



peel st



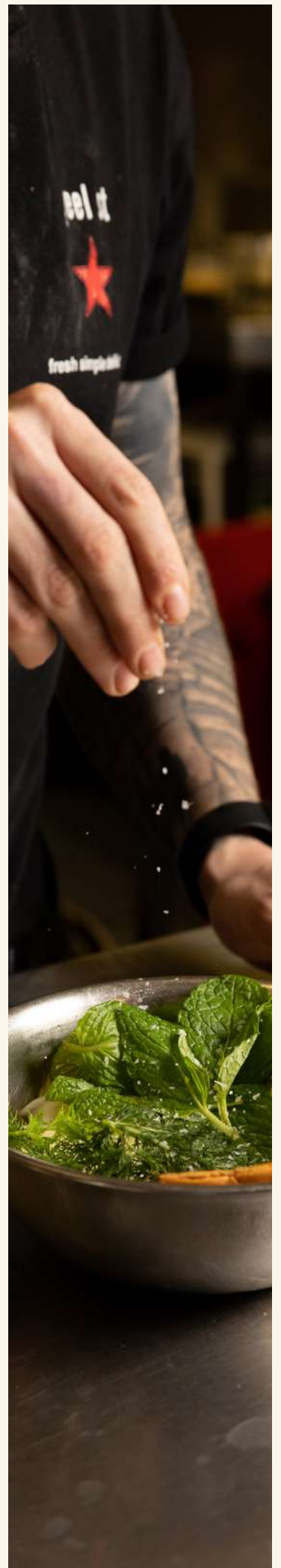
EVENTS

ABOUT US

At Peel St we have a really easy formula. Our food is fresh, simple and delicious.

We want everything we make to be generous, abundant, and busting with robust flavours.

Our chefs draw on diverse food experiences, using the best ingredients available, and most importantly, cook the food they love to eat - for you.





SPACES

Situated in one of Adelaide's most iconic bar and dining precincts and with a perfect mixture of open-plan dining, standing options and even an outside area, Peel St is a restaurant that can cater for your next event in whatever way you need. Featuring a sweeping wooden-floored dining room and a high, gabled ceiling our restaurant will provide you with a comfortable and intimate experience for your next event.

Whole Venue
(inside & outside)

Cocktail Capacity | 75 pax
Sit-Down Capacity | 65 pax

Please contact our event manager for minimum spends

FOOD

At Peel St, our kitchen team prides itself on creating fresh, vibrant wholesome dishes utilising the finest produce available in South Australia. Working in tune with the seasons and what is fresh and available, we craft a menu that will keep everyone happy and coming back for seconds.

This menu is a guide only, as our offering changes regularly with seasonality. Please get in contact should you have specific dietary requirements or require further detail about our current menu

Seasonal Sample Menu \$75 Per Person

Cured Ocean Trout,
Fennel, Pink Pepper, Horseradish

Banana Blossom Salad,
Shredded Chicken, Peanuts,
Chilli Jam & Lime Leaf

Pan fried Fish,
Crispy potato, Almond Tarator, crispy vine leaves
& chili smash

Sumac Lamb Shoulder,
Hummus, Buttered Almonds, Grilled Flatbread

Desserts & coffee can be added for \$15 PP

While we are able to cater to most dietary requirements, please speak directly with our events manager about your best dining options.





DRINKS

As with our food offering, we ensure that our drinks list is equally vibrant and accessible. We work with old friends we've known for years as well as tracking down the freshest talent around, everyone will have something delicious to drink, no matter what your tastes.

Drinks Package

Our team will select and pour one sparkling wine, one white wine, one rose, one red wine as well as pouring our Juice Traders Electric Gin and a selection of local beers.

2 hour - \$55 | 3 hour - \$70 | 4 hour - \$90

We can also create a custom menu for your event, just ask our event manager for more information

T'S & C'S

Booking Confirmation & Deposit

To confirm your booking, a deposit must be paid within 7 days of the original booking date. Tentative bookings will be held for 48 hours only. Tentative bookings not confirmed within 48 hours will automatically be available to other clients. The payment of the deposit implies consent with all of the Terms & Conditions listed below. 20% of the total event cost is required at the time of booking. An invoice may be arranged to be paid within 7 days of the event concluding if agreed at the time of booking.

Cancellations

All cancellations will result in the loss of the full amount of the deposit. If the booking is cancelled less than 48 hours before the event, the full amount of the minimum spend will be charged.

Minimum Spend

All events must adhere to the minimum spend requirements as agreed at the time of booking.

Peak Periods

November - December and EOFY Bookings during peak periods are subject to a 50% increase on the minimum spend.

BYO

While we don't offer BYO, we do have an extensive wine list which can be customised to suit any occasion - just ask!





Responsibility

Organizers are liable for any damage or breakages sustained to Peel St during the event by anyone attending. Peel St will not accept any responsibility for the damage or loss of any left property before or after the event/function.

Responsible Service

For the entire duration of the event, including before and afterwards Peel St retains the right to refuse entry to anyone who is deemed to be intoxicated or does not fit our entry policy. We also retain the right to stop service and remove guests who are deemed to be intoxicated. During the last 30mins of all drinks packages, guests are only permitted to order 2 drinks per person.

Food Orders

Food orders and dietary requirements must be placed with our events team at least one week before the event.

Split Payments

Please note we do not accept split payments for events and large group bookings for over 20 people.

Cakeage

While we don't offer cakeage we do have passionate pastry chefs in our kitchen who can create a cake for your event - just ask!

Service Fee

Please note all our events incur an additional service fee of 10% of the total bill, this fee will be listed on the final invoice for your event.