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OSMOND TERRACE FUNCTION CENTRE

FUNCTIONS PACKAGE

97 The Parade, Norwood, SA 5067

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



# WELCOME TO THE OSMOND TERRACE FUNCTION CENTRE

## WELCOME

Thank you for considering us. The Osmond Terrace Function Centre is a spectacular choice for your event.

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 manager, to on the day service. 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.

Sparkling chandeliers.

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

Wooden dance floor.

## PARKING

Easy, free parking on site.

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OSMOND TERRACE FUNCTION CENTRE



# WELCOME

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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.

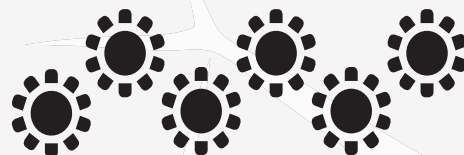
## BANQUET 160

Round tables of 8-10  
No space for stage or dance floor



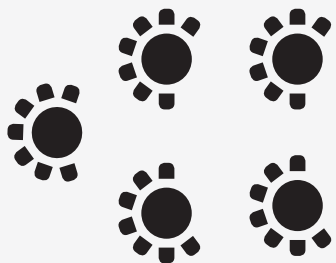
## BANQUET 140

Round tables of 8-10  
With space for stage or dance floor

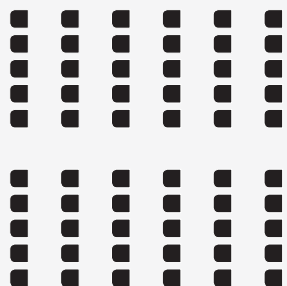


## CABARET 100

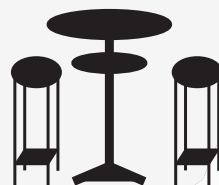
Open ended round tables of 6-8  
With space for stage or dance floor



## THEATRE STYLE 180



## STAND UP COCKTAIL 350



## NOTE

We are happy to set up extra tables for registration and displays at no extra charge.

## MINIMUM GUESTS REQUIRED

Minimum **60** guests for stand up cocktail style functions  
Minimum **40** guests for sit down dining functions.

## 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 (curtain cover if not in use)

Internal sound system

Wireless microphones x 2

Lectern with microphone stand

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

Lapel microphone - available on request

Add \$50.

# BOOKING DETAILS

Minimum **60** guests for stand up cocktail style functions

Minimum **40** guests for sit down dining functions.

NOTE: Guests cash bar purchases don't contribute to the minimum spend.

## ACCESS & DURATION

- Breakfast: 7am – 10am
- Lunch: 12noon – 4pm
- 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.

- \$500 Deposit required

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

## NOTE

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

## ROOM HIRE & MINIMUM SPENDS

### Breakfast 7 Days

If the host agrees to a minimum spend of \$1800 overall on food & beverage, the room hire will be waived.

OR

\$200 Room hire

\$500 Minimum spend on food

### Lunch 7 Days

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

### Dinner/Evenings Sunday - Thursday

#### Stand up cocktail 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

### Dinner/Evenings 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

### Dinner/Evenings Friday & Saturday

#### Stand up cocktail 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

### Dinner/Evenings 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

# CASUAL MENU OPTION

The casual menu option is a less formal and cheaper menu option for group dining, corporate events and social occasions.  
Minimum 40 guests for sit down dining functions.

## 29.9 pp (max 160 guests)

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

## 34.9 pp (max 80 guests)

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

## 36.9 pp (max 160 guests)

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

## 39.9 pp (max 80 guests)

- 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 & broccolini, 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 40 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 40 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 40 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 60 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 60 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.

## BEVERAGE PACKAGES

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

## 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 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 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

- 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