FUNCTIONS PACK
2017

The Stirling Hotel

INTRODUCING
FUNCTIONS THE STIRLING HOTEL

The Deck

The Map Room

The Grill

The Library

5 Rooms

The first step in arranging your function or special event is choosing a venue. The Stirling hotel features; The Grill Restaurant, Function Deck, The Map Room, The library and Accommodation Suites. With the hotels sense of laid- back luxury and relaxed country living, it offers the perfect setting. Our Event packs are intended as guide in planning your event, however we will work closely with you to design a tailor made package that suits your needs and results in a truly memorable event. Our function coordinator will listen to your ideas and designs to come up with a complete package that reflects your desires. When it comes to our menu options our head chef can create packages that are indulgent with only the freshest, local ingredients from the Adelaide Hills.
Our packages are simple to put together. From a sit down dinner or conference event, to a cocktail style event our function coordinator will be there every step of the way to make the process as uncomplicated and convenient as possible.

Features

- Ideal Location
- Free Parking
- Wide Range of Food & Beverage Packages
- Wheel Chair Access
- Professional Staff & Dedicated Functions Coordinator to Assist
- Food Prepared by your in-House Chef
- Internet Access
- Accommodation
- Audio Visual Equipment Facilities in Hire Fee
- Covered Outdoor Deck
- Indoor / Outdoor Entertaining
- Subtle Contemporary Design Decor

INTRODUCING
FUNCTIONS SPACES

The Deck

Room Hire | $200 Monday - Thursday, $300 Friday - Sunday
Capacity | Cocktail 120 People, Sit Down 85 People
Minimum Food Spend | $1500

Light-filled and alfresco by day and stylish and balmy by night, the flexible indoor-outdoor space offered by The Deck function area is truly unique in the Hills. With a large private bar and dining room plus an outdoor area to suit all weather with lounges, patio heaters and a rooftop garden, The Deck is perfect for sit-down functions as well as stand-up cocktail parties. Audio visual equipment included in hire fee.

The Map Room

Room Hire | $50 Half Day, $100 Full Day
Capacity | 12 People
Minimum Food Spend | $500.00

Perfect for board meetings and small celebrations for up to 12 people, The Map Room is a totally private and intimate space. Decorated with antique maps and newspapers, The Map Room is more formal in atmosphere and offers individually designed menus from The Grill. Conference phone and AV connection to a large flat screen TV is available.

The Library

Room Hire | $60 Half Day Exclusive Use, No Set Up Required, $100 Full Day Exclusive Use No Set Up Required,$200 Set Up Required
Capacity | Cocktail 50 People, Sit Down 36 People
Minimum Food Spend | $500 Monday - Thursday, $1,500 Friday - Sunday

With cool European interiors and a laid-back lounge style, The Grill Library is the perfect setting for experiencing the best in fine wining and dining with an Adelaide Hills flavour. This intimate room is cosy with an open gas fireplace and custom bookshelf. The Library can be booked in conjunction with the Moose Room with bi-fold doors joining the two spaces for a semi private experience.

THE MENUS
SET MENU

Entree Options

Lamb shoulder, ragout, polenta, kalamata olive, watercress

Balsamic soused salmon, rhubarb, calvados creme fraiche

Pork belly , black pudding, celeriac, apple,pistachio

Parmesan rice condi, crumbed hens egg,asparagus, lemon oil

Beef rib, charred herb salsa, beetroot ketchup

Halloumi, josper king brown mushrooms, green olive, preserved lemon

Main Options

Chicken, orange chick pea, duck fat kipflers, 'chia tahini'

Market fish, pippies,corn chowder, artichoke crisps

Charred zucchini, eggplant, silver beet, sumac onion, spiced citrus yoghurt

Duck leg, plum glaze, onion danish, carrot & snow pea slaw

Smoked pork hock, stout, cabbage, parsnip puree, mustard seed, apple

300g Fleurieu scotch, steamed brocollini, roasted shallots, colcannon

Dessert Options

Chocolate cake, salted whiskey caramel

Ricotta cheesecake, rhubarb, pistachio, blood orange sorbet

Strawberry crumble, gingerbread, vanilla, mascarpone mousse

Coffee & croissant, coffee mousse, vanilla bean icecream , espresso

Caramelised apple tarte tatin, bitter caramel icecream

Cheese selection, fresh pear, beetroot relish, lavosh

Add canapes to start
(Select from Cocktail Menu)

A selection of 2 canapes $9
A selection of 3 canapes $14

Pricing

Option 1 | $55 per person
Choice of 2 entrée & 2 mains,
or
Choice of 2 mains & 2 desserts

Option 2 | $70 per person
Choice of 2 Entrees, 2 Mains
& 2 Desserts

Additional Sides
(5 serves per bowl)

