

FUNCTION PACK 2021

palais
HOTEL





CONTACT INFORMATION

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FUNCTION MANAGER

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A THE ESPLANADE
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GENERAL INFORMATION

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

FOOD

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

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

BEVERAGE

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.

BALLROOM

—≡ FUNCTIONS ≡—

Our award-winning Function Venue with panoramic uninterrupted views over the Semaphore coastline will guarantee you and your guests a memorable experience not to forget. Perfect for Weddings, Engagements, Christenings, Birthdays, Sporting Events, Product Launches and Conferences to name a few.

The Ballroom can sit up to 180 guests comfortably downstairs and an extra 20 on the mezzanine floor. For cocktail events it can accommodate at least 300 guests indoors. A magnificent balcony is located directly outside overlooking the coastline, perfect for drinks and canapés on arrival.

We are able to offer numerous catering options whether you are wanting a formal seated event, buffet, cocktail, grazing or share platters.

MINIMUM NUMBERS

Seated Events 80

Cocktail Events 100

Minimum spend applies

ROOM HIRE*

\$750 FOR SEATED EVENTS

\$500 FOR COCKTAIL OR PLATTER EVENTS

NO ROOM HIRE CHARGES APPLY FOR ANY EVENTS HELD MONDAY TO THURSDAY UNLESS IT LANDS ON A PUBLIC HOLIDAY OR SPECIAL EVENT DAY.

MINIMUM NUMBERS MAY BE REDUCED FOR EVENTS MONDAY TO THURSDAY UNLESS IT LANDS ON A PUBLIC HOLIDAY OR SPECIAL EVENT DAY



COCKTAIL OPTIONS

OPTION A \$20 PER PERSON

Dips, charred bread, vegetable crudites
Seasoned Wedges, sour cream + sweet chilli
Salt + Pepper Australian Squid w lemon & Dill Aioli
Assorted Pizza – Margherita, Pepperoni, Chicken + Chorizo
King Island Beef Pies w tomato sauce

OPTION B \$25 PER PERSON

Dips, charred bread, vegetable crudites
Salt + Pepper Australian Squid w lemon & Dill Aioli
Beef Skewers, peanut sauce, coriander + chilli
Buttermilk Fried Chicken + sriracha mayo
Assorted Pizza - Margherita, Pepperoni, Chicken + Chorizo
Spinach + Ricotta Pastizzis + tomato chutney

OPTION C \$35 PER PERSON

Dips, charred bread, vegetable crudites
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 OPTIONS *CONT.*

OPTION D \$55 PER PERSON (MINIMUM 60PAX)

Assorted Sushi, wasabi, soy + pickled ginger
Bruschetta, roasted garlic ricotta, crushed broad beans + tomato
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 Tarts



PLATTERS

COLD APPROXIMATELY 30-40 PIECES PER PLATTER

Dips - Served w Toasted focaccia + garlic herb flat bread (G.F.O)	
Hummus w dukkha, fried curry leaves + herbs	\$30
Tzatziki w garlic, chives + dill	\$30
Bruschetta w roasted garlic ricotta, crushed broad beans + lemon	\$80
Bruschetta w local tomatoes, olive tapenade, bocconcini, sumac + basil	\$80
Assorted Sushi w soy, wasabi + fresh ginger	\$90
Coffin Bay Oysters w choice of natural + lime or cucumber shallot vinaigrette (G.F)	\$90
Smoked King Fish Crostini's w dill + lemon aioli + green chilli	\$90

