



CORPORATE GROUP PACKAGES

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GROUP PACKAGES

MORNING TEA		PER PERSON
	2 Sweet or Savoury Items	\$18
	3 Sweet or Savoury Items	\$25
	4 Sweet or Savoury Items	\$30
LUNCH		PER PERSON
Option 1	Assorted Baguettes & Sandwiches OR Assorted Pizzas Water & Soft Drink Jugs	\$18
Option 2	Assorted Baguettes & Sandwiches Assorted Pizzas Water & Soft Drink Jugs	\$33
Option 3	Customised Set Menu Water & Soft Drink Jugs	\$60
AFTERNOON TEA		PER PERSON
	2 Sweet or Savoury Items	\$18
	3 Sweet or Savoury Items	\$25
	4 Sweet or Savoury Items	\$30
ALL DAY		PER PERSON
	Self Serve Coffee & Tea	\$6

PLATTERS (serves 10) \$90 EACH

ANTIPASTO PLATTER

sliced cured meats, fresh cheese, house-made pickled vegetables, bald hills road kalamata olives, hummus, lavosh crackers & sourdough bread

VEGAN PLATTER

falafel, hummus, sourdough bread, rice crackers, roasted vegetables, olives, pickles, crudités, vegan pesto, house-made pickled vegetables & marinated mushrooms

PLOUGHMAN'S PLATTER

shaved leg ham, mature cheddar cheese, pickles, tomato chutney, turkish loaf & salad

CHEESE PLATTER

mature cheddar, woodside jersey brie, KI blue cheese with pickled watermelon rind, nuts, quince paste & lavosh crackers

DIPS PLATTER

3 dips served with bald hills road kalamata olives, chargrilled pita bread & lavosh crackers

MORNING / AFTERNOON TEA

SWEET

- House-Made Banana Bread, butter
- House-Made Scones, Beerenberg Jam & Cream
- Selection of House-Made Muffins
- Selection of Sourdough Cookies
- Selection of Fresh Baked Pastries
- House-Made Double Chocolate Brownies, Chantilly Cream
- House-Made Lemon Curd Tarts, mascapone, Raspberries
- Fresh Seasonal Fruit Platter

SAVOURY

- Gypsy Ham & Gruyere Croissants
- Sourdough bagels, Smoked Salmon, Dill Creme Fraiche, Lemon, Capers
- Mushroom Bruschetta, Thyme, Garlic, Ash Brie, Salsa Verde
- Heirloom Tomato Bruschetta, Basil, Fresh Mozzarella, Aged Balsamic
- Selection of House-Made Quiche
- House-Made Harissa Lamb Sausage Rolls, Mint Youghurt
- House-Made Braised Beef Cheek Pies, Spiced Tomato Chutney
- Roast Pumpkin Arancini, Goats Cheese, Sage, Aioli, Parmigiano

LUNCH

ASSORTED BAGUETTES & SANDWICHES (choice of 3 fillings)

- Pork Belly, Lemon Aioli, Rocket, Salsa Verde
- Bresaola, Smoked Tomato, Brie, Mixed Leaves, Black Garlic Aioli
- Tuna, Red Onion, Parsley, Mayonnaise, Baby Spinach, Capers
- Turkey Breast, Cranberry, Cheddar, Avocado, Lettuce
- Gypsy Ham, Swiss Gruyere, Seeded Mustard, Aioli
- Chermoula Chicken Breast, Marinated Tomatoes, Baby Spinach, Mint Labneh
- Turkey & Cranberry
- Avocado, Cucumber, Smoked Tomatoes, Cress, Goats Cheese

ASSORTED PIZZAS (choice of 3)

- Hawaiian
- Supreme
- Meat Lovers
- Margherita (V)
- Roasted Vegetable (V)

GROUP LUNCH PACKAGE

TWO COURSE - MEAL CHOICE	PER PERSON
Customised Set Menu Water & Soft Drink Jugs	\$60

LUNCH

MAIN : CHOICE OF

- 300G WAGYU RUMP STEAK
served with rosemary roasted potatoes, steamed broccolini and red wine jus (GF) (DFO); OR
- ATLANTIC SALMON FILLET
served on a salsa of roasted sweetcorn, heirloom cherry tomatoes, spring onion, italian parsley with a lime and olive oil dressing (GF) (DF); OR
- CHICKEN BREAST
free range chicken breast pan fried, served with a roasted vegetable couscous and topped with tzatziki; 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
- PAVLOVA
served with berry compote, mascarpone cream and coulis.

GROUP DINNER PACKAGE

TWO COURSE - ALTERNATE DROP	PER PERSON
Choose Two Entrée : Two Main OR Two Main : Two Dessert	\$75
2:2 Alternate Entrée : Alternate Main	
2:2 Alternate Main : Alternate Dessert	

TWO COURSE - SET MENU	PER PERSON
Choose One Entrée : One Main OR One Main : One Dessert	\$65
1:1 Entrée : Main	
1:1 Main : Dessert	

ENTRÉE

- Venison carpaccio, roasted beetroot, horseradish, lemon, cress
- Salmon tartare, pink peppercorns, lemon, dill cream, scampi roe
- Pan seared duck breast, pumpkin purée, black olive anise, crispy sage
- Mushroom arancini, black garlic aioli, porcini salt, parmigiano (V)
- Charred king oyster mushroom, smoked onions, miso broth (VG)

MAIN

- Chargrilled beef eye fillet, potato puree, green beans, chimichurri
- Grilled King George whiting, remoulade, asparagus, lemon butter, tarragon
- Chargrilled kangaroo, sweet potato, beetroot, pomegranate molasses
- Chermoula marinated chicken breast, quinoa tabbouleh, labneh
- Casarecce pasta, mushroom ragu, red wine, aged balsamic, truffle pecorino (V) (VGO)

DESSERT

- Coffee panna cotta, Frangelico chocolate sauce, choc-hazelnut crumb
- Chocolate pecan tart, Chantilly cream, sesame & poppy seed nougatine
- Lemon curd tart, passionfruit, candied lime, mascarpone
- Mango & banana frozen yoghurt, olive oil cake, raspberries
- Watermelon, lime & mint granita, strawberries, organic grape saba

TERMS AND CONDITIONS

DEPOSIT

Payment of a deposit must be made within seven (7) days receiving this Event Order, or as negotiated and acknowledged in writing by Hotel Elliot. 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 may 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 guest 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 Hotel Elliot. 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 requested 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 must be negotiated and confirmed with Hotel Elliot for inclusion 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, including children.

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 three months' notice will have their deposit payment fully refunded. Cancellations received with two to three months' notice will result in 50% of the deposit payment refunded. Cancellations received with less than two months' notice will result in a forfeit of your deposit.

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.

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.

DAMAGE AND BREAKAGES

Client is 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.

SECURITY

Client is financially responsible for any additional security services that are deemed necessary for the size of your function. This is to be discussed and negotiated during the planning of the event..

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 Hotel's dress code.

CLOSING

Last drinks will be called at the managers discretion on the evening. All guests must vacate the premises by 12:30AM, in line with liquor licensing laws. Please advise your band/DJ and any other contractors of this requirement. Bar Access is not guaranteed after your event and is at the decision of the manager on the evening.

SMOKE FREE

All our indoor spaces at the hotel are smoke free. Smoking is only permitted in the signed area beside the Beer Garden. This includes vapes and e-cigarettes.