Mixed leaf salad $5
Green vegetables $7
Potatoes $5

* Additional choice of entrée, main or dessert is $5 per choice, per person. Dietary requirement options are available, which is to be arranged prior to event

* Please note menu items may change due to seasonal availability. Our functions coordinator will confirm menu options when finalising your event details

THE MENUS
SHARING EXPERIENCE

5 Course Sharing Menu

Parmesan rice condi, crumbed hens egg, asparagus, lemon oil

Josper octopus, fresh tomato ragout, dill, pickled fennel, pistachio
pumpkin seed dukkah

Pork belly, butter poached lobster, apple, peppered strawberries,
green pea

Black Angus scotch, selection of Pommery
mustards, red wine jus

Served with two side dishes

Chocolate & Baileys tiramisu, chocolate
ice cream.

$60 Per Person

*Example Menu
Our sharing menu can be custom created
to fit the needs of your group

THE MENUS
COCKTAIL MENU

Choice of 5 items; 3 Cold + 2 Hot $25.00
Choice of 7 items, 4 Cold + 3 Hot $34.00
Choice of 9 items, 5 Cold + 4 Hot $38.00
* Additional canape with package is $4.5 per item

Cold Canapes

- Rare Beef, Caramelised Onion Tartlet, Smoked Tomato Chutney
- Forest Mushroom Cream Cheese Bruschetta
- Gorgonzola, Prosciutto & Maple Bruschetta
- Tuna Ceviche, Avocado Puree
- Smoked Salmon, Crime Fraiche, Caviar, Blini
- Confit Heirloom Tomato, Buffalo Mozzarella, Basil Tarts
- Sushi, Soy & Wasabi

Hot Canapes

- Thai Style Pork Meatballs, Sweet Chilli Sauce
- Smoked Brisket Sliders, Yellow Mustard Pickle
- Mushroom, Tallegio Arancini
- Tandoori Chicken Skewers, Cucumber Yoghurt
- Lamb Shank Pie, Minted Green Pea
- Moroccan Eggplant Pie, Preserved Mint Lemon Aioli
- Oxtail Empanadas, Chimmichurri

Larger Bites | $9.00 per Person

- Lamb Curry, Jasmine Rice, Pappadam
- Salt & Pepper Squid, Chilli Jam
- Gnocchi, Pumpkin, Candied Walnuts,
  Goats Cheese, Radichio Salad

Platters | $60 per Platter
Serves 10 person

- Antipasto Platter, Selection of Cured Meats, Olives, Marinated Vegetables, Feta, Pita Bread
- Dips - Dip, Turkish Bread, Pita Bread
- Seasonal Fruit Platter
- Sushi - Assortment of Sushi
- Gourmet Pizza - Refer to Pizza Menu
- Cheese - Three Cheese, Beetroot Relish, Pear, Lavosh
- Whole Honey Leg Ham; Locally Smoked Ham, Selection of Mustards, Pickles, Crusty Bread ($300 Per Whole Ham & Condiments)

Petit Fours | $ 3.00
Per Item, Per Person

- Lemon Meringue Tarts
- Chocolate Truffles
- Macaroons
- Golden Fudge
- Orange Jubes
- Cherry Coconut Ice
- Melting Moments
- ice Cream Lollies

Cakes | $ 9.00 Per person

- Chocolate Indulgent Cake
- Hazelnut Japonaise
- Queen Victoria Sponge
- Cupcakes

Includes cutting of the cake and served with cream and coulis.

* Please note menu items may change due to seasonal availability. Our event team will confirm menu options when finalising your event

THE MENUS
BBQ MENU

Gourmet Charred Buffet Experience

- Two choices of Canapes from the Cocktail Menu

- Choice of Three Proteins;
  - -Gourmet Sausages
  - -Smoked Sirlion
  - -Perri Perri Chicken
  - -Haloumi Skewers
  - -Miso Salmon
- Grain Salad
- Rocket & Pear Salad
- Kipfer Potato Salad
- Crusty Bread

- Choice of Dessert;
  - -Brownie
  - -Pavlova

$ 55 Per Person
* $5 Per Person for an extra Protein Selection

THE MENUS
BREAKFAST

Breakfast functions available from 7:30am until 11:30am

Continental Breakfast

Option 1 | $15 per person

Coffee & Tea Station

Choice of 1 of the following;

- Danishes
- Muffins,
- Sour Dough, Jams & Spreads
- Fresh Fruit, Natural Yoghurt, Muesli

Option 2 | $20 Per Person

Coffee & Tea Station

Choice of 1 of the following;

- Scrambled Eggs, Bacon, Roasted Tomato & Mushroom, Turkish Bread
- Eggs Benedict
- Pancakes, Maple Syrup, Cream

