



CAFE
ONE TWO NINE

STRATHMORE HOTEL

The Strathmore Hotel is located in the heart of the city, opposite the Sky City Casino, Convention Centre and Railway Station and only a five minute stroll to the Adelaide Oval. The Strathmore is your unique one stop events spot.

Following a stunning 14 month upgrade, this long established family-owned business aims to meet your needs and adapt to suit you wherever possible. Let us understand what you desire- and make it happen!

'let's make memories'



GARDEN BAR & DECK

For your more casual function of up to 70 guests, the Garden Bar & Deck is the perfect space.

Located on our ground floor, the Garden Bar is an undercover outdoor space within easy access to our bar.

CAPACITY

COCKTAIL STYLE 70 guests

EXCLUSIVE HIRE

MONDAY - THURSDAY \$200

FRIDAY - SUNDAY \$400



CAFE ONE TWO NINE

Located on our ground floor, our newly refurbished Cafe is a bustling, yet more relaxed offering featuring the Strathmore's signature Stonegrill.

CAPACITY

COCKTAIL STYLE 50 guests

SEATED DINING 80 guests

This space is available for non-exclusive functions



SET MENU

2 COURSE \$38 per guest | 3 COURSE \$46 per guest

choice of two entrees, two mains, two desserts
additional dish choices + \$2.5 per course, per person

BREAD TO START

ENTREE

- SALT AND PEPPER SQUID asian salad, nuoc cham
- THAI STYLE BEEF KEBABS sesame soy dressing (gf)
- PILAF ARANCINI masala aioli (veo)
- SPICY CHICKEN MEATBALLS steamed rice, chilli dressing (gf)

MAIN

- CHICKEN, BEEF OR EGGPLANT SCHNITZEL chips, salad, choice of sauce
- CRISPY SKINNED SALMON coconut rice, steamed greens, edamame, spicy korean dressing (gf)
- ROSEMARY, THYME & GARLIC CHICKEN BREAST bacon, chat potato, baby spinach, mustard cream sauce (gf)
- BUTTERNUT PUMPKIN, LEEK & BABY SPINACH RISOTTO rocket, macadamia pesto (veo) (gf)
- 250G STONEGRILL RUMP chips, salad, choice of sauce (gf) + 3pp

DESSERT

- CHOCOLATE MOUSSE berry compote, chantilly cream (gf)
- RASPBERRY & WHITE CHOCOLATE CHEESECAKE pistachio crumb, ice cream, mixed berries
- ESPRESSO PANNACOTTA hazelnut brittle, praline (gf)
- CINNAMON PUMPKIN PUDDING mixed berry compote (gf) (ve)

(gf) gluten free (v) vegetarian (ve) vegan (o) option available



COCKTAIL PLATTERS

prices are per platter

PARTY FAVOURITES sausage rolls, pies, pasties (30)	75
ASIAN PLATTER samosas, spring rolls, dim sims (vo)(50)	80
SALT & PEPPER SQUID garlic aioli (30)	80
SEAFOOD PLATTER fish bites, prawn twisters, salt & pepper quid, tartare (30)	80
CHICKEN SATAYS peanut satay sauce (gf)(20)	55
THAI BEEF KEBABS thai sesame dressing (gf)(20)	75
WOOD FIRED PIZZA meatlovers, margherita, bbq chicken (veo)	70
└─ <i>gluten free bases available + 10</i>	
BEEF & CHORIZO MEATBALLS smokey bbq relish (30) (gf)	70
CRUMBED MOZZERELLA STICKS napoli (30) (v)	80
BUTTERMILK CHICKEN SLIDERS slaw, aioli	75
FRIED PORK GYOZA soy dipping sauce	65
BEEF & CHORIZO SLIDERS bacon, cheese and tomato relish (15)	80
ROAST TOMATO ARANCINI pesto aioli (vo) (30)	80
ASSORTED QUICHES (vo) (30)	70
ASSORTED DESSERT PLATTER	90

(gf) gluten free (v) vegetarian (ve) vegan (o) option available

BEVERAGE PACKAGES

prices are per person

STANDARD

2 HOUR \$38
3 HOUR \$47
4 HOUR \$55

- SPARKLING
Reschke R Series Sparkling
- WHITE WINE
Reschke R Series Sauvignon Blanc
- ROSE
Reschke R Series Rose
- RED WINE
Reschke Bull Trader Shiraz
- BEERS
Hahn Superdry
XXXX Gold
- NON ALCOHOLIC
Heineken Zero
Wolf Blass Zero Sauvignon Blanc
Wolf Blass Zero Shiraz

SOFT DRINK & JUICE

BAR TAB / SUBSIDISED DRINKS / CASH DRINKS
All guests must be on the same beverage package.

