



# WELCOME TO THE NORWOOD HOTEL

Thank you for considering us for your special event.

The heritage listed Norwood Hotel is situated in the heart of cosmopolitan Norwood just minutes from the Adelaide CBD.

Recently under new management, we welcome you to experience the private Boardroom on level 2. This private function room is ideal for private dining, intimate cocktail events, meetings and many other corporate or social occasions.

Our motto is 'success through service' and this is applied from your first enquiry, through the coordination process with our two dedicated function

managers, to on the day service where we strive to wow your guests with the venue you have chosen.

Note, for more casual gatherings we also have the 'Lit' room which is a small private area to the side of the public bar. Ask our functions coordinators for more details if this would suit you better than the private Boardroom.

## PARKING

Easy, free parking on site

## BOARDROOM FEATURES

Recently refurbished, the room is light and open. The heritage style architectural features (high ceilings, huge sash windows and fire place), are elegantly set-off against fresh light coloured walls, white venetian blinds and modern wooden light features.

## AUDIO VISUAL

In house Audio Visual set-up INCLUDED in the room at no extra charge.

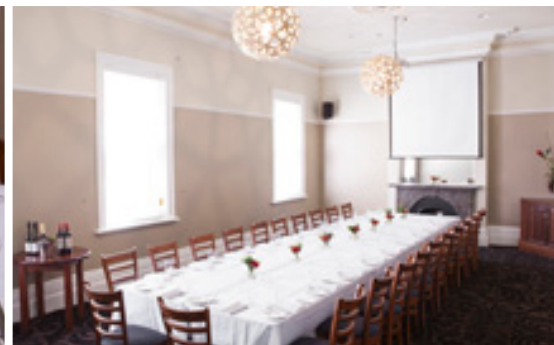
HD ceiling mounted data projector

Pull down screen

Internal sound system

PAGE 2

NORWOOD HOTEL FUNCTION PACKAGE



# WELCOME

97 The Parade, Norwood, SA 5067

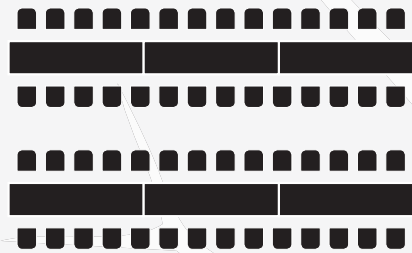
PHONE 08 8431 1822 EMAIL [norwoodhotelfunctions@alhgroup.com.au](mailto:norwoodhotelfunctions@alhgroup.com.au)

# CAPACITIES & SET-UP OPTIONS

Note, capacities listed below are maximum. These set-ups are all flexible depending on your numbers.

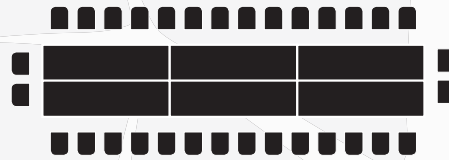
## 2 LONG TABLES 56

2 long tables 14 down each side



## BOARDROOM TABLE 32

Double width boardroom table  
14 down each side + 2 at each head

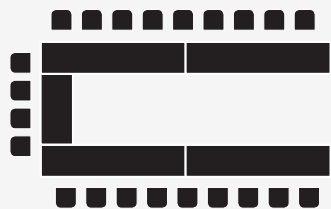


## STAND UP COCKTAIL 60



## U-SHAPE 34

15 down each side + 4 across the back

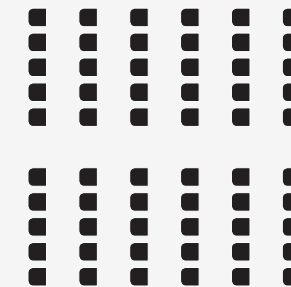


## HOLLOW RECTANGLE 28

10 down each side + 4 on each end



## THEATRE STYLE 50



# BOOKING DETAILS

## ACCESS & DURATION

- Breakfast: 7am – 10.30am
- Lunch: 12noon – 5pm
- Dinner: 6pm – 12.30am  
(later on request, charges may apply)

## DEPOSIT

We are happy to hold a tentative booking on your request for up to one week. At this time a deposit will be required to secure your booking date & session time.