Buffet Breakfast

Option 1 | $25.00 Per Person

Coffee & Tea Station

- Scrambled Eggs
- Local Adelaide Hills Bacon
- Mushrooms & Tomatoes
- Hash Browns
- Fresh Fruit Platter
- Danishes

*Espresso Coffee Additional
$5 Per Person

Minimum Food Spend

$500.00

MENU
HIGH TEA

Smoked Salmon Fromage with Salmon Rue

Cumber & Creme Fraiche Sandwiches

Melon, Proscuitto, Olive & Basil

Mini Croissant with Gruyere

Scones with Jam & Cream

Profiteroles with Orange Creme Patisserie

Fresh Strawberry Tartlets

Raspberry & White Chocolate Meringue Kisses

Coconut Ice

T Bar Tea + Coffee

$40 per person

*Example Menu

Bookings Essential
Grill or Library Bookings
Minimum 6 Pax
The Deck Bookings
Minimum 30 Pax

BEVERAGES
PACKAGES

Choose one of the following packages or we can tailor a beverage package to your taste.
Add extra flair to the start your event with a cocktail on arrival!

Standard Package

$45 per person, 4 Hours
* Additional Hour is $10

- Nepenthe Prestige Cuvee Chardonnay Pinot Noir NV
- Nepenthe Pinot Gris
- Nepenthe Sauvignon Blanc
- Nepenthe Pinot Noir
- Nepenthe Shiraz

Tap Beer & Cider
- Bulmers Apple Cider
- Hahn Super Dry

Bottled Beer
- Cascade Premium Light

Soft Drinks & Juice

Espresso Coffee & T-bar Tea

Premium Package

$55 per person, 4 Hours
* Additional Hour is $20
* Choice of 5 wines;

- Croser NV Sparkling, Adelaide Hills, SA

- Bird in Hand Sparkling, Adelaide Hills, SA

- Wicks Estate Sauvignon Blanc, Adelaide Hills, SA

- Pewsey Vale Riesling, Eden Valley , SA

- Paracombe Pinot Gris , Adelaide Hills, SA

- Hersey Vineyard 'Hills Alive' Chardonnay Adelaide Hills, SA

- Rockford Alicante Bouchet, Barossa Valley, SA

- Murdoch Hill Pinot Noir, Adelaide Hills, SA

- Bleasdale ' Mulberry Tree' Cabernet Sauvignon, Langhorne Creek, SA

- First drop 'Mothers Milk' Shiraz

Tap Beer & Cider
- Bulmers Apple Cider
- Hahn Super Dry

Bottled Beer
- Cascade Premium Light

Soft Drinks & Juice

Espresso Coffee & T Bar Tea

Tailored with Spirits

$70 per person, 4 Hours
* Additional Hour is $25
* Selected Spirits

Choice of 5 wines from the Premium package.

Selected Spirits

Tap Beer & Cider
- Bulmers Apple Cider
- Hahn Super Dry

Bottled Beer
- Cascade Premium Light

Soft Drinks & Juice

Espresso Coffee & T-bar Tea

* Additional bottle beer can be added to a package for $5 per person

BYO
Deck | Map Room
$25 per person
or
$20 per bottle corkage

Grill
$25 per bottle corkage

BEVERAGES
DECK WINE LIST

On Consumption Package
On consumption package allows you to place a selected amount over the bar and choose what drinks you would like to make available to your guests for your event.

Subsidised Beverages
Subsidised beverages are available in the Deck function space. Your guests pay an agreed amount towards all drinks on your bar tab that are selected by yourself, and the remaining cost will be charged to your account.

WINE:	Gls	Btl
The Lane 'Lois' Sparkling,Adelaide Hills	9.0	40
House Bubbles NV,Adelaide Hills	6.5	30
Woodstock 'Miss Collett' Moscato,Adelaide Hills	8.0	26
Rockford Alicante Bouchet,Barossa Valley	11	48
Vine Mind Riesing,Clare Valley	8.5	40
Wicks Sauvignon Blanc,Adelaide Hills	8.0	38
Hersey Vineyard 'Hills Alive'Chardonnay,Adelaide Hills	9.0	38
Stirling Sauvignon Blanc,Adelaide Hills	6.5	30
The "Piste" Merlot,Adelaide Hills	9.0	42
Blesdale Mulberry Cabernet Sauvignon,Langhorne Creek	8.0	38
St Johns Road Motley Bunch,Barossa Valley	9.0	42
Stirling Cabernet Sauvignon 2014,Adelaide Hills	6.5	30
First Drop 'Mothers Milk' Shiraz	8.5	48

TAP BEER:	
Hahn Super Dry	6 - Schooner
Bulmers Cider	6 - Schooner

BOTTLED:	
Cascade Light	6 - 350ml
Coopers Pale Ale	7

OTHER:	
Espresso coffee & T-Bar tea	3.5
Soft Drink	3.5
Orange Juice	4.0
Spirits on request	

TERMS & CONDITIONS
THE DECK, THE MAP ROOM, THE GRILL, 5 ROOMS

Tentative Bookings

Held for 7 days.

