

# BALLROOM

— ≡ FUNCTIONS ≡ —

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palais  
HOTEL





## CONTACT INFORMATION

**VICKI KONNIS**

FUNCTION MANAGER

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**A THE ESPLANADE  
SEMAPHORE, SA 5019**

# GENERAL INFORMATION

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THANK YOU FOR CONSIDERING THE PALAIS  
HOTEL BALLROOM 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. ALL FUNCTIONS 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 \$5PP 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,  
THIS MAY BE IN THE FORM OF A BAR TAB, BEVERAGE PACKAGE,  
GUESTS PURCHASING THEIR OWN OR WITH A SUBSIDY.



# BALLROOM

Our award-winning function space on the top level of the hotel offers panoramic uninterrupted views over the Semaphore coastline that 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 30 on the mezzanine floor. For stand-up cocktail events it can accommodate up to 250 guests which can still allow for plenty of seating options. A magnificent private balcony overlooking the coastline can allow for 100 people at any time, perfect for drinks and canapes on arrival.

We can offer numerous catering options whether you are wanting a formal seated event, cocktail or casual platters.

## MINIMUM NUMBERS

Seated Events 80

Cocktail or Platter Events 100

Minimum Spend - Function Coordinator will advise

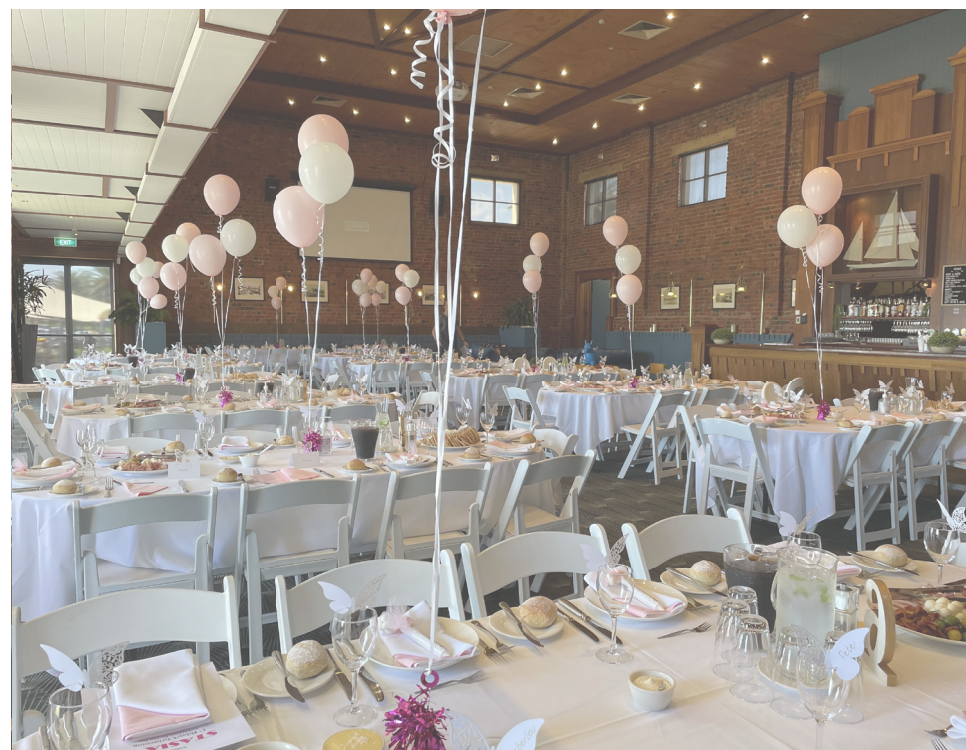
## ROOM HIRE\*

**\$750 FOR SEATED EVENTS**

**\$500 FOR COCKTAIL OR PLATTER EVENTS**

**ROOM HIRE CHARGES AND MINIMUM NUMBERS MAY BE REDUCED FOR EVENTS HELD MONDAY TO THURSDAY DEPENDING ON THE REQUIREMENTS. MINIMUM SPENDS WILL STILL APPLY. THIS DOES NOT INCLUDE PUBLIC HOLIDAYS OR SPECIAL EVENT DAYS.**

