

A.LE.RE
WEDDINGS

Welcome

Thank you for considering the Alere Function Centre and the award winning Blanco Food & Events Team for your upcoming wedding.

Opened in 2016, the Alere Function Centre is a state of the art function facility located on level 2 in the heart of the Flinders University redeveloped Plaza and Student Hub.

The Alere Function Centre provides a uniquely adaptable space, suitable for weddings and other large formal events. Fully equipped with projectors, screens and modern audio visual equipment, the Alere Function Centre can host up to 150 guests for a seated meal and up to 250 cocktail.

The option of increased floor space within pre-function area, provides a cocktail setting allowing guests to enjoy the stunning views across Flinders' picturesque campus and Adelaide's coastline.

With a strong emphasis on fresh, local and ethical produce, our menus demonstrate creativity and modern techniques that will complement your event. Managed by Blanco Food & Events, our professional service and depth of experience is reflected in our multiple awards including "The Best Achievement in Catering" at the 2011 Australian Event Awards, "Best Venue Caterer South Australia 2010, 2011, 2013" and Caterer of the Year 2013, and 2015.

Having only been open from this year, Alere Function Centre has already claimed "Best New Caterer South Australia" at the 2016 Restaurant and Catering Awards for Excellence.

We look forward to hosting you at Alere Function Centre

T 08 82 777 186

E info@alererestaurant.com.au

Flinders University - Registry Road

The Hub, Level 2

Bedford Park SA 5042

www.alererestaurant.com.au

A·L·E·R·E

function centre

Location **I**

Alere is located at Flinders University's Bedford Park campus, just a short drive from Adelaide's city centre and coastline, in a tranquil natural setting.

Distance

City Centre	25 minute by car/taxi
Airport	25 minute by car/taxi
Bus Local	to the door
Train station	5 minute by car/taxi

Information

Entrance	<i>Located off Registry Road, from University Drive</i>
Traffic	<i>University Drive provides a loop around the Bedford Park campus, and access to all major entrance points and car parks</i>
Parking	<i>All day metered parking is available in car park 5 (with full disability access) Evening parking available in car park 6</i>



Room Hire

Room hire includes in-house audio visual equipment, furniture set to standard floor plans and basic cleaning fee. Any additional audio visual equipment, furniture, theming and cleaning costs are charged accordingly.

Seating capacities represents maximum numbers with allowance for a lectern only. Set-up, display, staging, dance floor & audio visual requirements will reduce capacities. Room hire charges are applicable.

Audio Visual Equipment

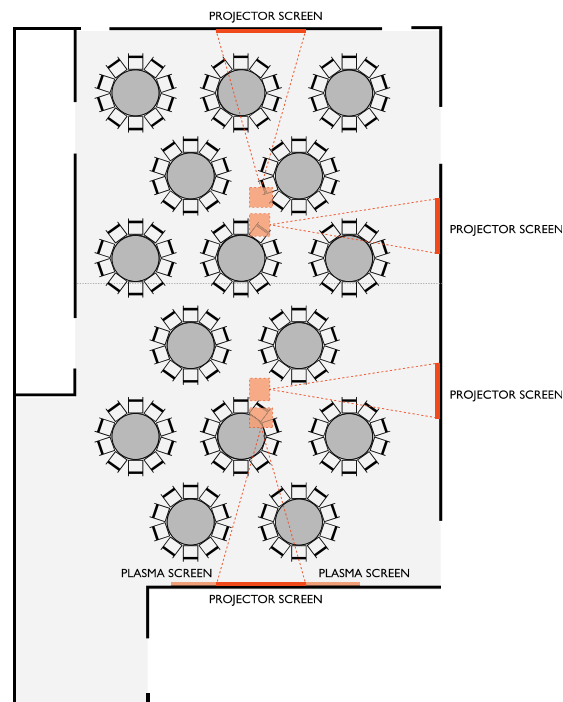
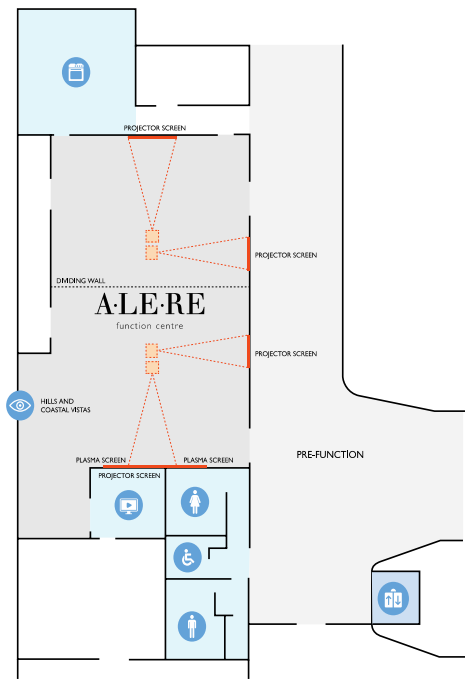
A range of in-house equipment and services are available for hire, which can be complimented with additional equipment. Novatech is our preferred provider of hire equipment and technical services and are one of Australia's leading providers of entertainment and event technologies.