- \$300 Deposit required

Payment for the remainder of the minimum spend is required at least 2 weeks prior to your booking.

## ROOM HIRE & MINIMUM SPENDS

### Breakfast 7 Days

If the host agrees to a minimum spend of \$700 overall on food & beverage, the room hire will be waived.

OR

\$150 Room hire

\$300 Minimum spend on food

### Lunch 7 Days

If the host agrees to a minimum spend of \$1000 overall on food & beverage, the room hire will be waived.

OR

\$150 Room hire

\$400 Minimum spend on food

## Dinner/Evenings Sunday - Thursday

If the host agrees to a minimum spend of \$1000 overall on food & beverage, the room hire will be waived.

OR

\$150 Room hire

\$400 Minimum spend on food

## Dinner/Evenings Friday & Saturday

If the host agrees to a minimum spend of \$1500 overall on food & beverage, the room hire will be waived.

OR

\$200 Room hire

\$500 Minimum spend on food

# CASUAL MENU OPTION

The casual menu option is a less formal and cheaper menu option for group dining, corporate events and social occasions.

Minimum 15 guests for sit down dining functions.

## 29.9 pp

- Entree - Dips to share
- Main - Choice of 2

## 34.9 pp

- Entree - Dips to share
- Main - Choice of 4

## 36.9 pp

- Entree - Dips to share
- Main - Choice of 2
- Set dessert OR canape dessert

## 39.9 pp

- Entree - Dips to share
- Main - Choice of 4
- Set dessert OR canape dessert

## ENTREE

Chefs selection of dips to share, served w' chargrilled pita

## MAIN

- Slow roasted lamb rump w' creamy chive mash, roasted red onion & brocollini, drizzled w' red wine jus & béarnaise
- 250gm rump steak w' bacon & herb potato bake finished w' mushroom jus & green beans
- Crispy skin pork belly on sweet potato mash w' shredded snow peas & caramelized onion jus
- Mediterranean vegetable lasagne w' rocket salad
- Baked barramundi fillet w' fragrant jasmine rice, baby spinach, asparagus & garlic cream sauce

## DESSERT

- Irish cream cheesecake w' berry coulis
  - Lemon curd tart w' mango coulis
  - Chocolate mud cake w' passionfruit coulis
- OR
- Chef's selection of canape desserts

## OPTIONAL EXTRAS

Upgrade to choice of 2 desserts:  
Add **4.0 pp**

Include chef's selection of antipasto to share in addition to the dips for entree  
Add **5.9 pp**

# FORMAL MENU OPTIONS

The formal menu options offer more choice and flexibility in menu structure for events such as special occasions, corporate events and weddings.

Minimum 15 guests for sit down dining functions.

## TWO COURSE OPTIONS

### 36.9 pp Alternate drop

2 entrée & 2 main OR 2 main & 2 dessert

### 39.9 pp Choice

2 entrée, 2 main OR 2 main, 2 dessert

### 41.9 pp Choice

2 entrée, 3 main OR 3 main, 2 dessert

### 42.9 pp Choice

3 entrée, 3 main OR 3 main, 3 dessert

## THREE COURSE OPTIONS

### 45.9 pp Alternate drop

2 entrée, 2 main, 2 dessert

### 47.9 pp Set, choice, set

Set entrée, choice of 2 mains, set dessert

### 49.9 pp Choice

2 entrée, 2 main, 2 dessert

### 51.9 pp Choice

2 entrée, 3 main, 2 dessert

### 54.9 pp Choice

3 entrée, 3 main, 3 dessert

## OPTIONAL EXTRAS

Chef's choice of 3 canapes served on arrival (30-45 minutes)

Add **6.9 pp**

Chef's selection of antipasto served to share

Add **5.9 pp**

Chef's selection of antipasto served individually plated

Add **6.9 pp**

Chef's selection of cheese (hard, creamy & blue) served to share

Add **5.9 pp**

Chef's selection of cheese (hard, creamy & blue) served individually plated

Add **6.9 pp**

Chef's selection of 3 petits fours served w' self serve tea & coffee station

Add **3.9 pp**

## DIETARY REQUIREMENTS

All dietary requirements must be advised prior to the day & will be catered for. Regretfully, we may not be able to cater for dietary requirements advised on the day.

