



FUNCTIONS & EVENT SPACES

Make your next event *unforgettable* at Electra House

(08) 7123 4055 events@electrahouse.com.au



ABOUT ELECTRA HOUSE

Built in 1901, the Citizen's Life Assurance Coy, as it was originally known, was designed by famed Adelaide architect John Quinton Bruce. In its early years, the building was best distinguished by its use as a base for the Overland Telegraph which, directly linked Australians to Europe and other parts of the world for the first time.

It was during this time - in 1940 - that it became known as Electra House, named after the Greek mythological figure Electra, 'the bright one'.

In 2014, after years spent derelict, Electra House was architecturally rejuvenated into Adelaide's most diverse premium food and beverage destination. Set over three levels, Electra House offers distinct modes of hospitality to suit any mood, occasion or taste.

Exceptional spaces, personalised service and an extensive product offering allow us to deliver truly memorable events. Whether it be corporate drinks, a birthday celebration or your wedding, our in-house events team will **bring your vision to life!**



CHAMBER BAR

Up to 120 capacity

The iconic Chamber Bar provides a light filled, informal space featuring magnificent high benches, booth seating and dramatic 30ft high ceilings adorned with classic 1900's plaster work and pillars.

This stunning, architecturally-designed room creates an uplifting vibe during the day. At night, the shutters enclose the area to create an intimate space.

CHAMBER BAR + GARDEN BAR

Up to 280 capacity (excludes PMQ)



GARDEN BAR

Up to 115 capacity

The gorgeous, open-air Garden Bar is surrounded by original raw brickwork and hanging plant life. A raised area provides sheltered booths, while bar seating is scattered throughout.

GARDEN BAR + CHAMBER BAR:

Up to 280 capacity (excludes PMQ)



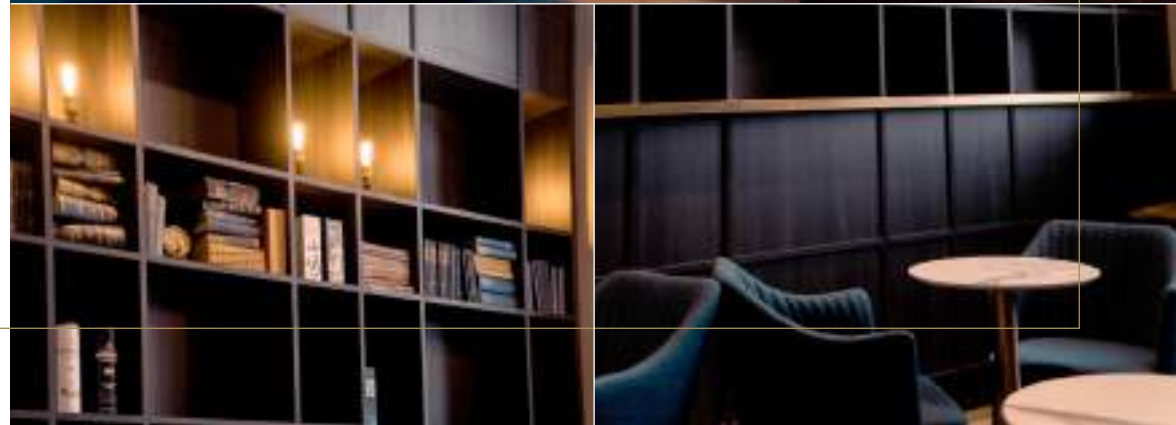
PMQ

Up to 45 capacity

An ode to 'The Eastern Extension Australasia and China Telegraph Co. Ltd.' that called Electra House home between 1921 and 1949, the Postmaster's Quarters (PMQ) is our modern vision of where we imagine the Postmaster would work, hold important conversations and slip away for a few quiet 'drams' at the end of the day.

Perfect for your next corporate gathering, or for an intimate celebration, PMQ offers an exclusive place to relax while enjoying the finest drinks we have an offer.

A perfect mix of old-world charm and modern sophistication.



LEVEL ONE

Banquet: 80 capacity
Cocktail: 120 capacity

Level One is our award-winning modern Asian restaurant with an informed yet informal dining style. Dine 'Omakase' style from our carefully curated group dining menus – or, if you're looking for a canapé function, try a selection of bite-sized versions of some of our favourite flavours.