Security

For your guests safety, security is provided for all evening events and is charged at \$50.00 per hour. Security commences 30 minutes prior to your event and remain until 1 hour after finish time.

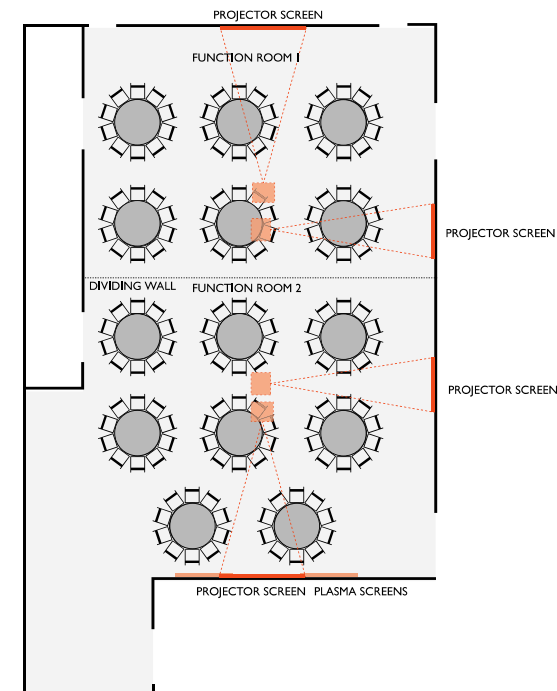
*Half day: 4 hours or less ^Full day: 4 hours or more





Large Banquet Room

Room 1 Seated 15 Round tables of 10 150



2 x Banquet Rooms

Room 1 Seated 6 Round tables of 10 60

Room 2 Seated 8 Round tables of 10 80

Cold Canapes

Beetroot tarte tatin, goats curd and lemon balm
Citrus cured salmon, fennel cracker, crème fraîche and garlic chive
Rare roast beef, horse radish cream en croute
Smoked chicken and pistachio terrine with pickled onion

Hot Canapes

Twice cooked pork belly, apple jam (gf)
Forrest mushroom arancini with salsa verde (v)
Harissa brisket croquette, cumin yoghurt
Grilled prawn skewers, chimichurri (gf)
Moroccan lamb cigars, sticky pineapple sauce



Cold Light Entrée

Squid ink roll, poached prawn, cos, chilli lime aioli

Poached chicken, mixed grains, labneh

Sweet potato noodle salad, mushroom, shoots, toasted peanuts,

Vietnamese dressing (v) (gf)

Hot Light Entrée

Flat bread, felafel, hommus and salsa (v)

Beef and pickle slider, bbq sauce

Lamb cutlet, couscous, mint yoghurt

Desserts

Flourless chocolate souffle, raspberry gel

Lemon curd tarts with Italian meringue

Chocolate mousse shots with salted caramel

Raspberry macarons

Menu Options

1 hour	min. 5 canapés	\$27.5
2 hours	min. 7 canapés	\$38.5
3 hours	min. 9 canapés	\$49.5
Canapé		\$5.5 ea
Light Entrée		\$9.5 ea



Entrée

Veal tonnato, capers, tuna emulsion, mizuna, burnt lemon

Poached chicken, mixed grains, labne, parsley, shaved fennel

Semolina fried globe artichokes, smashed green peas, mint (v)

Fresh torn mozzarella, confit heirloom tomato salad, cicada olive oil, basil (v) (gf)

Main Course Selection

Pan fried fish of the day, celeriac mash, zucchini, chilli, caper lemon salad

Coorong angus rump cap, beetroot & pearl barley, smoked potato, heritage carrots

Greenslades chicken roulade, Za'atar, artichoke puree, Brussel

Roasted eggplant, ras el hanout, watermelon radish, parsley, apple, barberries (v)

all main courses served with

Mixed leaf salad, honey mustard dressing

Sourdough rolls and butter medallions



Dessert

Spiced pumpkin waffle, walnuts, nutmeg cream, butterscotch

Flourless orange cake, chocolate and pedro ximenez sorbet, crushed pistachio

Sweet treats platters

- Flourless chocolate soufflé cake, raspberry gel
- Lemon curd tart with Italian meringue
- Raspberry macaron

