



SET MENU **FUNCTION PACKAGE**



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FUNCTION ROOMS

Finniss and McKinnon Rooms

The private function rooms are located on the first floor and are ideal for your next meeting or special event. The Finniss Room can cater for anything from a set menu for 70 people, a cocktail party for up to 120 people or boardroom table with the ability to have up to 28 people.

Across the hallway is the smaller MacKinnon Room with a bar is ideal for pre-dinner drinks, a cocktail party for 25 people or a break out coffee/tea room when combined with the Finniss Room. This area is completely private with an inbuilt sound system for either an ipod/mp3 player or CDs and also comes with a built in microphone. A projector or plasma screens can be organised if required (*price on application*).

Capacity

Seated 70 people

Cocktail 120 people

Boardroom 28 people

Theater 55 people

Deposit \$250.00

Room Hire \$250.00 (*If total spend is less than \$1000*)

The Lounge

The British Lounge located on the ground floor offers a semi-private area with soft furnishings, plasma screen and an open fire during winter. This room is ideal for smaller more intimate functions that would prefer to be a little closer to the action. The lounge can cater for up to 28 guests for a sit down meal (with the option of a set menu or a-la-carte) or cocktail party up to 40 people.

Capacity

Seated 28 people

Cocktail 40 people

Deposit \$150.00

Room Hire N/A

The Atrium

The Atrium overlooks the courtyard and can cater for 15 guests for a sit down meal (with the option of a set menu or a-la-carte) or small gatherings for up to 20 people.

Capacity

Seated 15 people

Cocktail 20 people

Deposit N/A

Room Hire N/A

The Courtyard

Situated at the rear of the hotel is our courtyard that has a wonderful feeling of space. It can accommodate 100 people for a sit down meal or up to 175 for a cocktail party. The BBQ facility was first installed in 1977 and is still proving popular for corporate functions and social occasions. The main area is enclosed with heating and fans but also includes a small open air beer garden. Whilst the British courtyard is popular for large a-la-carte groups the area may be booked for exclusive functions.

Capacity

seated 100 people

Cocktail 175 people

Deposit \$500.00

Room Hire \$500.00

\$2000 minimum food spend + \$2000 minimum beverage spend Friday and Saturday night unless organized with management

SET MENU SELECTION

SOUPS

- Creamy pumpkin (V)
- Minestrone
- Creamy cauliflower (V) (GF)

ENTRÉES

- Shared antipasto platters
- Warm chicken, roasted capsicum, chickpea, baby bocconcini and basil salad with tomato and olive dressing (GF) (D)
- Marinated grilled lamb back strap with roasted balsamic glaze, cherry tomato, onion, feta and rocket salad (GF)
- Thai beef salad
- Salad of calamari, chorizo, cucumber ribbons and mint with labneh (GF)
- Smoked salmon carpaccio with a lime chili aioli and light leaf salad (GF)
- Chili prawns with crusty Turkish bread (D)

MAINS

- Roast beef sirloin, potato galette and red wine jus (served medium) (GF)
- Chicken breast with potato, pancetta, mixed herb salad and creamed semi-tomato butter (GF)
- Crispy skin Atlantic salmon on sautéed green peas, bacon and red onion with seeded mustard and a herb butter sauce (GF)
- Barramundi fillet with kipfler potato, green mango, Asian herb salad and spicy Thai syrup dressing (GF) (D)
- Lamb rump with a date, saffron, pistachio, and lime pilaf and cucumber raita (GF)
- Tea smoked duck breast with beetroot, orange and watercress salad, crispy potato and orange glaze (GF) (D)
- Porchetta with rosemary roasted chat potatoes, apple and herb salad with red wine jus (GF)
- Roasted chicken breast on leek mash with port glaze (GF)
- Baked Mediterranean eggplant with couscous, walnut and feta salad (V)

All meals served with bowls of garden salad and bread rolls

DESSERTS

- Cinnamon poached pear with vanilla mascarpone cream (GF)
- Lime and coconut cream pannacotta with pineapple granita and berry compote
- Sticky date pudding with toffee sauce and vanilla ice cream
- Chocolate tart and chocolate mousse with chantilly cream
- Baked cheese cake with blueberry topping (GF)
- Cheese platters with dried fruit and biscuits

The above selections may depend on seasonal produce availability.