With many years' experience in modern Asian and Australian cuisine, our experienced kitchen team use these skilled techniques paired with flavours from their heritage to create a truly unique dining experience.

**Available for hire 7 days a week.
Level One's menus and wine selections can be customised to satisfy your guest's palates.*



EAST SIDE

Banquet: 40 capacity
Cocktail: 100 capacity

A minimalistic and elegant functions space detailed with designer lighting, lounges and decor - setting the scene of what truly feels like an Upper East Side loft apartment.

Polished timber floors and marble work help to surround our stunning East Side space, which provides a perfect canvas for any type of event.

COMBINED/ENTIRE SECOND FLOOR:

Banquet: 120 capacity
Cocktail: 200 capacity

*Audio Visual: 60 inch LCD TV x2 -
iPod connectivity - wireless microphone -
independent audio - dimmable lighting*



WEST SIDE

Banquet: 80 capacity
Cocktail: 100 capacity

Inspired by Manhattan's past and present Meatpacking District, the West Side functions space combines industrial lighting and raw brick walls with a splash of modern boutique glamour.

COMBINED/ENTIRE SECOND FLOOR:

Banquet: 120 capacity
Cocktail: 200 capacity

*Audio Visual: 50 inch LCD TV -
iPod connectivity - wireless microphone -
independent audio - dimmable lighting*





DINING MENU

2 COURSE

1:1 = \$65.00 // 1:2 = \$75.00 // 2:2 = \$85.00

3 COURSE

1:1:1 = \$75.00 // 1:2:1 = \$85.00 // 2:2:2 = \$95.00

ENTREES

Confit Ora King Salmon

GF DF

avocado puree, basil oil, puffed rice noodles & sorrel

Butter Poached Spencer Gulf Prawns

GF

leek puree, crustacean oil & cured egg yolk

Mountain Pepper Pork Fillet

GF

pumpkin puree, toasted pepitas, pork & apple jus

Chicken and Ham Hock Terrine

GF DF

pickled wild mushrooms, mustard greens & tarragon mayonnaise

Watermelon & Heirloom Tomato Salad

GF (Vegan on Request)

strawberry, chilli, mint and goats curd

DESSERT

Dark Chocolate Ice Cream

GF

with milk chocolate mousse, seasonal fresh red fruit & chocolate hazelnut crumb

Spiced Poached Pear

with rose ice cream, yoghurt parfait & buttery rose crumb

Earl Grey and White Chocolate Custard

with fresh seasonal citrus, vanilla sponge and a poppy seed cream

Strawberry Sorbet with Cheesecake Parfait

GF (Vegan on Request)

seasonal fresh berries, berry jam & thyme

MAINS

Oven Baked Mulloway

GF

pommes puree, chive oil & nasturtium

Roast Lamb Rump

GF DF

root vegetables, braised cabbage, speck, lamb jus & salsa verde

Pan Seared Beef Eye Fillet

GF

charred shallots, kale, parsnip puree & jus

Oven Baked Chicken Breast

GF DF

tarragon oil, wild mushrooms, smashed broad beans & jus

Seasonal Vegetable Risotto

GF (Vegan on Request)

with fresh herbs

SIDES

Thyme and Duck Fat Potatoes

GF DF

Pear & Rocket Salad

GF DF V

pecan, avocado, black pepper & red wine vinaigrette

Slow Roasted Japanese Pumpkin

GF DF V

with miso & dashi

Seasonal Pods

GF DF V

with quinoa, mint & chardonnay vinaigrette

Mixed Endive Lettuce

GF DF V

puffed wild rice with fresh chives & lemon vinaigrette

Honey, Soy & Sesame Glazed Carrots

GF DF





\$75 SET SHARING MENU

The hassle free and relaxed approach to ensuring everyone leaves satisfied.

