



salt
AT THE ELLIOT

FORMAL EVENTS

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THE VENUE

Hotel Elliot has a brand new event space. Situated a short walk from the picturesque Horseshoe Bay, Hotel Elliot is the perfect choice for your reception, function or event.

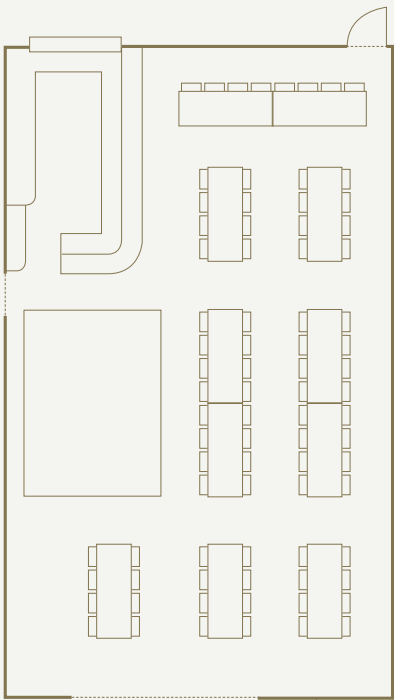
With a nod to the original 1920's Art Deco façade, the brand new event space is a contemporary design with stunning raked ceilings. Our private event room contains state-of-the-art technology and is able to seat approximately 120 guests.

We have various food options, including canapés and plated menus. Your guests are sure to be impressed by our chef's creations.

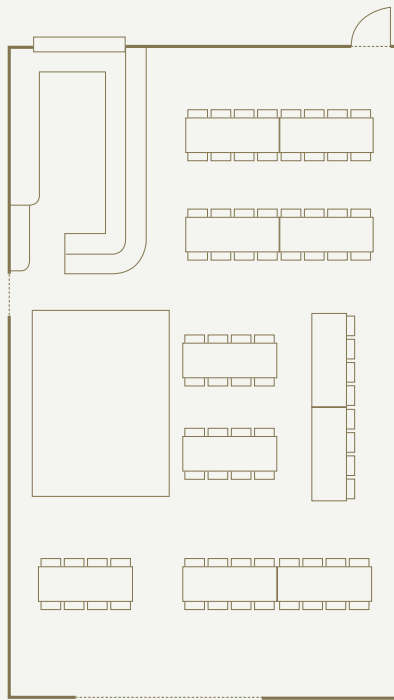
Our friendly and professional staff will ensure your event is handled with elegance and care. With our function venue offering privacy and luxury, any event would fit perfectly.

