



The Strathmore Hotel
2010
Balcony Restaurant
Function Menus



129 North Tce ADELAIDE SA 5000
Ph (08)8238 2900 | Fax (08)8231 5475
E-mail info@strath.com.au | Web www.strath.com.au



SILVER PACKAGE

1 entrée, 1 main, 1 dessert \$34.50 (2 course \$30.90)

1 entrée, 2 main, 1 dessert \$38.90 (2 course \$35.50)

2 entrée, 2 main, 2 dessert \$39.90 (2 course \$36.50)

2 entrée, 3 main, 2 dessert \$42.00 (2 course \$39.00)

Entrée

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Potato, Leek and Bacon Soup **GF +**

Spicy Tomato and Basil Soup **GF #**

Oven roasted chicken pieces tossed in sage and onion with penne pasta and a sundried tomato cream sauce

Matured cheese and prosciutto filled mushrooms with a vegetable frittata and beetroot relish **GF #**

Main

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Stonegrill 250gm Rump with mushroom sauce **GF #**

Char-sealed Chicken Breast on herb cous cous with a tomato and chili glaze

Oven Baked Garfish with a cucumber, feta and tomato salad drizzled with a herb aioli

Spinach and Ricotta Ravioli with mushrooms, eggplant and a tomato and basil cream sauce

Pan Seared Lamb Loin on a garlic mash with rosemary jus and a honey mustard stick **GF #**

All main courses served with seasonal vegetables

Dessert

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Citrus Tart with Honey and Raspberry coulis and fresh cream

Vanilla and Honeycomb Torte accompanied by Bailey's sauce and toffee

Brandy Snap with melon salad and vanilla bean custard topped with fresh cream

Coffee

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GF # Gluten Free option

GF + Gluten Free with prior notice, item will differ slightly from that listed

Vegetarian options available with prior notice

Balcony Restaurant ~ Café 129 ~ The Boardroom ~ Strathmore Cellarbrations

Phone: (08) 8238 2900 ~ Website: www.strath.com.au



GOLD PACKAGE

1 entrée, 1 main, 1 dessert \$38.90 (2 course \$34.50)

2 entrée, 2 main, 2 dessert \$41.50 (2 course \$38.50)

2 entrée, 3 main, 2 dessert \$44.00 (2 course \$41.50)

Entrée

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Chicken and Sweet Corn Soup

Moroccan lamb koftas with garden greens and cucumber yoghurt

Lemon pepper squid with Thai carrot and peanut salad and sweet chilli

Spinach and ricotta ravioli in a tomato, onion and garlic cream sauce garnished with pan seared mushrooms and aubergine

Main

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Stonegrill Rump with red wine and onion jus **GF #**

Middle Eastern spiced chicken breast on lemon-scented couscous with prawn and spinach tart and hollandaise

Crispy Japanese crumbed barramundi served with roast potatoes and a mango and coriander salsa

Bush spiced Kangaroo chargrilled served on sweet potato mash with plum glaze **GF +**

Oven roasted Pork Fillet with roast potatoes mandarin jus and cinnamon apple **GF #**

All main courses served with seasonal vegetables

Dessert

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Citrus Tart with Honey and Raspberry coulis and fresh cream

Vanilla and strawberry panna cota **GF #**

Chocolate indulgent layer cake with chocolate sauce and orange segments

Brandy Snap with melon salad and vanilla bean custard topped with fresh cream

Coffee

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GF # Gluten Free option

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Vegetarian options available with prior notice

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PLATINUM PACKAGE

1 entrée, 1 main, 1 dessert \$44.00 (2 course \$39.50)

2 entrée, 2 main, 2 dessert \$45.90 (2 course \$41.00)

2 entrée, 3 main, 2 dessert \$47.00 (2 course \$43.00)

Entrée

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Jamaican beef and vegetable Soup

Chef's Antipasto

Prosciutto, salami, pickled octopus and vegetable frittata with roasted kalamata olives and grissini **GF +**

Mild Indian butter chicken with basmati rice and papadam **GF +**

Southern style salt and pepper steak with garden greens and garlic aioli

Marinated Prawn and Smoked Trout with a tomato, chilli and lime compote

Main

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Stonegrill Tenderloin with red wine and mushroom sauce **GF +**

Searred Atlantic salmon steak on potato and leek rosti and sesame scented bok choy and pink peppercorn cream sauce **GF +**

Honey, soy and rosemary lamb rack on garlic mash with a honey mustard jus

Oven roasted beef Sirlion (medium) on crushed baby potatoes with béarnaise sauce **GF #**

Prosciutto wrapped chicken breast on parmesan polenta with creamy garlic prawns **GF #**

All main courses served with seasonal vegetables

Dessert

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Orange Brulee with Raspberry coulis and vanilla icecream

Vanilla and Honeycomb Torte with Bailey's sauce and toffee

Brandy Snap with melon salad, vanilla bean custard topped with fresh cream

Vanilla and strawberry panna cota **GF #**

Chocolate indulgent layer cake with chocolate sauce and orange segments

Coffee

~

GF # Gluten Free option

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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 -\$22.50pp

3 Hours -\$26.90pp

3.5 Hours -\$28.90pp

4 Hours -\$31.50pp

For house champagne up to 3.5 hours add \$4.00pp. 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 BEVERAGE PACKAGES

Value Package:

2 Hours \$24.90pp/3 Hours \$30.90pp/3.5 Hours \$34.90pp /4 Hours \$38.90pp

Hardy's "The Riddle" Sparkling
Oxford Landing Sauvignon Blanc,
Oxford Landing Cabernet Sauvignon Shiraz
Tooheys Extra Dry (Tap)
Hahn Light (Tap)

Premium Package:

2 Hours \$27.90pp/ 3 Hours \$33.90pp/ 3.5 Hours \$37.50pp/4 Hours \$40.90pp

Angus Brut Sparkling
Taku Sauvignon Blanc
Jim Barry Clare Red Shiraz Cabernet
Tooheys Extra Dry (Tap)
Hahn Light (Tap)

Deluxe Package:

2 Hours \$32.50pp/ 3 Hours \$37.90pp/ 3.5 Hours \$41.50pp/ 4 Hours 44.90pp

Sir James Sparkling
Nobilo Sauvignon Blanc
Chapel Hill Unwooded Chardonnay
Jim Barry Clare Red Shiraz Cabernet
Mojo Shiraz
Tooheys Extra Dry (Tap)
Hahn Light (Tap)

The Strathmore Hotel offers beverage packages for convenience and value for money for our guests.

Please note the following

- At all times responsible service of alcohol is practiced at the hotel. We will not serve guest who we deem to be intoxicated.
- All drinks packages must be concluded by 11:30pm

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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

Please note that to maintain your booking the hotel must receive:

1. **A deposit of \$10 per guest**
2. **A signed copy of our booking form agreeing to our terms and 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.