ENTREES

Pearl Couscous *(Vegan on Request)*

with cashews, dried apricots, goats curd, roasted tomatoes, paprika & fresh seasonal herbs

Cured Meats *DF (GF on Request)*

with croutes & kalamata olives

Citrus Cured Salmon *GF DF*

red elk lettuce, orange, asparagus & lemon vinaigrette

MAINS

Baked Market Fish *GF DF*

with Asian slaw and ponzu dressing

Orecchiette Pasta

with kale, heirloom tomatoes, chilli, garlic, mozzarella and basil

Roasted Lamb Shoulder *GF DF*

with confit garlic, shallots, salsa verde, anchovy and lamb jus

SIDES

Thyme and Duck Fat Potatoes *GF DF*

Mixed Endive Lettuce *GF DF V*

with puffed wild rice, fresh chives & lemon vinaigrette

Honey, Soy & Sesame Glazed Carrots *GF DF*

DESSERT

Milk chocolate mousse *GF*

with seasonal fresh red fruit, dark chocolate crisp & chocolate hazelnut crumb

Cheesecake Parfait *GF (Vegan on Request)*

with seasonal fresh berries, meringue shards, berry jam & thyme

Bread & Butter Pudding

with dried fruit and brandy anglaise



\$90 CHOICE SHARING MENU

Take your pick from 3 items for each course to create the most memorable share menu to date!

ENTREES

Edamame Beans **DF GF V**

with crispy tofu, shiitake mushrooms, chilli & a sweet sticky soy dressing

Pearl Couscous *(Vegan on Request)*

with cashews, dried apricots, goats curd, roasted tomatoes, paprika & fresh seasonal herbs

Cured Meats **DF** *(GF on Request)*

with croutes & kalamata olives

Citrus Cured Salmon **GF DF**

red elk lettuce, orange, asparagus & lemon vinaigrette

Roast Duck Breast **GF DF**

with orange, star anise & fresh rocket

MAINS

Slow-cooked Beef

Brisket **GF DF**

with chipotle and bacon jus

Roast Char Siu Pork **DF**

with a sticky BBQ glaze

Baked Market Fish **GF DF**

with Asian slaw and ponzu dressing

Orecchiette Pasta

with kale, heirloom tomatoes, chilli, garlic, mozzarella and basil

Roasted Lamb Shoulder **GF DF**

with confit garlic, shallots, salsa verde, anchovy and lamb jus

DESSERT

Milk Chocolate Mousse **GF**

with seasonal fresh red fruit. dark chocolate crisp & chocolate hazelnut crumb

Spiced Poached Pear

with rose ice cream, yoghurt parfait & buttery rose crumb

Earl Grey and White Chocolate Custard

with fresh seasonal citrus, tea sponge and a poppy seed cream

Cheesecake Parfait **GF** *(Vegan on Request)*

with seasonal fresh berries, meringue shards, berry jam & thyme

Bread & Butter Pudding

with dried fruit and brandy anglaise

SIDES

Thyme and Duck Fat

Potatoes **GF DF**

Pear & Rocket Salad **GF DF V**

pecan, avocado, black pepper & red wine vinaigrette

Slow Roasted Japanese

Pumpkin **GF DF V**

with miso & dashi

Seasonal Pods **GF DF V**

with quinoa, mint & chardonnay vinaigrette

Mixed Endive Lettuce **GF DF V**

puffed wild rice with fresh chives & lemon vinaigrette

Honey, Soy & Sesame Glazed

Carrots **GF DF**





CANAPÉ & GRAZING MENU

\$36 PER PERSON:

Selection of six items from our Canapé list (Additional canapés \$7 per person).

CANAPÉS *choose up to 6*

Salmon Tartare GF

with goats cheese on a rice crisp

Citrus Cured Mulloway GF DF

potato crisp, miso mayo and horseradish

Crispy Basil Prawns DF

with chipotle mayo

Battered Fish Bites GF

with lemon mayo

Salt & Pepper Baby Squid GF DF

with lemon mayo

Lamb Kofta GF

with minted yoghurt

Electra Fried Chicken GF DF

with togarashi mayo

Master Stock Pork Baby Bao DF

with Asian slaw and miso mayo

Beef Tartare

on brioche

Mini Dagwood Dogs

with tomato sauce

Cheese & Bacon Beef Sliders

shallots, mayo and BBQ sauce

Croquettes

potato, ham, chive and gouda

GRAZING TABLE

A Selection of local and international cured meats, cheese, breads, pickles, fruits and dips for \$300 (\$15 per person after the first 20 guests).