**WINTER SPECIAL - COMPLIMENTARY ROOM HIRE AND UPGRADE TO BEVERAGE PACKAGE (B).**





# COCKTAIL

## OPTION A \$25 PER PERSON

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Fries, tomato sauce + garlic aioli  
Buttermilk Fried Chicken + sriracha mayo  
Salt + Pepper Australian Squid, dill + lemon aioli  
Assorted Pizza, Margherita, Hawaiian, Pepperoni  
Gourmet Pastries, King Island Beef, Pork + Fennel, Spinach + Ricotta

## OPTION B \$30 PER PERSON

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Assorted Sushi, kewpie mayo, soy + pickled ginger  
Fries, tomato sauce + garlic aioli  
Salt + Pepper Australian Squid, dill + lemon aioli  
Buttermilk Fried Chicken + sriracha mayo  
Assorted Pizza, Margherita, Hawaiian, Pepperoni  
Gourmet Pastries, King Island Beef, Pork + Fennel, Spinach + Ricotta

## OPTION C \$35 PER PERSON

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Bruschetta, local tomato, olive tapenade, bocconcini, basil  
Assorted Sushi, kewpie mayo, soy + pickled ginger  
Salt + Pepper Australian Squid, dill + lemon aioli  
Asian Beef Fillet Skewers, peanut sauce, coriander + chilli  
Mushroom + Parmesan Arancini, garlic aioli  
Katsu Fried Chicken Slider, lettuce + kewpie mayo  
Gourmet Pastries, King Island Beef, Pork + Fennel, Spinach + Ricotta  
Chocolate + Raspberry Brownie







# COCKTAIL *CONT.*

## OPTION D \$45 PER PERSON

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Rare Beef Fillet, horseradish crème, parmesan + pickle on toasted rye  
Bruschetta, local tomatoes, olive tapenade, bocconcini + basil  
SA Oysters Natural, lime or cucumber + shallot vinaigrette  
Roasted Duck Wontons, asian pickle, coriander + hoisin  
Asian Beef Skewers, peanut sauce, coriander + chilli  
Katsu Fried Chicken Slider, lettuce + kewpie mayo  
Citrus Crumbed or Grilled Australian Prawns, dill + lemon aioli  
Mushroom + Parmesan Arancini, garlic aioli  
Pulled Pork Mini Sliders, pickled cabbage + sriracha aioli  
Passionfruit Curd Brulée Tarts





# PLATTERS (MINIMUM SPEND \$20PP)

Platters are served buffet style for guests to serve themselves.

## COLD APPROXIMATELY 30-40 PIECES PER PLATTER

Hummus Dips Plate, toasted focaccia, garlic herb flat bread + vegetable crudités	\$40
Rare Beef Fillet, horseradish crème, parmesan + pickle on toasted rye	\$100
Bruschetta, local tomatoes, olive tapenade, bocconcini + basil	\$80
Assorted Sushi, soy, kewpie mayo + fresh ginger	\$90
SA Oysters Natural, lime or cucumber shallot vinaigrette (G.F)	\$100
Smoked Tasmanian Salmon Crostini's, dill + lemon aioli, green chilli	\$90
King Fish Crudo, blood orange, basil + chilli oil, pistachio crumbs	\$120
Roast Duck Wontons, asian pickle, coriander + hoisin	\$100

