



CASUAL EVENTS

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35 The Strand Port Elliot, SA 5212
hotelelliot.com.au

Example Menu

COCKTAIL FOOD

4 Choices @ \$18pp

VEGETARIAN SPRING ROLLS & SAMOSAS [V]
with chilli & lime dipping sauce

SALT & PEPPER SQUID
with tartare sauce

CRISPY SESAME CRUMBED CHICKEN TENDERLOINS [GFO]
with lemon aioli

CHICKEN SATAY [DF] [GF]
with peanut, chilli, coriander & coconut cream dipping sauce

SWEET CORN & CORIANDER FRITTERS
with avocado salsa

CHARGRILLED PRAWN SKEWERS [GF]
with soy, chilli & lime dressing

CHICKEN LIVER PORT & PEPPERCORN PÂTÉ
with olives, pickles & crostini

MINI PULLED PORK SLIDER
with BBQ sauce, baby spinach & slaw

MINI ASSORTED QUICHES
with aioli

MINI SAUSAGE ROLLS OR MINI PIES OR MINI PASTIES
with tomato relish

MUSHROOM ARANCINI
with garlic aioli & parmesan

Please Note: Menu is seasonal and subject to change.





HOTEL ELLIOT
EST 1868



Example Menu

PLATTERS

\$85 each Serves 10

ANTIPASTO PLATTER

Sliced cold meats, fresh cheese, pickled vegetables, Bald Hills Road kalamata olives, hummus, lavosh crackers & bread.

PLOUGHMAN'S PLATTER

Shaved leg ham, mature cheddar cheese, pickles, tomato relish, turkish toast & salad.

CHEESE PLATTER

Mature cheddar, Woodside Jersey brie, KI blue cheese with fruits, nuts, quince paste & lavosh crackers

DIPS PLATTER

3 dips served with Bald Hills Road kalamata olives & chargrilled pita bread.

CHICKEN LIVER PATE PLATTER

Port and green peppercorn pate with cornichons, pickled onions, heirloom cherry tomatoes, lavosh crackers & bread.

VEGAN PLATTER

Falafel, hummus, bread, rice crackers, pickled vegetables, olives, crudities, vegan pesto, cherry tomatoes & marinated mushrooms.

FRESH FRUIT PLATTER

Fresh seasonal fruit

PLATTERS

\$95 each Serves 10

ASSORTED SANDWICH PLATTER

ASSORTED BAGUETTE PLATTER

Please Note: Menu is seasonal and subject to change.

Example Menu

PIZZAS

4 Options @ \$15pp

HAWAIIAN

napolitana sauce, mozzarella, shaved leg ham, pineapple

MARGHERITA [V] [VGO]

napolitana sauce, mozzarella, fresh tomato, garlic, bocconcini, basil pesto

ROAST VEGETABLE [V] [VGO]

napolitana sauce, fior di latte, roasted pumpkin, roasted red capsicum, mushrooms, potato, confit garlic, caramelised onion, baby spinach

AMERICAN CHEESE BURGER

napolitana sauce, mozzarella, crumbled beef patty, pickles, red onion, american mustard, aioli
[not available as gluten free]

ELLIOT SUPREME

napolitana sauce, mozzarella, salami, shaved leg ham, pepperoni, mushroom, red onion, red capsicum, pitted kalamata olives, pineapple, anchovies

SPICY PIG

napolitana sauce, smoked mozzarella, fior di latte, pork and fennel sausage, hot capocollo, roasted red capsicum, red onion, chilli

GREEK LAMB

napolitana sauce, mozzarella, marinated lamb, fresh tomato, red onion, garlic yoghurt, rocket

SEAFOOD

napolitana sauce, mozzarella, prawns, calamari, mussels, pipis, red onion, red capsicum, rocket

Please Note: Menu is seasonal and subject to change.



HOTEL ELLIOT
EST 1868



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EST 1868



Example Menu

SIDES

\$65 each Serves 10

CHIPS

with tomato sauce & aioli

WEDGES

with sour cream & sweet chilli sauce

SMALL SWEETS

2 Choices @ \$10pp

CHOCOLATE PROFITEROLES

filled with crème patisserie

DOUBLE CHOCOLATE BROWNIE

with mascarpone cream

LEMON CURD TARTLETS

with passionfruit & raspberry

CHOCOLATE & PECAN TARTLETS

with chantilly cream

Please Note: Menu is seasonal and subject to change.