**NOTE:** menu options should be selected 2-3 weeks prior to your function to ensure your choices are the most current as menus are subject to change seasonally.

# FORMAL MENU OPTIONS (CONTINUED)

The formal menu options offer more choice and flexibility in menu structure for events such as special occasions, corporate events and weddings.

Minimum 15 guests for sit down dining functions.

## ENTREE

- Roast pumpkin, pear, macadamia & goats cheese tart w' rocket salad
- Slow roasted lamb backstrap salad w' pickled cucumber, goats curd, red wine dressing
- Smoked salmon salad w' cherry tomato, spanish onion & capers finished w' tzatziki
- Peking duck salad w' julianne vegetable & bean shoots drizzled w' sticky plum dressing
- Thai marinated tiger prawns w' cos hearts, roast capsicum, red onion & sweet orange chilli dressing
- Smoked chicken salad w' cherry tomato, cucumber ribbons, shaved parmesan & balsamic glaze

## MAIN

- Roasted lamb rack w' glazed cocktail potatoes & parsnip finished w' beetroot puree & minted jus
- Pistachio crusted snapper w' cherry tomato, asparagus & baby spinach cous cous drizzled w' orange & saffron syrup
- 250gm scotch fillet chargrilled medium, w' horseradish & chive creamy mash, broccolini, red wine glaze & béarnaise
- Moroccan chicken supreme w' baby carrots, fragrant jasmine rice, hollandaise & rocket
- Cajun crusted pork fillet w' sweet potato mash, shredded snow peas, fig jam & red wine jus
- Mediterranean vegetable & sweet potato lasagne w' baby spinach, napolitano & shaved parmesan

## DESSERT

- Sticky date pudding w' butterscotch sauce, toffee shard & icecream
- Baked lemon & lime tart w' double cream & passionfruit coulis
- Chocolate & macadamia tart w' chocolate sauce & cream chantilly
- Banana & toffee tart w' caramel sauce & cream chantilly
- Apple & rhubarb crumble w' berry coulis & ice cream

## CANAPE DESSERT

Instead of seated dessert, all of the following canapes will be served:

- Vanilla cream chocolate eclairs
- Petite dessert variety

## DIETARY REQUIREMENTS

All dietary requirements must be advised prior to the day & will be catered for. Regretfully, we may not be able to cater for dietary requirements advised on the day.

**NOTE:** menu options should be selected 2-3 weeks prior to your function to ensure your choices are the most current as menus are subject to change seasonally.

# BREAKFAST MENU OPTIONS

Breakfast functions have access from 7am - 10am.  
Minimum 20 guests for breakfast functions.

## 7.9 pp Breakfast Platters

- Fruit filled waffle cones
- Croissants filled w'
  - Ham & cheese
  - Tomato, cheese & ailo
  - Strawberry jam
- Petite muffins

## 18.9 pp Canape Breakfast

- Bircher muesli in a glass
- Mini ham & cheese croissants
- Scones topped w' jam & cream
- Banana bread
- Fruit in a chocolate cup

## 12.9 pp Continental Buffet

- Assorted danishes
- Individual cereals
  - Corn flakes
  - Nutri grain
  - Just right
  - Coco pops
- Fruit filled waffle cones
- Toast (white, multigrain, wholemeal)
- Condiments including assorted jams & spreads

## 15.9 pp Hot Breakfast

Served individually plated

- Scrambled eggs
- Mushrooms
- Bacon
- Roast tomato
- Toast

## 21.9 pp Continental Buffet & Hot Plated breakfast

Includes the full continental buffet selection as well as the individually plated hot breakfast.

