



The Hotel Elliot

Weddings & Functions Pack

2010

The Hotel Elliot
35 The Strand, Port Elliot, SA 5212
Phone: (08) 8554 2218
Facsimile: (08) 8554 2256
Email: info@hotelelliot.com.au

Ask for Steve or Olivia



Function Pack

hotel E L L I O T
Bars • Bistro • Gaming • Functions • Beer Garden
ABN 85 628 117 682

Cocktail Food Selection

*From \$15.00 per person for
6 Selections (3 Hot & 3 Cold)
served over 2 hours*

☞ **Hot Selection** ☞

*Spicy wedges with chilli sauce & sour cream
Cocktail samosas
Cocktail spring rolls
Mixed gourmet pies and pasties
Assorted mini quiche
Thai marinated chicken satays
Spicy Italian meatballs with dipping sauce
Zucchini, bacon and parmesan frittata
Roasted pumpkin and brie caramelized tartlet
Marinated frenched chicken wings
Bacon and corn fritters
Lamb Koftas*

☞ **Cold Selection** ☞

*Selection of dips with warm pita bread
Elliot grazing platters
Smoked Salmon and ricotta on crostini
Mini tomato Bruschetta
Chicken salad wraps
Smoked salmon salad wraps
Cheese platters
Selection of cocktail sandwiches
Fruit platters*

Please contact us to assist in custom designing your Cocktail Party.

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Function Menu 1

\$27.90 per person

To Start

œ **Dipping Bread** ∞

Platters of our own premium dips served with lightly grilled warm pita bread

Mains

œ **Beer Battered Coorong Mullet** ∞

Fresh mullet lightly battered & served with fries, homemade tartare sauce & lemon wedges

œ **Prawn & Chorizo Linguini** ∞

Pan-fried prawns & Chorizo sausage, kalamata olives, mushrooms, red onion, basil & a hint of chilli & shaved parmesan

œ **300g MSA Rump Steak** ∞

*Cooked to your liking with choice of gravy, dianne, pepper or mushroom sauce
Served with a crisp garden salad & creamy Rhine potatoes*

œ **Grilled Chicken Caesar Salad** ∞

Crisp cos lettuce, bacon, anchovies, fresh coddled egg, parmesan & our own Caesar dressing

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Function Menu 2

\$32.90 per person

To Start

œ Dipping Bread œ

Bread Rolls with Mienenko olive oil balsamic vinegar & tasty Dukkah served to tables

œ Chef Grazing Platters (for 4) œ

Chickpea fritters, Tzatziki, kalamata olives, marinated Artichoke hearts, salt'n'pepper squid, smoked salmon, cheddar cheese, roasted capsicum, rocket & parmesan, & grilled ciabatta

Mains

œ Crispy Prosciutto Chicken œ

Tender chicken breast wrapped in prosciutto & rested on a green pea & roast pinenut risotto

œ Prawn & Chorizo Linguini œ

Pan-fried prawns & Chorizo sausage, kalamata olives, mushrooms, red onion, basil & a hint of chilli & shaved parmesan

œ 300gm MSA Rump Steak œ

Cooked to your liking with a choice of sauces (pepper, mushroom dianne or gravy). Served with salad & creamy Rhine potatoes

œ Vegetarian Risotto œ

Mushrooms, asparagus & roast pumpkin with baby spinach, fresh herbs & shaved parmesan

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Function Menu 3

\$36.90 per person

To Start

œ Dipping Bread œ

Bread Rolls with Mienenko olive oil balsamic vinegar & tasty Dukkah served to tables

œ Chef Grazing Platters (for 4) œ

Chickpea fritters, Tzatziki, kalamata olives, marinated Artichoke hearts, salt'n'pepper squid, smoked salmon, cheddar cheese, roasted capsicum, rocket & parmesan, & grilled ciabatta