Cheese platters – Local artisan cheese, raisin bread, fruit paste, fresh pear and lavosh

Served with Vittoria coffee and Twinings tea

Menu Options

2 Courses (max. 3 hours service)

Set main and dessert

\$50 per person

Set entrée and main

\$55 per person

Choice 2 entrées, 3 mains

\$60 per person

3 Course

Set entrée, main and dessert

\$67 per person

Choice 2 entrées, 3 mains and 1 dessert

\$72 per person



Package A

NV The Lane 'Lois' *Blanc de Blanc*

Bremerton *Sauvignon Blanc*

Bremerton 'Tamblyn' *Cabernet, Shiraz, Merlot, Malbec*

Coopers Pale Ale, Coopers Clear, Coopers Light and The Hills Cider

Soft drinks, orange juice, filtered water

2 hours **\$22 per person**

3 hours **\$29 per person**

4 hours **\$36 per person**

Extra hour **\$7 per person**

Package B

NV The Lane 'Lois' *Blanc de Blanc*

Heggies *Riesling*

Dowie Doole 'CT' *Shiraz*

Vale Ale IPA, Coopers Light and The Hills Cider

Soft drinks, orange juice, filtered water

2 hours **\$26 per person**

3 hours **\$35 per person**

4 hours **\$44 per person**

Extra hour **\$9 per person**



Tentative Bookings

Tentative bookings will be held for 10 working days before being released for resale. Alere Function Centre will not take responsibility if booking confirmations or deposits are late and the space has been re-allocated.

Booking Confirmations & Deposits

Tentative bookings are to be confirmed by providing to Alere a duly signed event order plus terms and conditions. To secure your booking a deposit 15% of the estimated value for the event (or \$1000 min.) to be received no later than 10 working days after the tentative booking has been made.

Payment

Alere request full or progress payment prior to the event. Payment for any additional charges incurred during the event must be paid at the conclusion of the event. If payment terms are approved by Alere, full payment for the event, must be received within 7 business days from the date of your event.

All credit card payments are subject to surcharges of 3% for Amex cards and 1.5% for MasterCard, Visa, Bankcard.

Planned, Guaranteed Numbers & Final Numbers

Planned numbers are to be advised at time of booking confirmation. A guaranteed minimum number of guests attending the event are required by no later than 14 working days prior to the event. You must confirm the final number of guests for the event no later than 7 full days prior to the event, at which time final payment is required.

Event Order (Agreement)

Alere will produce an event order (agreement) for each booking. The event order may be updated as required to reflect goods and services required for the event, plus hold additional and relevant information pertaining to the event.

Menu Selection, Dietary Requirements & Food Allergies

Your menu and all dietary requirements must be finalised no later than 14 days prior to your event. While Alere make best efforts to cater for dietary requirements and food allergies, we cannot guarantee that meals provided are to exact specifications. Our kitchens will contain traces of ingredients that some guests may be allergic to. If dietary requirements and food allergies are of a serious nature, we recommend guests provide their own meals.



Cancellations

In the event of a cancellation, the booking deposit and other monies paid to Alere will be forfeited. If the booking is cancelled within 90 days of the event, a cancellation fee of 25% of the total estimated value of the event is payable to Alere. If cancellation occurs within 14 days or less 100% of all costs are payable.

Cleaning

General cleaning is included in the cost of the function. If cleaning requirements following the event are deemed to be excessive, additional cleaning charges will be incurred.

Laws & Liability

If Alere or Flinders University has reason to believe that an event will affect its reputation, security or employees wellbeing it reserves the right to cancel without liability. At no time will Alere or Flinders University or its staff commit any act that is illegal or offensive, nor can any such act breach any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to Flinders University liquor licence obligations.

Alcohol Service

Responsible service of alcohol: Flinders University reserves the right (under the liquor Licensing Act, 1997) to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to leave the premises. Through the liquor-licensing Act, Flinders University has a duty of care for staff and patrons and we therefore act accordingly. Flinders University is not allowed to serve alcohol to minors and therefore reserve the right to request suitable identification.

Occupational Health, Safety & Welfare

It is the responsibility of the client to conform to all related sections of the South Australian Occupational Health, Safety and Welfare Act, 1986.

Acceptance

I (print name) _____

of (company) _____

have read and fully understand and accept the above written conditions and hereby confirm our booking in accordance with the quote provided to me/us by Alere Function Centre.

Signed _____

Date _____ Event date _____