Example Menu

MAIN

2 COURSE LUNCH \$55pp

Main : choice of

300G WAGYU RUMP STEAK

chargrilled wagyu rump, rosemary roasted potatoes, steamed broccolini and red wine jus (GF) (DFO)

or

ATLANTIC SALMON FILLET

pan seared salmon, roasted sweetcorn, heirloom cherry tomato, spring onion & italian parsley salsa with lime and olive oil dressing (GF) (DF)

or

CHICKEN BREAST

pan fried chermoula chicken breast with roasted vegetable couscous and mint yoghurt

or

POTATO GNOCCHI

Roasted field mushrooms, red onion, baby spinach, cashew nuts, extra virgin olive oil and shaved parmesan (V)

Dessert : choice of

CHOCOLATE PUDDING

served with hot chocolate sauce and vanilla bean ice cream

or

PAVLOVA

served with berry compote & mascarpone cream

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BEVERAGES

THE PREMIUM PACKAGE

| | |
|---------|---------|
| 3 Hours | \$55 pp |
| 4 Hours | \$60 pp |
| 5 Hours | \$65 pp |

INCLUSIONS

Sparkling Whites (Select One)

Jansz Sparkling White, Tasmania

White Wine (Select One)

Hey Diddle Riesling, Adelaide Hills

Rieslingfreak No.4 Riesling, Eden Valley

Wicks Sauvignon Blanc, Port Elliot

Heggies The Clouidline Chardonnay, Eden Valley

Red Wine (Select One)

Hentley Farm Villian and Vixen Shiraz, Barossa Valley

Bleasdale Mulberry Tree Cab Sauvignon, Langhorne Creek

Running with Bulls Tempranillo, Barossa Valley

Beers on Tap

Coopers Pale Ale

Furphy

Hahn Super Dry

James Squire - Orchard Crush

West End

Juices & Soft Drink

THE PLATINUM PACKAGE

| | |
|---------|---------|
| 3 Hours | \$60 pp |
| 4 Hours | \$65 pp |
| 5 Hours | \$70 pp |

INCLUSIONS

Sparkling Whites (Select Two)

The Lane Lois Sparkling Blanc De Blancs, Adelaide Hills

Bird in Hand Sparkling, Adelaide Hills

Jansz Sparkling White, Tasmania

White Wine (Select Two)

Rieslingfreak No.4 Riesling, Eden Valley

Shaw & Smith Sauvignon Blanc, Adelaide Hills

Kooyong Clonale Chardonnay, Mornington Peninsula

Karrawatta Sophie's Hill Pinot Grigio, Adelaide Hills

Red Wine (Select Two)

Two Hands Angels Share Shiraz, McLaren Vale

Bleasdale Mulberry Tree Cab Sauvignon, Langhorne Creek

Giant Steps Pinot Noir, Yarra Valley

Henschke Five Shillings Shiraz Mataro, Barossa Valley

Beers on Tap

Coopers Pale Ale

Furphy

Hahn Super Dry

Heineken

James Squire - Orchard Crush

James Squire - Ginger Beer

Stone and Wood Pacific Ale

West End

Juices & Soft Drink

TERMS AND CONDITIONS

DEPOSIT

Payment of a 10% deposit must be made within seven (7) days of your original tentative booking, which will be deducted from your final amount due. Your booking is not considered confirmed by Hotel Elliot until this payment is received. Payment is also considered an acknowledgement of and agreement to these Terms and Conditions.

MENU CONFIRMATION

Menu details must be confirmed by you at least fourteen (14) days prior to your function. Prices and products may vary due to seasonality and availability - any prices quoted are valid for two (2) months from the date of this Event Order. Event prices may vary marginally if your event is booked beyond 12 months of deposit payment and Hotel Elliot reserves the right to re-quote your event closer to the event date.