DELUXE

2 HOUR \$47
3 HOUR \$55
4 HOUR \$62

- SPARKLING
Brown Brothers "Origins" Prosecco
- WHITE WINE (choice of two)
Brown Brothers Moscato
Taylors Riesling
Squealing Pig Sauvignon Blanc
Chalk Hill Chardonnay
- RED WINE (choice of two)
Bird In Hand Rose
Pepperjack Shiraz
Heartland Cabernet Sauvignon
Paracombe Pinot Noir
- BEERS
Hahn Superdry
Coopers Pale Ale
West End Draught
XXXX Gold
5 Seeds Cider
- NON ALCOHOLIC
Heineken Zero
Wolf Blass Zero Sauvignon Blanc
Wolf Blass Zero Shiraz

SOFT DRINK & JUICE

PLATINUM

2 HOUR \$55
3 HOUR \$62
4 HOUR \$70

- SPARKLING
Croser NV Sparkling
- WHITE WINE (choice of three)
Pikes Riesling
Shaw & Smith Sauvignon Blanc
Silver Lining Chardonnay
Tim Adams Pinot Gris
- RED WINE (choice of three)
Bird In Hand Rose
Mollydooker "Boxer" Shiraz
Pikes "Dogwalk" Cabernet Sauvignon
Hentley Farm GSM
Chalk Hill Tempranillo Grenache
- BEERS
Hahn Superdry
Coopers Pale Ale
West End Draught
XXXX Gold
Furphy
One Fifty Lashes
5 Seeds Cider
- NON ALCOHOLIC
Heineken Zero
Wolf Blass Zero Sauvignon Blanc
Wolf Blass Zero Shiraz

SOFT DRINK & JUICE

TERMS & CONDITIONS

TENTATIVE BOOKINGS

We will hold for a maximum of seven days.
For December bookings, after the 1st of September we are able to hold bookings for two business days only.

DEPOSITS

To secure your function, a deposit of \$10 per guest is required. Deposits are due within seven days of booking your function.

Management reserves the right to cancel any booking which does not adhere to the terms and conditions attached to paying the deposit.

CONFIRMATION OF BOOKING

Booking numbers are required five days prior to the function, with final guarantee of attendance essential 48 hours before the function. This number will represent the minimum invoicing amount for function menus, cocktail food and drink packages.
Lunch bookings are to conclude by 4pm.

PAYMENT

Final payment must be made on the day of your event by cash or credit card. In cases where the minimum spend for the event is not achieved, the reminder will be charged as a room hire fee.
Pre-payment can be made if preferred. We do not accept cheques.
It is the function organisers responsibility to ensure they have the appropriate form of payment on the day of the event.

MENU SELECTION

Menu details and beverage options are required in writing 14 days prior to your booking. Please inform us of any dietary requirements five days prior to the function so we can cater for your every need. All guests affiliated with a booking must be on the same function menu and the same beverage option.

RESPONSIBILITY

Organisers are financially responsible for any loss or damage sustained to The Strathmore Hotel by the organiser or caused by guests attending the function. The hotel claims no responsibility for any loss or damage to personal items left on the premises prior to or following the function.

DECORATIONS

You are welcome to decorate your hired space. We do not allow glitter, table scatters or confetti. Should you need assistance with your decorations, we would be happy to accommodate.

DUTY OF CARE

At all times responsible service of alcohol is practiced at the hotel. Intoxicated individuals will not be served alcohol. The Strathmore Hotel has the legal responsibility to refuse service or remove patrons for inappropriate or offensive behaviour without liability. The law in respect of people under 18 years of age will be enforced at all times. Approved identification must be provided upon request.

CANCELLATION POLICY

A minimum of 14 days' notice is required for a full refund of the booking deposit. Less than 14 days' notice will result in the loss of deposit to cover any costs to the hotel.