Mains

œ Porterhouse Steak œ

Chargrilled & cooked to medium, topped with grilled field mushrooms & red pearl jam. Rested on Kipfler potatoes with a red wine glaze

œ Oven Baked Atlantic Salmon œ

Presented on broccolini, semi dried tomatoes, red onion. Served with salad & lemon aioli & drizzled with basil oil

œ Crispy Prosciutto Chicken œ

Tender chicken breast wrapped in prosciutto & rested on a green pea & roast pinenut risotto

œ Stuffed Zucchini Flowers œ

Tempura battered & stuffed with three cheese mélange & semi-dried tomatoes, served on a herb risoni salad

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Function Menu 4

\$41.90 per person

To Start

œ Dipping Bread œ

Bread Rolls with Mienenko olive oil balsamic vinegar & tasty Dukkah served to tables

œ Chef's Soup of the Day œ

œ Salt 'n' Pepper Squid œ

Salt n pepper crusted squid served with classic Thai Nam Jim dipping sauce.

Mains

œ Porterhouse Steak œ

Chargrilled & cooked to medium, topped with grilled field mushrooms & red pearl jam. Rested on Kipfler potatoes with a red wine glaze

œ Oven Baked Atlantic Salmon œ

Presented on broccolini, semi dried tomatoes, red onion. Served with salad & lemon aioli & drizzled with basil oil

œ Crispy Prosciutto Chicken œ

Tender chicken breast wrapped in prosciutto & rested on a green pea & roast pinenut risotto

œ Stuffed Zucchini Flowers œ

Tempura battered & stuffed with three cheese mélange & semi-dried tomatoes, served on a herb risoni salad

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Function Menu 5

\$41.90 per person

Mains

œ Porterhouse Steak œ

Chargrilled & cooked to medium, topped with grilled field mushrooms & red pearl jam. Rested on Kipfler potatoes with a red wine glaze

œ Oven Baked Atlantic Salmon œ

Presented on broccolini, semi dried tomatoes, red onion. Served with salad & lemon aioli & drizzled with basil oil

œ Crispy Prosciutto Chicken œ

Tender chicken breast wrapped in prosciutto & rested on a green pea & roast pinenut risotto

œ Stuffed Zucchini Flowers œ

Tempura battered & stuffed with three cheese mélange & semi-dried tomatoes, served on a herb risoni salad

Dessert

œ “Tim Tam” Cheesecake œ

Served with local berry coulis & almond biscotti

œ Apple Pie œ

A traditional apple pie, made with fresh Granny smith apples, sultanas, spices & a lattice pastry top, served with Chantilly cream.

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Weddings @ The Elliot

Optional Extras

☞ **Room Hire** – The Hotel Elliot has four function areas from which to choose. The “Cocktail Lounge” can combine with the “Front Restaurant” & the “Garden Room” can lead onto the “Beer Garden.” Hire rates are as follows.

“Cocktail Lounge”	\$300.00	Capacity - 25 Standing
“Front Restaurant”	\$500.00	Capacity - 80 Standing/ 60 Seated
“Garden Room”	\$400.00	Capacity - 100 Standing/ 70 Seated
“Beer Garden”	\$400.00	Capacity - 100 - Closes at 10.00pm

☞ **Linen** – The Hotel Elliot can supply white table cloths & napkins for \$4.00 per person

☞ **Cakeage** – The Hotel Elliot can cut, plate & serve your supplied wedding cake for \$3.50 per person

☞ **Beverages** – The Hotel Elliot boasts an extensive wine list complemented by our large range of tap beers. We are happy to discuss and design a customized package to suit your needs & those of family & friends.

☞ **Marriage Celebrants** – The Hotel Elliot recommends the following

Colin Creek	0421 325 848 or 8552 3157
Heather Kay	8555 2461
Heather Masters	0411 141 581

☞ **Professional Photography** – The Hotel Elliot recommends the following

Alice Bell Photographics	0409 670 209
Marina Birch Photography	0417 816 782

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