Any allergy/dietary requests must be provided at this time to allow Hotel Elliot time to provide suitable alternatives. Any requests made after this time will not be able to be accommodated. Please note food is prepared in a shared kitchen environment and while all due care is taken, management cannot guarantee traces of any allergy items will not be present.

FINAL PAYMENT

Final numbers and full payment of any adjusted final amount is required seven (7) days prior to your event. This represents the minimum total that you will be charged for your event. Any additional charges outside of this quote must be settled on the day/night of your event via cash or credit card at the event. Personal cheques are not accepted.

CAKEAGE

a fee of \$2.50pp applies if guests would like for staff to cut and serve their cake. A \$4.00pp fee applies for the addition of raspberry coulis and cream. It is preferred that this is confirmed and added to your Event Order at the time of menu confirmation, fourteen (14) days prior to your event.

CORKAGE

A fee of \$15 per bottle applies if you wish to bring something specific to your event, and this must be negotiated and confirmed with Hotel Elliot and included to your Event Order prior to your event. Hotel Elliot does not offer a BYO service, and any unconfirmed additional alcohol is not permitted on the premises.

PUBLIC HOLIDAYS

A 15% surcharge applies to all charges for events held on Public Holidays.

MINIMUM CATERING

All events at Hotel Elliot require catering for all guests.

CANCELLATIONS

Cancellations must be submitted in writing to functions@hotelelliot.com.au. Hotel Elliot will respond to this email as both confirmation and acknowledgement of your cancellation. Cancellations received with more than two months' notice will have their deposit payment fully refunded. Cancellations received with one to two months' notice will result in 50% of the deposit payment refunded. Cancellations received with less than one months' notice will result in a forfeit of your deposit payment.

POSTPONEMENTS

Postponement requests must be submitted in writing to functions@hotelelliot.com.au within two weeks of your event and must include a requested revised date within twelve months of your original booking. Hotel Elliot will respond to this email as both confirmation and acknowledgement of your postponement, and confirmation of the new date for your event subject to availability. Postponements received with less than two weeks' notice will result in a forfeit of your deposit payment.

ACCESS

Day-time event bookings are taken to 5:00PM only, written approval from hotel management must be given to go past this time. Access for evening bookings cannot be guaranteed before 5:30PM.

DISPLAYS, SIGNAGE AND DECORATION

Nothing is to be nailed, screwed or adhered to any wall, surface or part of the building. The use of Blu-tac is permitted only with approval by hotel management. Hotel Elliot does not accept any responsibility for the damage or loss of any items that are set up prior to, during or left after the function.

DAMAGE AND BREAKAGES

You are financially responsible for any damage or breakages sustained to Hotel Elliot that is caused by you, your guests, your contractors or any other persons attending your event. This includes, but is not limited to, equipment owned by Hotel Elliot or sub-hired by Hotel Elliot for your event. Hotel Elliot does not accept any responsibility for the damage or loss of any property left on the premises prior to, during or after the function.

CLEANING

General cleaning is included in the cost of the function. Management reserves the right to charge an additional cleaning fee if cleaning requirements following your event are judged to be excessive. Confetti, rice or other similar products are not permitted in any area of Hotel Elliot, or within the grounds.

RESPONSIBLE SERVICE OF ALCOHOL

Hotel Elliot practices Responsible Service of Alcohol and complies with all State Regulations and Liquor Licensing Laws. Intoxicated individuals will not be served alcohol. Management reserves the right to exclude or eject any objectionable persons from Hotel Elliot without liability and if required, shut the event down early.

CHILDREN

Liquor Licensing Laws require that we do not serve alcohol to minors (children under the age of 18), that children must be accompanied by an adult, and that children must leave the premises by 12midnight.

DRESS CODE

Management reserves the right to refuse entry based on consideration of the hotels dress code. Bar Access cannot be guaranteed after your event.

CLOSING

Last drinks will be called at the managers discretion. Your guests will be asked to vacate the function rooms and the hotel in accordance with our license for the day of your event. Please advise your band or DJ of this.

SMOKE FREE

All our indoor event spaces are smoke free. Smoking is only permitted at the signed area beside the Beer Garden.