(V) Vegetarian

(D) Dairy free

(GF) Gluten free

SET MENU PRICES

TWO COURSE MENU

Set soup and set main course	\$37.50 per person
Set soup and choice of two main courses	\$40.50 per person
Set entrée or dessert and set main course	\$43.50 per person
Set entrée or dessert and choice of two main courses	\$46.50 per person
Choice of two entrées or desserts and a choice of two main courses	\$49.50 per person

THREE COURSE MENU

Set soup, main course and dessert	\$46.50 per person
Set soup, two choices of main course and set dessert	\$49.50 per person
Set entrée, main course and dessert	\$52.50 per person
Set entrée, choice of two main courses and set dessert	\$55.50 per person
Choice of two entrées, choice of two main courses and set dessert	\$58.00 per person
Choice of two entrées, two main courses and two desserts	\$61.50 per person

All meals served with bowls of garden salad and bread rolls

- *An additional selection within each course is available at an extra \$2.50 per person.*
- *Alternate drop ~ please pre-select two items to be served alternatively to guests ~ reduction of \$5.00 in relation to listed price*

EXTRAS

Coffee ~ Filtered ~ and Tea	\$3.50 per person
Espresso Coffee	\$4.00 per person ~ max 15 people
Cakeage ~ cut and served with cream and coulis	\$3.50 per person
Cakeage ~ cutlery and crockery provided	\$1.00 per person

BEVERAGE OPTIONS

Beverage packages can be arranged with different wines from our wine list, if preferred.

If the drinks package is to be selected, it is applicable to the entire number of guests, not part there of.

The entire beverage list is also available on consumption:

House spirits can be arranged and added to the beverage packages for an additional \$30 per person

Please Note: Beverage Packages allocated upon approval of the British Hotel

PAY AS YOU GO ~ pay for drinks at the bar.

DRY TILL ~ a pre-determined amount is specified at the beginning of the function and all drinks are served 'on consumption' until the limit has been reached.

SUBSIDIZED DRINKS ~ a pre-determined price is selected for the guests to pay per beverage and the additional amount is placed on an account.

