



FUNCTIONS AT
PETER
RABBIT



Networking, celebrations and birthdays at Peter Rabbit



Shady and cool in summer, warm and cosy in winter

CELEBRATIONS AT PR

When you enter through our garden gates, the perfect function venue awaits. A quaint and quirky wonderland, overgrown with leaves and vines, creates the perfect backdrop to enjoy some food and wine.

Our secret garden is the perfect space for gatherings and special celebrations during the day or night. From birthdays to cocktail parties, engagements to weddings we can cater to suit your budget and style.

Peter Rabbit provides a delightful spacious outdoor area for day time cocktail functions and comes alive at night with twinkly lights, a shiny disco ball and plenty of seating or standing space under cover or under the stars.

Our space remains cool and shady in the summer and warm and cosy in the winter.

Our menu is inspired by our cafe fare and tailored to your tastes with savoury and sweet grazing tables and canapés available to suit all kinds of get togethers.



The prices quoted in this document are current until 30 June 2024.

The food & beverage menus in this document are a sample only and subject to seasonal changes and availability.

FUNCTION PACKAGES

Day time at Peter Rabbit

Days on the Deck

pg 6

Suitable for 12-16 people

Space hire from 12:30pm - 2:30pm

1.5 hour drinks package of fizz, beer & cocktail jugs

A la carte selection of one dish per person from cafe menu

Complimentary tea and locally roasted 1645 coffee

Dedicated private space on Peter Rabbit's deck whilst the cafe remains open to the general public

No minimum spend
No venue hire fee

\$75 pp

Canapes by the Caravan

pg 8

Suitable for up to 40 people

Space available to hire up until 3pm

2.5 hour drinks package of fizz, beer, wine and non alcoholic bevs

Grazing table

Selection of 3 canapes

Dedicated private space on Peter Rabbit's deck and in our garden whilst the cafe remains open to the general public

\$2,000 minimum spend
No venue hire fee

\$100 pp

FUNCTION PACKAGES

Night time at Peter Rabbit

Nosh & Natter

pg 10

Suitable for up to 120
guests

Selection of canapes

4 hour drinks package of
beer, wine, fizz &
non alcoholic bevs

Exclusive venue hire free
No venue hire fee

\$5,000 min spend
(1 Oct - 30 April)

\$3,000 min spend
(1 May - 30 Sept)

\$100 pp (3 canapes)

\$110 pp (5 canapes)

\$120 pp (7 canapes)

Gather & Graze

pg 12

Suitable for up to 120
guests

Epic grazing table

4 hour drinks package of
beer, wine, fizz &
non alcoholic bevs

Exclusive venue hire
No venue hire fee

\$5,000 min spend
(1 Oct - 30 April)

\$3,000 min spend
(1 May - 30 Sept)

\$85 pp

Put It On The Tab

pg 14

Suitable for up to 120
guests

Selection of canapes

Set up a bar tab or provide
subsidised drinks on the
night for your guests

Exclusive venue hire
No venue hire fee

\$5,000 min spend
(1 Oct - 30 April)

\$3,000 min spend
(1 May - 30 Sept)

\$30 pp (3 canapes)

\$50 pp (5 canapes)

\$70 pp (7 canapes)



DAYS ON THE DECK

Book a table of 12-16 at Peter Rabbit at 12:30pm any day of the week and enjoy a 2 hour sitting on our deck with all food and beverages included.

On the day each guest can order a dish off of Peter Rabbit's cafe menu. Wash it all down with a 1.5 hour drinks package of bubbles, beer and cocktail jugs. Non-alcoholic beverages available.

Complimentary tea and 1645 locally roasted coffee also served as part of your package.

Bookings essential. Available every day of the week at 12:30pm. Venue closes at 3pm.

The commencement of the 1.5 hour drinks package is from the start of the booking.

All guests must be on a food & drinks package.

We can cater to dietary requirements on request.

Hold date deposit of \$75 required.



Inclusions

Suitable for 12-16 people

Space hire from
12:30pm - 2:30pm

1.5 hour drinks package
of fizz, beer &
cocktail jugs

Complimentary coffee
and tea

A la carte selection of one
dish per person from
cafe menu

Dedicated private space
on Peter Rabbit's deck
whilst the cafe remains
open to the general
public

No minimum spend

No venue hire fee

Mr Todd's Tavern



CANAPES BY THE CARAVAN

GRAZING TABLE

Includes a selection of South Australian cheeses, cured meats, seasonal fruits, house made dip and all other goodies such as chips, crackers, chocolate biscuits, bread, lollies, dried fruit and nuts.

