



EVENTS

www.palais.com.au



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 REQUIRE CATERING. PLEASE REFER TO MENU
OPTIONS. ALL FUNCTIONS 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 REQUIRE A MINIMUM SPEND OVER THE BAR,
THIS MAY BE IN THE FORM OF A BAR TAB, BEVERAGE PACKAGE OR
GUESTS PURCHASING THEIR OWN. \$5 CASH ONLY SUBSIDY IS ALSO
AN OPTION.

PUBLIC HOLIDAY SURCHARGES APPLY.

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 and product launches.

The Ballroom can accommodate up to 200 guests indoors with a variety of high and low seating options, ensuring all guests are comfortably accommodated. Weather permitting a magnificent balcony overlooking the coastline can allow for 100 guests to enjoy the seaside ambience.

We specialise in cocktail style functions with many different options available. Our catering options are designed to be plentiful whether it's a casual or formal event. We will not compromise on quality but will work within your budget.

Enjoy the luxury of a professional and caring approach.

MINIMUM/MAXIMUM NUMBERS

Cocktail or Platter Events 100/200

Seated 80/140 (N/A December & January)

Minimum Food and Bar Spend - Function Coordinator will advise

ROOM HIRE

\$500 FOR COCKTAIL OR PLATTER EVENTS

\$750 FOR SEATED EVENTS

ROOM HIRE INCLUDES USE OF OUR AUDIO AND VISUAL EQUIPMENT. THIS MUST BE TESTED AT LEAST 3 DAYS PRIOR TO THE EVENT. WE DO NOT TAKE RESPONSIBILITY FOR ANY TECHNICAL ISSUES ON THE DAY OF THE FUNCTION.

ROOM HIRE CHARGES AND MINIMUM NUMBERS MAY BE REDUCED FOR EVENTS HELD MONDAY TO FRIDAY DEPENDING ON THE REQUIREMENTS. MINIMUM SPENDS WILL STILL APPLY. PUBLIC HOLIDAY SURCHARGES APPLY.

PLEASE CONTACT OUR FUNCTION COORDINATOR REGARDING OUR WINTER SPECIALS IN JUNE, JULY AND AUGUST.



PLATTERS

(MINIMUM SPEND \$20PP)

Platters are served buffet style for guests to serve themselves.

COLD APPROXIMATELY 30-40 PIECES PER PLATTER

Hummus Dip Plate, pita, vegetable crudités (VE)	\$50
Rare Beef Fillet, horseradish crème, parmesan, pickle on toasted rye	\$120
Bruschetta, local tomatoes, olive tapenade, bocconcini, basil (VEO)	\$80
Assorted Sushi, kewpie mayo, dark soy	\$110
SA Oysters, natural or cucumber & shallot vinaigrette (seasonal)	\$120
Smoked Tasmanian Salmon Crostini, citrus mascarpone, fresh dill	\$120
Roast Duck Wontons, asian pickle, coriander, hoisin	\$120
Assorted Local Cheese, lavosh, muscatel, quince	\$160
Grazing Board - cured meats, olives, house pickles, persian fetta, toasted focaccia	\$160

HOT APPROXIMATELY 30-40 PIECES PER PLATTER

Asian Chicken Skewers, peanut sauce, coriander, fresh chilli	\$100
Marinated Greek Chicken Skewers, tzatziki, lemon (GF)	\$100
Asian Beef Fillet Skewers, peanut sauce, coriander, fresh chilli	\$120
Angus Beef Pies & Sausage Rolls, tomato ketchup	\$85
Lamb Kofta, tzatziki (GF)	\$100
Spinach & Ricotta Pastries	\$85
Mushroom & Parmesan Arancini, garlic aioli	\$110
Prawn & Ginger Dumplings, kewpie, mild chilli soy	\$110
Salt & Lime Pepper Squid, garlic aioli (GF)	\$100
Citrus Crumbed Prawns, tartare (GFO)	\$120
Buttermilk Fried Chicken, chipotle	\$100
Vietnamese Spring Rolls, sticky chilli & soy sauce, asian herbs (VE)	\$80
Vegetable Dumplings, dipping sauce (VE)	\$110
Crispy Tempura Eggplant, harissa spices, minted yoghurt (VEO)	\$90
Salt & Pepper Tofu, sticky soy, crispy shallots (GF,VE)	\$85
Fries, tomato ketchup, garlic aioli (GF,VE)	\$45
Sweet Potato Fries, chipotle	\$55





PLATTERS *CONT.*

PIZZA APPROXIMATELY 30 PIECES PER PLATTER

Margherita	\$35
Pepperoni	\$35
Hawaiian	\$35
BBQ Chicken + Chorizo	\$40
Italian Salami + Olive	\$40
Vegan	\$45