## DIETARY REQUIREMENTS

All dietary requirements must be advised prior to the day & will be catered for. Regretfully, we may not be able to cater for dietary requirements advised on the day.



# CANAPE & PLATTER MENU

Choose to have your catering charged per platter, per person, or a combination of the two.  
Minimum 20 guests for stand up cocktail style functions.

## PRICE PER PLATER

Platters are charged per platter. This might be suitable if you have a set amount you would like to spend on food regardless of the final number of guests.

Platters are placed down for guests to help themselves.

See following page for platter selection.

Note there are 30-40 portions per platter.

## PRICE PER PERSON

Per person packages are intended to be a full service package and are charged depending on your confirmed number of guests.

Your choice of canape options will be offered around to your guests by our staff for the duration of the service time offered in your package.

See following page, choose from the list of platters for your canape package options.

### 12.9 pp Networking

- 1 - 1.5 hours canape service
- 6 - 8 items per person
- Suggested for corporate networking or post workshop functions
- CHOOSE 4 options (min 1 cold)

### 18.9 pp Party Nibbles

- 1.5 - 2 hours canape service
- 9 - 12 items per person
- Suggested for 21st birthdays or social occasions where a substantial meal is not required
- CHOOSE 6 options (min 2 cold)

### 26.9 pp Canape Dinner

- 2 - 3 hours canape service
- Includes:
  - 12 - 16 items per person
  - Platters on arrival
- Suggested for any stand up cocktail style occasion where substantial finger food is required.
- CHOOSE 8 options (min 2 cold)  
Antipasto & dips platters will also be served on arrival

### 37.9 pp Finger Food Feast

- 3 hours canape service
- Includes:
  - 12 - 16 items per person
  - 1 - 2 sliders per person
  - Platters on arrival
  - Cheese platters
  - 2 dessert canapes per person
  - Self service tea & coffee station
- Suggested for weddings & any other stand up cocktail style occasion looking for an all inclusive package
- CHOOSE 8 options (min 2 cold)  
CHOOSE 1 slider option  
CHOOSE 2 dessert options  
Antipasto & dips platters will also be served on arrival  
Cheese platters & tea & coffee will also be served to finish

# CANAPE & PLATTER MENU

Choose to have your catering charged per platter, per person, or a combination of the two.

Minimum 20 guests for stand up cocktail style functions.

NOTE: there are 30-40 portions per platter. Each dot point is a single platter.

## COLD

### 60.0 per platter

- Smoked salmon, cherry tomato & sour cream tartlets
- Dips platter w' crudites & pitta (V)
- Antipasto platter
- Cold rolls (V)
- Mini baguettes
  - Ham, cheese, tomato & aioli
  - Chicken, cheese & roast capsicum
  - Shaved prosciutto, tomato chutney & rocket

### 65.0 per platter

- Rare beef on olive croute w' tomato & mustard seed chutney
- Roma tomato, basil & ricotta on croute

## HOT

### 50.0 per platter

- Spinach & feta triangles
- Spring rolls & beer battered onion rings(V)
- Crumbed calamari rings & tempura barramundi fillets

### 55.0 per platter

- Party pies, pasties (V) & sausage rolls
- Mini quiche combo meat & (V)
- Spring rolls (V), samosas (V) & gyoza (V)

### 60.0 per platter

- Crispy spiced chicken tenders
- House topped pizza slab (choose 1 per platter)
  - Vegetarian
  - Meatlovers
  - Ham & pineapple
  - Margarita

## HOT

### 70.0 per platter

- Chicken skewers kilpatrick (GF)
- Panko prawns & salt & pepper squid
- Assorted arrancini balls (choose 3 per platter)
  - Bacon & basil
  - Corn & chive (V)
  - Tomato & oregano (V)
  - Cheese & sesame (V)
  - Pumpkin & parmesan (V)

## SLIDERS

### 4.0 each (min order 20)

- Beef sliders w' tomato chutney, cheese & cos
- Lamb sliders w' roast capsicum, rocket & tzatziki

## DESSERT

### 70.0 per platter

- Blueberry or raspberry friands
- Brownie, rocky road & caramel slice combo
- Sliced fruits
- Scones w' jam & cream
- Vanilla cream chocolate eclairs
- Petite dessert variety combo

# BEVERAGE OPTIONS

We are very flexible and have a number of ways you can choose to have beverage charged.