Crispy tofu GF DF V

with sticky soy, sesame and togarashi

Asian Mushroom DF V

Hoi Sin, cucumber and spring onion bao

Fried Truffle Mac & Cheese Cubes

with tomato sauce

Crispy Fried Eggplant GF DF V

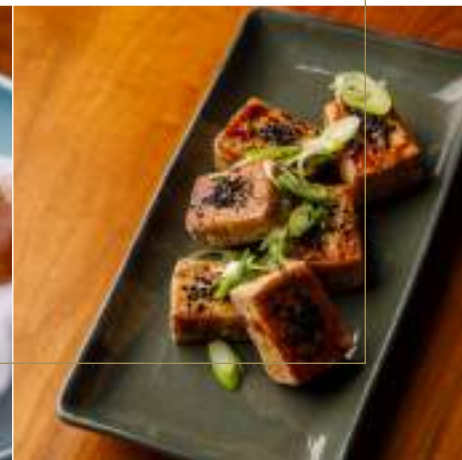
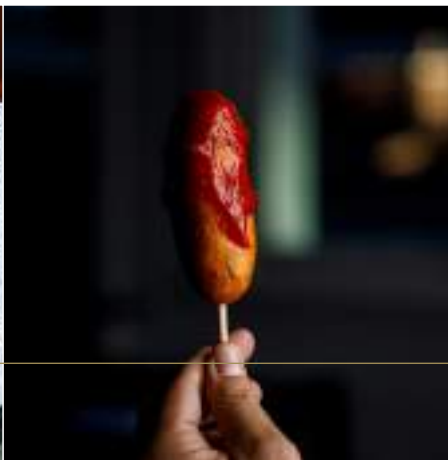
with sweet & sticky sauce

Lemon Curd Tart V

with toasted meringue

Chocolate Brownie Squares V

with whipped cream





WEDDINGS

Our in-house event management team will bring your wedding dreams to life - ensuring that you're free to focus on celebrating your special day without having to think about the little details.

With options to host in our elegant purpose-built East Side and West Side Rooms, or multi-award-winning Level One Restaurant, we'll deliver a specialised event that will leave your guests gushing.

Electra House's historic charm will make the perfect backdrop for unique photo opportunities that will stand the test of time.