CANAPES (SELECT 3 OF THE FOLLOWING)

Halloumi bites, cornichons, kewpie mayo, fermented honey, chives

Teriyaki chicken skewers, crispy shallots, sesame seeds, herbs (GF/V/vego available)

Spring rolls with dipping sauce (V)

Shortbread pastry with house made sausage, chevre + chives

Falafel with herb aioli (GF/V/vego available)

DRINKS

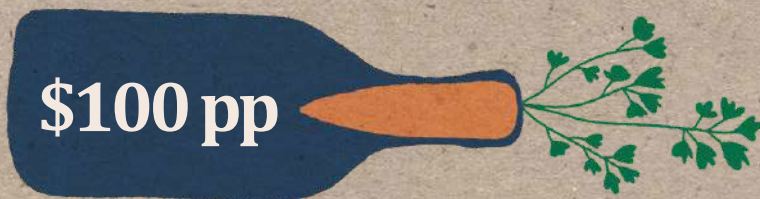
La Prova Prosecco

Hustle and Vine Pinot Grigio

DAZMA Pinot Noir

Peter Rabbit Draught, Stone & Wood & Soul Bird Seltzer on tap

A selection of non-alcoholic beer, sparkling, gin & soft drinks



Inclusions

Suitable for up to
40 people

Space available to hire up
until 3pm

2.5 hour drinks package
of fizz, beer, wine and
non-alcoholic bevs*

Grazing table

Selection of 3 canapes

Dedicated private space
on Peter Rabbit's deck
and in our garden whilst
the cafe remains open to
the general public.

\$2,000 minimum spend

No venue hire fee

*Commencing from the start of
the booking time



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CANAPES (SELECT FROM THE FOLLOWING)

Halloumi bites, cornichons, kewpie mayo, fermented honey, chives (GF)
Teriyaki chicken skewers, crispy shallots, sesame seeds (GF/V/vego avail.)
Tomato & bocconcini bruschetta with balsamic glaze (GF/V/vego avail.)
Spring rolls with dipping sauce (V)
Shortbread pastry with house made sausage, chevre + chives
Vol au vents with vegan tofu, tempura shimeji
Falafel with herb aioli (GF/V/vego avail.)
Salted caramel + choc mud cake, chantilly cream (GF)
White chocolate tart, seasonal compote

DRINKS

La Prova Prosecco
Hustle and Vine Pinot Grigio
DAZMA Pinot Noir
Peter Rabbit Draught, Stone & Wood & Soul Bird Seltzer on tap
A selection of non-alcoholic beer, sparkling, gin & soft drinks
Complimentary tea & coffee

\$100 pp

3 canapes

\$110 pp

5 canapes

\$120 pp

7 canapes



Inclusions

Suitable for up to 120 ppl

Selection of canapes

4 hour drinks package of
beer, wine, fizz &
non alcoholic bevs

Complimentary tea &
coffee

Exclusive venue hire
available from 4pm

No venue hire fee

Venue sound system
Microphone
Fire pit in winter

\$5,000 min spend
(1 Oct - 30 April)

\$3,000 min spend
(1 May - 30 Sept)



GATHER & GRAZE

GRAZING TABLE

Includes a selection of South Australian cheeses, cured meats, seasonal fruits, house made dip and all other goodies such as chips, crackers, chocolate biscuits, bread, lollies, dried fruit and nuts.

DRINKS

La Prova Prosecco

Hustle and Vine Pinot Grigio

DAZMA Pinot Noir

Peter Rabbit Draught, Stone & Wood & Soul Bird Seltzer on tap

A selection of non-alcoholic beer, sparkling, gin & soft drinks

Complimentary tea & coffee

Inclusions

Suitable for up to 120 ppl

Epic grazing table

4 hour drinks package of
beer, wine, fizz &
non alcoholic bevs

Complimentary tea &
coffee

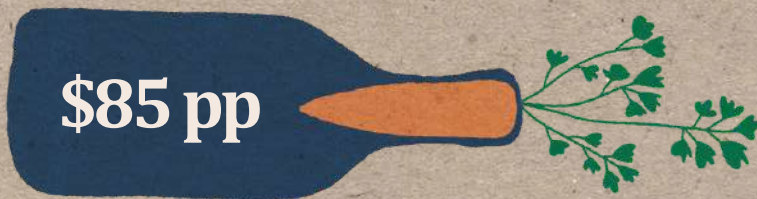
Exclusive venue hire
available from 4pm

No venue hire fee

Venue sound system
Microphone
Fire pit in winter

\$5,000 min spend
(1 Oct - 30 April)

\$3,000 min spend
(1 May - 30 Sept)





1645 FROASTER
WHITE

HOT CHOCOLATE 3.5
CHAI LATTE 4.5
STICKY CHAI 7.0

TEA
ENGLISH BREAKFAST
OOLONG
TIKWAN YIN
PEPPERMINT
ROOIBOS KALAHARI
FRENCH EARL GREY
LEMON MYRTLE
SILVER NEEDLES
PU-
AT LKS
SC... ONUT, ZYMI 0.70
ALMONI