				
150	120	326m ²		

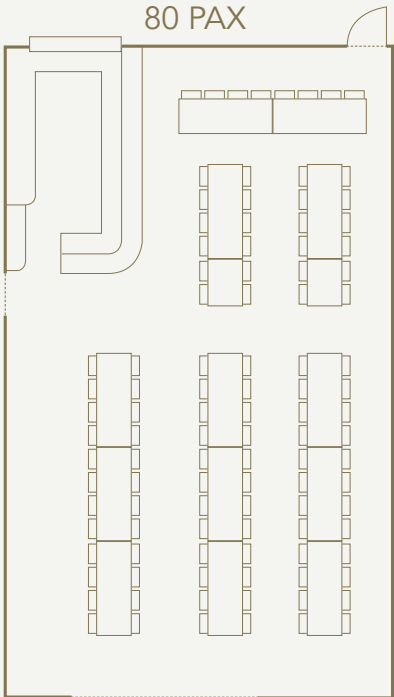




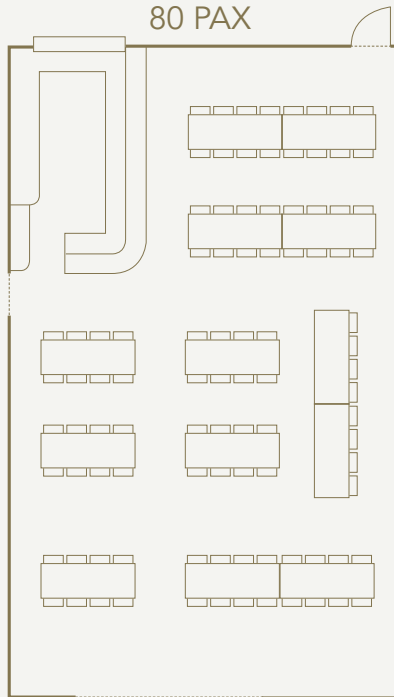
80 PAX



80 PAX



104 PAX



96 PAX

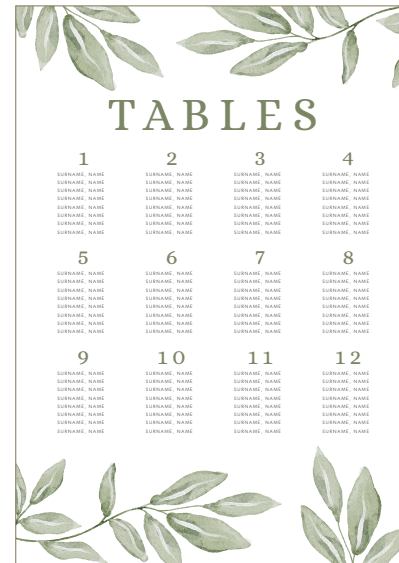
ROOM SET

INCLUDED IN ROOM HIRE

- Table Linens
- Napkins
- Audio / Visual Screens
- Wedding Cake Table
- Gift Table
- Table Numbers
- Printed Food Menu
- Printed Bar Menu

OPTIONAL EXTRAS

- Dance Floor
- Themed Save The Date
- Themed Invite
- Themed Bar Menu
- Themed Food Menu
- Themed Place Cards
- Themed Table Numbers
- Themed Thank You
- Welcome Poster / AV Screen
- Seating Poster / AV Screen



SEATING POSTER EXAMPLE

CANAPÉS

CANAPÉS 70+ GUESTS	PER PERSON
Choose 4 canapés (6 pieces per person)	\$27
Choose 5 canapés (8 pieces per person)	\$34
Choose 6 canapés (10 pieces per person)	\$40

COLD

- Oysters – natural with lemon/lime
- Oysters – ponzu, pickled ginger, sesame seeds
- Zucchini, ricotta, mint & pine nut tarts (V)
- Beetroot, goat's cheese & hazelnut tartlets (V)
- Avocado, tomato, nori, nut cream, sesame, basil, polenta crisp (VG)
- Roasted sweet potato, avocado, coriander, chilli, polenta crisp (VG)
- Zucchini, squash, ricotta, thyme, lemon zest, crostini (V)
- Rare seared beef, asparagus, caramelised onion, horseradish cream, crostini
- Beetroot & gin cured salmon, dill crème fraiche, yuzu, risotto crisp

HOT

- Oysters, green apple purée, pancetta, fig vin cotto
- Oysters, chipotle bourbon butter, smoked speck
- Fish goujons, preserved lemon, aioli
- Mushroom arancini, black garlic aioli, porcini salt, parmigiano (V)
- Moroccan roasted pumpkin arancini, goats cheese, lemon aioli (V)
- House-made harissa lamb sausage rolls, spiced tomato chutney
- Haloumi chips, sriracha aioli, lime, mint (V)
- Duck spring rolls, soy mirin sauce
- Salt & pepper chicken tenderloin, harissa aioli
- House-made mini pies
 - Braised beef cheek, tomato relish
 - Seasonal vegetables, white bean purée

DESSERTS

- Double chocolate brownie, mascarpone
- Lemon curd tartlet, passionfruit, candied lime, raspberry
- Orange & almond cake, orange syrup
- Compressed melon fruit skewers, pineapple, mint
- Chocolate cremeux tartlet, raspberry, sesame & poppy seed nougatine

[V] VEGETARIAN [VO] VEGETARIAN OPTION [VG] VEGAN [VGO] VEGAN OPTION [DF] DAIRY FREE [GFO] GLUTEN FREE OPTION [GF] GLUTEN FREE - *MENU ITEMS ARE SUBJECT TO AVAILABILITY & SEASONALITY

SHARED / INDIVIDUAL MENU

ENTRÉE

- Jerusalem artichoke soup, crème fraîche, kale, toasted hazelnuts (V) (VGO)
- Beetroot & buckwheat soup, lemon yoghurt sauce (V)
- Mushroom arancini, black garlic aioli, porcini salt, parmigiano (V) (VGO)
- Kingfish carpaccio, orange, chive, crispy capers
- Beef carpaccio, rocket, fennel, pine nut, parmigiano
- Baby vegetable salad, goat's curd, honey thyme dressing (V)
- Charcuterie, house-made pickles, fresh cheese, olives
- Orecchiette, bitter greens, anchovy, garlic, olive oil, parmigiano (VO) (VGO)
- House-made gnocchi, meat ragu, garlic & herb pangratto, pecorino
- Pan seared duck breast, pumpkin purée, black olive & anise crumb, crispy sage
- Salt & Pepper Squid, sumac, lemon, squid ink aioli