STANDARD BEVERAGE LIST

Tap Beer ~ Coopers Pale Ale, Hahn Super Dry and Bulmers Apple Cider

Rothbury Estate Sparkling Cuvée

Rothbury Estate Sauvignon Blanc

Rothbury Estate Shiraz Cabernet

Soft Drinks and Juice

STANDARD BEVERAGE PACKAGE

Bottled wine, sparkling wine, tap beer and soft drink – as listed above

2 Hours of service \$30.00 per person

3 Hours of service \$37.50 per person

4 Hours of service \$45.00 per person

5 Hours of service \$52.50 per person

PREMIUM BEVERAGE PACKAGE

Tap Beer ~ Coopers Pale Ale, Hahn Super Dry and Bulmers Apple Cider

Seppelts Fleur de Lys Chardonnay Pinot Noir

Geoff Merrill Grenache Rose

Squealing Pig Sauvignon Blanc

Paracombe Hills Pinot Gris

Kangarilla Road Shiraz

Annie's Lane Cabernet Merlot

Soft Drinks and Juice

2 Hours of service \$32.50 per person

3 Hours of service \$40.00 per person

4 Hours of service \$47.50 per person

5 Hours of service \$55.50 per person

DELUX BEVERAGE PACKAGE

Tap Beer ~ Coopers Pale Ale, Hahn Super Dry and Bulmers Apple Cider

Jansz Sparkling

Rockford Alicante Bouchet

Shaw and Smith Sauvignon Blanc

Skillogalee Riesling

Pepperjack Shiraz

Zema Cabernet Sauvignon

Soft Drink and Juice

2 Hours of service \$40.00 per person

3 Hours of service \$47.50 per person

4 Hours of service \$55.00 per person

5 Hours of service \$62.50 per person

PRICE GUIDE

Rothbury Estate House Wines	\$6.00 per glass
Coopers Pale Ale	\$6.00 per schooner
Carlton Draught	\$6.00 per schooner
Bulmers Apple Cider	\$6.50 per schooner
Base Spirits	\$8.80 per glass <i>including mix</i>
Soft Drink	\$4.00 per glass
Juices	\$4.00 per glass
Bottled Soft Drink	\$4.50 per bottle

Please Note ~

All prices inclusive of G.S.T.

Prices may change at management's discretion.

The menu selections may depend on seasonal produce availability.

TERMS AND CONDITIONS

1. **Reservation:** The British will hold a tentative reservation for a maximum of two weeks. Thereafter management reserves the right to cancel the reservation and allocate the venue to another client if confirmation with deposit is not received.
2. **Deposit and Confirmation:** Confirmation of a function reservation must be made by payment of the deposit within 21 days of the original reservation.
3. **Payment Method:** Deposit payments may be made by cash or credit card in person during regular trading hours. Alternatively EFT deposits can be made via the following details.
BSB: 06 5114
Account Number: 010143324
Account Name: FLICS Pty Ltd
Branch: Commonwealth Bank - North Adelaide
Reference: "Booking name and date" e.g. Jane Smith 31Aug
Please email/fax/post a copy of the deposit confirmation to The British Hotel.
4. **Final Numbers:** Anticipated final numbers are requested 7 days prior to the function date. Final numbers are required 2 clear working days prior to your event. **This final number will represent the minimum number of guests for which you will be charged.**
5. **Food and Beverage:** All functions requiring the consumption of liquor **must** have food provided, catered by The British.
6. **Menu:** Details of the food and beverage selection **menu must be finalised at least 10 days prior** to the function. Special dietary requirements, e.g. gluten free, vegetarian, vegan etc. should also be communicated at least 7 days prior to the function.
7. **Commencement and Vacating of Rooms:** The organiser/host agrees to begin the function at the scheduled time agreed upon. Rooms need to be vacated by 12:00 midnight or 10pm Sundays. Bar facilities will be closed 15 minutes prior to the closure of the Hotel.
8. **Children under 18:** Any children under the age of 18 attending a function at The British must have vacated the premises by 12:00 midnight in accordance with the Liquor Licensing Act. All children under 18 years of age require adult supervision at all times.
9. **Compliance:** It is understood that the host will conduct the function in an orderly manner in full compliance with The British regulations and all laws. The management reserves the right to exclude or eject any objectionable persons from tThe British without liability.
10. **Responsibility:** Organiser/host will be financially responsible for any damages/breakages sustained to The British by the organizer/host, invited guests or other persons attending the function. The British does not accept any responsibility for the damage or loss of merchandise left prior to or after the function.

11. **Audio Visual Hire Equipment:** The British is happy to organise any audio visual requirements to complement your function - price on application. The Organiser/host will be financially responsible for any damage/breakage of equipment owned by The British or sub-hired by The British on behalf of the organiser?s.
12. **Displays and Signage:** Organiser/host will be are required to advise The British of any displays, signage and/or decorations to be utilized at the function. Only masking tape will be used to adhere items to any surfaces at The British.
13. **Payment:** All accounts are to be settled prior to, or on the day of the function unless by prior arrangement. Personal cheques will only be accepted with prior notice and in accordance with our banking requirements. Please note that a 3% surcharge will apply for American Express and Dinners card.
14. **Cancellation:** In case of cancellation, the British will refund the deposit if the booking is cancelled with in 7 days of paying the deposit.
15. **Cleaning:** General cleaning is included in the cost of the function. If cleaning requirements following your functions are judged to be excessive, additional cleaning charges will be incurred.

Function Name: _____

Function Date: _____

Signed: _____

Print Name: _____

Date: _____