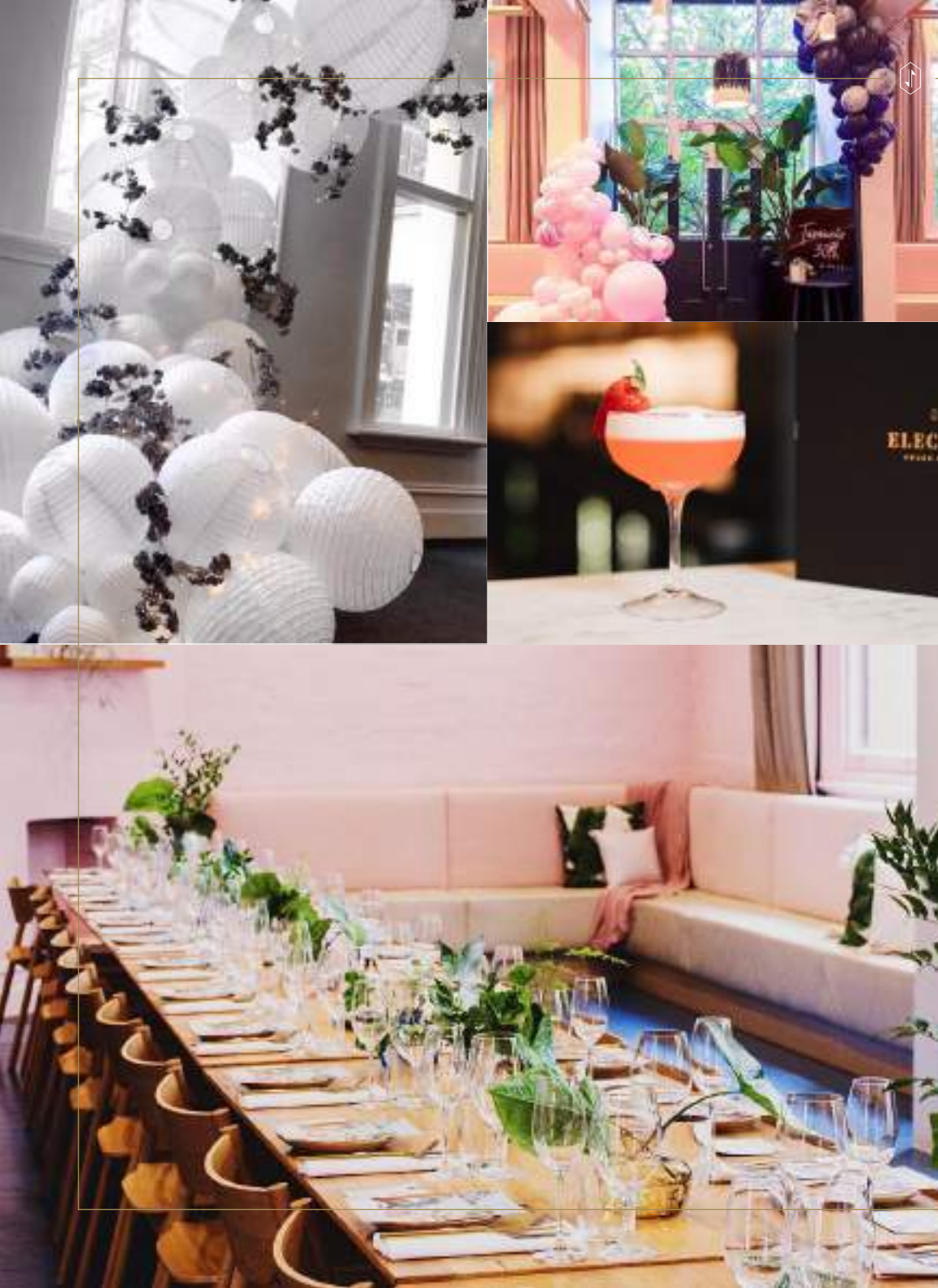


CORPORATE

Whether it's hosting a seminar, team building session, project launch, business milestone or end of financial year event - Electra House will ensure that your guests are talking about it for weeks to come.

Audio visual equipment is available throughout the venue including presentation screens, microphones and speakers.





SPECIAL EVENTS

Our personalised service and dedicated in-house events team will bring your event vision to life - whether you're celebrating a milestone birthday, farewell party or hen's night.

With an extensive range of food and beverage options, your unique event will be one to remember.

Something Fancy Something Sweet

Event : min 20

We offer dessert experiences not to be forgotten
in any of our spaces, any week of the year.

Let our passionate patissier wow your guests
with sophisticated sweets, petite pastries and
indulgent drinks.

- From \$55 per person
- Drinks package available





DRINKS PACKAGES

All drink packages include a selection of soft drinks and juices.

SILVER PACKAGE

2hrs : \$37 4hrs : \$57
3hrs : \$47 5hrs : \$67

BEERS

Mismatch Lager
Mountain Goat Pale Ale
Stone and Wood Pacific Ale

SPARKLING

NV McPherson Sparkling
Chardonnay Pinot Noir
Mars Needs Moscato

WHITE

Howard Vineyard Sauvignon Blanc
Bleasdale Chardonnay

RED

Hesketh Shiraz
McPherson Cabernet Merlot

GOLD PACKAGE

2hrs : \$47 4hrs : \$71
3hrs : \$59 5hrs : \$83

(choose up to 5 wines)

BEERS

Mismatch Lager
Mountain Goat Pale Ale
Stone and Wood Pacific Ale

SPARKLING

Golding Last Hurrah

WHITE

Mylkappa Chardonnay
Not Your Grandma's Riesling

ROSE

Not Your Grandma's Rose

RED

Parker Coonawarra Cabernet
Sauvignon
Mars Needs Shiraz

PLATINUM PACKAGE

2hrs : \$57 4hrs : \$87
3hrs : \$72 5hrs : \$102

(choose up to 5 wines)

BEERS

Mismatch Lager
Mountain Goat Pale Ale
Stone and Wood Pacific Ale

SPARKLING

NV Bird in Hand Sparkling
Pinot Noir

WHITE

Shaw and Smith Sauvignon Blanc
Riesling Freak No.4
Petaluma Pinot Gris

RED

Hustle & Vine Shiraz
Langmeil 'The Blacksmith'
Cabernet Sauvignon
Little Yering Pinot Noir

