

BALLROOM CHRISTMAS FUNCTIONS 2020

palais
HOTEL





FUNCTION ROOM HIRE

MONDAY TO THURSDAY / \$250

FRIDAY TO SUNDAY / \$400

SEATED

MINIMUM 60PAX, MAXIMUM 120 PAX

COCKTAIL

MINIMUM 80PAX, MAXIMUM 150PAX

ALL PACKAGES ARE SUBJECT TO CHANGE IF
COVID RESTRICIONS STILL APPLY

FOR MORE INFORMATION

VICKI KONNIS

FUNCTION MANAGER

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SEATED TWO COURSE MENU

\$50PP

STARTERS (ALTERNATE DROP)

Cured Tasmanian Salmon, Crispy Beetroot, Witlof Salad,
Kangaroo Island Olive Oil + Citrus

Roasted Cauliflower + Caramelised Onion
Croquettes W Citrus Aioli + Herb Salad (V)

MAINS (ALTERNATE DROP)

Roasted Pork Belly w Celeriac Puree, Honey Roasted Carrots,
Mustard Jus + Apple & Cinnamon Sauce

Chicken Kiev, Smoke Speck Dauphine Potatoes,
Garden Beans, Spring Onion + Jus

Pear, Parmesan + Rocket Salad to Share

(Steak Option Available For \$5 Extra Per Head)

SHARED TWO COURSE MENU

\$60PP

STARTERS (ALTERNATE DROP)

Chilled Australian Prawns, Cocktail Sauce + Fresh Lemon

Charcuterie Plates w Smoked Meats, Pickles, Hummus + Charred Focaccia

Burrata, Heirloom Cherry Tomatoes, Olive Oil, Basil (V)

MAINS (ALTERNATE DROP)

Roasted Riverland Pork, Thyme + Honey Roasted Carrots, Mustard Jus +
Roasted Apple & Cinnamon Puree

Baked Tasmanian Salmon, Fennel, Cucumber, Lemon, Dill + Pistou Dressing

Roasted Cauliflower & Beetroot Salad, Feta, Apple, Fried Leek, Watercress,
Radicchio, Toasted Almonds, Vinaigrette

Crispy Rosemary Potatoes

DESSERT (ALTERNATE DROP) *(add \$10 to any menu)*

Ginger Bread + Cherry Cheese Cake

Eton Mess w Fresh Berries



COCKTAIL - \$35PP

Dips, Charred Bread, Vegetable Crudités

Assorted Sushi, Wasabi, Soy + Pickled Ginger

Salt + Pepper Australian Squid, Lemon & Dill Aioli

Chicken Skewers, Peanut Sauce, Coriander + Chilli

Mushroom & Parmesan Arancini + Garlic Aioli

Pork & Fennel Sausage Rolls + Tomato Chutney

Beef & Cheese Mini Sliders + Fries

Chocolate + Raspberry Brownie

COCKTAIL - \$55PP

Assorted Sushi, Wasabi, Soy + Pickled Ginger

Bruschetta, Roasted Garlic Ricotta, Crushed Broad Beans + Lemon

Coffin Bay Oysters, Cucumber + Shallot Vinaigrette

Asian Beef Skewers, Peanut Sauce, Coriander + Chilli

Tempura Eggplant W Harissa Spices + Minted Yoghurt

Salt + Pepper Australian Prawns, Lemon & Dill Aioli

Fried Chicken Sandwich, Lettuce, Secret Sauce + Fries

Pork Belly Mini Sliders, Pickled Cabbage, Sriracha Aioli

Chocolate + Raspberry Brownie

Passionfruit Curd Brulee Tartlets

BEVERAGE PACKAGE

3HR / \$40 • 4HR / \$50

Tap Beer - Hahn Super Dry, XXXX Gold, James Squires
Pale Ale, West End Draught, Furphy Ale,

Orchard Crush Cider + Cascade Light Stubbies

Hardy's "The Riddle" Sauvignon Blanc, Shiraz, Moscato + Sparkling

Soft Drink, OJ

BEVERAGE PACKAGE PREMIUM

3HR / \$50 • 4HR / \$60

Tap Beer - Hahn Super Dry, XXXX Gold, James Squires
Pale Ale, West End Draught, Furphy Ale, Heineken

Orchard Crush Cider + Cascade Light Stubbies

Yarra Burn Sparkling, Grant Burge "5th Generation
Sauvignon Blanc, Shiraz, Moscato + Majella Rose

Soft Drink, OJ