Confirmation

Confirmation of a booking must be within 7 days of the tentative booking in writing. Payment of a deposit must accompany.

Deposit

Confirmation deposit must be made within 7 days of the original tentative booking. Deposits are charged according to the room required for the function. The deposit is the room hire fee & confirms your booking.

Non Exclusive Grill Deposit
A non refundable deposit of $10.00 per head is required.

Exclusive Grill Booking
$5500 food spend.

Payment

Full payment of food & beverage packages must be settled 14 days prior to the day of your function. Beverages on consumption will be paid at conclusion of event. Any other payment arrangements must be confirmed by management in writing.

Public Holidays

A 15% surcharge applies on Public Holidays

Cancellations

Stirling Hotel will refund deposits of bookings with over 2 months notice. Under 2 months notice 50% deposit refunded, less than 1 month notice deposit forfeited.
Cancellations must be submitted in writing. Acknowledgement of written cancellation must be sought if claiming refund.

Minimum Catering

All functions at the Stirling Hotel require catering for all guests. A minimum food charge of $25 per head applies for cocktail parties. A minimum food charge of $50 per person applies for sit down lunches or dinners. For breakfast and conferences there is a minimum food charge of $25 per person. Minimum spends on food must be met.

Menu / Beverage Selection

Must be confirmed 14 days prior to function.

Security

Stirling Hotel may determine an event needs security to ensure safety of patrons, for functions such as 21st birthdays may attract a secruity charge. Minimum charge is 4 hours at $50.

Final Numbers

14 days prior to function we require final numbers. This number will represent the minimum numbers for which you will be charged. Increases in numbers will be accommodated where possible, but not guaranteed.

Extending Hours

Extension of original booking arrangements, must be by mutual agreement and not breach licence conditions.
This time will be charged at $150 per hour or part there of.

Allergy Statement

Stirling Hotel recommends guest invitations to be printed with 'food allergy and dietary requirements to be advised with acceptance'. Management can not guarantee traces of allergy items not present.

Menu Change

Description and prices of menu items and wines are indicative only and will change seasonally
or due to availability. Function prices may vary marginally if
event booked beyond 12 months of deposit payment.

Allocation

Stirling Hotel reserves the right to re-allocate function space due to circumstances beyond our control. In the case that final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room.

Responsibility

The organiser of the event is financially responsible for any damages or breakages sustained to the hotel by the organiser's guests or by outside contractors engaged by the organiser. The Stirling Hotel accepts no responsibility for any items lost or damaged prior to, during or after event.

TERMS & CONDITIONS
THE DECK, THE MAP ROOM, THE GRILL, 5 ROOMS

Accommodation

Discount only applies when booking and paying for all 5 rooms together and subject to availability. Full payment is required when booking in the rooms.

Cleaning

General cleaning is included in the cost of the event. Additional charges may incurred if following your function are judged to be excessive.

Decorations

Balloons or table decorations are welcomed any further decoration requests can be discussed with the Manager. Confetti and metallic scatters are not permitted in the Stirling Hotel premises – a cleaning fee will be charged if this request is ignored. No displays or signage are to be nailed, screwed or adhered to any part of the building.

Cakes

Celebratory cakes may be brought into hotel and will incur a $3 cake cutting fee, cupcakes will incur a $2 per guest fee. Stirling Hotel takes no responsibility for any damage caused during storage.

Corkage

Corkage is available by prior arrangement. Corkage fee is $20.00 per bottle or $25.00 per guest for The Deck and Map Room, $25 per bottle for The Grill

Removal Of Food

No food is allowed to be removed from the premises following an event. Celebratory cake is acceptable.

Behaviour & Noise

Stirling Hotel has a code of conduct that requires all patrons to behave respectfully. The Hotel will control sound levels of an event according to license requirements.

Parking

Is subject to availability. Timed parking is 4 hours from 9am to 5pm. Permits are available for full day conferences and accommodation guests.

Disabled Access

Allocated disabled parking is available at the rear of the Hotel. The best access to The Deck is via the rear atrium area, with lift facilities.

Smoking

In line with anti-smoking legislation, smoking is not permitted anywhere indoors and only in select outdoor areas at The Stirling Hotel.

Compliance

Stirling Hotel will uphold with legislation and the Stirling Hotel's code of conduct. We are bound by legistration and standards pertaining to responsible service of alcohol, smoking and general behaviour. Management reserves the right to refuse service or remove guests no matter their association with the event. We reserve the right to cancel an event should the event or guest be deemed unsafe or unruly. Police intervention may be sought.