HOT APPROXIMATELY 30-40 PIECES PER PLATTER

Pork + Veal Meat Balls w tomato ragout, parmesan + herbs	\$80
Crispy Chipotle Lambs Ribs w nam jim salsa	\$110
Asian Chicken Skewers w peanut sauce, coriander + chilli	\$95
Marinated Greek Chicken Skewers w tzatziki + lemon (G.F)	\$95
Asian Beef Fillet skewers w peanut sauce, coriander + chill	\$120
Handmade Pork + Fennel Sausage Rolls w tomato chutney	\$80
King Island Beef Pies w tomato ketchup	\$80
Salt + Pepper Australian Squid w dill + lemon aioli (G.F.O)	\$95
Salt + Pepper Australian Prawns w dill + lemon aioli	\$120
Butter Milk Fried Chicken w sriracha mayo (G.F.O)	\$95
Handmade Vietnamese Spring Rolls w sticky chilli, soy sauce + herbs (chicken or vego)	\$80
Mushroom + Parmesan Arancini w garlic aioli	\$95
Crispy Tempura Eggplant w harissa spices + minted yoghurt	\$80
Falafel w Dill Cucumbers, Persian Feta, Kasundi + herbs	\$90
Spinach + Ricotta Pastizzes w tomato chutney	\$85
Hot Chip w tomato ketchup + garlic aioli (G.F) - \$10 per bowl	\$35
Seasoned Wedges w sweet chilli & sour cream - \$12 per bowl	\$45





PLATTERS *CONT.*

PIZZA APPROXIMATELY 30 PER PLATTER

Margherita	\$35
Pepperoni	\$35
Hawaiian	\$35
BBQ Chicken + Chorizo	\$40
Italian Salami + Olive	\$40
Prawn	\$50
Vegan	\$40

LARGER INDIVIDUAL OPTIONS MINIMUM 30 PER ITEM

PRICING PER ITEM

Fried Chicken Sandwich w lettuce, secret sauce	\$4
Beef + Cheese Slider w pickles + burger sauce	\$4
Mini Cheese Kransky Dogs, crispy fried onions, mustard + ketchup	\$5
Mini Pork Belly Brioche w pickled red cabbage, sriracha aioli	\$6
Soft Shell Crab Slider w Asian slaw, herbs + kewpie mayo	\$6
Tempura Fish and Chips w vinegar salt + dill & lemon aioli	\$6

SWEET OPTIONS MINIMUM 30 PER ITEM

PRICING PER ITEM

Ricotta Doughnuts w honey syrup, pistachio + strawberry dukkha	\$3
Cup Cakes	\$3
Chocolate + Raspberry Brownie w double cream and fresh berries (G.F)	\$3
Mini Apple Turnovers w double cream	\$3
Passionfruit Curd Brulee tartlets	\$3
Homemade Portuguese tarts	\$4
Mini Walnut Baklava	\$4

SIT DOWN MENU

TWO COURSE ALTERNATE DROP MAIN + SWEET	\$45 PER PERSON
TWO COURSE ALTERNATE DROP STARTER + MAIN	\$50 PER PERSON
TWO COURSE ALTERNATE DROP STARTER + CHOICE OF MAIN	\$55 PER PERSON
THREE COURSE ALTERNATE DROP	\$60 PER PERSON
TWO COURSE CHOICE 2 : 2	\$60 PER PERSON
THREE COURSE CHOICE 2 : 2 + 1 DESSERT	\$70 PER PERSON
BREAD + CHOICE OF ONE SHARED SIDE INCLUDED IN ALL MENU'S	



STARTERS

Beetroot Cured Salmon, crispy beetroot, witlof salad, olive oil + citrus (g.f)
Roasted Cauliflower + N'duja croquettes w garlic aioli + herbs
Master Stock Braised Pork Belly, Vietnamese slaw, coriander + peanuts (g.f)
Crispy Salt + Pepper Australian Squid, kewpie mayo + Vietnamese slaw (g.f.o)
Mushroom + Parmesan Arancini, garlic aioli + salsa verde (v)
Salt + Pepper Eggplant, edamame beans + sweet chilli jam (vegan)
Parmesan + Herb Crumbed Lamb Cutlet, pumpkin soubise + pesto

MAINS

Harissa Chicken, pilaf rice, chimmi churi, minted yoghurt + pickles (g.f)
Chicken Kiev, smoked speck dauphine potatoes, garden beans, and spring onion + beef jus
Black Angus Scotch Fillet, Paris mash, garden beans, café de Paris (g.f)
Black Angus Beef Tenderloin, house made hash brown, baby peas, green peppercorn + whisky sauce
Slow Braised Beef Cheeks, Paris mash, beef jus + snow pea tendrils
Roasted Pork Belly, Parsnip Puree, Beetroot & Apple Salad, Fennel Granola + Mustard Jus
Tasmanian Salmon, confit leek + potato galette, garlic sautéed kale + pistou dressing (g.f)
Chargrilled S.A Whole Garfish, white bean + tomato cassoulet + sauce gribiche (g.f)
Roasted Cauliflower w hummus, wilted greens, chimmi churi + dukkha (vegan + g.f)