LARGER INDIVIDUAL OPTIONS MINIMUM 30 PER ITEM

PRICING PER ITEM

Fried Chicken Slider, lettuce, chipotle	\$6
Beef & Cheese Slider, pickles, burger sauce	\$6
Pulled Pork Slider, pickled red cabbage, sriracha aioli	\$6
Crumbed Eggplant Sando, tomato, lettuce, aioli (VE)	\$6
Individual Chip Buckets, tomato ketchup	\$4
Individual Tempura Fish & Chips, vinegar salt, tartare	\$9
Individual Salt & Lime Pepper Squid, chips, aioli	\$9
Individual Buttermilk Fried Chicken, chips, chipotle	\$9
Individual Butter Chicken or Chickpea Masala, jasmine rice, minted yoghurt	\$9
Individual Asian Chicken Salad, nuoc cham	\$9

SWEET OPTIONS

Chocolate & Vanilla Mini Cupcakes (36)	\$95
Chocnut Brownie, double cream, fresh berries (GF) (30)	\$110
Mini Patisserie Assortment (52)	\$110
Fresh Baked Portuguese Tarts (30)	\$120
Salted Caramel Profiteroles (30)	\$100

COCKTAIL

Served by our wait staff.

OPTION A \$25 PER PERSON

Hummus Dip Plate, pita, vegetable crudités
Chicken Skewers, peanut sauce, coriander, chilli
Salt & Lime Pepper Squid, garlic aioli (GF)
Assorted Pizza - Margherita, Hawaiian, Pepperoni
Angus Beef & Spinach Ricotta Gourmet Pastries

OPTION B \$35 PER PERSON

Hummus Dip Plate, pita, vegetable crudités
Assorted Sushi, kewpie mayo, dark soy
Salt & Lime Pepper Squid, garlic aioli (GF)
Chicken Skewers, peanut sauce, coriander, chilli
Lamb Kofta, tzatziki (GF)
Spinach & Ricotta Pastries
Assorted Pizza - Margherita, Hawaiian, Pepperoni
Chocolate & Vanilla Mini Cupcakes

OPTION C \$40 PER PERSON

Hummus Dip Plate, pita, vegetable crudités
Bruschetta, local tomatoes, olive tapenade, bocconcini, basil
Assorted Sushi, kewpie mayo, dark soy
Chicken Skewers, peanut sauce, coriander, chilli
Salt & Lime Pepper Squid, garlic aioli (GF)
Mushroom & Parmesan Arancini, garlic aioli
Beef & Cheese Slider, pickles, burger sauce
Individual Fries, tomato ketchup
Gourmet Pastries or Assorted Pizza or Dessert Option





COCKTAIL *CONT.*

OPTION D \$50 PER PERSON

Bruschetta, local tomatoes, olive tapenade, bocconcini, basil
 Assorted Sushi, kewpie mayo, dark soy
 SA Oysters, cucumber & shallot chardonnay vinaigrette (seasonal)
 Mushroom & Parmesan Arancini, garlic aioli
 Asian Satay Beef Skewers, coriander, chilli
 Panko Crumbed Prawns, tartare
 Fried Chicken Slider, lettuce, pickle, chipotle
 Individual Fries, tomato ketchup
 Gourmet Pastries or Assorted Pizza
 Mini Patisserie Assortment



COCKTAIL & BEVERAGE PACKAGES

COCKTAIL SILVER \$85 PER PERSON

Hummus Dip Plate, pita, vegetable crudités
Assorted Sushi, kewpie mayo, dark soy
Salt & Lime Pepper Squid, garlic aioli (GF)
Chicken Skewers, peanut sauce, coriander, chilli
Lamb Kofta, tzatziki (GF)
Spinach & Ricotta Pastries
Assorted Pizza - Margherita, Hawaiian, Pepperoni
Chocolate & Vanilla Mini Cupcakes

Four Hour Beverage Package (A) or add \$15 per person for Premium Beverage Package (B)

COCKTAIL GOLD \$90 PER PERSON

Hummus Dip Plate, pita, vegetable crudités
Bruschetta, local tomatoes, olive tapenade, bocconcini, basil
Assorted Sushi, kewpie mayo, dark soy
Chicken Skewers, peanut sauce, coriander, chilli
Salt & Lime Pepper Squid, garlic aioli (GF)
Mushroom & Parmesan Arancini, garlic aioli
Beef & Cheese Slider, pickles, burger sauce
Individual Fries, tomato ketchup
Gourmet Pastries or Assorted Pizza or Dessert Option

Four Hour Beverage Package (A) or add \$15 per person for Premium Beverage Package (B)

COCKTAIL PLATINUM \$100 PER PERSON

Bruschetta, local tomato, olive tapenade, bocconcini, basil
Assorted Sushi, kewpie mayo, dark soy
SA Oysters, cucumber & shallot chardonnay vinaigrette (seasonal)
Mushroom & Parmesan Arancini, garlic aioli
Asian Satay Beef Skewers, coriander, chilli
Panko Crumbed Prawns, tartare
Fried Chicken Slider, lettuce, chipotle
Individual Fries, tomato ketchup
Gourmet Pastries or Assorted Pizza
Mini Dessert - Patisserie Assortment

