may attract a charge for security. The hotel security company will only be used in this instance and generally one guard to 50 guests will be required.

## FIRE SAFETY

The use of compressed gas, flammable liquid/gas, heaters, lamps, lanterns and other heat producing devices are forbidden in the hotel.

## ELECTRICAL

Any use of electrical equipment beyond that supplied by the Hotel will incur the cost of installation or rewiring/recommendation.

## INSURANCE

The Hotel will not accept responsibility for damage or loss of merchandise/gifts left in the Hotel prior, during or after the reception. The client should arrange their own insurance and or security.

## ENTERTAINMENT

Due to strict licensing regulations, all musicians/entertainment must be approved by hotel management prior to the function. The hotel reserves the right to control all sound levels at your function. As this is a multi use venue sound levels cannot be guaranteed

## DELIVERIES/PICK UP OF GOODS

All deliveries to the Hotel must be advised in advance to your co-coordinator. Deliveries must be clearly marked with the contact name and function date/title. The deliveries must be marked for delivery during normal business hours. The hotel does not provide storage space for goods unless prior arrangements have been made. All goods (including left over celebratory cakes) belonging to 6 persons attending, organisers or from suppliers to the function must be claimed and removed from the venue within 12 hours of completion.

## SIGNAGE & DISPLAY

Nothing is to be nailed, screwed or fixed in any way to any wall, door or other part of the building unless prior permission has been granted by the hotel.

## OUTSIDE CATERERS

No food or beverage of any kind will be permitted to be brought into the hotel for consumption at the reception by the patron or any of the patrons' guests or invitees unless prior approval has been given.

## MENU DETAILS & FLOOR PLANS

Menu choices and special dietary requirements/allergies, including vegetarian options are to be confirmed two weeks prior to the function, so our chef's can ensure the quality and availability of food. Nut allergies are of a particular concern due to the fact that some or all of our products may be processed on equipment that has processed nuts. Any changes to floor plans within 1 week of the event will incur a surcharge of \$250.

## PUBLIC AREAS

Confetti and rice is not permitted within the buildings or grounds of the Palais Hotel. Rose petals are more than welcome. Should confetti or rice be used, a \$100.00 clean up fee will be incurred by the hirer.

## WEATHER

The Palais Hotel will not take any responsibility for the weather. If you book the Deck you must consider that you are at the mercy of the weather and prone to seasonal variations.

## CONCLUSION

Upon conclusion of a function, organizers and their

guests are expected to vacate the function area within 15 minutes in a quiet and orderly manner.

## BAR ACCESS

Organizers need to be aware and advise their guests accordingly that although every endeavor will be made to ensure your guests have access to our public bar area upon conclusion of the function there are no guarantees due to limitations with capacity. Dress standards apply and intoxicated patrons will be refused entry.

## PRICES and MENU's

Our current prices and menu's are valid upon confirmation; however all prices and menu's are subject to change without notice to cover unforeseen cost variations or supply issues. Prices are all inclusive of GST variable.

## SURCHARGES

A charge is applicable for each additional hour after the agreed completion time to be set at the discretion of Management of the Semaphore Palais. License restrictions may apply. Generally, 5 hours is the maximum duration we provide for functions.

## LICENCE CONDITIONS – ENFORCED BY SAPOL

The Licensee will endeavor to ensure that no known member or associate of an outlaw motor cycle gang or person wearing clothing, jewellery or accessories associated to outlaw motor cycle gangs or any person displaying tattoos associated to outlaw motor cycle gangs is knowingly allowed entry to or permitted to remain on the licensed premises.

To confirm your booking please date and sign these Terms and Conditions and return with the deposit of \$1000.00.

Booking name: .....

Contact during function: .....

Contact number: .....

Email address: .....

Date of function: .....

Room: .....

Start time: .....

End time: .....

Deposit: .....

I/we have read and understood the function package and the terms and conditions.

Signature: .....

Date: .....