DESSERTS ALTERNATE DROP ONLY

Salted Caramel Panna Cotta w coffee & chocolate crumb + poached orange (g.f)
Soy Milk Rice Pudding w blue berry compote + smashed hazelnuts (vegan + g.f)
Passionfruit Curd Tart + burnt meringue
Chocolate + Raspberry Brownie w double cream and fresh berries

SHARED MENU

TWO COURSE SHARED STARTERS + MAINS

\$65 PER PERSON

THREE COURSE SHARED STARTER & MAIN + ALTERNATE DESSERT

\$75 PER PERSON

SHARED STARTERS

Antipasto Platters, cured meats, hummus, bocconcini, s.a olives,
assorted pickles + toasted herb focaccia

Beetroot Cured Salmon, crispy beetroot, witlof salad, olive oil + citrus
Or Salt + Pepper Squid, kewpie mayo + Vietnamese salad

Mushroom + Parmesan Arancini, garlic aioli + salsa verde
Or Salt + Pepper Eggplant, edamame beans + sweet chilli jam

SHARED MAINS (CHOICE OF 3)

Slow Roasted Lamb Shoulder, harissa, wilted greens, hummus + beef jus (g.f)
Or Chargrilled Beef Tenderloin, wilted greens + red wine jus

Whole Roasted Chicken, braised cabbage, chimmi churi + herbs (g.f)
Or Harissa Chicken, pilaf rice, chimmi churi, minted yoghurt + pickles (g.f)

Crispy Salt + Pepper Barramundi Wings, sticky sweet chilli jam + Asian herbs
Or Atlantic Salmon, garlic sautéed kale + pistou dressing (g.f)

Crispy Falafel, cous cous salad, cucumber, mint, persian feta, sumac + dukkha (ve)
Or Handmade Gnocchi Bake, tomato ragout, bocconcini, basil + olive oil (v)

SIDES (CHOICE OF 2)

Crispy Rosemary Potatoes, garlic aioli (g.f + ve/a)
Herbed French Fries, garlic aioli
Dressed Garden Salad (g.f +vegan)
Savoy Cabbage + Parmesan salad (g.f + ve)
Greek Salad, Persian fetta (g.f + v)
Fried Brussel Sprouts, parmesan (g.f + v)
Garlic Green Beans + XO sauce

DESSERT SEE SIT DOWN MENU



WEDDING PACKAGES SEATED

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)

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)

SEATED SHARED \$130 PER PERSON + ROOM HIRE

3 x Shared Starters

3 x Shared 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)

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



WEDDING PACKAGES COCKTAIL



COCKTAIL GOLD \$95 PER PERSON + ROOM HIRE

Dips, charred bread, vegetable crudites
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

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 \$115 PER PERSON + ROOM HIRE

Sushi, wasabi, soy + pickled ginger
Bruschetta, roasted garlic ricotta, crushed broad beans + tomato
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 Tarts

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)

3HR - \$35 | 4HR - \$45

WINES

Hardy's "The Riddle"

Sparkling, Sauvignon Blanc,
Shiraz Cabernet & Moscato

SELECTION OF LOCAL TAP
TAP BEER AND CIDER

ORANGE JUICE, SOFT DRINKS
post mix only

BEVERAGE PACKAGE (B)

3HR - \$45 | 4HR - \$55

WINES

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

SELECTION OF LOCAL & IMPORTED
TAP BEER AND CIDER

ORANGE JUICE, SOFT DRINKS
post mix only

PREFERRED SUPPLIERS

PHOTOGRAPHY & VIDEOGRAPHY

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CAKES

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MICHAEL | 1300 026 684 | INTHEBOOTH.COM.AU

CELEBRANT

JENNY SCIANCALEPORE | 0421 416 448 | 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: