



The Strathmore Hotel

Balcony Restaurant

Function Menus 2009



129 North Tce ADELAIDE SA 5000

Ph (08)8238 2900 | Fax (08)8231 5475

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SILVER PACKAGE

1 entrée, 1 main, 1 dessert \$31.90 (2 course \$28.90)

1 entrée, 1 main, 1 dessert \$35.50 (2 course \$31.90)

2 entrée, 2 main, 2 dessert \$36.90 (2 course \$32.90)

2 entrée, 3 main, 2 dessert \$38.90 (2 course \$35.50)

Entrée

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Caribbean Pumpkin with Caramelised Onion Soup

Spicy Cream of Sweet Potato and Tomato Soup

Oven roasted chicken pieces and fresh basil tossed with penne pasta, basil pesto and cream

Lamb and Spinach Korma with Basmati rice and papadam

Main

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Stonegrill 250gm Rump with Red Wine and Onion jus

Char-sealed Chicken Breast filled with a mushroom, marjoram, Duxelle, broccolini and roasted tomato

Crumbed Garfish on fresh tomato, fetta and frisse salad with tomato and garlic dressing

Braised Venison shank with pork and apple sausage, garlic mash and drizzled with a port wine and vegetable glaze

Spinach and Ricotta Ravioli with Olive Oil and Mediterranean Roast Vegetables

Moroccan Chicken and Basil Pasta

All main courses served with seasonal vegetables

Dessert

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Citrus Tart with Honey and Raspberry coulis and fresh cream

Black Forest Mud Cake with Macadamia Ice Cream

Brandy Snap with Spearmint custard and melon salad topped with fresh cream

Coffee

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GOLD PACKAGE

1 entrée, 1 main, 1 dessert \$36.90 (2 course \$32.90)

2 entrée, 2 main, 2 dessert \$37.50 (2 course \$33.90)

2 entrée, 3 main, 2 dessert \$39.50 (2 course \$35.90)

Entrée

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Cauliflower and Bacon Soup with Grissini

Smoked Chicken with forest mushrooms and spinach tagliatelle tossed with mustard cream sauce

Lemon Pepper Squid with Thai carrot and peanut salad and sweet chilli sauce

Main

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Stonegrill 250gm Rump with Red Wine and Onion jus

Char-sealed Chicken Breast filled with prawn and baby spinach and topped with citrus hollandaise

Oven Baked Barramundi with Japanese lemon and herb crust accompanied by a red onion and cucumber salad with aioli

Citrus Duck Leg Confit on Braised German Cabbage Bacon and Pineapple Juice

All main courses served with seasonal vegetables

Dessert

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Citrus Tart with Honey and Raspberry coulis and fresh cream

Black Forest Mud Cake with Macadamia Ice Cream

Brandy Snap with Spearmint custard and melon salad topped with fresh cream

Choc-Mint Brûlée with vanilla bean ice-cream

Individual Cheese Platter

Coffee

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PLATINUM PACKAGE

1 entrée, 1 main, 1 dessert \$42.00 (2 course \$37.50)

2 entrée, 2 main, 2 dessert \$43.90 (2 course \$38.50)

2 entrée, 3 main, 2 dessert \$45.00 (2 course \$41.00)

Entrée

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Spicy Cream of Sweet Potato and Tomato Soup

Seafood Taster – SA oyster, squid, prawn risotto ball and seared black sesame tuna with aioli and wasabi

Spinach and Ricotta Ravioli with Olive Oil and Mediterranean Roast Vegetables

Normanville Lamb Salad on a ragout of char-grilled aubergine
zucchini and artichoke dressed with honey and mint yoghurt and toasted macadamias

Main

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Stonegrill 250gm Rump with Mushroom Sauce

Oven roasted fillet of beef served medium rare on crushed baby potatoes
and horseradish with a red wine jus

Seared Salmon steak with black sticky coconut rice and Asian greens topped with ginger and soy

Proscuitto and Camembert filled Chicken Breast on lemon and fennel cous cous and tomato compote

Slow Cooked Pork Belly with apple and sage, scallop potato and a sticky cider and cranberry glaze

All main courses served with seasonal vegetables

Dessert

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Citrus Tart with Honey and Raspberry coulis and fresh cream

Black Forest Mud Cake with Macadamia Ice Cream

Brandy Snap with Spearmint Custard and Melon Salad topped with fresh cream

Choc-Mint Brûlée with Vanilla Bean ice-cream

White Chocolate Pudding with Butterscotch Sauce and cream

Individual Cheese Platter

Coffee

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BEVERAGE PACKAGES

Open Bar

Host to pay for all guests' drinks up to an agreed figure.

Restricted Bar

Host to pay for all guests drinks, limited to beer, wine, soft drinks & juices up to an agreed figure.

All Inclusive

Built into the price of your meal. Prices include tap beer, house wine, soft drinks and juice.

2 Hours -\$19.90pp

3 Hours -\$22.90pp

3.5 Hours -\$25.90pp

4 Hours -\$27.90pp

For house champagne up to 3.5 hours add \$3.50pp. For 4 hours add \$4.50pp
Bottled wine packages available upon request.

Cash Drinks

All guests are responsible for their own drink accounts.

Bottled Wine Packages 2009

All packages include tap beer, soft drinks and fruit juices.

Option 1:

2 Hours \$23.50pp 3.5 Hours \$29.50pp

Angus Brut Champagne, Oxford Landing Sauvignon Blanc,
Oxford Landing Cabernet Sauvignon Shiraz

Option 2:

2 Hours \$25.90pp 3.5 Hours \$33.90pp

Angus Brut Champagne, Oyster Bay Sauvignon Blanc,
Riddoch Shiraz

Option 3:

2 Hours \$27.50pp 3.5 Hours \$38.90pp

Yellowglen Champagne, Oyster Bay Sauvignon Blanc, Chapel Hill Unwooded Chardonnay,
Riddoch Shiraz, Hollick Shiraz Cabernet

BOOKING & DEPOSIT FORM

This form can be submitted via:

Fax: (08)8231 5475

E-mail: info@strath.com.au

Post: 129 North Tce ADELAIDE SA 5000

Booking Details

Booking Name: _____

Account Name: _____

Contact Name: _____

Postal Address: _____

Telephone: _____

Mobile: _____

Email: _____

Fax: _____

Date of Event: _____ Booking Time: _____ Number of Guests: _____

Deposit Details

PAYMENT METHOD (please circle):

CASH EFT CHEQUE CREDIT CARD

Amount of payment: _____

If paying by credit card, please complete the below details:

TYPE OF CARD (please circle):

AMEX VISA MASTERCARD DINERS

Name on card: _____

Card Number: _____

Card Expiry: _____

Signature: _____

Date: _____

By signing this document I agree with the terms and conditions of the Strathmore Hotel.

Name (please print): _____

Signature: _____

Date: _____



TERMS & CONDITIONS

Deposit: To secure your booking a deposit of \$10 per person is required 28 days prior to the function, along with a completed "Booking & Deposit Form". Management reserved the right to cancel the booking and allocate the venue to another client if this confirmation is not received.

Confirmation of booking: Final booking numbers are required 7 days prior to the function date. Management requires confirmation of final numbers 48 hours before the event. This number will represent your minimum charge. Should the numbers of guests increase after the final confirmation the hotel must be notified as soon as possible.

Menu: Menu details must be confirmed at least 7 days prior to the function. Menu choice after this date is subject to availability and is not guaranteed.

Cancellation policy: The full deposit will be refunded to you, if the function is cancelled 60 days prior to the booking date.

Payment: Full payment is required by cash or credit card at the conclusion of the function. Cheques will not be accepted.

Responsibility: Organisers are financially responsible for any loss or damage caused by the organiser or guests attending the function. The hotel will claim no responsibility for any loss or damage to personal items left on the premises prior to or following the function. The Strathmore Hotel practices responsible service of alcohol. Under no circumstances will an intoxicated person be served. Management reserves the right to exclude or eject any individual from the function without liability.

Decorations: Decorations cannot be nailed or adhered to any wall or surface. Blu-Tac is acceptable. In some circumstances ceiling hooks are available. Table decorations are welcome but we ask that no glitter be used. The hotel prohibits the throwing of confetti.

Cakes: Guests are more than welcome to bring cakes to the hotel. For bookings under 10 people, a \$10 surcharge applies. For bookings over 10 people a \$1.00 per person surcharge applies. This fee covers sparklers, cutting and service.

Closing: Balcony Restaurant lunch functions must conclude by 4pm. For all dinner functions, last drinks are called at 11.45pm, with the guests asked to leave at 12am.