## HOT APPROXIMATELY 30-40 PIECES PER PLATTER

Crispy Chipotle Pork Ribs + nam jim salsa	\$110
Asian Chicken Skewers, peanut sauce, coriander + fresh chilli	\$95
Marinated Greek Chicken Skewers, tzatziki + lemon (G.F)	\$95
Cajun Spiced Chicken Skewers, spiced yoghurt + coriander	\$95
Asian Beef Fillet Skewers, peanut sauce, coriander + fresh chilli	\$120
Handmade Pork + Fennel Sausage Rolls, tomato chutney	\$80
King Island Beef Pies + tomato ketchup	\$80
Handmade Spinach + Ricotta Pastries	\$80
Salt + Pepper Australian Squid, dill + lemon aioli (G.F.O)	\$95
Citrus Crumbed or Grilled Australian Prawns, dill + lemon aioli	\$120
Buttermilk Fried Chicken + sriracha mayo (G.F.O)	\$95
Japanese Fried Chicken, kewpie mayo, pickled ginger + coriander	\$95
Handmade Vietnamese Spring Rolls, sticky chilli, soy sauce + asian herbs (chicken or veg)	\$80
Mushroom + Parmesan Arancini, garlic aioli	\$95
Crispy Tempura Eggplant, harissa spices + minted yoghurt	\$80
Falafel, dill cucumbers, persian feta, kasundi + herbs	\$90
Fries, tomato Sauce + garlic aioli (G.F)	\$40
Seasoned Wedges, sweet chilli + sour cream	\$50







# PLATTERS *CONT.*

## PIZZA APPROXIMATELY 30 PIECES 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 Katsu Slider, lettuce + kewpie mayo	\$4.5
Beef + Cheese Slider, pickles + burger sauce	\$4.5
Falafel Slider, dill cucumber, feta + kasundi	\$4.5
Pulled Pork Slider, pickled red cabbage + sriracha aioli	\$4.5
Panko Crumbed King Prawn Slider, asian slaw + kewpie mayo	\$6.5
Individual Tempura Fish + Chips, vinegar salt, dill + lemon aioli	\$6.5
Individual Buttermilk Fried Chicken, chips + secret sauce	\$6.5

## SWEET OPTIONS MINIMUM 30 PER ITEM

### *PRICING PER ITEM*

Ricotta Doughnuts, honey syrup, pistachio + strawberry dukkha	\$3
Chocolate + Raspberry Brownie, double cream + fresh berries (G.F)	\$3
Mini Apple Turnovers + double cream	\$3
Passionfruit Curd Brulée Tartlets	\$3
Fresh Baked Portuguese Tarts	\$4.5

# SEATED MENU

Toscana Bread Rolls, Salted Butter Included with All Menu's

TWO COURSE ALTERNATE DROP MAIN + SWEET	\$50 PER PERSON
TWO COURSE ALTERNATE DROP STARTER + MAIN	\$55 PER PERSON
TWO COURSE ALTERNATE DROP STARTER + CHOICE OF MAIN	\$60 PER PERSON
THREE COURSE ALTERNATE DROP	\$65 PER PERSON
TWO COURSE CHOICE STARTER + CHOICE MAIN	\$65 PER PERSON
THREE COURSE CHOICE STARTER + CHOICE MAIN + DESSERT	\$75 PER PERSON

## STARTERS

King Fish Crudo, blood orange, basil + chilli oil, pistachio crumbs, crispy rye  
Beef Carpaccio, mushrooms, cornichons, parmesan, pickled radish + evoo  
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)  
Lamb Croquettes, charred corn + jalapeño aioli



## MAINS

Harissa Chicken, pilaf rice, chimichurri minted yoghurt + spicy pickles (G.F)  
Chicken Kiev, smoked speck potato mash, garden beans, spring onion + jus  
Middle Eastern Chicken, butter bean mash, red onion za'atar, roasted chilli, capsicum + garlic purée  
Black Angus Scotch Fillet, paris mash, garden beans + café de paris butter (G.F)  
Black Angus Scotch Fillet, housemade hash brown, baby peas, green peppercorn + whisky sauce  
Slow Braised Beef Cheeks, paris mash, snow pea tendrils + beef jus  
Roasted Riverland Porchetta, parsnip purée, beetroot + apple salad, fennel granola + mustard jus  
Tasmanian Salmon, confit leek + potato galette, garlic sautéed kale + pistou dressing (G.F)  
Grilled S.A Red Snapper, white bean + tomato cassoulet + sauce gribiche (G.F)  
Roasted Cauliflower, hummus, wilted greens, chimichurri + dukkha (Vegan + G.F)