SOUTH AUSTRALIAN PREMIUM PACKAGE



2hrs : \$67 4hrs : \$107
3hrs : \$87 5hrs : \$127

(choose 1 sparkling, 2 reds & 2 whites)

BEERS

Mismatch Lager
Coopers Celebration Ale
Hills Apple Cider

SPARKLING

NV Deviation Road Altair Brut Rose
NV Croser

WHITE

Unico Zelo Riversand Fiano
Pewsey Vale Contours Riesling
Shaw and Smith M3 Chardonnay

RED

Majella Cabernet Sauvignon
Ngeringa Pinot Noir
St Hallett Blackwell Shiraz
Yalumba FDR1a Cabernet Shiraz



EVENT PLANNING 101

Some helpful tips from the team at Electra House to make your event that little more special.



Use colours to set the mood – consider how your colour scheme might affect your guests. So which colours are best? White is best for inspiration, blue is best for productivity and orange is best for motivation.

Balance your menu – choose menu items carefully. Consider light and heavy dishes based on your event and don't forget about those all important wines!

Theming is 360 – when dressing your venue space consider a holistic view – the floor and ceiling may be your best canvas. Our staff will be there for you throughout your entire experience.

Are you social? – create a unique #hashtag to share with guests.

Size does matter – when choosing a space, bigger is not always better. Too large of a space may create a sparse and cold environment while too small may feel claustrophobic and create service issues. Luckily we have a space to suit every occasion.

Flowers or botanicals – floral arrangements can be an expensive one-off cost. Why not consider a flowering plant for a centrepiece? They can be used for multiple events or even gifted at the end of your event.





BOOKING FORM



Name: _____
Phone Number: _____
Email: _____
Company Name *(If applicable)*: _____
Company Address: _____
Date of Function: _____
Time of Function: _____
Desired/Booked Room: _____
Style of Function: _____
(ie. corporate lunch, wedding, birthday)
Number of Guests: _____
Minimum Spend: _____

Special Requirements/Notes:

Credit Card Details (please tick):

☐ Visa ☐ Mastercard ☐ Amex

Cardholder Name: _____

Card Number: _____

Expiry Date: _____ CCV: _____

Cardholder Signature: _____

☐ *I agree with the terms & conditions (outlined below)*

Signature: _____ Date: _____

TERMS & CONDITIONS



1. A booking confirmation form acknowledging the following terms & conditions must be completed and emailed to us at events@electrahouse.com.au
2. All functions must adhere to the minimum catering spend as per agreed at the time of booking and outlined on the Booking Form. If catering options are not chosen, the most recent catering style discussed or the average price per person for that particular style of function will be used to create the minimum catering spend.
3. Credit card details are required in order to secure a booking and all deposits paid are non-refundable.
4. All functions held on a Sunday or Public Holiday will incur a fee of \$500 above the agreed upon Minimum Catering Spend.
5. Clients are responsible for any damages which occur during an event. Confetti and any other items which require extensive cleaning will incur additional fees.
6. Perishable items which are not collected within two days of the function will be disposed of. All other items will incur storage and/or disposal charges.
7. Final numbers must be confirmed one week prior to the function and catering options two weeks prior.
8. All dietary requirements must be confirmed at the time of final numbers. Any dietaries which are presented on the day of the event will incur additional charges.

9. Additional security may be required for large functions due to increased capacity in the venue. If required, costs will be explained at the time of booking.
10. All cancellations are to be made in writing or by email.
11. If the booking is cancelled less than four weeks prior to the function, the credit card will be charged 50% of the total amount agreed upon.
12. If the booking is cancelled less than one week prior to the function, the credit card will be charged 75% of the total amount agreed upon.
13. If the booking is cancelled less than 48 hours prior to the function, the credit card will be charged the total minimum spend agreed upon.
14. An invoice may be arranged to be paid within 7 days of an event conclusion. This must be agreed and discussed at the time of the initial booking.
15. Please note that all menus are subject to change.
16. All payments processed by card may incur a 1.1% surcharge.
17. A non-refundable deposit of \$1,000 will be required to secure your booking date. This will be taken off the final bill following your event.



131 King William St / (08) 7123 4055 / electrahouse.com.au / events@electrahouse.com.au