

OSMOND TERRACE FUNCTION CENTRE

WEDDINGS...

WEDDINGS AT OSMOND TERRACE FUNCTION CENTRE

Firstly, congratulations on your engagement. Thank you for considering us for this very special occasion. The Osmond Terrace Function Centre is a specatcular choice for a wedding celebration. It also has the advantage of a central location and plenty of easy and free onsite parking.

Recently under new management, we welcome you to experience the new Osmond Terrace Function Centre.

Our motto is 'success through service' and this is applied to all areas of our function centre, from your first enquiry, through the coordination process with our dedicated function managers, to on the day service where we strive to wow your guests with the venue you have chosen.

FEATURES

Warm décor of old world exposed brick, timber and modern sparkling light features.

Lofty ceilings.

Long private bar in the 'old stables' which opens onto the large room.

Wooden dance floor.

PARKING

Easy, free parking on site.

AUDIO VISUAL

State of the art Audio Visual set-up INCLUDED in the room at no extra charge.

HD ceiling mounted data projector

Fixed 2m x 2.8m screen

Internal sound system

Wireless microphones x 2

Lectern with mic stand

Free wi-fi hot spot (not suitable for streaming)

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CAPACITIES & SET-UP OPTIONS

Note, if you have different set-up requirements, please talk to us. Due to the size and flexibility of the space there are many different set-up options. These listed are the most popular, but we are happy to personalise the set-up for you. We also have long trestle tables that can be utilised as required.

BANQUET 160

Round tables of 8-10 No space for a dance floor



BANQUET 140

Round tables of 8-10 With space for a dance floor



STAND UP COCKTAIL 350

Set up for cocktail style weddings inlcudes tall bar tables & some round tables. It is flexible depending on your requirements.



NOTE

We are happy to set up extra tables for gifts, cake, candy bar and other displays at no extra charge.

MINIMUM GUESTS

Minimum 60 guests for stand up cocktial style functions

Minimum 40 guests for sit down dining

Minimum 40 guests for sit down dinin functions.

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BOOKING DETAILS

Minimum 60 guests for stand up cocktial style functions

Minimum 40 guests for sit down dining functions.

NOTE: Guests cash bar purchases and any additional decorations dont contribute to the minimum spend.

ACCESS & DURATION

Access for set-up needs to be discussed with the functions manager. Times will depend on other function bookings.

Function duration is a maximum 6 hours. If you would like your reception to go for longer than 6 hours, please discuss with the functions manager. Additional room hire charges or a higher minimum spend 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.

\$1000 Deposit required

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

MINIMUM SPEND

& ROOM HIRE

Friday & Saturday Sit down dinners

If the host agrees to a minimum spend of \$6000 overall on food & beverage, the room hire will be waived.

OR

\$400 Room hire

\$1500 Minimum spend on food

Friday & Saturday

Stand up cocktial style functions

If the host agrees to a minimum spend of \$5000 overall on food & beverage, the room hire will be waived.

OR

\$400 Room hire

 $$650 \, Minimum \, spend \, on \, food$

MINIMUM SPEND

& ROOM HIRE

Sunday - Thursday

Sit down dinners

If the host agrees to a minimum spend of \$2500 overall on food & beverage, the room hire will be waived.

OR

\$200 Room hire

\$1000 Minimum spend on food

Sunday - Thursday

Stand up cocktial style functions

If the host agrees to a minimum spend of \$2000 overall on food & beverage, the room hire will be waived.

OR

\$200 Room hire

\$500 Minimum spend on food

NOTE

Additional charges may apply for crowd control / security. This will be advised by the functions manager.

Minimum spends quoted are required to be met by the host, they do not include individual guests bar purchases.

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SIT DOWN RECEPTION PACKAGE

This is a starting package. We are very happy to completely personalise a pacakge for you to suit your requirements. See the following page for decoration packages.

85.0 PP

INCLUDES

- Choice of 2 entrees
- Choice of 2 mains
- Your Wedding Cake, cut & served as dessert w' cream & coulis
- Tea & coffee
- 5 hour basic beverage package
- White linen table cloths
- Box cloth bridal table in white
- White linen napkins
- Dedicated service staff
- Wooden dance floor
- Wireless microphone for speeches
- Use of in house sound system for music
- Fully stocked private bar
- Private toilets
- 2 t-lights candles per table

Note

Based on the minimum spend of \$6000 required on Saturday evenings, a minimum of 70 guests is needed. If you have less than 70 guests, you can consider upgrading this package with more menu choices or a more premimum beverage package. Ask the functions coordinator to help you construct a personalised package for your wedding.

Remember a definite minimum of 40 guests is required for sit down function bookings in the Osmond Terrace Function Centre.

If you are looking for a venue for a smaller more intimate wedding, consider our private dining room.

EXAMPLE MENU

ENTREE- choice of 2

- 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

MAIN - choice of 2

- 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, brocollini, red wine glaze & béarnaise

(see 'Forml Menu Options' on page 7 for full choice of menu items)

BASIC BEVERAGE PACKAGE

3 Wines

- Vivant Sparkling Brut
 - France
- 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

(See 'Superior' & 'Premimum' Beverage packages on page 12)

SIT DOWN RECEPTION DECORATION PACKAGES

Add decoration package price to \$85 pp wedding package OR personalise your own food and beverage packages before adding the decoration packages to your price per person. Remember, decorations do not count towards your minimum spend required.

4.9 pp Package 1

- Fitted chair cover (black or white)
- Sash (over 55 colours to select from)
- Includes delivery, set-up and next day pick-up

10.9 pp Package 2

- Fitted chair cover (black or white)
- Sash (over 55 colours to select from)
- Table runners to match the sash
- Bridal skirt for bridal table
- Choice of centre piece from page A (see seperate attachment)
- Includes delivery, set-up and next day pick-up

15.9 pp Package 3

- Fitted chair cover (black or white)
- Sash (over 55 colours to select from)
- Table runners to match the sash
- Bridal skirt for bridal table
- Choice of centre piece from page B (see seperate attachment)
- Wishing well hire
- Standard tent style place cards printed in black ink (add 50c for coloured ink)
- Printed table plan on easel at the entrance
- Includes delivery, set-up and next day pick-up

NOTE

Prices are based on a minimum 8 guests per table. An additional surcharge may apply if some tables have less than 8 guests.

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OSMOND TERRACE FUNCTION CENTRE













17 The Parade, Norwood, SA 5067 PHONE 08 8431 1822 EMAIL norwoodhotelfunctions@albgroup.c

FORMAL MENU OPTIONS

Create your own personalised wedding package with these prices & optional extras. The menu in the \$85 pp wedding package is valued at \$39.90 pp, so you can add or subtract the difference to create your own wedding package.

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 4 weeks prior to your function to ensure your choices are the most current as menus are subject to change seasonally.

FORMAL MENU OPTIONS (CONTINUED)

Choice of menu items for entree, main and dessert listed below.

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, brocollini, 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 4 weeks prior to your function to ensure your choices are the most current as menus are subject to change seasonally.

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STAND UP COCKTAIL STYLE WEDDINGS

This is a starting package. We are very happy to completely personalise a package for you to suit your requirements. Minimum 60 guests for stand up cocktial style functions.

80.0 PP

INCLUDES

- Antipasto & dips platters to be served on arrival
- 3 hours canape service
- CHOOSE 8 options (min 2 cold) caters for 12-16 items per person
- CHOOSE 1 slider option caters for 1-2 sliders per person
- CHOOSE 2 dessert options caters for 2 dessert items per person
- Cheese platters served to finish
- Tea & Coffee
- Your Wedding Cake, cut & served on platters
- 5 hour Basic Beverage Package
- Tall bar tables & round tables
- White linen table cloths
- Dedicated service staff
- Wooden dance floor
- Wireless microphone for speeches
- Use of in house sound system for music
- Fully stocked private bar
- Private toilets
- T-lights candles

Note

Based on the minimum spend of \$5000 required on Saturday evenings, a minimum of 62 guests is needed. If you have less than 62 guests, you can consider upgrading this package with more menu choices or a more premimum beverage package. Ask the functions coordinator to help you construct a personalised package for your wedding.

Remember a definite minimum of 60 guests is required for cocktail function bookings in the Osmond Terrace Function Centre.

If you are looking for a venue for a smaller more intimate wedding, consider our private dining room.

Decoration Packages

Decoration options are available for cocktail style weddings. Please ask our functions coordinator for more details.

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CANAPE & PLATTER MENU

Create your own personalised wedding package with these prices & optional extras. The menu in the \$80 pp cocktail wedding package is valued at \$37.90 pp, so you can add or subtract the difference to create your own wedding package. Please note food at a wedding is very important, so we strongly suggest the \$37.90 package when catering for your wedding.

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 packge options.

26.9 pp Canape Dinner

- 2 3 hours canape service
- Includes:
 - 12 16 items per person
 - Platters on arrival
- Suggested for any stand up cocktial syle 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 cocktial 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

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CANAPE & PLATTER MENU OPTIONS

Choose to have your catering charged per platter, per person, or a combination of the two. Minimum 60 guests for stand up cocktial style functions.

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

COLD

60.0 per platter

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

BEVERAGE PACKAGES

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

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.

ON CONSUMPITON 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

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OSMOND TERRACE FUNCTION CENTRE





97 The Parade, Norwood, SA 5067 PHONE 08 8431 1822 EMAIL norwoodhotelfunctions@alhgroup.com.au

BEVERAGE PACKAGES

Minimum 40 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

- Vivant Sparkling Brut
 - France
- 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

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