MAIN

- Roasted cauliflower, pea purée, beetroot, fennel, pomegranate, sunflower seeds, mint yoghurt (V) (VGO)
- Sweet & sour chickpeas, jasmine rice, bok choy, chilli, toasted sesame (V)
- Lamb shank, red wine, roasted onion, mash, rosemary
- Beef cheeks, parsnip purée, chilli, garlic, brussels sprouts
- Pork belly, fennel, red cabbage, apple caraway seeds, jus
- SA King Prawns, celeriac puree, mojo verde, cress
- Grilled King George whiting, remoulade, lemon butter, tarragon (or garfish)
- Lamb shoulder, cannellini, gremolata, rosemary oil
- Wagyu striploin steak, potato purée, chimichurri
- Chicken breast, chermoula, quinoa, tabbouleh, labneh
- Kangaroo, sweet potato, roasted beetroot, pomegranate molasses

SIDES

- Mixed leaves, fennel, red cabbage, radish, aged white balsamic
- Broccolini, toasted almonds, truffle pecorino
- Baby potatoes, salsa verde, rosemary salt
- Bok choy, snowpeas, broccoli, green beans, extra virgin olive oil
- Rocket, pear, parmesan, walnuts, aged balsamic
- Chips, chicken salt, aioli

DESSERT

- Coffee panna cotta, nutella chocolate sauce, hazelnut cookie crumb
- Lemon & lime curd tart, raspberry, candied lime, mascarpone
- Chocolate pecan tart, chantilly cream
- Chocolate crèmeux, raspberries, sesame & poppy seed nougatine

SHARED MEAL

CANAPÉS + 2 COURSE 70+ GUESTS	PER PERSON
Canapés - Choose 2 (3 pieces per person) : One Entrée : One Main : Two Sides	\$56
Canapés - Choose 3 (5 pieces per person) : One Entrée : Two Main : Two Sides	\$68
Canapés - Choose 4 (6 pieces per person) : One Entrée : Two Main : Three Sides	\$78
Add Dessert	\$10

INDIVIDUALLY PLATED MEAL

TWO COURSE 70+ GUESTS	PER PERSON
Set Entrée : Set Main	\$73
Set Entrée : Alternate Main	\$86
Alternate Entrée : Alternate Main	\$96

THREE COURSE 70+ GUESTS	PER PERSON
Set Entrée : Set Main : Set Dessert	\$86
Set Entrée : Alternate Main : Set Dessert	\$102
Canapés - Choose 3 (5 pieces per person) : Set Entrée : Set Main : Set Dessert	\$103
Alternate Entrée : Alternate Main : Set Dessert	\$112
Alternate Entrée : Alternate Main : Alternate Dessert	\$125

PRIVATE DINING EXPERIENCE

SHARED - TWO COURSE	PER PERSON
One Entrée : One Main : Two Sides	
2 - 5 Guests	\$190
6 - 10 Guests	\$160
One Entrée : Two Main : Two Sides	
2 - 5 Guests	\$220
6 - 10 Guests	\$190
Canapés (Choose 2) : One Entrée : Two Main : Two Sides	
2 - 5 Guests	\$230
6 - 10 Guests	\$200

INDIVIDUAL PLATED	PER PERSON
TWO COURSE - One Entrée : One Main	
2 - 5 Guests	\$240
6 - 10 Guests	\$210
THREE COURSE - One Entrée : One Main : One Dessert	
2 - 5 Guests	\$270
6 - 10 Guests	\$240
THREE COURSE - Canapés (Choose 3) : One Entrée : One Main : One Dessert	
2 - 5 Guests	\$290
6 - 10 Guests	\$260

PRIVATE DINING EXPERIENCE AT YOUR LOCATION INCLUDES

- 1 Chef (Extra guests may require another chef)
- 1 Front of House Staff (Extra guests may require more staff)

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BEVERAGES

THE PREMIUM PACKAGE	PER PERSON
3 Hours	\$55
4 Hours	\$60
5 Hours	\$65

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	PER PERSON
3 Hours	\$60
4 Hours	\$65
5 Hours	\$70

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 \$1,000 room hire as 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.