## CASH BAR

Guests can purchase their own drinks. However, the total purchased over the bar does not contribute to your minimum spend.

## BAR TAB ON CONSUMPTION

You can nominate the limit & the drinks available on your tab. Anything not included on your tab, guests can purchase for themselves.

Drinks will be charged 'on consumption' e.g. what is consumed.

## SUBSIDISED DRINKS

Guests pay a nominal amount for each drink they order & the remaining cost is added to your tab. Like normal tabs you can set the limit & nominate the drinks available. Only your tab amount counts towards the minimum spend.

## BEVERAGE PACKAGES

Beverage packages are charged per person per hour. There are three tiers of beverage package for you to choose from.

## ON CONSUMPTION

### PRICE GUIDE

Base spirits from **8.4**

Tap beer (pint 425ml) from **6.0**

Tap cider (pint 425ml) from **8.4**

Soft Drinks (390ml) **3.9**

Juice (390ml) **4.6**

Bottled Water 500ml **5.4**

Bottled Water 1lt **6.7**

# BEVERAGE PACKAGES

Minimum 25 guests for beverage packages. Beverage packages must be for the duration of your function and charged for all guests.

Add **3.0 pp** to any package for an extra half hour.

## BASIC PACKAGE

24.9 pp - 2 hours

29.9 pp - 3 hours

34.9 pp - 4 hours

39.9 pp - 5 hours

44.9 pp - 6 hours

### 3 Wines

- Baily & Baily Chardonnay Pinot Noir  
- *Sth East Aust*
- Monkey Bay Sauvignon Blanc  
- *Marlborough NZ*
- Chapel Hill 'Parsons Nose' Shiraz  
- *McLaren Vale SA*

### 3 Beers

- Coopers Pale Ale
- Coors Draught
- Coopers Light

Soft drinks & juice included

## SUPERIOR PACKAGE

29.9 pp - 2 hours

35.9 pp - 3 hours

41.9 pp - 4 hours

47.9 pp - 5 hours

53.9 pp - 6 hours

### 4 Wines

- Leconfield Syn Cuvee Blanc  
- *McLaren Vale SA*
- Rockbare Mojo Sauvignon Blanc  
- *Adelaide Hills SA*
- Peter Lehmann Art 'n' Soul Rose  
- *Barossa Valley SA*
- Laughing Jack Shiraz  
- *Barossa Valley SA*

### 4 Beers & Cider

- Coopers Pale Ale
- Coors Draught
- Hahn Super Dry
- Coopers Light
- Somersby Apple Cider

Soft drinks & juice included

## PREMIUM PACKAGE

36.9 pp - 2 hours

42.9 pp - 3 hours

48.9 pp - 4 hours

54.9 pp - 5 hours

60.9 pp - 6 hours

### Choose 4 Wines

- Bird in Hand Sparkling Pinot Noir  
- *Adelaide Hills SA*
- Grant Burge Moscato  
- *Barossa Valley SA*
- Shaw & Smith Sauvignon Blanc  
- *Adelaide Hills SA*
- Rockford Alicante Bouchet  
- *Barossa Valley SA*
- Leconfield Cabernet Sauvignon  
- *McLaren Vale SA*
- Sieze The Day Shiraz  
- *Barossa Valley SA*

### 5 Beers & Cider

- Coopers Pale Ale
- Coors Draught
- Hahn Super Dry
- Asahi
- Coopers Light
- Somersby Apple Cider

Soft drinks & juice included