Four Hour Beverage Package (A) or add \$15 per person for Premium Beverage Package (B)



SEATED MENU

(N/A DECEMBER & JANUARY)

STARTERS

ALTERNATE DROP ONLY

Salt & Lime Pepper Squid, citrus aioli, vietnamese slaw (GF)
Roasted Pork Belly, parsnip purée, apple remoulade, port jus
Chicken or Beef Skewers, jasmine rice, coriander, chilli
Mushroom & Parmesan Arancini, garlic aioli, salsa verde
Poached Prawns, cucumber, rocket & radish salad, chardonnay vinaigrette (GF)
Spinach & Ricotta Ravioli, roasted tomato sugo, fresh basil, italian parmesan

MAINS

ALTERNATE DROP ONLY

Harissa Marinated Chicken, pilaf rice, chimichurri, minted yoghurt, spicy pickle (GF)
Pancetta Wrapped Chicken, chive mash, broccolini, creamy mustard seed & shallot sauce
Scotch Fillet Steak (medium), paris mash, garlic garden beans, café de paris butter, red wine jus
Scotch Fillet Steak (medium), paris mash, roasted mushroom, green peppercorn jus (GFO)
Atlantic Salmon, potato rosti, sauce gribiche, herb & radish salad
Atlantic Salmon, potato rosti, grilled asparagus, salsa verde (GFO)

SIDES

(\$10 PER BOWL)

Herbed Fries or Crispy Rosemary Potatoes, garlic aioli
Dressed Garden Salad
Greek Salad, persian fetta
Fried Brussel Sprouts, parmesan
Garlic Green Beans, toasted almonds

DESSERTS

ALTERNATE DROP ONLY

Chocolate Brownie, caramel sauce, double cream, fresh berries (GF)
Blueberry & Vanilla Cheesecake, berry syrup, butterscotch crumbs (GFO)
Citrus Tart, passionfruit coulis, double cream
Sorbet Duo, fresh berries, mint (VE,DF)

SAMPLE MENU

(N/A DECEMBER & JANUARY)

SEATED MENU WITH FOUR HOUR BEVERAGE PACKAGE \$110PP

ENTRÉE - ALTERNATE DROP

Salt & Lime Pepper Squid, kewpie mayo, vietnamese slaw
Mushroom & Parmesan Arancini, garlic aioli, salsa verde

MAIN - ALTERNATE DROP

Pancetta Wrapped Chicken, chive mash, broccolini, creamy mustard seed & shallot sauce
Scotch Fillet Steak (medium), paris mash, garlic garden beans, café de paris butter, red wine jus

SHARED MENU WITH FOUR HOUR BEVERAGE PACKAGE \$100PP

ENTRÉE - TO SHARE

Antipasto Platter - cured meats, hummus dip, SA olives, house pickles, persian fetta, charred focaccia

MAIN - TO SHARE

Harissa Marinated Chicken, pilaf rice, chimichurri, minted yoghurt, spicy pickle (GF)
Salt & Lime Pepper Squid, garlic aioli,
Herbed Fries, Greek Salad

ADDITIONS

Add \$5pp for wedding cake served with berry coulis & double cream
Add \$10pp for Alternate Drop Dessert
Add \$10pp for Canapés on arrival
Add \$15pp for Beverage Package B

Dietary requirements catered for, please discuss with the Function Coordinator

BEVERAGE PACKAGES

BEVERAGE PACKAGE (A)

3HR - \$40 | 4HR - \$50 | 5HR - \$60

WINE

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

TAP BEER

Hahn Super Dry, Pirate Life Pale, XXXX Gold, West End Draught, Furphy Ale, Orchard Crush Cider Cans, Hahn Premium Light Stubbies

ORANGE JUICE, SOFT DRINKS

post mix only

BEVERAGE PACKAGE (B)

3HR - \$55 | 4HR - \$65 | 5HR - \$75

WINE

Wicks Estate Sparkling, Lobethal Road Sauvignon Blanc, D'Arenberg Footbolt Shiraz, Majella Rosé

TAP BEER

Hahn Super Dry, Pirate Life Pale, XXXX Gold, Stone & Wood Pacific Ale, Heineken, West End Draught, Furphy Ale, Hahn Premium Light Stubbies, Orchard Crush Cider Cans

ORANGE JUICE, SOFT DRINKS

post mix only

PREFERRED SUPPLIERS

LIVE MUSIC

WASABI ENTERTAINMENT SA
TOM KURZEL | 0401 636 811

DISC JOCKEYS

BLACK CHERRY EVENTS
ALI | 0402 555 005

CAKES

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

SASH EVENTS
DANIELLE | 0433 318 304 | SASHEVENT.COM.AU

PHOTO BOOTH HIRE

IN THE BOOTH
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 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.

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: