



Intimate Dining Options / Group Bookings

Spicers Balfour Hotel is the perfect place to hold that small get together, from intimate dinners in the Balfour Private Dining Room, canapés in the Courtyard or larger group bookings in our new Simla Room, every space is as special and practical for your celebration.



Contact our Events Manager, Yolandie Holtzhausen, on 07 3358 8888

or via email at events.balfour@spicersretreats.com

Visit us at 37 Balfour Street, New Farm or on our website at www.spicersretreats.com

Breakfast Function Spaces

Monday to Friday 6.30-11.30pm / Saturday and Sunday 7.30am-2pm

Balfour Kitchen Restaurant

A table of up to 10 guests

Seated either inside, outside on our Queenslander's verandah or in our Frangipani courtyard (weather permitting)

A la carte menu

Frangipani Courtyard and Verandah

Monday to Sunday - A table of 11 to 16 guests

Monday to Friday - Up to 20 guest (Alternate Drop/Pre-order Menu Applies)

Not exclusive use – might be joined by other diners

Courtyard is weather permitting – Verandah or Private Dining Room used in case of bad weather

Limited A la carte Menu /

Balfour Private Dining Room

A table of 11 to 16 guests

Seated in our air-conditioned private dining room

Exclusively yours for the duration of your breakfast – complimentary room hire with access to the room from 07:00 – 11:30 am

Limited A la carte menu

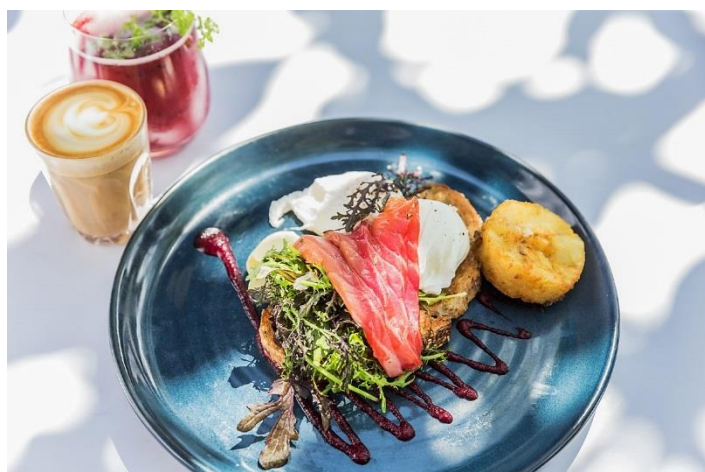
Simla Room

17 to 50 guests

Breakfast Package \$40pp (Selection of pastries and fruit platters, individual hot breakfast, juice, tea and coffee)

Bubbles and Breakfast \$55pp (Selection of pastries and fruit platters, individual hot breakfast, a glass of bubbles, juice, tea and coffee)

Minimum spend \$750 on Food and Beverage + Private Dining Fee \$500



Limited A la Carte Breakfast Menu

Toasted muesli rhubarb, caramelised apple, honey yoghurt	15
House smoked salmon pea smash, black sesame, charcoal brioche, tarragon crème, asparagus, eggs	25
Ham hock hash smoked mozzarella, poached eggs, quick pickled cabbage	22
French toast ice cream sandwich cassis ripple parfait, dulce de leche, strawberries	20
Big breakfast hand cut double smoked bacon, lamb and rosemary sausage, hash brown, haloumi frita, cherry tomatoes, eggs, roasted pineapple relish	26
Eggs benedict chardonnay hollandaise, toasted brioche with ham, smoked salmon or bacon	23
Eggs as you like	From 16

High Tea Function Spaces

Monday to Sunday 11.30am-4pm

Balfour Kitchen Restaurant

Up to 20 guests

Seating available inside, outside on our Queenslander's verandah and in our Frangipani courtyard (weather permitting)

Balfour Private Dining Room

A table of 11 to 16 guests

Seated in our air-conditioned private dining room

Exclusively yours for the duration of your lunch or dinner – complimentary room hire

Simla Room

Up to 50 guests

Minimum spend \$750 on Food and Beverage + Private Dining Fee \$500

High Tea Menu - \$49pp

Savoury

Chicken liver parfait on lavosh

Pumpkin and labneh tart

Balfour honey pattie on charcoal brioche

Wagyu beef brisket croquette

Smoked salmon with pea puree

Sweet

Chocolate Brownie

Freshly baked Lindt choc chip cookie

Macarons

Lemon myrtle tart

Seasonal chocolate dipped fruit

Beverages

A glass of French Sparkling

Unlimited non-alcoholic beverages including tea, coffee, soft drinks, juice and mineral water.

Menu is subject to seasonal change and availability.



Lunch and Dinner Function Spaces – Sit Down Functions

Reservations: Lunch – Monday to Friday 12-2pm / Dinner – Monday to Saturday 5.30-8.30 pm

Lunch functions on Saturday and Sunday available on request – minimum 10 guest

Balfour Kitchen Restaurant

A table of up to 10 guests

Seated either inside, outside on our Queenslander's Verandah or in our Frangipani courtyard (weather permitting)

A la carte menu



Frangipani Courtyard and Verandah

A table of 11 to 16 guests

Not exclusive use – might be joined by other diners

Courtyard is weather permitting – Verandah or Private Dining Room used in case of bad weather

Limited A la carte Menu (Select **2** menu items **per** course for guests to order from on the day of the event, bread and sides included for the table to share)

2 Course Menu \$65pp / 3 Course Menu \$80pp



Balfour Private Dining Room

A table of 11 to 16 guests

Seated in our air-conditioned private dining room

Exclusively yours for the duration of your lunch or dinner – complimentary room hire

Limited A la carte menu (Select **2** menu items **per** course for guests to order from on the day of the event)

2 Course Menu \$65pp / 3 Course Menu \$80pp



Simla Room – 17 to 50 guests

Set Menu (Select **1** menu item **per** course to be served at your event – no choice on the day of the event)

Alternate Drop Menu (Select **2** menu items **per** course to be served as an alternate drop)

2 Course Menu \$65pp / 3 Course Menu \$80pp

Minimum spend \$1500 on Food and Beverage + Private Dining Fee \$500



Lunch and Dinner Menu including house made bread with smoky butter for the table to start with,
our Chef's selection of sides dishes to compliment your main course, tea and coffee.

Entrees

Aubergine, herbed yoghurt

Preserved mushroom tartare, sour cream, radish, potato bread

Gin beetroot cured kingfish ceviche, sauce gribiche

Jamon, charred bread

Mains

Quail, foie gras, truffle mash

Roast duck, garden vegetables

Wagyu onglet, garlic sauce, radicchio, cardamom jus

Tuna, corn, cauliflower black garlic puree, miso popcorn

Dessert

Peanut butter parfait, vegemite ice cream

Pumpkin crème, chocolate soil, lime sorbet, crispy walnuts

Three artisan style cheeses, Drambuie prunes, muscatel and lavosh

This is a sample menu only



Function Spaces – Stand Up / Cocktail Style Functions

Reservations available Monday to Sunday

Frangipani Courtyard

Up to 25 guests

Weather permitting – Balfour Private Dining Room used in case of bad weather

Balfour Private Dining Room

Up to 25 guests

Simla Room

Up to 70 guests

Minimum spend of \$1500 on Food and Beverage + Private Dining Fee \$500

Canapé Packages

1 Hour Package – \$20 per person

Bread and dips & antipasto platters to start with, followed by a selection of 4 canapes per person

2 Hour Package – \$50 per person

Bread and dips & antipasto platters to start with, followed by a selection of 6 canapes and 2 substantial canapes per person

Additional canapes can be added to the packages above.

Canapé Menu – Available on Request

Other Options

Cheese Platters \$10 per person

Petit Fours \$10 per person



Special Accommodation Rates Available for all Function and Event Guests



Beverage Options

On Consumption

Bar tab with a limited beverage selection (1x sparkling wine/champagne, 2x white wines, 2x red wines, 2x beers)

House Package

3 Hours - \$49 per person

4 Hours - \$59 per person

5 Hours - \$69 per person

Please choose 3 wines from the list below:

Wines

Veuve Ambal - Loire Valley

Cake Pinot Gris - Adelaide Hills

Cake Sauvignon Blanc - Adelaide Hills

Cake Pinot Noir - Adelaide Hills

Cake Shiraz - McLaren Vale

Beers

Coopers Premium Light, SA

Asahi Super Dry, Japan

Celebrate Package

3 Hours - \$59 per person

4 Hours - \$69 per person

5 Hours - \$79 per person

Please choose 5 wines from the list below:

Wines

Bianca Vigna Prosecco Brut, Veneto, Italy

Harvest Sauvignon Blanc, Adelaide Hills, SA

Save our Souls Chardonnay, Yarra Valley, VIC

Moorooduc Devil Bend Creek Pinot Noir, Mornington Peninsula, VIC

Dominique Portet Fontaine Cab Sauv, Yarra Valley, VIC

Soul Growers 'Provident' Shiraz, Barossa Valley, SA

Beers

Cricketers Arms Lager, VIC

Newstead Brewery Pale Ale, QLD

Asahi Super Dry, Japan

Coopers Premium Light, SA

**All beverage packages include filtered still water, soft drinks or any other non-alcoholic beverages, tea and coffee (self-service station in the Simla)*

Terms and Conditions

General

Dinner times for group bookings (11 or more guests) are 6:30pm and 8pm.

Menus and beverages are subject to change.

Last drinks are served at 22:15 pm with guests departing at 22:30 pm

We accommodate, but do not cater specifically for, children. Unfortunately, we do not have children's menus or high chairs.

Pre-drinks

Pre-dinner drinks can be arranged before the event in our Frangipani courtyard or library. Functions in the Simla Room have their own entrance hall-way and outside area (weather permitting) where pre-dinner drinks can be served. All areas are subject to availability on the day.

Regrettably, the rooftop bar cannot be booked for pre-dinner drinks or functions.

Payment and confirmation details

All group bookings are guaranteed with a deposit at the time of booking.

Menu selections and dietary requirements must be confirmed 14 days prior to arrival.

Final numbers must be confirmed 7 days prior together with final payment.

Any cancellations made less than 14 days before the event, will forfeit the deposit.

Any decrease in number of guests after 7 days before the event, will still be charged for. Any increase in number of guests are subject to availability.