STONE WOOD
WEST END DRAUGHT
PETER RABBIT
PALE ALE FAUST

ONE
HER

PUT IT ON THE TAB

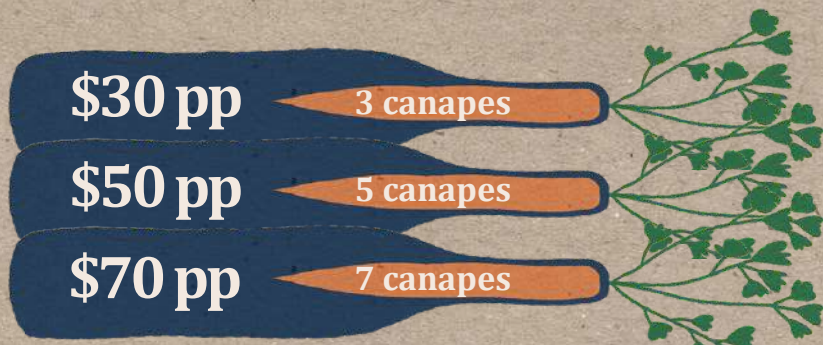
CANAPES (SELECT FROM THE FOLLOWING)

- Halloumi bites, cornichons, kewpie mayo, fermented honey, chives (GF)
- Teriyaki chicken skewers, crispy shallots, sesame seeds (GF/V/vego avail.)
- Tomato & bocconcini bruschetta with balsamic glaze (GF/V/vego avail.)
- Spring rolls with dipping sauce (V)
- Shortbread pastry with house made sausage, chevre + chives
- Vol au vents with vegan tofu, tempura shimeji
- Falafel with herb aioli (GF/V/vego avail.)
- Salted caramel + choc mud cake, chantilly cream (GF)
- White chocolate tart, seasonal compote

BAR TAB OR SUBSIDISED DRINKS

Shout your guests to a round (or two) of drinks with a bar tab or subsidised drinks (you pay 50% and they enjoy cheap drinks on the night).

Enquire with our Functions Manager about options available for your event.



Inclusions

Suitable for up to
120 ppl

Selection of canapes

Set up a bar tab or
provide subsidised
drinks on the night for
your guests

Exclusive venue hire
available from 4pm

No venue hire fee

Venue sound system
Microphone
Fire pit in winter

\$5,000 min spend
(1 Oct - 30 April)

\$3,000 min spend
(1 May - 30 Sept)



FOOD ADD-ONS

Grazing Table

Provide something for your guests to nibble on throughout the evening with an epic grazing table.

Includes a selection of South Australian cheeses, cured meats, seasonal fruits, house made dip and all other goodies such as chips, crackers, chocolate biscuits, bread, lollies, dried fruit and nuts.

Additional \$20 pp

Something Sweet

Add on one (or both) of our sweet canapes to help fuel guests dance floor moves.

Salted caramel + choc mud cake, chantilly cream (GF)

White chocolate tart, seasonal compote

**Additional \$10 pp
per canape**

Late Night Fries

Add on some fries to share to keep your guests keepin' on at your celebration.

Additional \$5 pp

BEVERAGE ADD-ONS

Add on base spirits

Add on 3, 4 or 5 hours of base spirits to your food & drinks package for an affordable price.

Australian Distilling Co. Gin
Australian Distilling Co. Vodka
Monkey Shoulder Scotch

Additional \$30 pp (3 hours)

Additional \$40 pp (4 hours)

Additional \$50 pp (5 hours)

Upgrade to the Deluxe

Add some variety & premium selections of beverages to your food & drinks package.

Additional beverages added to the standard drinks menu will include...

Vintelooper Riesling
La Prova Aglianico Rosato
Murdoch Hill Syrah

All rotating tap beers including craft beers

Barossa Apple Cider
Australian Distilling Co. Gin
Australian Distilling Co. Vodka
Bacardi White Rum
Jameson Irish Whiskey
Buffalo Trace Bourbon
Monkey Shoulder Scotch

Additional \$45 pp (4 hours)

BEVERAGE ADD-ONS

Spritz on Arrival

Add an Aperol Spritz to your drinks menu and welcome everyone with a spritzzy sip on arrival.

A refreshing way to kick off the party!

**Additional \$15 pp
(on arrival)**

Gin & Tonics from Mr Todd's

We'll open up our little green van - Mr Todd's Tavern - and treat your guests to a selection of SA gins, paired with delicious fresh garnishes for the first hour of your event.

What a great way to kick off the night!

**Additional \$25 pp
(1 hour)**

Cocktails from Mr Todd's

Select a cocktail to welcome your guests to your event - served out of our little green van.

Select from below or ask our Functions Manager if we can make up something special for you!

Cosmo, Old Fashioned, Espresso Martini, Dark & Stormy or Aperol Spritz

**Additional \$35 pp
(1 hour)**





Functions at Peter Rabbit can be tailored to suit your budget and event requirements. Get in touch to find out more.