## SIDES (\$10 PER BOWL)

Crispy Rosemary Potatoes, garlic aioli  
Herbed French Fries, garlic aioli  
Dressed Garden Salad  
Savoy Cabbage + Parmesan Salad  
Greek Salad, Persian Feta  
Fried Brussel Sprouts, parmesan garlic green beans, toasted Almonds or XO sauce

## DESSERTS ALTERNATE DROP ONLY

Chocolate Fudge Brownie, double cream + fresh berries  
Salted Caramel Panna Cotta, coffee + chocolate crumb, poached orange (G.F)  
Passionfruit Curd Tart + burnt meringue



# WEDDING PACKAGES SEATED

## **SEATED GOLD** \$110 PER PERSON + ROOM HIRE

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2 x Entrée Alternating

2 x Main Alternating

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

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

## **SEATED PLATINUM** \$125 PER PERSON + ROOM HIRE

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Canapes on arrival (3)

2 x Entrée Alternating

2 x Choice of Mains

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

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



# WEDDING PACKAGES

## COCKTAIL



### COCKTAIL GOLD \$95 PER PERSON + ROOM HIRE

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Hummus dip, charred bread, vegetable crudités  
Assorted Sushi, wasabi, soy + pickled ginger  
Salt + Pepper Australian Squid, dill + lemon aioli  
Cajun Chicken Skewers, spiced yoghurt + Coriander  
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

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

### COCKTAIL PLATINUM \$105 PER PERSON + ROOM HIRE

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Assorted Sushi, wasabi, soy + pickled ginger  
Bruschetta, local tomato, olive tapenade, bocconcini + basil  
Individual King Fish Crudo  
Asian Beef Skewers, peanut sauce, coriander + chilli  
Tempura Eggplant, harissa spices + minted yoghurt  
Citrus Crumbed Australian Prawns, dill + lemon aioli  
Mushroom + Parmesan Arancini, garlic aioli  
Pulled Pork Mini Sliders, pickled cabbage + sriracha aioli  
Roasted Duck Wontons, asian pickle, coriander + hoisin  
Passionfruit Curd Brulée Tarts

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

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

Tap Beer + Cider - Hahn Super Dry, Hahn 3.5,  
Coopers Pale Ale, West End Draught, Furphy Ale,  
Cider + Cascade Light Stubbies

### ORANGE JUICE, SOFT DRINKS

post mix only

## BEVERAGE PACKAGE (B)

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

### WINES

Sidewood Pinot Noir Sparkling, Grant Burge "5th  
Generation" Adelaide Hills Sauvignon Blanc, Grant  
Burge Barossa Shiraz + Grant Burge Moscato

### TAP BEER AND CIDER

Tap Beer + Cider - Hahn Super Dry, Hahn 3.5,  
Coopers Pale Ale, Stone & Wood Pacific Ale,  
Heineken, West End Draught, Furphy Ale,  
Cider + Cascade Light Stubbies

### ORANGE JUICE, SOFT DRINKS

post mix only

# PREFERRED SUPPLIERS

## LIVE MUSIC

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ENTERTAINMENT SA

DARREN | 0411 878 899 | ENTERTAINMENTS.COM.AU

## DISC JOCKEYS

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BLACK CHERRY EVENTS

ALI | 0402 555 005

## CAKES

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SUGAR & SPICE

(08) 8172 1078 | 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

## PHOTO BOOTH HIRE

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IN THE BOOTH

MICHAEL | 1300 026 684 | INTHEBOOTH.COM.AU

## CELEBRANT

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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 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: